

# Euriol's Book of Secrets: Introduction to Recipe Translation

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## Objective

The objective of this class is to provide a process to translate recipes into Modern English from facsimiles or transcriptions of extant culinary manuscripts for someone with no experience in translations.

## Sources for Facsimiles and Transcripts

It is improbable for most of us to get access to an original manuscript for the purpose of doing a translation into Modern English. However, there are a number of websites that host or have links to facsimiles and transcriptions.

<http://sites.google.com/site/medievalcuisine/researching-medieval-cuisine/online-resources/online-texts>

<http://medievalcookery.com/etexts.html>

<http://www.uni-giessen.de/gloning/kobu.htm>

<https://pantherfile.uwm.edu/carlin/www/>

<http://www.pbm.com/~lindahl/food.html>

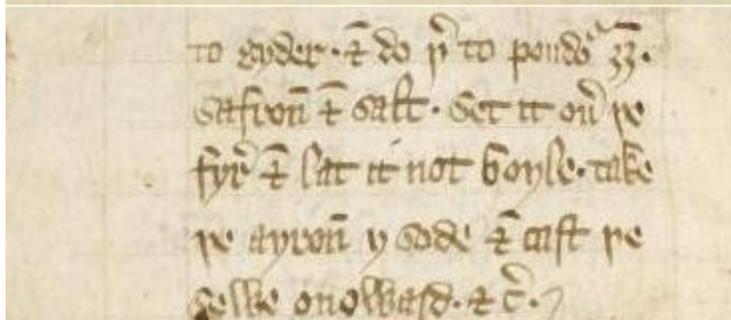
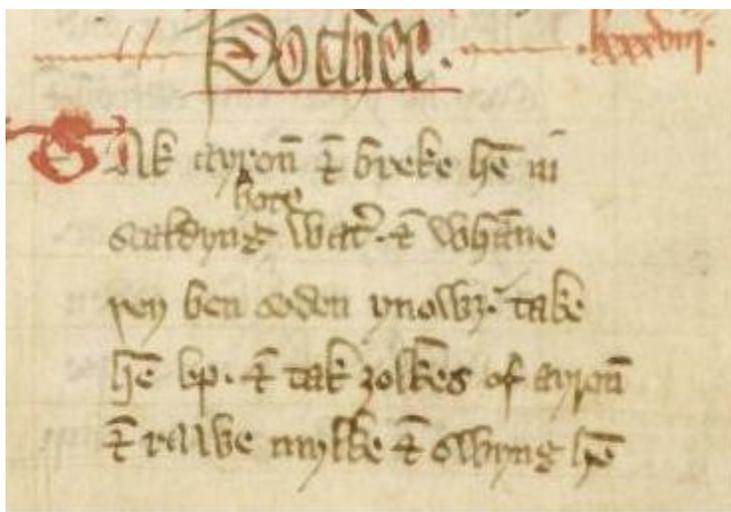
## Translation Process Outline

1. Get an electronic transcription of the recipe
  - a. If you are working from a facsimile of a manuscript, this means transcribing the recipe into an electronic document that you can use later.
    - i. Friends who are scribes may be able to help you with this step
    - ii. May give you the justification to learn a little about the scribal arts
2. Use a software application to do the initial translation of the transcription
  - a. My preferred translation software is Google's Translate (<http://translate.google.com>).
  - b. Many words may not be translated using the software application, but it usually gives you a good first pass with the grammar.
3. Use dictionaries or glossaries to translate the words that the translation software was unable to translate
  - a. My list of Dictionaries & Glossaries I've used can be found at:  
<http://sites.google.com/site/medievalcuisine/researching-medieval-cuisine/online-resources/dictionaries>
  - b. Consider using translations of other manuscripts in the same time period and language to validate your own translation
  - c. Consider looking at the root of the words from the Latin or Germanic origins.
  - d. Understand some of the scribal abbreviation conventions that were used in manuscripts and the early printed books.
4. Review your first draft of your translation



## Sample 2 - Translation of Recipe from Middle English

This recipe taken from *Forme of Curye*, ab. 1390 A.D. (Pages 45v and 46r). The images below are from the original manuscript as digitized by the John Rylands University Library and the 1780 printing edited by Samuel Pegge.



