KITCHEN MENSIL.



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APRIL
KITCHEN
MENSIL
CARLTON
HOUSE
1816 -20

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MRH / MRHF / GOODSREC / KITCHEN / MAIN / 1

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Bread Served to His Royal Highness The Prince Regents kitchen from 6 April to 5 May 1816 J. Cuthell

		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
2ds Loaves		10		5	5	5	4	4	8		4	4	4	4	4	8	3	4	4	4	4	4	10		8	10	10	12	5	10
Souls &c.		4		2	2	2	2	2	4		2	2	2	2	2	4	"	2	2	2	2	2	4		2	2	2	2	2	4
Rolls		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
Flower	Sack								½														½							
Grills	Gall																													
Bran	Bush																					2								
Yeast	Qts											1														1				

157 { 67 — 67 @ 11 — £3 1 5
90 — ✓ 90 @ 12½ — £4 13 9
✓ 60 @ 4 — £1 - -
✓ 90 @ 2 — - 15 -
✓ 1 — 5 5 -
✓ 2 @ 21 — - 3 6
✓ 2 @ 18 — - 3 -
£15 1 8

Exd J.W JW

Butter & Eggs Served as above S. Cullum

		4		12	12	8	8	8	8	6	8	14	10	10	12	22	8	10	12	14	8	12	14	20	12	14	14	20	8	4	12
Butter	lb																														
Eggs	Hund	1					300							200		200								200			300	200			

✓ 334 @ 20 — £27 16 8
✓ 15 @ 13/ — £9 13 -
£37 11 8

Exd J.W JW

Bacon & Lard Served as above by S Cullum

Fat Bacon	lb						322																				61½				
Lard	"						62½																								
Side Bacon	—																														

✓ 383½ @ 11 — £17 11 5½
✓ 62½ @ 11 — £2 17 3½
£20 8 9

Exd J.W JW

Milk & Cream Served as above by S Truffitt

Milk	2s			3	1		3	2	2	3		1	3		2	3	1½			1	3	½	½	3		3	½	16	½	3	½
Cream	Pints	3	1	1	1	1	1	1	1½	3½	2	3	1	1	2	3½	9	½		3	1	2½	3	5½	1	1	3	4	1		
Dble Do	—													1														11			

✓ 56 @ 6 — £1 8 -
✓ 64 @ 2/ — £6 8 -
✓ 5 @ 3 — - 15 -
£8 11 -

Exd J.W JW

Wine &c

Port	Bott	1	1	1	1	1	1	2	1	2.	1	1	2	2.	1	2.	3		5	1	1	1	1	6	1	2.	2	2		2	1
Sherry	"		1				1			1	1					1	2.			1				3	1		2	5.			
Madeira	"				1.					1					1							1	6	1				1		1	1
Rhenish	—										2.											2	4								
Claret	—											1															1	1			
Champagn																	1											1			
Brandy	—											1					1					1	1				1	1			

JP 24
✓ 8 @ 12/ — £4 16 -
JP 3
JP 2
✓ 6 @ 10/ — £3 - -
£26 4 6

Exd J.W JW

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Butchers Meat served to His Royal Highness The Prince Regents Kitchen from 6 April to 5 May 1816 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.				
Beef ℔	41	89	51	26.	8½	72½	33.	34	83¾	40	41½	54.	67	80	26	94¾	48½	12	70	51	47½	56½	92½	25½	46	18	46½	22½	23	116¼	✓	19	38¼	@ 8½	£ 68.	12.	11
Mutton "	33.	27	44¾	30½	54	29½	18¾	31.	31½	43	42.	30¾	29	35¾	32.	39½	41½	34	44½	29½	28½	24½	32½	87	97¾	58½	218¼	68	36½	18.	✓	13	71	"	48.	11.	1½
Veal "	14½	46.	54¼	57.	43¼	18.	39½	18.	51.	40	60¼	40½	32.	27½	35¾	76¼	49¼	32½	56	28.	47¼	80½	30½	55¾	88¾	31½	175½	20	20½	52¾	✓	14	17½	@ 11d	64.	19.	4½
Suet "		10				6			10		6					10		4					10				46			6	✓	10	8	@ 8½	3.	16.	6
Legs of House Lamb			1						1			1												1							✓	4		@ 9/	1.	16	—
Sho d.o									1															2							✓	3		@ 7/	1.	1	—
Neck d.o				1												1				1							2				✓	5		@ 10/6	2.	12.	6
Ribbs "	1.									1		1						1								1					✓	5		@ 13/	3.	5	
Loin d.o							1																								✓	1		@ 5/	"	5.	
Dua: d.o																	1					1				1	2.				✓	5		@ 18/	4.	10	—
Legs of Grass Lamb													1											1					1		✓	3		@ 7/	1.	1	
Sho d.o																						1				1					✓	2		@ 5/6	—	11.	—
Neck d.o																																		
Ribbs "																						1									✓	1		@ 7/	"	7.	
Loin d.o																								1					1			2		@ 5/	—	10	
Dua: d.o	1	1						1		1		1		1	1	1			1		1	2	2	1	2	1	1	1			✓	20	"	@ 13/	13.	—	—
Sweetbreads		2.	2.						2.		2.		3.		2.				2		2		1								✓	16.		@ 4/	3.	4	—
Calfs Feet				8									8														12				✓	28.		@ 1/3.	1.	15	—
Lamb Sweetbread																											8.				✓	8.		@ 1/	"	8.	"

£ 220. 5 5

Exd. J.W

JW

Pork & Sausages Served as above by R.d Wall

Pork ℔	16¾	11¼	3½	12.			12¾	6¾	8.	7.	6	10½	10	9		2½	6	14		15	14½	6		6½	5½						178	@ 10½	7	15	9
Sausages "	2	2	2				2				2	2.	2.	2.				2.			2.				2						22	1/1	1	3	10
																																£	8	19 7

