Food History Jottings

Wednesday, 21 August 2013

A Swan Supper on the Thames

A swan pie I made for the exhibition 'London Eats Out' held at the Museum of London in 2000.

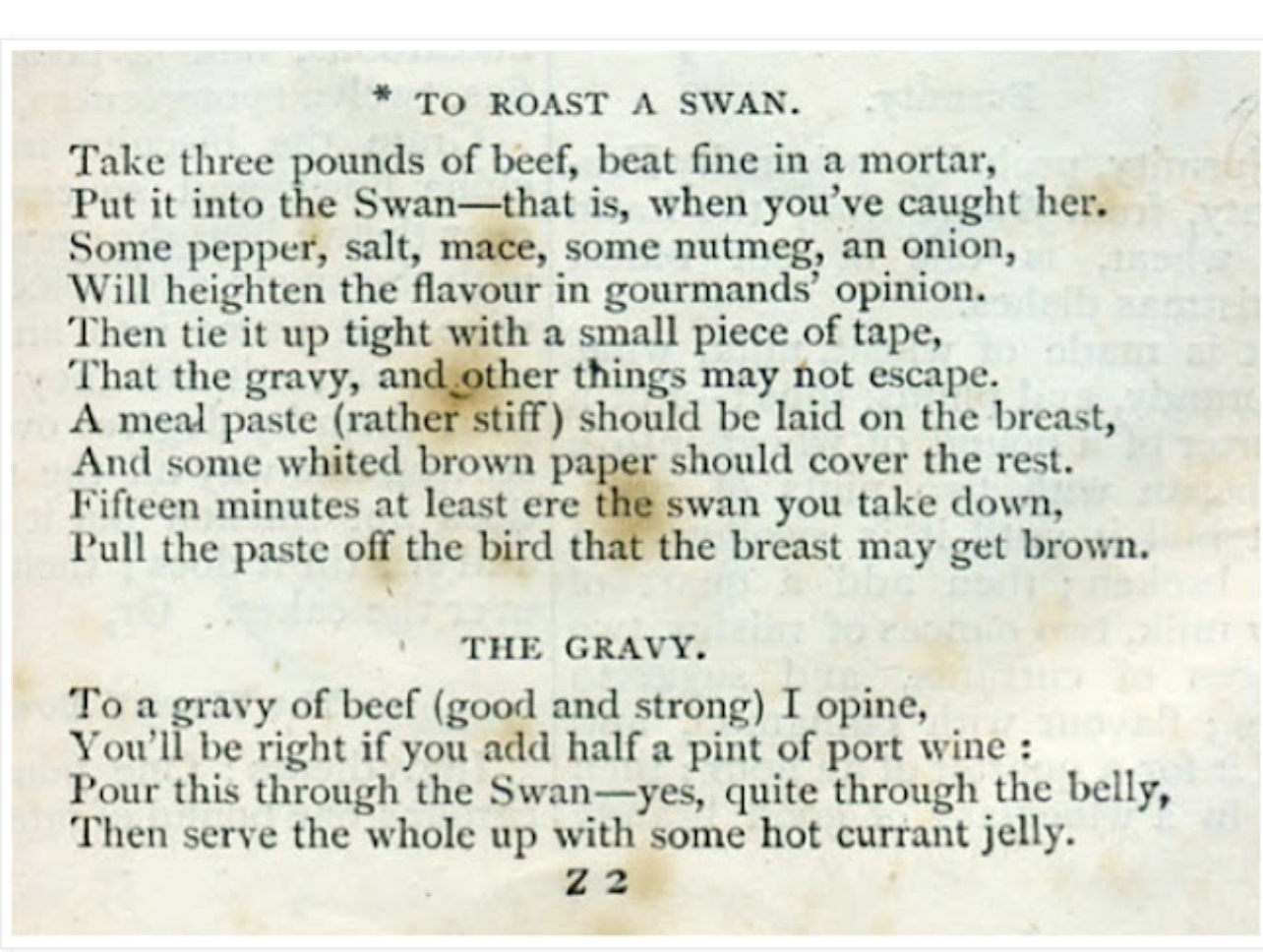
I have just listened to a BBC radio news item about the remains of a mute swan discovered a few days ago on Baths Island in the Thames not far from Windsor Castle. The state of the bird indicated that it had been killed, skinned and then grilled on a disposable barbecue. Thames police have indicated that since swans are the property of the Crown, the case would be treated as one of theft. Mute swans also also have statutory protection under the Wildlife and Countryside Act and a Llandudno man was jailed for two months in 2006 for killing and eating a swan. Very few of us nowadays have had the dubious pleasure of dining on this regal bird, but I am pretty sure that the heartless hooligans who killed the Baths Island swan would not have enjoyed their illegal alfresco meal. In a newspaper photograph the charred left-overs of their supper appeared to belong to an adult specimen. Mature swans have little subcutaneous fat and their flesh is exceedingly dry, making them a tough and entirely unsuitable subject for barbecuing. It would have tasted awful. Serves them right I say. But we all know that swans were once eaten with relish by the wealthy at great feasts, one of the reasons why they were so valued by the Crown. But if they are such poor eating what was the fuss all about? Well swan once really was an esteemed dish, but it was not the adult birds that ended up in the pot (or on the grill for that matter). This is what Ross Murray, a compiler of household manuals for Victorian housewives told his readers in the 1870s,

'*Roast Swan.* This splendid dish, worthy of a prince's table, is only too locally known. It is, of course, only eligible for the table in its cygnet state.'

So it looks like they ate the babies - the ugly ducklings that is? Not exactly. Murray goes on to say,

'The cygnets when all hatched are of a slaty grey, which grows lighter as they grow older. The cygnets of the wild swan are white. But it is of the grey cygnets we have to speak. They are hatched in June. If if is intended to eat them they must be taken from their parents and put into a separate swan pond, at the end of August or first week in September. After they have been "hopped or upped", as it is called, from their native place grass is thrown to them twice a day with their other food for a fortnight. They are fattened on barley: a coomb each cygnet suffices for the fattening. The corn is set in shallow tubs just under water. Cygnets can only be fattened before the white feathers appear; after that no feeding will do any good; as soon as a white feather shows they will cease fattening, no matter what food they have. They can consequently only be eaten in December, and they are a capital and magnificent Christmas dish. Their weight then will be from 25 lbs to 28 lbs.'*

So these teenage super-sizers were fattened by feeding each of them on a coomb of barley. A coomb was a dry measure consisting of four bushels! That was some fattening up process. They were slaughtered the moment their white adult plumage appeared, which pretty well coincided with Christmas. They were seven months old and pathologically obese. Murray goes on to tell us that swan was a popular local dish in Norfolk and explains how they were roasted in homes in that county on a spit in front of the fire as a Christmas dish. He explains that the finished swan was garnished with four little swans carved out of turnips and 'a paper frill, nicely cut, about the shoulders'. He even quotes a popular Norfolk poem on how to prepare the bird and provides a chromolithograph of the finished roast garnished with its miniature turnip swans and surrounded by all the other dishes of a high Victorian Christmas dinner. Both poem and illustration are reproduced below.



* TO ROAST A SWAN.

Take three pounds of beef, beat fine in a mortar,
Put it into the Swan—that is, when you've caught her.
Some pepper, salt, mace, some nutmeg, an onion,
Will heighten the flavour in gourmands' opinion.
Then tie it up tight with a small piece of tape,
That the gravy, and other things may not escape.
A meal paste (rather stiff) should be laid on the breast,
And some whited brown paper should cover the rest.
Fifteen minutes at least ere the swan you take down,
Pull the paste off the bird that the breast may get brown.

THE GRAVY.

To a gravy of beef (good and strong) I opine,
You'll be right if you add half a pint of port wine:
Pour this through the Swan—yes, quite through the belly,
Then serve the whole up with some hot currant jelly.