### Pochee I.

XX.  
IIII. X.

Take Ayren and breke hem ī scaldyng hoot waſ.  
and whan þei bene fode ynowh. take hē up and take  
zolkes of ayren and rawe mylke and ſwyng hem to-  
gydre, and do þto powdō gyng ſafrōn and ſalt, ſet it  
ōue the fire, and lat it not boile, and take ayren iſode  
& caſt þ ſew onoward. & ſūe it forth.

Pochee

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Tak Ayroñ & breke hē in scaldyng hote wat and whane þey ben soden ynow<sup>3</sup>. take hē up & tak ʒolkes of ayroñ & rawe mylke & swyng hē to gydre, & do þ̄ to poudó ʒ̄ safroñ & salt set it ou þe fyr & lat it not boyle take þe ayroñ ysode & caft þe sewe onward. & ć.

*Translation*

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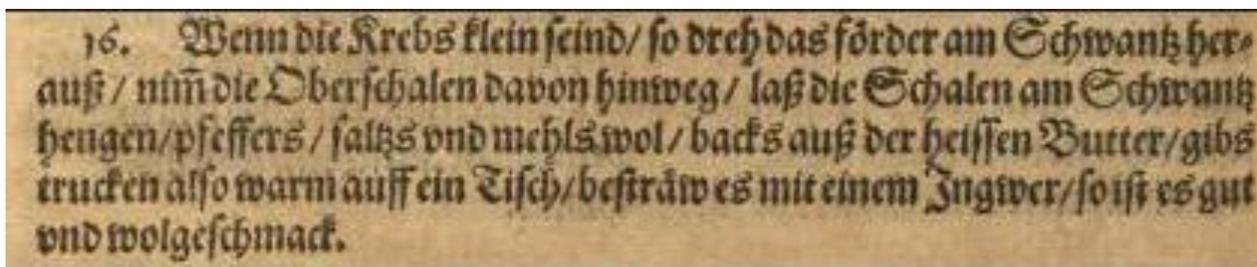
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**Sample 3 - Translation of Recipe from Early New High German**

This shrimp recipe was found in Ein New Kochbuch by Marx Rumpolt, a 16<sup>th</sup> century collection of German recipes



**Figure 1 Image of Recipe from facsimile of Ein New Kockbuch**

Wenn die Krebs klein seind/ so dreh das förder am Schwanz herauß/ nim die Oberschalen davon hinweg/ laß die Schalen am Schwanz hengen/ pfeffers/ Salßs vnd Mehls wol/ backs auß der heissen Butter/ gibß trucken also warm auff ein Tisch/ besträu es mit einem ʒngiver/ so ist es gut vnd wolgeschmack.

*Translation*

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## Scribal Abbreviations & Archaic Characters

What do all those funny marks mean? Since the amount of paper and time used to write down a manuscript or print a book was greatly conserved in the Middle Ages and Renaissance, it was typical to see scribal abbreviations used in order to conserve space. In addition, some characters did not survive to be used in Modern English. Many of the archaic characters still appear in use in the manuscripts. Becoming familiar with some of the most common scribal abbreviations and archaic characters will aid in both transcribing and translating the recipes.

### Scribal Abbreviations

Macron ( ¯ ) and Tilde (~): used to indicate that an abbreviation or a letter is missing

- ni<sup>̄</sup>m → nimm
- i<sup>~</sup> → in

Other symbols used to indicate an abbreviation or a letter is missing are

- wa<sup>ˆ</sup>t → water

### Archaic Character

Ash: Æ æ → ae

Yogh: ȝ ȝ → y, g or z

Thorn: þ þ → th

Long s: f → s

In some texts the short s “s” will appear at the end of the word with the long s “ſ” appearing either at the beginning or the middle of the word. Examples from the sample recipe #2 are “ȝolkes” and “caſt” (yolks & cast).

