



ix - I tried to give a line-change to each change of discussion *i.e.* a new line for every switch to “*irrelevant-blather-italics*”, to “my commentary in american typewriter”, and back to “Helvetica FOODSTUFF!” and so on, just to open the document up and make it less visually dense. urggh...

x - upon reflection, I've kept the language as literal and thus as awkward as possible so you have a more immediate sense of what Olivier is actually writing with as much info in there as possible; and then you can, with some effort, smooth this all out into a more understandable and workable text/action plan according to your independent knowledge of traditions of the day. That is, I tried to keep out my guesses as much as possible, and leave it up to you.

xi - I got sloppy with translating my squires so here's some entries from Cotgrave - “*escuier trenchant*” (I often called him the trenching squire, siiiigh) is listed as the squire of the mouth or carver or taster; “*escuier d'escuyrie*” is listed as the squire of the horse or equerry...

xii - my use of “dish” in my translation sometimes meant the crockery (“*vaisselle*” or similar) , and sometimes the...recipe/prepared food served on a single dish (“*plat*” or “*mets*” or similar) - usually this shortfall/overlap in my english is fairly clear from the context.

xiii - likewise, in the translation I tried to use the word “meat” (“*viande*”) such that it represents literally meat, but sometimes it seemed from context to be maaaybe more like “food” or “meal”... I tried to note that, but some of my “meat” might be more properly “food”....

xiv - *estaz, estats, estatz, etc.* - often seems to mean “department” was the best I could come up with - a household employee group such as the kitchen, cupbearer, servers, horse... but sometimes it seems to clearly mean something else *i.e.* sometimes it seemed to be the people or group being served by the household groups - closest I could come was maybe “court” “party”, or “guests”?

xv - in the small italicized summaries, I mention many (MANY) things and I do hope they may be useful to someone in the future, but don't necessarily get your hopes up that there's going to be anything encyclopedic about the “duties of the potagier” on such and such a page - most-everything is treated in fragments AND in passing, siiiigh....

xvi - there are *sommeliers* all over the place *i.e.* in the hall, the kitchen, the chamber - it seems to me that this is a “level-ish” rank like a *varlet* or an *esquire*, rather than the somewhat more “title-ish” ranks like a *maistre d'ostel* or a *chambellan*. That is, the *sommeliers* are not wine associated at this point IMO, and are not butlers - if I were to choose a butler (in the more modern sense) I'd say the *MO's* are in charge of the house, and the wine dudes would be the *eschansonnerie/cup-bearer* people?

xvii - I got nothing else on the little nef except that it was silver and I do NOT believe it was used for watering the wine - I do believe that the descriptions of the cup-bearer estatz will be of great interest to you in terms of vessels used to water the wine, and in terms of who was doing various duties we attribute to more modern definitions of both butler/sommelier...

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## BEGIN TRANSLATION -

*google pages 1-4 technical librarian notes re document, and title page/intro*

*g pg 5, internal pg 2 -  
the religious personnel & their duties in the household*

g6/p3 -

**The roles of the aumosnier (almoner) include duties of blessing at the beginning of, and graces at the end of, the meal at the Duke's table; the maistre d'ostel (MO) must attend these graces "and above" (? unsure) The almoner is also responsible for lifting/placing the Nef close to the offering, (the offering for the poor presumably) and removing the tablecloth "starting at the high end" which is noted to be the "opposite to the servers of meat".**

*g7-12/p4-9 multiple pp summarized very briefly -*

*Maistre d'ostel mentioned as participant of the Duke's council, how audiences are run, justice functions, war, petitions, chancellor, the grand seal, blablabla. Squires who serve various table f(x)s are also present at audiences apparently as part of the general grandeur and their learning?*

*Next seems to be a discussion of the accounting and finance staff (g13/p10), and then ordinary staff, men-at-arms, numbers of knights, the chamberlain, etc (g15/p12)*

g16/p13 -

*the Grand Maistre d'Ostel (GMO) is closely assoc. with the duke's decisions including war & justice, receiving dignitaries, and prob.s accounting as well? may serve at the four festivals (? nataulx) of the year and when the prince/duke takes solemn estate. etcetc... HR etc...*

**He comes before the meals/meat of the prince/duke with his baton lifted in contremont (unknown) but does not actually have to do the assays/tests on the food - these latter are done either by the Premier Maistre d'Ostel (PMO) or one of the less senior MO's. And, the meal/meat having been placed in front of the prince/duke, the GMO...**

(urrgghh, I dunno, something about the couvertures/covers/courses, maybe? of all the dishes but No Apparent Verb aaaaah!!! except for avoir?)

**and the same for the "second" as for the "first" - and also for all the rest of the service as described here**

(perhaps he is tasting? announcing? comptrolling? presenting? I dunno... )

*then a bit about how this is the way it is generally done chez le prince, but elsewhere Olivier does not know? something something...*

g17/p14 -

*The duc has a PMO....and four other MO's with seniority, respect, and many duties in the various parts of the household including accounting, ceremony, internal order...there are also two huissiers de salle who are also "office*

sergeants"...OOOOH, going back here is mention of the "BUREAU" which is one of the duties for these guys; they hold it for one day each in turn (or perhaps staff it once a day? preposition for "tenir le bureau une fois \_\_ jour" is missing siiigh), and they (1) count the consumption ("despence") for the previous day and (2) dispense summary justice which cannot be appealed? (with the assistance of two sergeants of the office drawn from the huissiers de salle)then chitchat about accounting and comptrolling, possibly a version of HR?! and associated staff including mention of the MOs' roles therein.

g18/p15 -

clerk stuff and record-keeping, wages and HR records,"les escroes", what a fun word! Then, the duc has four sommelliers for his chamber (household? or most likely in the context of the whole document, this is a specific subdepartment - the chambre)...

g19/p16 and g20/p17 -

...of whom the first manages the others and also collects room and board like the MO's; these sommelliers manage the key to his chamber, and can be at all hours with the prince. The duc has also for his chamber also sixteen well-born escuiers (squires) who blablabla many typical squire duties just like in the movies; then various medical staff - doctors, rough equiv. to nurses, surgeons for the duc and for the household in general...

**At meals, the "doctors" are behind the "banqc" (bench, prob.s) and oversee who serves the prince/duc; and what dishes and meats he is served; and counsel him on which foods are most "profitable"**

(not sure if this profitability is safety advice or nutritional advice or both.)

g21-22/p18-19 -

listing more staff incl. dedicated jewel guards, forty chamber varlets - barbers, tailors, cobblers, furriers, decorators, carers for linens....

