

Menu of Count Stanislav Thurzo (Szániszló Thurzó)

In the castle of Galgócz, January of 1603

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Menu of Count Stanislav Thurzo (Szaniszló Thurzó)

In the castle of Galgócz, January of 1603

ANNO 1603 1 JANUARIU – 31 JANUARUU

**DIETARIUM JOANNIS HIDAS DISPENSATORIS SUPER
COQUINAM DNI MAGNIFICI AC FAMILIARUM.**

Anno 1603. 1 die Januarii.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 4	-	-
Capon no. 4 juris montani	-	-
Goose..... no. 2 per d. 24, facit	-	48
Calf lung..... no. 1	-	-
Cow intestines ex foro	-	-
Bird..... ex gynaeceo	-	-
Eggs..... no. 8 per d. 1, facit	-	08
Sausage..... no. 2 ex allodio	-	-
Liver no. 1 ex allodio	-	-
Hazel grouse..... no. 1. ex gynaeceo	-	-
Sterlet no. 2	-	-
Milk, idrias no. 2 ex allodio	-	-
Butter, idr. no. 2 ex gynaeceo	-	-
Vinegar idr..... no. 4 ex Pöstyén	-	-
Honey idr..... no. ½ per d. 12½, facit	-	12½
Latus facit		1 68½

Consignato ciborum.

(Lunch.)

1. BEEF WITH HORSERADISH.
2. CAPON HONEY PASTA
3. SOUP WITH BREAD, SAUSAGE.
4. SALTED STARLET.
5. BIBER TAIL WITH FRUIT SAUCE.
6. INDIAN HEN.
7. CALF INTESTINES IN MILK.
8. SHEEP LUNG WITH CLEAN PEPPER.
9. LAMB WITH LEMONIA.
10. GOOSE WITH CLEAN PEPPER.
11. LAMB WITH BACON SLICES.

12.	SOUR CABBAGE WITH BEEF.
13.	COOKED GOOSE.
14.	COOKED SMALL BIRD.
15.	PÂTÉ.
16.	FILLED WAFER.
17.	SMALL PÂTÉ.

Pro coena

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 8 ex allodio	-	-
Veal lib. 2	-	-
Cow tongue no. 1	-	-
Capon no. 5 juris montani	-	-
Goose..... no. 1 per d. 24, facit	-	24
Beluga..... lib. 7	-	-
Pork ex allodio	-	-
Hare no. 1 per d. 10, facit	-	10
Sterlet no. 1	-	-
Weatherfish	-	-
Lentil idrias no. 6 ex allodio	-	-
Hazel grouse no. 1. ex gynaeceo	-	-
Honey idr..... no. ½ pro	-	12½
Wine idr..... no. 2 ex cellario	-	-
Butter idr. no. 2 ex gynaeceo	-	-
Eggs..... no. 12 per 1 d. 1, facit	-	12
Vinegar idr..... no. 6 ex Pöstyén	-	-
	Latus facit	1 58½
Summa summarum pro prandio et coena		3 27

Consignatio ciborum.

(Dinner.)

1. GOOSE FRIED WITH FLOUR.
2. SLICED CAPON.
3. BELUGA WITH CLEAN PEPPER.
4. LAMB WITH VINEGAR, SAGE.
5. CABBAGE WITH SAUCE.
6. LAMB WITH CLEAN PEPPER.
7. STERLET WITH SPICY SAUCE.
8. COOKED CAPON.
9. ROASTED BEEF.
10. RUTABAGA WITH BEEF.
11. FRIED FISH IN BUTTER.

12. COOKED GOOSE.
13. FRIED PORK.
14. BEEF WITH PARSLEY.
15. DOUGHNUT IN BUTTER.
16. FILLED WAFER
17. PLUM CAKE.
18. HARE WITH BLACK SAUCE.

	frt	den.
1 pound of meat to the carter of my lord Praefectus	-	4

Anno 1603. 2 Januarii.

	frt	den.
Beef lib. 27 per d. 4, facit	1	08
Lamb..... lib. 8 ex allodio	-	-
Veal lib. 2	-	-
Capon no. 6 juris montani	-	-
Goose..... no. 2 per d. 24, facit	-	48
Cow intestines ex foro	-	-
Deer shoulder no. 3	-	-
(...) no. 3 ex allodio	-	-
Hare no. 1 pro	-	10
Eggs..... no. 28 per 1 d. 1, facit	-	28
Sausage..... no. 6 ex allodio	-	-
Liver no. 1 ex allodio	-	-
Wine idr. no. 9 ex Cellario	-	-
Millet porridge idr. no. 3. ex allodio	-	-
Vinegar idr..... no. 8 ex Pöstyén	-	-
Butter idr. no. 2 ex gynaeceo	-	-
Bread no. 6 ex Cellario	-	-
Honey idr..... no. 2 per d. 25, facit	-	50
Fish from ship..... no. 4	-	-
Sterlet no. 3	-	-
Beluga roe lib. 6	-	-
Latus facit	2	44

Consignatio ciborum.

(Lunch.)

1. BEEF WITH HORSERADISH.
2. CAPON WITH SPICY SAUCE.
3. GOOSE WITH CLEAN PEPPER.
4. VEAL WITH SOUR SAUCE.

5. COW INTESTINES WITH MILK.
6. FRIED DEER SHOULDER
7. HARE WITH BLACK SAUCE.
8. LAMB WITH VINEGAR, SAGE.
9. FRIED BEEF.
10. WELS CATFISH WITH CLEAN PEPPER, BUTTER.
11. NORTHERN PIKE WITH POLISH SAUCE.
12. SALTED STARLET.
13. WELS CATFISH WITH PEPPER.
14. FRIED FISH IN BUTTER.
15. BELUGA ROE WITH SALT.
16. COOKED HAZEL GROUSE.
17. DOUGHNUT-LIKE...
18. SOUR CABBAGE WITH BEEF.

Pro coena

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 4 ex allodio	-	-
Veal lib. 2	-	-
Deer meat -		
Goose..... no. 2 per d. 24, facit	-	48
Capon no. 5 juris montani	-	-
Millet porridge idr. no. 4 ex allodio	-	-
Lentil idr..... no. 5 ex allodio	-	-
Butter idr. no. 2 ex gynaeceo	-	-
Eggs..... no. 25 per d. 1, facit	-	25
Vinegar idr..... no. 14 ex Pöstyén	-	-
Weatherfish -		
Wine idr..... no. 2 ex Cellario	-	-
Bread no. 8 ex Cellario	-	-
Honey idr..... no. 2 p. d 25, facit	-	50
Beluga..... lib. 6	-	-
	Latus facit	1 73
Summa summarum pro prandio et coena		4 17

Consignatio ciborum.

(Dinner.)

1. LAMB WITH SLICED BACON.
2. SLICED CABBAGE WITH SAUCE.
3. GOOSE WITH CLEAN PEPPER.
4. LAMB WITH VINEGAR, ONION.
5. BEEF WITH PARSLEY.
6. CARROT WITH BEEF.

7. COOKED CAPON.
8. FRIED BEEF.
9. FRIED FISH WITH PEPPER.
10. BELUGA ROE.
11. DEER MEAT WITH BLACK SAUCE.
12. BELUGA WITH SPICY SAUCE.

Anno 1603. 3. Januarii.

	frt	den.
Beluga..... lib. 25	-	-
Lentils idr no. 10 ex allodio	-	-
Millet porridge idr. no. 8 ex allodio	-	-
Fish from ships no. 48	-	-
Dried sour cherry ex allodio	-	-
Eggs no. 38 per d. 1, facit	-	38
Butter idr. no. 3 ex gynaeceo	-	-
Wine idr. no. 12 ex Cellario	-	-
Vinegar idr. no. 12 ex Pöstyén	-	-
Weatherfish	-	-
Bread no. 6 ex Cellario	-	-
Honey idr. no 2¼ per d. 25 facit	-	62½
Milk idr. no 4 ex allodio	-	-
Sour cream idr. no. 2 ex allodio	-	-
Sterlet no. 3	-	-
Dried plum idr. no. 4 p. d. 3, facit	-	12
Latus facit	-	12

Consignatio ciborum.