Exd.d J.W

JW

Poultry Served to His Royal Highness The Prince Regents Kitchen from 6 April to 5 May 1816 by Rich.d 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.	1.	2.	3.	4.	5.				
Large Capons		1	1	1					1		1		1			3.					1	1		1	2.		2.	2.	1	4	✓	20	"	@ 14/	£ 14.	"	"
Capons													1														19				✓	20	"	@ 12/	12.	"	"
Pullets	3	8	6	4	3.	3.	3.	4	6	2	6	2.	3	7	3.	11	5	3.	4	3	5	3	11	9	8	6	31	2.	4	8		177	"	@ 9/6	84.	1.	6
Chickens	2.	6	4	6	2	2.	2.	2.	6	8	6		2	4	2.	6	4	4	6	4	6	6	6	12.	7.	6	8	3	5	6	✓	143	"	@ 6/6	46.	9.	6
Fowls		2.	2	2					1	2.	3.		2			3	2.		2.		1	2.		1	2.		4	2.	1	1	✓	35	"	@ 4/6	7.	17.	6
Cock Turkies																																			—	"	"	—
Hen d.o																																			—	"	12.	"
Goose		1								1				1		1			1		1			2.			1			1	✓	10	"	@ 13/6	6	15	
Ducklings														1		2.							2.		2.			2			✓	9	"	@ 7/6	3.	7.	6
Pea Fowls		1		1									1			1		1													✓	5	"	@ 18/6	4.	12.	6
Guinea Fowls																									2.						✓	2	"	@ 8/6	"	17.	"
Coulz Bagge ℔		1														2.									1.						✓	4	"	@ 12/	2	8	"
Levers "		6																													✓	6		@ 8/	"	4.	"
Lardings		2		1							1	2		3.	4			3				2.	1		2		8	2.	2.		✓	33	"	@ 3/6	5.	15.	6
Bardings																																			—	"	"	"
Plovers Eggs		24	12.						24	24						24						24					24			24	✓	180	"	@ 7	5.	5.	"
Pidgeons			6								6						6		4				6			4	16				✓	48	"	@ 1/9	4.	4	—
Hares																																			—	"	"	"
Rabbits					1								1																		✓	2	"	@ 2/	"	4	—
Partridges									3.							6			1												✓	10	"	@ 4/6	2.	5	—
Pheasants	1										1					1			1												✓	4	"	@ 9/	1.	16	—
Leverets																1							1	1							✓	3	"	@ 9/	1.	7	
Gibblets ℔																					2.										✓	2	"	@ 2/3	"	4.	6

£ 203. 13. 6

Exd.d J.W

JW

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Fish &c. Served to His Royal Highness The Prince Regents Kitchen from 6 April to the 5 May 1816 by John Coleman.

	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				
Turbotts		1				1			1	1			1		1	1			1	1		1	1	2						1	✓ 14 @ 1.9.0 ℔	20	6	—
Salmon				7½							4½			8		1½					4½				6	2¾				✓ 34¾ @ 6/	10	8	6
Soles ℔																		4½													✓ 4½ @ 8/	1	16	—
Gills																																		
Crimped Cod					3.					6		6½		7		4			3.		9	6	8	2½		8½	14	7½	5½		✓ 90½ @ 5/	22	12	6
Cod											20							6	3				2		6	6	17				✓ 66 @ 1/6	4	10	—
Soles		4							1		6.		3.	6		3.		8			8		4	2.	8	2.		2.		2.	✓ 50 @ 4/	11	16	—
Whitings				12.					3.	4			6	8			5		6		16			8		4	12.			4	✓ 90 @ 2/	13	10	—
Mackarels			6	2	4									9		6										2.		10	5.	5	6	✓ 55 @ 5/	13	15	—
Smelts																																		
Prawns Hund.ᵈ																							1	1			2				✓ 400 @ 12/	2	8	—
Crayfish "																					½			½							✓ 3¼ @ 16/ (5½)		12	—
Lobsters		1	2.			1			2.	1			1		1	3		2		1		1	2.				16.			1	✓ 35 @ 6/	10	10	—
Shrimps — Pint		1.		1	½				½	½	½	½	1	½		½	½.	½	½		½		1½	2	½	½	1			½	✓ 11½ @ 3/	2	3	6
Skate ℔						3												8													✓ 11 @ 4/6		16	6
Red Mullets													2														3				✓ 5 @ 10/	2	10	—
Haddocks —																									4						✓ 4 @ 4/		16	—
Brill — ℔				6																	8										✓ 14 @ 2/	1	8	—
Doggers Cod						54		6																							✓ 60 @ 2/6	7	10	—
																															£	127	8	4

Exd J.W

J.W

Fish &c. Served as above by Walter Slater

Whitings		4.	
Shrimps — Pt		½	
Mackrels —		1	
Smelts —		4	
Turbot —			1

✓ 4 @ 2/	0	8
✓ ½ — — —	—	1 —
✓ 1 — — —	—	4 —
✓ 4 — — —	"	2 —
✓ 1 — — —	1	11 6
£	2	6 6

Exd J.W

J.W

Oysters &c. Served as above by Meekins

	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				
Oysters Pint	3½								2.		1½	1½		1½	1½						2½		7				2.	1			✓ 24 @ 3/	3	12	—

Exd J.W

J.W

Grocery Served as above by Eliz Marsden

Dble Sugar ℔		50	
Double "	"	30	
Lisbon — "		24	
Mace — oz.		1	
Cloves — "		1	
Cinnamon — "		½	
Nutmegs — "		½	
Almonds — "		12.	
Bitter Dᵒ — "		2.	
Raisins		24	
Currants		24	
Prunes — "			12.
Coffee — "			12.
Chocolate "			6
			2.
			2.

✓ 50 @ 1½	3.	6. 8
✓ 30 " 2/2	3.	5 —
✓ 24 1/	1.	4 —
✓ 1 30/	1.	10 —
✓ 1 12/	"	12 —
✓ ½ 24/	"	12 —
✓ ½ 26/	"	13 —
✓ 12 6/	3.	12 —
✓ 2 2/6	"	5 —
✓ 36 1/+	1.	16 —
✓ 36 1/2	2.	2 "
✓ 6 10	"	5 —
✓ 2 " 4/	"	8 —
✓ 2 6/6	"	13 —
£	20.	3. 8

Exd J.W

J.W

(3)

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Cyclery Served by His Royal Highness The Prince Regents Kitchen from the 6th April to 5th May 1816. 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
Hams	lb						203																											
Tongues	"						24																											
Parmasan Cheese							18 3/4																											
Gruyer Cheese							8 1/2																											
Salt	Bush						2																											
Stinglass	lb						6																											
Vermicilly	"						6																											
Cagliar Patte	"						2																											
Pipe Macaronie	"						6																											
Flatt D°	"						6																											
Split Peace	Bush						1/2																											
Lintels	2						2																											
Harricat Peas	2						4																											
Lucca Cyl	2						12																											
Anchovis	lb						12																											
Esp D°	Pints						12																											
Mustard	Pots						6																											
Capers	Pints						6																											
Common D°	"						6																											
Vinegar	Gals						30																											
Mangoes							48																											
Gilfkins	Doz						4																											
W. J. Pickle	Bott						2																											
Ketchup	Pints						2																											
French Olives	Pints						4																											
Cayen	Vials						4																											
Rice	lb						24																											
Ground D°	"						12																											
Pearl Barley	"						12																											
Ground W Peppers	"						6																											
Whole D°	"						4																											
Simoling	"						2																											
Curric Powder	Canisters						2																											
Coriander Seed	lb						1/2																											
Caraway	"						1/2																											
Concassia	"						2																											
Black Pepper							1																											
Long D°							1																											
Ginger	"						1/2																											
Preserved Fruits	Cases																																	
Gilt Dragon																																		
Jamaica Pepper	"						1																											
Vanille	"																																	
Orange flower Water	Fls																																	