Half r: ʀ → r

### Interchangeable Letter pairings

Often seen is a pairing of letters used interchangeably. Two of the most common ones are the “u” & “v” and the “i” & “j” pairings. An example from the sample recipe #3 is “vnd”. In the upper right hand corner of the sample recipe #2 you will see the roman numerals “lxxxviiij”; “j” is used instead of the “i” at the end of the numeral set representing the number 88.

One of the uncommon pairings I have come across is the “u” & “n”. You may need to consider this pairing if the “u” & “v” pairing does not make sense in context of the translation.

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### Stacked Letters

A small letter stacked on top of a letter often means a letter that was omitted. However, if it is a vowel it may indicate that the vowel and an “r” is missing. For example, in the sample recipe #2 image from Samuel Pegge transcription you will see “p̄” used to represent the word “the” or “there”.

### Language Family Tree

One of the challenges in trying to do a translation is unfamiliarity with how a language developed. The Language Family Tree in Figure 2 shows the origin of the major modern languages. The advantage in becoming familiar with the origin of the language is that many of the languages in the same branch of the language family tree share similar grammar structure as well as words.

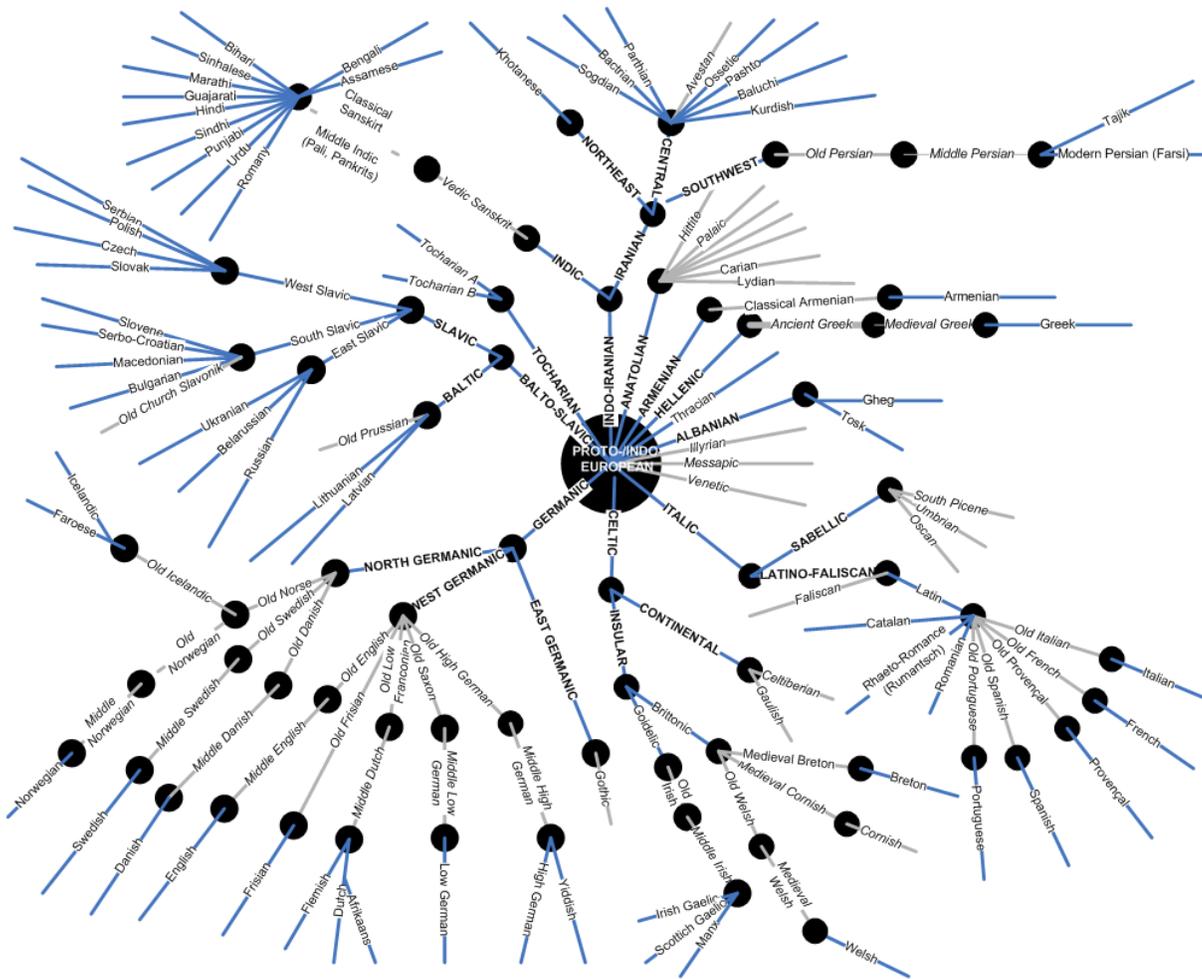


Figure 2 Proto-Indo European Language Family Tree

Two branches of the Language Family Tree that are important to doing translations of European Culinary manuscripts are the Germanic and Italic branches.

In Figure 3 you will see the progression of the Germanic languages from the Pre-Roman Iron Age to the Modern Age.

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Pre-Roman Iron Age 500–100 BCE		Early Roman Iron Age 100 BCE–100 CE	Late Roman Iron Age 100–300	Migration Period 300–600	Early Middle Ages 600–1100	Middle Ages 1100–1350	Late Middle Ages <sup>2</sup> 1350–1500	Early Modern Age 1500–1700	Modern Age 1700 to present	