(Lunch.)

- | | |
|-----|---------------------------------|
| 1. | Pike cooked in salt. |
| 2. | Sterlet with spicy sauce. |
| 3. | Beluga with fruit sauce. |
| 4. | Pike with white Polish sauce. |
| 5. | Weatherfish with crushed sauce. |
| 6. | Kolchechtl. |
| 7. | Pike with spicy sauce. |
| 8. | Lentils with tree oil. |
| 9. | Weatherfish with cabbage sauce. |
| 10. | Sour cabbage with tree oil. |

11.	Fried fish in butter and tree oil.
12.	Carp with clean pepper in butter.
13.	Roast fish with black pepper.
14.	Dried sour cherry.
15.	Milky meal in butter.
16.	Sterlet in salt.
17.	Dried plum.
18.	Turkish rice.
19.	Dried fish in vinegar.
20.	Cold zander.

Pro coena.

	frt	den.
Millet porridge idr. no. 8 ex allodio	-	-
Fish from the ship..... no. 14	-	-
Weatherfish	-	-
Vinegar idr..... no. 6 ex Pöstyén	-	-
Wine idr..... no. 2 ex Cellario	-	-
Butter idr. no. 2 ex gfynaeceo	-	-
Beluga..... lib. 12	-	-
Honey idr..... no ½ pro	-	12½
Bread no. 4 ex Cellario	-	-
Dried plum idr. no. 4 per d. 3, facit	-	12
Cottage cheese..... no. 1 p. d. 20, facit	-	20
	Latus facit -	44½
Summa summarum pro prandio et coena 1		56½

Consignatio ciborum.

(Dinner.)

1.	Cottage cheese meal with butter.
2.	Beluga with clean pepper and butter.
3.	Carp with Polish sauce.
4.	Fish in salt.
5.	Weatherfish in cabbage sauce.
6.	Millet porridge in milk.
7.	Roast fish with black pepper.
8.	Dried plum.
9.	Cold meal.
10.	Fried fish in butter.

Anno 1603. 4. Januarii

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2	-	-

Capon	no. 4 juris montani	-	-
Geese	no. 1 per d. 24, facit	-	24
Cow intestines	- - ex foro	-	-
Millet porridge idr.	no. 3 ex allodio	-	-
Butter idr.	no. 3 ex allodio	-	-
Wine idr.	no. 2 ex Cellario	-	-
Vinegar idr.	no. 4 ex Pöstyén	-	-
Honey idr.	no. ½ pro	-	12½
Eggs	no. 10 per 1 d. 1, facit	-	10
	Latus facit 1		46½

Consignatio ciborum.

(Lunch.)

- | | |
|-----|-------------------------------|
| 1. | Beef with horseradish. |
| 2. | Capon with clean pepper. |
| 3. | Capon with black pepper. |
| 4. | Intestines with bacon slices. |
| 5. | Roast lamb. |
| 6. | Lamb with vinegar and sage. |
| 7. | Sour cabbage with beef. |
| 8. | Goose, German style. |
| 9. | Deer with black sauce. |
| 10. | Veal with clean pepper. |

Pro coena.

		frt	den.
Beef	lib. 2t per d. 4, facit	1	-
Lamb	lib. 7 ex allodio	-	-
Veal	lib. 2	-	-
Capon	no. 3 juris montani	-	-
Goose	no. 1 per d. 24, facit	-	24
Lentils idr.	no. 6 ex allodio	-	-
Vinegar idr.	no. 4 ex Pöstyén	-	-
Butter idr.	no. 1 ex gynaeceo	-	-
Bread	no. 4 ex Cellario	-	-
Hare	no 1 per d. 10, facit	-	10
Wine idr.	no. 2 ex Cellario	-	-
Deer	-	-	-
Millet porridge idr.	no. 2 ex allodio	-	-
Milk idr.	no. 2 ex allodio	-	-
Eggs	no. 19 per d. 1, facit	-	19
Honey idr.	no. ½ pro	-	12½
Bird	no. 22 per 2 d. 1, facit	-	11
	Latus facit 1		76½
	Summa summarum pro prandio et coena 3		23

Consignatio ciborum.

(Dinner.)

1. Capon with spicy sauce.
2. Goose with clean pepper.
3. Deer with black sauce.
4. Roast deer.
5. Roast hare thighs.
6. Sheep lung.
7. Hot curd.
8. Cabbage salad.
9. Small, cooked bird.
10. Carrot with beef.
11. Beef with parsley.
12. Lamb with vinegar and sage.
13. Lamb with lemon.
14. Goose porridge.
15. Milky meal.
16. Weatherfish in cabbage sauce.
17. Round doughnut.
18. Roast beef.
19. Cold meal.

Anno 1603. 5. Januarii.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2	-	-
Capon no. 4 juris montani	-	-
Goose..... no. 1 per d. 12, facit	-	24
Sausage..... no. 2 ex allodio	-	-
Pork - - ex allodio	-	-
Millet porridge idr. no. 3 ex allodio	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Eggs..... no. 16 per 1 d. facit	-	16
Vinegar idr..... no. 4 ex Pöstyén	-	-
Bread no. 2 ex Cellario	-	-
Wine idr..... no. 2 ex Cellario	-	-
Deer thigh..... no. 1	-	-
Weatherfish - -	-	-
	Latus facit 1	40

Consignatio ciborum.

(Lunch.)

1. Beef with parsley.

2. Pork with horseradish.
3. Capon with clean pepper.
4. Veal with sour sauce.
5. Capon with pepper and butter.
6. Soup bread.
7. Sour cabbage with beef.
8. Goose with bacon slices.
9. Lamb with vinegar and sage.
10. Stuffed doughnut in butter.
11. Roast beef.
12. Weatherfish in cabbage sauce.

Pro coena.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2	-	-
Capon no. 3 juris montani	-	-
Goose..... no. 2 per d. 24, facit	-	48
Lentils idr. no. 6 ex allodio	-	-
Vinegar idr..... no. 4 ex Pöstyén	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Bread no. 3 ex cellario	-	-
Honey idr..... no. ½ pro	-	12½
Eggs..... no. 8 per 1 d. 1, facit	-	08
Deer meat - -	-	-
Weatherfish - -	-	-
Latus facit	1	68½
Summa summarum pro prandio et coena	3	08

Consignatio ciborum.

(Dinner.)

1. Capon with broken sauce.
2. Veal with clean pepper.
3. Goose with fried flour, in butter.
4. Deer meat with black sauce.
5. Red cabbage with beef.
6. Weatherfish in cabbage sauce.
7. Beef with parsley.
8. Roast beef.
9. Doughnut.

	frt	den.
Famulis domini Petri Gerzoni lib. car. 2 p. d. 4, facit	-	08
Aurigae domini Castell. tota hebdomada lib. 7 p. d. 4, facit	-	28

- 36

Anno 1603. 6. Januarii.

	frt	den.
Beef..... lib. 25 per d. 4, facit	1	-
Lamb..... lib. 1 ex allodio	-	-
Veal..... lib. 2	-	-
Capon..... no. 3 juris montani	-	-
Goose..... no. 1 per d. 24, facit	-	24
Peas idr. no. 10 ex allodio	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Sausage..... no. 2 ex allodio	-	-
Bread no. 2 ex cellario	-	-
Weatherfish..... - -	-	-
Latus facit	1	24

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Veal with bacon slices.
4. Sliced goose with onion.
5. Lamb with vinegar and sage.
6. Weatherfish in cabbage sauce.
7. Peas with beef.
8. Capon with black pepper dust.
9. Roast beef.
10. Soup bread.