**two espiciers & two assistant espiciers who comptrol the medications for the duc, specifically le drageoir...**

(my thoughts - a spice-&-sweets-&-medications bank, all the little-and-expensive stuff neh - see also mid-page 22 - often of silver in higher households which I would imagine is a much bigger version of the modern drageoir used more for sweets esp. in Southern households, also note modern dragées, the little sweet decor item, like candied almonds)

**The drageoir of the prince/duc would be brought in at grand festivals by the following method - the espicier carries it ceremoniously in front of himself, passes it to the premier chambellan, who exchanges the "assay" for said drageoir; the chambellan passes the drageoir to the most esteemed guest who in turn serves/offers *something lovely* to the prince, and then... all the way back to the espicier.**

(after revisiting this passage and looking at the language that Crystal provided, I am pretty confident that it IS the most esteemed guest AND I am very hopeful that you can include a version of this charming thing even at the merchant's level without offending against sumptuary laws :)

g23/p20 -

The panetier (pantler), eschanson, escuyer trenchans, escuyer d'escuyrie are all more or less of noble birth and all may be involved with "serving the mouth of the prince", i.e. involved with serving/handling food. There is one premier panetier & fifty escuyers-panetiers under his supervision in both war and peace (um, OK.) It also sounds like there is an organization of these fifty into... prob.s five teams or platoons with a sergeant-like chief-of-chambre heading each platoon of nine... then some stuff about a time-honoured tradition in this household of the panetier being associated in some way w/ the bread that is consecrated into the Host.

g24/p21 -

*the first pantler controls all issuance from the pantry & can serve in the absence of the MO's; discussion of relative positions...*

**When the prince wishes to dine, the huissier de salle enters the pantry & enquires of the duty-pantler as to the menu; the sommelier of the pantry then offers a linen to this duty-pantler...**

(with some ceremony of respect - a "baise" (obeisance?) - see bottom of g26 and a "creance/credance", see mid g26 also)...

g25/p22 -

**...which the pantler places over his left shoulder (espaule senestre) w/ the ends hanging down front and back. The sommelier then entrusts him with the covered salliere (salt cellar). The pantler carries the cellar with his fingers around the base between the foot and the belly of the cellar, differing from the carriage of a gobellet which is carried by the foot. The pantler follows the hussier de la salle, head uncovered. Next comes the sommelier who carries in his arms the Nef which serves for the offering, and within this Nef are the silver trenchers, the small salt cellar, and another small Nef, along with the silver baston (baton?) and the lycorne (unicorn horn?) with which one makes the test/assay/proof of the prince's meat/food. And these having entered the dining room and coming before the head-table, the sommelier must place the Nef where the pantler indicates.**

(“and must be at the lowest end”)

**The pantler opens the salt cellar and from beneath/(using?) the cover will take the salt and pass it to the sommelier who then performs the test/assay in the presence of the pantler. Then they...**

apparently empty the Nef of all its listed contents...

**Next, the pantler places his linen hanging from/draped over the Nef.**

(*sic* - I re-visited this line and the word is either pendre or pendant - to hang or drape, and it is the Nef, not the little nef...no alternate meanings for pendre...only thing I can imagine is mis-spell/substitution/mis-writing for “près” - close to? seems pointless to cover such a showy chunk of silver?)

**When the prince wishes to wash, the pantler entrusts the linen to the PMO and thence to the premier chambellan and thence, at the discretion of the to the most esteemed guest.**

interesting!

**After the prince has wiped his hands, the PMO returns the linen to...**

g26/p23 -

**...the pantler who folds it and places over his shoulder again; and then departs, following the MO (PMO?) to the kitchen. There, the pantler lifts the covers of the dishes to be served and the MO performs the tests. That done, the pantler covers the dishes again, and then entrusts them one after another to the gentilhommes des quatre estaz who are detailed to carry the food of the prince; they are bare-headed.**

**The saulsier (saucier) presents ver-jus to the pantler who performs the test for each sauce and returns them to the saucier**

(in order that creance may be made/done? unsure)

*(then a complex discussion of the whys and wherefores of the MO doing TWO tests whereas the pantler does only ONE test because the pantler is more directly responsible for the items that he tests and has them more continuously under his eye, and the MO is responsible for items that have multiple people handling them?)*

(I think... Not directly procedural for serving, so I skimmed only)

**...and so, the meat have been “loaded” (?), the huissier places himself in front of the MO & behind the pantler, and then the dishes go after, and the “plat” is the first...the kitchen squire must come after the meat...**

g27/p24 -

**the huissier kneels before the prince/duke while “making place and way”; then the MO, who places himself at the end of the table where he must wait/attend as/ until the meat has been set down and tested, and must always have an eye on all this. The pantler sets the meat on the table and performs the test and performs his duty on the others one after the other (?) Then the pantler returns to the (end? region?) of the table where the Nef is and “serves the duke at two times, and at each time of twelve or thirteen dishes”**

(?)

**He serves (?) the soup once. The pantler must take one of the knives, and put the salt from the large salt-cellar into the small, and make the test, and presents it to the prince. The pantler takes to the buffet the \_\_\_\_ -**

(“oublies” lit. “the forgotten”... so....scraps?? or maybe sweets! Sweets makes more sense noting below - thus “oublies” more in the sense of “forgettables”, or “little nothings”)

**and once/if he has assembled at the banquet he may/is able? to set the “oublies” in front of those who are seated at the prince’s table, and not others.**

**Then..**

(IMO, “towards the end of the meal”, “to mark the end of the meal”)

**the sommelier of the pantry carries to the pantler a white linen (short, folded) and ceremoniously/formally offers it to him**

(another “baise” - note - lit. “kiss”, but research indicates assoc. of the word also with formalities assoc. with finalizing leases and with church offerings, soooo... also note “obeisance” in english, so a bow or genuflection of some sort?)

**and the pantler envelopes \_\_\_\_**

(something... location/identity of the grammatical object unclear to me, sorry)

**with a linen which he has “on the neck” to the right of his chest/torso. And this is the reason why the pantler places the two ends of his linen in his belt such that he can better hold and guard the linen with which he is entrusted. Having received this linen, the pantler returns to the sommelier the trenchers, the small nef, and the sallieres/salt-cellars. And with regard to the large Nef, the ausmonier must lift it as has been said/described above; and the table cloth having been taken away, the pantler “desveloppe” (sheds/removes) his linen and “la baise”...**

the putative obeisance/genuflection (?) as above see g24 and g27...

**...and then “deploys” it in front of the prince... and takes the end of his linen...**

g28/p25 - **...on his side and the squire trenchant takes the other side of the linen.**

**The reason why the squire trenchant takes the higher end is to preserve the order which they held at (in which they came to?) the table before the prince.**

**And when the prince has his hands clean, the afore-mentioned pantler must take the linen and return it to the sommelier with the first. And in the absence of the MO and the (? implied chief-) pantler, the serving pantler must take the place of the MO at the graces, and must make the assays in the cooking in the absence of those.**

*The first pantler must serve at the four nataulx/festivals of the year in his person; the other days(?) he ordains who shall serve at the bureau, and shortfalls/"defaillans" (either naughty persons or mistakes?) shall be scrubbed out while being reported to the bureau...*

Immediate context indicates that this "bureau" is a part of the HR type of structure and not part of the service-en-salle; ALSO, see top of g75/p72 where the captains of archers have the same responsibilities to report their "defaillans" to the same "bureau" (i.e. to the MO's) for them to be subject to royer ("scrubbing out, razing") - along with "corriger et pugnir", hooohoo. Also see g17/p14.

