



KISS JUNE

—
JOHNNY CASH
Date Unknown

Legendary singer-songwriter Johnny Cash proposed to the love of his life, fellow country star June Carter, on stage in 1968, 13 years after first meeting her. Their relationship stood the test of time and they remained together until her death,

35 years later. Cash was a romantic man and wrote countless handwritten love notes for his wife during their marriage; even his to-do lists, such as the one seen here, were brimming with affection.

TERMES OF A KERVER

—
WYNKYN DE WORDE
1508

The carving of meat was considered a fine art in the late Middle Ages, at least in the affluent homes where such foods could be afforded, with whole animals routinely and precisely sliced on the dining table for all to see by household staff armed with specialist knowledge. In 1508, these rules of carving and general preparation of meat were collated by influential publisher Wynkyn de Worde in *The Boke of Kervynge* (*The Book of Carving*), a guide which began with a list of terms to be used when carving various cuts of meat.

Termes of a kerver.

breke that dere
lesche yt brawne
rere that goose
lyfte that swanne
sauce that capon
spoyle that henne
fruche that chekyn
bnbrace that malarde
bnlace that conye
dysmembre that heron
dysplaye that crane
dysfygure that pecocke
vnioynt that bytture
vntache that curlewe
alaye that fesande
wynges that partryche
wynges that quayle
mynce that plouer
thye that pegyon
border that pasty
thye that woodcocke
thye all maner of small byrdes
tymbre that fyre
tyere that egge
chynne that samon
strynge that lampraye

splatte that pyke
sauce that place
sauce that tenche
splaye that brems
syde that haddocke
tuske that barbell
culpon that troute
fyne that cheuen
transsene that ele
traunche that sturgyon
vndertraunche that purpos
tayne that crabbe
barbe that lopster

Terms of a carver.

break that deer
leach that brawn
rear that goose
lift that swan
sauce that capon
spoil that hen
frust that chicken
unbrace that mallard
unlace that coney
dismember that heron
display that crane
disfigure that peacock
unjoint that bittern
untack that curlew
allay that pheasant
wing that partridge
wing that quail
mince that plover
thigh that pigeon
border that pasty
thigh that woodcock
thigh all manner of small birds
timber that fire
tear that egg
chine that salmon
string that lampraye

splat that pike
sauce that plaice
sauce that tench
splay that bream
side that haddock
tusk that barbell
culpon that trout
fin that chevin
transon that eel
tranch that sturgeon
undertranch that porpoise
tame that crab
barb that lobster

Here endeth the goodly termes.

Here begynneth the boke of keruyngge and seruyngge / and all the feestes in the yere for the seruyce of a prynce or any other estate as ye shall fynde eche offyce the seruyce accordyng in this boke folowynge

Termes of a keruer.

Beeke that dere
blesche y brawdne
rere that goose
lyste that swanne
sauce that capon
spoyle that henne
fruche that chekyn
bnbrace that malarde
bnlace that conye
dysinembze that heron
dysplaye that crane
dysfygure that pecocke
bnioynt that bytture
bntache that cutlewe
alaye that selande
wyngge that partryche
wyngge that quayle
nynce that plouer
thye that pygyon
border that pasty
thye that woodcocke
thye all maner small byrdes
lymbze that fyre

tyere that egge
chynne that samon
stryngge that lampraye
splatte that pyke
sauce that place
sauce that tenche
splaye that breme
syde that haddocke
tuske that berbell
culpon that troute
fyne that cheuen
trassene that ele
traunche that sturgyon
vndertraunche that purpos
tayme that crabbe
barbe that lopster

Here endeth the
goodly termes.

Here begynneth
Butteler and
Panter.

Thou shalt be butteler and panter all the fyrst
yere / and ye muste haue thre pantry knyues /
one knyfe to square trenchours loues / an other to be a

ATTEMPT AT AN INVENTORY

—
GEORGES PEREC
1974

French novelist Georges Perec was an experimental writer whose affection for the trusty list is rivalled by very few. In 1974 he attempted to keep a record of every single thing he ate and drank for the duration of the year and then presented the results in a list which, having been translated to English by John Sturrock, is strangely compelling. It is titled, unambiguously, *Attempt at an Inventory of the Liquid and Solid Foodstuffs Ingurgitated by Me in the Course of the Year Nineteen Hundred and Seventy-Four*.

Nine beef broths, one iced cucumber soup, one mussel soup. Two *Guéméné andouilles*, one jellied *andouillette*, one Italian *charcuterie*, one saveloy, four mixed *charcuteries*, one *coppa*, three pork platters, one *figatelli*, one foie gras, one *fromage de tête*, one boar's head, five Parma hams, eight pâtés, one duck pâté, one liver pâté with truffles, one pâté *en croûte*, one pâté *grandmère*, one thrush pâté, six Landes pâtés, four brawns, one foie-gras mousse, one pig's trotters, seven *rillettes*, one salami, two *saucissons*, one hot *saucisson*, one duck terrine, one chicken-liver terrine.

One blini, one *empanada*, one dried beef. Three snails.

One Belon oysters, three scallops, one shrimps, one shrimp *croustade*, one *friture*, two baby eel *fritures*, one herring, two oysters, one mussels, one stuffed mussels, one sea urchins, two *quenelles au gratin*, three sardines in oil, five smoked salmon, one taramasalata, one eel terrine, six tunas, one anchovy toast, one crab.

Two haddock, one sea bass, one skate, one sole, one tuna.