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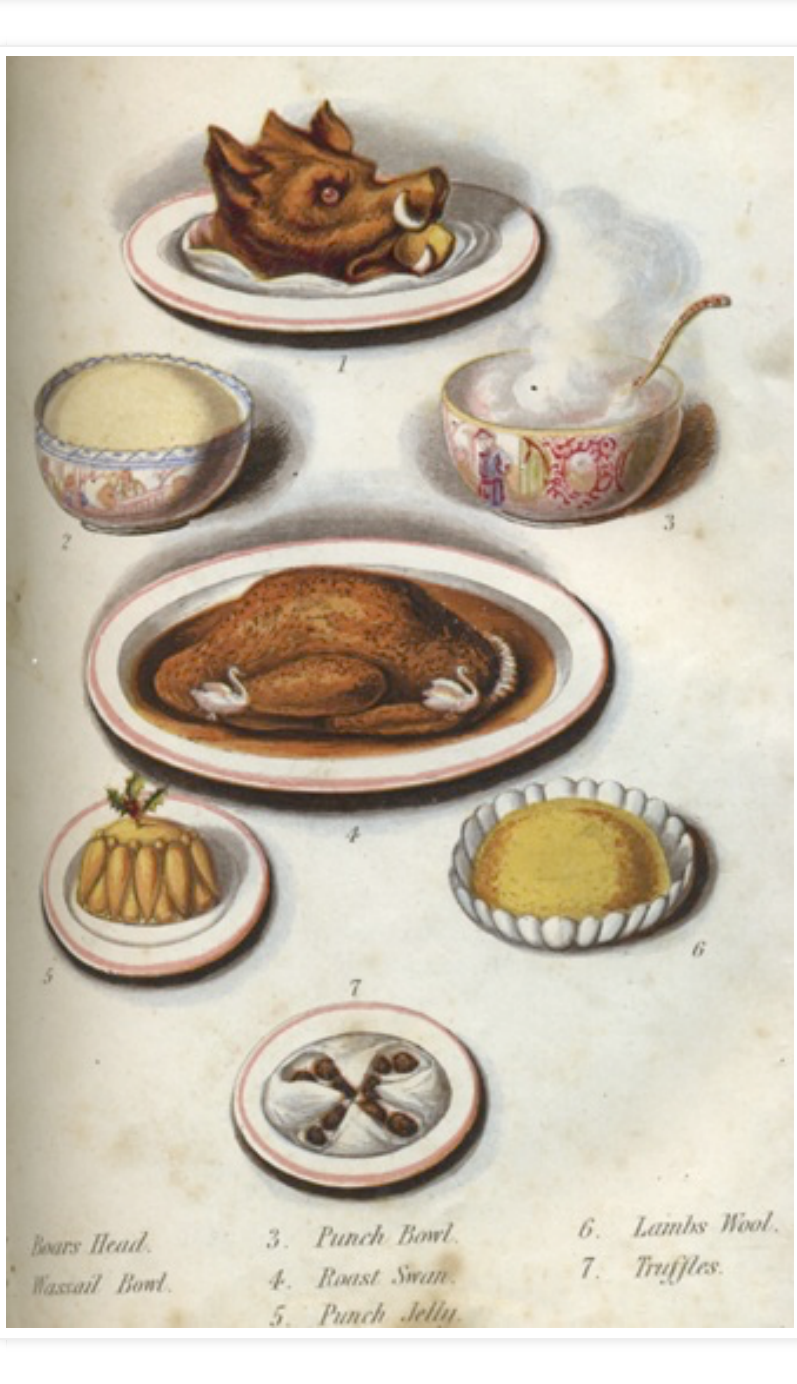
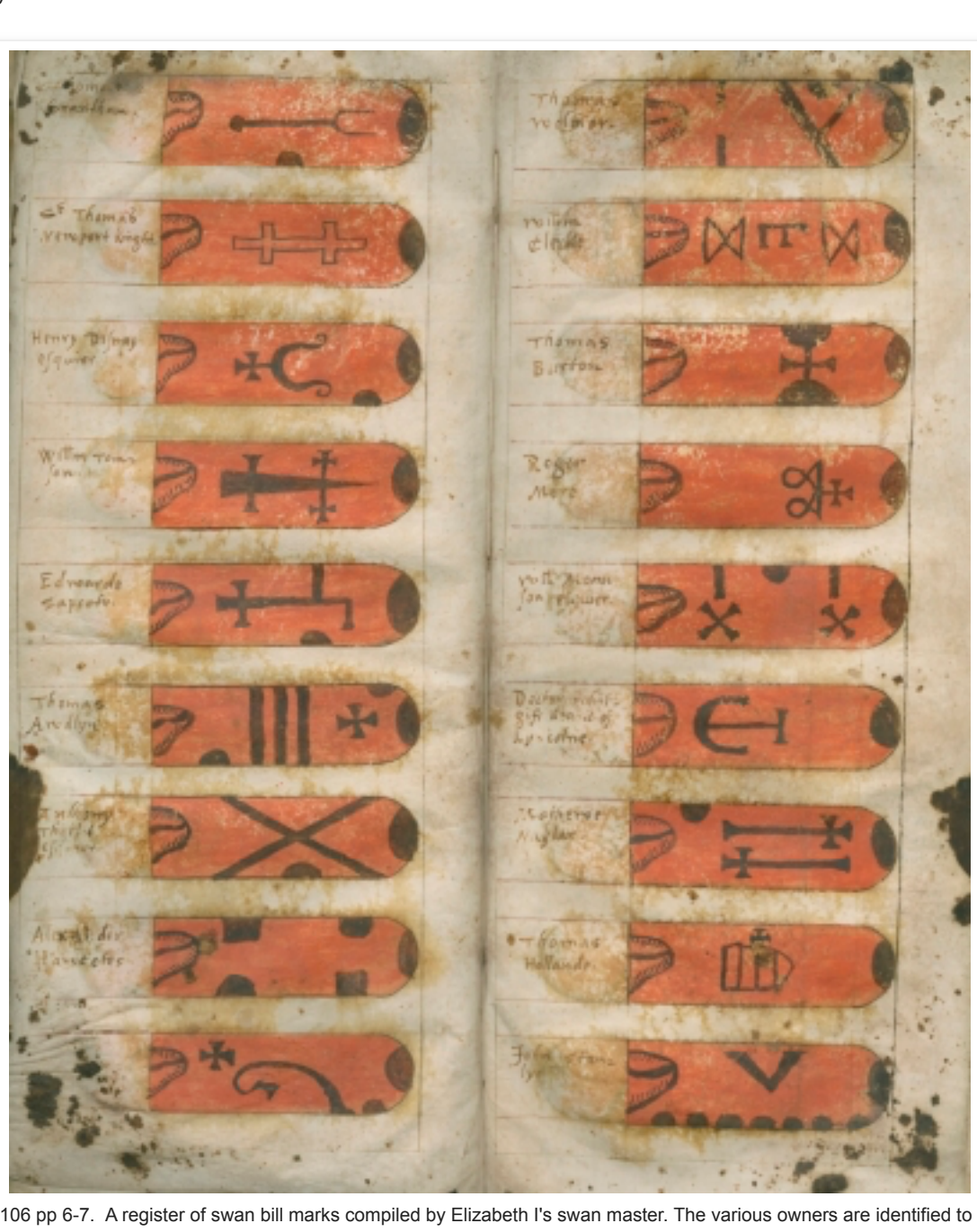
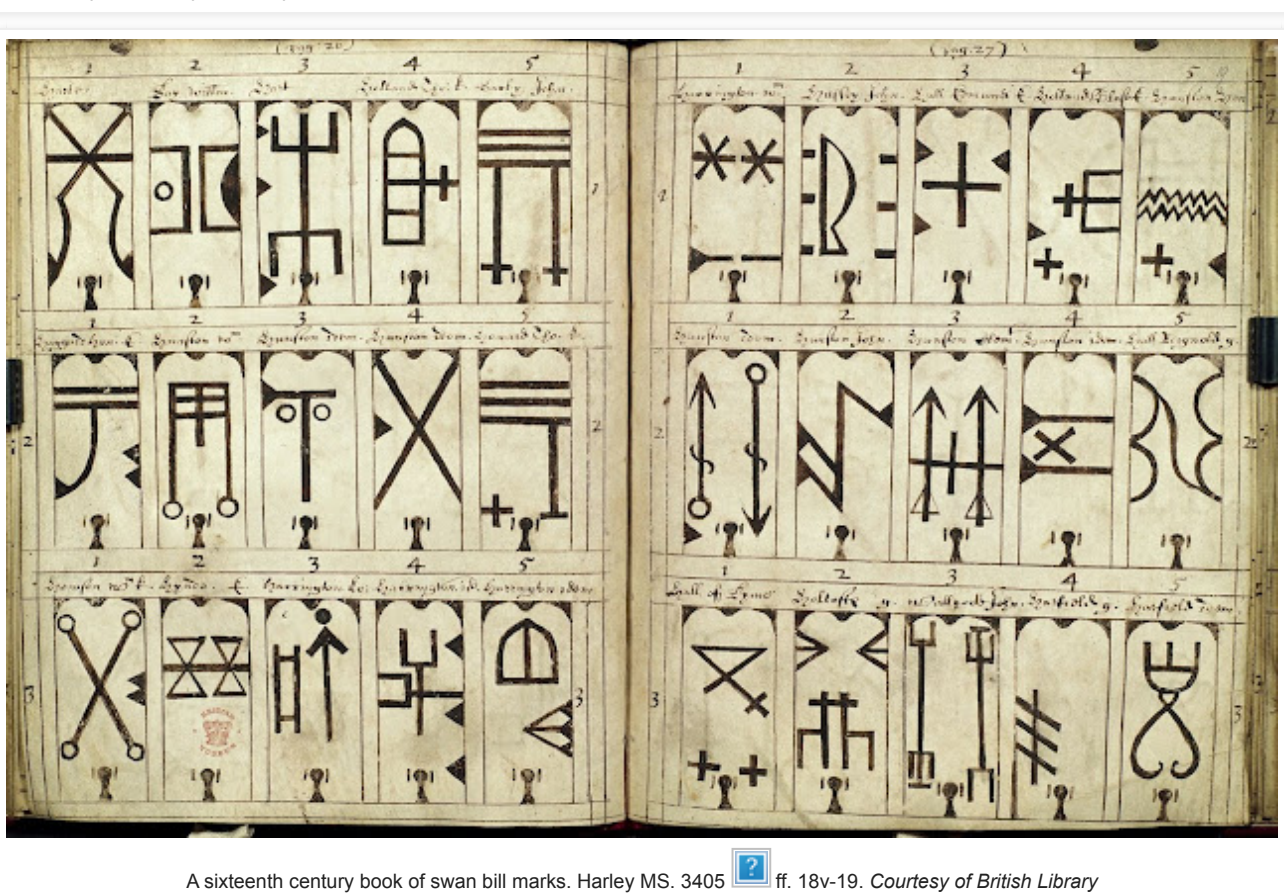

1
2
3
4
5
6
7
Boars Head.
Wassail Bowl.
3. Punch Bowl.
4. Roast Swan.
5. Punch Jelly.
6. Lambs Wool.
7. Truffles.