*then continuing his analysis of the pantlery, he continues listing workers starting with the varletz servans who make the bread, who are noble even those they are labelled varlet, because this is where you start; often the prince will place from among his pages into the valetz servans and they will then advance to "squires for the mouth" ...*

*g29/p26 -*

*and will advance according to their personal virtue and according to their birth. The duke has eight varletz servans...*

(lalala, half a sentence, unsure - perhaps the "serving by term" thing?)

**...and the valet servant (VS) must come at the hour to the pantry and request the bread, the knives, and the serviettes; the sommelier entrusts him with the bread and the knives and three serviettes. The VS takes one serviette and envelops the hand in which he will take the bread of the mouth and must "chappeller" (chip, break, slice, apportion, sample?) this bread and give to the sommelier for the assay, and the same for the bis (coarse, hard, black, rye) breads of which he will make the trenchers, and the assays for the prince. And when the VS has the bread chipped/sampled,**

(perhaps "confirmed" by this point?)

**he must take the serviette and put the bread within it and then take the second serviette all folded and put on the bread, and then envelope the bread with the serviette such that it be all covered and then tie it above. And the VS must make the trenchers of bis bread and must make eight piles of four trenchers and must place in the third serviette and clean the knives with which he must carve in front of the prince. And when the pantler carries the salt cellar, the VS must come after the sommelier of the pantry and must have in his left arm the knives hanging in a sheath and in this hand he carries the bread trenchers, and in the left hand must carry...**

*g30/p27 - the bread for the prince*

(presumably the bread of the mouth?)

**and when the pantler and the sommelier have put everything down, the VS must put his bread and the trenchers onto the table and then he must pull the knives and place the two largest knives (with the handles baisant (down? away?) and the points towards the prince and covered) in front of the place where the prince will be seated. And then must place the small knife in the middle of two "grans"**

(word unknown)

and place the handle towards the prince. The reasons being that the large knives must be drawn by the squire trenchant and thus the handles must be towards him. And the small knife is arranged contrarywise so that the prince may use it. And the knives and trenchers being set down, the VS must place the (mouth) bread on the two knives and the trenchers rest close to the small knife.

When the prince is come and sat down, and the meat has come, the VS must unknot the serviette in which are the trenchers, and place them in order and in piles before the Nef, and then must take the largest knife and make one of the piles an assay, entrusting them to the pantler, to make assay of the meat/food. He must attach the sheath of the knives to the trestle

(of the table, I presume)

to the right of the Nef; and the VS must take the small nef wherein in the lycorne and carry it to the sommelier at the buffet. And the sommelier must put fresh water on the lycorne and the small nef, and must...

g31/p28 -

submit or pass the assay to the sommelier (*sic*) pouring/emptying (vuydant) from the small nef into a cup, and must carry it to his place and make his assay/test in front of the prince, pouring the water from the nef in his hand.

And the VS must be behind the escuier/squire trenchant and receive all the dishes/platters lifted by him from in front of the prince; and pass thence all those dishes/platters to “les commis de la saulserie”

unknown - “commis” in this case is modified to the plural and may mean delegated or assigned - “saulserie” I have not encountered as far as I recall and cannot translate as per Cotgrave in any spelling, but it could be “saucery - those who make sauces?” ooor... scullery maybe?! that would make logistical sense...

who must be ready to receive them. And when the escuier trenchant returns/withdraws the knives, the VS must carry them in his left hand and the sheath in his right hand as previously described; and then his service is completed.

*But now one must understand what and for what reason the VS does not comptrol the linen/serviettes which he had carried, and also why he is mostly treated (?) amongst the pantlers and does not report the knives to the escuier trenchant rather than to the pantry (but with regard to the linen/serviettes, they are put into the hand*

(“taken in hand”, perhaps?

*of the escuier trenchant, and are then his responsibility as has been previously written*

I do not recall that siiiggh...

*and as for that which the VS has more to do in the office/duty of the pantry*

(on behalf of the pantry. perhaps)

*and also of knives, it is for this that he delivers the afore-mentioned bread and serviettes and also does not dare to put elsewhere the knives, because the escuier trenchant does not have any influence at all on this duty, nor any... intermeddling with the trenchier; and for this, one must place the VS with the pantlers and within the duties of the pantry.*

g32/p29 -

In further analysis of this duty/office, the duc has two huissiers de la sale (prob.s of the diningroom or similar) and the huissier, when one must prepare for the “eating?” of the prince, to go to the pantry and take a long thin rod which must be four feet long and receive from the sommelier a white linen/serviette which he places around his right arm

and close to his arm and to his hand in which he holds the rod, and he uses this linen such that when the huissier comes to the meat for the prince in the kitchen, he shall use the ends of the linen, and the ends of the linen return to him that which he had had (or was having) before, which the huissier must carry in his arm just as the first, until he has returned it to the garde-linge, "linen-guard"...

**The huissier must take in the pantry the rug/tapestry/drapery(?) for seating the prince, and the cushion upon which he will sit, and must carry these under his left arm, and the rod in his right hand. And the garde-linge must give the tablecloths to the sommelier while making creance/obeisance (?), and so must the sommelier follow the huissier and must find (dressed? - "drecié"? even "dresser" = straighten etc seems imperfect fit?) the bench and the buffet by the fourriers; and the huissier spreads his rug/tapestry on the bench and places his cushion right in the middle (or to the right of the middle?) where the prince will sit. And when the prince has done it (presumably the sitting?) he must report it to the pantry and render account.**

*g33/p30 -*

*discussion of responsibilities re bench and soft furnishings as assigned to different parts of the household esp. with regard to repairs etc*

The sommelier must cover the table with two tablecloths and must (fold? - "redoubler") the tablecloth in front of the prince like a *doublier*;

(a long and large tablecloth of Damask hanging to the ground on both sides, for princes and nobility - paraphrase of Cotgrave)

he must carry the bread, the mustard, the cheese, the fresh butter and the sweet cream, as much to the prince as to the dignitaries.

(also refer to g30/p27 varlet-servans & bread)

The garde-linge must supervise the linens and deliver them for the prince and the estatz/dignitaries; the feast-furnisher, in the great assemblies, must carry/provide a linen tied at its neck full of bread and must place it on the tables for the common, and must receive the bread to serve to the dignitaries by "account of the hand" - right from the hand of the baker. But the "bread of the mouth" (presumably of the prince) must be received only by the sommelier of the pantry and by no other.

