KITCHEN MENSIL



BRIGHTON.

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ITCHE

MENSA

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MRH / MRHF / GOODSECK / KITCHENER / BELGIUM / 2

Bread served to His Majesty's Kitchen at Brighton from the 5th of Nov.r to the 6th of Dec.r 1822 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	£	s	d
Quartern Loaves	7	7	7	7	7	6	5	7	5	7	6	6	7	7	6	5	6	7	7	7	6	7	7	7	7	7	7	6	6	7			
Rolls	2	2	1	2		1	1	1	1	2	1	2	1	1	1	1	1	2	2	1	1	1	1	1	1	1	1	1	1	1			
Flour Bush.s				4							2										2												
Yeast Quarts						1																								2			
Muffins											6																						

✓195 a/8 ✓ 6 10 -
✓36 a/2 ✓ - 6 -
✓10 a 10/6 ✓ 5 6 8
✓4 a 1/ ✓ - 4 -
✓6 a /1 ✓ - - 6

£ 12 7 2

Exd JW

Butter served to His Majesty's Kitchen as above by Fred.k Ellis

	20	20	16	28	20	20	20	32	24	16	16	20	20	16	12	10	24	24	20	24	16	16	16	28	20	16	16	24	44			
Butter lbs																																
Eggs Hund.s	1	1/2		2		1/2	2	2			1	2		1	1	1/2	1	1	1	2	1	1	1	1	1	1		1	2			
Eggs Theo Doz																													1			

✓61 4a 1/9 ✓53 14 6
✓27½ a 22/6 ✓30 18 9
✓1 a 4/ ✓ - 4 -

£ 84 17 3

Exd JW

Bacon & Lard served as above by

Bacon lbs	7½							19¼		6 9¾			96½			38¼			45½			51½										
Lard lbs	45							22¼		27						44					38				40								

✓395¼ a/12 ✓ 18 2 3¾
✓238¼ a/11 ✓ 9 18 2¾

£ 28 0 6½

Exd JW

Milk & Cream served as above by

Milk Pts	3½	5	5½	13½	3½	5½	4½	4½	4½	4½	11½	5	6½	6½	5½	4	4	11½	7	8½	7	6½	11	2½	11	5½	6	4½	7½	8½			
Cream Pints	4½	3½	4½	5½	4	3½	3½	2½	4½	7	6½	5	7	4½	5½	3½	2	7½	7½	7½	6½	4½	9¼	3½	4½	6½	5½	4	5½	8½			
Double Cream d.o				1						2				1	1			2						2	2		2		2			
Curds lbs						2																		2								

✓194½ a/6 ✓ 4 17 3
✓160 a 2/ ✓ 16 - -
✓15 a 3/6 ✓ 2 14 6
✓4 a 2/ ✓ - 8 -

£ 23 17 9

Exd JW

Butchers Meat served to His Majesty's Kitchen at Brighton from the 5th of Nov.r to the 6th Dec.r 1822 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	£	s	d
Beef lbs	48	177	19	163¼	186	22	155½	20	202¼	20½	208¼	189¾	32	134½	42	150	161½	228¼	209	169½	207	63¾	225½	241½	169¼	225½	50	227¼	58¼	209			
Mutton lbs	116¾	109¾	157¾	169¼	114½	166¾	119¾	93	108¼	167	135¾	114½	84½	136¾	137½	95¾	80	143½	139¾	188¾	117¾	96½	103	134½	146¼	111	105½	140	153½	112½			
Veal lbs	190	46¼	101½	41	35½	105¼	36	185¾	78	136½	40	53¾	214¾	56¾	157¾	14	140¾	98½	109½	161½	61½	200	57¼	158½	74¼	67¾	192½	61¾	152¾	61½			
Suet lbs	8		10¼	30		8			10			30	10					30		200	40	10¼	6		30		8		8				
Marrow Bones	3									3					6				4		3		6										
Calves' Heads	1																								1								
& Lamb Ribs		1	1		1		1			1	1	2	1		1			3	1	2	3					1		1		1			
Calves' feet			6	12		6				6	6			12	6			8			6			6			6						
Calf's Liver lbs				11½			4¾		4½				4		6				3		4½					4½	4½	4					
Sweetbreads						3		3		6									3		2				2	3			2	2			
Ox Bladders													6																				
Ox Tongues																				24													

✓390 7/6 ✓ 95 3 6
✓381 4/6 ✓ 95 7 6
✓305 3/9 ✓ 114 11 10
✓43 6 4/6 10 19 1½
✓25 - 4/ ✓ 1 5 "
✓2 - 8/ ✓ - 16 "
✓22 - 5/ ✓ 5 10 -
✓80 1/ ✓ 4 " "
✓51½ /6 ✓ 1 5 7½
✓26 - 2/6 ✓ 3 5 -
✓6 - /6 ✓ - 3 "
✓24 - 5/ ✓ 6 " "

£ 338 6 7

Exd JW

Pork served as above by Wm Sharpeman

Pork lbs	52½		47¼		7¾	7¼	9¾		65			84½	7½	7		69	13¾	16¾	7½	86		35			74		15						
Pigs			1					1						1				1							1								
Sausages lbs			4		4				6			4						4		4		4	4		4	4		6					
Pigs Fry														6									4½										

✓69 2 a/7 ✓ 20 3 8
✓5 - 5/6 ✓ 1 7 6
✓44 a/10 ✓ 1 16 8
✓10½ a/6 ✓ - 5 3

£ 23 13 1

Exd JW

(2)

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Poultry served to His Majesty's Kitchen at Brighton from the 5 of Nov. to the 6 of Dec. 1822

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Pullets	9	11	4	4	16	5	4	5	12	14	6	13	9	6	10	5	5	14	16	11	7	4	11	11	15	12	6	9	10	11	✓ 275 a 3/6 ✓	48	2	6
Chickens	6	5	2	6	1	4	7	5	6	10	2	2	7	2	1	3	2	8	10		4		4	2	2	7	2	4	4	8	✓ 126 a 2/6 ✓	15	15	-
Fowls	2	2	4	3	3	2	3	2	4	4	3	3	4	4	2	2	1	4	4	4	3	3	3	4		3	4	2	4	3	✓ 89 a 2/6 ✓	11	2	6
Ducks		2			2								2			2									2			2			✓ 14 a 2/6 ✓	1	10	-
~~Fowls~~		X				X	X	X	X																									
Plovers			6																												✓ 6 a 1/6 ✓	-	9	-
Wild Ducks				2				2								1															✓ 5 a 4/ ✓	1	-	-
Rabbits				3				3				3		3	1		2	6								1					✓ 22 a 1/6 ✓	1	13	-
Cock Turkeys					1				1	1		1							1		1							1	1	✓ 8 a 10/6 ✓	4	4	-
Larding						3			6	11			7		1			7	3	1			1		6	3	1	2	1	6	✓ 54 a 1/6 ✓	4	8	6
Combs &c							2																								✓ 2 a 2/6 ✓	-	5	-
Capons								1																							✓ 1	-	5	-
Pigeons											6							6													✓ 12 a 1/ ✓	-	12	-
Widgeons																2															✓ 2 a 2/6 ✓	-	5	-
Geese																				1					1						✓ 2 a 7/ ✓	-	14	-
Woodcocks																													2		✓ 2 a 4/ ✓	-	8	-
																																£ 90	13	6

Exd JW

Fish served to His Majesty's Kitchen at Brighton from the 5 of Nov. to the 6 of Dec. 1822 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Whitings	8					7	15		6																						✓ 36 a 7/6 ✓	1	10	-
Soles &c	4	2¼	11½	2	1		5½	3	8	14	2	2	6				4½	5	2	9	2¼		7½	2	5¼	6	1½	1½	21½	11	✓ 140½ a 1/9 ✓	12	5	10½
Shrimps Dishes	1	1		1			1	1	1	1	1	1	1	1	3	3	1	1	3	3	5	5	3	3	4	4	4	4	4	4	✓ 65 a 1/ ✓	3	5	-
Prawns Hand	¼	¼		¼			¼	1¼		¼		¼	¼	¼	¼	¼			¼												✓ 4 a 4/ ✓	-	16	-
Brill &c		4½																													✓ 4½ a 1/3 ✓	-	5	7½
Oysters Doz					6				17½						9			12					11		12				12		✓ 79½ a 1/ ✓	3	19	6
Cod &c							15			18																		20			✓ 53 a 1/0 ✓	2	4	2
Herrings													18																		✓ 18 a 1/ ✓	-	1	6
Eels &c														5																	✓ 5 a 1/6 ✓	-	7	6
Flounders																22															✓ 22 a 4/ ✓	-	7	4
Lobsters																	2½								2				2		✓ 6½ a 2/ ✓	-	13	-
Haddocks																			1												✓ 1 a 2/6 ✓	-	2	6
Skate &c dishes																							1						3		✓ 4 a 1/6 ✓	-	6	-
																																£ ✓ 26	4	-

Exd JW

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Grocery served to His Majesty's Kitchen at Brighton from the 5 of Nov.r to the 6th of Dec.r 1822 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	£	s	d
Double Sugar Lbs																		25			100												
Treble do Lbs																		25			50												
Lisbon do Lbs															100									56									
Currants Lbs											56				100																		
Raisins Lbs											56				100																		
J. Almonds Lb								6										6										12					
Mace oz		16													24																		
Cloves oz		8													24							16			8								
Cinnamon oz		16													12																		
Nutmegs oz															24							4			8								
B. Almonds Lb								1																									
Ginger Lbs		3																															
Liquorice Lbs		3													1/2																		
Citron Lbs															4																		

£ 64 3 9½

Errd JW.

Oilery served to His Majesty's Kitchen at Brighton from the 5 of Nov.r to the 6th of Dec.r 1822 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	£	s	d
Tongues															24																		
Qrt Bottles																						36											
Barley Lbs						30																24											
Rice Lbs			24																		6												
Olives pints																						12											
Mustard Pots																						4											
Pepper Lbs				6																		48											
Mangoes																												1					
Peaches									1																								
Allspice Lbs																									1								
Salt Bush				1			2						2				1		1					½									
Grim Drat Qt									½																								
Gr.d Rice Lbs			4																														
Gerkins Gal.s			2																														
Capers Bottle			12																														
Cavaucay Red Lbs			½																														
Coriander Qt			1																														
Whiting Lbs		28																															
Salt Petre Lbs																								½									

£ 34 13 4

Errd JW.

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Vegetables served to His Majesty's Kitchen at Brighton from the 6th of Nov.r to the 6th of Dec.r 1822 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Potatoes Bush.s	3		3		3		3		3	3		3		3	3		3	3		3	3		3	3		3	3		3	3	✓ 57 a 3/	✓	8	11	~
Celery Doz	4			4						4					4				4		4							4			✓ 28 a 2/	✓	2	16	~
Leeks Doz	4				4			4			4		4			4				4		4			4		4			4	✓ 44 a 1/9	✓	1	13	~
Cabbage Doz	3	4	2	4	2	2	2	2	2	4	3	2	3	3	2	2	2	3	3	3	3	3	3	2	2	3	2	2	2	2	✓ 77 a 2/	✓	7	14	~
Beet root Doz	1				1								2																		✓ 4 a 3/	✓	~	12	~
Turnips Bush.s		3			3			3			3		3			3				3			3			3			3		✓ 30 a 3/	✓	4	10	~
Greens Bunches		2		1			1		1		1			1		1		1	1			1		1				1		1	✓ 14 a 1/	✓	~	14	~
Carrots Doz		12		12				12			12			12				12			12				12			12			✓ 108 a 1/9	✓	4	1	~
Herb Bunches				1			3			3		1		2	2			3	2	2		2			2		9				✓ 32 a 1/6	✓	~	16	~
Spinage Dishes						2	2																								✓ 4 a 1/	✓	~	4	~
Mushroom pot.s						2	2		2	4	1		2		3			2		2	1			1			1		1		✓ 24 a 2/6	✓	3	~	~
Truffles &c.										1/4																			2 3/4	✓ 4 1/4 a 6/6	✓	1	7	7 1/2
Onions Bush.s													2									2								✓ 4 a 10/	✓	2	~	~
Sorrel Dishes															1					1						1	1			✓ 4 a 1/4	✓	~	5	4
Endive Doz																			2											✓ 2 a 2/3	✓	~	4	6
Tomatas Doz																			1							1				✓ 2 a 2/6	✓	~	5	~
Lettuce Doz																				2										✓ 2 a 1/	✓	~	2	~
Horseradish Doz																							1						1	2 a 6/	✓	~	12	~
Eschalotts &c.																									2					✓ 2 a 3/	✓	~	6	~
B. Onions Gal.s																									1					✓ 1 a 4/	✓	~	4	~
																															£	39	17	5 1/2

Edd Ilw.

Fruit served as above by Caroline Chapman

Oranges Doz	2		1/2			2	1/2													2		1/2	2			1/2	1/2			✓ 10 1/2 a 3/	✓	1	11	6
Lemons Hund.d			1/2			1/2								1/2				1/2		1/4	1					1/4				✓ 3 1/2 a 2 6	✓	4	7	6
Apples Doz		2	1		2			1			2	2			2	2	3	2			2					2					✓ 23 a 2/	✓	2	6	~
Pears Doz					1		2																2		2					✓ 7 a 8/	✓	2	16	~
Chesnuts Hund.d														1/4						1/4				1/4			1/4			✓ 1 1/4 a 4/	✓	~	5	~
Apples Bush.s																						2								✓ 2 a 15/	✓	1	10	~
																															£	12	16	~

Edd Ilw.

Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th of Nov.r to the 6th of Dec.r 1822 by Rich.d Hudson

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
R. Lamb Q.rs		1				1			1			1				1			1				1			1			1	✓ 9 a 16/6	✓	7	8	6
Tripe &c.		15							16										17 1/2							16					✓ 44 1/2 a 1/	✓	2	4	6
Lambs feet						12										12							12						12		✓ 48 a 5/6	✓	1	4	~
																															✓	10	17	~

Edd Ilw

Poultry served as above by Richd Spike

Capons	1		1		1			2		1		1				1			1		1		1			1			1		✓ 12 a 8/6	✓	5	2	~
Quails			6																												✓ 6 a 4/6	✓	1	7	~
Partridges					6			3		3		4		8				6	4	4					12		10		4	24	✓ 88 a 3/6	✓	15	8	~
Grouse					6		6		4	3			3	8				8		3				3	6		6	3		24	✓ 85 a 7/6	✓	31	17	6
Wood cocks								3			4							1		3								3		3	✓ 17 a 5/6	✓	4	13	6
Teal								3			4						4										3				✓ 14 a 3/6	✓	2	9	~
Bardings								3			4							1		3								3		3	✓ 17 a 1/3	✓	~	4	3
Larding								1						1								1									✓ 3 a 2/	✓	~	6	~
Guinea fowls								2						2								2									✓ 6 a 6/6	✓	1	19	~
Black cocks													2				2						2				2			2	✓ 10 a 15/	✓	7	10	~
Ducklings														2	2																✓ 4 a 6/	✓	1	4	~
Combs &c.																	2									2					✓ 4 a 7/	✓	1	8	~
Wild Ducks																		x	2			2							2		✓ 6 a 4/6	✓	1	7	~
																															£	74	15	3

Edd Ilw

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Fish served to His Majesty's Kitchen at Brighton from the 5th of Nov.r to the 6th of Dec.r 1822 by Richd Mott

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	£	s	d
Cr. Cod &c	14		16			12		10		10½		10		9				9½	7	10½	11	10	7		8		7		10½		✓162 a 3/6	✓ 28	7	-
Oysters pints	2		2			1½		1½		2		1½		1½				1½	1½	2	2	2	1½		2		1½		2	1	✓29 a 2/	✓ 3	12	6
Smelts	8		18				12			12	12		12	12					12	12		12						8		6	✓136 a 1/	✓ 6	16	-
Turbots		1			1					1			1							1		1		1							✓7 a 21/6	✓ 11	-	6
Lobsters		2			2		1			2			2							18		12							10		✓31 a 3/6	✓ 5	8	6
Soles		3									4								6										4		✓17 a 3/	✓ 2	11	-
Prawns Hund.d						½				½																					✓1	✓ -	12	-
Cold Salmon &c							7																					4½			✓11½ a 9/	✓ 5	3	6
Whitings									12									10			12		6	6		6					✓52 a 2/	✓ 5	4	-
Herrings p.r									1		1										½					1					✓3½ a 2/	✓ -	7	-
Dorys										1																					✓1	✓ -	12	-
Carps &c														7										3					4		✓14 a 2/6	✓ 1	15	-
Tench &c														2										2					3½		✓7½ a 3/6	✓ 1	6	3
Eels &c														2½										4					4		✓10½ a 2/	✓ 1	1	-
Sprats Doz																					10										✓10 a 6/	✓ -	5	-
Salt Cod &c																										12					✓12 a 2/	✓ 1	4	-
Red Mullets																														5	✓5 a 15/	✓ 3	15	-
																																79	- 3

Exd JW

Bacon &c served to His Majestys Kitchen as above by Anthony Bruce

Bacon &c	643	✓643 a 1/	✓ 32	3 -

Exd JW

Truffles served to His Majesty's Kitchen as above by R. Allison

Truffles &c	6	8½	12	36	5½	✓68 a 8/6	28	18 -
Baskets & Booking							11	-
							29	9 -

Exd JW

Bread served to His Majesty's Kitchen at Brighton from the 5th Dec.r 1822 to the 6th Jan.y 1823 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Quarten Loaves	7½	7½	7½	6½	7½	9	7½	9	7½	7½	6½	7½	7½	6½	7½	7½	7½	7½	7½	7½	7½	7½	9	6½	7½	7½	7½	7½	10½	17	5½	✓243½ a 8/	✓ 8	-	2	4
Rolls	2	4	2	2	2	2	2	2	2	2	2	2	2	27	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2		✓87 a 1/	✓ -	14	6
Flour Bush.s		2½	✓			2½								2½		5					2½		7½			9	3½					✓36½ a 17/	✓ 21	18	-
Muffins														6										6								✓12 a 1/	✓ -	2	-
																																£	30	16	10

Exd JW

Butter & Eggs served as above by

Butter &c	24	20	20	20	20	24	28	24	36	24	34	28	28	24	24	168	24	20	68	32	20	120	68	60	20	20	72	32	32	32	32	✓1198 a 1/	✓ 104	16	6
Eggs Hund.d	1	1	2	1	1	2	1	2	1	1	1	1	1	1½	1	1½	1	1	2	2	1	2½	1½	1	1	1	1	1	2	2	1	41	✓ 38	-	-
																																£	142	16	6

Exd JW

Bacon & Lard served as above by

Bacon &c							51					45	48	57						40		120½						22¼		72¼		✓464 a 10/	✓ 19	6	8
Lard &c		21			20		85½	20½		19½		17½			28¼	19¾				25¾		28¾			30½			32½		11		✓360½ a 10/	✓ 15	-	5
																																	✓ 34	7	1

Exd JW

Milk & Cream served as above by —

Milk Qts.	8½	7½	10½	6	5½	7½	6	8½	8½	11	7½	6½	6½	6½	5½	9½	5½	7½	8	8	6½	5	12	6½	3	11½	10½	5½	4½	9½	6	✓229 a 6/	✓ 5	14	6
S. Cream Qts	7½	8½	5½	9½	5½	10½	7½	8½	4½	6½	8½	4½	4½	9½	4½	9½	7½	9½	6½	3½	5½	4½	7½	6½	7½	7½	7½	8½	5½	7½	7½	✓213½ a 2/	✓ 21	7	-
D. Cream &c	½				½				4		4	1		1½	1			1			1		1			1½	1					✓18 a 3/6	✓ 3	3	-
Curds Pots							2																									✓2 a 2/	✓ -	4	-
Whey Pints																												2	2	2	2	✓8 a 1/6	✓ -	4	-
																																£	30	12	6

Exd JW

(9)

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Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th Dec.r 1822 to the 6th Jan.y 1823 inclusive

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Beef lbs	10	226½	210¾	18½	20½	29½	205¼	19¼	233¾	177	32	200½	36½	238¾	28	219¾	186¾	47¾	189¼	254¼	30	117¼	241	223¾	56½	170	88¼	187¼	41	219	242¾	4399 a 6/	119	2	9½
Mutton lbs	102½	162¾	133	104½	121¾	117½	123½	111½	150¼	146½	108	129½	132¼	122⅜	87¾	125½	120½	162	139½	75½	177¼	146¾	126½	139¾	159¾	145¾	130½	148½	112¾	157¼	153	4142¾ a 6/	112	4	1½
Veal lbs	192	324½	90½	142¼	60¼	194	99¾	153½	100	50½	221¼	66	158¾	77	185	71¼	93½	166¼	86	144	187¾	140	125	79	192¾	80¾	224¾	70	205¾	108¼	101¼	4189½ a 9/	165	16	8½
Suet lbs	8	30	8		8		8		36	8	5		8			36	8		10	10	10	12	36		8¼	10	10	10	16	36	12	343¼ a 6/	9	5	11
Sweetbreads	2	3				2								3				2	3			3						3			3	24 a 3/	3	12	–
Calves heads	1							1														1						1				4 a 9/	1	16	–
Calfs Liver lbs		52	5	3¾	4½			4				5	3¾			5¾	3¾		4¾				7¼	3		5½		3	3¾	4¼	14	133 a 9/	5	5	3½
Calfs feet		6				12		12			6	6		6		6		6			12				12	6			6		6	102 a 1/	5	2	–
Pits of Lamb			1				1		1	1	1			1		1	1		1	1	1	1		1			1	2		1	1	1	19 a 5/	4	15	–
Marrow bones						6			3					3		3							6		3			2		3			29 a 1/	1	9	–
																																	428	8	9 ¾
Beef for Bds 34½ a 1/6																																	–	17	1 ½
																																	429	5	11 ¼

Exd Ship

Pork served as above by William Chapman

Pork lbs	74½		12¾	6½	69		78			87	6¼	16½		82½			87¼		134½	7¾	54¾			76½		74¾		29¼			816½ a 1/	25	10	3¾
Pigs Pigs			1						1							1						1	1						1	6 a 6/	1	16	–
Sausages lbs			4		6	4					4		4		3			30					4			25	4			88 a 1/5	3	13	4
																																	30	19	7 ¾

Exd Ship

Poultry served to His Majesty's Kitchen at Brighton from the 5th Dec.r 1822 to the 6th Jan.y 1823 by David Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Chickens	4	3	4	7	8	6	8	20	8	9	4	4	2	9		6	11	10	4	2	6	6	13	12	4	6	4	8	8	14	17	227 a 2/6	28	7	6
Pullets	6	9	11	15	9	14	14	15	9	12	11	9	11	19	11	12	12	11	8	13	7	15	15	18	14	19	15	7	13	24	19	397 a 4/	79	8	–
Rabbits	6	2				3		4			3		1	6				1					3	3	1	3	5		3			44 a 1/6	3	6	–
Fowls	4	3	3	3	3	4	3	3	3	3	4	3	3	3	3	3	3	3	3	3	6	4	4	4	4	3	3	4	3	4	4	105 a 2/6	13	2	6
Fowls		4	1	10	1		9		6	1	7	1		18	1		1	1	6			9	2	1	4	1	9	9		12	15	131 a 1/6	9	16	6
Lardings			1	1		1									1	1	1			18		1					18		1			44 a 14/6	31	18	–
Turkies			3	2								1								2		2			2			5			2	19 a 2/6	2	7	6
Ducks				2																											1	2 a 5/	–	10	–
Pheasants							1		1																		3	8	3	6		40 a 3/	6	–	–
Geese											20												3									3 a 1/	–	3	–
Larks Doz																																176	–	–
Snipes																																		

Exd Ship

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Fish service to His Majesty's Kitchen at Brighton from the 5th Dec. 1822 to the 6 Jan.y 1823

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	D.
Shrimps Dishes	3	4	4	2	4	4	5	4	4	4	4	4	4		1	3	4	4	4	3	4	4	4	3	4	4	4	4	4	1	1	✓ 106 a 1/	✓ 5	6	–
Whitings	4		6																													✓ 10 a 1/	✓ –	10	–
Soles Do	5½		5½	11½	16½	7	11	27½	5¾	2	8	2½	2	14¾	11½	2	4¾	5½	2	2	1½	1½	3½	1½	2	2	2½	4	23½	2	1½	✓ 212 a 1/5	✓ 15	–	4
Oysters Doz	6	6½	12	11½							9																					✓ 45 a 1/	✓ 2	5	–
Brill Do					13										16									6½					4			✓ 39½ a 1/5	✓ 2	15	11½
Cod Do								13				15½									41¼					18						✓ 85¾ a 1/	✓ 4	5	9
Lobsters Do									4	6																						✓ 10 a 2/	✓ 1	–	–
Skate Dishes									4		3								3							3						✓ 13 a 1/3	✓ –	16	3
Eels Do																2½																✓ 2½ a 1/6	✓ –	3	9
Haddocks Do																					2½											✓ 2½ a 2/6	✓ –	6	3
Flounders																											4					✓ 4 a 1/6	✓ –	2	–
																																£ ✓	32	11	3½

Grocery service to His Majesty's Kitchen at Brighton from the 5th Dec. 1822 to the 6th Jan.y 1823

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	D
Treble Sugar Do					50													50			50											✓ 150 a 1/4	✓ 13	2	6
Double Sugar Do					100													100			100											✓ 300 a 1/4	✓ 20	–	–
Lisbon Sugar Do																		56								56						✓ 112 a 1/	✓ 5	12	–
Gd Ginger Do																										1						✓ 1 a 4/	✓ –	4	–
Mace oz															8											8						✓ 16 a 2/6	✓ 2	–	–
Cloves oz															8											8						✓ 16 a 1/6	✓ 1	4	–
Cinnamon oz																										8						✓ 8 a 2/	✓ –	16	–
Cudenge oz															8											8						✓ 16 a 1/	✓ –	16	–
Raisins Do					56								56																			✓ 112 a 1/2	✓ 6	10	8
Gum Dragant Do					1																											✓ 1 a 9/	✓ –	9	–
Chocolate Do						2															2											✓ 4 a 7/	✓ 1	8	–
Jord.n Almonds Do								12													6											✓ 10 a 5/	✓ 4	10	–
Bitter do Do.								1																								✓ 1 a 2/6	✓ –	2	6
Semolina Do				3																												✓ 3 a 1/2	✓ –	3	6
Currants Do													56																			✓ 56 a 1/3	✓ 3	10	–
																																✓	60	8	2

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Oileery served to His Majesty's Kitchen at Brighton from the 5th Dec 1822 to the 6 Jan 1823

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Imp: Claps &c								2																			4					✓ 6 a 16/	✓	4	16	-
Hams &c																													8½			✓ 8½ a 1/	✓	4	13	8½
Vermicelli &c																													12			✓ 12 a 2/6	✓	1	10	-
Salt Bush				2							2								2						2							✓ 8 a 22/	✓	8	16	-
Gerkins gallons																									2							✓ 2 a 14/	✓	1	8	-
Sft: Wine Quarts	4																								4							✓ 8 a 8/3	✓	3	6	-
G° Pepper &c								3				2									3				4							✓ 12 a 7/	✓	4	4	-
Long P° &c																									1							✓ 1 a 4/	✓	-	4	-
Ginger &c																									1							✓ 1 a 4/	✓	-	4	-
Whole Pepper &c								2																								✓ 2 a 7/	✓	-	14	-
Oil Bottles								12													24											✓ 36 a 5/	✓	9	-	-
Macaroni &c								12																								✓ 12 a 2/6	✓	1	10	-
Pearl Barley &c								30																								✓ 30 a 6/	✓	1	-	-
Concasse &c								2																								✓ 2 a 7/	✓	-	14	-
Rice &c								24				12									36											✓ 72 a 6/	✓	1	16	-
Whiting &c							28																									✓ 28 a 1/	✓	-	2	4
Asperge &c									2																							✓ 2 a 3/	✓	-	6	
Vinegar Gals											30																					✓ 30 a 3/6	✓	5	10	-
Pickles Jars											4																					✓ 4 a 3/6	✓	-	14	-
Mustard &c														12																		✓ 12 a 2/	✓	1	4	-
Peas Bush														½																		✓ ½	✓	-	10	8
Olives Jars														12																		✓ 12 a 2/6	✓	1	10	-
Currie Spices																					12											✓ 12 a 2/6	✓	1	10	-
																																£	55	2	8½

Exd JW

Vegetables served to His Majesty's Kitchen at Brighton from the 5th Dec 1822 to the 6 Jan 1823

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Cabbage Doz	2	3	2	3	3	3	3	3	3	3	3	3	3	2	3	3	3	3	3	5	4	3	3	3	3	3	5	3	3	3	3	✓ 94 a 2/	✓	9	8	-
Carrots Doz	12		12			12			12			12			12			12			12			12			12			12			✓ 132 a 9/	✓	4	19	-
Herbs Bunches	3		3		2	3		2			2	2					2		3			2	4	3	3		2		2		2	✓ 40 a 1/6	✓	1	-	-
Eschalotes &c	½									½														2								✓ 6 a 3/	✓	-	18	-
Potatoes Bush		3	3		3	3		3	3		3	3		3		3	3		3	3		3	3		3	3		3	3		3		✓ 60 a 3/6	✓	10	10	-
Turnips Do		3			3			3					3			3			3		3				3		3			3			✓ 30 a 3/6	✓	5	5	-
Leeks Doz		4		4			4						4		4			4			4		4			4			4				✓ 40 a 1/6	✓	3	-	-
Mushrooms pottles		4		2		1																			2								✓ 9 a 2/6	✓	1	2	6
Greens Bunches		1		1					1		1		1		1		1			1		1		1		1			1		1	✓ 13 a 1/	✓	-	13	-
Fennel Bches			1						1			1											1						1				✓ 5 a 2/6	✓	-	12	6
Parsley Doz				1																												✓ 1 a 4/	✓	-	4	-
Celery Doz					4					4					4								4			4			4				✓ 24 a 3/	✓	3	12	-
Spinnage Bshls								2										2					2		2		2			2			✓ 12 a 2/6	✓	1	10	-
Onions Bush			2							2									2							2							✓ 8 a 12/	✓	4	16	-
B. Onions Gal																1																✓ 1 a 2/6	✓	-	2	6
Horse Beans Bs																		4											4			✓ 8 a 2/	✓	-	16	-
Parsnips Doz																											1					✓ 1 a 2/	✓	-	2	-
Salsafis Bshls																														2		✓ 2 a 2/6	✓	-	5	-
																																£	48	15	6

Exd JW

Fruit served as above by Caroline Chapman

Apples Doz	4											2									2	2								1½		✓ 11½ a 2/	✓	1	3	-
Lemons Hund	¼			½	½							½			½		½				½					½			½	½		✓ 4¾ a 25/	✓	5	18	9
Pears				10																													✓ 10 a 1/	✓	-	10	-
Oranges Doz					2		6	2				2			1½										2	2			4			✓ 21½ a 3/	✓	3	4	6
Chesnuts Hund						¼			¼								¼			¼	¼				¼							✓ ¾ a 4/	✓	-	5	-
Sft: Onions									4						4		6									6							✓ 20 a 1/	✓	1	-	-
Sev: Oranges Doz																						½											✓ ½ a 4/	✓	-	2	-
																																	£	12	3	3

Exd JW

(9)

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Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th Dec.r 1822 to the 6 Jan.y 1823 by B Hudson

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
H. Lamb 2.rs				1			1				1			1				1			1					1			1			8 a 17/6	7		
Lamb's Feet				12							12							12								12						48 a 1/6	1	4	
Tripes &c		1					13																			13						26 a 1/	1	6	
																																	£ 9	10	