Pro coena.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Veal lib. 2	-	-
Capon no. 3 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 6 ex allodio	-	-
Pork - - ex allodio	-	-
Wine idr..... no. 4 ex Cellario	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Vinegar idr..... no. 2 ex Pöstyén	-	-
Bread no. 3 ex Cellario	-	-
Eggs..... no. 8 dono data	-	-
Weatherfish - -	-	-
Latus facit	1	25

Consignatio ciborum.*(Dinner.)*

1. Veal with clean pepper.
2. Goose with flour fried in butter.
3. Weatherfish in cabbage sauce.
4. Sliced capon.
5. Pork with black sauce.
6. Beef with parsley.
7. Carrot with beef.
8. Roast beef.

Anno 1603. 7. Januarii.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2	-	-
Capon no. 4 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 3 ex allodio	-	-
Vinegar idr..... no. 4 ex Pöstyén	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Bread no. 4 ex Cellario	-	-
Weatherfish - -	-	-
Toasted meat - - ex gynaeceo	-	-
Wine idr..... no. 2 ex Cellario	-	-
Hare no. 1 per d. 10, facit	-	10
Latus facit	1	35

Consignatio ciborum.*(Lunch.)*

1. Beef with horseradish.
2. Capon with black pepper.
3. Veal with spicy sauce.
4. Toasted meat with vinegar.
5. Roast hare thigh.
6. Weatherfish with cabbage sauce.
7. Capon with clean pepper.
8. Sour cabbage with beef.
9. Lamb with vinegar and sage.
10. Goose with bacon slices.
11. Roast beef.

Pro coena.

	frt	den.
Beef lib. 27 per d. 4, facit	1	8
Lamb..... lib. 8 ex allodio	-	-
Veal lib. 2	-	-
Pork - - ex allodio	-	-
Capon no. 4 dono dati	-	-
Goose..... no. 1 per d. 25, facit	-	25
Lentils idr. no. 6 ex allodio	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Bread no. 3 ex Cellario	-	-
Vinegar idr..... no. 4 ex Pöstyén	-	-
Eggs..... no. 12 per d. 1, facit	-	12
Weatherfish - -	-	-
	Latus facit 1	45
	Summa summarum pro prandio et coena 2	80

Consignatio ciborum.

(Dinner.)

1. Roast capon.
2. Veal with spicy sauce.
3. Wreath doughnut in butter.
4. Goose with clean pepper.
5. Pork with sour sauce.
6. Beef with parsley.
7. Carrot with beef.
8. Weatherfish in cabbage sauce.
9. Lamb with vinegar and sage.
10. Roast beef.
11. Doughnut.

Anno 1603. 8. Januarii.

	frt	den.
Beef lib. 28 per d. 4, facit	1	12
Lamb..... lib. 8 ex allodio	-	-
Capon no. 3 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 3 ex allodio	-	-
Wine idr..... no. 2 ex cellario	-	-
Vinegar idr..... no. 3 ex Pöstyén	-	-
Bread no. 3 ex Cellario	-	-
Pork - - ex allodio	-	-
Fish from the ship..... no. 5	-	-
Duck no. 1 ex gynaeceo	-	-
Weatherfish - -	-	-

Consignatio ciborum.*(Lunch.)*

1. Capon with clean pepper.
2. Beef with parsley.
3. Roast duck.
4. Hare with fruit sauce.
5. Fish in salt.
6. Goose with bacon slices.
7. Pork with horseradish.
8. Lamb with vinegar and sage.
9. Weatherfish in cabbage sauce.
10. Sour cabbage with beef.
11. Roast beef.

Pro coena.

	frt	den.
Beef lib. 28 per d. 4, facit	1	12
Veal no. 1 pro	2	75
Lamb..... lib. 8 ex allodio	-	-
Veal lib. 5	-	-
Capon no. 9 juris montani	-	-
Goose..... no. 1 p. d. 25, facit	-	25
Millet porridge idr. no. 2 ex allodio	-	-
Lentils idr. no. 6 ex allodio	-	-
Butter idr. no. 1½ ex gynaeceo	-	-
Honey idr. no. 1 per d. 25, facit	-	25
Millet porridge..... no. 2 ex allodio	-	-
Pork - - ex allodio	-	-
Hazel grouse..... no. 1 ex gynaeceo	-	-
Weatherfish - -	-	-
Bread no. 4 ex Cellario	-	-
Fish from the ship..... no. 3	-	-
	Latus facit 4	37
	Summa summarum pro prandio et coena 5	74

Consignatio ciborum.*(Dinner.)*

1. Capon with spicy sauce.
2. Veal with spicy sauce and lemon.
3. Lamb with vinegar and sage.
4. Carp in cabbage sauce.
5. Veal with lemon.
6. Pork with black sauce.

7. Roast deer thighs.
8. Goose with clean pepper.
9. Carp in salt.
10. Beef with parsley.
11. Red cabbage with pork.
12. Goose porridge.
13. Weatherfish in salt.
14. Roast capon.
15. Roast beef.
16. Milky meal in butter.
17. Doughnut in butter.
18. Roast hazel grouse.
19. Roast veal.
20. Cabbage salad.

Anno 1603. 9. Januarii

	frt	den.
Beef..... lib. 27 per d. 4, facit	1	08
Lamb lib. 8 ex allodio	-	-
Veal..... lib. 3	-	-
Capon..... no. 4 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 3 ex allodio	-	-
Calf intestines no. 1	-	-
Indian/Cornish chicken... no. 1 ex gynaeceo	-	-
Vinegar idr. no. 1 ex gynaeceo	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Pork..... no. – ex allodio	-	-
Wine idr. no. 2	-	-
Bread no. 3 ex Cellario	-	-
Sour cream idr. no. 1 ex allodio	-	-
Latus facit	1	33

Consignatio ciborum.

(Lunch.)

1. Beef with parsley.
2. Capon with clean pepper.
3. Veal with spicy sauce.
4. Calf intestines with sour cream.
5. Goose with broken sauce.
6. Pork with horseradish.
7. Roast beef.
8. Roast Cornish chicken.
9. Beef with sour cabbage.
10. Lamb with vinegar and sage.

11. Soup bread.
12. Capon with black pepper.

Pro coena.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 4 ex allodio	-	-
Veal lib. 1½	-	-
Caoin no. 2 juris motnani	-	-
Goose..... no. 1 per d. 25. facit	-	25
Lentils idr. no. 5 ex allodio	-	-
Vinegar idr..... no. 2 ex Pöstyén	-	-
Eggs..... no. 12 p. 1 d. 1, facit	-	12
Bread no. 2 ex Cellario	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Calf legs..... no. -	-	-
Latus facit	1	37
Summa summarum pro prandio et coena	2	70

Consignatio ciborum.

(Dinner.)

1. Capon with broken sauce.
2. Capon stomach with clean pepper.
3. Veal with bacon slices.
4. Wreath doughnut.
5. Beef with parsley.
6. Goose with clean pepper.
7. Lamb with vinegar and sage.
8. Carrot with beef.
9. Roast beef.
10. Calf legs fried in butter.
11. Cold meal.