*g34/p31 -*

The oublier

(who in Note #1 on this page "furnishes the oublies", which sound like they may be little cakes or sweets of some sort?! NOT scraps, see also g27 above)

must obtain the flour

he uses the word "fleur" which is noted as "fleau" (tendrill, weight beam), which in Cotgrave is also listed as "flayeau" (flail or divine wrath) - none of these relate to oublies, sugar, etc - I am calling it an anglicism = "flour" - so there....)

for his oublies by purchase, and take from the kitchen the sugar, the bois and the charcoal; he must have a silver case in which to put the oublies of the prince and must... (? prob.s means entrust)...each time into the hands of the saulsier this silver vessel, which is his duty/calling. And (he?) may place this case on the buffet of the cup-bearer until the prince is served, and then must serve the prince as has been described.

(is this the silver drageoir, perhaps, being described from the point of view of how it is filled with yummys? not sure, just a thought...)

*The washer must wash and clean the linen and for that reason he is included in the pantry.*

*Now having spoken of how the panetiers are organized, one must speak of a second organization, that of the eschansons/cupbearers, which is the second organization as per the ancient ordering which I have found by research (?). And the reason why is that (the bread and wine... consecration... so the handlers of those items are privileged...) But a thing that I marvel over and wonder about for the cup-bearer and the office/occupation of the cupbearer, that has a particular name that does not refer directly to wine or vine, as compared to the name of the panetier or the escuier trenchant, the occupying himself with bread, and the other with trenchers.... or some such - then he goes on ...*

*g35/p32 -*

*...at some length about his personal thoughts/guesses on the naming of the cupbearing profession... & pressures from the vintners & vineyards, maybe? which is kind of interesting but not directly relevant to this research... also, heheh, to keep the prince from appearing to be a gourmand by having to call constantly for the "wine-guy" but rather for the "cup-bearer"...OK...and then a third idea for the name having come from...*

*g36/p33 -*

*...singing? drunken, happy singing? so anyways...*

*The duke has one first squire-cupbearer, and then below him fifty (whooha) cupbearer squires (organizational, prob. HR bits, "similar to that described for the pantler".*

*The first cupbearer dispenses the wine that is used in the prince's household/court ("hostel") & the Hipocras (a "compounded wine") is under the accounting of the cupbearing department (um?).*

*Something about accounting and comptrolling, then...*

*he has oversight over the (wine?) cellar and the eschansonnerie/cupbearing department/room arggh, and over those servants who work there, the celliers, and the provisions. And his department has very high expenditures, as it never passes a year without that the duke of Burgundy serves a thousand "queues de vin" for the assemblies & the festivities. More HR stuff, the serving for quatre nataulx..*

*(Cotgrave has an entry for "queue" that is both blurred & obscure - 2.5 "muids de mesure de Paris" perhaps, or maybe one prefers the "90 septiers" def'n...)*

*g37/p34 -*

*um... the previous portion of this sentence was PROBABLY HR, but now we suddenly have seating arrangements for staff...(huh. they can sit?)*

**when the MO "holds state after the dinner of the prince", he must be seated on the bench between the cup-bearer and the pantler; and the cupbearer must be seated below the MO for such reason, on the great festivals and the great days, the prince after his dinner requests wine and "spices", and therefore the cupbearer must rise - so he sits there so as to be closer. And for describing this ceremony, the trenchant squire must sit before the cook(s) who had served the prince, his linen on his neck in which he had served - and at this table no other(s) may sit.**

*(For that last sentence, I am sorry. That is all.)*

*I wondered to myself why the cooks sat there, and not the squire of the kitchen who is the chief of the kitchen. To respond I have two reasons - the first is that...uuuh blablabla basically hierarchy things - estatuts are communicated to the cooks and in many large estates, the position of cook is a very high-status position. Other reason (I think) the*

*squire of the kitchen reports to MO so it is two different departments, again this very fierce focus on responsibilities and rights and chain of command and so on...*

**When the table is covered, the pantler is come and is seated, the huissier de salle will search out the cupbearer who must serve for the day and lead him into the eschansonnerie**

(uuuh “cupbearer area” Cotgrave translates as “office” - for Olivier this is clearly a physical location - butler’s pantry? not the cave/winecellar - most likely you know the correct English vocab for this)

**and the garde huche/garde linge passes to him the covered goblet which the cupbearer takes by the foot in his right hand and**

**g38/p34 -**

**in the left he holds a bowl/cup...together the responsibility (?) for the prince’s bacins (“basins”? no translation in Cotgrave), vessels, ewers, with the sommelier’s aide who washes and cleans them and then passes them into the responsibility of the sommelier; and the sommelier passes the goblet to the cup-bearer and puts himself after the huissier de la salle who must carry the “bacins” hanging in the left hand. And after the cupbearer goes the sommelier de l’eschansonnerie who must carry in his right hand two silver vessels, one containing the wine of the prince and the other water; & the prince’s vessel may/must be recognized (? “recongneu”) by a piece of lycorne hanging from this vessel by a chain.**

**The sommelier must carry in his left hand a bowl/cup and nothing else, and within this lies the ewer for serving the water. And this bowl/cup which the sommelier carries serves to perform the assay which the cupbearer passes to him. After, the sommelier assists those who carry the vessels and the bowls/cups for the buffet of the prince.**

(then Olivier writes blablabla, meaning this is how it is done for the common days, in simple estate, and then we go back to describing the ceremony, I think)

**And so goes the cupbearer into the room, and sets the goblet at the high end of the table, and to the side of the prince’s napkin. And the bowl/cup he has carried, he sets it at the other end of the goblet’s napkin, and must stay without moving away so as to guard that which he has brought. And the huissier de salle goes to the buffet and puts down his bacins there, and the sommelier puts down his vaiselle and must guard the buffet at one end and the aide at the other; and the barrel-maker/cellarer (“barillier”) must**

**g39/p36 -**

**come & go in order to find/bring additional wines for the court (“suittes”) if need be; but for the prince’s wine no-one but the sommelier or his aide can fetch that.**

We will discuss how the cupbearing duties are carried out, and why he/it is placed below the pantler, and in all case the pantler is the first come and the first named; this is because the linens to cover the table come from the pantry and with which the table must be covered first before any other thing is placed on there. And from this comes the order of office. Secondly, one does this in order to save time, and to have it done when the prince comes - because of his important business, he does not always come at the appointed/usual times - and in this case if the goblet has been already brought, the wine

will not then be perfectly fresh if it has been on the buffet for two hours; and thus one shortens the service such that nothing shall be spoiled. And the reason why the cupbearer has the higher end, this is for the honesty of the service such that there be nothing on that side except the goblet and the bowl/cup ("tasse" as above throughout). And commonly the nobility and ambassadors come at the high end to see the prince at his table and the goblet and bowl/cup will not impede them in any way.