Proto-Germanic	West Germanic	Irminonic (Elbe Germanic)	Primitive Upper German		Old Upper German, Lombardic <sup>1</sup>	Middle Upper German	Early New Upper German		Upper German varieties	
								Standard German		
		Istvaeonic (Weser-Rhine Germanic)	Primitive Frankish	Old Frankish	Old Central German	Middle Central German	Early New Central German		Central German varieties	
					Old Low Franconian (Old Dutch)	Early Limburgish Middle Dutch	Late Limburgish Middle Dutch	Early Limburgish	Limburgish	
						Early Middle Dutch	Late Middle Dutch	Early Modern Dutch	Dutch varieties Afrikaans	
			Primitive Saxon (Southeast Ingvaenonic)			Old Saxon	Middle Low German			Low German varieties
		Ingvaenonic (North Sea Germanic)	Anglo-Frisian (Northwest Ingvaenonic)	Primitive Frisian	Old Frisian		Middle Frisian	Frisian varieties		
				Primitive Anglo	Old English (Anglo-Saxon)	Early Middle English	Late Middle English	Early Modern English	English varieties	
						Early Scots <sup>3</sup>	Middle Scots	Scots varieties		
	North Germanic	Proto-Norse		Runic	Old Icelandic	Late Old Icelandic	Icelandic			
				Old West Norse	Old Faroese	Faroese				
					Old Norwegian <sup>6</sup>	Old Norn	Norn	extinct <sup>4</sup>		
							Middle Norwegian	Norwegian		
				Runic Old East Norse	Early Old Danish	Late Old Danish	Danish			
					Early Old Swedish	Late Old Swedish	Swedish and Dalecarlian dialects			
				Runic Old Gutnish	Early Old Gutnish	Late Old Gutnish	Gutnish	extinct <sup>5</sup>		
				East Germanic		Gothic	(unattested Gothic dialects)		Crimean Gothic	extinct
						Vandalic	extinct			
						Burgundian	extinct			

Figure 3 Historical Stages of Germanic Languages

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In Figure 4 you will see the Romance Languages that developed from Latin<sup>3</sup>. The Romance Languages developed from the Latin spoken by the soldiers, settlers and merchants of the Roman Empire after the collapse of the Roman Empire in the 5<sup>th</sup> century.