Exd JW

Poultry served as above by Richd Upshe

Capons	1		1		1		2				1		1			1		1		1		1	1			1		1		1		15 a 9/6	7	2	6
Geese	3		8	3	3	15		3			3			3		3		3		3				3	3			3	3			62 a 7/6	23	5	
Guinea Fowls	2						2									2				2						2						10 a 7/	3	10	
Teal			3			3		3						3		3									3			3			3	24 a 3/6	4	4	
Birds		4	8	4		12	8	4			4		4		4		4		4		4	4	4			4		4			4	84 a 3/6	14	14	
Wild Ducks		2			2		2									2			2		2			2		2			2		16 a 4/6	3	12	
Coots &c			2								2						2					2								2		10 a 7/6	3	15	
Larks	1						1									1										1						5 a 2/		10	
Wood Cocks				3		3		3					3									3			3		3		3			24 a 5/	6		
Bartlings				3		3		3					3					6				3	6	6		6	3	6	3			57 a 3/		12	9
Ducklings							2												2						2				2			8 a 6/6	2	12	
Blackcocks							2												2				2					2				8 a 15/	6		
Snipes																		6					6	6				6				24 a 2/	2	8	
Gold.n Plovers																										6						6 a 2/6		15	
																																	£ 79	3	

Exd JW

Pork served as above by Richd Wall

Chines of Pork &c													153½											85½									244 a 12/	£ 19	3	8

Exd JW

Fish served to His Majesty's Kitchen at Brighton from the 5th Dec.r 1822 to the 6th Jan.y 1823 by Mess.rs Walker & Golder

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Turbots		1				1	1			1		1		1		1		1		1				1		1	1			1	1	14 a 26/6	18	11	
Cod &c	9		7½		8½	9	9½		11		8		8½		9½			9½		10½		8½	9½	9		11		9½	9			157 a 2/10	22	4	10
Whitings	4																															4 a 2/		8	
Mullets	2																															2 a 9/		18	
Smelts	12			12		12	12		12			12	12	12	12		12		12			12	12	12	12	12	12	12	12	12	12	252 a 1/	9	9	
Lobsters	2	1		1		2	3		2	9		2	2	2	1	1	2	1	1	1	1	1	1	2	2	3	1	1		2	2	49 a 4/	9	16	
Skate &c																			7					8								15 a 2/6	1	17	6
Oysters Pints			1		1	2	2		2		1		2		2			2		2		2	2	2		2		2	2			29 a 3/	4	7	
Shrimps &c													1			1			1		1	1		1	1		1		1			9 a 2/		18	
Dorey				1											1		1					1				1						5 a 19/6	4	17	6
Sturgeon &c						8																								9½		17½ a 3/	3	5	7½
Carp					2											2											2					6 a 5/	1	14	6
Tench					2											2											2					6 a 3/6	1	1	
Eels					2											2	4					3				3		2		2		18 a 4/6	4	1	
Salmon &c &c							5½					4½																		5½		15½ a 9/	6	4	
Salmon Plain &c									5¾					5½			5½		6		6		7		7			6½				49½ a 5½	12	14	6½
Soles													4			2					4		2		3		2		4			21 a 4/6	4	14	6
Brawn &c														18																		18 a 3/6	3	3	
Haddocks																						3			3							6 a 4/	1	8	6
																																	£ 111	13	5

Exd JW

Oysters served as above by Mr. Mackings

Oysters barrels											1							1						1									15 a 10/	2	10	

Exd JW

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Bakery served to His Majesty's Kitchen at Brighton from the 5 Dec.r 1822 to the 5th Janv.y 1823 by Geo.e Brown

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Hams &c.	62¾																															✓ 325¼ a 1/	✓ 33	18	5¼
Tongues	24																															✓ 24 a 7/6	✓ 3	-	-
																																Basket ✓	-	15	-
																																£	43	13	5¼

Exd JW

Char served as above by J & C Grove

Char &c.				2										3																		✓ 5 a 15/	3	15	-

Exd JW

Truffles served as above by R Allison

Truffles &c.			8/-									8							3/-				7/-						7			✓ 40 1/2 a 2/6	✓ 19	4	9
Baskets			1									1							1				1						1			✓ -	10	2
																																£	19	14	11

Exd JW

Bread served to His Majesty's Kitchen at Brighton from the 5 Jan.y to the 6 Feb.y 1823 by Edw.d Cornford

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Quarten Loaves	7	6	7	6	5	6	6	6	5	5	6	6	6	6	6	5	5	5	5	5	5	5	5	5	6	5	5	5	5	5		✓ 170 a 1/8	✓ 5	13	4
Sandwich do.	2	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		✓ 32 a 1/8	✓ 1	1	4
Soup Rolls	2		2	1	1	1																										✓ 7 a 1/2	✓ -	1	2
Flour Buns			4										2	2									2		2							✓ 12 a 1/4	✓ 6	16	-
Muffins													3								6											✓ 9 a 1/2	✓ -	1	6
																																£	13	13	4

Exd JW

Butter & Eggs served as above by Nat.l Hancock

Butter &c.	32	24	24	16	36	16	16	26	16	18	14	16	28	20	24	20	20	24	24	16	16	16	16	16	20	24	24	20	20	20	16	✓ 638 a 1/4	✓ 55	16	6
Eggs Hand.e	1/2	1	1	1/2	3/4	1	1/2	3/4	1/2	1/2	1/2	3/4	1	1/2	1	1/2	1/2	1	1/2	1	1	1	1	1	1	1	1	1	1	1		✓ 25/4 a 2/4	✓ 25	5	-
New laid Eggs Doz																												1	-			✓ 1 a 4/	✓ -	4	-
																																£	81	5	6

Exd JW

Bacon & Lard served as above by Nath.l Hancock

Bacon &c.	132¾						51½	87¾		19½	27½		48½					66				47½							118½			539½ a 11/	27	9	3 ¾
Lard &c.	22			19½			16¼	24½		10¼	21	15						36		22¾		18½		27			31½			35½		299¾ a 10/	12	9	9 ½
																																	39	13	1 ¼

Exd JW

Milk & Cream served as above) Char Boys

Milk Quarts	7½	9	6½	7	9½	6½	4½	5½	6	5½	9½	4	2½	11	5½	6	5½	7½	4	9	6½	7	6	8	8½	11	15½	3½	5½	9	8½	✓ 221 a 1/2	✓ 5	10	6
Single Cream Pts	10½	8½	6½	5½	1½	1½	3	3	4½	3	5½	4	5	4½	2½	4½	5½	2½	2½	4	3	6½	7½	4	4½	11½	6½	5½	4	5½	2½	✓ 149 a 2/	✓ 14	18	-
Do.e Cream Pts	1½		1½	1½								½	½				1	1½					½	½				1	½			✓ 11½ a 3/6	✓ 2	-	3
																																£	22	8	9

Exd JW

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Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th Jan.y to the 5th Feb.y 1823 by Josh. Packham

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Beef lbs	46½	270	68¼	175¾	81¼	220¾	183¾	38¼	207	37½	190	17¼	184¼	197	101¼	204¼	20¾	228¾	61¾	108¾	218	47¼	213	123½	231	49	242	219½	36¾	104¾	48	✓4266¼ a 5/½	115	10	10½
Mutton lbs	191	122½	174	106	159¾	116¼	128½	200¼	119¾	102¼	130¼	167	180¾	121¾	154¼	121¾	114¾	123¼	196¼	135¼	154	94¾	151¾	205	117¾	55¼	135	106¼	145½	150¾	131½	✓4279½ a 6/½	115	18	0 ¾
Veal lbs	279½	102	137¼	65	132	46	27	152½	49¾	183¾	55½	140¾	45¾	57½	59¾	71¼	197¾	116¾	104¼	111	44¼	150¼	46	46	102¾	183¾	81¼	53½	213½	62¼	162	✓3260¼ a 5/½	129.	1	0 ¼
Suet lbs.	12		10		10	36	10			6			26	10			2	10		42			8		6		52	8	6	14		✓273 a 5/½	✓ 7	10	7
C. Livers lbs		8		5				5		2¼	4¼		4		6¾		8					3	5¾				5¾		6			✓64 a 5/½	✓ 2	10	8
Marrow Bones	3			2											2			2								2				2		✓13 a 1/	✓ -	13	-
Lambs.																																		
Lambs Bills	1		1	1	1			1		1			1	1	1	1		1	1			1			1	1				1		✓16 a 5/	✓ 4	-	-
Sweetbreads	3																			2									2			✓7 a 3/	✓ 1	1	-
Lambs Pr.	4	1																														✓5 a 9/	✓ 2	5	-
Calves Feet		10			6		6			6				6					6				6	6			6	6	6			✓70 a 1/	✓ 3	10	-
Calves' Heads								1				1																				✓2 a 9/	✓ -	18	-
Ox Tails																					2								2			✓4 a 1/	✓ -	4	-
Calves' Brains pds																						3										✓3 a 8/	✓ -	9	-
																																	✓383	11	2½

Exd JW

Pork served as above by William Chapman

																																£	s	d
Pork lbs	44½		99	6½	18¾		20		75½	8¼		5		76½	6½	59¼		49¼	14¼			105½	8	17½		19¼	15¼	8¾	6½	30¾		41½		✓877 a 7/½	✓ 27	8	1½
Pr Pigs		1										1																				1	✓3 a 6/	✓ -	18	-
Sausages lbs		4	4		4									4		4						4	2		3	3	6	4				✓42 a 12/	✓ 1	15	-
																																	✓ 30	1	1½

Exd JW

Poultry served to His Majesty's Kitchen at Brighton from the 5th Jan.y to the 5th Feb.y 1823 by Davis Bagley

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Chickens	29	13	6	10	2	4	8		6	6	14	12	10	13	6	14	4	11	6	8	10	8	10	4	7	9	2	7	6	6	1	✓252 a 3/	✓ 37	16	-
Pullets	23	21	11	11	7	4	7	5	3	5	9	6	7	12	9	4	6	8	8	6	15	7	7	10	9	19	6	11	9	8	6	✓279 a 4/6	✓ 62	15	6
Fowls	6		3	2	2	2	2	2	3	3		4	3	3	3	3	3	3	4	3	3	2	2	2	4	2	3	2	3	3	3	✓83 a 2/6	✓ 10	7	6
Rabbits	3	5	2				5	1	3	2			1		5		4	2	3			3	6		2	6		3				✓36 a 1/6	✓ 4	4	-
Ducks		2																		2						3						✓7 a 2/6	✓ -	17	6
Turkies		1																					1									✓2 a 11/	✓ 1	2	-
Larding			1						1										1					1	1	18			6			✓29 a 1/6	✓ 2	3	6
Larks											24	24	24	24						18							18	18	36			✓186 a 3/	✓ 2	6	6
Wild Ducks														2		2								2		2						✓8 a 3/6	✓ 1	0	-
Teal															2								3	3		2	1					✓11 a 2/6	✓ 1	7	6
Woodcocks																2																✓2 a 4/	✓ -	8	-
Capons																	1															✓1 a 5/	✓ -	5	-
Geese																											1					✓1 a 7/	✓ -	7	-
																																£	125	0	-

Exd JW

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Fish served to His Majesty's Kitchen at Brighton from the 5th Jan.y to the 6th Feb.y 1823 by Messrs. Blaundstone

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Soles lbs	8	7½	1½	2	25½		2	3½	13	3¾	6	8¼	7	5½	5½	30¾	7	1½	9	4		2¼	4		6½	10¼		2	2		2	✓ 180¼ a 1/7	✓ 14	5	4¾
Herrings Dishes		4	4		4	4	4	1	4	4	4	4	4	1		4	4															✓ 50 a 1/	✓ 2	10	-
Cod lbs					14														16							29½						✓ 59½ a 1/	✓ 2	19	6
Whitings						4													7	7			6	3			3			3		✓ 33 a /11	✓ 1	10	3
Plaice									1										5											3		✓ 9 a 1/	✓ .	9	-
Flounders										4																						✓ 4 a /16	✓ -	2	-
Soals Dishes											2																			4		✓ 6 a 1/4	✓ .	8	-
Oysters Doz													11	16								12										✓ 39 a 1/	✓ 1	19	-
Brill lbs																9																✓ 9 a 1/2	✓ .	10	6
																																	£ 24	13	7¾

Exd WW

Grocery served to His Majesty's Kitchen at Brighton from the 5 Jan.y to the 6 Feb.y 1823 by William Cook

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Lbs Sugar lbs			100																							100						✓ 200 a 1/4	✓ 13	6	8
Treble do lbs			50																							50						✓ 100 a 1/9	✓ 8	15	-
Lisbon do lbs			56									56																				✓ 112 a 1/	✓ 5	12	-
Currants lbs						56																					28					✓ 84 a 1/3	✓ 5	5	-
Raisins lbs																					28							6				✓ 28 a 1/2	✓ 1	12	8
Almonds lbs																													8			✓ 6 a 5/	✓ 1	10	-
Mace oz																													8			✓ 8 a 2/6	✓ 1	-	-
Cloves oz																													8			✓ 8 a 1/6	✓ .	12	-
Wh.e Pepper lbs																													2			✓ 2 a 7/	✓ -	14	-
																																	£ 38	7	4

Exd WW

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Dilery served to His Majesty's Kitchen at Brighton from the 5th Jan'y to the 6th Feb'y 1823 by Edw'd Blaber

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
W. J. Pickles & Co.			2																													✓2 a 12/	✓ 1	4	-
Pickle Jars			4																													✓4 a 3/6	✓ -	14	-
Salt Bush's			2									1					2								2							✓7 a 7/	✓ 2	9	-
Rice Do -										24												24										✓48 a 1/6	✓ 1	4	-
P. Barley Do										12																						✓12 a 8	✓ -	8	-
Macaroni Do -										6						24																✓30 a 2/6	✓ 3	15	-
Peas Peche -										1								1								1						✓3 a 2/8	✓ -	8	-
Vermicelli Do																25																✓25 a 2/6	✓ 3	2	6
Mustard Pots																12																✓12 a 2/	✓ 1	4	-
Capers Pints																12																✓12 a 5/	✓ 3	-	-
W. Pepper Do																4																✓4 a 7/	✓ 1	8	-
Coriander Seed Do										2																						✓2 a 1/	✓ -	2	-
Caraway Do Do										1																						✓1 a 4/	✓ -	1	4
Ginger Do										2																						✓2 a 4/	✓ -	8	-
Allspice Do												2																				✓2 a 3/	✓ -	6	-
Whiting Do												56																				✓56 a 1/	✓ -	4	8
Concase Do																2																✓2 a 7/	✓ -	14	-
Jermaric Do																½																✓½ a 4/	✓ -	2	-
Gum Dragt. Do																	1½															✓1½ a 16/	✓ 1	4	-
Isinglass Do																										4						✓4 a 16/	✓ 3	4	-
Vinegar Gals																									30							✓30 a 3/0	✓ 5	10	-
Salt petre Do				1																												✓1 a 8/	✓ -	-	8
																																£ ✓	30	13	2

Exd. JW

Vegetables served to His Majesty's Kitchen at Brighton from the 5th Jan'y to the 6th Feb'y 1823

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Potatoes Bush's	3	3		3	3		3	3		3	3		3	3		3	3	3		3	3	3		3	3	3		3	3		3	✓66 a 3/	✓ 9	18	-
Cabbage Doz	3	4	3	4	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	4	3	3	3	4	3	3	4	3	✓98 a 2/	✓ 9	16	-
Carrots Doz	12		12			12			12			12			12			12			12			12			12			12		✓132 a 1/9	✓ 4	19	-
Mushrooms Pottle	3	2						2				1					1								3			3			3	✓9 a 5/6	✓ 2	9	6
Turnips Bush's		3			3			3			3				3			3			3						4			4		✓30 a 3/	✓ 4	10	-
Leeks Doz		4		4							4		4				4		1			1			1		1	1		1	✓32 a 1/	✓ 1	12	-
Beans Bunch's			2				1		1		1		1		1		1		1												✓14 a 1/	✓ -	14	-
B. Onions Gal	1																															✓1 a 4/	✓ -	4	-
Jerusalem Do	1					1			1										1													✓4 a 3/	✓ -	12	-
Leek Spinnage		2				2						2			2		1							1			1		2		2	✓15 a 2/6	✓ 1	17	6
Cellery Doz			4				4						4			4			4				4					3				✓27 a 26	✓ 3	7	6
Onions Bush's			2									2						2											2			✓8 a 18/	✓ 7	4	-
Herbs Bunches				3						3			4		3	1	2		1	2	2	4		3	3	2	2			2		✓37 a 6/	✓ -	18	6
Eschalotts Do						2										2				1					1							✓4 a 3/	✓ -	12	-
Horseradish Doz											1							1														✓3 a 6/	✓ -	18	-
Mexico Beans Qts												4																				✓4 a 2/	✓ -	8	-
Endive Doz													4						4													✓8 a 3/	✓ 1	4	-
Salsify Doz																1																✓1 a 2/6	✓ -	2	6
																																£ ✓	51	6	6

Exd. JW

Fruit served as above by Caroline Chapman

Oranges Doz	4	1															2															✓7 a 3/	✓ 1	1	-
Lemons Hund.	½					¼			¼	½			½			½			½			½			½						½	✓4 a 25/	✓ 5	-	-
Apples Doz			1½						2	3					1	5	1½		2			1	4				½				2	✓23 a 2/	✓ 2	6	-
Lemons Oranges Doz		½																														✓1	✓ -	4	-
																																£ ✓	8	11	-

Exd. JW

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Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th Jan.y to the 6th Feb.y 1823 by Richd Hudson

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
H. Lambs 2 do	1				1		1			1			1					1				1				1								
Lambs Feet					12		12			12			12					12																
Tripe &c.					12½								12									12												
																																✓9 a 16/6	✓ 7	8	6
																																✓60 a /6	✓ 1	10	-
																																✓36½ a 1/	✓ 1	16	6
																																	£ 10	15	-

Exd SW.

Poultry served as above by Richd Hopkins

Wild Ducks	2					2													2															
Grouse	3			3									3					3						3										
Capons		1		1		1													1						1	1								
Black Cocks		2			2												2									2								
G. Plovers		6		6																														
Woodcocks			3															3								3								
Partridges			4			4					4			4			4		4					4										
Teal					3										3																			
Bantins		6	3	6														3								3								
Ducklings												2				2																		
																																✓ 4 a 6/6	✓ 1	6	-
																																	£ 27	4	9

Exd SW.

Fish served to His Majesty's Kitchen at Brighton from the 5th Jan.y to the 6th Feb.y 1823 by J & G Grave

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			
Smelts	12	12	12	12	12	12		6					6	6	6	6	12	6	12		12	6		8	6	12	6	6	6	6	6	✓ 20½ a 5/6	8	11	8
Cod & Cod Do	9½		11		10			7		10			7½		5½		6		5½		7½					12		9½	10		9	✓ 120 a 3/6	✓ 21	-	-
Cod.s Salmon Do	4½		4½			8½					2½																					✓ 20 a 9/6	✓ 9	10	-
Plain Salmon Do				6																5¼					6½							✓ 17¾ a 5/	✓ 4	8	9
Lobsters	2	3	2	2	2	3			2		2	1				2	1	2		2		1	2	2	2	1	2	2		1	1	✓ 40 a 4/6	9	-	-
Oysters Quarts	1		1		1			1		1			1		1		1		1		1					1		1	1		1	✓ 14 a 7/	✓ 4	10	-
Sturgeon Do		9½																														✓ 9½ a 4/	✓ 1	18	-
Turbots		1		1	1	1			1							1		1		1			1	1			1	1		1	1	✓ 14 a 30/	✓ 21	-	-
Cravo				2											2									2						2		✓ 8 a 7/	✓ 2	16	-
Tench				2											2									2						2		✓ 8 a 5/	✓ 2	-	-
Eels Do				7											5½									5½						6½		✓ 24½ a 2/	✓ 2	9	-
Char Do			2									6		4	4	4	4		4			6	8		6	6	4		8			✓ 2 a 42/	✓ 4	4	-
Whitings														4				4			4			4			4			4		✓ 64 a 2/6	✓ 8	-	-
Soles														1							1											✓ 24 a 3/	✓ 3	12	-
Shrimps pints																						1										✓ 2 a 3/	✓ -	6	-
Dorcys																															1	✓ 1 a 30/	✓ 1	10	-
Prawns Hund.d																																✓ 1 a 20/	✓ -	8	-
																																	£ 105	11	5

Exd SW

Oysters served as above by Henry Hastings

Oyster barrels	1	1	

✓ 2 a 16/ ✓ 1 - -

Exd SW

Bakery served as above by Edwd Harris

Ham &c.	535/16		✓ 535/16 a 1/	✓ 26	15	6
Tongues	10		✓ 18 a 7/6	✓ 6	15	-
				£ ✓ 33	10	6

Exd SW

(15)

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Bread served to His Majesty's Kitchen at Brighton from the 5 of Feb.y to the 6 of March 1823 by Lashmar

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5		£	s	d
Quarton Loaves	5	5	7	6	6	6	6	7	5	4	4	6	5	4	5	5	5	5	3	5	5	5	2	2	4	4	4	6	136 @ 9	5	2	-
Rolls											24																		24 @ 1	-	2	-
Flour Bushels		2/4					2/4						2/4						2/4								2/4		12½ @ 12	7	10	-
Yeast Quarts																																
Muffins																																
Sandwich Loaves	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1	1	1	1	1	1		27 @ 1/12	1	10	4½
																														14	4	4½

Exd WW.

Butter & Eggs served as above by Frederick Ellis

Butter lbs	16	16	22	22	20	22	24	24	24	20	20	24	20	16	16		16	20	20	20	20	20	20	28	28	24	24	24	570 @ 1/9	49	17	0
Eggs Hund.ds	1	1	1		1	1	2	1	2	1	2	2	1	1	1			1	1	1	1	1	2	2	2	2	2	2	35 @ 16	28	0	0
																														77	17	6

Exd WW.

Bacon & Lard served as above by Fred.k Ellis

Bacon lbs		52					28¼	50			35						124½						50						345¾ @ 10	14	4	9½
Lard lbs		12		33		33		8¾				43¾						33¾							44				243¾ @ 10	10	2	8½
																														24	7	6

Exd WW

Milk & Cream served as above by Charles Potts

Milk Pt	8½	5½	9½	4½	5	11½	6½	9½	7	13½	5	7	11	5½	3½	2	9	4	5	5½	7	7½	8	13½	9	4½	11	4½	209½ @ 6	5	4	9
Sing.le Cream Pt	5½	3	4	4	4½	4	4	6½	6	6	6	7½	6½	4	1	½	4	2	3	4	3	9	9½	8½	9½	8	8½	6½	148½ @ 2	14	16	6
Double d.o								1½	1	1½		1½	1½					1½				1½		4		3			17 @ 3/6	2	19	6
Curd pints										2																			2 @ 2	-	4	-
																														23	4	9

Exd WW

Butchers Meat served to His Majesty's Kitchen at Brighton from the 5 of Feb.y to the 6 of March 1823 by Wm Myrtle

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5		£	s	d
Beef lbs	202	29½	201	214¾	51½	216½	29¾	198½	105	129¾	193½	104¾	193¼	29¼	133¼	60	183¾	185¼	51½	192½	46	204	43	234	223½	59¾	214	48½	3777¾ @ 7	110	3	8¼
Mutton	136	89¼	122	141¾	47	143	158¾	138½	153	100½	119¼	46	75¼	20¼	85¾	65	112½	123¼	122½	122¼	158¼	130¾	117¾	148¾	128¼	112¼	183½	122¾	3257½ @ 7	95	-	2½
Veal	34¼	21 5/4	58¾	48¼	189	58¼	99	44	70¾	116¼	51¾	199¾	132	114¾		04¼	47¾	65¼	107	54½	50¾	49¼	179	93	114¼	249	71¼	85	2700¾ @ 10/2	108	10	1¾
Suet	6	6	38		6	10	8	6	6	6	42		12	8			42		6	21	6¼	8	10	36	6	6	16	6	337½ @ 7	9	16	10½
Calfs Livers lbs			6¼				6¾										6						6	6					31½ @ 7	-	18	4½
Ribs of Lamb		1	1	1	1			1	1			1					1	1							1	1	1		12 @ 7	4	4	-
Kidneys		12																											12 @ 1/2	-	2	-
Calves Feet			6						6							3	3			6			6	6	6	8	6	6	62 @ 1	3	2	-
Ox tails			2							2							2				2					2			10 @ 1	4	10	-
Marrow bones				2								3												2	2				9 @ 1	-	9	-
Ox bladders								12															2	3					12 @ 1/6	-	6	-
Sweetbreads								4							2												1		11 @ 3	1	13	-
Calves heads Scalded										1										1						1		1	2 @ 10	1	-	-
Lamb Leg																							1			1	1	1	4 @ 6	1	4	-
Lamb Rs																												3	1	-	10	6
Calves Brains																													3 @ 3	-	9	-
																														337	15	9½

Exd WW

Pork served as above by William Chapman

Pork lbs	31¾		16½	16	141		39¾	18	19¾	79		92½	8¼	119	7	44½		8	54	11¾	115	10½	69¾	18¼	29½	52½	6	132¼	1140½ @ 7/2	35	12	9¾
Sausages lbs	2			4				4		4								4				4					4		26 @ 10	1	1	8
Pigs Offs										1							2					1							3 @ 6	-	18	-
																														37	12	5¾

Exd WW

(16)

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Poultry served to His Majesty's Kitchen at Brighton from the 5th of Feby to the 6th of March 1833 by David Hughs

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Chickens	5	8	9	8	2	4	4	10		2	5	4	2	1		2	5	8	4	5	5	10	3	10	15	7	14	3	✓ 155 @ 2/6	✓ 27	2	6
Pullets	4	8	8	13	8	10	6	15	9	12	14	19	15	7	6	2	11	10	9	8	11	17	19	22	21	18	13	13	✓ 333 @ 5/6	✓ 91	11	6
Fowls	4	3	3	3	3	3	3	3	3	3	2	4	3	3			3	3	3	3	3	3	4	5	4	4	4	4	✓ 86 @ 2/6	✓ 10	15	0
Wild Ducks			2	2			2	2				2					2		2			2			2		2		✓ 20 @ 4/	✓ 4	"	"
Rabbits	7	6			4	2	2	8	2	2		10		2			4	4	2		2		7	3	3	2		4	✓ 76 @ 1/6	✓ 5	14	"
Guinea Fowls												2																	✓ 2 @ 4/6	✓ "	9	"
Larks Doz.	1/2		1/2	2	2	1/2		6	1/2	2	1/2		3	1															✓ 22 1/2 @ 3/	✓ 3	7	6
Ducks				2	2	2		2			2		2					2	2		2		4	2		4	4		✓ 32 @ 3/6	✓ 5	12	"
Geese											1																		✓ 1	✓ "	7	"
Pigeons														6						5			6		8	6			✓ 31 @ 1/6	✓ 2	6	6
Teal			3			3	3										3	3					4	4			3		✓ 26 @ 3/	✓ 3	18	"
Partridges																															
Pheasants																								2		2			✓ 4 @ 5/	✓ 1	"	"
Hares																		1					1	2	1	2			✓ 7 @ 3/	✓ 1	15	"
Landings					6		3	2	3		6						1					6	14	16	6	7	2		✓ 75 @ 1/6	✓ 5	12	6
Turkies							1		1									1		1		1		1	1		1		✓ 8 @ 13/	✓ 5	4	"
Capons			1																1				2			2			✓ 6 @ 4/6	✓ 1	19	"
																														✓ 170	13	6

Exd J W

Fish served as above by Mrs Humphreys

Soles lbs	2 1/2	5	8 1/2	9	7	9	5	2 1/2				7	9			1 1/2	11			12		8 1/4	10 1/2	7 3/4	2	7 3/4	15 1/2		✓ 160 @ 1/4	✓ 9	7	"
Shrimps Dishes	2				2	2		1	1	1	1	1	1										1	1					✓ 14 @ 1/6	✓ 1	1	"
Whitings		3				6	6	15		9	16	12	9	3	1			2	1					17	16	15	6	3	✓ 140 @ 1/	✓ 5	5	"
Sieve Dishes		4							8														3						✓ 15 @ 2/	✓ 1	10	"
Salt Cod lbs								50																					✓ 50 @ 6	✓ 1	5	"
Plaice									5														3						✓ 8 @ 1/0	✓ "	6	8
Brill lbs									5 1/2							4							4 3/4				36 1/2		✓ 40 1/2 @ 1/4	✓ 2	13	5
Oysters Doz									15	13		8								6	11			13			8		✓ 66 @ 1/	✓ 3	6	"
Cod lbs													15							13			21						✓ 49 @ 11 1/2	✓ 2	6	11 1/2
																														27	1	3 1/2

Exd J W

Grocery served to His Majestys Kitchen at Brighton from the 5 of Feby to the 6 of March 1833 by Will.m Cook

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	s
Double Sugar lbs																											100		✓ 100 @ 1/4	6	13	4
Treble D.o lbs																											50		✓ 50 @ 1/9	4	7	6
Lisbon D.o lbs												56									28						14		✓ 98 @ 1/	4	18	
Almonds lbs			12																										✓ 12 5/	3	"	"
Currants lbs								56																					✓ 56 @ 1/3	3	10	"
Raisins lbs								56																					✓ 56 @ 1/4	3	5	4
Mace oz																	8												✓ 8	1	"	
Cloves oz		8															8												✓ 16	1	4	
Cinnamon oz																													✓ 8	"	8	"
Nutmegs oz		8																												20	6	2

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Orders served to His Majesty's Kitchen at Brighton from the 5 of Feby to the 6 of March 1823 by Edw. Blaker

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5			
Pearl Barley lb.		24																											✓24	8/	✓	"	16 "
Allspice lbs.			2																							4			✓4	3/	✓	"	12 "
Rice lbs.					24																					12			✓36	6/	✓	"	18 "
Esp: Anchovies pts.					6																			6					✓12	4/6	✓	2	14
Esp: Olive pickle					1																			1					✓2	5/4	✓	"	10 8
Green Ja. Ginger					2																								✓2	10/	✓	"	1 8
Hams lbs.					40																								✓10	1/	✓	2	" "
Calf Bunch.						2									2									2					✓6	7/	✓	2	2 "
Mustard pots						6												24											✓30	2/	✓	3	" "
Orange fl. water 2									2																				✓2	3/6	✓	"	11 "
Gerkins 2												4														4			✓8	3/6	✓	1	8 "
Ginger lbs.												1																	✓1	"	✓	"	4 "
Pepper lbs.												4																	✓4	7/	✓	1	8 "
Salt petre lbs.												1																	✓1	"	✓	"	" 8
G. Rice lbs.													6																✓16	8/	✓	"	4 "
Pickles Jars													4																✓4	3/6	✓	"	14 "
Pipe Macaroni lbs.																			12										✓12	2/6	✓	1	10 "
Vermicelli lbs.																			6										✓16	2/	✓	"	15 "
Olives pints																			6										✓16	2/	✓	"	15 "
Mangoes Jars																								1					✓1	"	✓	1	" "
Coriander S. lbs.																										1			✓1	"	✓	"	1 "
Whiting lbs.																													✓28	1	✓	2	2 4
																															21 7 4

Exd. EW

Vegetables served to His Majesty's Kitchen at Brighton from the 5 of Feby to the 6 of March 1823 by Grace