(BLOTTED SECTION - "ce que soit" maybe? "this would be"?)

the Nef, which is high, the small nef, salt-cellar and (I suspect the silver?) trenchers which are placed to the other side. And to be completely clear and to treat all, when one speaks in everyday language of the high end, one says this is at the left hand, and often this is indeed/generally true; but to take the high end

g40/p37 -

with respect to all napkins/linens and all places, one must take note of the views and of the entries to the hall - **the high end must have the prettiest view and must be to the side of the windows whether it be to the right or the left. the Prince having come and the napkin having been passed (as was described in the duties of the pantlers), the MO calls the cupbearer and when the cupbearer leaves the table and approaches the buffet and finds the covered bacins which the sommelier has brought, he takes these and passes the assay of the water to the sommelier. Then he kneels before the prince and lifts the bacin which he holds/offers with the left hand and pours the water from the other bacin onto the edge of this and in making obeisance**

("and essay"? really? again? now? so many essays I'd ignore this one omg)

**and gives to wash one of the bacins, and receives the water in the other bacin. And then without covering them again, he returns them to the sommelier.**

if this were a bit clearer & less repetitive/addled, this could be a lovely little ceremony of hand-washing - in fact, I'm sure you have a nicely adapted hand-washing for the merchant/dad already :)

**This done, the cupbearer places himself in front of the goblet and watches the prince such that the prince can request more wine with only a small sign.**

**This sign being given, he takes the goblet in his hand and the bowl/cup, and must carry the goblet high such that his breath does not touch it at all; and the huissier de salle clears the way for him and when the sommelier sees him coming, he fills his ewer with fresh water and refreshes the goblet in the hand of the cupbearer both inside and out; then he takes a bowl/cup in his left hand and the vessel-of-the-mouth in the right hand and pours first in the cup/bowl he holds and then into the goblet and then takes the ewer and**

g41/p38 -

**pours in the cup/bowl and then tempers the wine in his goblet just as he knows the taste and mood of the prince.** And it is certainly true of the Duke Charles that he has always very much made-tempered his wine, such that I do not believe that there is a(nother) prince who so little drinks so little wine and yet distributes so much. **And the wine tempered, the cupbearer pours from his goblet into the bowl/cup that he holds, and re-covers the goblet (and he must hold this cover between the two**

little fingers of the hand with which he holds the bowl/cup) until he re-covers said goblet and has returned that which he poured into his bowl/cup to the sommelier; and that being put into his own, the sommelier must make the assay in front of him.

Then the cupbearer carries the goblet to the prince and uncovers it and puts wine into his bowl/cup, and then re-covers it and performs his assay. And when the prince extends his hand, the cupbearer passes to him the uncovered goblet, and places the cup/bowl beneath the goblet until the prince has drunk so as to preserve both the decorum and the clothing of the prince, and for magnificence such that the prince is demonstrated to be above all others. And when the prince has drunk, he returns the goblet to the cupbearer who must receive it with great reverence; and this cupbearer then re-covers it and replaces it on the table where it had been. When the pantler goes to the oublies (little cakes I finally decided) the huissier de salle calls the cupbearer and he brings his goblet and takes the wine or the ypcras from the sommelier in the manner described. And when the oublieur (pastry-chef?) has set his oublies in front of the prince, the cupbearer

**g42/p39 -**

having performed the assay places the cup/bowl on the table in front of himself and then sets the goblet in front of the prince, uncovers the goblet, and must place the cover in front of the bowl/cup as long as it pleases the prince; and must carry back the covered goblet to the buffet and return it to the sommelier. And, the tablecloth and the tables being removed, he must take back up the bacins and carry them for the duke to wash a second time. And must perform ceremonies and assays as described previously, and must place himself between the squire trenchant and the pantler, who take/hold the two ends of the linen as has been described, and must set the bacin which he covers on the table in front of the prince, and from the other pour the water. And then take back his bacins and return them to the sommelier and take back the goblet and the cup/bowl, and then return to the eschansonnerie

(the "special cupbearer place" - I am imagining like a butler's pantry sorta? that I don't know a name for)

**from whence they came.**

**The first cupbearer, or another cupbearer in his absence, carries the goblet during all "estaz" and during all assemblies of estate and of honor.**

("estaz" - nothing in Cotgrave - no idea if this is "everyday" or "fancy"... or I have a feeling it sometimes might be... a rank of guest? maybe the court? sometimes it is an event, sometimes it seems to be people - so court could be right. OTOH, sometimes it clearly refers to a department such as the eschansonnerie)

**And however often that a prince or a grand lord may serve (himself?) at the drageoir, each and every time the cupbearer must serve of the goblet; and it would be a wrong to a gentleman to pull back the goblet that he had brought to put it into another hand, and must not in righteousness do such a thing, unless (?) it is the prince's son who wishes to serve his father.**

But it is quite true that in the room where the wine is brought by the varletz de chambre, and where the cupbearer has not actually been called, [in this case the prince or/where] the first chambellan/highest ranking noble

g43/p40

must serve; because in the prince's chamber either the chambellan or the highest ranking courtier (?) ("pensionnaire") must serve to make/place the the kerchief of the night ("coœuvre chief de nuit"); and this is the highest honor to thus serve the prince in these most secret things.

**The first cupbearer has the right/duty such that when wine is presented to the prince in a vessel of silver, the presenter is the cupbearer, and when the vessel is of tin/pewter, the presenter is the sommelier, and a vessel of wood or stone (ceramic?) is presented by the garde huche/garde-linge.**

And in this following discussion of the eschansonnerie (I feel this is now the vocation or occupation, not the location) we will speak of what the responsibilities are. The duke has two sommeliers in the eschansonnerie, of whom one always renders account of the consumption by day, by night, and by "septier" (sic - he means septier, not sextier, IMO) using the French measure. And with regard to the provisions of wine which are of various price and from various regions... *some stuff about how the wine is paid to the prince as muyage, like a barter-rent or something, tithing-type thing? and how that is calculated and overseen. Then a sidebar, a rather nicely detailed bit*

g44/p41

*about how to be ready to serve wine etc to the prince while he is out-&-about on his lands, then back to...*

The duke has two gardes-huche/gardes-linge serving terms as described previously, who serve in the eschansonnerie, and oversee all the dishes in gold and silver which are commonly used by the the prince and the court (?-"estaz") in his house, concerning the dishes of the buffet

next half-paragraph is baroquely opaque to me grammar- & vocabulary-wise - it is to do with (I think) the afore-mentioned dishes and the garde-linge and the usual hobby-horse of lines of responsibility in various circumstances - but too many words don't appear in Cotgrave, and the inverted sentence-structures, obscured antecedents, & so on leave me unable to parse this bit out for you. (there is mention of "festoyement" - feasting" as one of the occasions during which the garde-linge and the "garde des joyaux" interact over the dishes - but as I say, it is lines of responsibility rather than actual procedure, so meh. Note: "crue" may mean augmentation, addition?)