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

Bread &c. Served to His Royal Highness The Prince Regents Kitchen from 6th May to 5th June 1816. by J. Quesnell

		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
2nd Loaves		5	5	5	7	15	12		9	8	8	5	5	10		5	32	5	5	5	10		5	5	9	8	3	10		5	5	5
Soup Loaves		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2
Rolls		2	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
Flower	Sack	½											½																½			
Bran	Bush^{l}			2														2														
Yeast	Quarts	1					1									1	1									1	1					
Grills	Gall^{s}	1																														

		£	s	d
213	107 @ 1/4	6	4	10
	106 @ 1/3½	5	19	3
	62 @ 1/4	1	"	8
	93 @ 1/2	"	15	6
	1½ @ 10/	"	8	5
	4 @ 1/-	"	4	"
	6 @ 1/6	"	9	"
	1 @	"	4	"
		23	5	3

Exd J.W.

J.W.

Butter Eggs &c. by Steph^{n} Cullum

		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
Butter	℔	4	12	8	16	40	16	12	14	16	10	14	8	12	6	16	24	12	6	8	10	10	16	16	16	6	12	6	10	14	12	16
Eggs	Hund^{d}				3				2				2			2		2	1				2		2			2			2	

			£	s	d
✓	398 @ 20	✓	33	3	4
✓	20 @ 13/4	✓	13	"	"
		£	46	3	4

Exd J.W.

J.W.

Bacon & Lard by Steph^{n} Cullum

			£	s	d
Bacon	℔	✓ 54 @ 11	✓	2	9	6
Lard	"	✓ 81¾ @ 11	£	3	17	7¼
			£	6	7	1¼

Exd J.W.

J.W.

Milk & Cream by Francis Truefitt

		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
Milk	2^{ts}	½	4	½	4	6	3	,	½	3	1½	4	2	6		1½	6	2	4	2	7	1	2½	1	5½	1½	1½	4	½	1½	3½	1½
Cream	Pints	1	1	4	6	11	1	4	1	1	3½	1	6	4	1	3	9	1	2	1	2	1	3	4	2½	2	1	1½	3	3	2	1
Dble	d^{o}			1	1½	5		"					1½				2		1½		½		1				1	1			1	

			£	s	d
✓	81½ @ 6	✓	2	"	9
✓	87½ @ 2/	✓	8	15	"
✓	17 @ 3/	✓	2	11	"
		£	13	6	9

Exd J.W.

J.W.

Wine &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
Port	Bott^{s}				1	8						2		2		4						1	1		2	1	1		1	1	1	1
Sherry	"				2	5	1			1				1		2	1					2					1					
Rhenish				4																												
Brandy															1																	
Madeira					6	1				4		1													5	1				1	5	
Champagne						1						1				1	1															

			£	s	d
19	27 @ 16/	✓	7	8	6
19	16½ @ 6/	✓	4	8	"
19	4 @ 14/	✓	2	8	"
	1 @	✓	"	11	"
19	24		"	"	"
19	4	£	"	"	"
		£	14	15	6

Exd J.W.

J.W.

Butchers Meat Served to His Royal Highness The Prince Regents kitchen from 6th May to 5th June 1816 by R^{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	31	1	2	3	4	5
Beef	℔	22	97½	"	58	214¼	67	72	20	83	"	120½	24½	56	73¼	30	143	26¼	75	25	96½	73	"	80	38	72½	50	46½	109½	28	22½	30½
Mutton		26	71½	48	43½	67	50	52½	81	50	54½	35½	47	52	29	50	136½	41½	38	54	45½	38½	53	49	102½	32	47¾	50½	41½	35	43	59½
Veal		31½	104	29	21	168½	71	39¾	46½	96½	21½	85½	19½	65½	37	15½	134¾	26½	22½	26½	78¾	25½	44½	103	98	20¾	64½	36¾	80½	38¼	29	104¾
Suet	"		6			10		10				6			10		6					10		4	6				10			
Legs of House Lamb							1																								1	
Sho^{s} d^{o}																																
Necks d^{o}								2	1	1					1						1			1		1						
Ribbs d^{o}						2		1			1				1		2		1		1						1			1		
Loin d^{o}																																
2nd d^{o}																								1								
Legs Grass Lambs													2									1	1					1				
Sho^{s} d^{o}			1	1					1				1											1			1	2				
Necks d^{o}																																
Ribbs d^{o}																									1							
Loin d^{o}									1									1						1								
2nd d^{o}			1	1	1	2			1	1	1			1	1	1	2	2	1	1	1		2	1	2	1	1	1	1	1	1	1
Sweetbreads						10			2			2					2								2			2		3		2
Lambs d^{o}																						8										
Calfs Feet																															4	

			£	s	d
✓	1854¼ @ 9	✓	69	10	8¼
	1625¼	✓	60	18	11¼
✓	1785¾ @ 11	✓	81	16	11¼
✓	78 @ 9	✓	2	18	6
✓	2 @ 9/	✓	"	18	"
	"		"	"	"
✓	8 @ 10/6	✓	4	4	"
✓	11 @ 13/	✓	7	3	"
	"		"	"	"
✓	1	✓	"	18	"
✓	5 @ 7/	✓	1	15	"
✓	8 @ 5/6	✓	2	4	"
	"		"	"	"
✓	1	✓	"	7	"
✓	3 @ 5/	✓	"	15	"
✓	30 @ 13/	✓	19	10	"
✓	25 @ 4/	✓	5	"	"
✓	8 @ 1/	✓	"	8	"
✓	4 @ 1/3	✓	"	5	"
		✓ £	258	12	¾

Exd J.W.

J.W.

Pork & Sausages Served as above by Rich^{d} Wall

		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
Pork	℔						11½		10	25¼		12½	11	8¼		9							9¾	10½		9½		9¾					
Sausages	"																															

			£	s	d
✓	127 @ 10½	✓	5	11	1½

Exd J.W.

J.W.