I gave this to our graceful lord when he travelled to Vienna:

	frt	den.
Beef lib. 9 ex allodio	-	-
Veal lib. 14	-	-
Capon no. 2 juris montani	-	-
Hare no. 2 per den. 10, facit	-	10
Goose..... no. 2 per den. 25, facit	-	50
Deer no. 1	-	-
Latus facit	-	60

Anno 1603. 10. Januarii.

	frt	den.
Peas idr. no. 10 ex allodio	-	-
Beluga..... lib. 12	-	-
Fish from the ship..... no. 2	-	-
Dried sour cherry..... no. – ex allodio	-	-
Eggs..... no. 12 per d. 1, facit	-	12
Vinegar idr..... no. 4 ex Pöstyén	-	-
Milk idr..... no. 3 ex allodio	-	-
Butter..... no. 1 ex gynaeceo	-	-
Calf from Madunicz no. 1 pro	2	-
Latus facit	2	12

Consignatio ciborum.

(Lunch.)

1. Sweet cabbage in milk with butter.
2. Pea soup.
3. Carp in salt.
4. Beluga roasted with black pepper and butter.
5. Peas with butter.
6. Beluga with clean pepper and butter.
7. Doughnut.
8. Dried sour cherry.

Pro coena.

	frt	den.
Cottage cheese..... no. 1 per d. 20, facit	-	20
Dried plums ex foro idr. no. 5. per d. 3, facit	-	15
Eggs..... no. 13 p. 1 d. 1, facit	-	13
Lentils idr. no. 1 ex allodio	-	-
Millet porridge idr. no. 2 ex allodio	-	-
Milk idr..... no. 2 ex allodio	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Vinegar idr..... no. 4 ex Pöstyén	-	-
Dried fish from ship no. 8		
Beluga..... lib. 12		
Latus facit	-	48
Summa summarum pro prandio et coena	2	60

Consignatio ciborum.

(Dinner.)

1. Beluga with clean pepper in butter.
2. Cottage cheese in butter.
3. Dried plum.
4. Porridge in milk and butter.

5. Milky meal in butter.
6. Dried fish.

Anno 1603. 11. Januarii.

	frt	den.
Beeféob- 20 óer d- 4. facot		80
Lamb.....lib. 7 ex allodio	-	-
Veallib. 1	-	-
Caponno. 3 juris montani	-	-
Goose.....no. 1 per d. 24, facit	-	24
Millet porridge idr.no. 3 ex allodio	-	-
Lamb headno. 1	-	-
Sour cream idr.no. 1 ex allodio	-	-
Weatherfish- - pro	2	-
Latus facit 3		04

Consignatio ciborum.

(Lunch.)

1. Beef with parsley.
2. Capon with clean pepper.
3. Calf intestines in sour cream.
4. Calf head.
5. Capon with pepper and butter.
6. Capon with clean pepper.
7. Goose with bacon slices.
8. Lamb with vinegar and onion.
9. Veal with spicy sauce.
10. Roast beef.
11. Doughnut.

Pro coena.

	frt	den.
Beeflib. 20 per d. facit	-	80
Lamb.....lib. 7 ex allodio	-	-
Veallib. 1½	-	-
Caponno. 2 juris montani	-	-
Goose.....no. 1 per d. 25, facit	-	25
Lentils idr.no. 5 ex allodio	-	-
Eggs.....no. 10 per 1 d. 1, facit	-	10
Vinegar idr.....no. 4 ex Pöstyén	-	-
Weatherfish- -	-	-
Sheep lungno. 1	-	-
Latus facit 1		15
Summa summarum pro prandio et coena 4		19

Consignatio ciborum.
(Dinner.)

1. Sliced capon.
2. Goose with clean pepper.
3. Lamb with vinegar and sage.
4. Beef with parsley.
5. Veal with bacon slices.
6. Calf lung with onion and vinegar.
7. Weatherfish with cabbage sauce.
8. Dried sour cherry.
9. Carrot with beef.
10. Roast beef

I gave these to the stonemason by the orders of my gracious Lady:

Meat.....lib. 1

Famulo Thome Richter ex com. Blasy Török ..lib. 1

Anno 1603. 12. Januarii.

	frt	den.
Beeflib. 20 per d. 4, facit	-	80
Lamb.....lib. 7 ex allodio	-	-
Veallib. 4	-	-
Caponno. 3 juris montani	-	-
Goose.....no. 1 per d. 25, facit	-	25
Millet porridge idr.no. 3 ex allodio	-	-
Butter idr.no. 1 ex gynaeceo	-	-
Wine idr.....no. 2 ex Cellario	-	-
Vinegar idr.....no. 4 ex Pöstyén	-	-
Eggs.....no. 9 per 1 d 1, facit	-	09
Weatherfish- -	-	-
Calf headno. 1	-	-
Calf legs.....- -	-	-
Latus facit 1	1	14

Consignatio ciborum.
(Lunch.)

1. Beef with horseradish.
2. Sliced capon.
3. Veal with clean pepper.
4. Calf head.
5. roast capon.
6. Peas with beef.
7. Goose with clean pepper.

8. Fried calf legs.
9. Roast veal.
10. Weatherfish in cabbage sauce.
11. Lamb with vinegar and onion.

Pro coena.

	frt	den.
Beef lib. 19 per d. 4, facit	-	76
Lamb..... lib. 5 ex allodio	-	-
Capon no. 2 juris montani	-	-
Goose..... no. 1 per d. 25, fac.	-	25
Millet porridge idr. no. 4 ex allodio	-	-
Vinegar idr..... no. 4 ex Pöstyén	-	-
Hare no. 1 p. d. 10, facit	-	10
Honey idr..... no. 1/2 p. d. 12 ½ facit	-	12
Latus facit	1	23½
Summa summarum pro prandio et coena	2	37½

Consignatio ciborum.

(Dinner.)

1. Red cabbage with beef.
2. Capon with broken sauce.
3. Goose with black pepper.
4. Roast hare thighs.
5. Lamb with vinegar and onion.
6. Hare with black sauce.
7. Goose porridge.
8. Beef with parsley.
9. Roast beef.

Anno 1603. 13. Januarii.

	frt	den.
Beef lib. 14½ per d. 4, facit	-	58
Lamb..... lib. 6 ex allodio	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 2 ex allodio	-	-
Vinegar idr..... no. 2 ex Pöstyén	-	-
Weatherfish - -	-	-
Latus facit	-	83

Consignatio ciborum.

(Lunch.)

1. Beef with parsley.

2. Weatherfish in cabbage sauce.
3. Roast beef.
4. Goose with yellow sauce.
5. Sour cabbage with beef.
6. Lamb with vinegar and sage.

Pro coena.

	frt	den.
Beef lib. 14½ per. d. 4, facit	-	58
Capon no. 2 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Lentils idr. no. 4 ex allodio	-	-
Vinegar idr..... no. 2 ex Pöstyén	-	-
Weatherfish - -	-	-
Butter idr. no. ½ tota die pro familia, ex gynaeceo	-	-
Latus facit -	-	83
Summa summarum pro prandio et coena 1	-	66

Consignatio ciborum.

(Dinner.)

1. Roast beef.
2. Capon with spicy sauce.
3. Goose with clean pepper.
4. Porridge in butter.
5. Carrot with beef.
6. Weatherfish in cabbage sauce.

Anno 1603. 14. Januarii.

	frt	den.
Beef lib. 16 per d. 4, facit	-	64
Capon no. 2 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 2 ex allodio	-	-
Weatherfish - -	-	-
Latus facit -	-	89

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Weatherfish in cabbage sauce.
4. Goose with sweet sauce.
5. Sour cabbage with beef.

6. Roast beef.

Pro coena.

	frt	den.
Beef lib. 15½ per d. 4, facit	-	62
Capon no. 2 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Milk idr..... no 2 ex allodio	-	-
Lentils idr. no. 4 ex allodio	-	-
Eggs..... no. 7 per 1 d. 1, facit	-	07
Weatherfish - -	-	-
Bread no. 1 ex Cellario	-	-
	Latus facit -	94
Summa summarum pro prandio et coena 1		83

Consignatio ciborum.

(Dinner.)