The duke has two barrel-makers/cellarers - and these cellarers must deliver to the sommelier the water intended for consumption by the prince ("for his mouth"), and have the care of the barrels which are carried into the salle (hall?) for the grand distribution. And also they must put into writing the quantities of wine which are given and distributed each day, noting that which is outside of the usual ordained amounts, the increases that occur, attributed to whom, to what, and why, and also how much, so as to be able to pass this information to the sommelier so as to render account to the office. And

(something about barrels, barrels, eschansonnerie, and the hall...)And in the cellar there must be

g45/p42

a porter such that no-one enters where the prince's wine is without being known/seen or by permission/duty.

For the third estate/department, I was speaking of the escuier trenchant, and why he must be the third named in front of/before (?) the escuier of the horse, and of the rights he has. And as for why the escuier trenchant must be the third named, it is because he is entrusted with the service of the prince's mouth; and must be named before the equerry such that in battle the pennant of the armes of the prince is ordained to be in the hands of the escuier trenchant and must be there for all of the day "à son pover" where the prince can see (and come?) in front of the prince, and behind him, the pennant in his fist displayed/unfolded so as to give information and knowledge to all as to where is the person of the prince, and most importantly that the army endures/continues; the escuier trenchant must receive board as do the MO's. And since the pennant is furnished with the armes of the prince just as is the banner, it/(he?) must go before the equerry....

OK, uuuhmm... I am realizing this is alot of chit-chat about ranking and blabla, not procedures at the table so... summarizations!

*aaaand continued various rambling, circular explanations of rankings & duties of squires and chamberlains*

*g46/p43 - more about why the escuier trenchant is closer to the prince/higher in rank, but lower than the pantler and the cupbearer...the ancient rights, the significance of being required to render account*

*g47/p44 - continuing this discussion of the whyfors of the relatives statuses and duties of the three estaz/departments of pantry, cup, and trencher, then the usual style of listing of numbers of personnel and HR aspects in the trenchant department*

**...the first carver/escuier trenchant must maintain and keep clean the knives and this is because the carver serves all the meat and all the dishes that are put in front of the prince; but the new knives**

g48/p45

**are paid for by the argentier under the certification of the carver.**

**I must speak of how the carver uses them and in what manner - when the estaz are appointed (maybe... something like when the departments have appointed the daily staff?) and the table is prepared, the carver who must serve for this day places his hat or hood under the buffet in the care of the sommelier; and the sommelier must take care and must assist the carver in washing, who wipes his hands on the cloth of the buffet. And no-one else can do these things but the carver. And, the prince having seated himself, the carver goes in front of him and pulls back the bread and the knives towards him, then unwraps the bread and (um, does some kind of courtesy? the weird verb "baiser" "to kiss") to/with the small linen/serviette which he finds within and places it between the hands of the prince and then takes that which had enveloped the bread. He unfolds/refolds it and places it over his neck and places the two ends of it in front of him. And this is because, (since) the carver must always oversee everything that might contact the bread, the meat, and the knives he uses, as well as all that which might contact his hands**

and his mouth (um?). Then he takes the bread into his left hand which must be covered with the linen (I feel this is his hand that s/b covered), and with the largest knife he cuts it into two pieces and must take the one and give it to the varlet servant to make an assay

**g49/p46 -**

and then takes the proof of the unicorn in the small nef, and touches the bread all around, and then slices in front of the prince. And when he has served the bread he replaces it on the table between him and the pantler, and then takes the small knife and baises the handle (I think this time it might be an actual kiss?) and then puts it in front of the prince; and all the food/dishes and all the meat which is on the table, he must uncover them and put them in front of the prince one after another, whether they be produce (“fruit”, harvest/gathering/growth) or some other thing; and when the prince has eaten of one, he offers him another according to his appetite. And he must have the knowledge to present the dishes to the prince as they should go - that is he must know that the soups come before the main dish (“le plat”), and the eggs before the fish; and when he has placed each dish before the prince he must uncover it, and then do the proof of the unicorn, and after make his assay before the prince eats of it; and if it is meat that he slices he must take a silver trencher and place on it four slices of bread and put them in front of the prince; and (*sic*) in front of him must place four slices of bread and on top of these four another which makes the fifth. And the fifth must be a slice of the crust such that it can sustain the acts of the trencher and the knife. And the squire must take the flesh upon his knife and place it in front of the prince. And if he is a good companion, he must eat very well and be fed with the prince, and his right is to eat that which remains in his hand while serving/slicing, and certainly if he eats well, the prince to him will feel good will

**g50/p47 -**

because in doing that he shows to him good appetite and assurance/trust? He may go to drink at the buffet, and one cannot refuse him the wine of the mouth (of the prince). All the meat that is in front of the prince is his, to give him pleasure, so long as the prince eats in public; *because if the prince eats in his chambers in private, in this case the meat is for those of the chamber, and the trenching squire is not entitled to any portion. At the “four festivals of the year” the meal (“plat”) of the prince is for the preacher who preaches; on the day of Saint Eloy, the meal is for the mareschal who shoes the prince’s horses, and on the day of Saint George for the armorer who cleans the harness. And their right must be honoured without refusal.*

The trenching squire must clean the knives with the linen (“serviette”) in which the trenchers had been wrapped and must keep them clean of all things; and must place in the nef pieces of boiled and roasted meat such that the varlets of the almoner take it for their own use (weird phrase I am assuming this meaning from context) but do give it to the poor as they should; the trenching squire must give in each piece two or three chops of the knife.

And when the prince is served the little pastries (“oublies”) must gather the knives and wrap them, and cover the blades with the linen/serviette with which he

had cleaned them, and hold the point up and return them to the varlet servant who must receive them in his right hand; and in the left must have

**g51/p48 -**

**the sheathes of the knives, and return them into the pantry. The squire retrieves the linen/serviette which is in front of the prince and returns it to the sommelier of the pantry; and when the table is risen, the trenching squire must be ready to go to the prince and with the serviette which he has around his neck cleans from him (the prince presumably) the crumbs of bread and other things**

*luy peuvent estre cheues dessus (no translation, presumably something like "which may be strewn upon")*

**and then will return his linen to the sommelier of the pantry or to the garde-huche/garde-linge who is waiting on that side. And thus goes his service.**

*Having dealt with the facts of the trenching squire, we must now deal with that which remains, starting with the kitchen. The trenching squire has no authority in the kitchen except only that he can speak in the kitchen of meat/(food?) that has been poorly cooked or poorly presented, and he must say it to the MO and the MO advises the cook of this. In any case it is well-reasoned to write and speak regarding the department of the kitchen after having spoken of the trenching squire. And with regard to the department of the kitchen...*

I'm gonna start scanning and summarizing now that we are into the kitchen and no longer at the table...