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5		£	s	d
Potatoes bushs	3	3		3	3		3	3	3		3	3		3	3		3	3	3		3	3		3	3	3		3	✓60	3/6	✓	10	10 "
Cabbage doz.	3	3	3	3	3	3	3	3	3	3	3	4	3	4	3	4	3	3	4	4	3	3	4	5	4	4	4	4	✓96	12/6	✓	12	" "
Carrots doz	12			12			12			12			12			12			12				12		12				✓108	1/	✓	5	8 "
Herbs bunches	8		4		4		4		4	4		3		5	4	3	3		3	4		7	3	4	1	10			✓70	6/	✓	1	19 "
Spinage Dishes		2					2		2									2						2					✓10	3/6	✓	1	15 "
Turnips bushs			3					3			3			3							3			3			3		✓21	3/6	✓	3	13 6
Leeks Doz.			4			4																	4						✓12	2/6	✓	"	18 "
Greens bunches				1			1						1					2			2			1					✓8	1/	✓	"	8 "
Endive doz.					4								4																✓8	4/	✓	1	12 "
Celery doz						4					4						4			4				4					✓20	3/	✓	3	" "
Parsnips doz						12																							✓12	2/	✓	1	4 "
Navel dishes										1							2						1		1				✓5	3/6	✓	"	17 6
Onions bushs											2												2						✓4	20/	✓	4	" "
But: Onions gal.														1															✓1		✓	"	3 "
Eschalotts lbs.																		2											✓2	3/	✓	"	6 "
																														£	47	14 "

Exd. EW

Fruit served as above by Carolan Chapman

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5				
Apples Doz.	7			4			1/2				1/2	1/2	2						1		2/2		4	2		1/2	4	6	✓39/2	2/6	✓	4	18 9
Lemons Hund.							1/2		1/2				1/2								1/2		1/2				1/2		✓3	25/	✓	3	15 "
Oranges Doz.																			1									1	✓2	3/	✓	"	6 "
Seville do. Doz.																	1/2										1/2		✓1/2	3/4	✓	"	6 "
Sp: Onions Doz.																			1										✓1		✓	"	12 "
Chesnuts Hund.																							1/4						✓1/4		✓	"	1 "
																															9	18 9

Exd. EW

(21)

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Butchers Meat served to His Majesty's Kitchen at Brighton from the 5 of Feby to the 6 of March 1823 by Rich Hudson

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
House Lamb Qrs	1				1			1				1				1			1			1				1			✓ 7 - 16/6	✓ 5	15	6
d° d° Feet					12							12							12							12			✓ 48 ⁄ 6	✓ 1	4	"
Triple																						12							✓ 12 ⁄ 4	✓ "	12	
																													✓ 7	11	6

Exd JW

Poultry served as above by Rich[d] Spilsbee

Sea fowls							1													1			1						✓ 3 - 13/6	✓ 2	"	6
Ducklings							2											2			2								✓ 6 ⁄ 6/6	✓ 1	19	"
Green Geese								1																					✓ 1	✓ "	14	6
Black Cocks								2																					✓ 2 ⁄ 15/	✓ 1	10	"
Grouse																		3		3									✓ 6 ⁄ 7/6	✓ 2	5	"
Partridges																			4			4							✓ 8 ⁄ 3/6	✓ 1	8	"
Teal																				3									✓ 3 ⁄ 3/6	✓ "	10	6
Woodcocks							1												1			1							✓ 3 ⁄ 1/6	✓ "	4	6
Guinea fowls																										2			✓ 2 ⁄ 7/6	✓ "	15	"
																													✓	11	7	"

Exd JW

Fish served to His Majesty's Kitchen at Brighton from the 5 of Feby to the 6 of March 1823 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Cr Cod &c	10		9		10			10	9		10		12				12		12	14	10		10	12	12	12	7	9	✓ 180 ⁄ 3/6	✓ 31	10	"
Turbots		1		1										1				1							1		1		✓ 6 ⁄ 3/6	✓ 9	9	"
Whitings		6		4					6		4							4							6	4			✓ 34 ⁄ 1/6	✓ 2	11	"
Smelts	8		10		8		12	12		8		12		12			12		12			12		12		10		12	✓ 152 ⁄ 1/0	✓ 6	6	8
Oysters pints	½		1½		1½			2	2		2		2				2		2		2		2	2	2	2	2	2	✓ 30 ⁄ 3/	✓ 4	11	6
Salmon &c						6½		7½				5½		3						5½		6½		7½		7½			✓ 49 ⁄ 2/0	✓ 24	15	"
Lobsters		1																1	5	2		7		8	2	2	7		✓ 35 ⁄ 1/6	✓ 10	10	"
Shrimps pts				1		1		1		1/2		1		2				1							1			1	✓ 21 ⁄ 1/	✓ 2	2	"
Sale Cod &c						100	16													14									✓ 130 ⁄ 1/6	✓ 9	15	"
Carp &c									5½														5					5	✓ 15 ⁄ 2/	✓ 1	11	"
Tench &c									5														4					3	✓ 12 ⁄ 3/6	✓ 2	2	"
Eels &c									3			16											4					3	✓ 26 ⁄ 1/6	✓ 3	5	"
Soles										6																	3	4	✓ 13 ⁄ 3/	✓ 1	19	"
Mullets																															
Trout &c																					3								✓ 3 ⁄ 5/	✓ "	15	"
																														111	2	2

Exd JW

Oylery served as above by Geo. Brown

Hams to dress by	✓ 185 ⁄ 1/ ✓ 10 " 5
d° to Cut	✓ 289 ⁄ 1/ ✓ 15 13 1
Pickled Tongues	✓ 12 ⁄ 7/6 ✓ 4 10 "
Preserved Damsons Bottles	✓ 12 ⁄ 3/ ✓ 1 16 "
	31 19 6

Exd JW

Omitted in January	
Pint Oil Bottles	✓ 24 ⁄ 5 ✓ 6 " "
Pickled Tongues	✓ 24 ⁄ 7/6 ✓ 9 " "
	✓ 46 19 6

Exd JW

Truffles served by Mr Allison

Truffles Clog	6½	✓ 6½ ⁄ 10/	✓ 3 5 "
d°		✓ 4 ⁄ 10/6	✓ 2 2 "
Basking & Baskets	4		3 "
			5 10 "
			16 15 3
		Bill Omitted in January	22 5 3

Exd JW

(12)

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Bread served to His Majesty's Kitchen at Brighton from the 5th March to the 6th April 1823 by Edwd Bousford

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Quarten Loaves	6	5	5	4	5	4	4	4	4	4	4	5	5	5	5	4	5	5	5	5	5	5	5	6	6	6	8	6	6	5	5			
Sandwich do	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	2	2	2	2	1	1	1	1			
Flour bastr.		2						2									2							2										
Muffins									6							6												6						
																																✓ 12	2	3

Exd JW

Butter & Eggs served as above by Hancock

Butter lbs	20	16	16	16	20	32	16	36	20	20	20	20	24	28	28	22	20	20	20	20	20	32	32	32	32	24	32	28	20	20	20	✓ 726	11/9	✓ 63	10	6
Eggs Num	1	1		1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	2	2	2	2	2	1	1	1	1	✓ 35	17/6	✓ 30	12	6
																																		✓ 94	3	—

Exd JW

Bacon & Ham served as above by Hancock

Ham lbs	36¾	35¼		29									46½	46¼							20			36½		31¼		42¾				✓ 323¾	10	✓ 13	9	9½
Bacon lbs		48¾					84					132¼						42½		103							65	43¾				✓ 519½	10	✓ 21	12	11
																																		✓ 35	2	8½

Exd JW

Milk & Cream served as above by Chas Roots

Milk Quarts	8½	7½	15	2½	6	10	7½	7½	7½	13½	14	3½	14½	6½	7½	6	13	6	7	11	7½	6	14½	11	7½	8½	13	10½	7½	6	12			
Single Cream pts	6½	6½	7	2½	5	5	4	7	6½	6½	1½	5½	8	10	6½	6	2½	6½	8½	7	5½	4½	8½	17	10½	12½	10½	5½	6½	7	4			
Double do pts		1½	1								2	2	4	1	2	2	2	2		2	1½	1	1½	2	2	3	2	2	2	2				
Cured pins																					2														
																																✓ 265½	6	✓ 6	12	9
																																✓ 210½	2/	✓ 21	1	—
																																✓ 14½		✓ 7	1	9
																																✓ 2 - 2/		" 4	"	
																																		✓ 34	19	6

Exd JW

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Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th March to the 6 April 1823 Wm Acton

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Beef lbs.	149½	33	191¾	225¾	49½	198¼	227	60	230	212½	264	173¾	201¼	209½	381¼	186¾	211	31¼	198¾	49¾	217	301¼	227¼	203¾	36	235	32	105¾	20	157	59¾	✓ 1182½	7	✓ 121	19	11¼
Mutton lbs.	128¼	58¼	116	150	127¼	132	97¼	123¼	115¼	120¾	132¼	132¼	121¾	133½	170¾	144¼	143	192¼	114¾	120	107	140¼	133¾	135¼	196¼	84½	121¼	125¾	134¼	91¼	117	✓ 3957½	7	✓ 123	13	3½
Veal lbs.	77¾	178½	80¾	65½	262	44¼	44¾	147¼	77	64	175¼	79	120¼	104	137¾	45¾	53¼	90	93¼	73¾	98½	206½	167	125½	206¼	81¼	152¼	49¾	77	42¾	101¼	✓ 3312½	10	✓ 138	"	5
Suet lbs.	6	6	20	42	6	18	8	8	52	6	6	16	8	6		36	6	6	6	6	8	16	48		40	28	6	6	8	42	8	✓ 440	7	✓ 12	16	6
Calfs Liver lbs.		6									4¾					5¼				2		4	6		4½	3				2		✓ 37½	10	✓ 1	11	3
Calves Feet	6						6				6		6		6						6	6	6	6	6	6	6					✓ 72	1	✓ 3	12	"
Sweetbreads	3														3	3				4			3	2	2		3					✓ 23	3	✓ 3	9	"
Ribs of Lamb		1		1					1		1	2	1		1			1	1	1	1	1	2	1	6	1				1	1	✓ 25	6	✓ 7	10	"
Loins do.																						1		1		1						✓ 3	5	✓ "	15	"
Quarters do.																				1		3		3	2							✓ 9	11	✓ 4	19	"
Legs do.				1											2			1				1		1						1		✓ 7	6	✓ 2	2	
Shoulders do.																						3		2								✓ 5	5	✓ 1	5	"
Calves Heads							1				1											1		1								✓ 4	9	✓ 1	16	"
Calves Brains														3											3							✓ 6	3	✓ "	18	"
Ox tails								3														2						2				✓ 7	15	✓ "	7	"
Marrow bones							2						4										2	2								✓ 8	11	✓ "	8	"
Ox kidneys													2						2													✓ 4	9	✓ "	3	"
Necks Lamb																		1														✓ 1	8	✓ "	5	"
																																	✓ 425	10	6¾

Exd J.M.

Pork served as above by Wm Chapman

Pork lbs.	54	6				105¼	63			52¾	43¾	147¾		7¾		14½	70½		140½					54¼	39½	56½	7	124½				✓ 943½	7½	✓ 29	9	8¼
Sausages lbs.		4									4				4							4								1		✓ 16	10	✓ "	13	4
Roasts Pigs																								1							1	✓ 2	7	✓ "	14	"
																																	✓ 30	17	0¼

Exd J.M.

Poultry served to His Majesty's Kitchen at Brighton from the 5th March to the 6 April 1823 by D. Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Pullets	16	13	10	10	6	8	6	13	6	11	8	17	11	15	15	13	7	11	11	4	11	14	11	23	25	29	15	9	18	15	10	✓ 391	16/6	✓ 127	1	6
Chickens	9	6	4	3	4	7	7	11	4	4	10	6	10	8	4	5	6	9	8	7	8	4	5	2	9	24	8	6	6	5	5	✓ 114	5/6	✓ 48	3	"
Fowls	4	3	3	4	4	3	3	3	3	4	3	3	4	4	4	2	3	3	3	3	4	3	4	4	4	4	4	4	4	4	3	✓ 108	12/6	✓ 13	10	"
Ducks		2		2					1	1	2			3	2		2		2	2		3	2	2	2	4	2	3	2	2	3	✓ 44	3/6	✓ 7	14	"
Turkies		1	1						1			1		1		1				1			1	1			1					✓ 10	10/	✓ 5	"	"
Capons							1				1							1						1		1	1	2				✓ 8	6/6	✓ 3	"	"
Rabbits			3									2	4	6			3			6	2			8	4	2	4	4	4	2	2	✓ 56	1/9	✓ 4	18	"
Wild Ducks	2												2		2	2		2														✓ 10	4/	✓ 2	"	"
Pheasants	2																							3								✓ 5	5/	✓ 1	5	"
Partridges		3	4	3																												✓ 10	3/	✓ 1	10	"
Larks		24						18																								✓ 42	3/	✓ "	10	6
Teal					3							3															3				3	✓ 12	3/	✓ 1	16	"
Sardines		8		1					1		2	13	14	9	1	3				1				20	25	8	2	13	3	6		✓ 130	16/6	✓ 9	15	"
Pigeons				6				6		6	6				6		6		6					6	6		6					✓ 60	11/9	✓ 5	5	"
Hares													1										1	2	1	2						✓ 7	5/	✓ 1	13	"
Woodcocks																					3			4								✓ 7	4/6	✓ 1	11	6
Guinea fowls																									3	2						✓ 5	4/6	✓ 1	2	6
																																	✓ 235	17	"

Exd J.M.

Fish served as above by Mess.rs Humphreys

	5	13½	6½	2	2	12	1¾	6	16		1¾	16	13	8¾	5½	13½	10	1¾	9½	16	7	4	9	5½	9	12	27½	19	12½	2	4¼					
Soles lbs																																✓ 262¼	1/5	✓ 18	11	6
Skate dishes		4							2																							✓ 6	2/	✓ 0	12	"
Shrimps dishes		1							2	2	2	2	2		1	1	1		2	2	2	3	3	3	2	3	2	2	3	3	2		✓ 146	2/6	✓ 3	9	"
Whitings			14	2	8					13	8		19	6	7		3	2		11	9	3	14	13	4		3	1		3		✓ 135	5/9	✓ 5	1	3
Brill lbs						7			11½				12½			33											2½			19		✓ 104	2/2	✓ 6	1	11
Scollops doz								1½		1														2								✓ 7½	1/	✓ "	4	6
Oysters doz															10							9		11					16½	10		✓ 56½	1/	✓ 2	16	6
Mackrell																.6																✓ 6	6/6	✓ "	9	"
Cod lbs																		10		16												✓ 26	3/10	✓ 1	1	8
Salt cod lbs																							50									✓ 50	2/6	✓ 1	5	"
																																	✓ 39	12	4

Exd J.M.

(21)

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Grocery served to His Majesty's Kitchen at Brighton from the 5th March to the 6 April 1823 by Wm Cook

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Double Sugar lbs														50												50						✓ 100 @ 1/9	✓	8	15
Double Do lbs														100																		✓ 100 @ 1/5	✓	7	1
Lisbon Do lbs																			28			12				56				12		✓ 108 @ 1/	✓	5	8
Almonds lbs														12												28						✓ 40 @ 5/	✓	10	
Currants lbs		56																			12									24		✓ 92 @ 1/5	✓	5	15
Jar Raisins lbs																					12											✓ 12 @ 2/6	✓	1	10
Mace oz	8																															✓ 8 @ 2/	✓	1	
Cloves oz	8																															✓ 8 @ 1/6	✓		12
Nutmegs oz	8																															✓ 8 @ 1/	✓		8
Cinnamon oz													8																			✓ 8 @ 2/	✓		16
Ginger lbs																			1													✓ 1	✓		5
Bitter Almonds lbs																										1						✓ 1	✓	2	6
Raisins lbs		56																												24		✓ 80 @ 1/4	✓	4	13	4
																																	✓ 46	6	6

Exd WW.

Cellery served to His Majesty's Kitchen at Brighton from the 5 March to the 6 April 1823 by Edwd Blaker

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Salt bush					2									2										2								✓ 6 @ 7/	✓	2	2
Oil bottles	6												6									6				6						✓ 24 @ 5/	✓	6	
Esp: Anchovies pts																										6						✓ 6 @ 4/6	✓	1	7
White Peppers lbs	8																									4						✓ 12 @ 7/	✓	4	4
Olives bottles																										2						✓ 2 @ 2/6	✓		5
Gerkins gals														1												1						✓ 4 @ 14/	✓	1	8
Peas gallons											1													1								✓ 2 @ 3/4	✓		6	8
Macaroni lbs	12																6				6					6						✓ 30 @ 2/6	✓	3	15
Vinegar gals																30																✓ 30 @ 3/8	✓	5	10
Isinglass lbs																4																✓ 4 @ 16/	✓	3	4
Mutton lbs																										28						✓ 28 @ 1/	✓	2	4
Ground Ginger lbs																						1										✓ 1	✓		4
Ground Allspice lbs																						1										✓ 1	✓		3
Pickles jars		4																					4										✓ 8 @ 3/6	✓	1	8
Hams lbs				52¼															58¾														✓ 111¼ @ 1/	✓	5	11	3
Tongues	12																															✓ 12 @ 7/6	✓	4	10
Rice lbs	12													24																		✓ 36 @ 1/6	✓		18
Vermicelli lbs	12																															✓ 12 @ 2/6	✓	1	10
W. I. Pickles bott.		1												2														2				✓ 5 @ 12/	✓	3	
Burroway Seed lbs								1																								✓ 1 @ 1/4	✓		1	4
Pearl Barley lbs	12																												12			✓ 24 @ 8/	✓		16
Saltpetre lbs							1																									✓ 1	✓		8
Tarragon Vinegar bott.													1																			✓ 1	✓		3
																																	✓ 46	9	3

Exd WW

(22)

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Vegetables served to His Majesty's Kitchen at Brighton from the 5th March to the 6 April 1823 by

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
Potatoes bushs.	3	3		3	3		3	3		3		3		3	3		3	3		3	3		3	3	3		3	3		3	3				
Cabbage doz.	3	4	4	4	4	4	2	4	4	4	4	4	4	4	4	4	4	4	4	4	3	4	4	4	4	4	4	4	4	4	4			
Carrots doz	12		12			12			12			12			12			12				12			12					12				
Celery doz	4					4				4					4				4				4					4						
Herb bunches	2	5	2	4	4			4	6	4	4	4	6	7	4	8	6	4	2	2	5		13	6	4	14		4	4					
Greens dishes		2			2		2		2	2		2	2			2	2			1		2	2		2	2	2			2	2			
Eschalottes lbs		2																						2										
Turnips bush.			3			3			3				3			3				3			3			3			3					
Onions bush.			2																	2														
Button Onions Gal.					1																													
Sorrel dishes									1			1		1									1											
Cab. Lettuce Doz											4						4							4		8								
Spinage Sieves																2																		
Parsnips Doz																							2											
Laurel bunches																								2										
Horseradish Oz																											1							

Fruit served as above by Caroline Chapman

																						£	s	d
Lemons hund.d	½			½		½			½			½			½									
Apples Doz		2		2	3	1½	3		1	1		2	2	3			3			4				
Oranges Doz			1								1						4		1½					
Almonds hund.d						¼																		
Seville Oranges Doz									½															
Sp: Onions Doz																	½							
Pears Doz						1½											1½							

Exd J.W.

Butchers Meat served to His Majesty's Kitchen at Brighton from the 5 March to the 6 April 1823 by R Thurston

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	£	s	d
H. Lamb Qrs		1				1		1				1			1				1			1				1					1			
Lambs' feet						12						12							12							12								
Tripes lbs						12¼																14¼												

Exd J.W.

Poultry served as above by Richd Hooke

																						£	s	d
Pea fowls					1		1			1						1	1		1					
Guinea fowls													2							2				
Nile Ducks		2		2								2		2			2			2				
Ducklings	2		2		2			2			2				2				2					
Wood cocks		3							3	3				3							3			
Teal		3		3			3										3		3					
Partridges			4		4					4		4				4				4				
Bantings		3						3		3				3										
Larkings						1			1		1		1	1		1	1							
Grouse	3		3		3		3					3												
Black cocks									2							2								
Green Geese																		1		1				
Snipes													3											
Plovers' Eggs																								

Exd J.W.

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Fish served to His Majesty's Kitchen at Brighton from the 5th March to the 6 April 1823 by Mather & Goter

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Cod. Salmon &c.	5			4¾					5						5										6							✓ 25¾ a 8/3	✓	10	12	5¾
Gt. Cod &c.	9		10		11½		11					14		9¼		13				11				11	12		10		13		10		✓ 145. 2/8	✓	19	6	8
Turbot		1				1		1		1			1						1		1		1	1		1	1	1		1		✓ 13. 2/6	✓	19	3	6
Soles	12		12	12	12	12	12		12	1	12	12		12	12	12	12	12		12	12	12	12	12	12		12	12		12		✓ 288. 8/2	✓	10	4	
Lobsters	2	2		2		2		2	1	2	2		2		2		2	2	2		2	2	2	2	3	2	2	2	1	2	2	✓ 47. 5/3	✓	12	6	9
Oysters 2 C.	1		1		1		1					1		1		1				1				1	1		1		1		1	✓ 13. 6/	✓	3	18	
Red Mullets										1																						✓ 1	✓		8	
Salmon pole &c											8							7½				8		6					8			✓ 37½ a 4/2	✓	7	16	3
Muscheas													6		3	3	3	3	3							2	6		6	6	3	✓ 44. 3/9	✓	8	5	
Doreys																	1								1							✓ 2. 23/	✓	2	6	
Prawns Scud.																			¾			¾			¾			¾		¾		✓ 3¾. 14/	✓	2	12	6
Sole Cod &c																							10									✓ 10. 1/6	✓		15	
Plain Salmon &c																										7½		8		5½		✓ 21. 1/9	✓	4	19	9
Soles																										4						✓ 4. 4/	✓		16	
Shrimps pr.																										1						✓ 1	✓		2	
Grey Mullets																												4				✓ 4. 4/	✓		16	
Crabs																													1		1	✓ 2. 6/	✓		12	
Barrel Cod &c																						100										✓ 100 3/3	✓	6	5	
																																	111	4	10¼

Exd. J.W

Dilly's served as above by Edwd. Harris

Hams &c	439½	✓ 439½ a 1/	✓	21 19 6
Tongues	24	✓ 24. 9/6	✓	9 . .
Rice &c	56	✓ 56. 1/6	✓	1 8 .
Raw Cabbage Jars	1	✓ 1	✓	. 2 .
Gerkins - Do	1	✓ 1	✓	. 4 .
Chili Pickle Do	1	✓ 1	✓	. 4 .
Walnuts Do	1	✓ 1	✓	. 2 .
				32 19 6

Exd. J.W

Bread served to His Majesty's Kitchen at Brighton from the 5th April to the 6th May 1823 by John Cadmore

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Quarten Loaves	4	5	5	5	5	4	4	4	6	4	5½																				} 69½ a 1/½	2	8	0¼
Sandwich Do	1	1	1	1	1	1	1	1	1	1																					6 a 1/2		1	
Muffins								6																							2 a 1/6		1	
Raw flour Do									2																						5 a 13/	3	5	
Flour Bushs	5																																	
																																5	15	8¼

Butter & Eggs served as above by Fredk. Ellis

Butter &c	8	16	16	12	16	20	24	20	20	16	8	
Eggs Numr	1	1	1	1	1	1	2	2	1		½	

176 a 1/4	15	8	-
11½ a 16/	9	4	-
£	24	12	-

Bacon & Lard served as above by Fredk. Ellis

Bacon &c	70¾							57½				
Lard &c	24							14¾				
Ham &c								28¾				

129 a 1/0	5	7	6
48¾ a 3/0	✓ 2	-	7½
28¾ a 1/4	1	13	6½
£	9	1	8

Milk & Cream served as above by Chas. Roots

Sings Cream pts	4	7	5	4	6	6	5½	2	4	4	1½	
Milk Qts	6½	7½	9	7	5	7½	9½	6	5	7½	9	
Do Cream Qts		3		2			2	2½				

49 a 7/	4	18	-
79½ a 6/	✓ 1	14	9
9½ a 3/6	1	13	3
£	8	11	-

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Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th April to the 6th May 1823 by Joseph Packham

	6	7	8	9	10	11	12	13	14	15	16	£	s	d
Beef lbs.	206¼	281¼	184½	53	213½	201¼	213	198	20	154¼	4¼	383¾ @ 2/7	38	0	2¾
Mutton lbs.	103	120	77¾	133	97¾	130½	117½	112½	155¾	82½	169¼	130¾ @ 7/-	40	14	6¼
Veal lbs.	37¼	93¾	71	156	63¼	131¾	53¼	44½	90	115	58¾	94¼ @ 1/6	38	2	1
Suet lbs.		6	16	6	6	6	58	9	14	6	6	103 @ 7	3	17	7
Calfs Liver lbs												---	--	--	-
Kids of Lamb	1	1		1	1	1		1	1		1	8 @ 6/	2	8	-
Sweetbreads		2						1				3 @ 2/	-	4	-
Lamb Qrs		1	1	1	1	2						6 @ 1/	3	6	-
do Shos		2	1	2		3	1		3			12 @ 5/	3	-	-
Calves feet		6	4	6					6		6	28 @ 1/	1	8	-
Lamb Legs		3				2						5 @ 6/	1	10	-
Lamb Loins				2					1			3 @ 2/	-	15	-
Ox tails				4								4 @ 1/	-	4	-
												£	133	14	5

Pork served as above by Wm Chapman

Pork lbs.	33¼	42¼	46	45½	40	227 @ 7/	7	1	10½
Sausages lbs	4					4 @ 1/6	-	3	4
						£	7	5	2½

Poultry served to His Majesty's Kitchen at Brighton from the 5th April to the 6th May 1823 by Davd Hayton

	6	7	8	9	10	11	12	13	14	15	16	£	s	d
Chickens	11	4	2	6	13	6	7	6	6	8	1	69 @ 4/6	15	10	6
Pullets	12	13	10	6	12	8	7	12	7	6	4	97 @ 6/6	31	10	6
Fowls	2	2		3	3	2	3	3	2	2		22 @ 7/6	2	15	-
Ducks		2			2		4					8 @ 5/	2	-	-
Rabbits		2	3	2	2	4	1	2		2		18 @ 1/9	1	11	6
Landings		3	1									4 @ 2/	-	8	-
Wood Cocks			3									3 @ 4/6	-	13	6
Pigeons							6			6		12 @ 1/9	1	1	-
Teal							2	2				4 @ 3/	-	12	-
Capons								1				1 @ 7/6	-	7	6
													56	9	6

Fish served as above by Mess.rs Humphrey

Soles lbs.	3½	19	4½		23	1½	4		16			70½ @ 1/2	4	2	3
Shrimps Dishs	4	4	4	4	4	4	4	4	4	4	2	38 @ 1/	1	8	-
Scate do.		3										3 @ 2/6	-	4	6
Brill lbs.		10			17				5½			32½ @ 1/	1	12	6
Oysters Doz		15	1									16 @ 1/	-	16	-
Scallops Doz		2										2 @ 1/	-	2	-
Whitings			3	8		3			11			25½ @ 10	1	-	10
												£	9	16	1 -

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No Grocery served.

