



the national archives

palaeography

further practice

Document 15: State Papers: Mince Pie recipe, dated early 17th century

(Catalogue reference: SP 14/189 folio 7)

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About this document

This document is a recipe for six mince pies, dated early 17th century. (Catalogue reference: SP 14/189 folio 7)

This document is curiously catalogued as a state paper. The State Paper Office was founded in 1578 for the safe keeping of the records of secretaries of state and of the privy council. This document comes from the Conway Papers, which date from the reign of Charles I. Edward Conway was Secretary of State from 1623-1628 and, like many other secretaries of state, seems to have treated the documents in his custody as his own private papers. The papers strayed from official custody, and were retained by the Conway family until 1857 when they were returned to official custody.

Please note:

- The document is written in a cursive mixed hand.

For the Mease let it be saforing wth the
and inigges wth the falli aorind of the gages the other
fights and the way, the Raions will be shown, 3
some of them inigges aorind of the mease, y^e
of the out in hole, out in the foyes of the Darriget
and the Samowes, and the Pyris of the Iron Swide
my mess.
When the Pyris are filled Pyris. Dabot and Pyris
in the top, and when you set them in to the
other wth the them over wth the holes of the Eggs.
and you will them wth the Pyris.

Transcript

1. For six Minst Pyes of an
2. Indifferent biggesse.
3. Take halfe a peck of the fynest Flower, 2 li[bra]s of Suger,
4. 2 li[bra]s of Butter, a Loyne of fatt Mutton, w[i]th a litle of
5. a Legg of Veale to mynce w[i]th it, 2 li[bra]s of Reasons of
6. the Sunn, as many Currons, of Cloves, Mace,
7. and Nuttmeggs one ownce.
8. For the Paist mingle 1 pound and a halfe of Suger
9. w[i]th the Flower and breake in the Yolkes of six
10. Eggs, then worke it together w[i]th 3 parts of the two
11. pounce of Butt[e]r. Sett on a litle water, and lett
12. it Seethe, then scym it and put in the 4th parte of
13. the Butt[e]r, and when it is melted, Scym it cleane
14. from the Water, and worke it w[i]th the Paist.
15. For the Meate. Let it be seasoned w[i]th Pepper,
16. and mingled w[i]th halfe a pound of Suger, the other
17. Frute and Spyce, the Raisons must be stoned, &
18. some of them mynced amongst the meate, the
19. others put in hole, put in the Joyce of two Orringes
20. and one Leamond, and the Ryne of them smale
21. mynced.
22. When the Pyes are filled slyce Dates and stick
23. in the top, and when you sett them into the
24. oven Wash them over w[i]th the yolkes of Eggs.
25. and pynn them upp in Papers.