**g52/p49 -**

*usual stuff about two kitchen squires in charge who are over the others, and control everything esp. meat. Butchers, merchants, markets? bakers, fish... cook chooses first for the mouth of the prince, what happens to the rest of the meat or fish, portions for the cook and for the kitchen squire...*

**...and when the prince is served, he (the kitchen squire) comes after the meat, as I have described above, and he must always have with him a small torch which must be delivered to him in/by the fruiterie;**

*(the department of fruit & lights, as you may recall)*

**and when the prince sups, the kitchen squire must have the torch lit in his fist to illuminate the rear of the meat and the huissier de la salle must also have one to illuminate in front.**

*that is kind of cute...*

**g53/p50-**

*number of cooks is three, HR deets... cute thing about location of cook's chair for resting, and his Big Wooden Spoon for tasting and for whacking kids with (sic) Cook controls "spices" including sugar...*

**...and when he (the cook) is warned that the prince wishes to come to the table, he must have his buffet covered by the saussier who must bring the tablecloth and the vessels; and the cook must be dressed in a seemly raiment and have the serviette hanging from his right shoulder, and must receive the meat from those whom he had assigned it to, and have all the assays done. Then he covers the dishes again, and receives the assays from the MO as has already been described. And the cook may carry the dishes in front of the prince and do his assay himself, and go to drink at the buffet; and he must (may?) be responsible for dispensing the wine of the mouth**

THIS IS CHARMING, YOU MUST DO THIS! (see next pg)

**g54/p51 -**

**just as is the trenching squire, but he does not do this as often. And he may do this when he has introduced new meat (foodstuffs?) such as truffles or fresh herrings for the first time in the year; he must have a torch “of ordinary”, like the kitchen squire, as much for checking on his roast as for illuminating the buffet, for lifting the meat (?).**

*back to discussing HR type things for the cooks and the kitchen, how new cooks are chosen...when the cook is absent the rôtiisseur is in command something about the potaigier knowing best the tastes of the prince...*

*g55/p52 -*

*how other positions are chosen in the kitchen, and then HR stuff, number of people, positions like the roaster and the soup-master and their responsibilities and what ingredients they comptrol, the kitchen imps pluck fowl and clean fish.... the souffleurs keep things hot, the porters guard the door and also when they are cooking in the field take care of the carts for the pots & dishes and so on. Butchers (sic) must deliver the wood and charcoal for the kitchen*

*g56/p53 -*

*more bouchier/buchier stuff; the duty of the garde mengier and the pot-washers, the galopins/marmitons and the kitchen imps who turn the roasts and do all the little stuff...then the sauserie - HR stuff, silver and other vessels comptrolling*

**...and when the prince wishes to come to table, the saussier must go to cover the buffet in fornt of the cook with a white tablecloth, and then must place the dishes of the prince in piles of vessels and piles of plates in front of the cook.**

*imo, prob.s “under the supervision of the cook” rather than a physical location*

**And on this buffet he must place (these things?) at the lower end while making place for**

**g57/p54 -**

**setting down the meat. And at the other end the saussier must place between two covered bowls the tests all ready and fresh of which/from which the MO must make his assays with the cook, and must be of black/rough bread.**

*The saussier must deliver the sauces of the greenery*

**and the “buiage” (something to do with washing/water - perhaps water-pitchers etc.?) for the buffet,**

*and linens to clean the vessels...then a few kitchen comptrolling deets, various verjus, HR - varletz of the caudron , aides who make the sauceswho wash the dishes...*

**and when the meat of the prince is lifted to serve at the table, the saussier must present the covered sauces to the pantler, and the pantler must do his assay as has been described above. The saussier must be in the hall where the prince eats, and must receive all the dishes from the hands of the varlet servant so as to ...uuuh...monitor the movement of the dishes. And with regard to the dishes for the meat of the estatz, he delivers them to the estatz deputies, as does the garde-huche with the dishes of the buffet, and returns each time to the mentioned saussier (UM?) The saussier must deliver the salt which is used by the estatz and must have the bread in each**

**g58/p55 -  
estat (arrggh!!! whuh?) upon which one places the salt to make the salt-cellar  
arrrgghh...**

*And although the activities of the fruiterie do not intersect with the activities of the kitchen, in any case I will treat of this department since it serves the mouth. HR and responsibilities stuff, comptrolling deets... (list of fruits includes apples, cherries, pears and grapes, dried plums, capers, figs, dates, raisins, nuts and hazelnuts. Also WAX, flambeaux and torches as already described, as well as various silver items including chandeliers/candelabra for buffet and prince's table, and the silver vessels in which to serve fruit (and to wash it? not sure)*

*g59/p56 -*

*discussion of naming of the department by fruit and not by wax which is in fact the greater cost and it turns out charmingly that wax is considered to be like fruit insofar as it comes from bees doing stuff to flowers which give rise to fruit - OK.*

*a description of a little ceremony of the fruiterer giving a presumably very nice "linke" ("torche", little torch-y thing?) to the prince's first chambellan when the prince wishes to attend church (specific festival days are given as examples, so I'm not sure if this is everyday thing) and then 3 or 4 dozen other linkes to the various nobility and knights. On Candlemas there's another fancy procession, with BILLIG candles all decorated up for various high-end nobility, along with apparently less-nice candles for all-and-sundry?*

*g60/p57 -*

*more discussion of all the fun things the fruiterer deals with - mentions even the tallow tapers, and notes he delivers light to all the estatz... more HR stuff and comptrolling of different types of lighting, quite a bit of detail, quite interesting.*

*Then, stimulated by his accounting processes for the lighting, he briefly digresses into the accounting and recording processes for the marchans "from bakers to butchers" and then...*

*g61/p58 - last few bits regarding torches and how they are comptrolled (one kitchen type is controlled simply by characteristic marks on the handles - turn in the marked handle burnt down to get a new one - nice)*

*Now, he says, he passes to a description of the fourth estat/estatz which is the horse stuff, the "escuyrie" - discussion of names of the office being derived thusly, and correct usage of associated titles in various courtly households... aaaand the usual enumeration, the Duke "has one equerry and then fifty below him..."*

*g62/p59 - continues with "usual" accounting stuff within the department of the horsecare, a bunch of ...fancy clothes for the pages & horses, harness, banners etc - charged to argentier. Description of the excuier d/escuyrie (equerry?) - very inspiring and knight-like!*

*g3/p60 - continued inspiring deets about personal characteristics of the equerry/standard-bearer, whyfors for the deployment of the prince's and others' standards on the field, how the standard is constructed and displayed...*

*g64/p61 - all standard/pennon/banner stuff.*

*g65/p62 - first para. dealing with the standard/banner/pennon... then the authority of the head squire; something about maybe disciplinary measures within that set of personnel? Then a rather fancy bit about the head squire doing certain specific fancy things with his sword in front of the prince to show respect?*

*g66/p63 - musicians! trumpeters, minstrels, instrument players, messengers, horse, retinue of the prince... discussion of armaments - cartridges (?), and standards, coat of armes and associated responsibilities... Armorers, HR stuff & ranks and so on, jousting, who helps the duke with horses & equipment, mounting/dismounting. Exercising the horses... Number & origin of pages...*