Cutlery received at His Majesty's Kitchen at Brighton from the 5th April to the 6th May 1828 by Edwd. Blake

6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	£	s	d
Forques.		6							2																							
Oil Bottles.		6																														
Salt Cellars		2						1																								
Dessert Do		½																														

8 a 7/6	3	-	-
6 a 5/	1	10	-
3 a 3/7	1	1	-
½	✓		
½ a 16/	-	8	-
£	5	19	-

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Vegetables served to His Majesty's Kitchen at Brighton from the 5th April to the 5th May 1823 by Dft Grace

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Potatoes bush^{s}	3		3	3		3	3		3	3	3																				24 a 3/6	4	4	-
Cabbage doz	3	4	3	4	4	3	4	3	4	4	4																				40 a 3/	6	-	-
Greens bunches	1	2		2			2			2																					9 a 1/	-	9	-
Herbs &c	3	2				4			6																						15 a 1/6	-	7	6
But: Beans Gal		1																													1 a 3/	-	3	-
Celery doz		4				4				4																					12 a 3/	1	16	-
Turnips bush^{s}			3				3																								6 a 3/6	1	1	-
Carrots doz				12				12																							24 a 1/	1	4	-
																															£	15	4	6

Fruit served as above by Caroline Chapman

Oranges doz	1								1																						2 a 3/	-	6	-
Apples doz				2						5																					7 a 2/6	-	17	6
Lemons hund^{d}				1/2						1/2																					1 a 25/	1	5	-
																															£	2	8	6

Butchers' Meat served to His Majesty's Kitchen at Brighton from the 5th April to the 5th May 1823 by Richd Woods

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d

Poultry served as above by Richd Stone

8 Green Geese	1					1				1																					3	3 a 14/6	2	3	6
Guinea fowls	2																														2	2 a 7/6	-	15	-
Wild Ducks		2																													2	2 a 6/	-	12	-
Ducklings			2		2			2																							6	6 a 7/6	2	5	-
Pea fowls				1			1																								2	2 a 15/	1	10	-
Plovers' Eggs			36	36		36	36		36																						180	180 a 1/6	4	10	-
Sundries	1			1			1																								3	3 a 2/	-	6	-
																																	12	1	6

Fish served as above by J & C Grove

Turbots	1					1				1		1																			4	4 a 2/	5	16	-
Plain Salmon lbs	6½		7							7																					20½	20½ a 4/	4	2	-
Cod		12					12																								24	24 a 2/6	3	-	-
Smelts		12	12	12	12	12	12	12	12	12																					96	80 a 9/	3	12	-
Lobsters	2		2	1	1	1	2	1	1																						11	11 a 5/	2	15	-
Prawns hund^{d}	¾		½	½					½																						2¼	2¼ a 12/	1	7	-
Cold Salmon					½																										½	5 a 8/	2	-	-
Oysters Doz		1				1																									2	2 a 7/	-	14	-
Mackrell									3																						3	3 a 3/	-	9	-
Cray fish					½			½																							1	1 a 12/	-	12	-
Crabs				1																											1	½ a 5/	-	5	-
																															£	24	12	-

Char served as above by J & C Grove

Char Pots	9																														9 a 15/	6	15	-

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Bread served to His Majesty's Kitchen at Brighton from the 5th Dec.r 1823 to the 5th Jan.y 1824 by J. Rastemar

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Dz Loaves		4	4	6	8	8	5	5	5	5	5	5	5	5	5	5	5	6	12	12	8	8	8	8	7	8	10	8	6	6	6	198 a 9/	9	1	6
Soup do		2										2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	44 a 12/	-	7	4
Sandwich do	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	2	2	2	1	1	1	1	1	2	1	1	1	1	35 a 24/	2	8	1½
Flour buns		2½					2½			5							5	2½				5	2			2½	2½					29½ a 16/	23	12	-
Muffins					6																				6			6				18 a 12/	-	3	-
																																£	35	11	11½

Butter & Eggs served as above by Frederick Ellis

Butter lbs	26	24	24	28	24	24	24	24	24	24	28	24	20	20	32	16	24	32	36	202	32	32	32	32	32	36	238	32	28	20	8	120 a 24/10	110	3	8
Eggs hund	2	1	1	1	1	1	1	2	1	1	1½	1½	1	1	1½	1	1½	1½	2½	1½	1	1	2½	1½	2	2	2	1½	2	1	1	44 a 18/	39	12	-
Eggs new doz			12																													12 a 12	-	4	-
																																£	149	19	8

Bacon & Lard served as above by

Bacon lbs	105			58		45	36½			53			102½				57½	32¾	87½		33½	27	57½	34½		34¼		31					745½ a 11/	34	3	4½
Lard lbs	32		30	34½		33					29			31½				34	35½			36¾			35½			33¾					325½ a 11/	16	15	0½
																																£	50	18	5

Milk & Cream served as above by

Milk Qts	8	4	4	5	8	6½	13	10	6	8½	8	7	6	6	11	6	6	6	8	10	12	10	10	8	8	8	8	7	6	4	5	232 a 7/6	5	16	-
Cream qts	4½	5½	4	7½	4	6½	8½	6½	5½	5	6	7½	7	6½	6½	8	7	7	12	12	12	16	14	13	12	14	16	14	7	5	6	266 a 12/	26	12	-
Do qts	1	1	1½			1½		1½		1½		1½	1½		1½	1	1	1	3	3	3	1	2	3	3	3					36½ a 3/6	6	7	9
																																£	38	15	9

Butcher's Meat served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th Jan.y 1824 by W Acton

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Beef lbs	306¼	153	83¼	124¼	36¼	150	27¼	150¼	155¼	38	125¼	34½	151¼	36¼	147½	158½	23½	140¾	49½	187½	82	131	143½	48¾	149½	40	211	25¼	156½	164½	39½	3390 a 7/	105	18	9
Mutton lbs	126¼	116¼	124¾	88¼	86¼	114¼	64¾	110¾	77	83½	89¼	81¾	81	102¼	117¾	85	74¼	111	171¼	138¼	142¼	120½	95	80¼	113¼	152½	103½	102	118¼	89½	81¾	3322¾ a 7/	103	16	8½
Veal lbs	124	67¼	168	49½	153¼	49½	222¼	62½	50	128¾	66	148	63½	136½	79	72½	202¼	120¼	164½	189	213¾	133	99¾	230½	104¾	310¾	124	141¼	78¾	72	765¼	3920 a 4/10½	171	10	2½
Tongues	24																															24 a 5/	6	-	-
Ox Feet	12				6			10									18		12			6				24							88 a 1/	4	8	-
Suet lbs	270	10	8	8	8	8	12	30	10	8	8	8	8	8	30	8	10	37	10	24	10	10	30	8	10	70	10	8	30	8	8	660 a 7½	20	12	6
Lamb Kidneys	1											1								1												3 a 6/	-	18	-
Liver lbs		4¾			4¼		4			3			3½			3¼						4						3¼			3	30 a 10½	1	6	3
Sweetbreads			3											3			3		4	3		3			4	3	3					32 a 3/	4	16	-
Ox hearts			1															1							1							3 a 3/	-	9	-
Calves Heads scalded						1								1		1				2		1				1	1					8 a 4/	3	12	-
Marrow Bones							4		3					3		3				3	3	3	3		3	3						31 a 1/	1	11	-
Calves Brains								4													1											1 a 3/	-	3	-
Lambs pucks																								1		5				1		7 a 5/	1	15	-
																																£	426	16	5

Pork served as above by J. Bryant

Pork lbs							63						52						49						59		61					284 a 9/	10	13	-

Pork served as above by Rd Wall

Pork lbs													814																			314 a 1/	15	14	-

Butcher's Meat served as above by R Hudson

Lamb Qrs	1		1		1			1			1						1		1				1			1				1		10 a 19/	9	10	-
Lambs' feet		18		18		18					18						18		18				18			18				18		162 a 6/	4	1	
Tripe lbs				24									24						24							24						96 a 1/	4	16	-
																																£	18	7	-

Pork served as above by Mr. Chapman

Sausages lbs	2	2		2			3		4								2	2		33			5½		3	30			5			93½ a 6/10	4	13	6
Pork lbs			46½	7		64¼		58¼		7¾		59½					55		11¼	56¾	49½		56	7	6½	85¼	3¼		40½			585 a 9	21	18	9
																																£	26	12	3

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Poultry served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th of January 1824 by J. Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Pullets	12	15	12	8	8	17	11	7	11	17	10	15	14	10	10	12	10	12	31	20	28	19	19	23	22	23	32	14	16	11	11	480@5/	120	-	-
Chickens	2	4	2	4	2	6	2	2	4	6	4		4	2	2	8	2	6	6	9	10	6	10	9	12	11	33	6	2	3	4	183@2/9	25	3	3
Fowls	6	4	3	4	3	3	8	3	3	4	3	3	3	3	6	4	8	6	6	8	8	6	6	8	6	8	6	6	6	3	6	166@2/9	22	-	-
Partridges	3	4																		3						3						13@2/6	1	12	6
Hardings				3				1				6	1			4	3		8	16	1	1	12		5	6	1					68@9/9	5	19	-
Ducks								2											2	2				2	2		2					12@12/	2	8	-
G. Turkey									1	1						2		1		17			1	1		1	19					44@15/6	34	2	-
Rabbits											3									2			3	4	5	3	5					25@1/9	2	3	9
Pigeons												6																				6@1/6	-	9	-
W.d Ducks																				2							2					4@5/6	1	2	-
																																£	214	19	6

Poultry served as above by B. Spike

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Capons	1		1		1		1		1		1		1		1		1		1		1		1		1		1		1		1	106@10/	8	-	-
Partridges	4		4			4		4			4			4			4			4	4		4	4		4	4		4		4	64@4/	12	16	-
Grouse	3	3		3			3					3				3			3							3		3		3		38@7/6	11	5	-
W. Ducks	2		2					2			2								2		2			2			2				18@6/	5	8	-
Coms Bs	2								2				2						2				2							2		12@7/6	4	10	-
Woodcocks	3			3					3					3		3					3		3			3		3				27@6/	8	2	-
Bardings	3			3		6			3				6		3		3	6		6	3	12	3	6	6	3	6	6	3				87@/3	1	1	9
Landings					1				1				1			1			1			1			1				1				8@2/	-	16	-
Teal		3		3						3		3		3				3		3			3						3		3		30@3/6	5	5	-
B Cocks					2					2					2										2			1					9@9/5	6	15	-
G. Fowls						2			2				2			2			2			2			2				2				16@7/6	6	-	-
Snipes							6						6					6				6			6			6					36@12/6	4	10	-
Gold.n Plovers																				6		6		6			6						14@2/6	3	-	-
																																£	77	8	9

Fish served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th of Jan.y 1824 by Humphreys &c.

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Soles @s	2½	6	5	6½		5	4	11	2	7	12	2	1½	2	8	6	6½	19½	4½	12	9				4½		6½	2	1¼	4	11½	157¾@7/6	11	7	7½
Cod @s				13											19																	32@21/	1	12	-
Scate dishes				2				3													2						4			3		14@1/9	1	4	6
Oysters Doz.		9½	7	8	7					5					7½	21		7	10	18½	9	17		23½		27½	24	8				194@1/	9	14	6
Whitings					4					20			9						6						9							48@1/2	2	16	-
Shrimps Dish			2	2	2	2	2	2		2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	56@2/	5	12	-
Plaice								9																				1	3			13@/9	-	9	9
Bailed @s																		12												8		20@1/5	1	8	4
Herrings																		24														24@1/½	-	3	-
Flounders																						20			16		12					48@6/½	1	6	-
Pike																						2										2@5/6	-	11	-
Lobsters																		1½						2	3							6½@2/	-	13	-
																																£	36	17	8½

Fish served as above by Messrs. Walker & Goter

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Salmon @s	5¼						5¾			5½		5½		5½		4½		5½		5		6	6					5				53½@7½	15	7	5
Gt. do @s			4	8½	3½										4										5½		5¼		5¾		5	41¾@7/6	15	13	1½
Gt Cod @s	9	10			8	7½		7	8	8	8		9		11¼		7¾		6½		9		6½	11½	11½	10½	10	11¾	9	10	10	199¾@3/	29	19	3
Smelts	6	6	6	6	6	6	6	6	8	6	6	6	6	6	6	8	6	6	12	12	12	6	12	12	12	12	12	12	12	12	12	262@2/	13	2	-
Char Pots	1																					2										3@3/	2	5	-
Soles				2					2				2								2			4			4					16@5/6	4	8	-
Lobsters	1	1	4		2	1	1	1	4	1	5	2		2	1	1	1	1	1	2	1	2		1	1	2	2	3	1	2	2	2	50@4/	10	12	6
Oysters pts	2	2		2	2	2		2		2	2		2		2		2		2		2		2	2	2	2	2	2	2	2	2	44@6/	6	12	-
Prawns @s		23¾																				21½										45½@3/	6	15	9
Turbots		1				1		1			1	1			1		1		1		1		1	1	1	1	1		1	1		16@20/	22	8	-
Dorrés			1						1					1		1				1		1										6@2/6	6	9	-
Crabs				1		1		1		1				1		1								1			1					8@8/9	2	6	-
Red Mullets							1																									1@15/	-	15	-
Whitings							4											5		4		5										18@2/8	2	8	-
Shrimps Pts									1				1									1				1		1				5@2/	-	10	-
Scate @s																										7½						7½@2/6	-	18	9
Prawns hund.d																										¾						¾@14/	-	10	6
																																	141	0	3½

Oysters served as above by T. Rogers

Oyster barrels	1		1		1		1		1		1		1		1		1		1		1		1		1		1		1			16@9/	7	4	-

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Grocery served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th of January 1824 by Wm. Cook

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Treble Sugar lbs	56									100																100						256 a 1/9	22	8	-
Double do lbs	56									100																100						256 a 1/4	17	1	4
Lisbon do lbs	156												56												56						268 @ 1/	13	8	-
Coriander Seed lbs	1/2																															1/2 1/2	-	1	-
Cloves lbs	1 3/4									1/2																						3 3/4 a 1/6	4	10	-
Cinnamon lbs	1/4									1/4								1/2						1/4								2/4 a 2/	4	-	-
Mace lbs	1 3/4									1/2								1/2														3 3/4 a 40/	7	10	-
Allspice lbs	3/4																	2														5/4 a 4/	1	2	-
Nutmegs lbs	1 3/4									1/2								3/4														3/4 a 16/	2	16	-
Ginger lbs	1																															1 a 5/	-	5	-
Currants lbs	128									6			56																			128 a 2/3	17	17	6
Raisins lbs	128												56																			184 a 1/2	10	14	8
Citron lbs	4																															4 a 6/	1	4	-
Prunes lbs					12																											12 a 2/	1	4	-
Chocolate lbs							2																									2 a 7/	-	14	-
Gr.d Rice lbs													8																			8 a 9/10	-	6	8
Almonds lbs																									24							24 a 5/	6	-	-
Butter do lbs																									1							1 a 3/6	-	4	6
Gr.d Allspice lbs																		2														2 a 4/	-	8	-
																																£	105	12	8

Cilery served as above by E. Blaker

Carraway Sd lbs		1																														1
Mustard pots		6											12																			18
Rice lbs			24																24													48
Sp.s Wine Qts						4																		4								8
Salt Bush.s						1								1		2					2							2				8
Damsons Bottles								6																								6
Pickles jars										4																						4
Pepper lbs										4											6											10
Ginger lbs													2													1						3
Cayenne Bots																		12														12
C Barley lbs																		36														36
Split peas Qts																		3														3
Isinglass lbs																						6			6							12
Arrowroot lbs																						12				24						36
Hams lbs																										105						105

Cilery served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th of January 1824 by Geo.e Brown

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Hams lbs	728																															728 a 1/	39	0	8
Oil Bottles	24																															24 a 7/6	9	-	-
Tongues	24																															24 a 5/	6	-	-
F. Capers bottles	18																															18 a 4/6	4	1	-
Tarragon do	12																															12 a 3/6	2	2	-
Fr. Vinegar do	12																															12 a 3/6	2	2	-
W.I. Pickles do	12																															12 a 12/	7	4	-
Gerkins 2 gallons	3																															3 a 20/	3	-	-
Mangoes do	2																															2 a 54/	5	8	-
Long Pepper lbs	~~1~~																																		
Pepper lbs	~~8~~																																		
Cayenne lbs	~~1~~																																		
Cayenne bottles	~~8~~																																		
Curr.t Vinegar Qts	~~8~~																																		
Olives pints	~~12~~																																		
Capers pints	~~12~~																																		
Eff. Anchovies pints	~~12~~																																		
Vinegar gallons	30																																		
Whiting lbs	~~12~~																																		
Salt Bush.s	~~8~~																																		
Rice lbs	~~12~~																																		
C. Barley lbs	~~12~~																																		
Vermicelli lbs	~~12~~																															13 1/2 a 2/6	1	13	9
Macaroni lbs	13 1/2																															11 1/2 a 2/6	1	0	9
Flat do lbs	11 1/2																																		
Gr.d Rice lbs	~~8~~																																		
Peas gallons	~~8~~																																		
Isinglass lbs	~~12~~																															12 a 3/	1	16	-
Pres.d Fruit Bottles	12																															2 a 37/	3	4	-
Orange Flowers do	2																															2 a 14/	1	4	-
Orange Flowers lbs	2																															56 a 4/	11	4	-
Vanilla Sticks	56																																£	99	16	2

Cilery served as above by Edw.d Howes

Hams lbs																									923 1/2						923 1/2 a 1/	46	3	3
Macaroni lbs																									27						27 a 2/6	3	7	6
																															£	49	10	9

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Fruit served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th of Jan.y 1824 by C. Chapman

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Lemons hund.d	½					1		¼			¼						½				¼		½		¾	¼		¼			¾		5/4 a 25/-	6	11	3
Apples doz	4												2						2				½		4								12/4 a 2/	1	5	-
Oranges doz	2½										4½						1		2		2	4				9					6		31 a 3/	4	13	-
Pippins doz	2													4																			6 a 2/	-	12	-
Chesnuts hund						½				½					½			¼			¼				½								2/2 a 4/	-	10	-
Sp: Onions								6		6							6				8		6		8		6						46 a 4/	2	6	-
Pears doz								2						4																			6 a 6/	1	16	-
Savile Orang.s doz																		½						½			½						1/3 a 4/	-	6	-
																																	£	17	19	3

Vegetables served as above by D.r Grace

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5				
Potatoes Bush.s	3	3		3	3		3	3		3	3		3	3		3	3	3	3	3	3	3	3	3	3	3		3	3			69 a 3/6	12	1	6
Turnips do	3		3			3			3			3			3			3		3				3			3	3			3		36 a 3/6	6	6	-
Onions do	2							2																			2						6 a 1/	3	-	-
Cabbages Doz.s	4	5	4	4	3	3	3	2	4	2	4	4	4	4	4	4	3	3	4	6	4	4	4	4	5	4	6	4	4	2	2		118 a 2/	11	16	-
Carrots Dozn	12		12			12				12			12				12		12		12			12			12		12				132 a 3/	4	19	-
Horseradish Sticks	12								12																		12						36 a 3/6	2	13	-
Celery Dozen	4			4				4			4			4			4		4		4		4			4		4						44 a 3/	6	12	-
Endive Dozen	4	4													4				4	4			4			4	4							32 a 2/	6	8	-
Leeks Dozen	4			4					4				4			4			4								4							28 a 3/6	2	2	-
B. Onions Gal.s	1									1							1									1								4 a 1/	-	8	-
Echalottes lbs	2														2													2						6 a 2/	-	12	-
Beet roots Doz.n	1																			1					1									3 a 1/	-	12	-
Greens bunches	1	2			2					2		2		2		2			2		2		2		2		2		2		2			27 a 1/	1	7	-
Mushrooms pottle	3		3																					1									7 a 1/	1	8	-
Herbs bunches	12	2	3			5	2	2			2			1	4			2		2		5			4		6		4				56 a 1/6	1	8	-
Spinnage dishes	2		2																								2						6 a 2/6	-	15	-
Lettuces doz		4																							4		4						12 a 2/	1	4	-
Sorrel dishes		1						1					2		1		2		1							1		1						10 a 2/6	1	5	-
Salsifie do		2																															2 a 3/	-	6	-
Cauliflowers Doz			½																														½ a 4/	-	2	-
Capsicums Doz					1																												1 a 2/	-	2	-
Parsnips Doz						1																											1 a 2/	-	2	-
																																		63	13	6

Celery served to His Majesty's Kitchen at Brighton from the 5th of Dec.r 1823 to the 5th of Jan.y 1824 by Edw.d Blaker

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5				
Whiting lbs	112																															112	-	9	4
Carraway Seed lbs		1																														1	-	1	4
Mustard pots		6											12																			18 a 2/	1	16	-
Rice lbs	12		24																24													60	6	1	10
Sp: Wine Gls							4															4										8 a 8/3	3	6	-
Salt Bush.s	2						1							1		2							2					2				10 a 7/	3	10	-
Damsons bottles								6																								6 a 2/	-	12	-
Pickle Jars										4																						4	-	14	-
White pepper lbs	8									4													6									18 a 7/	6	6	-
Ginger lbs													2												1							3 a 4/	-	12	-
Cayenne bottles	6																	12														18 a 3/	2	14	-
P. Barley lbs	12																	36														48 a 1/	1	12	-
Split Peas gal.s	2																	3														5 a 2/	-	10	-
Isinglass lbs	12																						6		6							24 a 16/	19	4	-
P. Tongues	4																						12			24						40 a 7/6	15	-	-
Hams lbs	31/4																									105						136/4 a 1/	7	7	7/4
Macaroni lbs	24																															24 a 2/6	3	-	-
Vermicelli lbs	12																															12 a 2/6	1	10	-
Long Pepper lbs	2																															2 a 6/	-	12	-
Cayenne lbs	4																															4 a 7/	1	8	-
Curry Squares	6																															6 a 2/6	-	15	-
G. Nice lbs	6																															6 a 1/	-	4	-
Vinegar Gallons	30																															30 a 3/	5	10	-
Capers bottles	12																															12 a 5/	3	-	-
Olives do	12																															12 a 2/6	1	10	-
Esp. Anchovies bottles	12																															12 a 4/6	2	14	-
																																	£	85	7	3/4

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Bread served to His Majesty's Kitchen at Brighton from the 5th of Jan.y to the 5 of Feb.y 1824 by Edw.d Coomber

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Quartern Loaves	6	6	6	6	6	6	6	6	6	6	6	3	10	8	10	6	6	6	6	3	4	6	4	6	6	6	6	6	6	6	6	185 @ 11½	8	17	3½
Soup — do.	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	1	1	1	1	1	1	2	2	2	2	2	56 @ 2		9	4
Sandwich do.	2	1	1	1	1	1	1	1	1	1	1	2	2	2	1	2	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	38 @ 11½	1	14	6
Flour Bushels												2	2		2½																	6 @ 16/	5	4	-
Yeast Quarts													2																			22 @ 1/	-	2	-
Muffins													6			6										6						10 @ 1/2	-	3	-
																																£	16	10	1½

Butter & Eggs served as above) Hancock

Butter lbs	20	28	24	24	20	26	20	24	24	28	40	32	40	32	24	36	24	24	24	16	16	16	16	16	16	24	24	16	20	20	24	738 @ 1/10	67	13	-
Eggs hund.d	1	1	1	1	1	1	1	1½	1	1	2½	2	2	2	1	3	2	1½	2	1½	¾	¾	1	1	¾	2	1½	1	1	1	1	41¾ @ 16/	33	18	-
New Eggs doz																															2	2 @ 4/	-	8	-
																																£	101	19	-

Bacon & Lard served as above by Hancock

Bacon lbs	140		71	44			60		81	70½												149		70					185			850½ @ 9½	39	17	11½
Lard lbs			28		36			57							60		42						56			54				45		371 @ 1/	17	6	6
																																£	57	4	5½

Milk & Cream served as above by C. Root

Milk Quarts	7	9	0	14	6	6	3	5	6	6	0	15	13	3	6½	4	5	5	14	6	3	6	4	6	4	7	5	5	6	6	6	207½ @ 6	5	3	9
Cream pts	5½	7	6	6	6	6	7	6	0	0	9	12	19	12	7	6	0	0	7	5	5	3	3	0	5	11	5	5	6	7	7	223½ @ 2/	22	7	-
Do. go pts.		1½				1½		2			1	3	6	5		16½	2	4		1½						2	2	1				49½ @ 3/6	8	11	6
																																£	36	2	3

Butchers Meat served as above by Fr. Packham

Beef lbs	131¼	18½	169½	35½	152¼	176½	61¾	202	20½	179½	76¾	195¼	189½	20¼	187	62¼	249	18¾	170¼	200¾	15	182¾	25	173¾	39¼	182¾	206¼	22½	172	47½	241½	3776¾ @ 7½	117	0	5½
Mutton lbs	148¾	92¾	139¼	90¼	131½	113	96	133¾	88½	126¾	140¼	136¾	135½	140¾	143¼	140¾	129	72¼	157¾	116¼	37¾	106¾	110¼	129½	86½	169¾	118¼	97¼	149	159	128¾	3765 @ 7½	117	13	5¼
Veal lbs	102¼	185	79½	104½	112¼	80½	183	115	189½	91½	218¼	125¼	135	239¼	101¼	175¼	128	147¾	98¾	105¼	134¼	90	162¾	70½	180¼	96½	80½	198	80¾	168½	68¼	4155½ @ 10½	181	16	6 3/4
Suet lbs	8	8¾	8	6½	31	10¼	8¼	8	8¼	8	10	36	10	10	10	8	10	8	36	10¼	2¼	8	8¼	8	8	36	10	6	8	8½	8	384¼ @ 7½	11	7	8
6 Lamb necks	5			1			1			1				1		6	1															18 @ 5/	4	-	-
Do Do Quars																1	5															66 @ 11/	3	6	-
Marrow bones	4			3					3			3		3												3						19 @ 1/	-	19	-
6 Heads		1				1	1						1														2					66 @ 9/	2	14	-
6 Livers lbs		3			10¼	6¼						4¾										4				3¼			3¾			30¼ @ 10½	1	10	10
6 Feet									6			12				21			12	12						6						69 @ 1/	3	9	-
6 Brains									1																							11 @ 3/	-	3	-
Sweatbreads												14					4										2						20 @ 3/	3	-	-
																																£	446	19	5½

Butchers Meat served as above by Fr. Hanson

Lamb Do.			1			1			1			1			1		1				1												6 @ 19/	5	14	-
Lambs' feet			18			18			18			18			18		18				12												108 @ 6/	2	14	-
Tripe lbs			24						24								24																72 @ 1/	3	12	-
																																	£	12	0	-

Pork served as above by J. Langdale

Pork lbs	64											72					73					74											283½ @ 9	10	12	3

Pork served as above by Mr. Chapman

Pork lbs	7¾		53	78	35½			50	8¼	91	67½	54½			90¼	7½	67¼		64	1		6¾											675½ @ 9	25	6	5¼
Sausages lbs			4	4					4	4							2		2		3											23 @ 1/	1	3	-
Pr Pigs	1								1																							11	-	9	-
																																£	26	18	5¼

(32)

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Poultry served to His Majesty's Kitchen at Brighton from the 5th of Jan.y to the 5th of Feb.y 1824 by David Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Pullets	16	14	12	11	14	8	10	8	11	11	8	27	29	20	13	26	50	5	9	8	4	6	6	4	8	18	6	8	6	11	11	398 @ 8/6	109	9	–
Chickens	37	7	4	2	2	7	2	3	3	6	4	4	6	10	2	44	18	4	2	3		1	1	9	8	2	8	5	4	2	3	213 @ 3/3	34	12	3
Fowls	6	3	4	6	6	3	4	4	4	4	8	6	6	8	4	7	4	3	4	6	3	3	3	3	3	6	4	3	4	3	3	138 @ 3/	20	14	–
Turkies	1				1	1							2							2			1				1			1		10 @ 15/	7	10	–
Lardings		6										18	6	7			4		1							7						49 @ 9/	4	5	9
Geese						1																										1 @ 7/	–	7	–
Rabbits							4					5	6										3			3		3				24 @ 1/	2	2	–
Ducklings								2				2		2																		6 @ 4/	1	4	–
Pigeons												16																				164 @ 6	1	4	–
Rat divers												36																				36 @ 1/3	–	9	–
Capons														1		3								1	1	1	1					8 @ 4/	2	16	–
W.d Ducks															2											2						4 @ 6/6	1	2	–
Partridges																										3						3 @ 2/6	–	7	6
																																£	186	2	6

Poultry served as above by Rd. Spike

Black Cocks	2						1									2												2				7 @ 15/	5	5	–
Wood Cocks	3					3			3			3							3							3						18 @ 7/	6	6	–
Bardings	3	3			6	3			3			3					6		3							3						33 @ 4/	–	11	–
Capons		1		1		1		1		1		1		1		1		1		1						1	1					12 @ 11/	6	12	–
Partridges		4	4		4		4			4		4		4			4			4							4					48 @ 4/	8	–	–
Gold.d Plovers		6			6											6																18 @ 2/6	2	5	–
Guinea fowls			2			2					2		2		2					2						2						14 @ 7/6	5	5	–
Ducklings			1			1					1		1		1				1	1						1			1			9 @ 2/	–	18	–
Combs &c				2		2				2				2				2								2						12 @ 8/	4	16	–
W.d Ducks				2					2		2		2						2													10 @ 7/	3	10	–
Geese				3				3			3		3		3			3			3					3				9	9		30 @ 7/6	11	5	–
Teal							3			3		3		3			3				3					3		3					24 @ 4/6	5	8	–
G. Geese								1				1						1											1				4 @ 15/6	3	2	–
Ducklings														2				2															4 @ 7/6	1	10	–
Pea fowl																			1											1			2 @ 15/6	1	11	–
																																	£	66	4	–

Fish served to His Majesty's Kitchen at Brighton from the 5th of Jan.y to the 5th of Feb.y 1824 by Messrs. Mumphrey

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Whitings	4	16	4	12	19		15	8		4	12	22		20	8	4	6	6		4		12						10	16			202½ @ 4/	7	19	11
Soles &c	7		10	6½	9	2	1½	18	5½	9	5	10½	9¼	1½	11	4½	1½	7	19	2		12	5½		3½	25½	13	1½	15½	11¼		228½ @ 1/7	18	1	9½
Brill &c		2½		3	15										10				12			9			8	4			12			83½ @ 1/4	5	11	4
Cod &c								11									8									2½						21½ @ 1/	1	1	6
Scate Dishes												3													4	4						11 @ 1/2	–	12	10
Flounders																								4	2			4				10 @ 1/6	–	5	–
Shrimps Dishes	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	62 @ 1/	3	2	–
Eggs Doz	3	10	4	10	6		26					18					5						10	5½			8	7				112½ @ 1/	5	12	6
Lobsters &c																	15	18														33 @ 1/6	2	9	6
																																£	44	16	4½

Fish served as above by Messrs. Grove

Turbots	1	1		1	1			1		1	1		1		1		1					1		1			1	1			1	15 @ 32/	24	–	–
Lobsters	2	2	1	2	1	2	2	2		2	2	12	2	2	1		1	1	1		2	1		2		1	2	1	1		2	50 @ 5/	12	10	–
Ct Cod &c	10½		10½		12½	8	10½	7½	9½		10½	10½	9¼	12	12	12		8½	9½	9¾	8		12		8	8		13		11½		223½ @ 3/	33	10	6
Oysters Quarto	1		1		1	1	1	1	1		1	1	1	1	1	1		1	1	1	1		1		1	1		1		1		22 @ 7/	7	14	–
Ct Salmon &c		4½	1	5		4¾				5		6									4									8¾		33 @ 8/	13	4	–
Plain &c &c			6				8										5¾									7			7½			54¼ @ 4/	6	17	–
Shrimps pt				1								1				1	1	1									1					6 @ 3/	–	18	–
Soncits					12				12		18		12	12		18		18	12		12		12		12		18		18		12	198 @ 1/	9	18	–
Crayfish hund.d					½					½																						1 @ 12/	–	12	–
Eels									2				2							2										2		8 @ 5/	2	–	–
Carp									2				2							2										2		8 @ 7/	2	16	–
Tench									2				2							2										2		8 @ 7/	2	16	–
Dores												1		1					1													3 @ 24/	3	12	–
Mullets												3																				3 @ 6/	–	18	–
Brawn &c															22																	22 @ 3/	3	6	–
Crab																											1					1 @ 6/	–	6	–
																																£	124	17	6

Oysters served as above by Tho.s Rogers

Oyster Barrels	1		1		1		1		1		1		1		1		1		1		1		1		1		1		1			16 @ 9/	7	4	–

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Grocery served to His Majesty's Kitchen at Brighton from the 5th of Jan.y to the 5th of Feb.y 1824 by Wm Cook

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	D
Double Sugar Cs																			100													100 a 1/9	8	15	-
Doc Do Cs																			150													150 a 1/4	10	-	-
Lisbon Do Cs							56																									56 a 1/	2	16	-
Almonds Cs															24										6							300 a 5/	7	10	-
Bitter Do Cs																					2											2 a 2/6	-	5	-
Raisins Cs							100																									100 a 1/3	6	5	-
Currants Cs							100																									100 a 1/2	5	16	8
Mace Cs					1/4		1/2							1/4																1/4		1/4 a 2/6	2	10	-
Cloves Cs					1/4		1/2							1/2																1/4		1/2 a 1/6	1	16	-
Cinnamon Cs					1/4		1/2							1/4																		1 a 2/	1	12	-
Nutmegs Cs					1/4		1/2							1/2																		1/4 a 1/3	1	-	-
Allspice Cs							2																									2 a 4/	-	8	-
Prunes Cs															12																	12 a 2/	1	4	-
Jar Raisins Cs																									6							6 a 2/6	-	15	-
Rice Cs										12																						12 a 1/8	-	8	-
																																£	51	0	8

Celery served as above Jas Baker

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	D
Salt Bush							1					1				2									2						2	8 a 7/	2	16	-
Tongues									24								36															60 a 7/6	22	10	-
Swingleso Cs														2		12																14 a 16/	11	4	-
Rice Cs	96														24														36			96 a 1/6	2	8	-
P. Barley Cs														6							24											30 a 1/0	1	-	-
Oil Bottles			12																12													24 a 5/	6	-	-
Peppers Cs		4		6																					6						2	18 a 7/	6	6	-
Mustard pots							12																		12							24 a 2/	2	8	-
Vinegar Gal.s														30																		30 a 3/8	5	10	-
Orange Fl.r Water Bot.s																										2						2 a 5/6	-	11	-
Esp.s Anchovie D.o																									12							12 a 4/6	2	14	-
Peas Gal.s												3																				3 a 2/6	-	7	6
Peas pecks																			1													1 a 2/	-	2	-
Ginger Cs																															1	1 ..	-	4	-
																																£	64	2	6

Celery served as above Geo.e Brown

Yams Cs

474/a

474/a a 1/1 | 25 | 14 | 0 1/2

Celery served as above by Edw.d Harris

Orange flowers Bs

2

2 | 2 | 8 | -

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Vegetables served to His Majesty's Kitchen at Brighton from the 5 of Jan.y to the 5 of Feb.y 1824 by D.r Lucas.