So if ordinary Norfolk folk, other than the ones who resided at Sandringham, ate swan at Christmas were they breaking the law of the land like the heartless vandals who cruelly killed the Baths Island bird the other day? No. Because the swans they roasted on their spits were not necessarily the property of the monarch. All swans that were at liberty on open waters belonged to the Crown by prerogative right, but as long as the birds had their wings 'pinioned' and their bills marked, ownership could be granted to a landowner. Today the queen only claims her right to those birds on certain parts of the Thames that have not been marked by others. In addition to the monarch, there are not many other Thames swan owners, currently only two London livery companies - the Vintners and Dyers, who both have ancient rights to possess swans on the river. For centuries swans' bills were cut with identifying marks that indicated the identity of the 'swannery' to which they belonged. All over the country abbots, bishops and wealthy landowners raised young swans for their tables and all marked their bird's bills with unique distinguishing marks. These swan marks were granted by the Crown to the various owners. It was a similar process to that of being issued a Crown licence to have permission to develop a deer park on your estate. Between 1450 and 1600, there were about 630 swan marks recorded for different owners of swans on London waters alone. So the monarchy did not claim them all. The marks illustrated below were granted to various owners resident in Lincolnshire. Since these eccentric hieroglyphic barcodes were cut into the birds' bills, the practice was considered to be cruel to by Queen Alexandra and it was discontinued in the early twentieth century.



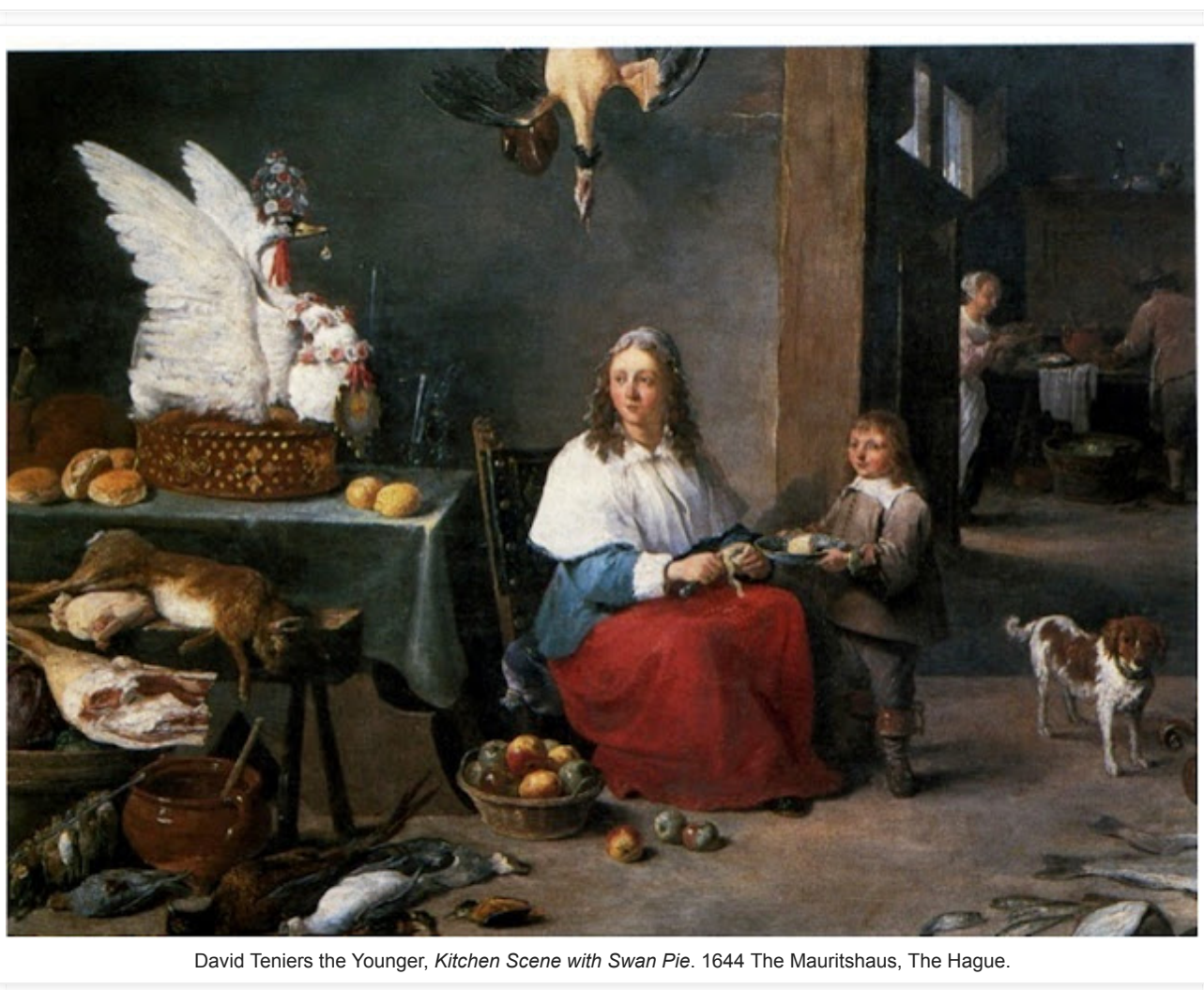
Royal Society MS 106 pp 6-7. A register of swan bill marks compiled by Elizabeth I's swan master. The various owners are identified to the left of the diagrams. *Courtesy of the Royal Society.*



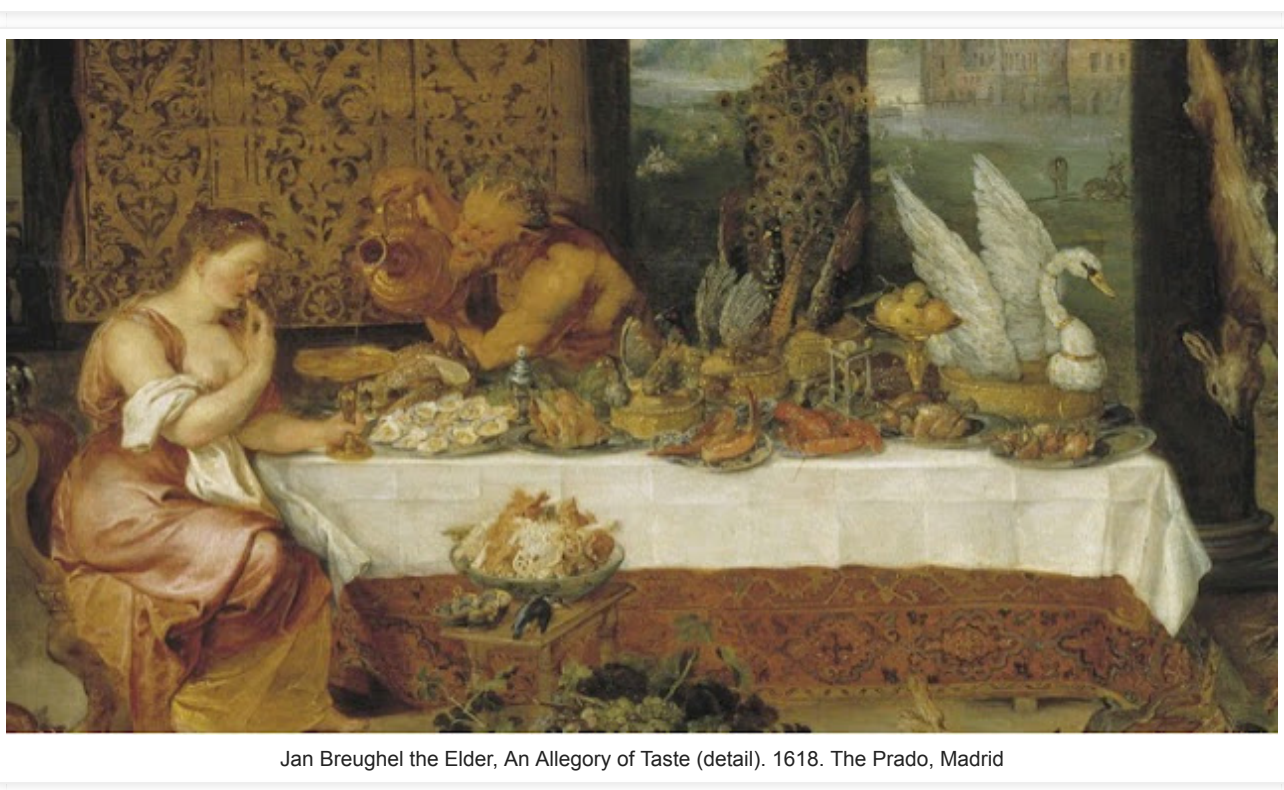
A sixteenth century book of swan bill marks. Harley MS. 3405 ff. 18v-19. *Courtesy of British Library*

So swans were not only kept for looking pretty on your lake or moat, but had a definite gustatory purpose. As early as the thirteenth century they were an item of commerce and were being sold in markets as food. They were not cheap. In the reign of Edward III, they were sold at a price of four to five shillings, making them ten times more expensive than goose. In fact swans were eaten all over Europe and are frequently depicted in table still life paintings, usually sitting on top of magnificent pies. In 2000 I recreated a 1566 livery company feast in which swan pies featured for an exhibition at the Museum of London. I used a painting by David Teniers the Younger (reproduced below) as a model for the pies which had gilded pastry decorations, as well as taxidermy specimens of swans 'swimming' on their lids.