1. Roast beef.
2. Goose with clean pepper.
3. Sliced capon.
4. Weatherfish in cabbage sauce.
5. Milky meal with butter.
6. Carrot with beef.

Anno 1603. 15. Januarii.

	frt	den.
Beef lib. 16½ per d. 4, facit	-	66
Capon no. 2 juris montani	-	-
Goose..... no. 1 p. d. 25, facit	-	25
Peas idr. no. 9 ex allodio	-	-
Weatherfish - -	-	-
	Latus facit -	91

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Goose with spicy sauce.
4. Weatherfish in cabbage sauce.
5. Peas with beef.
6. Roast beef.

Pro coena.

	frt	den.
Beef lib. 16½ per d. 4, facit	-	66
Capon no. 2 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 2 ex allodio	-	-
Lentils idr. no. 4 ex allodio	-	-
Vinegar idr..... no. 1 ex Pöstyén	-	-
Weatherfish no. -	-	-
Honey - - ex foro	-	-
Butter idr. no. 1 tota die ex gynaeceo	-	-
Bread no. 2 ex Cellario	-	-
Pork - - ex allodio	-	-
	Latus facit -	91
Summa summarum pro prandio et coena 1		82

Consignatio ciborum.

(Dinner.)

1. Capon with bacon slices.
2. Goose with black sauce.
3. Porridge with butter.
4. Weatherfish in cabbage sauce.
5. Pork with vinegar and onion.
6. Roast beef.

Anno 1603. 16. Januarii.

	frt	den.
Beef lib. 16½ per d. 4, facit	-	56
Lamb..... lib. 4½ ex allodio	-	-
Capon no. 2 juris montani	-	-
Millet porridge..... no. 2 ex allodio	-	-
Weatherfish - -	-	-
	Latus facit -	66

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Weatherfish in cabbage sauce.
4. Lamb with vinegar and onion.
5. Roast beef.
6. Sour cabbage with beef.

Pro coena.

	frt	den.
Beef lib. 16½ per d. 4, facit	-	66
Lamb..... lib. 5 ex allodio	-	-
Capon no. 2 juris montani	-	-
Crisini (?)..... kub, 1½	-	-
Lentils idr. no. 4 ex allodio	-	-
Wine idr. no. 1 ex Cellario	-	-
Weatherfish no. -	-	-
Bread no. 2 ex Cellario	-	-
Honey - - ex foro	-	-
Butter idr. no. 1 tota die ex gynaeceo	-	-
Vinegar no. 1 ex Pöstyén	-	-
	Latus facit -	66
Summa summarum pro prandio et coena 1		32

Consignatio ciborum.

(Dinner.)

1. Roast beef.
2. Capon with clove sauce.
3. Lamb with vinegar and sage.
4. Carrot with beef.
5. Weatherfish in cabbage sauce.
6. Beluga with black pepper.

Anno 1603. 17. Januarii.

	frt	den.
Beluga..... lib. 6	-	-
Peas idr. no. 30 ex allodio	-	-
Millet porridge idr. no. 2 ex allodio	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Dried sour cherry..... no. – ex allodio	-	-
Fish no. 20 per d. 17, facit	3	40
Fish no. 2	-	-
	Latus facit 3	40

Consignatio ciborum.

(Lunch.)

1. Beluga with clean pepper and butter.
2. Sweet cabbage with butter.
3. Peas with butter.
4. Dried sour cherry.
5. Fish in salt.
6. Beluga with pepper.

Pro coena.

	frt	den.
Beluga..... lib. 6	-	-
Millet porridge idr. no. 4 ex allodio	-	-
Lentils idr. no. 4 ex allodio	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Dried sour cherry..... - - ex allodio	-	-
Fish from ship..... no. 2	-	-
Weatherfish - -	-	-
Latus per se	-	-
Summa summarum pro prandio et coena	3	40

Consignatio ciborum.

(Dinner.)

1. Beluga with sweet sauce.
2. Weatherfish in cabbage sauce.
3. Porridge with butter.
4. Carp in salt.
5. Dried sour cherry.
6. Beluga with pepper.

Anno 1603. 18. Januarii.

	frt	den.
Beef lib. 13½ per d. 4, facit	-	54
Lamb..... lib. 5 ex allodio	-	-
Capon no. 2 juris montani	-	-
Millet porridge idr. no. 2 ex allodio	-	-
Weatherfish - -	-	-
Dried fish..... no. 2 -	-	-
Vinegar idr..... no. 1 ex Pöstyén	-	-
Latus facit	-	54

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Dried fish with vinegar and horseradish.
4. Weatherfish in cabbage sauce.
5. Lamb with vinegar and sage.
6. Sour cabbage with beef.

Pro coena.

	frt	den.
Beef lib. 13½ per d. 4, facit	-	54
Lamb..... lib. 10 ex allodio	-	-
Capon no. 2 juris montani	-	-
Lentils idr. no. 4 ex allodio	-	-
Weatherfish - -	-	-
Vinegar idr..... no. 1 ex Pöstyén	-	-
Butter idr. no. 1 ex gynaeceo tota die	-	-
	Latus facit -	54
	Summa summarum pro prandio et coena 1	08

Consignatio ciborum.

(Dinner.)

1. Carrot with beef.
2. Lamb with vinegar and onion.
3. Weatherfish in cabbage sauce.
4. Roast lamb.
5. Capon with broken sauce.
6. Salad with vinegar.

Anno 1603. 19. Januarii.

	frt	den.
Beef lib. 13½ per d. 4, facit	-	54
Lamb..... lib. 8 ex allodio	-	-
Capon no. 2 juris montani	-	-
Lentils idr. no. 4 ex allodio	-	-
Vinegar idr..... no. ½ ex Pöstyén	-	-
Bread no. 2 ex Cellario	-	-
	Latus facit -	54

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Roast lamb.
4. Peas with beef.
5. Lamb with bacon slices.
6. Weatherfish in cabbage sauce.

Pro coena.

	frt	den.
Beef lib. 13½ per d. 4, facit	-	54

Lamb.....	lib. 5 ex allodio	-	-
Capon	no. 2 juris montani	-	-
Millet porridge idr.	no. 2 ex allodio	-	-
Vinegar idr.....	no. 2 ex Pöstyén	-	-
Wine idr.....	no. 1 ex Cellario	-	-
Eggs.....	no. 2 p. d. 1, facit	-	02
Butter idr.	no. 1 tota die ex gynaeceo	-	-
Bread	no. 1 ex Cellario	-	-
Weatherfish	- -	-	-
	Latus facit	-	56
	Summa summarum pro prandio et coena	1	10

Consignatio ciborum.

(Dinner.)

1. Sliced capon.
2. Roast beef.
3. Cabbage salad with vinegar.
4. Carrot with beef.
5. Weatherfish in cabbage sauce.
6. Lamb with vinegar and sage.

Anno 1603. 20. Januarii.

		frt	den.
Beef	lib. 13½ per d. 4, facit	-	54
Lamb.....	lib. 5 ex allodio	-	-
Capon	no. 2 juris montani	-	-
Millet porridge idr.	no. 2 ex allodio	-	-
Weatherfish	- -	-	-
	Latus facit	-	54

Consignatio ciborum.

(Lunch.)

1. Beef with parsley.
2. Capon with clean pepper.
3. Roast beef.
4. Sour cabbage with beef.
5. Lamb with vinegar and sage.
6. Weatherfish in cabbage sauce.

Pro coena.

		frt	den.
Beef	lib. 13½ per. d. 4, facit	-	54
Lamb.....	lib. 5 ex allodio	-	-

Capon	no. 2 juris montani	-	-
Millet porridge idr.	no. 4 ex allodio	-	-
Weatherfish	no. -	-	-
Vinegar idr.....	no. 1 ex Pöstyén	-	-
Butter idr.	no. ½ pro tota die ex gynaeceo	-	-
Honey	- -	-	-
Eggs.....	no. 4 per 1 d. 1, facit	-	04
	Latus facit	-	58
	Summa summarum pro prandio et coena	1	12

Consignatio ciborum.