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Potatoes Bush.s	3	3	3	3	4		3	3		3	3		3	3	3		3	3		3	3		3	3		3	3		3	3		67 @ 3/	10	1	-
Cabbage Doz.a	4	4	4	4	4	2	3	3	3	3	4	4	4	4	6	4	4	4	3	3	4	4	4	4	4	4	4	4	4	4	4	108 @ 2/	11	16	-
Lettuce Doz.a	4					2										12		6						4			4					32 @ 1/6	2	8	-
Celery Doz.a	4			4			4		4			4		4			4			4				4			4			4		46 @ 2/6	6	-	-
Herbs Bunches	4		4				6		2	6		4		4	3	4		6				2						6		2		53 @ 1/	1	6	6
Endive Dozen		4						4				4		4		6		4			4			4			4				4	142 @ 3/	6	6	-
Leeks Doz.a		4			4			4			4				4			4						4				4				28 @ 1/	1	8	-
Carrots Doz.a		12			12			12			12			12			12			12			12			12			12			120 @ 1/	6	-	-
Greens Bunches		3		2		2		2		2		2	2				2			2		2			2		2		2			29 @ 1/	1	7	-
Turnips Bush.s			3			3			3		3			3		3			3			3			3			3			3	33 @ 3/	4	19	-
B. Onions Gal.s			1										1				1						1						1			5 @ 4/	1	-	-
Sorrel Dishes				1							1		1				1															4 @ 2/6	-	10	-
Eschalottes Qts							2																									2 @ 2/	-	4	-
Harrico beans Qts											4																					4 @ 2/	-	8	-
Spinnage Dishes												2																				2 @ 1/6	-	3	-
Onions Bush.s															2																	2 @ 11/	1	2	-
																															Laurel &c		1	-	-
																																£	55	18	6

Fruit served as above by Carl. Chapman

Apples Doz.a	2		2		4	4		4						4			4			4		4		4	2							38 @ 2/	3	16	-
Oranges Doz.a			4					4					8											4									20 @ 3/	3	-	-
Lemons Pound			1/4		1/4			1/2	1/2				3/4					1/2					1/4	1/4	2								5 1/4 @ 2/	6	11	3
Chesnuts Pound			1/2					1/4	1/2	1/4																							1 @ 1/	-	6	-
Sp: Onions			6		6				6	6						6							6		6		6						48 @ 1/	2	8	-
Pippin Doz.a							*																										4			
Cocoa Oranges													6											6	8				6				18 @ 4/	-	6	-
																																	£	16	7	3

Vegetables served as above by R Allison

Mushrooms per Qt	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2																16 @ 4/6	7	4	-

Bread served to His Majesty's Kitchen at Brighton from the 5 of Feb.y to the 5 of March 1824 by J Osborne

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	1	2	3	4	5		£	s	d
Quartern Loaves	6	6	6	6	6	6	4																							40 @ 1/2	1	18	4
Soup &c.	2	2	2	2	2	2																								12 @ 1/2	-	12	-
Sandwich &c.	1	1	1	1	1	1																								6 @ 1/3 1/4	-	8	7 1/2
Flour Bush.s	2 1/2	2 1/2																												5 @ 16/	4	-	-
Yeast Quarts	1/2																													2 @ 1/	-	2	-
																																£	6	10	11 1/2

Butter & Eggs served as above by Fred.k Ellis

Butter lbs.	20	20	20	20	20	28	4																							132 @ 1/9	11	11	-
Eggs Num.r	1	2	1	1	1	1 1/2	1/2																							84 @ 1/4	5	12	-
Doz.a Eggs	12				12																									14 @ 1/3	-	6	-
																																£	17	9	-

Bacon & Lard served as above by Fred.k Ellis

Bacon lbs.				28 1/2		150																								178 1/2 @ 1/1	8	3	7 1/2
Lard lbs.	32					13 1/2																								45 1/2 @ 1/1	2	1	8 1/2
																																£	10	5	4

Milk & Cream served as above by Chas Roots

Milk Qts.	6	6	4	6	6	8	2
S. Cream pts.	7	7	7	6	7	7	1
D. Cream pts.		2 1/2	1 1/2	1 1/2	1	1	

38 @ 1/6	-	19	-
132 @ 2/	4	4	-
7 1/2 @ 3/6	1	6	3
£	6	9	3

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Butcher's Meat Served to His Majesty's Kitchen at Brighton from the 5 of Feby to the 5 of March 1824 by J Wyatt

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	1	2	3	4	5
Beef lbs	27¼	180	205	45¼	183¼	51¼	133¼																						
Mutton lbs	91¼	149¼	117¾	91¾	115¼	127¼	94¼																						
Veal lbs	21½	80¼	77	188	83¼	160¼																							
Suet	8	8	38			0																							
Marrowbones			3			2																							
Heads & cadds			1																										
Sweetbreads		2			2																								
Lambs Yu					3																								
Do Ribs					1																								
Do Legs					1																								
Lambs necks						2																							

		£	s	D
83¼ a 8/	27	16	4	
78 74 a 4/	26	4	10	
80¼ a 11/	38	7	7¼	
46 a 8/	1	10	8	
5 a 1/	-	5	-	
11 a 10/6	-	10	6	
4 a 3/	-	12	-	
38 a 1/	2	2	-	
1 a 9/	-	9	-	
1 a 8/6	-	8	6	
2 a 5/6	-	11	-	
£	98	17	5¼	

Pork served as above by J Empass

Pork lbs	73																												

73 a 9	2	14	9

Pork served as above by Wm Chapman

Pork lbs	62¼	7	68½																										
Sausages lbs	2																												

187¼ a 9/	5	3	3¾
2 a 1/	-	2	-
£	5	5	3¾

Poultry served to His Majesty's Kitchen at Brighton from the 5 of February to the 5 of March 1824 by D Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	1	2	3	4	5
Pullets	9	8	10	11	19	10	2																						
Chickens	6	4	10	2	8	4	4																						
Capons	1		1		1																								
Fowls	3	4	3	4	3	3																							
Turkies		1	1		1																								
Rabbits		1	3	2	3	5																							
Lambings			1		8																								
Guinea fowls					2																								

69 a 5/6	18	19	6
38 a 3/3	6	3	6
3 a 7/	1	1	-
20 a 3/	3	-	-
3 a 15/	2	5	-
14 a 1/9	1	4	6
9 a 1/9	-	15	9
2 a 5/	-	10	-
£	33	19	3

Poultry served as above by R Spike

Partridges	4																												
Ducklings		2																											
Pea fowl			1																										
Lambling			1																										
Grouse				3																									
Green Geese					1																								

4 a 4/	-	16	-
2 a 7/6	-	15	-
1 a 15/6	-	15	6
1 a 2/6	-	2	6
3 a 7/6	1	2	6
1 a 15/6	-	15	6
£	4	7	-

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Fish served to His Majesty's Kitchen at Brighton from the 5 of Feb.y to the 5 of March 1824 by Messrs. Humphrey

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	1	2	3	4	5	£	s	d
Soles &c	22	7/2	5/2		14	4/2																										
Brill &c.	19	6			12																											
Flounders		4	2																													
Whiting			8		24																											
Turbot &c						2/2																										
Oysters Doz.	6	6	6	6	6	6																										
Shrimps Pints	1	1	1	1	1																											

	£	s	d
55/2 a 1/3	3	4	4/2
57 a 1/3	2	6	3
6 a 1/6	-	3	-
32 a 1/9	1	4	-
2/2 a 1/9	-	4	4/2
36 a 1/	1	16	-
5 a 2/	-	10	-
£	9	8	-

Fish served as above by Richd Mott

Cod &c.	15		15		18																											
Oysters pots	2		2		2																											
Dorées	1																															
Smelts	10				8																											
Lobsters	2	1	11	2	1																											
Turbots		1		1																												
Eels &c.		4																														
Carp &c		5																														
Tench &c		5																														
Thos Salmon &c.			9	7																												
Dble Salmon &c					4/2																											
Crayfish hund.					1/2																											

	£	s	d
48 a 2/6	6	-	-
6 a 3/	-	18	-
1 a 16/	-	16	-
18 a 1/	-	18	-
17 a 1/6	1	5	6
2 a 30/	3	-	-
4 a 2/	-	8	-
5 a 2/6	-	12	6
5 a 3/	-	15	-
16 a 6/	4	16	-
1/2 a 8/	-	4	-
£	19	13	-

Oysters served as above by J. Rogers

Oyster Barrels	1	1	1	1																												

	£	s	d
4 a 9/6	1	18	-

Vegetables served to His Majesty's Kitchen at Brighton from the 5 of Feb.y to the 5 of March 1823 by M. Grace

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	1	2	3	4	5	£	s	d
Cabbage Doz	4	4	3	4	4	4	5																									
Carrots Doz	12			12		12																										
Greens Bunches	2		2		2																											
Herbs Bunches	4	4		3		3																										
Potatoes Bush.	8	3	3	3	3	3	2/2																									
Celery Doz		4		4																												
Leeks Doz		4																														
Spinnage Dishes		2																														
Turnips Bush.			4			3																										
Horseradish Sticks			12			12																										
Lettuce Dozen			5			4																										
Endive Dozen				5		6																										
Onion Bush.					1/2																											
Split Peas Gal.s			2																													

	£	s	d
28 a 2/	2	16	-
36 a 1/	1	7	-
6 a 1/	-	6	-
14 a 1/6	-	7	-
17/2 a 3/6	3	1	3
8 a 3/	-	1	4
4 a 1/6	-	6	-
2 a 2/6	-	5	-
7 a 3/6	1	4	6
24 a 1/6	-	12	-
9 a 2/	-	18	-
11 a 4/	2	4	-
1/2 a 10/	-	15	-
2 a 3/	-	6	-
£	15	11	9

Fruit served as above by Capt. Chapman

Chesnuts Hund.			1/4																													
Lemons Hund.			1/4																													
Apples Doz					4																											
Oranges Doz					2																											

	£	s	d
1/4	-	1	-
1/4	-	6	3
4 a 2/	-	8	-
2 a 3/	-	6	-
£	1	1	3

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Butchers Meat served to His Majesty's Kitchen from Jan.y 6.th to Feb.y 5.th 1827. by J. Packham

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Beef																		133¾	51½	20¾	43¾	24	0¾	19¾	27							804	0	33	10	6
Mutton																		27	107	176¾	110¾	127½	100	103¾								761	9	28	10	9
Veal																		106	107	101	173¾	99¾	83¾	187								918	11	42	1	6
Suet																		10	8	10	10	41	10	10								99	9	3	14	3
Rb. Lamb																		1	3	2	2	1										11	0/-	4	1	0
Sweetbreads																			3													6	3/	"	18	0
Calves Feet																		6			6			6								18	1/-	"	18	0
Ox Liver																				1				1								2	10/-	1	0	0
Ox Hearts																			2													2	2/	"	4	0
Ox Liver																					6		2¾									8¾	11	"	8	0/½
Ox Brains																					3											3	3/-	"	9	0
Marrow Bones																								3								3	1/-	"	3	0
																																	=	115	18	0/4

Butchers Meat served as above by J. Myatt.

Beef																		227	50	193¾	28	174¼	251¼	52¾								976	9	36	12	0
Mutton																		162¾	149¼	133¾	109¾	186	136¾	118¾								1016	0	38	2	0
Veal																		87	205	98¾	169½	77	151	188								968¾	11/	44	7	6¾
Suet																		14½	10¾	11	10½	40	32½	12								127¼	0	4	15	5¼
Rb Lamb																		2	1	1		1		2								7	9/	3	3	0
Sweetbreads																		3		1				8								12	3/	1	16	0
Calves Liver																		10			4	4½										18½	0	"	13	10½
Ox Roes																			1					2¼								3	10/	1	10	0
Ox Brains																			.					3								3	3/-	.	9	0
Ox Hearts																			2					2								4	2/	.	8	0
Ox Feet																							12¼									12	1/	.	12	0
Marrow Bones																								3								3	1/6	.	4	6
Kidneys																						12										12	2/	"	2	0
																																	=	132	18	4½

Poultry served as above by David Hughes

Pullets																		11	10	8	11	10	12	10	8	11	14	10	8	8	19		150	6/6	48	15	0
Chickens																		9	2	0	6	7	6	7	4	7	7	5	4	5	6		84	3/6	14	14	0
Turkeys																			1		1		1	1		1				1	2		8	1/6	6	8	0
Larks																		24		24			24			24				24			120	4	2	0	0
Wild Ducks																			2				2			2			2	2	2		12	3/	3	0	0
Ducklings																												2		2			4	4/6	.	18	0
Fowls																		6	3	4	4	4	4	4	4	4	4	4	4	12	6		67	3/6	11	14	6
Woodcocks																			3			3			3				1				10	3/	2	10	0
Qui Fowls																			2				2				2						8	4/6	1	16	0
Teal																				4					3				3				10	3/	1	10	0
P. Fowls																					1												1	15/	.	15	0
Snipes																					6		6				6						18	2/6	1	16	0
Larvings																			4	6	1	1	2	1		-	11				24		50	1/6	4	7	6
Bartavines																		24	4	24	6	3	25	6	3	24	1	6	3		24		153	2/	1	3	6
Vagout Rb																			2														2	4/	.	8	0
Capons																										1							1	3/	.	8	0
Pigeons																										6					6		12	1/9	1	12	0
																																	=	103	6	6

Poultry served as above by Jr. Clifford.

Capons																		1	1		1		1	1		1	1		1				7	9/6	3	6	0
Ck Ducks																		2	2		2		2	2		2	2		2				14	5/6	3	17	0
Vagout Rb																			2		2		2			2	2		2				10	10/	5	0	0
Ibs Livers																													12				12	2		9	0
																																	=	12	12	6

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Dish served to His Majestys Kitchen from Jan.y 6th to Feby 5th 1827 by Mess.rs Groves

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Turbots																		1		1		1		1			1		1		1		1/	30/	10	10	0
Whitings																		4															4	2	"	4	0
Cod Cheeks																		8½	14	12½	13	12	13½	12	12	12	10	15	13½	13	15		176	3/	26	8	0
Prawns Qt																		2															2	2/	2	2	0
Oysters Pint																		2	3	3	3	3	3		3	3	3		3	3	4		36	3/6	6	6	0
Prawns Do																		17½															17½	3/	2	12	6
Shrimps Qt																		½															½	3/	"	1	6
Cold Salmon																			7		4¾							3¾					15½	8/	6	4	0
Plain do																							9			1½			8		8½		33	4/6	7	8	6
Lobsters																			2	14	2	2	2	2	2	2	2	2	14	2	6		54	4/	10	16	0
Smelts																						8		8	12			12			12		52	1/	2	12	0
Dory																									1								1	2/	1	1	0
Carp																															2		2	6	"	12	0
Tench																															2		2	6	"	12	0
Eels																															7		7	2/	"	14	0
																																		£	78	7	6

Fish served as above by Mrs. Humphreys &c

Codfish lb																				7													7	2/	"	14	0
Brill do																									16			19					35	1/3	2	3	9
Soles do																		2	8	10	6	11½	3	3	18	8	8	16		4	6		107½	1/4	7	3	4
Whitings																			12	3	13	7	12	6	14	3	8	15	12	13	6		124	1	5	13	8
Turbot																			1														1	7/6	"	7	6
Lobsters																		2	2	2													6	3/	"	14	0
Shrimps &c																			4	4	3	4	4	4	3	4	4	4	5	3	4		40	1/	2	9	0
Oysters do																		2	3														5	3/	"	15	0
Scotch Dish																					1												1	3/6	"	3	6
																																		£	20	3	9

Oysters served as above by S. Wilson

1 Barrel																		1	1	1	1	1	1	1	1	1	1	1	1	1	1		14	9/	£ 6	6	0

Bread served as above by E. Comford

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Quarterns Loaves																		6	8	8	8	8	8	8	8	8	8	8	8	12	10		116	10	4	16	8
Soup do																		2	2	"	2	2	2	2	2	2	2	2	2	"	4		30	4	"	10	0
Sandwich do																		1	1	1	1	1	1	1	1	1	1	1	3	2	2		18	1/3	1	2	6
Flour Bushel																		3							2½								7½	13/4	5	0	0
Yeast Qt																														2			2	1/	"	2	0
																																			11	11	"

Butter Eggs served as above by - N. Hancock

Butter lb																		28	28	28	28	32	28	28	28	28	36	36	36	60	48		457½	1/0	45	4	8
Eggs Hund.s																		1	1	1	1½	2½	1½	1	1	1	1½	2	2½	3			20½	16/	16	8	0
																																		£	61	12	8

Bacon Lard served as above by N. Hancock

Bacon lb																		111½			97½	70½			73	43½				184½			335¼	1/	30	1	6½
Lard do																		40			51½				56½			49		68			265	1/	13	5	0
																																		£	43	6	6

Milk Cream served as above by C. Wood

Milk Qt																		4	4½	3½	4½	4½	5½	4½	6½	5½	5½	4½	5½	3½	8½		120½	6	3	4	9
Cream lb																		1½	3½	3½	3½	3½	3½	3½	3½	3½	3½	3½	3½	3½	10		128½	2/	12	17	0
Milk Qt																		4	0½	7½	8½	8½	9½	8½	10½	9½	11½	9½	10½	9½	12½		6½	3/6	1	2	9
Cream lb																		3½	11½	5½	7½	7½	1	8½	1½	7½	7½	8½	7½	7½	30		2	2/		4	0
bbl. do lb																						1		1½				2						£	17	8	6
Cwts lb																																				

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Book served to His Majesty's Kitchen from Jany 6. to Feby 5. 1827 by Lumley

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Book to																			55		6¼	13		54¾		50¾	19	86¾	6		9 3¼		405	9		15	3	9
2 Servants to																			4		4			4					4		4	20	11/-	1	0	0
//																																		16	3	9

Butchers Meat served as above by Wm Hudson

Lamb fores																			18	12						12				12		54	6	1	7	0
Hinder Lamb																			1					1		1				1		4	54/-	12	16	0
Veal do																			58					94		64				70		296	11	13	11	4
																																	2	27	14	4

Groceries served as above by J Bowmaker.

Lbs Sugar																			100							100						200	1/4	13	0	8
Tbl do																			50							50						100	1/0	8	15	0
Lisbon do																			56													56	1/9	2	2	0
Raisins																			56													56	1/9	2	2	0
Currants																			56													56	1/1	3	0	8
f Almonds																			28													28	3/	1	4	0
Bitter do																			1													1	1/0	-	1	9
Nutmegs																			½								½					1	1/	"	12	0
Cinnamon																			½								½					1	15/	"	15	0
Cloves																			½				½									1	9/	"	9	0
Mace																			½				½									1	16/-	"	16	0
Ginger																			1							1						2	3/	"	6	0
Chocolate																					1											1	5/	"	5	0
																																		36	15	1

Dairy served to His Majesty's Kitchen from Jany 6. To Feby 5. 1827 by E. Blaker.

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Vinegar Gall																			30													30	3/8	5	10	0
Common Capers																			12													12	4/	2	8	0
Fine do																			6													6	3/	1	10	0
Oil Qt																			12					2							12	26	4/	5	4	0
Rice																			24							24						48	6	1	4	0
Pearl Barley																			24							12						36	8	1	4	0
Qt Rice																			10													10	8	"	6	8
Split Peas																			4													4	2/6	"	10	0
Green do																			2													2	4/	"	8	0
Salt Bushel																			2					2								4	4/	"	16	0
Qt Potatoes																			6												6	12	8/	4	16	0
Whole do																			3								1				3	7	8/	2	16	0
Loaf do																			3													3	6/	"	18	0
Loaf																			12													12	3/	1	16	0
Cayenne do																			3													3	8/	1	4	0
Gonsalva do																			1													1	8/-	"	8	0
Beans call																			3													3	2/8	"	8	0
Qt of Spice																			2													2	2/8	"	5	4
Whole do																			6													6	2/6	"	15	0
Tarragon Vinegar																			6													6	3/	"	18	0
French do																			½													47	1/-	½	7	0
Mangoes call																			6													6	5/	1	10	0
Anchovies do																			12													12	4/6	2	14	0
Eggs do																			56													56	1	"	4	8
Wining do																			30													30 3/4	2/6	3	15	10½
Macaroni																			18													18	2/6	½	5	0
Vermicelli																			12													12	8/	4	16	0
W I Pickles																			353¾								135					645 3/4	1/-	32	8	0
Hams the																			18								18					36	7/6	13	10	0
Tongues																			6					12								18	2/-	1	16	0
Mustard Pot																				12												12	2/6	1	10	0
Olives Bot																						¼										¼	2/	"	"	6
Coriander Seed																						¼										¼	1/4	"	"	4
Caraway do																						16										16	2/3	1	16	0
Preserved fruit																									1							1	26/	1	6	0
Salpina Calls																										2						2	12/	1	4	0
Cherkins do																					8											8	2/-	8	8	0
Pinglas do																					2											2	22/-	½	4	0
Orange flowers																								4								4	2/6	"	10	0
Curry powder																								1								1	1/6	"	1	6
Malt gall																																		115	13	7½

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Vegetables served to His Majesty's Kitchen from Janry 6. to Febry 5. 1827 by D. Lewis

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Potatoes Bushel																		3		3	3	3	3	3		3	3		3	3	3		33	3/	4	10	0
Turnips do																		3			3			3			3		3		3		18	3/-	2	14	0
Beet Root Doz																		1															1	4/	.	4	0
Carrots do																		12			12				12					12			48	1/	2	8	0
Cabbages do																		4	4	4	4	2	2	2	4	3	3	3	3	6	4		48	2/	4	16	0
Cauliflowers do																		4		4									8		4		20	3/	3	0	0
Leeks do																		4			4												8	1/	.	8	0
Celery do																		4		4								4		4			16	3/6	2	0	0
Cabb. Lettuce do																		4															4	1/6	.	6	0
Cauliflowers Bunches																		1	2	1				2							1		7	1/	.	7	0
Herbs do																		8	3	8				4			3	1		1	4		34	6	.	1/	0
Spinach Dish																		1					1		1					2			5	3/	.	15	0
Spinach do																		1		1	1				1	1		1			2		8	2/6	1	0	0
Brocoli do																		2	1	1				1				1	1	1	1		0	3/-	1	7	0
Mushrooms Pint																		2	3	3				1							5		14	3/-	.	2	0
Asp. Peas Pint																						1			1						2		4	5/	1	0	0
Do Beans																			3	3													6	4/	1	4	0
Sea Kale do																			2														2	3/6	.	7	0
Onions Bushl.																		2															2	10/	1	0	0
Do Gall																		1											1				2	3/6	.	7	0
Horseradish do																				1													1	6/	.	6	0
Eschalots lb																		2															2	2/-	.	4	0
																																		£ 31	11	0

Fruit served as above by Caroline Chapman.

Apples doz																		3	2			11											18	2/	1	16	0
Oranges do																		1/2				4				1							5 1/2	3/	.	16	6
Onions do																					1		11					1					3	10/	1	10	0
Pears do																						2											2	1/-	.	2	0
Chesnuts Hz																			1/2														1/2	4/-	.	2	0
Sevz Oranges doz																			1										1/2				1 1/2	4/-	.	6	0
Lemons Hz do.																		1/4	1/4	1/2		1/2		1/4		1/4	1/4						2 1/4	24/	2	14	0
																																		£ 7	6	6

Pork served as above by J. Engall

Pork lb																				44						48							to 9 1/2	9 1/2	3	1/2	10

Pickles served as above by D. Lewis

Pickles Jar																																	7	7/6	2	12	6
Mangoes																																	24	10	1	0	0
W. J. Pickle Jar																																	2	11/-	1	2	0
																																		£ 4	14	6

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Butchers Meat served to His Majesty's Kitchen from Feby 6th to March 5th 1827 by W. Acton

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Beef lb	188¼	42½	213½	21¼	200½	234½	21½																	198	54	234½	21	215½	197½	22½	1873½	0	70	5	1½
Mutton "	114½	146¾	123¾	101	181	129½	106¾																	160¾	122½	155¾	112½	152½	128½	112	1363½	0	60	17	0¼
Veal "	53½	22 8	73½	130¾	78½	78½	141¾																	107½	122½	72	170	75½	73¼	146	1504	11	73	3	11
Suet "	10	8	10	8	40	10	10																	6	6	6	6	40	8	6	154	9	6	10	6
Ox Sweet	1				1																								½	9/-	.	18	0
Sweetbreads				3	3																					3			9	3/-	1	7	0
Calves Heads				2			1																			1			¼	10/	½	0	0
do Livers	3¼	11¾			3																				3¾				24¼	11	1	½	3¼
do Feet																								6		6			12	1/	.	12	0
do Heart																							1	2					½	2/	.	4	0
Marrow Bones																								3		3		3	9	1/	.	9	0
Bladders																										12			12	6	.	6	0
																													£	225	15	2½

Butchers Meat served as above by J Packham

Beef lb																								225	51½	214¾	34½	216¾	239½	41½	1023½	9	38	7	7½
Mutton "																								161	9½	109½	9¾	1½	113/4	165¾	808½	9	33	13	8¼
Veal "																								76	156½	¼	136¾	77½	½	135	710¾	11	32	19	9¼
Suet "																								8½	9	5½	6	44½	6	6½	23¼	0	3	2	9¾
Ox Sweet																												1			1	9/-	.	9	0
Sweetbreads																											3				3	3/	.	9	0
Marrow Bones																									3			3			6	1/	.	6	0
Calves Heads																									2		1				3	10/-	1	10	0
do Feet																											6				6	1/	.	6	0
do Livers																								4			4½	3½			11½	11	.	10	6½
																															£	111.	14	5¾

Pork served as above by J Ingall

Pork lb																								51		46		40		42	179	9½	£	7.	1.	8½

Butchers Meat served to His Majesty's Kitchen from Feby 6th to March 5th 1827 by J. Myrtle

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Beef lb															201½	19½	224	20½	178½	196½	27½								867½	9	32	10	3½
Mutton "															153½	142½	126½	148½	140½	150	119½								991½	9	37	3	7½
Veal "															80½	166½	76	146½	84	75	159¾								788	11	36	½	4
Suet "															10	6	6	6¼	36	6	6								76½	9	½	17	2¼
Ox Sweet															1	2		1											4	9/-	1	16	0
Sweetbreads																3				3									6	3/	.	18	0
Calves Livers																		4											4	1/6	.	6	0
Calves Liver															6					3½									9¼	9	.	6	11¼
do Brains															3														3	3/	.	9	0
do Hearts																1			1										2	½	.	4	0
do Heads																		1½			1								2½	1/	.	5	0
																															£	113	18	6

Poultry served as above by D. Hughes

Chickens	2	4	5	4	6	8	5	4	6	8	4	4	14	4	3	2	8	6	2	5	5	8	7	9	8	7	5	5	158	4/6	33	11	0
Wild Ducks	2																												2	5/-	.	10	0
Pullets	6	8	8	6	6	6	11	8	6	8	8	6	7	6	7	8	7	8	10	9	8	8	8	10	6	13	9	8	219	7/6	82	2	6
Fowls	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	5	4	113	3/6	19	15	6
Turkeys		1				1														1					1				4	16/	3	4	0
Pigeons						6						6				6				6							6		30	4/9	2	12	6
Guinea Fowls									2																		2		4	4/6	.	18	0
Woodcocks													1													4			5	5/	1	5	0
Rabbits													1½																1½	4/	.	6	0
Sparings		2	3				1		3							1		3		1		3							17	2/3	1	18	3
Partridges							12		2																				14	2	.	2	4
Capons																				1									1	9/	.	9	0
Rabbits																						3							3	19	.	5	3
																															£	148.	19.	4

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Fish served to His Majesty's Kitchen from Feb. 6th to March 5th 1827 by W. Mott

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Cod's Cod lb	10	10½		10	10	8½	9		8		8½	7	8½	8	11½		7				10½	0		11½			10	9½	157	3/6	29	4	6
Salmon do	7			5½		5		4½														8½			8½				30	6/-	11	14	0
Turbot	12			12		12							16		26		12	12	24	12	12		12					12	174	1/-	8	14	0
Lobsters	4	2				2	2	1	1		2	1	1	2		1	2	2		1	2	2	1	1	16	2	2	4	54	4/-	10	16	0
Oysters Sr	2	2		3	2	3	2		3		3	3	3	3	3		3				3	3		3			3	2	49	3/-	7	7	0
Prawns Sr	1			1				1	1		1	1	1		1		1		1			1			1		1		13	2/-	1	6	0
Turbot		1			1		1		1		1		1	1		1		1		1			1		1		1	1	14	30/-	21	0	0
Soles		2			3															6						6			17	3/-	2	11	0
Salmon Cutlets												7½				7½	8½		7½										31	4½	6	19	6
Charrs Sr													2																2	13/-	1	10	0
Trouts do																					6			5					11	3/-	1	13	0
Carps do																										5½			5½	2/-	"	11	0
Tench do																										3½			3½	3/-	"	10	6
Dabs do																										2½			2½	2/-	"	5	0
Whitings							6	5																					11	1/6	"	16	6
Salt Cod								18										18					23						59	2/-	5	18	0
Barrld do																							50						50	4/-	12	10	0
																														113	0	0

Fish served as above by Mrs. Humphreys &c

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Soles lb	15	3½	3	12	12	6	4	2	7	6	5	6	7	6	12	9	6	10	6	8	8	4	3½	8	12	10	8	5½	205½	1/4½	14	2	7
Whitings	15	9	3	24	12	12	9	12	11	6	27	10	12	7	15	7			10	7	8	6	12	6					240	11	11	0	0
Turbots Sr	2	2	2	2	2	2	2	2	2	2	2	2	2	2					1	2		2				2	2	2	30	2/6	4	14	3
Bull do	3			4				6½		4½		3													3		3		26	1/4½	1	15	9
Turbot										1																			1	7/-	"	7	0
Salt Fish do																							50	4½					52½	6	1	7	1½
Skate Dish								½										1		1			1				1		5	1/6	"	9	0
Lobsters									2												10		3						15	1/10½	1	10	9
Scollops doz																4½					2								6½	1/-	"	6	6
Cod fish	1			1				1						1				1											5	13/9	3	18	9
Plaice								1																					1	1/-	"	2	0
Oysters Sr																											1		½	3/-	"	6	0
																														30	19	8½

Groceries served to His Majesty's Kitchen from Feby 6th to March 5th 1827 by J. Fairmoor.

	5	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5	£	s	d
Double Sugar										100																			100	1/4	6	13	4
Table do										50																			50	1/9	4	7	6
Lisbon do	56									56					56														168	9	6	6	0
Mace				½												1													½	0/-	"	13	6
Cloves				½																									½	16/-	"	8	0
Coriander Seed								1																					1	1/-	"	1	0
Currants															56														56	9	2	2	0
Raisins															56														56	1/1	3	0	8
Ginger																					½								½	3/	"	1	6
Nutmegs																					½								½	12/	"	6	0
Cinnamon																					½								½	15/	"	7	6
Almonds																							12						12	3/	1	16	0
																														26	3	0

Pork served as above by H. Langley

	8	7½	6	6½	6	7½	6	8½	7	6	7½	7½	7½	6½	6½	6	7½	9½	10½	6½	5½	7½	8	12	10½	9	10½	838½	9	31	8	10½
Sausages lb								4											2		2								12	1/-	"	12	0
Pastyne Pigs																	1												2	10½	1	1	0
																														33	1	10½

Butchers Meat served as above by W. Hudson

	31		82		72		33½		94		73		66		88		71														
Pieces lb	31																												54½	1/-	3	4	6
Veal do			82		72				94		73		66		88		71												545	11	25	0	6
Lamb sides					1				1		1		1		1		1												5	32/-	9	12	0
or feet					14						12				14														40	6	1	0	0
																														38	17	0

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Bread served to His Majesty's Kitchen from Feby 6th to March 5th 1827 by J. Lasamar

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5
Quarterns Loaves	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8
Sandwich do	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Soup do	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
Flour Bushel	1	2½														½							2½					
Yeast Ds																												
Muffins																												6

224	252 at 10	10	10	0
28				
56	6	1	8	0
8½	15½	6	7	6
2	½	.	2	0
6	½	.	1	0
	£	18	8	6

Milk Cream served as above by C. Davis

	9	10	8	8	8	8	8	8	8	14	8	10	10	9	8	8	8	8	14	8	8	13	10	9	9	9	11	8
Milk Quarts	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	8	½	½	½	½	½
Cream Pints	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½	½
Do do do						1				1		2											1/2				3	1
Cows																												

27½	6	6	16	0
217	½	21	14	0
4½	3½	.	15	9
5	½	.	10	0
	£	29.	15.	9

Bacon Lard served as above by F. Ellis.