(5)

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Poultry &c Served to His Royal Highness The Prince Regents Kitchin from 6 May to 5 June 1816 by R. 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
Large Capons		1			5	1	1	1					1			1	1			1			1	1		4				1	✓20 @ 16/6 ✓	16.	10.	.
Capons	2.								1							1				.					2						✓6 @ 14/ ✓	4.	4.	–
Pullets	4	10.	3.	4	28	4	12.	5	10	2.	6	4	7	13		28	11	4	3	11	12.	3.	9	8	5	5	4	12.	2.	4	8	✓241 @ 9/6 ✓	114.	9.	6
Chickins		10.	5.	6	18.	6	4	2.	4		8	6	6	4		11	6	2.	2.	8	4	2.	10	8	6	5	2.	4		2.	6	✓137 @ 6/6 ✓	51	@	6
Fowls		2.			10		3		4		4		3.			4				3			2.	3.	2	3		3			2	✓48 @ 4/6 ✓	10.	16.	.
Cock Turkies																																		
Hen D°																																		
Goose		1			1		1	1				1				1					1		1			2						✓10 @ 10/6 ✓	5.	5.	.
Dychlings		2.			2	2.	3				2.	1				2.	4			4	1			4	2.	4				2.	2.	✓37 @ 6/6 ✓	12.	@	6
Sea Fowls		1			1				1							1														1	✓5 @ 20/ ✓	5.	@	.
Guenea Fowls													2.											2.								✓4 @ 8/6 ✓	1.	14.	.
Pidgeons					8							6								6			6									✓26 @ 1/9 ✓	2.	5.	6
Partridges																																		
Pheasants																																		
Leverets																																		
Rabbits																				2.			2		2							✓6 @ 2/ ✓	@	12.	@
New laid Eggs																																✓60 @ 6 ✓	1.	10	–
Lardings		1			25.		1		1				1	1		4				1			2	3						1		✓41 @ 4/ ✓	8.	4	–
Bardings												3.		6.		8							6					6				✓29 @ 6 ✓	@	14.	6
Plovers Eggs					36			18.																								✓54 @ 6 ✓	1.	7	–
Bagoe					2											2.								1	1							✓6 @ 12/6 ✓	3.	15.	–
Dotterels														6																		✓6 @ 4/6 ✓	1.	7	–
Quails																8							6					6				✓20 @ 4/6 ✓	4.	10.	.
																																✓	245.	4.	6

Exd J.W

J.W

Fish &c Served to His Royal Highness The Prince Regents kitchin from 6 May to 5 June 1816 by Jn°. Coleman

	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		2	1			2.	1			3.		1	1		3		1	2		1	1	2	1	3		1		1		✓28 @ 22/9 ✓	31.	17.	"
Crimped Cod	℔	5½		4½			3.	3½			3.			4																		✓23½ 3. ✓	3.	10.	6
Cod	℔								17.							13																✓30 @ 1/6 ✓	2.	5.	.
Cold Salmon	℔		4		9								4			10										4½						✓31½ @ 7/ ✓	11.	@	6
Salmon	℔								6			8				11½			17½							14½			3			✓69½ 3/ ✓	9.	1.	6
Soles				3.	3	10.					2.	6	4				2.		12.	2	3.	2	1	4	1		7					✓62 . 2/ ✓	6.	4	@
Whitings				6	6				8		2.	8						4		4	7		11		4	6	4		12.	3		✓85 @ 2/ ✓	8.	10.	@
Doree					1							1																				✓2 @ 24/ ✓	2.	8	@
Red Mullets					3			2.	2.							6																✓13 @ 8/ ✓	5.	4	@
Mackirells				8	8	6			12.	3		8		7	4	8					4					4		8	12.			✓92 @ 3/ ✓	13.	16.	@
Lobsters		1		3	5		6	2.	1	2.		4	1	1	1	3	4		1	9		1	4.	3	2.	4		1		2		✓61 @ 4/ ✓	12	4	@
Shrimps Pints		½		½	1	1		½				½	½	½	½	½	½	½		½	1	½	1½		1½	½	1		1		½	✓15 @ 3/ ✓	2.	5.	@
Crayfish Sund					½							½												½								✓1¼ @ 16/ ✓	1.	@	.
Prawns D°		½				½											½			½			½	½	1							✓4 @ 12/ ✓	2.	8	.
Eels	℔				3																											✓3 @ 2/6 ✓	@	7.	6
Skate	@																																	
Crimped Skate	@															4		3								10						✓17 @ 1/6 ✓	1.	5.	6
Gelse																				6½			7									✓13½ @ 4/ ✓	2.	11.	.
Salmon Trout	℔																					5			6							✓11 @ 5/ ✓	2.	15.	.
																																✓	116.	15.	6

Exd J.W

J.W

Fish served as above by Walker Goter

Turbot						1.																										✓3			
Lobster						1																										✓3			
Soles																			3													✓3 @ 2/6 ✓	@	7	6
Mackirels																			5													✓5 @ 2/ ✓	@	10	.
Prawns																			½													✓½ ✓	@	6	.
																				Turbots												✓1		1	2	.
																				d°												✓1		1	5	@
																				d°												✓1		@	10	
																																		5	@	@

Exd J.W

Oysters Served as above by R^d Meekins

Oysters Pick	1		1		2.		1		1																							✓6 @ 3/	0.	18.	@

Exd J.W

J.W

(6)

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Grocery Served to His Royal Highness The Prince Regents Kitchen from 6 May to 5 June 1816 by Wm Sweet

	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	3¼/4																																	
Single do lbs	40-14¾																																	
Nutmegs lbs	½																																	
Currants lbs	24																																	
Raisins lbs	24																																	
Lisbon Sugar lbs	24																																	
Mace lbs														½																				
Cinnamon lbs																																		

	£	s	d
✓ 3¼/4 @ 16 ✓	2	11	4½
✓ 40-14¾ @ 2/4 ✓	4	15	4½
✓ ½ @ 5/0 ✓	-	14	-
✓ 24 @ 1/- ✓	1	4	-
✓ 24 @ 1/8 ✓	2	-	-
✓ 24 @ 1/- ✓	1	4	-
✓ 1 @ ✓	2	0	-
✓ ½ @ ✓	-	12	-
✓	15	0	9

Exd S.W

JW

Oysters Served as above from the 6 May to the 5th June 1816. by Edward Howes

	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 Old	118½																																	
Hams New	262½																																	
Tongues	24																																	
Rice lbs	36																																	
Vermicelly lbs	6																																	
Oil Bottles	8																									6								
Mustard Pots	6																																	
Anchovies lbs	12																																	
Parmazan Cheese lbs	14																																	
Macaroni lbs					10																													
Allspice lbs					1																													
Long Pepper lbs					½																													
Hung Beef lbs													13																					
Salt Bushels															1											1								
Whole Pepper	1															6																		
Ground do																1																		
Isinglass lbs																	1																	

	£	s	d
✓ 118½ @ 1/4 ✓	7	10	-
✓ 262½ @ 1/ ✓	13	2	6
✓ 24 @ 7/6 ✓	9	-	-
✓ 36 @ 2/0 ✓	1	4	-
✓ 6 @ 3/ ✓	-	18	-
✓ 14 @ 6/6 ✓	4	11	-
✓ 6 @ 1/6 ✓	-	9	-
✓ 12 @ 4/6 ✓	2	14	-
✓ 14 @ 3/ ✓	2	2	-
✓ 10 @ 3/ ✓	1	10	-
✓ 1 ✓	-	3	4
✓ ½ 6/ ✓	-	3	-
✓ 13 @ 1/0 ✓	1	1	8
✓ 2 @ 21/ ✓	2	2	-
6 ✓ 12 @ 6/ ✓	3	12	-
✓ 1 ✓	-	6	-
✓ 1 ✓	-	15	
	51	11	6