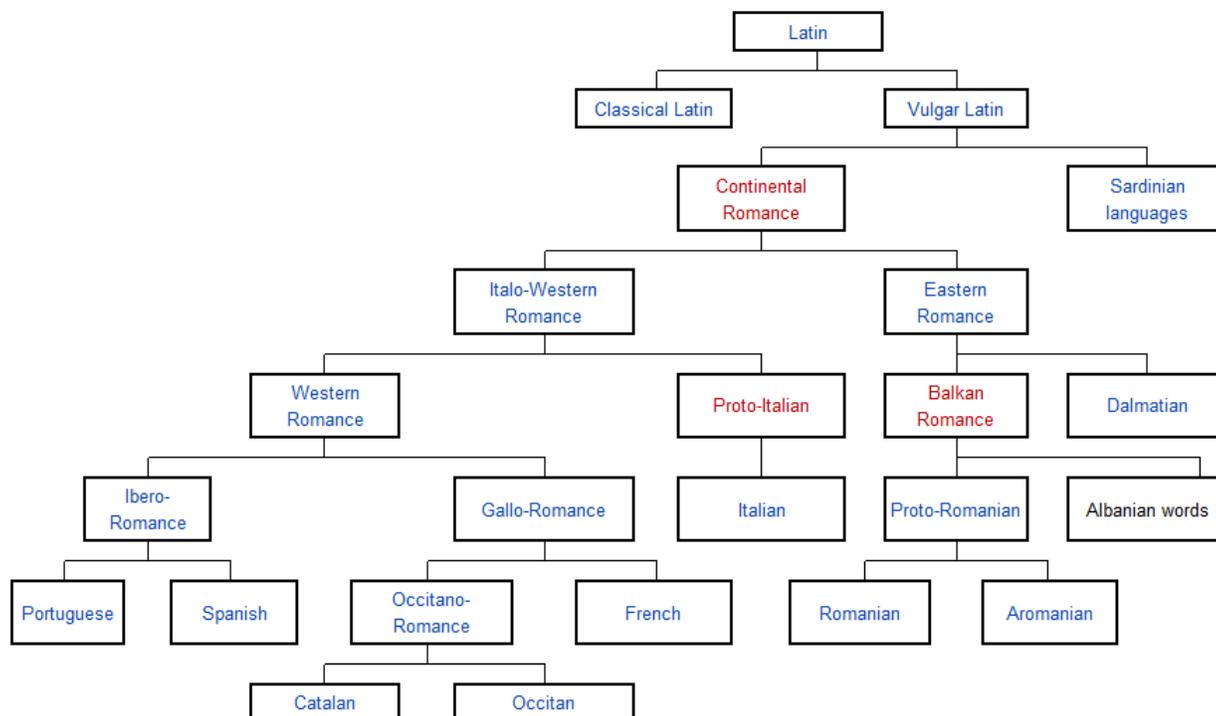


Figure 4 The Romance Languages

### Additional Resources

Apothecaries' symbols commonly found in medical recipes

<http://www.textcreationpartnership.org/docs/dox/medical.html>

### Bibliography

Ward & Trent, et al. *The Cambridge History of English and American Literature*. New York: G.P. Putnam's Sons, 1907–21; New York: Bartleby.com, 2000 ([www.bartleby.com/cambridge/](http://www.bartleby.com/cambridge/)). November 16, 2012.

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<sup>3</sup> Latin is a subdivision of the Latino-Faliscan group of the Italic subfamily of the Indo-European Language Family.