A recreated 1566 livery company feast at the Museum of London

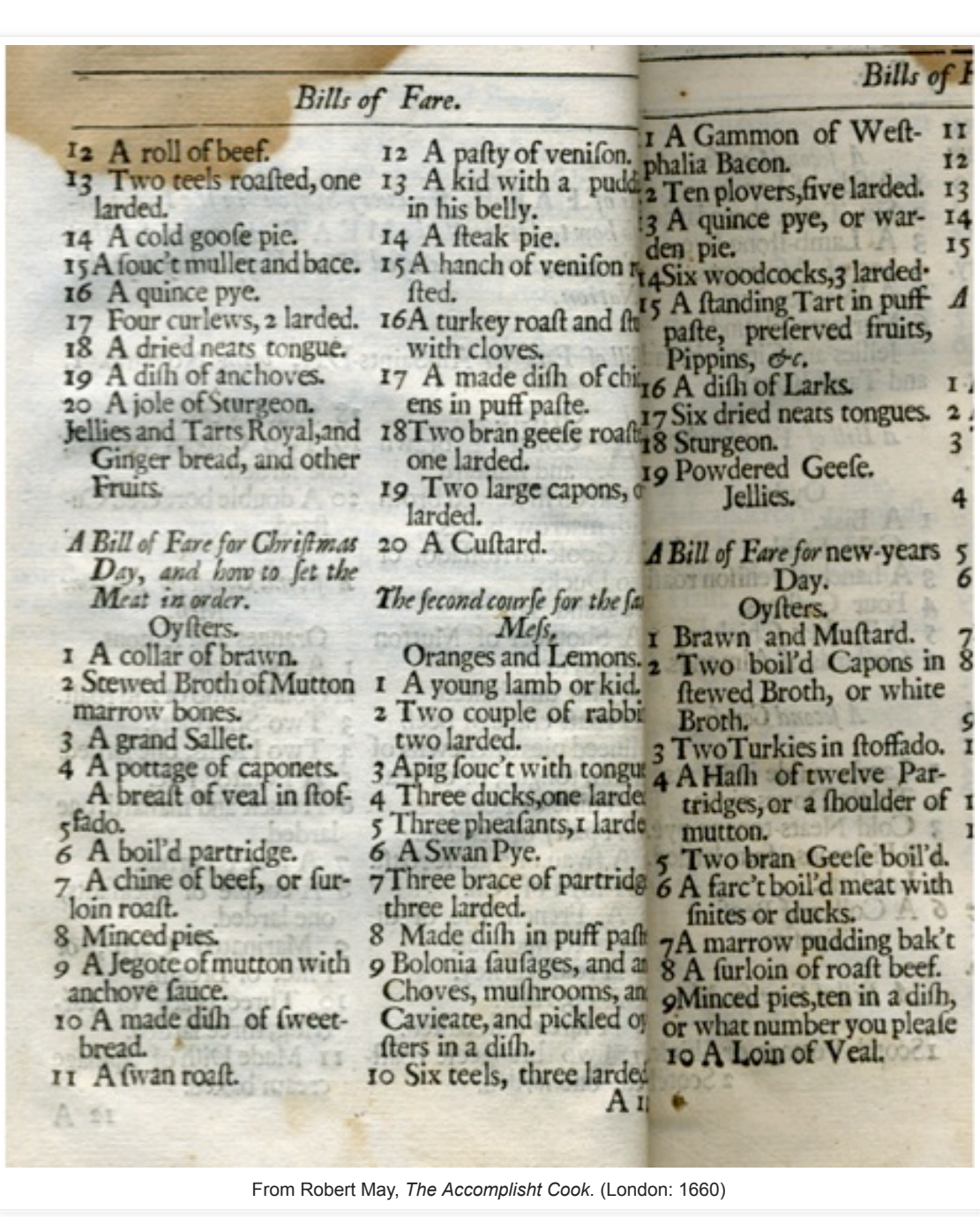


David Teniers the Younger, *Kitchen Scene with Swan Pie*. 1644 The Mauritshaus, The Hague.



Jan Breughel the Elder, An Allegory of Taste (detail). 1618. The Prado, Madrid

In England, of course swan featured on Christmas menus. Below is the bill of fare for a Christmas day feast published by the seventeenth century master cook Robert May. In the first course item 11 is 'A swan roast'. The second course is regaled with item 6 'A Swan Pye'.



Bills of Fare.

12 A roll of beef.
13 Two teels roaſted, one larded.
14 A cold gooſe pie.
15 A ſouc't mullet and bace.
16 A quince pye.
17 Four curlews, 2 larded.
18 A dried neats tongue.
19 A diſh of anchoves.
20 A jole of Sturgeon.
Jellies and Tarts Royal, and Ginger bread, and other Fruits.

A Bill of Fare for Chriſtmas Day, and how to ſet the Meat in order.

Oyſters.
1 A collar of brawn.
2 Stewed Broth of Mutton marrow bones.
3 A grand Sallet.
4 A pottage of caponets.
5 A breaſt of veal in ſtoffado.
6 A boil'd partridge.
7 A chine of beef, or ſurloin roaſt.
8 Minced pies.
9 A Jegote of mutton with anchove ſauce.
10 A made diſh of ſweet-bread.
11 A ſwan roaſt.

12 A paſty of veniſon.
13 A kid with a pudd in his belly.
14 A ſteak pie.
15 A hanch of veniſon ſted.
16 A turkey roaſt and with cloves.
17 A made diſh of chi ens in puff paſte.
18 Two bran geeſe roaſ one larded.
19 Two large capons, larded.
20 A Cuſtard.

The ſecond courſe for the ſa Meſs.

Oranges and Lemons.
1 A young lamb or kid.
2 Two couple of rabbi two larded.
3 A pig ſouc't with tongu
4 Three ducks, one larde
5 Three pheaſants, 1 larde
6 A Swan Pye.
7 Three brace of partridg three larded.
8 Made diſh in puff paſt
9 Bolonia ſauſages, and a Choves, muſhrooms, an Cavieate, and pickled o ſters in a diſh.
10 Six teels, three larded
A

Bills of F

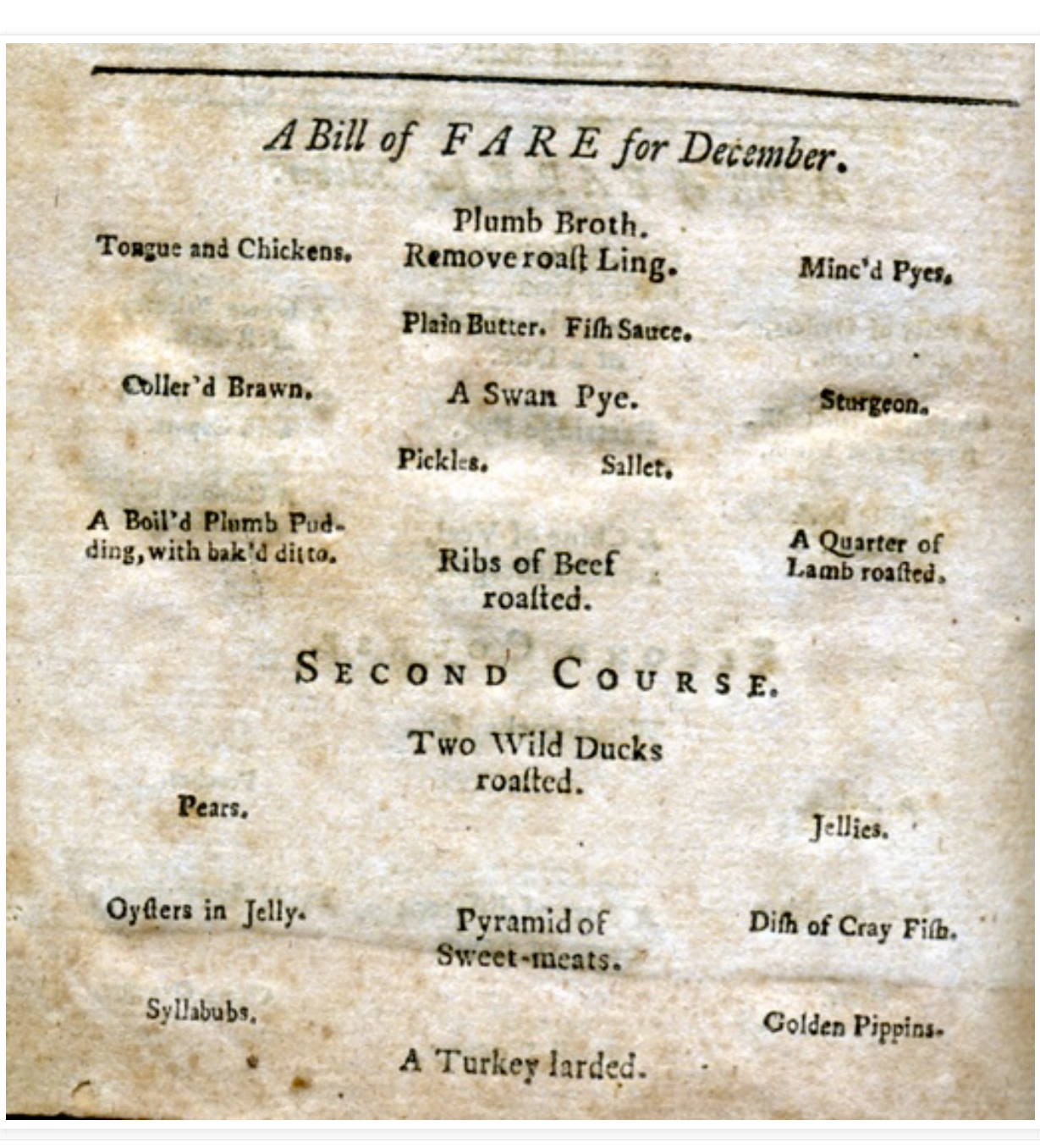
1 A Gammon of Weſtphalia Bacon.
2 Ten plovers, five larded.
3 A quince pye, or warden pie.
4 Six woodcocks, 3 larded.
5 A ſtanding Tart in puff paſte, preſerved fruits, Pippins, &c.
6 A diſh of Larks.
7 Six dried neats tongues.
8 Sturgeon.
9 Powdered Geeſe.
Jellies.