Exd S.W

JW

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Vegetables &c Served to His Royal Highness The Prince Regents Kitchen from 6 May to 5 June 1816 by Wm Allison

	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			50.		50.							100				50.								50					50			✓350 @ 5/4 p/✓	6	11	3
Apples			24													24																✓40 @ 5/4 ✓	4	16	-
Garlick																																		
Bayleaf Bunch																1																✓1 ✓	-	-	8
Apricots Bottle				2.												3																✓5 @ 7/6 ✓	1	17	6
Sweetherbs Bunch				4	4						4													3	3		4			6		✓20 @ 3/ ✓	4	4	-
Asparagus Pease pint				1/2	3											1/2																✓6 @ 5/ ✓	1	10	-
Sivil Oranges					6.																			6								✓12 @ 6/ ✓	-	6	-
Mushrooms Pottle					2.																											✓2 @ 3/6 ✓	-	7	-
Oranges																60.																✓60 @ 5/ ✓	1	5	-
Strawberrys Thumbs																16.																✓16 @ 2 3/6 ✓	2	16	-
Green Pease Pints																2 1/2																✓2 1/2 @ 25/ ✓	3	2	6
Gooseberries Pottles															1																	✓1	-	4	-
																																✓ £	22	19	11

Exd S.W J.W

Total Credits £ 827. 19. 3 1/2
Disbursements 170. 1. 2—
998 . 5 1/2

Bread &c Served to Prince Regents Kitchen from 6 June to 5 July 1816. by J. Quesnells

	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
2ua Loaves	5.	5.	10		5.	5.	5.	5.	3.	6	3.	3.		5.	5	5.	10		5.	5.	5.	5.	6	26.	2.	5.	5.	5.	5	11	165 @ 13 1/2	9	5	7 1/2
Sous. D.	2.	2.	4		2.	2.	2.	2.	"	4	2.	2.		2.	2.	2.	4		2.	2.	2.	2.	2.	4		2.	2.	2.	2.	2.	50 @ 4	-	19	4
Rolls	3.	3.	6.		3.	3.	3.	3.	"	6	3.	3.		3.	3.	3.	6		3.	3.	3.	3.	3.	6.		3.	3.	3.	3.	3.	87 @ 2 1/2	-	14	6
Flower Sack		1/2														1/2								1/2.							1 1/2 @ 110/	0	5	-
Bran Bush									2.																		2.				40 @ 21	-	7	-
Yeast Qua															1.				1				2.					1			5 @ 10	-	7	6
Grits Gall																																		
																															✓ £	19	18	11 1/2

Exd S.W J.W

Butter Eggs Served as above by Steph. Pullum

Butter lb	8	6.	8.	12	8	10	12	6		8.	8	10.	10.	10.	16	14	8.		14	16	10	8	16	30	30	10		14	14	30.	260.	✓606 @ 1/10 ✓	45.	9	-
Eggs Hund					2.					1		1			2.					2			2.	3.	2.			2.				✓17 @ 13/ ✓	11	1	4
																																✓ £	56	10	-

Exd S.W J.W

Bacon & Lard Served as above

Bacon lb	163		96																	17.			15.				9 3/4					✓300 3/4 @ 11 ✓	13	15	8 1/4
Lard "			41 1/2																	19 1/2			20 1/2				15 1/4					✓96 3/4 @ 11 ✓	4	8	9
																																✓ £	18	4	5 1/4

Exd S.W J.W

Milk & Cream Served as above by Truffitt

Milk Qts	4	1	1		3.				2 1/2			1	1	4	1	6 1/4	8 1/4	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2	6 1/4	6 1/4	4	1/2	5 1/2	1	6 1/2	2				
Cream Pints	1	1	1	3 1/2	3.	2 1/2	2	2.	1	1/2	1/2	4	1	2	2	3.	1 1/2	2.	3	2.	1	1	3.	6	9	1	2	1	3 1/2	10 1/2				
Dble D																1 1/2	1			1 1/2				2.	3.					3.				
																															✓72 1/2 @ 1/ ✓	1	16	3
																															✓76 1/2 @ 2/ ✓	7	13	-
																															✓12 @ 3/ ✓	1	16	-
																															✓ £	11	5	3

Exd S.W J.W

Wine &c Served as above by Strongitharm & 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.	1.	2.	3.	4.	5.				
Port Bott			1											2.	1			1		1			1		4	2			3.		✓16 @ 66/ ✓	4	8	-
Sherry D												1			1					1					3	3.	1		2.		✓12 @ 66/ ✓	3	6	
Madeira D						5.	1																4						4		✓14 @ 90/ ✓	5	5	
Rhenish "																								3							✓3 @ 1134/ ✓	1	16	
Brandy — .																								1							✓1 — — ✓ — —	11	—	
10 D Claret — .							1																		1	2			2			£ ✓	15	6	
Champagne																									1									

Exd S.W J.W

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Butchers Meat Served to His Royal Highness Prince Regents Kitchen from 6 June to 5 July 1816. by R. 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.
Beef ___ lb	62½	101½	44	44½	31	31	16¾	49¾	"	54½	51¼	54½	73	"	56¼	58	33	74¼	82	31	12½	126½	26	119½	146	48½	38½	51½	43	172½	48	✓ 1780¾ " 9	✓	66	15	6¾
Mutton "	48	46	35	26½	67¾	36	49¾	26	16	25	35½	58	52¼	32	27	74	47½	29	51½	58¾	30½	356½	60	90½	93½	68	58½	38¾	42	100½	2208	✓ 7139 " 9	✓	269	19	3
Veal ___	32½	50¼	28	57¾	40½	80¼	35	34½	16¼	75½	34½	81	29¼	36½	39	63	35½	28	71¼	34½	20	2538½	29	145½	154¾	19½	91½	65½	65½	127	1710	✓ 5909 " 11	✓	270	16	7
Suet "	8			6		3		4		6					4			10		5		8		12	15					16		✓ 97 " 9	✓	3	12	9
Legs of House Lamb								1																				1				✓ 2 " 91	✓	"	18	
Sho: Dº																																				
Necks Dº													1											2	1							✓ 4 " 10/6	✓	2	2	
Ribbs Dº		1				1		1					1		1		1		1	1				1				1		1		✓ 11 " 13/	✓	7	3	
Loins Dº																														2		✓ 2 " 5/	✓	"	10	
Quarters Dº															1											1						✓ 2 " 18/	✓	1	16	
Legs of Grass Lamb															1													1				✓ 2 " 7/	✓	"	14	
Sho Dº			1		1					1					1		1		1				1			1				1		✓ 9 " 5/6	✓	2	9	6
Necks Dº																																				
Ribbs Dº																																				
Loins Dº							1					1																				✓ 2 " 5/	✓	3	10	
Duº Dº	2	1	2	1	1	1	1		1	1	1	2	1	1	1	1	1	1	1	1	2		2	1	1	2			1	1		✓ 31 " 13/	✓	20	3	
Sweetbreads					6	3									2									4	2		2	1		2		✓ 22 " 4/	✓	4	8	
Lambs Dº					8																			8								✓ 16 " 1/	✓		16	
Calfs feet						4				6														8						8		✓ 26 " 1/3	✓	1	12	6
Cowheals																										8						✓ 8 " 1/3	✓	"	10	