	19½	40½	39½		108½		40	42½	50	40¾		59		97		51		76½
Bacon lb																		
Lard lb	63		61			51		51	30	33½		61				51½		43½

85¾	1/1	46	9	2¾
484½	1/-	24	4	0
	£	70	13	8¾

Butter Eggs served as above by F. Ellis.

	28	28	28	28	40	32	32	28	28	32	28	36	32	32	32	32	32	32	32	32	32	40	32	28	36	32	36
Butter lb	1½	1	1	1	2½	1½	1	1	½	1½	1	3	1½	1	1½	1½	1	1½	2	1½	1	2	8	1½	1	2	1½	2
Eggs Hund																												

80½	1/1	85	0	8
43½	16/-	34	15	0
	£	120.	5.	8

Wines served to His Majesty's Kitchen from Feby 6th to March 5th 1827 by C. Blaker

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5
Sals Bushel	2											2										2						
Rice lb			24																					12				
Blk Lead lb			6																									
Oil Quarts							12																					
Ds Anchovies Jr							12																					
Flams lb									26¾													17¾					42	
Tongues									18															12				
W.J. Sable Jr												12												12				
Mustard Ds												12																
Split Pea gall														3														
Writing lb														50														
Whole Allspice																3												
Pepper lb																			6									
Chilli Vinegar																			1									
Cayenne Pepper																						4						
Vinegar Cash gall																								30				
Pickled Barbs																								12				
Anchovies J																											4	

6	4/	1	4	0
36	6	.	18	0
6	2/-	.	12	0
1½	4/	2	8	0
1½	4/6	2	14	0
51½p	1/-	25	12	6
30	7/6	11	5	0
24	8/	9	12	0
1½	2/-	1	4	0
3	2/6	.	7	6
56	1	.	4	8
3	2/8	.	8	0
6	8/-	2	8	0
1	4/	.	4	0
4	3/	.	12	0
30	3/8	5	10	0
12	8	.	8	0
4	5/	1	0	0
	£	66.	11.	8

Oilmen served as above by G. Brazier

Maraschino lb	8													8½														
Preserved Fruits			6													8												
Do Red Currants																4												

10¼	2/6	1	0	7½
14	2/6	1	15	0
4	3/	.	12	0
¼ Hampers		.	2	0
	£	4.	9.	7½

Fruit served as above by C. Chapman.

Spanish Onions																												
Onions Sp Doz	1																					1						
Oranges lb	4		1	4				4		4	4		6	4	4			5			4		4	4	2	3	2	
Lemons		50				25					50			25	25		25	25	25				50			50		
Chesnuts		100								50								50										
Apples doz		2	2	2	1		4	8	3		4			6	1	2	6	1	6			1	1	6	1		2	2
Seville Oranges												1		1					1									

2	10/	1	0	0
38	3/	8	14	0
350	24/	4	4	0
200	4/	.	8	0
61	2/	6	2	0
3	4/	.	12	0
	£	21-	0.	0

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Vegetables served to His Majesty's Kitchen from 4th to 5th March 1827 by D. Grace.

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5			£	s	d
Cabbages Doz	2	3	3	3	2	2	2	4	4	2	3	4	4	3	4	4	4	4	4	4	4	4	4	4	3	4	4	4	96	3/	14	8	0
Carrots Do	12						12		12			12			12				12			12				12			96	1/2	4	0	0
Celery Do				4				4			4			4			4		4					4				28	3/	4	4	0
Endive Do																		3								2			5	4/	1	0	0
Potatoes Bush		3	3		3	3		3		3	3	3		3	3		3	3		3	3	3		3	3		3	3	57	3/6	9	10	6
Turnips Do			3		3				3				3			3				3			3						21	4/	4	4	0
Onions Do				2															2										4	1/-	2	8	0
Spinach Dish	1		1	1		1	1					1											1			1			8	3/	2	0	0
Broccoli Do					1	2	1	1		2	3	3		2	2		1	2	3		3	2	2	1	2	4		2		39	5/	9	15	0
Herbs Bunch		4	1	1		1	3		2	4	12	3	4	2		3	4	12	12	6	6	5	6	3	4	6	3	6	102	6	2	11	9
Mushrooms Pottle		1					2		1		1			1			1	2			3							2	14	5/-	3	10	0
Onions gallon											1																		1	2/	-	2	0
Asparagus Hds											1							1/2				1							2½	12/-	1	10	0
Parsnips Doz																							4						4	2/6	-	10	0
D. Shalots Qr		2																											2	2/-	-	4	0
Horseradish Sticks			12							12							12							12					48	6	1	4	0
Lettuce																										4			4	2/-	-	8	0
																															61	18	0

Truffles served as above by R. Allerson.

Truffles lb		7				7									6														20	12/-	12	0	0
																													Basket 2s			4	6
																															12	4	6

Oysters served as above by F. Walters

Oysters Barrel	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	28	9/-	12	12	0

Flour served as above by J. Peters

Flour Sacks	1										1																		2	10/-	10	0	0
																													Carry			8	0
																															10	8	0

Poultry served as above by R. Spikes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	1	2	3	4	5			£	s	d
Ducks				2					2			2			2		2	2		2			2			2		2	18	6/6	5	17	0
Spring	6											6								6									18	2/6	2	5	0
Barrows	6	3				3					3	6	3		10	24		6	3		3		24				3		97	3	1	4	3
Fowl		3	3						3				3					3		3		3						24	4/6	5	8	0
Roosters		3				3					3		3		3				3		3					3		24	6/6	7	16	0
Capon			1						1			1			1			1		1							7	12/6	4	7	6
Wild Ducks	2		2								2		2	2			2				2			2	2			18	6/6	5	17	0
& Coose			1			1								1							1			1			1	6	14/6	4	7	0
& Fowls				2												2			2			2				2			10	7/6	3	15	0
& Guineas				1												1			1			1				1			5	2/-	-	10	0
Rabbits														3															3	0/6	1	8	6
Plovers																			7										7	2/6	-	17	6
Larks																			24							24			48	4/-	-	18	0
																															44	10	9

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Butchers Meat served to His Majesty's Kitchen from March 6. to April 5 1827. by J. Packham.

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5
Beef	216	44¾																													
Mutton	155½	9¾																													
Veal	111¾	7⅝																													
Suet	6¾																														
Lamb ℔	1	1																													

		£	s	d
26¾	9	0	15	6¾
250	10	10	7	6
133¾	11	8	12	1¼
6½	9	"	4	10½
2	9¼	"	1	8
		= 28	18	6½

Butchers Meat served as above by Wm Cocton.

Beef ℔	76	7½	"	7	6
Beef "	10¼	10	"	14	5¼
Mutton "	44	9	1	13	0
Veal "	11¾	10	"	9	6½
Suet "	1¼	9	"	"	11¼
Calves feet	4	9	"	3	0
Sweetbreads	2	1/6	"	3	0
			= 5	8	11

Poultry served as above by D. Hughes.

Chickens	5	3/6	1	16	0
Pullets	6	7/6	3	7	6
Fowls	4	3/6	1	1	0
Larding	1	4/	"	4	0
			= 6	8	6

Poultry served as above by J. Clifford.

Capon	1	12/		12	0
Wild Ducks	2	6/6		13	0
Teal	3	3/6		10	6
Larks	24	4½		9	0
Barrings	24	2½		5	0
			= 2	9	6

Fish served as above by Mrs Walker &c.

Turbot	1	28/	1	8	0
Salmon ℔	6	5/	1	10	0
Smelts	8	1/	"	8	0
Lobsters	2	3/6	"	7	0
			= 3	13	0

Pork served as above by J. Langley

Pork ℔	69¾	111		= 4	8	3¾

Bacon served as above by N. Hancock.

Bacon ℔	27½	7½		= 1	9	9½

Butter served as above by N. Hancock.

Butter ℔	32	16	4	12	0
Eggs doz	1	¾	1	8	0
			= 6	0	0

Milk Cream served as above by Chas Tibbs

Milk Qts	14½	8½	23	6	11	6
Cream Qts	7½	7½	15	2/	1	10	0
do Old "	1½		1½	3/6	"	5	3
					= 2	6	9

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Vegetables served to His Majesty's Kitchen from March 26 to April 5 1825 by D. Lucas

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Potatoes bushls	3																															3	3/		9	0
Turnips do	3																															3	3/		9	0
Carrots Doz	12																															12	1/		12	0
Celery do	6																															4	2/6		10	0
Cabbages do	4	3																														7	2/6		17	6
Greens: bunchs	1																															1	1/		1	0
Herbs do	4																															4	6		2	0
																																		3	0	6

Bread served as above by E. Comford.

Quarterns	8	5																														13	10		10	10
Loaf	2	1																														3	4		1	0
Sandwich	1	1																														2	1/6		2	10
																																			14	8

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Butchers Meat served to His Majestys Kitchen from the 6th of Augt to the 5th of Sept 1830 by W Acton

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Beef lbs											19¾														112½	209½	37¾	181½	49¾	209¼	203		1025	1/7		29	7	11
Mutton											53¾														250	136¾	238¼	155½	153¾	99¼	140½		1261¾	1/7		36	16	0¼
Veal											36½														192¼	19	123¾	83½	123¾	333	32		648¾	1/8		22	5	10
Lamb											16														10¾	15	15½	32½	18¼	23½	15½		132¾	1/9		5	14	6¾
Suet																									10					14	50		64	1/7		1	17	4
C Feet																									12			12		12			36	1/		1	16	0
Sweetbreads											3														6	1	3	3		3	3		22	2/6		2	15	0
C Heads																														1			1	7/			7	0
C Brains sets																															1		1	2/			2	0
																																			107	11	2

Butchers Meat served as above by J Myrtle

Fish served as above by J Humphrey

Soles											10																				6	4	4		24	1/6¼		12	6
Lobsters											2																							2	3/5		7	0
Salmon lbs																																	14			14	1/3		17	6
Prawns																															75		75	3/			3	0
																																			2	0	0

Hams & Tongues served as above by E Blaker

Hams lbs																									35 3/4								35 3/4	/11		16	7	0¼
Tongues —																									12								12	6/6		3	13	0
																																				20	5	0¼

Poultry served to His Majestys Kitchen from the 6th of Augt to the 5th of Sept 1830 by J Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Pullets																									5	1	3	2	3	3	3		20	5/		5	0	0
Fowls																									8	6	5	9	10	11	8		57	5/		14	5	0
Chickens																									2	1	2	2	2	6	4		25	3/6		4	1	6
Ducks																									2	2							4	3/			12	0
Sarainys																									4	6	13	19	6		3		51	1/3		3	3	9
Wheatears																									36		36						72	1/		1	4	0
Turkies																										1		1		1			3	6/		1	4	0
Quails																										8					8		16	2/		1	12	0
Capons																										1		1		1	1		4	8/		1	12	0
Ragout lbs																												½					½	—			2	0
Geese																														1			1	8/			8	0
																																			33	10	3

Fish served as above by C Griffin

Salmon lbs																									5¾	2¾	13¾		6	3	8		46¾	1/6		3	10	1½
Soles																									3		11	2	2	6	5		29	1/5½		2	1	8¼
Whitings																									2	5	3	4	7	6			27	1/		1	7	0
Lobsters																									3	1	3	3	3	9	1		23	1/10		2	2	2
Turbots																										1		1		1			3	12/		2	14	0
Doves																											1		1				2	16/		1	16	0
Prawns																										75	75	75		75	150		450	7/4 lb		1	13	0
Oysters qts																										1	1				1		3	3/6			11	0
Shrimps pts																														1			1	2/			2	0
Crabs																															1		1	3/6			3	6
Smelts																															13		13	1/			2	6
Mullets red																														4			4	2/6			10	0
																																			16	19	1¾

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Vegetables served to His Majestys Kitchen from the 3rd of Augt to the 3rd of Sept: 1830 by Lucas

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Lemons											6																					6	/2		1	0
Apples											12																					12	/1		1	0
Plums Pts											2																					2	/10		1	2
Gn Gages –											1																					1	/1		1	0
Cherries lbs											3																					3	/1		3	0
Spinach Dishes											1															2	2		2	2	2	11	/1		11	0
Pease Pt											1														2		2	2	3/4			7 3/4	2/		15	6
Fr Beans Dishes											1														2							3	/6		2	3
Potatoes bush											/2														3	3		3	3	6		18/2	2/4	2	3	2
Carrots doz											2														4	4		6		4		20	/6		10	0
Turnips bush											1/2														1/2	1	1	1		2		6	2/		12	0
Lettuce											4														22	12	24					52	/1/2		7	9
Herbs bunches											3														6	2						11	/2		1	10
Salads											1																					1	—		1	0
Cucumbers											1														8							9	/2/2		1	10/2
Cabbages Doz											3/4														4	2	3	3		2	2	16/4	1/		15	9
Onions bush																									1/2			1/2				1	10/		10	0
Greens bunches																									2		2	2	1			7	/6		3	6
Celeri Doz																									1	1	1	1				4	2/		8	0
Parsley bunches																									2		3	6	6	4	4	25	/2		4	2
Artichokes doz																									1							1	/4		4	0
Sorrel Dishes																									2							2	/1		2	0
Endive Dozens																									1		1/2					2/2	1/6		3	0
Eschalottes lbs																									/2							/2	—			6
Button Onions Qts																									1							1	—			6
Horseradish																									12							12	/3		3	0
Cauliflowers																									6	6	6	4	6			28	—		16	0
Brocali																										6						6	/3		1	6
Mushrooms pots																										1				3		4	1/6		6	0
Water Cresses																																—	—		—	—
Marjoram bunch																													6			6	/3		1	6
Basil Do																													4			4	/7/2		2	6
																																		9	17	8/2

Bread served to His Majestys Kitchen from the 3rd of Augt to the 5th of Sept: 1830 by J Cashman

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Quartern Loaves																									12	11	12	6	8	11	12	74	1/		3	14	0
Flour bushs																									5							5	15/		4	0	0
																																		7	14	0

Butter & Eggs served as above by T Ellis

																																	£	s	d
Butter lbs																									52	20	34	22		12	20	160	1/6		12	0	0
Eggs Qrs																									4	2	1	3/4	1	3	2	13 3/4	10/		6	17	6
Bacon lbs											6														250/2							250/2	9		9	12	4/2
Lard –											3														61							69	/10		2	17	6
Fat Bacon –																									170							170	/10		7	1	8
																																		38	9	0/2

Milk & Cream served as above by L Roots

																																		£	s	d
Milk Pts											3														9/2	10	8	11	11	15/2	10/2	79/2	/6		1	19	9
Sble Cream pts																									3	3	4/2	5/2	5	3	3	27	3/6		4	14	6
S Cr											1/2														3	3/2	4/2	5/2	3/2	3/2	3	26	2/		2	12	0
																																		9	6	3

Abstract of the Kitchen Bills in the Month of Augt 1830

	£	s	d
Butchers Meat	107	11	8
Fish	2	0	0
Hams &c	20	5	0/4
Poultry	33	10	3
Fish	15	19	1/4
Vegetables	9	17	8/2
Bread	7	14	0
Butter & Eggs	38	9	0/2
Milk & Cream	9	6	3
	215	13	1

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Butchers Meat served to His Majestys Kitchen in the Month of Sept.r 1830 by J. Myrtle

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10	£	s	d
Beef	lbs	253/4	200	18½	225½	13½	229¼	216¾															923¼	242½	57¾	287½	57½	217¼	256½									2125¾	1/	62	1	0¼
Mutton	—	232½	139½	244	147¾	236½	133¾	47½															294½	120¼	215¼	141	231½	153¼	111¼									2584	1/	78	5	8
Veal	—	42¾	119½	84¾	44¾	116¾	60	18															43½	20	181¾	57¾	92½	92	85									1106¾	1/6	33	11	2
Lamb	—	7½	10¾	5	27¾	4½	4¼	30½															43¼	17¾	13¾	13¼	28½	27½	4									238	1/	8	18	6
Sweet Breads			3	3			3																3	3	2	3	3	3	3									29	2/6	3	12	6
A Feet				6	6			12																12		12													48	1/	2	8	0
A Brains Sets					3																		4					4										11	2/	1	2	0
Suet								50																	6			50										106	1/	3	1	10
																																						193	1	5½

Butchers Meat served as above by J. Packham

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10	£	s	d
Beef	lbs								80½	228¾	24½	249½	87¼	255½	245¼															33	219½	26¾	289	35½	264½	286				2445¾	1/	71	7	3¼
Mutton	—								314	150¾	216¾	157¾	226	127	131½															310¾	112¾	302	121½	170¾	122¼	106¾				2750¼	1/	80	4	3¾
Veal	—								101¾	66¾	104½	68½	80	107¾	48⅜															41¾	86¾	61	41¾	190	67	47¼				1113½	1/8	37	2	4
Lamb	—								4¼	4	14	22½	16½	9½	18½															29¼	23¾	21¾	9½	3¼	17⅛	4				199	1/9	7	9	3
Suet	—								6				6	50																6				50¼	2				120¼	1/	3	10	1¾
Sweet Breads									3	5		3	3	3															3			3	3	3	3				32	2/6	4	0	0
A Feet										12		12																	12			12	2	12					62	1/	3	2	0
A Brains sets										4			4																	2									10	2/	1	0	0
																																						249	15	3¾

Butchers Meat served as above by W. Acton

		47	252½	47½	253¾	122¼	209½	258½																															
Beef	lbs																																					1192½	1/	34	15	7½
Mutton	lbs	321½	160	234½	130½	315	105¼	116																															1428¾	1/	41	13	5¼
Veal	—	77¼	86	176½	51¾	107¾	102½	24½																															715	1/8	23	17	4
Lamb	—	9¾	10	26½	20	47¼	18¼	38																															159½	9	6	7	7½
Suet	—				6		50																																56	1/	1	12	8
Sweet Breads	—	3		4	3		3																																13	2/6	1	12	6
A Feet		14		42																																			56	1/	2	16	0
A Brains				4																																			4	2/	.	8	0
Cow Heels				4																																			4	1/	.	4	0
																																							113	6	8¾

Poultry served to His Majestys Kitchen in the Month of Sept.r 1830 by J. Hughes

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10	£	s	d
Turkies			1		1		1			1			1	1		2		1				1			1		1		1				1					15	8/	6	8	0
Geese						1																				36			1									38	8/	15	4	0
Bubbets		3		2	3	2		3	3	3	1	2	2	2	2	3	3	4	16	6	3	2	2	3	1	3	1	3	1	2	2	1	2	3	2	2	95	5/6	26	2	6
Dowls		6	6	10	10	7	10	14	9	6	12	10	7	11	11	10	7	6	17	3	9	10	12	5	10	11	8	8	19	12	9	11	8	12	8	20	344	5/	85	0	0
Chickens		4	7	7	3	8	6	2	7	10	9	10	4	11	6	6	13	4	21	42	3	5	9	7	11	7	5	6	15	11	5	9	2	7	12	4	293	3/6	51	3	6
Ducks		2	2			2					1		2		1		2	2						1					1				2					12	3/	2	14	0
Quails		8							8		8					8		6																				40	2/	4	0	0
Pigeons				6		6						6				8		24								10			6			6						72	1/2	4	10	0
Wild Ducks																							2	2			2												6	4/	1	4	0
Teal													3				3						3		4														13	2/6	1	12	6
Wheatears					36		36											36																					108	4/	1	16	0
Larks																																					18	18	3/	.	4	6
Sardings		10	5	14		1			6	16	12	14	1	7	3	9		1				9	17	2	4	2	22			15		1	7	3	17	12	16	226	1/3	14	2	6
Raggist	lbs				1					½			½									1					1		1										5	4/	1	0	0
Giblets																										3													3	1/	.	3	0
																																							216	6	6

Fish served as above by C. Griffin

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10	£	s	d
Salmon			8	9			11½		9½	8½		11	5	6½	10¾		9½	8½		8½		8½	3½	11		11½	8½	11			10	11½	7½		12	7	205¾	1/8	17	2	11
Turbots		1			1	1		1		1	1		2		1		1	1			1		1	1	1		1		1	1	1		1		2			23	1/6	20	2	6
Dories						1			1																									1				3	1/4	2	12	0
Cod Slices																2													4		2			4		4	16	3/6	2	16	0
Whitings		8	5	14		4	4	4	8			3	4	11	2	10	4		5				8	4	1	2	4	8				6		3				122	1/2	5	15	11
Soles			5	2	4		5	3	6	3	29	7	14	31	2	19	6	5	16		3	3		4	8	2	2	4	7	3	7	8	6	4	3	4	225	1/5	11	14	4½
Smelts			13								20				14			14		13	12	12	12	12	22	13	14	6		13	13		13	15		18	250	5/6	6	4	7
Eels																			4¾			6½							8				4½				23¾	1/	1	3	9
Lobsters		11	1	1		13	3	1	11	3	3	3	1	1	3	2	6	2	3	19	2	1	4	2	3	1	3	1	3	3	4	6	1	3	6	4	134	2/6	15	1	6
Oysters Drs			2		2	1	1		2	1	6		1	1	3	2	1	3	3	6	1	2	4½	1	1	8	5	7	7	9	1½	1	1	5	3	2	94	2/	9	8	0
Haaaaoks																			2			2					1			3								8	2/6	1	0	0
Prawns					75	125	75	100	175	100	125	175	100	175	100	100	175	100		700	100	100		125	175	100	100	175	150	250	125	150	250	125	200	125	4650	6/10	15	17	9
Herrings					12																						28		24				6	6	6	6	6	94	2/4	.	17	7½
Flounders													12																										12	4	.	4	0
Red Mullets																																			2				2	3/	.	6	0
Cray Fish			23																	25		25																48	1/2	.	12	0
Crabs															1			1																1		1			4	3/6	.	14	0
Shrimps Pints																1			3				1															5	1/10	.	9	2
																																							112	4	1

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Vegetables served to Their Majesties Kitchen in the Month of September 1830 by D. Lucas

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10	£	s	d
Potatoes bush^{s}	3	3	3	3	3	6		3	3	3	3	3	6		3	3	3	3	3	6		3	3	3	3	3	6		3	3	3	3	3	6		105	2/4	12	5	4
Turnips bush^{s}					1	2		1				1			1				2	1			1		1		2		1		1		1	2		18	2/	1	16	0
Carrots Doz^{ns}	4			4		4		4	4			4			4	4		4	4	4			4	4	4	4			4			4		4		32	16	1	16	0
Onions bush^{s}				1/2					1/2				1/2		1/2					1/2																2½	8/	1	0	0
Cabbages Doz^{ns}	1½	2	2	2	2	2	3	3	3	3	3	3	2	2½	3	3	2	3	3	3	3	3	2	2	3	3	3	2	3	2	3	3	3	3	3	92	10	3	16	8
Greens bunches	2		2	2	2	2	2	3	2			2			2	2	2	2		2	2	2	2		2		2		2					2	1	44	16	1	2	0
Endive Doz^{s}	1							2		2		1½							2½					2½												11½	2/	1	3	0
Spinach dishes	2	2	2	2			2		3	2	2	2		2	2	2	2	2	2		2	2	2	2		2	2		2							45	1/	2	5	0
Celeri Doz^{ns}	1	1		1	2	1			1							2							1					2								12	2/	1	4	0
Lettuces d^{o}	1		1		1		1	3				1			1				4										1							14	2/	1	8	0
Sorrel dishes								2																									1			3	1/	.	3	0
Mushrooms pots	2							1		1	2	1	1					2	1	1		1			1		1½		1				1	1		18½	2/	1	17	0
Horseradish																		1			1							1							1	4	2/6	.	10	0
Beetroot Doz^{ns}																			2			1			1					1			1			6	2/	.	12	0
Parsley bundles	6	6	6	6	6	6	6	6	6	6	6	3	6	6	6	6	4	6	24	6				4					4	4	6		6	4	6	172	2	1	3	2
Herbs d^{o}					1															6														2		9	3	.	2	3
Artichokes Doz^{ns}																													1/2				1			1½	4/	.	6	0
Parsley roots					1																															1	—	.	.	6
Cucumbers Doz^{ns}								1/2											2						1/2											3-2	2/	.	5	4
Cauliflowers d^{o}								1/2																												½	—	.	3	6
Eschalots lbs																			1																	1	—	.	1	6
Cut roots Doz^{ns}																				5																5	3/	.	15	0
Truffles lbs																						1					1/2									1½	9/	.	13	6
Apples Decks																								3												3	3/	.	9	0
Basil bunches																				8																8	1/6½	.	3	0
Small Salad																			1																	1	—	.	1	0
Peas Quarts		1		1		1			1½			1½						1½	1½	1½			2½					½			1½					13½	3/	2	0	6
Fr. Beans Dishes																																		2		2	16	.	1	0
Tomatoes Doz^{ns}	2		3			2½	3		2		2			3						2																10½	3/	2	13	6
																																				40	3	9

Hams served as above by E. Howis

Hams lbs										326										224½																550½	1/	27	10	6
																																				Hampers		6	0	
																																					27	16	6

Bread served to His Majestys Kitchen in the Month of Sept 1830 by E. Comyford

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10					
Quartern Loaves	9	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	12	10	12	12	12	12	10	10	10	12	12	10	12	12	12	12	12	373		10½	17	17	5½
Flour bush^{s}	5							5					5					5							5					5						5	35 sacks	7	—	1/4	21	0	4
																																							30	6	9½

Milk & Cream served as above by C. Roots

Milk Pts	10½	10½	10½	10½	10½	15½	10½	10½	10½	10½	10½	10½	13	10½	10½	13	13½	15	15	17½	13½	12½	14	14	14½	14½	23	14	13½	13½	13½	12½	15½	21½	13½					
Cream Tble spfls	3	3	3	4½	4½	4½	3	4	3	5	7½	6	4½	4½	5	4½	4½	4½	22	4½	4½	4½	4½	3	4½	4½	4	5½	4	4	4½	3	6	4½	5					
A^{o} Sa —	9	6	4	3	3	3	3	3	3	4	3	3½	4	4	4	6	3½	4	7	3	3	3	3	4	5½	3	3½	6½	4½	3½	4	3	6	5	5	142½	2/	14	5	0
Curds —					2																				2											4	2/	.	8	0
																																						58	4	3

Butter & Eggs served as above by N. Hancock

Butter lbs	25	24	26	25	23	26	25	26	25	26	25	25	26	25	26	25	30	30	44	23	25	25	25	25	25	30	30	30	30	30	24	30	32	30	30	974	1/6		73	1	0
Eggs Qrs	130	125	150	150	250	300	150	125	150	100	225	150	300	150	200	200	200	200	300	250	200	150	250	200	150	250	200	150	150	200	150	150	275	200	200	6730	10/6	per Hr.	35	6	5½
Lard lbs	43½	44½						13¼		62½							46						55		91												451½	1/0		18	16	5½
Fat Bacon —		110													70		50										33				63½					331½	1/0		13	15	3
Lean d^{o} —		98																									40¾				63½			59		266¼	1/9		9	19	2¼
																																							150	19	11

Fish served as above by Grace Humphrey

Turbots	1																																			1	9/	.	9	0
Soles	10		4	14		6		12	5				12	13		10	2	16			26		25						15		4	3					132	13¼	6	5	1¼
Herrings Doz^{s}	2																						4			6										12	1/6	.	18	0
Salmon lbs				10½				8																												18½	1/	.	18	6
Whitings				6																									2							8	1/7	.	4	8
Skate lbs																																				12	1/4	.	6	0
																																						9	1	3¼

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Cilery served to Their Majesties Kitchen in the Month of Sept.r 1830 by P. C. Köhler

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10			
Vanilla lbs	1																																			1	–	12	0 . 0
Ds Truffles bots	4									4																										2	12/	4	16 . 0
Preserved Gingers lbs										6																										6	7/	2	2 . 0
Herrings Keys												1/2																								Boat &c		.	2 0
																																					19	0 . 0

Tongues served as above by

Pickled Tongues						12						12					12						12														60	5/6	16	10 . 0

Pork served as above by J Engall

Pork lbs																																					63		63	1/	1	15 . 9

Butchers. Meat served to Their Majesties Kitchen in the Months of October 1830 by J Packham

	4	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Beef															41	38¾	41/4	39½	16	6¼	42¼						189	1/	5	10	3
Mutton															122½	26¾	32	11¾	43¾	12¼	8¼						263¾	1/	7	13	10¼
Veal															14	21½	11	13	5¼	28							91¾	18	3	1	2
Lamb															6¼	6	6¼	4½	4								26	9	.	19	6
Suet																				12							12	1/	.	7	0
& Feet																	3										3	1/	.	3	0
Sweetbreads																			2								2	2/6	.	5	0
																													17	19	0¼

Butchers. Meat served as above by W Aston

Beef	39¾	24¾	63¼	30¾	78½	23¾	28¾														40½	4½	51	34			1296½	1/	40	14	7½
Mutton	269¼	132¾	225½	126½	290½	159¼	116½														13½	6¼	14¾	25½			1461¼	1/	42	12	4¾
Veal	84¾	82¼	161½	58¾	119½	89¼	62½														5¼	29		7¼			721¾	18	24	1	2
Lamb	28	11	15½	21	18½	9¾	42¼														3½		2¾				152¼	19	5	14	2¾
Suet		6¼	6			30																					62¼	1/	1	16	3¾
& Feet	12		12		12	12																3					48	1/	2	8	0
Sweetbreads		3		5	3	3																					17	2/6	2	2	6
& Brains pairs	4					4																					8	2/	.	16	0
																													120	5	2¼

Butchers. Meat served as above by J. Myrtle

Beef	58	240	81	272	288	353¼	243¼																				1173	1/	34	4	3
Mutton	294½	91¼	178¾	104¾	147	180	100¾																				1092	1/	31	17	0
Veal	111¾	62¾	106	88	83¼	88¾	25																				562½	1/6	15	14	10
Lamb	15¾	7¼		11	17½	23¼	18																				78¼	1/	2	18	8¼
Suet	6		6			51½																					63½	1/	1	17	0½
Sweetbreads	4	4		3	3	3																					17	2/6	2	2	6
& Feet		12		12																							24	1/	1	4	0
& Brains		4			4																						8	2/	.	16	0
Marrow Bones	3																										3	1/	.	3	0
																													93	17	3½

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Poultry served to Their Majesties Kitchen in the Month of October 1830 by D Hughes

	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Turkies		1		1		1		1		1		1		1				1									8	8/	2	4	0
Pullets	2	2	1	1	4	2	3	3	4	2	4	2	2	3	1												36	5/6	9	12	0
Fowls	8	13	13	13	19	9	21	15	8	12	10	10	12	19	3	3	3	3	4	4	4	4	3	2	3	7	231	5/	57	15	0
Chickens	10	10	6	9	8	17	8	6	12	9	10	13	9	4	2	1	2	1		1	3	1	2	1	1		146	3/6	25	11	0
Ducks			2																		1		1				4	3/		12	0
W. Ducks							3					1			1												5	4/	1	0	0
Teal	3		3					3	2										2								13	2/6	1	12	6
Pigeons	6					6			6	4		4															26	1/2	1	12	6
Ducks									36	24							12							12			84	3	1	1	0
Giblets						3				3																	6	3/		18	0
Teagout	1								1																		2	4/		8	0
Woodcocks																						2					2	4/6		9	0
Snipes																									4		4	1/6		6	0
Turkeys	15			10	4	3	33	11	7	2	11	1	4	13										3			117	1/3	7	6	3
																													111	13	3