A Bill of Fare for new-years Day.

Oyſters.
1 Brawn and Muſtard.
2 Two boil'd Capons in ſtewed Broth, or white Broth.
3 Two Turkies in ſtoffado.
4 A Haſh of twelve Partridges, or a ſhoulder of mutton.
5 Two bran Geeſe boil'd.
6 A farc't boil'd meat with ſnites or ducks.
7 A marrow pudding bak't
8 A ſurloin of roaſt beef.
9 Minced pies, ten in a diſh, or what number you pleaſe
10 A Loin of Veal.

From Robert May, *The Accomplisht Cook.* (London: 1660)

Nearly a hundred years after May published the bill of fare above, another Christmas dinner featuring a swan pie, this time as a centrepiece for the first course appeared in John Thacker's *The Art of Cookery* (Newcastle upon Tyne: 1758). Thacker was the cook to the Dean and Chapter at Durham Cathedral where there had been a swannery since well before the Reformation. He gives us a recipe which indicates that the Dean's Christmas Swan Pie would have been ornamented in the style of those depicted in the paintings above.

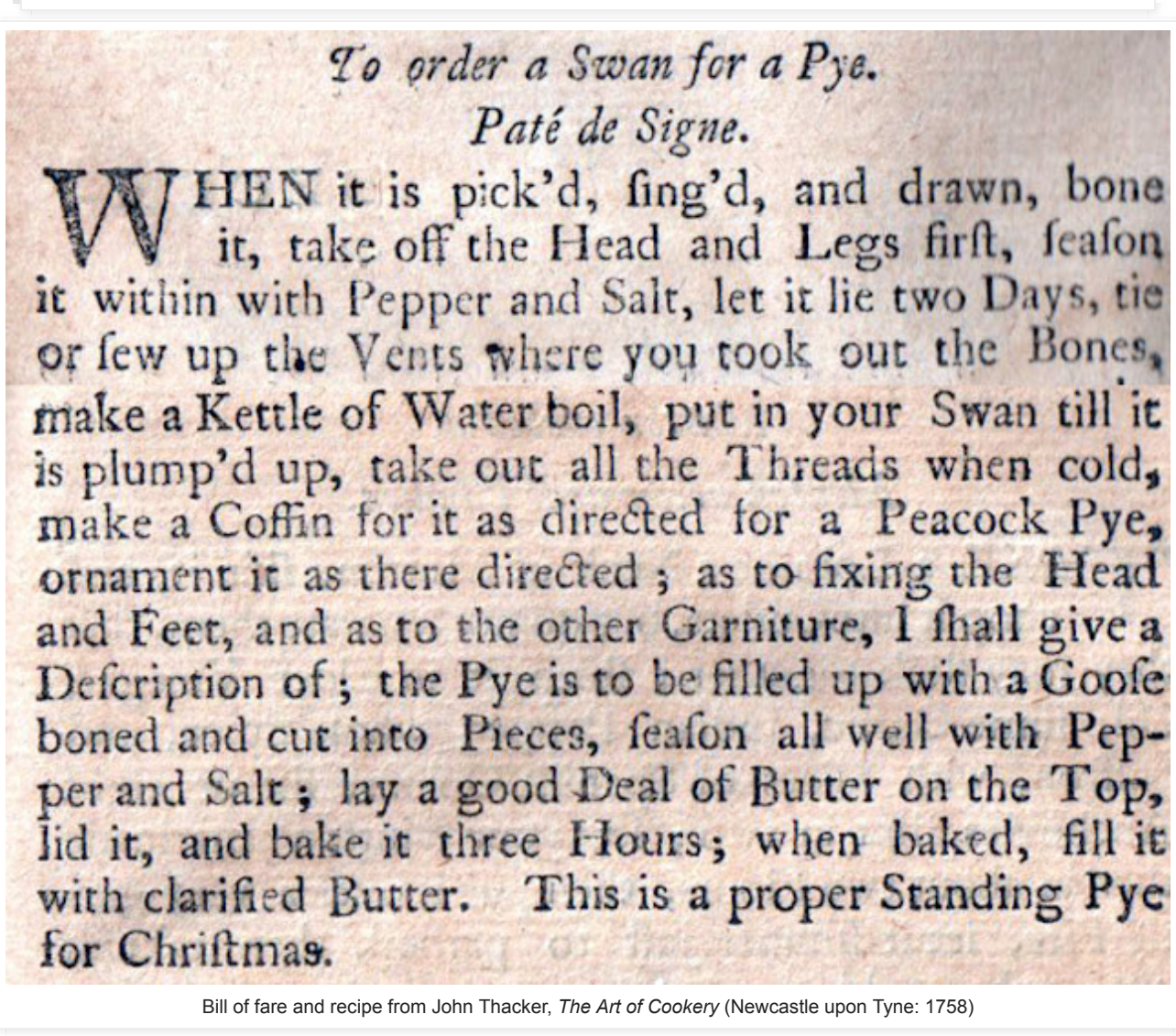


A Bill of FARE *for December.*

Plumb Broth.
Tongue and Chickens. Remove roaſt Ling. Minc'd Pyes.
Plain Butter. Fiſh Sauce.
Coller'd Brawn. A Swan Pye. Sturgeon.
Pickles. Sallet.
A Boil'd Plumb Pudding, with bak'd ditto. Ribs of Beef roaſted. A Quarter of Lamb roaſted.

SECOND COURSE.

Two Wild Ducks roaſted.
Pears. Jellies.
Oyſters in Jelly. Pyramid of Sweet-meats. Diſh of Cray Fiſh.
Syllabubs. Golden Pippins.
A Turkey larded.