Exd J.W. £ 654 16 1¾

Poultry Served as above by D. 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.	1.	2.	3.	4.	5.	£.	s.	d.
Large Capons	4		1	1	6	1	1	6	3			1		1	1	2			1					1				1			✓ 31 " 16/6	✓	25	11	6
Capons																								2	2						✓ 4 " 14/6	✓	2	18	
Pullets	3	4	3	11	6	5	5	1			8	7	11	5	5	9	3	10	5	5	3	111	3	18	32	4	4	9	3	20	72	✓ 385 " 8/6	✓	163	12	6
Chickins	2	3	6	6	16	4	6	10	4			4	6	4	13	6	2	6	4	9	2	37	7	15	18	3	2	6	2	10	24	✓ 232 " 5/6	✓	63	16	
Fowls ___			2	2	2		2	1		2		3			1				2					8	3					4		✓ 32 " 4/6	✓	7	4	
Sea Fowls					1											1				1												✓ 3 " 20/	✓	3		
Guinea Fowls					2	2	2													2					2							✓ 10 " 8/6	✓	4	5	
Quails			6		12	6		6					6		6									16	16		6			8		✓ 88 " 4/	✓	17	12	
Pigeons ___					6								6		6							6										✓ 24 " 2/	✓	2	8	
Goose ___				1		2		1				1	1		1	1		1						1				1		1		✓ 12 " 9/6	✓	5	14	
Ducklings ___			2		2	2						2	2	2	2				2			2		2	5					2		✓ 27 " 5/	✓	6	15	
Pagoat Dº			2		2½			1½	2											1				3						2		✓ 14 " 10/6	✓	7	7	
Leverett ___					2			2																						1		✓ 5 " 8/6	✓	2	2	6
Lardings				1	23	3	1						1			1				1				12	7		2			9		✓ 61 " 2/6	✓	7	12	6
Bardings ___			6		6	16									6									8	8		6			8		✓ 64 " 5/	✓	1	1	4
Leverets ___	4																															✓ 4 " 8/	✓	"	2	8
Rabbits																2									8							✓ 10 " 1/9	✓	"	17	6
Turkey Poults																2																✓ 2 " 5/6	✓	"	11	
Partridges																									3							✓ 3 " 5/	✓	"	15	

✓ 323. 5. 6

Exd J.W.

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Fish served to His Royal Highness The Prince Regents Kitchen from 6. June to 5 July 1816. by Jn.° Coleman

	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.
Large Turbotts	1		2		2	1		1				1	1	1	1					1	2			1	2	2.				3.	✓ 22 @ 7/	✓	18	14	
Small D.°																																	
Cole Salmon D						8		8																						5.		✓			
Salmon "		18				7			5			17				22				13			22.				5				✓ 21 . 8/	✓	8	8	—
Large Darce					1										1																✓ 109 . 2/	✓	10	18	—
Berwick Trout "						9																									✓ 2 " 24/	✓	2	8	—
Mackrells	12.			10		24	4		8			4	12.		3.	4.	4							10	3		2		2	13.	✓ 9 . 2/6	✓	1	2.	6
Soles			3.				5.	4							7	4		3	4	8				6	3		10	2	2		✓ 115 . 2/	✓	11	10	—
Whitings		4		4	11	4		8							6	4				6			6		8		12.		6	6	✓ 61 " 2/6	✓	7.	12.	6
Lobsters	1		1		3	5		5					4	1	4					3			1	3.	3					4	✓ 85 " 3/	✓	12.	15	—
Shrimps		½	½		½		½	1.					½		½	½		½	½	½				1.	1		½		½.	1.	✓ 38 . 2/6	✓	4.	15	—
Crayfish				¼		½																								⅛	✓ 10 . 3/	✓	1.	10	—
Prawns			½		¾							½.								½				¾							✓ 1 . —	✓	"	16	.
Haddocks		4																					6								✓ 3 . " 14/	✓	2.	2	—
Skate									7							7															✓ 10 . " 3/	✓	1.	10	—
Brills																				13.											✓ 14 . 1/6	✓	1.	1	—
Gills																															✓ 13 . 1/6	✓	"	19.	6
																								8.							✓ 8 . " 2/6	✓	1.	—	
																															£	87	1. 6

Exd JW JW

Fish served as above by Walker Goter

		£	s	d
Turbot	1	✓ 1 . —	✓	" 18 .
Trout	3.	✓ 6 " 3/6	✓	" 15 .
Lobsters	2 1	✓ 6 " 3/6	✓	1. 1
Cole Salmon D	3/4	✓ 3¾ . 8/	✓	1. 10 .
Mackrells	6 4	✓ 10 . 1/3	✓	" 12. 6
Whitings	4	✓ 4 . 2/3	✓	" 9 —
		£	✓	5. 5. 6

Exd JW JW

Grocery &.° served to Prince Regents Kitchin from 6. June to 5 July 1816 by Eliz.° Marsden

	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
Dble Sugar D	84. 2																														✓ 84 @ 1¼	✓	5	12	.
Treble																																	
Lisbon "	24.																														✓ 24 @ 1/	✓	1	4	.
Raisins	24.																														✓ 24 @ 1/	✓	1	4	.
Currants	24.																														✓ 24 @ 1/2	✓	1	8	"
Almonds	12.																													6	✓ 18 @ 6/	✓	5	8	.
Cloves	1																														✓ 1	✓	"	12	"
Nutmegs	½																														✓ ½ @ 26/	✓	"	13	.
Mace	½																														✓ ½ @ 30/	✓	"	15	.
Muscatelles																														12	✓ 12 @ 3/4	✓	1	16	4
																															£	✓	10	12	—

Exd JW JW

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Dilery/ Served to Prince Regents Kitchin from 6. June to 5. July 1816. by Johan Mackay