Fish as above by C Griffin

	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Salmon lbs	3	9	10	3		10		9½	8	9½		11½	8	6													85½	2/3	10	14	10½
Durbots	1		1		1	1	1	1	1	2	1	1	1			1					1						14	17/	11	18	0
Dories					1																						1	12/		12	0
Cod Fries lbs		4		4	4		4	4			5	2		4			1						2				34	3/11	6	13	2
Whitings	4	4	6			6	4	4	7		4	13	8												2	4	66	1/1½	3	14	3
Soles	10	3	5	7	5	5	6	4	5	5	14	8	6	3	3	2					2			6			99	1/3	6	3	9
Smelts			12	12	12	36	30	12	20	21	72	12	12	12			6		6				6				337	1/3½	7	7	5½
Eels lbs		4½																									4½	1		4	6
Lobsters	3	3	2	3	2	12	14	4	5	18	4	2	5	5		1					1						34	2/½	8	9	9
Shrimps											1								½					½	½	½	3	1		6	0
Haddocks																			1								1	3/6		3	6
Prawns	125	125	250	125	200	225	175	125	125	200	125	250	125	100		75	50	25	25	25							2475	1/ per 25	8	13	3
Herrings	6	6	12	6	6	30	6	6	12			1	12	12	12			4		12							149	1/3	1	17	3
Crabs							1				1																2	3/9		7	6
Dried Salmon															1¼												1¼	2/3		2	9¾
Oysters Dz	1	3	4	3	4	9½	5	5	6	8	7	8	2	5			½					2	1		2		76	2/	7	12	0
																													75	0	0½

Vegetables served to Their Majesties Kitchen in the Month of October 1830 by D Swaas

	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			s	d
Potatoes fresh Bs	3	3	3	3	3	6		3	3	3	3	3	6		3			1			1	3			3			53	2/4	6	3	8
Turnips —		1		1		2			2		1	1	2						¼		¾	¼		½	½		11¾	2/	1	3	6
Carrots doz		4		4	4	4		4	4				4			1½	2		2	3		3			3	2	44½	1/6	1	2	3
Onions gals										4								2					2	2			10	1/3		12	6
Cabbages doz	3	3	2	2	3	3	2	3	3	3	3	3	3	3									1			1	41	9	1	10	9
Greens bunches			2	2		2	2	2	2	2	2	2	2	2	1	2	2	2	2	2	2	2	2	2	2	2	45	1/6	1	2	6
Parsley bundles	6											6	4			2	4		4	3	2	3	3	4		3	44	1/2		7	4
Spinach dishes														2	1						1			1½			5½	1/		5	6
Horseradish				12			12				12			12					6		6				6		66	1/2½		13	9
Mushrooms Pts	2			1	1			1	1				2														8	2/3		12	0
Herbs bundles		1						2			4					1				1			3				12	1/3		3	0
Sorrel dishes																								1			1	—		1	0
Endive doz	2					1																1					4	2/3		9	0
Lettuce —		1				1																				1	2	2/		4	0
Button Onions Pts						2																				1	3	1/		3	0
Basil bundles						3																					3	1/6		1	6
Eschalots lbs	2						2																				4	1/6		6	0
Cease Pts	1½			2	1	1½	1	1	1½	1½	1½	2	1½	1½													17½	4/4	3	15	10
Beetroots doz			1		1	1				1		1															5	2/		10	0
Artichokes			8					4									6										18	1/6		9	0
Cucumbers					3																						3	4		1	0
Vegetable Marrow				10				12																			22	2½		4	7
Truffles lbs											1½		8														4½	6/	1	7	0
Cardons													4														4	1/7½		6	6
Leeks																	6										6	1/			6
French Beans dish																	1										2	9		1	6
Celery																											6	1/2		1	0
Cauliflowers doz																											3½	4/		14	0
Tomatoes doz 19															½	½	½	½	½	½	½						19	2/	2	17	0
																													25	15	2

Hams served as above by E Harris

																													£	s	d
Hams lbs	206																										206	1/	10	6	0

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Bread served to Their Majesties Kitchen in the Month of October 1830 by J Lashmar

	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Quartern Loaves	12	12	12	12	12	12	12	15	15	15	8	12	10	10	4	4	4	3	3	3	2½	3	2½	3	3	3	207	½½	9	18	4½
Flour bushs				5								5								2½							12½	15/4	9	11	8
Yeast lbs				2									1														3	1/	.	3	0
																													19	13	0½

Milk & Cream served as above by C Roots

Ibbs Cream Pts	5	4½	4½	4½	5	8	4½	4½	4½	4½	4½	4	4	4					1				1½				68½	3/6	11	19	0
Single do —	4	4	4	5	5½	6	5	5	8	6	5	5	4	5	1									1	1	1	75½	2/	7	11	0
Milk Pts	14½	14½	14½	14½	14½	21	13½	13½	16½	13½	13½	15½	20½	13½	12	4	2	3	3	3	3	3	3	3	3	3	259½	/6	6	9	9
Curds Pts	2																										2	2/	.	4	0
																													26	4	6

Butter & Eggs served as above by T Ellis

Butter lbs	30	30	30	30	30	30	30	30	30	32	30	30	50	30	6	6	2	6	4	4	4	6	4½	6	4	4	500½	1/6	37	10	9
Eggs Nos	2¼	1½	2	1¾	2	3	2	2	2¼	2	2½	2	3¼	1½	½			¼			¼	¼		¼	½		21¾	1d	15	17	6
Bat Bacon lbs	68½					54½			49			43															215	/10	2	19	2
Lean do —	59½				59				57½										24½								200½	/9	7	10	4½
Land —	49¼			61½						60½	63																234¼	/10	9	15	2½
																													79	13	0

Fish served as above by G Humphreys

Whitings	2		2		6				2						5		6										28	/8	.	15	4
Soles		20		2	24		8	8	26			24				12		6				6	12		12		150	/6¼	4	3	4
Herrings		20			25		6						6			6								6			72	/3	.	12	0
Crab					1																						1	3/	.	3	0
Cod lbs																			8				5				13	/7½	.	8	1½
Turbot											1																1	4/	.	4	0
																													6	11	9½

Pork served to Their Majesties Kitchen in the Month of October 1830 by W Langley

	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Pork lbs																											460-¾	1½	14	7	6
Sausages —										15½			20¾			6¼	5½	7	10½				5¼	3½			1	/11	.	.	11
																		1											14	8	5

Tongues served as above by E Blaker

Tongues	12	12								12																	36	6/6	11	14	0

Pork & Mutton by J Boyall

Pork lbs					63							58			56												177	1/	5	3	3
Mutton —															57												57	1/	1	13	3
																													6	16	6

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Butchers Meat served to Their Majesties Kitchen in the Months of Novr 1830 by W. Seton

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5			£	s	d
Beef	lbs	10	29½																21½		39	40¾	3½	37½									191½	1/	5	11	8½
Mutton	–	8	21¾															35¾	24		7¼	16¾	7	8									131	1/	3	16	5
Veal	–	37¼	4½															14	8¼	33	11¾	10	11½	14	14									158¼	1/	5	5	6
Suet	–	12																		1¼			12											25¼	1/		14	8¾
6 Feet		3																																3	1/		3	0
6 Heads																		½																½	–		3	6
Sweet Breads																				2														2	2/6		5	0
																																			15	19	10¼

Butchers Meat served as above by J. Myrtle

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5			£	s	d
Beef	lbs		2½	44¾	53¼	35½	43¼	3¼	44																									332¼	1/	9	13	9¾
Mutton			38¼	6½	7¼	13½	15¾	6	15¼																									227¾	1/	6	12	10¼
Veal			31¼		13½		19½	20	18¼																									197	1/	6	11	4
Lamb																																		18¼	1/		13	3¼
Suet								12																										24	1/		14	0
6 Brains			2																															2	2/		4	0
6 Head					½																													1	7/		7	0
Swt Breads																					2													5	2/6		12	6
																																			25	0	2½

Butchers Meat served as above by J. Packsham

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5			£	s	d
Beef	lbs																		37¾	4½	42¾	31¾	·	34¾									155	1/	4	15	3
Mutton																		40¾		6½	8	12½	14¾	6									94½	1/	2	15	1½
Veal																			34	10¼	25¼		20¼										89¾	1/8	2	19	10
Lamb																						9¾											9¾	1/9	·	7	3¾
Suet																							12¼										12¼	1/	·	7	1¾
6 Feet																		4															4	1/	·	4	0
																																			11	0	8

Poultry served to Their Majesties Kitchens in the Month of Novr 1830 by J. Hughes

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5			£	s	d
Pullets																																				
Fowls	2	2	2	2	1	2	1	3	2	2	3	2	3	6	2	3	1	3	3	1	2	4	5	3	4	3	3	3	3	2			75	5/	18	15	0
Chickens	1	1	1	2		4				2	1						2		1	2						1	1	1		2			22	3/6	3	17	0
Ducks					1										1				1		1			1						1			6	3/	·	18	0
Woodcocks		2				2					2					2												2					10	4/6	2	5	0
Teal	2				2							2													2								8	2/6	1	0	0
Larks			12				12				12												18										54	3	·	13	6
Sardines				1				3														1											5	1/3	·	6	3
Geese						1																											1	1	·	8	0
Gunkies					1												1							1									3	6/	1	4	0
W^d Ducks							1								1														1				3	4/	·	12	0
Snipes									4											6					6					6			22	1/6	1	13	0
																																			31	11	9

Pork served as above by W. Langley

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5			£	s	d
Pork	lbs	36¼			26¾	6½	6	27		5½		28½			26½					26¼			27¾			28¼			30¼				284½	1/½	8	17	9¾
																										1								1	–	·	·	11
																																			8	18	8¾

Fish served as above by C. Griffin

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5			£	s	d
Haddocks		2						2							2					1				1									8	3/¾	1	4	6
Soles		3		6			4						2										2		6								23	1/5½	1	14	11¾
Oysters	Doz	1	1		3		1			2	2	1		1				2			1	2					1		2					20	2/	2	0	0
Cod	Slices		1		1	1				1		1									1		1				1		1					9	5/1¼	2	5	11¼
Eels	lbs		3				5						4								3													15	1/	·	15	0
Shrimps	Pts		½	½	½				½		½		½		½	½	½	½		½			½	½	½	½		½		½					8	2/	·	4	0
Whitings				7								4				6				6									6		6			35	1/	1	15	0
Herrings				3				13															8											24	3¾	·	7	6
Smelts					8								8		6					8				8				8		8				54	1/	1	7	0
Flounders												6							6															12	1/	·	9	0
Brill																					1					1									2	6/	·	12	0
Lobsters																					1														1	–	·	3	0
																																			13	16	11

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Vegetables served Their Majesties Kitchen in the Month of Novr 1830 by S Lucas

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Celery	6		6	6			6			6					6					6									6		48	½	.	6	0
Cauliflowers	6		6	6	6			6			6					8			6	6						6				5	73	1/5	1	10	5
Greens Dishes	4	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	62	1/6	1	11	0
Spinage —		1	1				1						1				1			1					1					7	1/	.	7	0
Cabbages		6			6	9	6	6				6	6			6		6		6				6	6			6		61	1/	.	6	0
Turnips bushs	½		½	½	½			½		½		½		½		½	½		½		½	½		½		½	½		½	9	2/	.	18	0
Potatoes				1			1				1						1				1				1			1	2/3	23	2/4	2	12	6
Parsley bundles		3	2	3	2	3	3	3	3	3	3	3	3	3	3	3		3	3	2	3	2		3	3	3	2	3	3	2	75	1/2	.	12	6
Apples Decks			1			½			½	½	½	½				½	½		½	½		½		½	½	½		½		1½	9½	3/6	1	13	3
Onions d°			1		1					1		1			1				1			1				1		1/3	1	9½	2/6	1	3	9
Carrots Doz			2	2	3			3	2	3	3		2	3	2		2	2		2		2	2		2	2	2		3	3	47	1/6	1	3	6
Sorrel Dishes				1		½				½						½					½		1				½		½	5	1/6	.	7	6
Lettuce				6	6					6		4				6		4					6			6		4		48	1/2/2	.	10	0
Ft Beans					1	1																	1							3	1/	.	3	0
Horseradish		6			6			6			6				6					6		6				16		6		58	1/3	.	14	6
Mushrooms							1		1/4	1		1									1							½		4¾	2/	.	9	6
Bottom Onions ft								1								1					½									2½	1/	.	2	6
Endive										12		4								4		12								32	1/2½	.	6	8
Peas Pts										1½																				1½	3/	.	4	6
Artichokes											6			6																12	1/6	.	6	0
Sea Kale Dishes													1											1				1		3	4/4	.	13	0
Ft Beans ft°																1/4														1/4	5/	.	6	3
Herbs bunchs			1		1		1		1		1		1		1		1		1		1		1		1					10	1/2	.	2	6
																																16	13	9

Fish served as above by G Humphrey

Soles			9		7								12								12										40	1/	1	6	8
Herrings									12																						12	1/	.	1	0
Cod lbs										8½						11										12					31¼	1/6		15	8
Oysters Doz										3						3										3					9	1/4	.	3	0
Whitings																				12											12	1/6	.	6	0
																																	2	12	4

Bread served to Their Majesties Kitchen in the Month of Novr 1830 by D Compord

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	2	3	4	5		£	s	d
Quartn Loaves	3	3	3	3	2	3	3	3	2	2	3	2	2	3	3	2	2	3	3	2	3	3	3	3	3	4	3	3	3	3	83	1/11½	3	19	5½
Flour bushs							2																	2							4	15/4	3	1	4
																																	7	0	10½

Milk & Cream served as above by C Root

Milk Pts	3	3	3	3	3	3	3	3	3	2	3	3	3	3	4	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	90	1/6	2	5	0
Cream lbs Pts			1	1	1½	1	1	1	1	1	1	1	1	1	1	1	1	½	½	½	½	½		1	½	1	1	1	1	½	24	3/6	4	4	0
d° Single do	1	1								½				½	½	½	½					½	½	½	½	½			½		7½	2/	.	15	0
Curds d°											2		2												2						6	2/	.	12	0
																																	7	16	0

Butter & Eggs served as above by N Hancock

Butter lbs	4½	4½	4½	4	4	4	4	4	4	4	4	6½	4	4	4	4	4	4	4	4	6	6	6	4	6	6	6	6	6	6	142	1/7	11	4	10
Eggs Nos	½	½	½	½	¼		½		½		½		½	½		¼	½				¼	½	¼		¼	¼	½	½	¼	½	62	12/	5	2	0
Bacon lbs											39½					20															59½	11	2	14	6½
Lard —																			32												32	11	1	9	4
Fat Bacon —																						7½									7½	10	.	6	8
																																	20	16	11½

Abstract of the Kitchen Bills in the Month of Novr 1830

	£	s	d
Butchers Meat	15	19	10½
d° d°	25	9	2½
d° d°	11	9	8
Poultry	31	11	9
Pork	8	13	8½
Fish	13	10	11
Vegetables	16	13	9
Fish	2	12	4
Bread	7	0	10½
Milk & Cream	7	16	0
Butter & Eggs	20	16	11½
	162	0	0½

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Butchers Meat served to Their Majesties Kitchen in the Month of Decr 1830 by J. Packham

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Beef	4	25 3/4	12 3/4	46	33 1/4	8	55 1/2															100 3/4	210 1/2	48 1/2	283	170 1/2	110 3/4	277 1/2				1397	7	40	14	11
Mutton	31 1/2	14 3/4	7 1/2	9 3/4	13 1/2	7	13 1/2															254 3/4	164	187 3/4	118	204 1/2	137 1/2	137 1/2				1297 3/4	7	37	17	0 1/4
Veal	18 3/4	19 1/2	30		31	9 3/4	19															179 1/2	71	96	94 1/2	91 3/4	62 1/4	73 1/2				795 3/4	8	26	10	0
Lamb		3 1/2				3 1/2																43										11 1/2	9		8	7 1/2
Suet						12																4				100						116	7	3	7	8
Suet Breasts																								3								3	1/2		7	0
C. Brains																							2					3				5	2		10	0
C. Feet																						12			8	4	12					36	1	1	16	0
H.C. Lamb																										1		1				2	1/6	1	1	0
Sh. do																							1									1	5/		5	0
Mix. do																							1	1			1					3	5/		15	0
																																	£	113.	16.	2 3/4

Butchers Meat served as above by W. Acton.

Beef																																				
Mutton																																			
Veal																																			
Suet																																			
C. Feet																																			
C. Brains																																			
Suet Breasts																																			
C. Liver																																			
C. Heads																																			

Butchers Meat served as above by J. Myatt.

Beef 4																																				
Mutton "																																			
Veal "																																			
Suet "																																			
C. Feet																																			
C. Brains																																			
Suet Breasts																																			
Sum'd to																						49 1/2	261 3/4	30 1/2	255 1/2	287 1/4	194 1/2	269 3/4				1319	7/10	38	9	5
do Quarters																						226	149 1/2	190 3/4	137 1/2	214 1/2	110	150 3/4				1179 1/2	7	34	17	10 3/4
																						138 3/4	30 1/2	94 3/4	56 1/2	60 3/4	98	75				554 1/2	8	18	9	6
																							3			60	50	2				115	7	3	7	1
																						8		12			12					32	1/	1	12	0
																											4					4	2/		8	0
																						3		3			3	3				12	3/6	1	10	0
																									4 3/4		4 1/2					9	9		9	9
																								1			1	1				3	10/6	1	11	6
																																	£	100.	2.	1 3/4

Poultry served to Their Majesties Kitchen in the Month of Decr 1830 by D. Hughes & Co

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Turkies									1						1					24							9					35	13/	22	15	0
Pullets													2	3	1	2	3	1	4		5	3	1	1	2	3	1	3	3	3	5	46	5/6	12	12	0
Fowls	5	3	3	3	3	3	6	5	2	4	4	3	12	12	5	10	10	10	12	8	13	17	5	7	10	9	10	14	10	8	9	238	5	59	10	0
Chickens					1		2						2	3	9	3	6	7	8	12	15	12	7	10	5	21	8	10	5	8	7	161	3/6	28	3	6
Vola Ducks				1					1											3						2	2		2			11	4/	2	4	0
Teal						2														4					3		3					12	3/6	1	10	0
Woodcocks					2								3											3								8	4/6	1	16	0
Snipes								6				6						8			12		12	5	6				12			67	1/6	5	0	6
Larks			18							12						24		36	12	18	36				12	60	36	36	12	36	36	384	3	4	16	0
Ducks					1																											1	3/		3	0
Pigeons															6							6			4		6		6			28	1/	1	8	0
																																3	1/6		4	6
Rabbits	3																															109	1/3	6	13	9
Larding													1	2	15	11	1		8	3	3	30		1	10	5	1	8		5	3		3 1/2	4/		14	0
Rasers														1/2								1			1	1/2			1/2							
																																	£	147.	11.	3

Pork served as above by W. Langley

Pork &c		31 1/2	31 1/2					30 3/4	42 1/2			7 3/4		15 1/2	9 1/4			13			13 3/4	15 1/2		12 3		7 1/2		17 7 1/4		773 3/4	7 1/2	24	3	7
Chines																	16 9										6 6 1/2					235 1/2	11	10	15	10 1/2
Sausages								1									24	4		1							8					38	11	1	14	10
Triple																		18														18	6		9	0
																																	£	37.	3.	3 1/2

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Vegetables served to Their Majesties Kitchen in the Month of Decr 1830 by D. Lucas

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Cabbages doz	½	½					½					½	1½	2	3	3	3	3	3	3	3	3	3	3		3			2	3	3	45	1/	2	6	0
Green[s] bunch	2	2	2	2	2	2	2	2	2	2	2	2	2	2	3	3	2	2	2	2	2	2		2		2	2		2	2	2	58	6	1	9	0
Potatoes bush		3				3				3			3	3	3	3	3	3	3	6		3	3	3	3	3	6		6	3	3	69	2/	8	1	0
Parsnips do																																			
Sprs Cabbage bunch	2	2		3	2	2	2	3	2	2	3	3	6	3	3	6		6	6	6	6	6	6	6		6	6		6	10		114	2°		19	0
Carrots doz		3			2	3			3	2		2	4	4	4	4	4	4	4	4	4	4	4	8	4	4	8		4	4	4	95	6	2	7	6
Spinach dish			1		1						1																					3	1/		3	0
Sprs brown Sh[ots] ½		½						½	¾			1			1½							2										6¾	2/3	"	15	2¼
Endive doz															1	2		1			2	2	2			2	3		3	3		21	2/5	2	10	9
Cauliflowers	4	6		4		5				6					12	6												12				55	5	1	2	11
Sorrel dish								½					1¼						1½			½	1½				1¼	1	1	1	9½	2/1		19	9½
Sea Cale do	1					1				1													1						2		6	3/9	1	2	0
Asparagus Bt															1	1		1														3	4/		12	0
do 4th				1																												1	6/		6	0
Sun flowers th																1¼							2							2		5¼	5/6	1	10	3
Onions bush		¼				¼		¼		¼		¼	¼		½	½		½														3	10/	1	10	0
Horseradish					6	6					6			12	12				12	12							12					6½	3/	"	19	6
Apples Sieve			1			½			½	½																					2½	3/6	"	8	9
Beets Red doz													12		12	12		12							12							60	2	"	10	0
Butt[r] Onions lbs																3																3	6	"	1	6
Basil bunch																														1		1	1/6	"	1	6
Herbs do										1																6				1		8	3	"	2	0
Leeks doz															2																	2	6	"	1	0
Celery doz								½		½			1		1																	3	2/	"	6	0
Sprouts dish																1	2	1	1													5	1/	"	5	0
Pease do																				1												1	0/	"	9	0
Turnips Bush	1		½				½		¼	¼	1	½	2	1	1	2	2	2			2	1	1		2	2		1	1			24	2/	2	8	0
F Beans Hs	½																															½	4/	"	3	6
																																		31	10	1¾

Bread served to Their Majesties Kitchen in the Month of Decr 1830 by S. Comfort Tashman

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Quarn Loaves	3	3	3	3	3	3	3	3	3	3	3	4	12	8	8	9	10	10	10	16	10	12	10	12	12	12	12	12	12	12	12	248	1/	12	8	0
Flour bushel											1		5						5			5			5		5				2½	28½	16/	22	16	0
Sandwich lf														1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	18	1/		18	0
																																	£	36.	2.	0

Milk & Cream served as above by C. Roots.

																																	£	s	d
Milk Qts	3	3	4	4	4	4	3	3	3	3	3	3	9	10	12	12	12	12	23	19½	12	12	10	12	12	26	12	12	12	15	15	299½	6	7	9	9
Cream Pt	½			½			½	1					2	5	5½	5½	4½	4½	8	6	6	7	7	5	4	7	5	6	4	6½	4	165	2/	10	10	0
Milk w. w.	½	½	½	1	1	1	1	1	1	1	1	1	2½	4½	4½	4½	5½	5½	3½	5½	5½	7½	4½	5½	4½	5½	3½	3½	6½	5	4½	102½	3/6	17	18	9
Cards do																		2															£	35.	18.	6

Bacon &c. served as above by F. Ellis

																																	£	s	d.
Bacon			24¼						24½				63	59					58¾			57½										28½	1d	21	11	3
do Fat													47½						30			49½			31	63						230				
Lard	50¼													63½					56½			53			54½							277¾	11	12	14	7¼
Butter	6	6	4	6	6	6	6	6	4	4	6	6	30	20	20	20	20	20	16	26	28	36	26	26	26	26	34	20	20	28	32	654	1/8½	55	17	3
Eggs 1½	½			½	½	½	¼	¼	¼	¼	¼		2½	2½	2½	1¾	1¾	2½	2½	3½	2½	2½	2	1¾	2½	3½	3	2½	2½	2½	2½	504	1d	35	3	6
Dorset Butter																										68						68	1/4	4	10	8
																																	£	129.	17.	3½

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Fish served to their Majesty's Kitchen in the Month of Decr 1830 by C. Griffin.

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Salmon																					7¼		8	6		2		2¼	10	5½		41	4/6		9	4	6
Shrimps	½	½			½		½	½	½		½	½		½				½							½	½						6	2/6		15	0
Flounders		6																														6	10		5	0
Smelts	8									8				8					12	12		24			12	12	12	12	12		12	144	6		12	6
Lobsters	2			1									3		7	3	1		4		4	11	2	5	1	10	1	7	1	2	6	71	3/		13	0
Herrings	1								2															1								4	3/6		14	0
Oysters ½		1	1	2		1			2	1	1		2	2	4	5		1		16	1	3	4	6	5	6	6		5		6	81	2/	8	2	0
Soles		2				6	2						3	4			2	4		3		9	2	5	4	8	5			7	4	70	2/1	7	5	10
Cod (slices)			1			1			1	1	1		3	2	1	3		4		3		5		3	1	4	6		4		6	50	2/6	11	5	0
Eels			3½				3							8	4				8		6		5	2½			4			4½		48½	1/	2	8	6
Skulls				1				1																								2	6/		12	0
Whitings				1	8		8		3	2	7	2	6	7	2	3	10	4		9	4	4	14		9	9	1	12	7	5	2	139	1/	6	19	0
Turbots												1	1		1		1		1			1	1		1	1	1	1		1		12	24/	14	8	0
																																	£	76.	3.	10

Cidar served as above by C. Howes

Hhds									213																							213	1/	10.	13	0
																																		5	0
																																	£	10.	18.	0

Fish served as above by C. Humphreys

Soles	8		8			10				8			16	5	10	4		14		8			10		14							115	10	4	15	10
Codfish ½			9			10				12			12					24		18	10		12		14							121	6	3	0	6
Oysters doz			3										4																			1	6		3	6
Whitings											8	8						10		6						7						30	6		10	6
Skate																					4											4	6		2	0
Brill																											1					1	3/6		3	6
																																	£	9.	4.	10

Butchers Meat served to their Majesty's Kitchen in the Month of Decr 1830 by Messrs Peto

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5		£	s	d
Beef lbs									5	38½	8½	40	36¼	59¾	241							66¼	255¾	69½		810¼						9	23	12	7¾
Mutton "									60¼	22¾	16½	30¾	25¼	197¾	129¾							296¾	185¼	163¾		1108¾						7	32	6	9¼
Veal "									16	33½	11¾	15½		135¾	56							104¼	64½	80		315¾						8	17	4	6
Lamb "											4¼		3¼										10¼	4½		22¼						9	"	16	8¼
Suet "														50									3			53						7	1	10	11
C.S. Quarts															1											1						1	10/6	"	10	6
H.L. Neck															1											1						1	6/	"	6	0
C. Feet														12												24						11	1	4	0
Set Ribs														3									4			7						2/6	"	17	6
C. Brains															4											4						2	"	8	0
M. Bones																										5						1/	"	5	0
C. Liver									3¾																							8	"	2	0
C. Head																									1							1	"	7	0
																																£	79.	12.	0¾

Abstract of Kitchen Bills in the Month of Decr 1830.