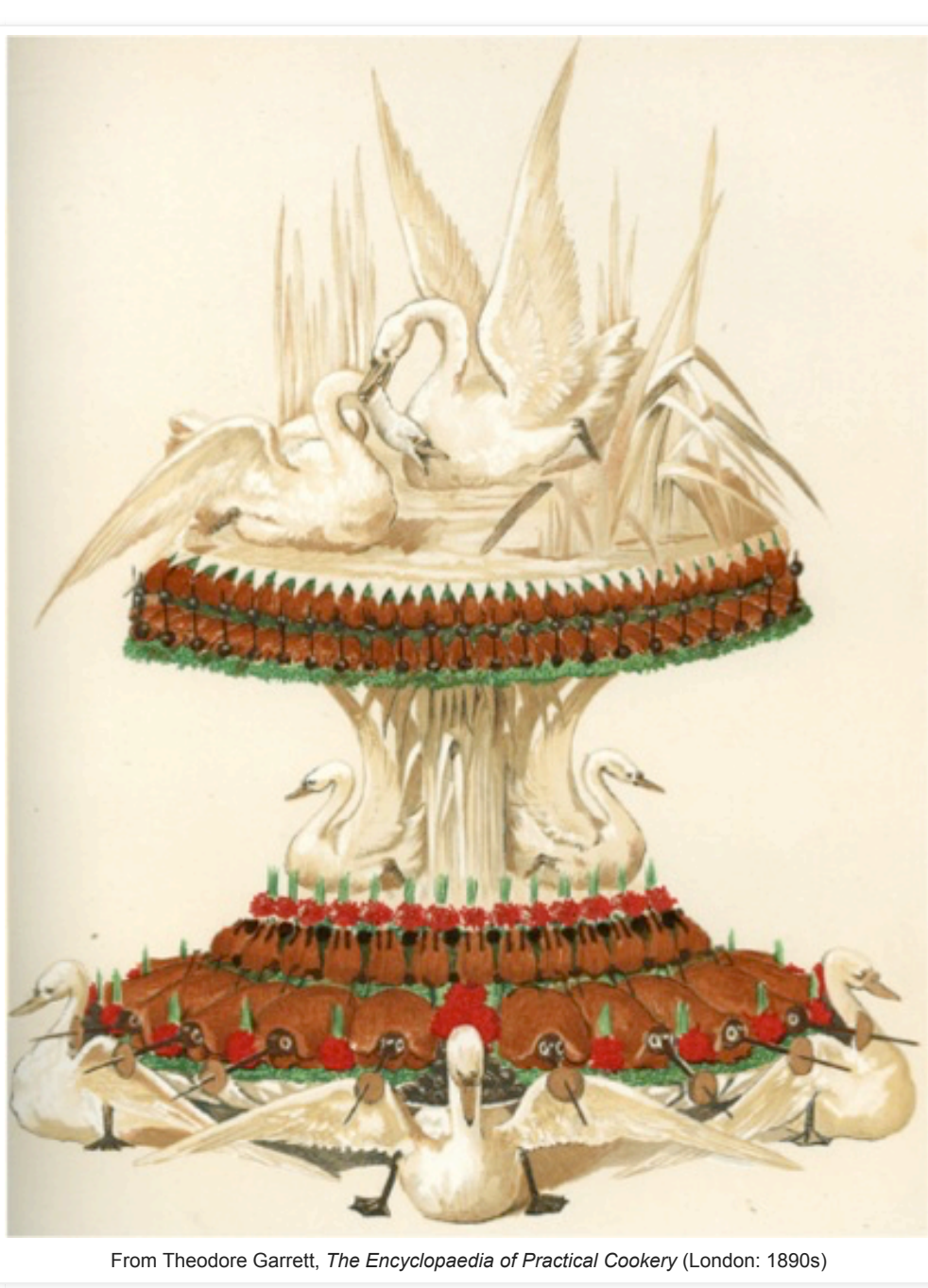


To order a Swan for a Pye.
Paté de Signe.

WHEN it is pick'd, ſing'd, and drawn, bone it, take off the Head and Legs firſt, ſeaſon it within with Pepper and Salt, let it lie two Days, tie or ſew up the Vents where you took out the Bones, make a Kettle of Water boil, put in your Swan till it is plump'd up, take out all the Threads when cold, make a Coffin for it as directed for a Peacock Pye, ornament it as there directed; as to fixing the Head and Feet, and as to the other Garniture, I ſhall give a Deſcription of; the Pye is to be filled up with a Gooſe boned and cut into Pieces, ſeaſon all well with Pepper and Salt; lay a good Deal of Butter on the Top, lid it, and bake it three Hours; when baked, fill it with clarified Butter. This is a proper Standing Pye for Chriſtmas.

Bill of fare and recipe from John Thacker, *The Art of Cookery* (Newcastle upon Tyne: 1758)

By the nineteenth century, swan had gone out of fashion (other than in the wilds of Norfolk). However, the use of taxidermy swans to embellish fancy food items continued, as witness this bizarre trophy of woodcocks, snipe and other game birds illustrated by Theodore Garrett in the 1890s.



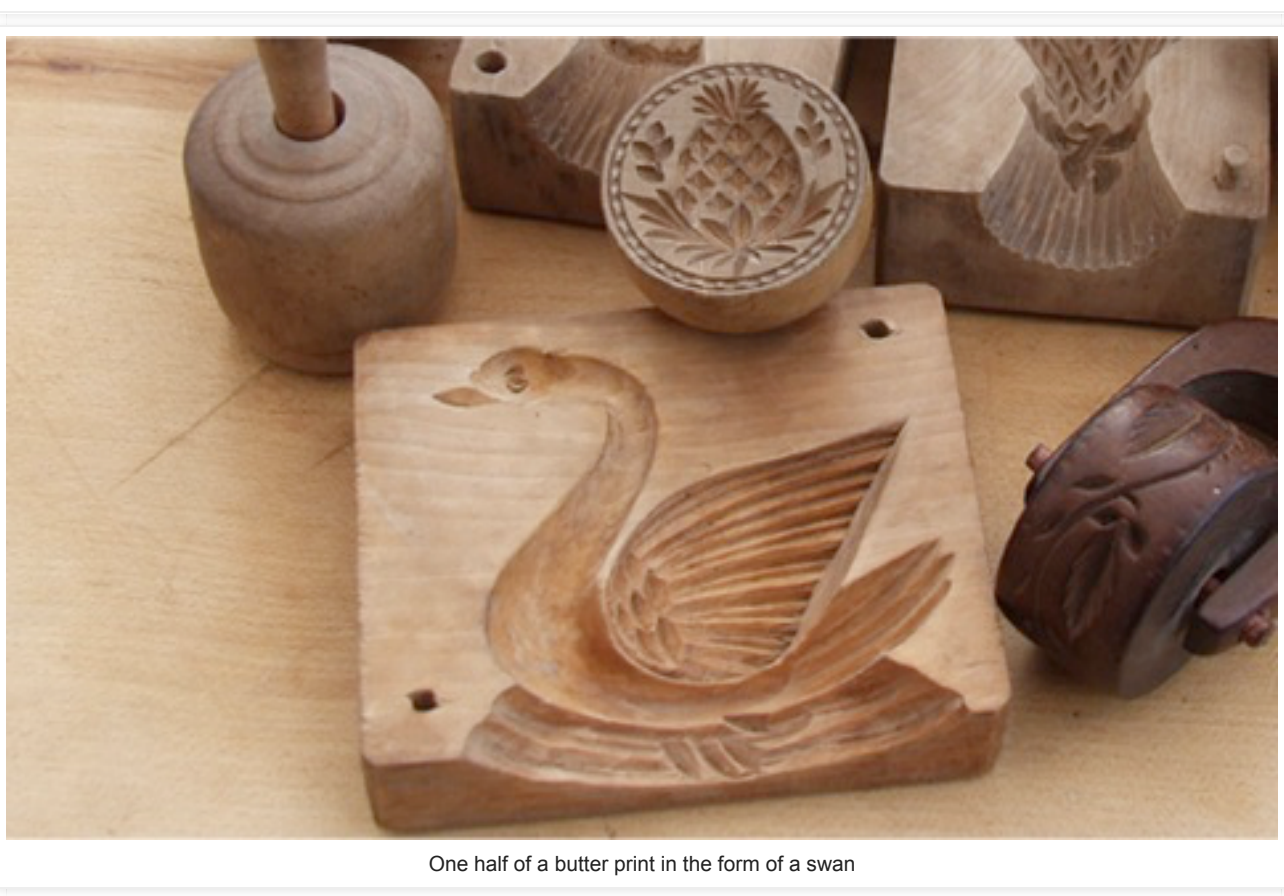
From Theodore Garrett, *The Encyclopaedia of Practical Cookery* (London: 1890s)

Although barley-fattened roast swan and swan pie had vanished, swans made of butter, ice cream, aspic, nougat, chocolate and countless other confections graced the entremet courses of the Victorian high class dinner party. Mould manufacturers had a field day producing swans in copper, tin, pewter and wood for kitchen staff to make these decorative sweet substitutes.

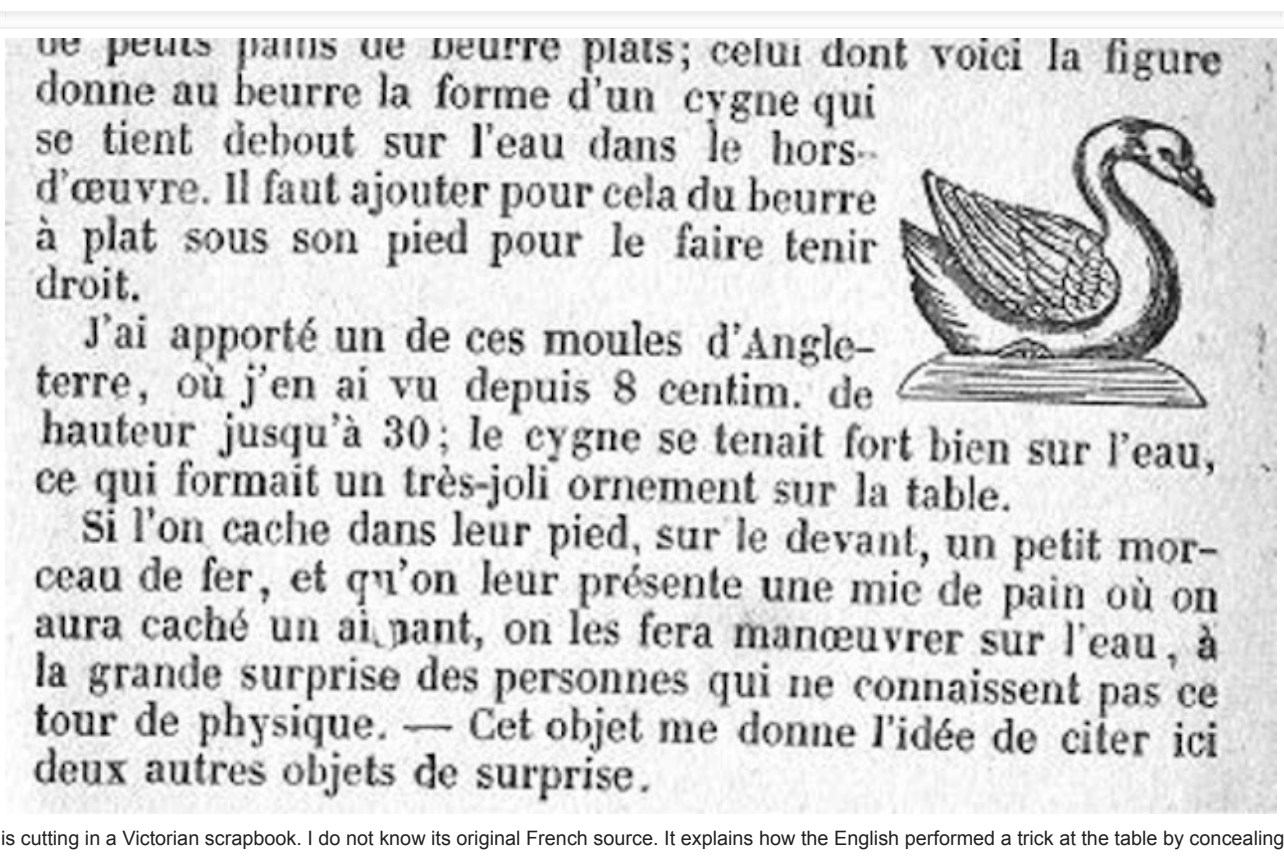
No. 43.—SWAN.
2 pints, 20s. each.