(Dinner.)

1. Capon with harvest sauce.
2. Roast beef.
3. Cabbage salad with vinegar.
4. Red cabbage with beef and honey.
5. Lamb with vinegar and onion.
6. Weatherfish in cabbage sauce.

Anno 1603. 21. Januarii.

		frt	den.
Beef	lib. 13½ per d. 4, facit	-	54
Lamb.....	lib. 5 ex allodio	-	-
Capon	no. 2 juris montani	-	-
Peas idr.	no. 5 ex allodio	-	-
Millet porridge idr.	no. 2 ex allodio	-	-
Weatherfish	- -	-	-
	Latus facit	-	54

Consignatio ciborum.

(Lunch.)

1. Beef with parsley.
2. Roast beef.
3. Capon with clean pepper.
4. Lamb with vinegar and onion.
5. Weatherfish in cabbage sauce.
6. Peas with beef.

Pro coena.

		frt	den.
Beef	lib. 13½ per d. 4, facit	-	54
Lamb.....	lib. 5 ex allodio	-	-
Capon	no. 2 juris montani	-	-

Lentils idr.no. 4 ex allodio	-	-
Weatherfish- -	-	-
Millet porridge.....no. 2 ex allodio	-	-
Wine idr.no. 2 ex cellario	-	-
Butter idr.no. 1 tota die ex gynaeeo	-	-
Breadno. 1 ex cellario	-	-
Vinegar idr.....no. 1 ex Pöstyén	-	-
	Latus facit -	54
Summa summarum pro prandio et coena 1		08

Consignatio ciborum.

(Dinner.)

1. Capon with broken sauce.
2. Roast beef.
3. Porridge with butter.
4. Carrot with beef.
5. Lamb with vinegar and onion.
6. Weatherfish in cabbage sauce.

Anno 1603. 22. Januarii.

	frt	den.
Beeflib. 13½ per d. 4, facit	-	54
Lamb.....lib. 5 ex allodio	-	-
Caponno. 2 juris montani	-	-
Goose.....no. 1 per d. 25, facit	-	25
Millet porridge idr.no. 2 ex allodio	-	-
Vinegar idr.....no. ½ ex Pöstyén	-	-
Breadno. 1 ex cellario	-	-
	Latus facit -	79

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Roast beef.
4. Goose with bacon slices.
5. Lamb with vinegar and sage.
6. Sour cabbage with beef.

Pro coena.

	frt	den.
Beeflib. 13½ per d. 4, facit	-	54
Lamb.....lib. 5 ex allodio	-	-

Capon	no. 2 juris montani	-	-
Lentils idr.	no. 4 ex allodio	-	-
Millet porridge idr.	no. 2 ex allodio	-	-
Vinegar idr.....	no. 2 ex Pöstyén	-	-
Bread	no. 2 ex cellario	-	-
Eggs.....	no. 6 per d. 1, facit	-	06
Butter idr.	no. 1 tota die ex gynaeceo	-	-
	Latus facit	-	60
	Summa summarum pro prandio et coena	1	39

Consignatio ciborum.

(Dinner.)

1. Lamb with harvest sauce.
2. Millet porridge with butter.
3. Roast beef.
4. Salad with vinegar.
5. Carrot with beef.
6. Sliced capon.

Anno 1603. 23. Januarii.

		frt	den.
Beef	lib. 13½ per d. 4, facit	-	54
Lamb.....	lib. 5 ex allodio	-	-
Capon	no. 2 juris montani	-	-
Millet porridge idr.	no. 2 ex allodio	-	-
Barley porridge.....	no. 2 ex allodio	-	-
Vinegar idr.....	no. 1 tota die ex gynaeceo	-	-
	Latus facit	-	54

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Sour cabbage with beef.
3. Roast beef.
4. Capon with clean pepper.
5. Lamb with vinegar and sage.
6. Barley porridge with beef sauce.

Pro coena.

		frt	den.
Beef	lib. 13½ per d. 4, facit	-	54
Lamb.....	lib. 5 ex allodio	-	-
Capon	no. 2 juris montani	-	-

Lentils idr.no. 4 ex allodio	-	-
Breadno. 2 ex cellario	-	-
Eggs.....no. 2. p. d. 1, facit	-	02
Calf lung.....no. 1	-	-
	Latus facit -	56
Summa summarum pro prandio et coena 1		10

Consignatio ciborum.

(Dinner.)

1. Sliced capon.
2. Roast beef.
3. Salad with vinegar.
4. Carrot with beef.
5. Lamb with vinegar and sage.
6. Calf lungs with clean pepper.

Anno 1603. 24. Januarii.

	frt	den.
Beluga.....lib. 10	-	-
Millet porridge idr.no. 2 ex allodio	-	-
Peas idr.no. 10 ex allodio	-	-
Dried sour cherry.....- - ex allodio	-	-
Milk idr.....no. 3 ex allodio	-	-
Fish from ship.....no. 2	-	-
Butter idr.no. 1 per d. 25, facit	-	25
Vinegar idr.....no. 1 ex Pöstyén	-	-
	Latus facit -	25

Consignatio ciborum.

(Lunch.)

1. Sweet cabbage with milk and butter.
2. Beluga with clean pepper and butter.
3. Roast beluga with black pepper.
4. Peas with butter.
5. Fish cooked in salt.
6. Dried sour cherry.

Pro coena.

	frt	den.
Beluga.....lib. 13	-	-
Fish from the ship.....no. 10	-	-
Lentils idr.no. 6 ex allodio	-	-
Millet porridge idr.no. 4 ex allodio	-	-

Dried sour cherry idr. ...no. 4 per d. 3, facit	-	12
Cottage cheese.....no. 1 per d. 20, facit	-	20
Weatherfish idr.....no. 8 per d. 4, facit	-	32
Eggs.....no. 18 per d. 1, facit	-	18
Honey idr.....no. ½ pro d.	-	12
Butter.....no. ½ pro familia, pro	-	12½
Latus facit 1		06½

	frt	den.
Apples.....no. 48 p. 2 d. 1, facit	-	24
Butter idr.no. 2½ ex gynaeceo	-	-
Vinegar idr.....no. 4 ex Pöstyén	-	-
Wine idr.....no. 3 ex cellario	-	-
Hazel grouse.....no. 1 ex gynaeceo	-	-
Milk idr.....no. 1 ex allodio	-	-
Sour cream.....no. 1 ex allodio	-	-
Latus facit -		24
Summa summarum pro prandio et coena 1		55½

Consignatio ciborum.

(Dinner.)

1. Carp with spicy sauce.
2. Carp cooked in salt.
3. Fried carp with butter.
4. Beluga with clean pepper and butter.
5. Dried sour cherry.
6. Sislchuch [Schüsselkuchen].
7. Kolchechtl.
8. Apple porridge with butter.
9. Fried apples with butter.
10. Weatherfish in cabbage sauce.
11. Cottage cheese meal with butter.
12. Hazel grouse with roast veal.
13. Sour cream meal with butter.
14. Cabbage salad.

