

Errata Sheet—*A Cookbook for Modern Humors*

Listing compiled by Elise Fleming, Assistant Ed.

Main Text

General Notes: Throughout this issue, Endnote reference numbers should appear at the end of a recipe, indicating that all information from the beginning of the recipe through to the number is quoted from the referenced work.

Unless otherwise noted, all quotations of original period recipes, particularly in the “Baronial/Coronation Feast” section are found in James Matterer’s *Boke of Gode Cookery*.

- P. 8: Reference #5 should appear following the phrase, “...harms the diabetic.”
- P. 22: “Gambocade Cheesecake” should read “Sambocade.” This misspelling is consistent throughout the issue, including Endnotes.
- P. 24: The reference to *Bread Cook Book*, ed Better Homes & Gardens should apply to the “Modern Recipe” and the reference should appear in the End Notes.

“New York: Meridith Press” should read “New York: Meredith Press.”

- P. 26: In the quotation for Tredure, the last sentence should read “And do Þerto a lytel verious.”

Statement that “...amaranth was rediscovered in 1970” is misleading. Actual quotation from the reference: “...*Research on amaranth by U.S. agronomists began in the 1970's, so optimum production guidelines and uniform, adapted varieties have not yet been fully developed...*”

Reference #30 is numbered out of order. It is also unclear that this last paragraph is a continuation of the recipe quoted from *A Boke of Gode Cookery*, p. 65.

- P. 28: “Pacific Natural Foods Broth” should read, “all Pacific Natural Foods Broths are MSG- and gluten-free.

“Basic Kitchen” should read “Kitchen Basics Broth.”

- P. 31: “flava bean flour” should read “fava bean flour.”

- P. 37: The paragraph beginning, “The period receipt...” And ending “...(sweet).” is a direct quotation from Matterer, p. 37.

- P. 39: Quoted passage for Cameline Meat Brewet is from Taillevent (*Le Viandier*) not *Le Menagier de Paris*.

- P. 43: “*fortsp*” should read “*fort*”

- P. 45: Endnote reference number found at the end of the period version of the recipe applies to entire modern recipe.

Suggested Alternate Ingredients

- #3. 'Cause Your Special: should read, “ ‘Cause You’re Special”.
- #7. “Mrs. Leepers Corn and Rice Pastas” should read, “Mrs. Leeper’s Corn and Rice Pastas.”
- #9. www.glutenfreepantry.com should read “<http://www.glutenfree.com>”
- #15. www.aboutifulharvestsp.com should read, “ <http://www.aboutifulharvest.com/> .”

End Notes:

Endnote 3: URL should be: <http://www.celiacdisease.net/gluten-free-diet> .

Endnote 4: URL should be: <http://www.diabeteshealth.com/read/2008/12/17/715/the-history-of-diabetes/>

Endnote 10: URL should be:
http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/Nutrition-Center_UCM_001188_SubHomePage.jsp

Endnote Reference #11 should read, “Toussaint-Samat, Maguelonne. “A History of Salt”, *History of Food.*, trans. Anthea Bell, (Malden, MA: Wiley Blackwell, 1994) 457.”

Endnote 15: “Betty Hagman” should read “**Bette** Hagman” and the title is “The **Gluten-free** Gourmet Makes Dessert”.

Endnote 23: “Gambocade” should read “Sambocade”

In Endnote 29, Main author’s name: “Putnamn”.should read “Putnam”

Omit Endnote #33 as it is redundant.

Omit Endnotes 35 and 36. The remainder of the Endnotes should be renumbered starting with 37.

References :

Adam, Scott. Celiac Spru Disease, “Unsafe Gluten-free Food List”. URL should be <http://www.celiac.com/articles/182/1/Unsafe-Gluten-Free-Food-List-Unsafe-Ingredients/Page1.html> .

American Heart Association Nutrition Center “Healthy Cooking”. The URL for the Nutrition Center should read:

http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/Nutrition-Center_UCM_001188_SubHomePage.jsp URL for “Healthy Cooking” should be listed also: http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/HealthyCooking/Healthy-Cooking_UCM_001183_SubHomePage.jsp .

“Fladrin, Jean Louis” should read “Flandrin, “Jean-Louis”.

Oelke, etc. should read:

Oelke EA, Putnam DH, Teynor TM & Oplinger ES 1992, 'Quinoa', in *Alternative Field Crops Manual*, University of Wisconsin—Extension, Centre for Alternative Plant & Animal Products & Minnesota Extension Service, St Paul, MN.

Pandemaynea Cookery Guild Baronial Feast: URL that should read:

<http://www.godecookery.com/scafeast/invest.htm> .

Putnam, D.H should read "Putnam, D. H.". The material can be found on the web at

<http://www.hort.purdue.edu/newcrop/afcm/amaranth.html> .

Samat Toussaint, Maguelonne and Bell, Anthea should read "Toussaint-Samat, Maguelonne. "A History of Salt", *History of Food*. Anthea Bell, trans."

Sattley, Melissa: URL should be: <http://www.diabeteshealth.com/read/2008/12/17/715/the-history-of-diabetes/>

The University of Chicago Disease Center: URL should be <http://www.celiacdisease.net/gluten-free-diet> .