		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
Hams & D	D	18				7 4½										20 3½														58½		✓ 52 5¾ @ 1/2	30	13	4½
D° Raw																																			
Tongues		28																														✓ 28 @ 7/6	10	10	
Ox ———	Batts	12				1					2					8														4		✓ 27 @ 6/6	8	15	6
Anchovis	℔	12														8																✓ 20 @ 4/2	4	3	4
Esp. D°	Pints																																		
Cayan	Vials	4																														4 @ 3/		12	
French Nenegar	℔	4																														4 @ 3/6		14	
Girkins	D°	8																														8 @ 8/	3	4	
Parmasan	℔	12½																														12½ @ 2/6	1	11	3
Salt	Bush										1													1								✓ 2 @ 2/	2	2	
Rice ———	℔															12						24										✓ 36 @ 7	1	1	
Barley ———																6																✓ 6 @ 7		3	6
Common Capers	Pints															6																✓ 6 @ 3/6	1	1	
Venegar	Jatts																			30												✓ 30 @ 3/4	5		
Red Lead	do																			12												✓ 12 @ 6/		6	
Vermicelly	℔																				4											✓ 4 @ 3/		12	
Sting Glass	℔																					4				2						✓ 6 @ 13/	3	18	
Long Peppers	℔																					1										✓ 1		4	
New Chatel Cheese																										12						✓ 12 @ 9		9	
Sp° of Wine	Jatts																													½		✓ ½ @		15	
																																£	75	14	11½

Exd. J.M.K. J.M.

Vegetables &c served to Prince Regents kitchen from 6. June to 5th July 1816. by J. Cocker

		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.
Mushrooms	Potts			1		1/2					1								1		1					2.				2		✓ 8½ @ 3/6 ✓	1.	9.	9
Lemons				24									50.							50.					100.							✓ 224 @ 1/4 ✓	3.	14.	8
Oranges									12																24.							✓ 36. @ 1/5. ✓	@	15.	@
Civil Oranges				6																												✓ 6. @ 1/6. ✓	@	3.	@
Turtle Herbs	Bunch			4																												✓ 4. @ 1/ ✓	@	4.	@
Peas	Pints				1/2	1			1																					2.		✓ 4½ @ 1/3 ✓	@	5.	7½
New Potatos	℔					1.													16½													✓ 17½ @ 1/6 ✓	1.	6.	3
Bazil	Bunch					5.					1													3.								✓ 9 @ 1/ ✓	@	9.	—
Margarum						4					1													2.								✓ 7. @ 1/6 ✓	@	3.	6
Green Onion	Bunch						1																									✓ 1. @ ✓	—	@	9
Garlic ———	Buyth													1																1		✓ 2. @ 1/6. ✓	@	3.	
Winter Savory	Bunch						4																									✓ 4. @ 1/4. ✓	@	1.	4
Savoys ———											8																					✓ 8. @ 1/4. ✓	@	2.	8
Cabbage Lettuce																			4													✓ 4 @ 1/2 ✓	@	@	8
Carrots	Bunches																				1.											✓ 1. @ ✓	—	2.	6
Savory	Bunch																							2.								✓ 2. @ 1/4. ✓	—	@	8
Currants	Pints																									3.						✓ 3. @ 1/8 ✓	—	2.	—
French Beans	Hund																									300						✓ 300 @ 3/ ✓	@	9.	
Cherry ———	℔																													2.		✓ 2. @ 3/6 ✓	@	7.	—
																																✓ £	10.	@	4½

Exd. J.M.K. J.M.

Total Credit £ s d 129 6. 0 7½

Disbursements

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Bread Served to Princes Regents Kitchen from 5th July to 5th August 1816 by John Quesnale

		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
Qua^{rs} Loaves		24		15	5	5	5	5	10		5	5	5	5	5	10		5	5	5	5	5	10		5	5	5	5	5	14		7	185 a 13/2	10	0	1/2
Sorts do^{rs}		4		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	62 a 1/4	1	0	8
Rolls		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		3	93 a 1/2	0	15	6
Flour	Sack												1/2												1/2								1	5	10	0
Bran	Bush^{l}											2																					2 a 21	0	3	6
Yeast	2^{c}										2					1					1												4 a 10	0	6	0
Gritts	Gall																						1										1	0	4	0
																																		10	7	9/2

Exd SW

Butter & Eggs Served as above by Step^{n} Cullum

		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
Butter	lb	10	10	6	16	14			10		8	16	16	6	16	10	12	20	16	10	6	14	16	14	16	12	16	4	8	12	12	10	✓ 344 a 1/5	24	7	4
Eggs	Hund^{d}											2				2				2				2		1/2	1/2		2			1	✓ 12 a 43	9	2	0
																																		33	9	4

Exd SW

Bacon & Lard Served as above

Bacon	lb			42 a 6 1/2														16 3/4								16 3/4				5/4		✓ 148 3/4 a 11	6	15	10 3/4
Lard	"												31 3/4							44 3/4													✓ 76 1/2 a 11	3	10	1 1/2
																																		10	6	0 3/4

Exd SW

Milk & Cream Served as above by Truffitt

Milk	Qua^{rs}	1	1	5/2	1	2	2.	2	1	1	5	4		5/2	1 1/2		1	3	1/2	4 1/2	3	1 1/2	5	3 1/2		2 1/2	5	1 1/2	4 1/2	5 1/2	1	5	79 1/2 a 16	1	19	9
Cream	Pints	1	1	1	1/2	3	1	1	1	1	2.	7	1	4	2 1/2	1	2.	3	1	1	2 1/2	2.	2.	2	1	1	1	1	1	2 1/2	2	7	61 2/	6	2	0
Bottles												2			1			1													2.	6 a 3/	0	10	0
																																		8	19	9

Exd SW

Wine &c Served as above by

Port	Bott											2.		1	1	1		1				2.		1							1		✓ 10 a 5/6	✓	2	15	-
Sherry	"			2.	3.						2.	1										1									1		✓ 10 "	✓	2	15	-
Madeira	"			2								4		1						4				1					2.				✓ 14 18	✓			
Claret	"																	1				1									1		✓ 3. 10	✓			
																																		5	10	-