Anno 1603. 25. Januarii.

	frt	den.
Beeflib. 25 per d. 4, facit	1	-
Lamb.....lib. 8½ ex allodio	-	-
Veallib. 4 -	-	-
Caponno. 3 juris montani	-	-
Goose.....no. 1 per d. 25, facit	-	25
Hareno. 1 ex venatione	-	-
Honey- - ex foro	-	-

Butter idr.no. 1½ ex gynaeceo	-	-
Wine idr.....no. 2 ex cellario	-	-
Carp from ship.....no. 1 -	-	-
Weatherfish- - -	-	-
Eggs.....no. 12 per d. 1, facit	-	12
Beluga.....lib. 5 -	-	-
Breadno. 5 ex cellario	-	-
Rice.....- - ex gynaeceo	-	-
	Latus facit 1	37

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Goose with broken sauce.
4. Hare with black sauce.
5. Veal with bacon slices.
6. Rice in milk.
7. Weatherfish in cabbage sauce.
8. Beluga with clean pepper and butter.
9. Sour cabbage with beef and bacon.
10. Carp cooked in salt.
11. Roast veal.
12. Roast hare thighs.
13. Capon with black pepper.
14. Lamb with vinegar and sage.
15. Doughnut.

Pro coena.

	frt	den.
Beeflib. 25 per d. 4, facit	1	-
Veallib. 3 -	-	-
Caponno. 3 juris montani	-	-
Goose.....no. 1 per d. 25, facit	-	25
Lentils idr.no. 8 ex allodio	-	-
Butter idr.no. 1 ex gynaeceo	-	-
Wine idr.....no. 2 ex cellario	-	-
Breadno. 4 ex cellario	-	-
Beluga.....lib. 6 -	-	-
Honey idr.....no. ½ per d. 12½, facit	-	12½
Weatherfish- -	-	-
Fish from ship.....no. 1 -	-	-
Eggs.....no. 14 per d. 1, facit	-	14
	Latus facit 1	51½
	Summa summarum pro prandio et coena 2	88½

Consignatio ciborum.
(Dinner.)

1. Roast beef.
2. Roast capon.
3. Beluga with clean pepper.
4. Apple porridge with butter.
5. Veal with harvest sauce.
6. Capon with spicy sauce.
7. Goose with clean pepper.
8. Carrot with beef.
9. Beef with parsley.
10. Lentils with butter.
11. Carp cooked in salt.
12. Weatherfish in cabbage sauce.

Anno 1603. 26. Januarii.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2½	-	-
Capon no.3 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 2 ex allodio	-	-
Hare no. 1 per d. 10, facit	-	10
Butter idr. no. 1 ex gynaeceo	-	-
Wine idr. no. 2 ex cellario	-	-
Honey - - ex foro	-	-
Bread no. 2 ex cellario	-	-
Grey partridge no. 1 ex gynaeceo	-	-
Latus habet 1		35

Consignatio ciborum.
(Dinner.)

1. Beef with horseradish.
2. Veal with spicy sauce.
3. Hare with black sauce.
4. Sour cabbage with beef and bacon.
5. Roast capon.
6. Lamb with vinegar and sage.
7. Capon with clean pepper.
8. Goose with bacon.
9. Roast beef.
10. Grey partridge with dried lemon.

Pro coena.

Anno 1603. 26. Januarii.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2½ -	-	-
Capon no. 3 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Millet porridge idr. no. 2 ex allodio	-	-
Hare no. 1 per d. 10, facit	-	10
Butter idr. no. 1 ex gynaeceo	-	-
Wine idr..... no. 2 ex cellario	-	-
Honey - - ex foro	-	-
Bread no. 2 ex cellario	-	-
Grey partridge no. 1 ex gynaeceo	-	-
Latus habet 1		35

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Veal with spicy sauce.
3. Hare with black sauce.
4. Sour cabbage with beef and bacon.
5. Roast capon.
6. Lamb with vinegar and sage.
7. Capon with clean pepper.
8. Goose with bacon slices.
9. Roast beef.
- 10..... Grey partridge with dried lemon.

Pro coena.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 2	-	-
Latus facit 1		-
Capon no. 3 juris montani	-	-
Goose..... no. 1 per d. 25, facit	-	25
Lentils idr. no. 6 ex allodio	-	-
Hare thighs no. 1	-	-
Millet porridge idr. no. 2 ex allodio	-	-

Eggs.....	no. 14 p. d. 1, facit	-	14
		Latus facit	1 39
	Summa summarum pro prandio et coena	2	74

Consignatio ciborum.

(Dinner.)

1. Roast capon.
2. Beef with parsley.
3. Goose with clean pepper.
4. Capon, German style.
5. Roast hare thighs.
6. Bread porridge.
7. Lamb with vinegar and onion.
8. Millet porridge.
9. Veal with harvest sauce.
10. Roast beef.
11. Carrot.

Anno 1603. 27. Januarii.

		frt	den.
Beef	lib. 25 per d. 4, facit	1	-
Lamb.....	lib. 7 ex allodio	-	-
Veal	lib. 3½	-	-
Capon	no. 3 per d. 13, facit	-	39
Goose.....	no. 1 per d. 25, facit	-	25
Eggs.....	no. 18 per d. 1, facit	-	18
Butter idr.	no. 1 ex gynaeceo	-	-
Bread	no. 3 ex cellario	-	-
Wine idr.....	no. 2 ex cellario	-	-
Vinegar idr.....	no. 2 ex Pöstyén	-	-
Pike and carp	no. 70 per d. 15, facit	10	50
Carp	no. 3 pro	1	-
Crucian carp	no. 18 pro	-	32
Paid to the ferrymen	- -	-	12
Pike.....	no. 2 from ship	-	-
	Latus facit	13	76

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with black pepper.
3. Capon with clean pepper.
4. Veal with spivy sauce.
5. Sour cabbage with beef.

6. Lamb with vinegar and onion.
7. Roast veal.
8. Goose, German style.
9. Pike in salt.
10. Weatherfish in cabbage sauce.
11. Roast beef.

Pro coena.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 1½	-	-
Capon no. 3 per d. 13, facit	-	39
Goose..... no. 1 per d. 25, facit	-	25
Lentils idr. no. 6 ex allodio	-	-
Vinegar idr..... no. 2 ex Pöstyén	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Bread no. 5 ex cellario	-	-
Wine idr..... no. 4 ex cellario	-	-
Honey idr..... no. ½ per d. 12½, facit	-	12½
Latus facit	1	76½
Summa summarum pro prandio et coena	115	52½

Consignatio ciborum.

(Dinner.)

1. Roast beef.
2. Beef with parsley.
3. Lamb with vinegar and sage.
4. Goose with bacon slices.
5. Capon with broken sauce.
6. Veal with clean pepper.
7. Red cabbage with beef.
8. Roast capon.

Absoluta coena intervenit dominus magnificus Baymótzio.

	frt	den.
Capon no. 1 p. d. 13	-	-
Fish no. 1 from ship	-	-
Grey partridge no. 1 ex gynaeceo	-	-

Anno 1603. 28 Januarii.

	Frt	den.
Beef lib. 25 per d. 4, facit	1	-

Kuchreitre.....	lib. 4 per d. 4, facit	-	16
Lamb.....	lib. 7 ex allodio	-	-
Veal	lib. 3	-	-
Capon	no. 3 per d. 13, facit	-	39
Goose.....	no. 1 per d. 25, facit	-	25
Millet porridge idr.	no. 4 ex allodio	-	-
Vinegar idr.....	no. 2 ex Pöstyén	-	-
Butter idr.	no. 1 ex gynaeceo	-	-
Honey	- - - ex foro	-	-
Eggs.....	no. 9 per d. 1, facit	-	09
Veal	no. 1 a lanimatoribus	2	35
Wine idr.....	no. 3 ex cellario	-	-
Bread	no. 2 ex cellario	-	-
Pike.....	no. 3	-	-
	Latus facit	4	24

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with sliced sauce.
3. Veal with clean pepper.
4. Capon with black pepper.
5. Sour cabbage with beef.
6. Lamb with vinegar and onion.
7. Kuchreit.
8. Capon with fruit sauce.
9. Goose with broken sauce.
10. Fried pike.
11. Cube doughnut.
12. Broken capon.