*g67/p64 - various interlocking/multiple roles, perhaps assigned to same group(s) of pages and/or varletz, and/or squires... regarding horse care, standard bearing, carrying the duke's mantle, duties at table? the senior squire is also the "palfrenier", repeated mention of chevauchier - both roles assoc. presumably with horse, but not mentioned in Cotgrave.*

*g68/p65 - the very fancy and exact care of the prince's horse. Very sweet and lengthy description of details re arming of the varletz de pie(d) who keep off the poor people who run after the prince like a herd of adoring fans - a white baston without steel or glaive, without trenchant...without "point"... ie so as not seriously damage the fans - nice! distribution of alms by paiges and PALFRENIERS; the V's de Pie(d) also go to the exits and entries (?) of the towns? (this exits-&-entries is also mentioned w/ respect to the prince leaving the town and the trumpeters going to those locations...for, uuuh, reasons? see below...)*

*g69/p66 - sounds like a whole bunch of horse care and who does it under whose supervision - lots of fun specific vocabulary (oats! hay! etc!) and job-titles.*

*g70/p67 - more comptrolling, who reports to who when, horses and horse stuff happening. Followed by listing of (????) the duke's six roys d'armes, eight heraults and four poursuyvans (apprentice heralds I think)...disc. of who*

supervises, who reports to who & under what circumstances. Then how they are "created and baptized" (um? with wine, by the prince??! FUN)- when, who testifies to what on their behalf, how they outfitted - sounds fun, as I say!

*g71/p68 - finishing up discussion of how one becomes a "herault" I suspect by the creation of... essentially a portfolio, I think? of two coats of arms and four "heraulx" and seven years...more about being even more awesome of a herald (prob.s) for the prince...something charming with a gold-plated silver crown w/ only sapphires and very specific structural detailing with Meanings... ROY DE ROYERS? lotsa herald ranks?*

*g72/p69 - bits about tourneys leading into how to distinguish who's who by "blasons", "roy d'armes",etc - Germany, Gaulle... refers to an apparently unpublished work by A. de la Salle... then a non sequitur regarding the roy d'armes de la Thoison d'Or & discussion of that group of knights & their rights & responsibilities towards the prince, then comparison of various groups and upon which side they wear their blason du prince...*

*g73/p70 - finishing up discussion of the English troops & their uniforms? Duke has twelve war-trumpeters and they have a ritual w/ "basture" (I bet "fanfare" but did not look up) to wake him up and then...*

*g74/p71 - ....assembling the forces (getting dressed and on their horses?) via use of trumpets, for the prince to either mount with them, or to review them? I think to mount as then we discuss blowing the trumpets at all entries of the town where he is lodged...payroll stuff...then a scant paragraph about the prince's minstrels and musicians*

*g75/p72 - some info about the various archers, guards for the prince and their organization and number and how they carry out their duties...*

*g76/p73 - detailed lists of how many military dudes of various sorts are organized in which ways - uuuh... e.g. by "chambre", maybe by barracks?! archers, men-at-arms, various officers...chappellan...trompette, estandart...*

*g77/p74 - looks like some potentially very interesting stuff about the ordering, manner, decor, etc of the prince's ...column? the first escadre, the second lieutenant mounted, the mounted archers blablabla...the pages, etc*

*g78/p73 -cont'd, to wit, - e.g. those who are mounted, the standard, positioning of the squires of his chamber vs those of his blood, archers with gold-worked... cloaks? really? ooooh! and hooo-hoo-hooo....*

*g79/p76 - "coustillier" (?) (may be "adviser", not knife-guys... see bottom of pg notes on g76/p73),but then again, I see notes that indignantly say that it MUST be knife-guys, so I dunno, "mareschal", "mareschal/escuier de logis", "fourriers des compaignies" stuff having to do with ... supervision of living quarters or provisioning... possibly while travelling?*

*g80/p77 - detailed explan. of the ceremonies & retinue composition when traveling from place to place*

*g81/p78 - discussion of roles and interactions of the fourrier (?) - w/ the espicier, comptrols wood (thus maybe word is assoc. with "four"/oven? - baker?) or is it furnisher? I know not. Cotgraves does not help even when I deploy my most cunning spell-changes)*

*g82/p79 -other duties Fourrier - to beat the bed, assoc. with (prob.) making?/maintaining? other furniture such as the bancq/bench, trestles and table from which the prince eats, also chayres (prob.s "chair"), and all that is made of wood...numbers of assistants, also assoc. with provision of lights as well as heat and furniture... also the water servants, and the porters (seem to be more gate-keepers/watch than carriers?.*

*g83/p80 - the watch-keeping staff and their duties; then sergeants-at-arms and their duties, & associated staff. (An interesting description of the room & arrangements of staff etc prince holds court)*

*g84/p81 - description of holding court arrangements continues; the whys & wherefores of that arrangement - more listing of military/watch-keeping-type duties within the household...*

*g85/p82 - I think he indicates that is for peacetime, and now he'll talk about arrangements in wartime, but first - a brief note in the direction of religious arrangements - who the prince confesses to , who says the hours with him... and then, to the arrangements "of war" - here begins the discussion of the military structure that continues through to the end of the document...*

*g86/87 - listing of military stuff yaaaawn...*

*g87/p84 - the annual... review? and sometimes new choice of the duke's "conducteurs"*

*g88/p85 - description of a type of (annual?) mtg during which the duke assigns responsibilities to "conducteurs" etc...*

*g89/p86 - command structure of household/army - ordenance, "baston", men-at-arms*

*g90/p87 - command structure of household/army - men-at-arms etc. Some meta-discussion of how the writer, uuuh, blablabla, he sounds a bit righteous or even defensive? whatever. (Personally, I think some of the numbers of men he lists are... fabulous? "the duke is SOOOO AWESOME!" I just have this very personal baseless feeling that there is some exaggeration? maybe? heh.)*

*g91/p88 - structure & massive numbers of horse and foot squadrons, men-at-arms, mounted archers, mention of English archers and men-at-arms.*

*g92/p89 - end of discussion of how the army is structured under various squires of the household - men-at-arms, archers, etc Then starts on the artillery structure and personnel including support such as (?) iron-workers, carriage workers, powder, cannon....*

*g93/p90 - expenses/comptrolling/HR/staffing of artillery, carriages, and Many Interesting & Terrifying Weapons & Projectiles...*

*g94/p91 - chiefs of artillery, carriages, and tents/pavilions, this latter used for dignitaries, staff, war-expeditions both winter and summer; expense thereof...*

*g95/p92 - warlike stuff - marshals, logistics...*

*96p93 - tying up the warlike stuff, and indicating that he knows what he is talking about due to his 30 yrs experience in household, blablabla...*

*g97/p94 extended gracious salutations from M. O. La Marche...*