	£	s	d
Butchers Meat	113.	16.	2¾
do do	100.	2.	1¾
do do	79.	12.	0¾
Poultry	47.	11.	3
Fish	76.	3.	10
do	0.	4.	10
Pork	37.	3.	3½
Vegetables	31.	10.	1¾
Bread	36.	2.	0
Milk	35.	18.	6
Bacon &c	129.	17.	3½
Cidar	10.	18.	0
	£ 807.	19.	0½

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Butchers. Meat served to Their Majesties Kitchen in the Month of Jany 1831 by W. Acton

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Beef	291	264½	367½	257															403¼	222	44½	294¾	225½	263¼	294							2220¾	1/		65	1	3¼
Mutton	150	196½	181½	120½															328¾	181	199¾	138¼	270	183¼	137							2135¼	1/		62	5	6½
Veal	69	36	112½	63															452¾	130¼	89¼	71	80½	76½	116¼							1317½	0/		49	6	1½
Suet			60¼																132				6¼	60								278½	1/		8	2	5½
Grass Lamb	9	4	43¾	43¾																4¼			4	13½	14½							48¾	0/		1	16	8¾
House dr Pigs																				1												1	10/6		-	10	6
dr Ribs																					3											3	0/6		1	8	5
dr Nks																					9											9	3/		3	12	0
dr Shrs																				1		1										2	5/		-	10	0
6 Feet	12		12																108						12							144	1/		7	4	0
Sweet Breads			3	3															6	3	3		3	3	3							27	3/		4	1	0
6 Brains Sets			4																		2				4							10	2/6		1	5	0
dr Heads																			1													1	7/		-	7	0
Lambs Feet																			12													12	1/6		-	6	0
																																		215	1½	1

Butchers. Meat served as above by J. Myrtle

Beef lbs			55	235	43½	255¼	56½	223½	266¼										34½	245½	67¾	328½	57¾	199¼							2115	1/		61	13	0
Mutton			283½	181¼	159¾	158	185½	199¼	137½										245¼	255½	168¼	232½	229½	201¼							2541	1/		77	0	7
Veal			133½	55¾	93½	75¾	129½	108	66½										157	183	39½	156½	71¼	111¾							1426¼	0/		53	15	5¼
Suet			6					60														6		60							132	1/		3	17	0
Drs House Lamb							1												1			1									3	10/6		1	11	6
Shrs dr dr																						1									1	5/6		-	5	6
Ribs dr dr																						1									1	0/		-	0	0
Nks dr dr																						11									4	8/6		4	13	6
Sweetbreads			3				4	3											3		3		3	3							22	3/		3	6	0
Calves Feet				12			12	12												12		48									96	1/		4	16	0
Lambs dr																						12									12	1/		-	12	0
Calves Brains						4			4														4									12	2/		1	4	0
dr Heads																			1				1									2	7/		-	14	0
Lamb lbs								3½											4				4½									12	0/		-	9	0
																																		214	2	3¼

Butchers. Meat served to Their Majesties Kitchen in the Month of Jany 1831 by J. Packham

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Beef																			238¾	89¾	245½	93¾	253½	90½	274¾							1285½	1/		37	9	10½
Mutton																			160¾	260½	194¼	193¾	206½	135	190							1390¼	1/		40	10	11¾
Veal																			61½	133	55	62¾	116¼	96	87¾							612¾	0/		22	19	2¼
Lamb																			10¼		5¼	15		9¾	4¼							53½	0/		2	0	1½
Suet																						4		4	62¼							70½	1/		2	0	11¾
Sweetbreads																				7		3	3									13	3/		1	19	0
6 Hearts																			1	1												2	8/		-	16	0
6 Feet																				12			12	12								36	1/		1	16	0
6 Brains																									4							4	2/6		-	10	0
Ox Rumps																			4													4	1/		-	4	0
																																		110	6	1¾

Poultry served as above by J. Hughes

Turkies	1	1			1		1		1			2		1		1	1		1	1		1	1		1		1		1			17	10/		8	10	0
Pullets	1	1	4	3	5	3	1	3	3	3		2	2	1	3	2	1	3	1	1	3	1	2	3		2	3	1	3	4	2	67	5/6		18	3	6
Fowls	4	13	11	17	6	4	7	8	5	12	22	4	8	7	13	11	6	22	6	14	10	12	130	6	15	10	23	16	24	11	13	539	5/		134	15	0
Chickens	11	7	4	15	11	5	11	8	12	9	13	15	6	11	12	17	14	10	12	8	4	10	46	4	13	8	11	9	11	8	12	347	3/6		60	14	6
Wd Ducks								2			2				4								4		2	3	3	3	3		2	28	4/		5	12	0
Widgeons									4				4			4																12	3/6		2	2	0
Dan Birds																	4							3								7	3/6		1	4	6
Teal						4	3		4						4	6				8			4			5	2					46	3/		6	18	0
Wredcocks		3				1		2	7						7	6	3					3		4		1				3		40	4/6		9	0	0
Snipes									12																							12	1/6		-	18	0
Pigeons		6			6						11	6			4	6		6					36	6		4	9			6		106	1/6		7	19	0
Ducks																2					1				2		3	2				10	3/		1	10	0
Larks			48		12	36	12		12	36		48		36	36	60	36	48				12				36		84				332	3/ per doz		6	18	0
Gardings	2		25	4	5		1	14	1	20	5	3	1	6	17	3	4	2	2	36	1	15	1	4	14	16	5	4		4	15	226	1/3		14	2	6
Ragouts					1								1		1		1		½					1						½		6	4/		1	4	0
																																		279	15	0

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Fish served to His Majestys Kitchen in the Month of Janry 1831 by C Griffin

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Salmon			3½	6½	9¼		10½				2½		9¼	23¼	13½	3½	10½		10¾		13¼		6	9¾	3	11	13	9¾	10½	3	10¾		178	4/		35	12	0
Soles	2	5		4		6	12	3	3	6	7	5	7		6	2	5		7	3	10	3	4	5		3		7			3		119	2/		11	13	0
Turbots	1		1		1	1		1		1		2		1	1	1		1		1	1	1		1	1	1	1	1		1	1	22	24/		26	2	0
Whitings	4	7	6	4	9	9	5	10	8	5	8	7	6	10	7	5	3		10	5	4	6	5		5	10	4	8	5	5	9		196	1/		9	16	0
Eels lbs			9½	7½		5½				3						3½		7½		3	9			2½	4	4		2½					53½	1/		2	12	6
Smelts	20	20	18		4	12		18	18	32		18	12	25	8	4	30	24	20	6	12	4		12		18	18	22	6	12			388	/6		9	14	0
Cod Slices	1	4		5		5		1	5	5	4	3	4		6	6	5	1		4		5		2	3		3	1	7	4	2		26	5/		21	10	0
Oysters Dzs	3	4	4	5		6		6	6	3	5	1	5		5	6	2	2	4	4	3	2		3	2	2	6	4	5	1	2		101	2/		10	2	0
Lobsters	4	3	4	3	3	1	6	4	3	6	1	2	1	1	6	5	3	2	1	3	7	6	1	3	2	4	4	3	38	1	3		191	3/		28	13	0
Shrimps Pts		½							½			¾														½							2¼	4/			9	0
Crabs																											1						1	3/6			3	6
Haddocks										2								2															4	2/			8	0
Brill		1																															1	7/			7	0
Scollops										36																							36	/2			6	0
Ponch																					2												2	2/6			5	0
																																			158	10	0

Fish served as above by G Humphrey

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Soles	5		2		2		2		2	9	2		1	9	1		12	3		3	15	2		10	2	1	2	14		2	14		113	1/6		8	9	6
Cod Dish	1				2				2				2				3				1			2				2			1		15	9/6		7	12	0
Skate	4																		3														7	/6			3	6
Sprats Dozens					8																												8	/3			2	0
Brill		1				1	1										2				1			1								7	3/		1	1	0
Whitings	1			1		1			2												2				3								10	1/			10	0
																																			17	18	0

Pork &c served as above by W Langley

Pork lbs		152¾			159¼	4½	136			5¾		182¼	7	177½		9¼	43¾		131		159¼				214		122¼	16¼		1395¾	/7½		49	17	4
Sausages –				1½					2		2			3		2	4	16	2											32½	/11		1	9	9½
																																			51	7	1½

Vegetables served as above by D Lucas

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Potatoes bush.ls	3	3	6		3	3	3	3	3	6		3	3	6	3	3	6		3	6	3	3	3	6		3	6	3	3	3	27		126	2/6		14	14	0
Carrots Dozens	4	4	4		4	4	4	4	4	4		4	4	4	4	8	8		8	8	8	12	8	6		4	4	9	6	4	8		153	/6		3	16	6
Greens Bunches	2		2		2	2		2		2		2	2			2	2		2	2	4	2	2	2			2	2	2		2		42	/6		1	1	0
Cabbage doz.ns	3		3	3	3	3	3	3		3		3	3		3	3	3		3	3	3	3	3	3		3	3	4	3	3	3		76	1/		3	16	0
Endive do	1		3			3				3			3					3½			3	6		3	3			4				35½	2/10		5	0	7
Parsley		6			6	6	6	6	6	8	6	6	6	6		6	6		10		12	30	30	10	6	10	10	24	35	24	24		305	/2		2	10	10
Sorrel Dishes			1			1				1					2					1		1½	2				1		1		1	12½	2/6		1	11	3
Truffles lbs			3						2	3		2		2		2	6		11												4	35	6/		10	10	0
Artichokes			12																														12	1			1	0
Cauliflowers doz.ns					1	1		1	1			1					1	1		1											1		9	5/		2	5	0
Sea-Kale Dishes							1		1			2	1					1								2	2		1	1	1½		13½	4/		2	14	0
Spinach Dishes					1	1		1		2		1				2					2	2	2		2			3	3	3	3		28	1/6		2	2	0
Horseradish doz.ns			1								1							1							1						2		6	2/6			15	0
Turnips bushls	1	1	2			1	1	1	1	2		1	1	1	1	1	2		2	2	2	2	3	2		2	1	2	1	1	2		39	2/		3	18	0
Button Onions pts									1																		1						2	1/			2	0
French Beans										100												200							125				400¼	5/11		1	5	1¾
Basil bunches																			1														1	—			4	0
Mushrooms pottle																			½														½	—			1	6
Beetroot Dozens																			1			1	3										5	2/			10	0
Herbs Bundles																					6												6	/2			1	0
Lettuce doz.ns																						3							6				14	1/6		1	1	0
Small Salad Scores																						1							1				3	2/			16	0
																																			58	15	9¾

Tongues served as above by C Tricker

Tongues	24													12		24	12			12			12											96	5/6		26	8	0

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Bread served to His Majesty's Kitchen in the month of Janry 1831 by E. Compford

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5			£	s	d
Quarterm Loaves	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	14	14	12	15	15	12	12	12	12	12	12	12	12	12	362	1/	19	2	0
Tanamich do	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	31	1/	1	11	0
Flour bushls		1				1						1		1				1				1				1		1		1		10	6d	32	0	0
																																		52	13	0

Milk & Cream served as above by W. Evans

Milk Pts	11½	11½	10½	13½	11½	11½	11½	11½	14	20	23	13	12	12	20	18	20	12	12½	14	14	14	14	28	14	16	14	14½	14	14	22	471	1/6	11	15	6
Skle Cream Pts	3½	6	5	4	5	3½	3½	4½	5½	8½	3½	4½	3½	4½	8	7½	4½	5½	6½	5½	5½	12½	6d	7	6½	7½	8½	32	14	5¼	5½	272¼	3/6	47	12	10½
Single do do	6½	6	9	8½	5	8	4	4	4	5	4	3	4	5½	4½	9	11	6	8	4	8	6	9	7	5	9	10	9	5	5	7	199	2/	19	13	0
Cheese Pts													1							1												2	4/		8	0
																																		79	14	4½

Bacon &c served as above by N. Hancock

Scan Bacon lbs	62½			51½				58				61			63		60	57				59		52		67					591	10	24	12	6
Fat oz —	50							51				62			115		56	58				52		71							515	10	21	9	2
Lard —	59					74½		64½				59½		170	54			96				92				105					775½	11	35	10	10½
Butter —	26	32	32	32	30	30	32	30	34	34	30	34	26	30	32	40	40	36	36	34	35	36	64	38	34	30	34	32	60	30	30	1074	1/9	93	19	6
Eggs No	2¼	2¼	3¼	2¾	2	2	2¼	2½	2½	3½	2	2½	2½	2	3½	3½	4	2¾	3	2½	4	5	3½	2	2	2½	2½	5½	4	2	3	80½	12/	53	14	0
																																		229	6	0½

Hams served as above by G. Willis

Hams lbs								67							161½																	233½	1/	41	18	6

Abstract of the Kitchen Bills in the Month of Janry 1831

	£	s	d
Butchers Meat	205	18	1
do do	214	8	3¼
do do	110	6	1¾
Poultry	279	16	0
Fish	153	10	0
do	17	16	0
Pork	51	7	1½
Vegetables	53	15	9¾
Tongues	25	8	0
Bread	52	13	0
Milk & Cream	79	14	4½
Bacon &c	229	6	0½
Hams	41	18	6
	1526	19	4¼

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Butchers. Meat served to His Majestys Kitchen in the Month of Febr. 1830 by J. Myatt

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5				£	s	d
Beef	lbs	276																												276	1/		6	1	0
Mutton	–	153¼																												153¼	1/		4	3	0¾
Veal	–	57¼																												57¼	9/		1	12	5¼
Lamb Dr. House		1																												1	10/6			10	6
do. Nk & do.		1																												1	2/			2	0
Calves Feet		12																												12	1/			12	0
																																	15	18	9

Butchers. Meat served as above by Jos. Packham

Beef			113¾	217¼	88¼	252½	59¼	220¾	263¼																					1220½	1/		35	11	11½
Mutton			282½	191½	201¾	147¼	189¼	103½	174¾																					1380½	1/		40	5	3½
Veal			85¾	85¼	71¾	32¼	72¾	22¾	172½																					657	9/		25	1	9
Lamb					4		7½	12																						23½	9/			17	7½
Suet					6			60¼																						66¼	1/		1	13	7½
Shrs H. Lamb				2																										2	5/			10	0
Drs do. do.						1		1																						2	10/6		1	1	0
Calves Feet		12		12																										24	1/		1	4	0
do. Heads			1																											1	3/			3	0
do. Brains			4					4																						3	2/6		1	0	0
SweetBreads			3		3		6																							12	3/		1	15	0
Nks of Lamb H.							1																							1	3/			3	0
																																	110	3	3¼

Butchers. Meat served as above by W. Acton

Beef							87	294	72	277¾	147½	218¾	274																	1372	1/		40	0	4
Mutton							320¼	250	234¾	144	206½	173½	293																	1524	1/		47	7	4
Veal							125½	52	69¾	101	90¾	99¾	92																	630¼	9/		23	12	8¼
Lamb							9¼		7¼	8½	4¼	4½	12¼																	46	9/		1	14	6
Suet												60½																		60½	1/		1	15	3½
SweetBreads							8	6		3	7	3																		27	3/		4	1	0
Calves Feet							12			8																				20	1/		1	0	0
do. Heads							1						1																	2	7/			14	0
do. Brains									2	4																				6	2/6			15	0
Nks H. Lamb								1																						1	3/			3	0
																																	121	8	1¾

Poultry served as above by D. Hughes

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5				£	s	d
Turkies		1			1		1		1	1		1	1		1															8	10/		4	0	0
Fowls		16	10	11	10	12	11	11	26	13	8	9	16	10	9	26														198	5/		49	10	0
Chickens		7	9	7	7	6	9	9	8	5	12	7	7	5	9	4														111	3/6		19	8	6
Larks		84		60		48		24	48		48	24	60		72															468	3/p Doz		5	17	0
Widgeons		4						1	4	4			4																	17	3/6		2	19	6
Ducks		1			2				2		2			1																8	3/6		1	8	0
Snipes		3						14							10															27	1/6		2	0	6
Sardines		1	4		15	9	2	8	33	9	8	2	5	1	1	19														117	1/3		7	6	3
Pullets			3	3	2	4	1	4	4	2	4	3	1	3	1	3														38	5/6		10	9	0
W. Ducks			2			1		2		2		1		4		2														14	4/		2	16	0
Woodcocks			4	5		3			8						3															23	4/6		5	3	6
Ragout	lbs		1									1																		2	4/			8	0
Teal				7	4		4																							15	3/		2	5	0
Pigeons						6			6		6			6	9	6														39	1/6		2	18	6
Guinea Fowls										2		2		2																6	5/6		1	13	0
Dun Birds															3															3	3/6			10	6
																																	118	13	3

Fish served as above by C. Griffin

Salmon																														72	4/		14	8	0
Cod Sives																														50	5/		12	10	0
Turbots																														10	24/		12	0	0
Soles																														51	2/		5	2	0
Whitings																														74	1/		3	14	0
Eels																														23	4/		1	3	0
Smelts																														134	1/6		4	12	0
Oysters	Pks																													45	2/		4	10	0
Lobsters																														55	3/		2	5	0
Prawns																														200	12 1/2			14	0
Crabs																														4	3/6			14	0
Shrimps	Pts																													1	4/			4	0
Scallops																														48	1/2			8	0
Trout																														6	2/			12	0
Salt Fish																														4	3/6		1	10	0
Scate																														5½	1/			5	6
																																	70	11	6

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Pork served to His Majestys Kitchen in the Month of Feby 1831 by W. Langley

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5				£	s	d
Pork				176½	5½	175¼			15½		134½		131			13													719¼	1/7½		22	9	6¼
Sausages							2							3															5	1/-		.	4	7
																																22	14	1¼

Fish served as above by G Humphrey

Soles		8	25		5	21	4		5			3	15	5	3														95	1/3		3	3	4
Cod			11										12																23	1/6		1	14	6
Haddocks				1																									1	2/6		.	2	6
Whitings						4		1			2	1																	2	1/-		.	8	8
Seats							3		3																				6	1/6		.	3	0-
Brill												1																	1	3/-		.	3	0-
Salt Fish lbs											88																		23	1½		2	15	0—
																																8	10	6

Vegetables served as above by D Lucas

Parsley bunches	4	8	6	8	8	6	6	6	10	8		8	8	8	4														98	1/3		1	4	6
Potatoes bushs	3		6	3	3	3	6		3	6	3	3	3	6	3														51	2/4		5	19	0-
Turnips —	1		2	2	1	1	2	1	1	1	1	1	2	2															18	2/		1	16	0-
Carrots Doz	4		4	4	4	4	8		6	5	4	4	6	8															61	1/6		1	10	6
Cabbages do	3		3	3	3		3		3	3	2	3	3	3															32	1/		1	12	0-
Greens dishes	2		2	2	2		2	2	2	2	2	2	2	2		2													26	1/6		.	13	0-
Cauliflowers doz	1		1	1	1		1	2	1					1															9	5/3¼		2	3	11¼
Spinach dishes	3		3	3			3		3			3																	18	1/6		1	7	0-
Chesnuts				100				100																					200	2/6		.	5	0-
Endive doz				3								2½		2½															8	3/6		1	8	0-
Sorrel dishes				1½			1½		1½																				4½	2/6		.	11	3
Salsifis bunches					2		2																						4	2/		.	8	0-
Horseradish								1																					1	3/		.	3	0-
Celery doz									1			1	1½	1															4½	2/		.	9	0-
Onions gals													8			14½													12½	1/3		.	15	7½
Parsnips doz											4																		4	1/6		.	6	0-
																																20	16	9¾

Tongues & Ox served as above by D Baker

	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5				£	s	d
Tongues			4						3				2	2															11	6/6		3	11	6
Hams lbs														15¼															15¼	1/11		.	14	0
																																4	5	6

Hams served as above by G Brown

Hams lbs		380																											380	1/		19	0	0

Bread served as above by J Lashmar

Quartern Loaves	12½	12½	12½	12½	12½	12	12	12	13½	12½	12	14	12½	12½	12	13½													199	1/		9	19	0
Sandwich do	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1													15	1/		.	15	0
Flour bushs			5						5				5																15	16		12	0	0
Yeast Dts						2																							2	1/		.	2	0
																																22	17	0

Milk & Cream served as above by C Roots

Dble Cream Pts	4½	4½	4½	5½	5½	4½	5½	10½	5½	7½	6½	6½	6½	6½	6
Single do do	7½	5	5	6	6	8	8	11	9½	6	10½	10½	9	8	9
Milk Pts	16	16	16	16	16	14	24	17	15	15	16	16	15	24	17

90	3/6	15	15	0
119	2/	11	18	0
253	1/6	6	6	6
		33	19	6

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Bacon Ss served to His Majestys Kitchen in the Month of Febr. 1831 by F Ellis

		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	1	2	3	4	5		£	s	d
Lean Bacon	lbs		38	59½					63½		65						9½													235½	/10	9	16	3
Fat do	—			49					49½		39		47		22															206½	/11	8	12	1
Lard	—									47½		99½			16½															163½	/11	7	9	10½
Butter	lbs	36	36	30	32	36	32	34	34	34	30	30	32	30	20	30	6													482	/10	44	3	8
Eggs	No	2½		1½	2	1¼	½	3	2	2½	1½		2¼	½	1½	1														22	13/6	14	17	0
																															84	18	10½

Butchers. Meat served to His. Majestys Kitchen in the Months of September 1831 by J. Packham

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30		£	s	d
Beef		96½	16																												112½	1/12	3	10	1¾
Mutton		93¾	72¼																												166	1/12	5	5	0
Veal		40¼	5																												45½	/9	1	13	11¼
Lamb		17½	13																												30½	/9	1	2	10½
Calves Feet		4																													4	1/	.	4	0
Ox Tails		3																													3	1/	.	3	0
																																11	18	11½

Butchers. Meat served as above by Wm Acton

| | | | | | | | | | | | | | | | | | | |

Fish served to His Majesties Kitchen in the Month of September 1831 by C. Griffin

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Turbots		1																		1											2	22/	2	4	0
Soles		2	3																2	3	6		3		3	2		2	4		30	2/	3	0	0
Lobsters		3																	4	1											8	3/	1	4	0
Prawns			100																	100											200	/1		14	0
Smelts			12																30							12				66	/3		15	6
Shrimps Pts			½																		½	½	½	½	½	½	½	½	½	½	5½	4/	1	2	0
Salmons lbs																			8			4			12			4			24	1s 3d	1	15	3
Oysters Drs																				3			2						2		1	2/		14	0
Whitings																						4		6			6		6		22	1/	1	2	0
																																	12	12	0

Fish served as above by G. Humphrey

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Soles		8																		8			6			2			10	34		1/6		17	0
Brill																				1										1		1/6		1	6
Whitings																							6							6		1/6		3	0
Cod fish																										10				10		1/3		6	8
Oysters																										3				3		1/6		1	6
																																	1	9	8

Milk & Cream served as above by Evans

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Milk — Quarts	2	2																	2	3	2	3	3	6	1	2	2	2	3	2	35	1/6		17	6
Single Cream pts	3/2	2																	1½	1	1	1	1	1	3	1½	1	1	1	1	20½	2/	2	1	0
Double d. —																			½	½									1	1	3	3/6		10	6
Curas —																													1		1	—		2	0
																																	3	11	0

Poultry served to His Majestys Kitchen in the Month of Sept. 1831 by Messrs. Hughes & Hicks

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Pullets		2																	3				1		1		3			1	11	5/6		3	0	6
Chickens		6	6																2	6	6	2	2	2	4	22		4	2	2	46	3/6		8	1	0
Fowls		4					3												5	2		3	1	2	4			2	1	1	28	5		7	0	0
Ducks		2																													2	3/		6	0
Wheatears		36																					18								54	4/ per doz		18	0
Sparings																			1							1			3		5	1/3		6	3
Larks																										18			12		30	3/ per doz		7	6
Geese																													4		4	6/	1	12	0
																																	21	11	3

Bread served as above by E. Cornford

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Quartern Loaves		3	3																3	3½	2½	2	2	3	2	2	2	2	2	2	33	10½		1	8	10½
Flour bushls		½					½												1									½			2½	14/		1	15	0
																																	£	3	3	10½

Bacon &c served as above by N. Hancock

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Bacon lbs		17¼																	20¾			15¾		13			21¼			12	93	1/		4	1	8
Lard —		19																	10¼	8¼		8	10½							8	54	1/		2	15	8
Eggs		100	50				50												100	50		50	50	50		25	25		25	25	6	9/6		2	17	6
Butter		16	12																16	16		8	4	4	4	4	4	4	4	4	102	1/6		7	13	0
																																		17	10	4

(89)

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Vegetables served to His Majesty's Kitchen in the Month of September 1831 by J. Lucas

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Potatoes bush.		2						3											3			3				3			3		17	2/6		2	2	6
Turnips —		1	½					½											1		1					1			1		6	2/6		.	15	0
Beetroot		1																													1	—		.	.	3
Lettuce		10																	6			4									20	½		.	3	4
Cucumbers		1	2																4												7	¼		.	2	4
Sallad		1																													1	—		.	.	3
Herbs bunches		4																	2												6	⅓		.	1	6
Parsley Do		3	2																4	3	2	2	2	2	2	2	2	2		2	30	½		.	5	0
Greens do		2																	2	3			2	2	2	1	1			2	17	⅙		.	8	6
Carrots do		3	3					4											4	3			3			2			3		25	1/9		.	15	9
Celery		4																	12												15	½½		.	3	4
Cabbages Doz.		2	2																2	2											3	1/		.	8	0
Pears Pts		1	1																			1									3	2/3		.	8	0
Spinach Dishes		1																	1				1					1			4	⅓		.	6	0
Endive —		2																	6									12			20	½½		.	4	2
Onions pks		½																	2				½		½			1		1	5½	2/6		.	13	6
Horseradish		2	2					6											6				6	6		6					3½	⅓		.	2	6
Green Gages doz.		3																													3	⅓		.	3	6
Plums qts		2																													2	1/		.	2	0
Apples doz.		2																													2	⅓		.	2	6
Lemons		25	6																												31	½		.	5	2
Peaches		4																													4	⅙		.	2	0
Nectarines		4																													4	⅙		.	2	0
Figs doz.		1																													1	3/		.	3	0
Grapes lbs		1¼	¾																												2½	4/9		.	11	10½
Dt Beans pks		1	1					2					1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	15	2/6	1	17	6
Sorrel dishes													1													1					2	1/6		.	3	0
Artichokes																				6											6	⅙		.	3	0
Cauliflowers																											4		6		10	⅙		.	5	0
Apples Pks								2																							2	3/		.	5	0
Mint Bundles													1	1	1	1	1	1		1									1		8	⅓		.	2	0
Sage —																												4			4	⅛		.	.	8
																																	11	18	7½

Tongues served as above by C. Tricker

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			£	s	d
Pickled Tongues		1						1																							2	3/6		.	11	0

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Butchers. Meat served to His Majestys Kitchen in the Month of October 1831 by J. Myrtle

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Beef	10½	36½																	22½		27½	7½	29¾	29								148¼	8	4	18	10
Mutton		14¼																30¼	30	18¼		33¾	21¾	16¾								163½	8	5	9	0
Veal	14																	20½	17½	26½												78½	9	2	18	8¼
Suet	8½																					2½	8¼									19¼	8	.	12	10
Lamb	14¼	4																	5¼													23¾	9	.	17	9¾
Calves Feet																		6														6	1/		6	0
Suet Puds																				3												3	3/		9	0
																																		9	
																																	£	15	12	2

Butchers. Meat served as above by J. Packham

Beef		8	28¾		29		18¼	28¾													7½	31		224½	265½							641½	8	21	7	0
Mutton		22½	24½	41	18	24½	17½													11¾	24	44½	22¼	22½	212½	74¾						500	8	18	13	4
Veal		34		9½	20	17¼		24¾												38½		13½		14	142	55½						360	9	13	16	9
Suet		2		2			8															2½			80¼							64¼	8	3	3	2
Lamb				4	4¼	4¾		5½													5¼			4¼	26¼	11¾						100	9	2	5	0
Suet Puds		3																				3										6	3/		18	0
Calves Feet			9			0																		24								33	1/	1	13	0
Wh. H. Lamb																									1							1			8	6
																																	£	62	5	3

Butchers. Meat served as above by W. Acton

Beef		8¼	18¾		26½		25¼	26½																								334	158½	8	5	5	8
Mutton		38¼	15¾	22¾	9½	36¼		14																								317½	454	.	15	2	8
Veal		18		41				18½																								74½	152	9	3	14	0
Suet					2		8																									44	14¼	8	.	9	6
Lamb				4¾			4½																										9¼	9	.	6	11¼
Suet Puds					3																												3	3/	.	9	0
C. Heads						1																											1	7/	.	7	0
C. Feet																																	18	1/	.	18	0
																																		£	28	12	9¼
Beef at 9																																	28	7		16	4
																																		£	29	9	1½

Poultry served as above by D. Hughes

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Rabbits	2	1	1	1	1	3	2		1		2	1	1	1	1				1			1	2	1	1		1	1	2	2	1		31	5/6		8	10	6
Fowls		4	1	1	1	1		2	4	1	1	1	1	1	2	5	1	1	2	1	2	1	2	1	2	2	1	1	1½	16	3	72	3/		18	0	0
Chickens		2	2		2		2		2	4			2	2		2	2	1	2	4			2	1	2	2		2	4	8		48	3/6		8	8	0
Ducks			1	1				1				1		1					2					1								8	3/		1	4	0
Turdings					3																							4	2	3		12	1/3			15	0
Turks doz.							2										1½											1		4		8½	3/		1	5	6
Turkies								1																					1			2	10/		1	0	0
Geese																1																1	5/		.	8	0
Snipes																4																4	1/6			6	0
Leveret																													1			1	4/			4	0
1																																	£	40	1	6

Fish served as above by C. Griffin

Cod slice	1			2					1									1				1					3					9	3/11		1	15	3
Soles	3			3		5		3		4		2	3		2		4	2			3		4	4		1		6	2			51	2/		5	2	0
Oysters Pk	1	2	3	1			5	2	3		1½	½	3½	½	½	½	½	½	3½	1	½	½	5½	½	½	6½	½	½	3½	7½	1½	56½	2/		5	15	0
Salmon lb		4½						4½				4		3															8		10	34	2/3¼		3	17	2½
Eels		3																														3	1/			3	0
Flounders			6																								6					12	8			8	0
Shrimps qt		½	½		½	½	½	½	½	½		½	½	½	½	½	½	½		½	½	½	½	½	½		½	½	½	1		13	4/		2	12	0
Haddocks					1													1				1			1			1				5	3/4			16	8
Whitings				4		4		6		4		4		8					2					4		6		4	6			52	1/		2	12	0
Brills					1				1									1														3	6/			18	0
Smelts																	6			6					6							18	6			9	0
Turbuts																												1	1			2	10/		1	18	0
Lobster																												1	3			4	4/6			18	0
																																	£	27	2	1½

Fish served as above by Grace Humphrey

Cod lb		5½																		6		6½										18	1/6	1	7	0
Oysters doz		3																		3		3										9	6			4	6
Soles				10					8										9										11			38	10	1	11	8
Salmon lb							8																									8	1/6			12	0
Herrings											18																					18	2/			3	0
Whitings																													2			2	10			1	8
																																		£	3	19	10

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Bread served to His Majesty's Kitchen in the Month of October 1831. by J. Dashmer.

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Day Loaves	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	11	11	12	90	10/-	3	18	9
Twopenny do																													1	1	1	3	"	"	2	4½
Flour Bushel ½								1												1								5				7½	13/4	5	15	0
Yeast Do																													2			2	1/-	"	2	0
																																		£9.	18.	4½

Milk & Cream served as above by C Root.

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Milk Qts	6	3	3	3	2	3½	4	3	3	3	3	2	1	3	4	1	2	2½	2	2	2	5	1	1	2	1	1	1	21	14	15	120	6	3	0	0
Dbl Cream ½			1					1		1			1	1		1	1	1		1		1	1		1	1	1	1	2	2	4	23	3/6	4	0	6
Single Do ½	1	½	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1		1		1	1		1		1	6	6	5	30½	2/-	3	10	0
Cheese ½								2																								2	2/-	"	4	0
																																		11	3.	0

Bacon & Lard served as above by J Ellis

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Bacon lb	11		28½				15½		12½			28								38¼								116½			248¼	10	10	5	10½
Lard "		8		8¼			7½		7½			7½				7½			6¾	8½		9					67½			130¼	11	5	10	4¾
Butter "	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	28	28	24	192	1/6	14	8	0
Eggs No	¾	¼	½		¼		½	½	¼	¼	½	¼	½	½		½	¼	¼	¼	¼	¼	½	¼	½	¼	¼	¼	¼	3	1½	1½	14	10/	7	0	0
																																		£7.	14.	3¼

Pork served as above by W. Langley

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Pork lb									8			11			13					16			8				14¼					98¼	8	2	5	6
Sausages "																													2			2	11		1	10
																																		£3.	7.	4

Hams & Tongues served as above by E. Blake.

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Ham lb			14½									12½													11¼							38¼	11	1	15	0¾
Tongues			1																	1												2	6/6		13.	6
																																		£2.	8.	6¾

Vegetables served as above by D. Lucas.

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		£	s	d
Potatoes bush				3				3			3				3				3					3					6		3	27	2/4	3	3	0
Turnips "	¼			½	¼	¼		½		½				¼	¼				¼		¼	½	¼	½	¼	½	¼		3		3	11½	2/4	1	6	10
Carrots Do	3		2		2	2		3		2			2		2				2		2		3	2			2		6		6	41	9	1	10	9
Onions					¼			¼		¼		¼	¼		¼				¼			¼						¼				2¼	10/	1	2	6
Cabbages dz				1				1			½		½	1	½								½						½	5	2	3	15½	1/-		15	6
Greens lb	2	2	2	2	2		2	2	2	2	2	2	2	2			2	2	2	2	2			2		2	2	2	2		3	47	6	1	3	6
Spinach do			1					1		1	1							1		1								2	2			10	1/-		10	6
Fennel "					1																							1		1	3	1½		4	6
Parsley bunch	2	2	3	2	2		2	2	2	2	2		2	2	2	2	2	2	2	2	2	2		2	2	2	2	2	6		6	63	2		10	6
Herbs "			2			2				2	1			2	2			2			2	1	1	3	3			2				25	3		6	3
Celery doz						½															½		½	½	½	½	½	2		2		7½	2/		15	0
F Beans Qts	1	1	1	1			1	1		1	1	1			1		1				½	1			½				½				13½	2/3	1	10	4
Kins bunch	1		1		1		1	1		1	1			1	1			1			1											11	3		2	9
Horseradish			½					½		½			½				½			½		½						2				6	2/6		15	6
Cauliflowers				½		½	½	½	½				½				½	½		½		½			½	½	2					9	3/	2	5	6
Artichokes							7		7		6																					20	6		10	6
Lettuce doz																													1			1	2/		2	6
Endive "													1					1			½				½			3	2			8	2/		15	6
Broccoli "																			8		8	8		8	8	6	6					52	4		17	4
Eschallots																													½			½	1/2			9
Bay Leaves																													1			1	6			6
Onions Qts																													1			1	1/-		1	6
Beet Root																													2			2	2/		4	6
Truffles lb																														2		2	3/		10	6
Tomatoes doz																													1½			1½	1/		1	6
																																		£19.	4.	6

Abstract

Butchers Meat		15.	12.	2
do	do	02.	5.	3
do	do	20.	9.	1½
Poultry		40.	1.	0
Fish		27.	2.	1½
do		3.	19.	10
Bread		0.	18.	4½
Milk		11.	3.	6
Bacon		37.	14.	3¼
Pork		3.	7.	4
Vegetables		10.	4.	6
Hams &c		2.	8.	6¾
		£262.	5.	6½

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