Pro coena.

		Frt	den.
Beef	lib. 25 per d. 4, facit	1	-
Lamb.....	lib. 7 ex allodio	-	-
Veal	lib. 3	-	-
Capon	no. 3 per d. 13, facit	-	39
Goose.....	no. 1 per d. 25, facit	-	25
Lentils idr.	no. 6 ex allodio	-	-
Eggs.....	no. 19 per d. 1, facit	-	19
Wine idr.....	no. 2 ex cellario	-	-
Butter idr.	no. 1 ex gynaeceo	-	-
Bread	no. 3 ex cellario	-	-
Honey idr.....	no. ½ pro d. 12½	-	12½
Calf lungs	no. 1	-	-

Vinegar idr.....no. 2 ex Pöstyén	-	-
Carp.....no. 1	-	-
	Latus facit 1	95½
Summa summarum pro prandio et coena	6	19

Consignatio ciborum.

(Dinner.)

1. Roast capon.
2. Red cabbage with beef.
3. Beef with parsley.
4. Veal with lemon.
5. Roast carp with black pepper and butter.
6. Goose with black sauce.
7. Roast beef.
8. Lamb with sage.
9. Capon with clean pepper.
10. Scrambled eggs.
11. Lungs with clean pepper.
12. Roast pork with grey partridge.
13. Bread porridge.

Anno 1603. 29. Januarii.

	Frts	den.
Beeflib. 20 per d. 4, facit	1	80
Lamb.....lib. 7 ex allodio	-	-
Caponno. 2 per d. 13, facit	-	26
Goose.....no. 1 per d. 25, facit	-	25
Millet porridge idr.no. 4 ex allodio	-	-
Weatherfish- -	-	-
Roast porkno. 1 ex allodio	-	-
	Latus facit 1	31

Consignatio ciborum.

(Lunch.)

1. Beef with horseradish.
2. Capon with clean pepper.
3. Sour cabbage with beef and bacon.
4. Weatherfish in cabbage sauce.
5. Goose with bacon slices.
6. Roast beef.
7. Lamb with vinegar and onion.
8. Roast pork.
9. Cabbage salad.

Pro coena.

	Frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Capon no. 3 dono dati	-	-
Veal no. 2	-	-
Goose..... no. 1 per d. 25, facit	-	25
Lentils idr. no. 6 ex allodio	-	-
Weatherfish no. 2	-	-
Latus facit	1	25
Vinegar idr..... no. 2 ex Pöstyén	-	-
Bread no. 2 ex cellario	-	-
Wine idr..... no. 2 ex cellario	-	-
Butter idr. no. 1 tota die ex gynaeceo	-	-
Eggs..... no. 10 p. d. 1, facit	-	10
Latus facit	1	35
Carp no. 2	-	-
Summa summarum pro prandio et coena	2	66

Consignatio ciborum.

(Dinner.)

1. Capon with broken sauce.
2. Roast beef.
3. Fish with black pepper and butter.
4. Lamb with vinegar and sage.
5. Carrot with beef.
6. Fish with clean pepper.
7. Goose with black sauce.
8. Kuchreit.
9. Veal with harvest sauce.
10. Milky meal with butter.
11. Roast pork.

Anno 1603. 30. Januarii.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Capon no. 3 per d. 13, facit	-	39
Goose..... no. 1 per d. 20, facit	-	20
Bread no. 3 ex cellario	-	-
Millet porridge idr. no. 4 ex allodio	-	-
Vinegar idr..... no. 2 ex Pöstyén	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Calf head no. 1	-	-

Consignatio ciborum.

(Dinner.)

1. Beef with horseradish.
2. Calf head.
3. Capon with celan pepper.
4. Goose with broken sauce.
5. Lamb with bacon slices.
6. Sour cabbage with beef and bacon.
7. Roast capon.
8. Roast beef.

Pro coena.

	frt	den.
Beef lib. 25 per d. 4, facit	1	-
Lamb..... lib. 7 ex allodio	-	-
Veal lib. 3½	-	-
Venison..... - - ex venatione	-	-
Capon no. 3 per d. 13, facit	-	39
Goose..... no. 1 per d. 1, facit	-	20
Lentils idr. no. 6 ex allodio	-	-
Eggs..... no. 14 per d. 1, facit	-	14
Latus facit	1	73
Bread no. 4 ex cellario	-	-
Butter idr. no. 1 ex gynaeceo	-	-
Vinegar idr..... no. 3 ex Pöstyén	-	-
Calf intestines..... no. 1	-	-
Sour cream idr. no. 1 ex allodio	-	-
Summa summarum pro prandio et coena	3	32

Consignatio ciborum.

(Dinner.)

1. Veal with harvest sauce.
2. Capon with broken sauce.
3. Goose with clean pepper.
4. Lamb with vinegar and sage.
5. Carrot with beef.
6. Beef with parsley.
7. Venison with black sauce.
8. Calf intestines in sour cream.
9. Doughnut in butter.
10. Dove in pate.
11. Roast beef.
12. Roast capon.

Anno 1603. 31. Januarii.

	frt	den.
Pike..... no. 148 pro -	15	-
Pike..... no. 19 from ship	-	-
Crucian carp no. 8	-	-
Carp no. 2	-	-
Millet porridge idr. no. 4 ex allodio	-	-
Black pepper idr. no. 5 ex allodio	-	-
Lentils idr. no. 6 ex allodio	-	-
Wine idr..... no. 3 ex cellario	-	-
Butter idr no. 3 ex gynaeceo	-	-

Eggs.....	no. 16 per d. 1, facit	-	16
Vinegar idr.....	no. 4 ex cellario	-	-
Bread	no. 3 ex cellario	-	-
Milk idr.....	no. 3 ex allodio	-	-
Beluga.....	lib. 8	-	-
Honey idr.....	no. ½	-	12½
Dried sour cherry.....	- - ex allodio	-	-
Tench.....	no. 1 from ship	-	-
Sterlet	no. 7	-	-
	Latus facit	15	28½

Consignatio ciborum.

(Lunch.)

1. Salted pike.
2. Pea soup.
3. Pike with clean pepper and butter.
4. Fried crucian carp in butter.
5. Dried sour cherry.
6. Beluga with spicy sauce.
7. Roast pike with black pepper and butter.
8. Sweet cabbage in milk with butter.
9. Peas in butter.
10. Tench in salt.
11. Roast fish.

Pro coena.

	frt	den.	
Pike.....	no. 24 from ship	-	-
Carp	no. 1 from ship	-	-
Crucian carp	no. 7 from ship	-	-
Weatherfish	pro -	1	-
Butter idr	no. 2 ex gynaeceo	-	-
Vinegar idr.....	no. 4 ex cellario	-	-
Beluga.....	lib. 7 -	-	-
Bread	no. 3 ex cellario	-	-
Wine idr.....	no. 2 ex c ellario	-	-
Weatherfish	- - -	-	-
Honey idr.....	no. ½ pro	-	12½
Dried sour cherry.....	- - ex allodio	-	-
Eggs.....	no. 6 per d. 1, facit	-	06
Cottage cheese.....	no. 1 per d. 20, facit	-	20
	Latus facit	1	38½
	Summa summarum pro prandio et coena	16	66

Consignatio ciborum.

(Dinner.)

1. Salted pike.
2. Crucian carp with spicy sauce.
3. Weatherfish in cabbage sauce.
4. Cottage cheese meal with butter.
5. Cherry.
6. Pike with broken sauce.
7. Beluga in cabbage sauce.
8. Roast crucian carp.
9. Fried pike in butter.
10. Millet porridge with butter.
11. Pike with clean pepper.

I gave a crucian carp to Fraucimmerno. 1

Pike - -no. 2