Ice cream and sorbet swans were very popular on the high Victorian table

An ice cream swan did not require a licence from the crown



One half of a butter print in the form of a swan

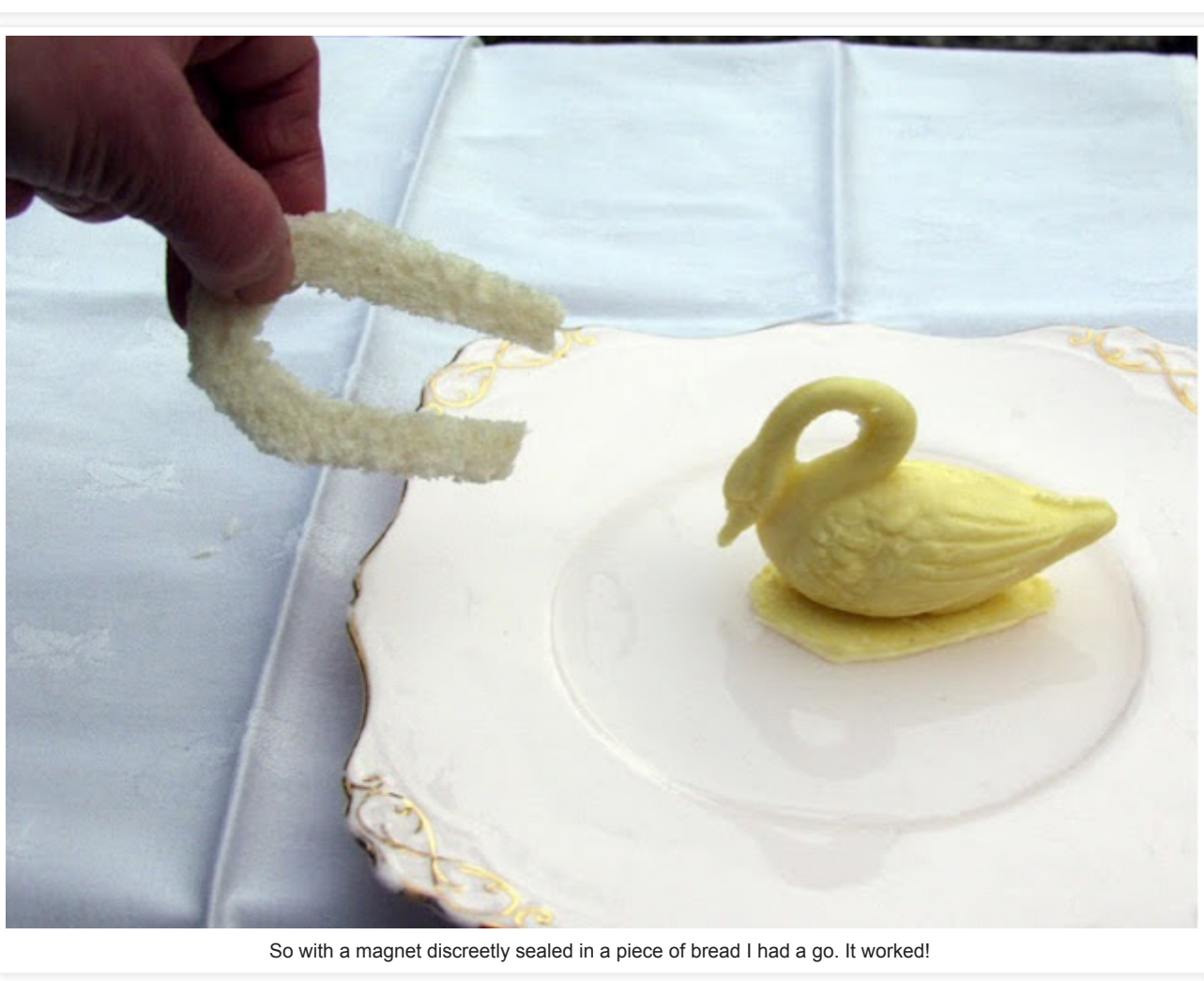


de petits pains de beurre plats; celui dont voici la figure donne au beurre la forme d'un cygne qui se tient debout sur l'eau dans le hors-d'œuvre. Il faut ajouter pour cela du beurre à plat sous son pied pour le faire tenir droit.

J'ai apporté un de ces moules d'Angleterre, où j'en ai vu depuis 8 centim. de hauteur jusqu'à 30; le cygne se tenait fort bien sur l'eau, ce qui formait un très-joli ornement sur la table.

Si l'on cache dans leur pied, sur le devant, un petit morceau de fer, et qu'on leur présente une mie de pain où on aura caché un aimant, on les fera manœuvrer sur l'eau, à la grande surprise des personnes qui ne connaissent pas ce tour de physique. — Cet objet me donne l'idée de citer ici deux autres objets de surprise.

I found this cutting in a Victorian scrapbook. I do not know its original French source. It explains how the English performed a trick at the table by concealing a small piece of iron in a butter swan and then with a magnet hidden in a piece of bread, encouraged the swan to swim across a wet plate!



So with a magnet discreetly sealed in a piece of bread I had a go. It worked!

*Ross Murray, *The Modern Householder, A Manual of Domestic Economy.* (London: nd. 1870s) pp. 338-9.

Visit the Queen's official webpage on swans and the custom of 'swan upping' on the Thames
This webpage has an excellent video narrated by David Barber, the Queen's Swan Marker

Posted by Ivan Day at 15:12
Labels: Barbecued Swan, Baths Island, John Thacker, Robert May, Ross Murray, Swan Pie

13 comments:

Sue Bursztynski 21 August 2013 at 16:12

I hope that wasn't a real swan in your pie? ;-)

Reply

Replies

Ivan Day 22 August 2013 at 02:15

Hi Sue,

The pie illustrated here was actually a prop which had to be displayed for a year, so it was a fake one. However, twice in my life I have sampled swan. On both occasions I was given birds that had suffered violent deaths, One had got itself tangled in some barbed wire and the other had swallowed some fishing tackle. The first was an adult and was not good to eat. I baked it in a raised pie hoping that the slow cooking process would tenderise the meat. It did to a certain extent, but it was rather stringy. The second was a five month old cygnet. Unlike the birds that were fattened for the table, this one was pretty lean. I roasted it on a spit according to Murray's directions. It was n't bad, but I would not describe it as 'worthy of a prince's table'. He was right, a lot of care went into raising the young birds for the table, which is no longer done in this country. I have never tasted a young swan that was raised in this way.

Reply

Elise Fleming/Alys K. 22 August 2013 at 05:08

Joop Witteveen, in Petits Propos Culinaires #24, wrote an article entitled "On Swans, Cranes and Herons". Part 1 deals with swans. He starts by examining the sources he used, then the types of swans that were probably eaten, and ends with the differences in swan preparation in countries such as France, England, Germany and the Netherlands. In England, cygnets were to be roasted "brown a long time before a slow fire."

Reply

Replies

Ivan Day 22 August 2013 at 06:05

Thank you Elise. Yes. Joop's paper is very useful on the subject of these archaic avian delights.

Reply

donna baker 22 August 2013 at 09:25

I've seen it all. Magnets to make food swim across the plate... What they thought up. Today, in the US, baby swans sell for $200.USD. I've never been able to eat my farm animals - too much of an animal lover. I have eaten my chicken's eggs though at first, I had to choke them down. The TUDORS showed Henry VIII eating a swan pie.

Reply

Benjamin Guilbert 23 August 2013 at 15:53

Great post,

Is it me or the swan looks like a perfect summary of the enclosure process? A privilege of the gentry until the Edwardian age when the collapse of land prices caused brought the system to an end.

Reply

Anonymous 24 August 2013 at 04:09

Ivan - I a recent discussion about swans as food. From hatch to fledgling they have a phenomenal growth rate and an excellent feed conversion rate, so from an economic point of view they are an perfect. The main difficulty with them is that they lay a limited number of eggs and are highly seasonal. Also they tend to eat aquatic vegetation, rather then graze, which is likely a major reason why we have domesticated geese, not swans.

Reply

Anonymous 24 August 2013 at 22:46

The paper "They Dined on Crane" by Umberto Albarella and Richard Thomas is a fascinating examination of the archaeological evidence for the consumption of wild birds in medieval England. In general, consumption of great numbers of wild birds was the norm, just as the written sources would have us believe, although the practice was largely confined to high-status sites, unsurprisingly. Notably, consumption of swan increased as the Middle Ages progressed.