Four artichokes, one asparagus, one aubergine, one mushroom salad, fourteen cucumber salads, four cucumbers à la crème, fourteen celery *remoulades*, two Chinese cabbages, one palm hearts, eleven crudités, two green-bean salads, thirteen melons, two *salades niçoises*, two dandelion salads with bacon, fourteen radishes with butter, three black radishes, five rice salads, one Russian salad, seven tomato salads, one onion tart.

One Roquefort croquette, five *croque-monsieurs*, three quiche Lorraines, one *tarte aux maroilles*, one yogurt with cucumber and grapes, one Romanian yogurt.

One *torti* salad with crab and Roquefort.

One eggs with anchovy, two boiled eggs, two eggs *en meurette*, one ham and eggs, one bacon and eggs, one eggs *en cocotte* with spinach, two eggs in aspic, two scrambled eggs, four omelettes, one sort-of omelette, one bean-sprout omelette, one horn-of-plenty omelette, one duck-skin omelette, one *confit d'oie* omelette, one herb omelette, one Parmentier omelette.

One sirloin, three sirloins with shallots, ten steaks, two steak *au poivres*, three *complets*, one rump steak with mustard, five roast beefs, two ribs of beef, two top rump steaks, three beef *grillades*, two chateaubriands, one steak tartare, one *rosbif*, three cold *rosbifs*, fourteen entrecôtes, three entrecôtes à la *moelle*, one fillet of beef, three hamburgers, nine skirts of beef, one flank of beef.

Four *pot-au-feus*, one daube, one jellied daube, one braised beef, one beef mode, one beef *gros sel*, one beef in a thin baguette.

One braised veal with noodles, one sauté of veal, one veal chop, one veal chop with pasta shells, one 'veal entrecôte', six escalopes, six escalopes *milanaise*, three escalopes à la crème, one escalope with morels, four *blanquettes de veau*.

Five *audouillettes*, three black puddings, one black pudding with apples, one pork cutlet, two sauerkrauts, one Nancy sauerkraut, one pork chop, eleven pairs of frankfurters, two port *grillades*, seven pigs' trotters, one cold pork, three roast porks, one roast pork with pineapple and bananas, one pork sausage with haricots. One milk-fed lamb, three lamb cutlets, two curried lambs, twelve *gigots*, one saddle of lamb.

One mutton cutlet, one shoulder of mutton.

Five chickens, one chicken kebab, one lemon chicken, one chicken *en cocotte*, two chicken *basquaises*, three cold chickens, one stuffed chicken, one chicken with



chestnuts, one chick with herbs, two jellied chickens.

Seven *poules au riz*, one *poule au pot*.

One pullet *au riz*.

One *coq au Riesling*, three *coq au vins*, one *coq au vinaigre*.

One duck with olives, one duck breast.

One guinea fowl casserole.

One guinea fowl with cabbage, one guinea fowl with noodles.

Five rabbits, two rabbits *en gibelotte*, one rabbit with noodles, one rabbit à la crème, three rabbits with mustard, one rabbit *chasseur*, one rabbit with tarragon, one rabbit à la *tourangelle*, three rabbits with plums.

Two young wild rabbits with plums.

One civet of hare à *l'alsacienne*, one daube of hare, one hare stew, one saddle of hare.

One wild-pigeon casserole.

One kidney kebab, three kebabs, one mixed grill, one kidneys with mustard, one calves' kidneys, three *têtes de veau*, eleven calves' livers, one calves' tongue, one calves' sweetbread with *pommes sarladaises*, one terrine of calves' sweetbreads, one lambs' brains, two fresh goose livers with grapes, one *confit* of goose gizzards, two chicken livers.

Twelve assorted cold meats, two *assiettes anglaises*, n cold cuts, two couscous, three 'Chinese', one *moulakhia*, one pizza, one *pan bagnat*, one *tajine*, six sandwiches, one ham sandwich, one *rillettes* sandwich, three cantal sandwiches.

One ceps, one kidney beans, seven green beans, one sweetcorn, one puréed cauliflower, one puréed spinach, one puréed fennel, two stuffed peppers, two *pommes frites*, nine *gratins dauphinois*, four mashed potatoes, one *pommes dauphines*, one *pommes boulangères*, one *pommes soufflées*, one roast potatoes, one sauté potatoes, four rice, one wild rice.

Four pasta, three noodles, one fettucine with cream, one macaroni cheese, one macaroni, fifteen fresh noodles, three *rigatoni*, two ravioli, four spaghetti, one tortellini, five tagliatelle *verde*.

Thirty-five green salads, one *mesclun* salad, one Treviso salad à la crème, two chicory salads.

Seventy-five cheese, one ewe's cheese, two Italian cheeses, one Auvergne cheese, one Boursin, two Brillat-Savarins, eleven Bries, one Cabécou, four goats' cheeses, two *crottins*, eight Camemberts, fifteen cantals, one Sicilian cheeses, one Sardinian cheeses, one Epoisses, one Murols, three fromages blancs, one goat's-milk fromage blanc, nine Fontainebleaus, five mozzarellas, five Munsters, one Reblochon, one Swiss raclette, one Stilton, one Saint-Marcellin, one Saint-Nectaire, one yogurt.

One fresh fruit, two strawberries, one gooseberries, one orange, three 'mendiants' [a mixture of almonds, dried figs, hazelnuts and raisins].

One stuffed dates, one pears in syrup, three pears in wine, two peaches in wine, one vineyard peach in syrup, one peaches in Sancerre, one apples *normande*, one bananas *flambées*.

Four stewed fruit, two stewed apples, two stewed rhubarb and *quetsch*.

Five *clafoutis*, four pear *clafoutis*.