Tundra swans are legal game in a few parts of the United States for a short season, and swan hunting is popular among some people. They say the mature wild birds make a good roast, but I have not yet had a chance to test their claims. Feral mute swans are a pest in the US, and some states issue permits for eradicating them.

Reply

Anonymous 24 August 2013 at 22:59

All over the net--almost as an urban legend--is the claim that Queen Victoria's Christmas table in the 1840s included roast swan. I have no reason to doubt it, but I would like to see an authentic menu from that period, just to confirm and to see what else was served.

The many authentic royal Christmas menus that are available online--all from later in the 19th century--have a remarkable sameness to them. I'm curious what those earlier menus really looked like.

Reply

Replies

Ivan Day 26 August 2013 at 07:00

Michael,

I have never seen a royal Christmas menu from the 1840s. I have a print of the Windsor Castle game larder in 1857 at Christmas which shows a lot of birds hanging up, including a peacock, but not a swan as far as I can see. You can see this image on this posting - http://foodhistorjottings.blogspot.co.uk/2012/12/eat-entire-creation-if-you-will.html

In the later royal Christmas menus from Osborne House, the sideboard is alway dressed with a raised (Christmas) pie, a collared brawn, a boar's head, a woodcock pie (a gift from Ireland) and a baron of beef. Because there was not a large roasting range at Osborne House, which is on the Isle of Wight, the baron (always served as a cold cut) was roasted at Windsor and sent by train and yacht to Osborne. There is a marvellous photograph album at Osborne which has an image of the 1888 Christmas sideboard with all these dishes displayed on it.

Reply

Unknown 12 November 2013 at 10:01

Hi,

I realise that this might not be of much use as this is an old post but I found the source for the French cutting. It comes from 'La cuisinere de la campagne et de la ville'. The two other 'surprises' mentioned at the end of the cutting are also worth reading, although I wouldn't attempt the first one. A digital copy is available on the website from the Bibliothèque National de France: http://gallica.bnf.fr/ark:/12148/bpt6k54008652/f60.image.r=La%20cuisinière%20de%20la%20campagne%20et%20de%20la%20ville.langEN

Reply

Replies

Ivan Day 12 November 2013 at 10:38

Dear Caroline,

Nice detective work! Thank you for this. The cutting has always been a mystery. 'La cuisinere de la campagne et de la ville' looks like an interesting book. best regards

Ivan

Reply

Council Direct 15 July 2022 at 16:28

In many different businesses, hemp can give a cheaper option in contrast to numerous materials, including those that are not effectively sustainable (like trees). Click here Lindsay OG Strain

Reply

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About Me

Ivan Day

I am an independent social historian of food culture and also a professional chef and confectioner. I run practical courses on all aspects of British and Italian food history at my home in the English Lake District. I am also the author of a number of books and many papers on the history of food and have curated many major exhibitions on food history in the UK, US and Europe. The main aim of this blog is to attempt to expose and correct many of the fairy stories that are written about the history of our food. I am assisted in this task by the Food History Jottings researcher Plumcake.

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- Coccagna (1)
- Compton Dene (1)
- Cookery Courses (1)
- Cribbage Cards in Flummery (1)
- Cup Cakes (3)
- Cut Laid Tarts (2)
- Dai Dai (1)
- Death comes to Pemberley (1)
- Dining with Empresses Cardinals (and Vermeer) (1)
- Domino Cake (1)
- Dripping Pudding (1)
- Dumplings (1)
- Dundee (1)
- Edward Hake (1)
- Egyptian Service (1)
- Eighteenth Century Jelly Moulds (1)
- Elder Flowers (1)
- Elizabeth Moxon (1)
- Elizabeth Raffald (4)
- Emile Bernard (1)
- Eryngo Root (1)
- Feast Your Eyes (1)
- Feves (1)
- Fine Almond Faggots (1)
- Flummery (3)
- Francis Sandford (1)
- Frederick Bishop. Urbain Dubois (1)
- Frederick Nutt (2)
- Frederick the Great (1)
- Frederick Vine (3)
- Fritters (3)
- Gainsborough Old Hall (1)
- Gelato (1)
- German Tourte of Apricots (1)
- Gervase Markham (1)
- Ginger (1)
- Gingerbread (2)
- Giulio Romano (1)
- Gluttony (1)
- Goose (1)
- Grace Granville (1)
- Grains of Paradise (1)
- Grand Salad (1)
- Green Lemons (1)
- Green Oranges (1)
- Green Pudding (1)
- Grouse Salad (1)
- Hannah Anthony (1)
- Hannah Glasse (1)
- Harewood (1)
- Hatelets (1)
- Henry Teonge (1)
- Henry VIII (1)
- Hippocras (2)
- Historic Food Courses (2)
- Holding a Drinking Glass (1)
- Hot Cross Buns (1)
- Hugh Platt (1)
- Ice Cream History (2)
- Ickworth Park (1)
- Ignaz Joseph Würth (1)
- India Mandelkern (1)
- Isabella Beeton (1)
- Italian Christmas Cake (1)
- J. H. Walsh (1)
- Jacon van Holsdonk (1)
- Jagging Iron (1)
- James II's Coronation Feast (1)
- Jane Austen (1)
- Jaun Mange (1)
- Jaunmange (1)
- Jelly (3)
- Jelly Moulds (1)
- John Caird (1)
- John Drake (1)
- John Farley (1)
- John Key (1)
- John Parkinson (1)
- John Scrymgeour (1)
- John Thacker (2)
- Joris Hoefnagel (1)
- Jubilee Cake (3)
- Jubilee Food (2)
- Judge's Biscuits (1)
- Jumbals (1)
- KBS (1)
- Kenelm Digby (1)
- Kim Seung Ook (1)
- Lady Ann Fanshawe's Icy Cream (1)
- Lady Anne Clifford (1)
- Lady Rachel Vane (1)
- Lady Westmorland's Sweetmeat Pudding (1)
- Lattice Top Tarts (1)
- Lectures (1)
- Lord Burgh's Retinue (1)
- Lumbard Pie (1)
- Lumber Pie (1)
- Macedoine Jelly (1)
- Marchpane (1)
- Mary II (1)
- Mary Midnight (1)
- Metropolitan Museum in New York (1)
- MIA (1)
- Millefruit Biscuits (2)
- Mince Pies (2)
- Moulds (1)
- Mount Vernon (1)
- Mr Borella (1)
- Mrs Agnes Marshall (2)
- Mulled Wine (1)
- Muscadine Ices (1)
- Muscadines (1)
- My 2014 Cookery Courses (1)
- Nigel Slater (1)
- Olio (1)
- One Family and Empire Christmas Pudding (1)
- Orange Biscuits (1)
- Oranges (2)
- Orchis italica (1)
- Ox Roast (2)
- Paul Crespin (1)
- Paul de Lamarie (1)
- Paul Storr (1)
- Penny Gingerbread Block (1)
- Pennyroyal (1)
- Pickled Radish Pods (1)
- Pie (4)
- Pie Mould (1)
- Pie. Elizabeth Rainbow (1)
- Plum Pudding (3)
- Pope (1)
- Potato Pudding (1)
- Prague Carnival (1)
- Pride and Prejudice - Having a Ball (1)
- Prince of Wales Biscuits (1)
- Prunellas (1)
- Pudding Bags (1)
- Pudding Cloths (1)
- Queen Cakes (3)
- Radish Pods (1)
- Raised Pie (1)
- Red Currants (1)
- Rienzi House Museum (1)
- Robert May (3)
- Robert Tyrill (1)
- Robert Wells (2)
- Rococo Dessert (1)
- Ross Murray (1)
- Royal Jelly (1)
- Royal Volunteers Biscuit (1)
- Samuel Pepys (1)
- Satyrion (1)
- Seville Oranges (1)
- Sèvres (1)
- Skirret Pie (1)
- Skirrets (2)
- Smokejack (1)
- Smoking Bishop (1)
- Solomon's Temple in Flummery (2)
- Sophie Dahl (1)
- Spanish Paps and Steeple Creams (1)
- Spit Roasting (2)
- Spongata (1)
- St Nicholas (1)
- Standing Salt (1)
- Stephen Hales's Syllabub Machine (1)
- Sugar Plums (1)
- Sugar Tazza (1)
- Supper with Shakespeare (1)
- Susannah Maciver (1)
- Swan Pie (1)
- Syllabub (4)
- T. Hall (1)
- Tamarind Tort (1)
- Tarts (1)
- Tavern Feasting in Bristol Christmas 1788 (1)
- The Experienced English Housekeeper (1)
- The Forme of Cury (1)
- The Queen's Royal Cookery (1)
- The Wellcome Library (1)
- Thomas Coryat (1)
- To Broil a Unicorn (1)
- To roast a pound of butter (1)
- Toad-in-a-hole (1)
- Trayne Roste (1)
- Treacle (1)
- Treacle Pots (1)
- Turkey (1)
- Turnsole (1)
- Twelfth Cake (3)
- Union Biscuits (1)
- Venison Pasty (1)
- Wafers (1)
- Wassail. Queen Victoria (1)
- Water Ice (1)
- White Currant Shrub (1)
- White Currants (1)
- White Gingerbread (1)
- Wild Boar's Head (1)
- William and Mary (1)
- William Cripps (1)
- William Ellis (1)
- William III (1)
- William Jarrin (2)
- William Verral (2)
- Wobbly Jelly (1)
- Yarmouth Biscuits (1)
- York Biscuits (1)
- Yorkshire Pudding (2)

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