Exd SW

Butchers Meat Served to Prince Regents Kitchen from 5th July to 5th August 1816 by R. 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
Beef	lb	32 1/2	65 1/4	18 3/4	72	68	111 1/2	45 3/4	"	76	65	111 1/2	10 1/2	57 3/4	87 1/2	29	74 1/2	51	"	54 1/2	87 1/4	58 1/2	"	82	44	36 1/2		66 3/4	42 1/2	23 1/2	70	63	81	✓ 1682	✓ 9	✓ 63	1	6
Mutton	"	40	27	56	66 1/2	58 1/4	92 1/2	63	"	49 1/2	48	32 1/4	60 1/4	39	61 3/4	41 3/4	34	92 1/2	39	59	37 1/2	55 1/2	81 3/4	71	48	50 1/4	57	41	52 3/4	45	45	53 1/2	353 5/4	✓ 5133 1/2	✓ 9	✓ 192	10	1 1/2
Veal	"	48	16 1/2	18 1/2	56 1/2	48 1/4	36 3/4	57	"	20	99	133 1/4	32	27	80 1/2	33	24	60 3/4	52	59	30 1/4	29 1/2	109 1/4	72	20 3/4	36	46	22	74 1/2	26 1/2	18	93 1/4	2508 1/4	✓ 3987 1/2	✓ 14	✓ 102	14	9
Suet	"		8		6					6			6				8	4	4		5			12			4			5		10		✓ 78 a 9	✓	2	18	6
Legs of House Lamb																		1																✓ 1	✓	"	9	"
Sho^{s} do																																						
Necks					1						1	2					1						1	1										✓ 7 a 10/	✓	3	10	"
Ribbs											2		1							1				1		1		4			1		✓ 8 a 12/	✓	4	16	"
Loins																																						
Quarters																																						
Legs of Grass Lamb			1								1				1							1									1		✓ 5. a 6/6	✓	1	12	6
Sho^{s} do											1		1		1			1							1								✓ 5. a 5/	✓	1	5	"
Necks				1							1																						✓ 2 a 5/	✓	"	10	
Ribbs													1																				✓ 1	✓	"	7	"
Loins				1																	1												✓ 2. a 4/6	✓	"	9	"
Qua^{rs}		1	1	1	3.	1	4	"	1	2.	1	1	1		2		1	2	1	1	1	1	1		2.		2	2	1	1	1	2.		✓ 37. a 12/	✓	22	4	"
Sweetbreads												2						2					2	2										✓ 8 a 4/	✓	1	12	
Lamb do																																			✓	477	19	4 1/2
Calfs Feet																																						

Exd SW

(12)

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Poultry &c Served to Prince Regents Kitchin from 6 July to 5 August 1816 by Rich Spilsbe

	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
Large Capons							1	"			4	1		1			1				1			1							1	√11 @12/6	√	6	17	6
Capons																	1			2.			2.			2.						√7 @10/6	√	3	13	6
Pullets	3.	8	3.	5.	10.	8	9	3	9	3.	13.	5	7	4	4	11	6	3	2	3	6	9	10	3.	3	3.	3	4	5.	14	13.	√192 @7/6	√	72	"	"
Chickens	4	2.		10.	2.	4	4.	.	6	3.	6.	4	6	6	4	6	9	2.	2.	4	4	6	8	4	2	2.	2.	4	2.	2.	6	√126 @1/6	√	28	7	"
Fowls										2				2.				2.				2.					3.				2.	√13 @4/	√	2	12	"
Geese														1									1								1	√3 @10/6	√	1	11	6
Ducklings											2.	2									2	1		2.				2.			2.	√13 @1/6	√	2	10	6
Sea Fowls															1					1											1	√3 @20/	√	3	"	
Guenea Fowls																																	√	√		
Pigeons																	4															√4 @1/9	√	"	7	"
Leuerets				2																												√2 @9/	√	"	4	6
Rabbits																				1								2.				√3 @1/9	√	"	5	3
Quailes											20											6									6	√32 @1/6	√	7	4	"
Pagoul					2.																1										2	√5 @10/6	√	2	12	6
Lardings				1							2.	1	1								1	1									7	√14 @3/	√	2	2	"
Bardings											8.											6										√14 @1/	√	"	4	8
Barbridge																											1					√1 @		"	5	"
Gizzards																																√6 @		"	3	6
																																		135	1	11

Exd SW

Fish &c Served to Prince Regents Kitchen from 6 July to 5 August 1816 by Jn Coleman

	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
Turbotts			1	1	1		1				1	1	1	1	1	1	3	1	1		1		2.	1	1					1		√21 @1/06	√	29	8	"
Sole Salmon														2.								3½										√5½ @5/	√	1	7	6
Salmon	8			22		16					13	6	16				19				10				12.			18				√140 @2/	√	14	"	"
Whitings	10		4			1/					6		11																	4		√30 @2/	√	3	18	"
Soles		3		8						3	2	4	4	2	2.	4	4	8			8	3.	4		11		2	9		1	4	√86 @2/6	√	10	15	"
Mackrells				2.			3				4																					√9 @1/6	√	"	13	6
Lobsters			1	1	1		1			2	3.	1	1	1	1	2.	3	1	1		1		2.	1	1		1	1			4	√31 @5/	√	7	15	"
Shrimps Pint	½	½		½		½					1	½	1½	1	1		½				1	1	1					1			1	√12½ @3/	√	1	17	6
Crayfish Hund													¼			½	½															√1¼ @16/	√	1	"	
Prawns "				½							½												½									√½ @4/	√	1	1	"
Haddocks											4																	3.	1			√8 @3/	√	1	4	"
Skaite													6												9							√17 @1/6	√	1	5	6
Gibs "																															6	√6 @3/	√	"	10	"
																																		175	3	"

Exd SW

Fish Served as above by Walker & Foster

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Grocery &c. Served to Prince Regents Kitchen from 6 July to 5 Augt 1816 Mile End

		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
Loff Sugar	℔	37¾																															✓ 37¾ @ 1/5	2	13	5¾
Treble	"	20½																															✓ 20½ @ 2/3	2	6	1/2
Currants		24																															✓ 24 @ 1/-	1	4	-
Raisins	"	24																															✓ 24 @ 1/9	2	2	-
Lisbon		24																	24									24					✓ 72 @ 1/1	3	6	-
Mace	oz	8																															✓ 8 @ 3/	1	4	-
Cloves	"	8																															✓ 8 @ 1/3	-	10	-
Nutmegs	"	8																															✓ 8 @ 1/9	-	14	-
Cinnamon	"	8																															✓ 8 @ 1/6	-	12	-
																																		£ 14	11	7¼

Exd JW

JW

Cellery Served to Prince Regents Kitchen from the 6th July to 5th Augt 1816 by Edw Howes

		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
Old Hams	℔	109½																															✓ 109½ @ 1/4	✓	7	6	-
New D		118¾																															✓ 118¾ @ 1/-	✓	5	18	9
Tongues		12	-																														✓ 12 @ 7/6	✓	4	10	-
Mh Hard	Pots	12	-																														✓ 12 @ 1/6	✓	-	18	-
Cayan	Vials	6																															✓ 6 @ 3/	✓	-	10	-
Macaroni	℔	6																															✓ 6 @ 3/	✓		18	
White Pepper	℔	6																															✓ 6 @ 6/	✓	1	16	-
Singlass	℔	3																															✓ 3 @ 15/	✓	2	5	-
West India Pickles	Batt	2																															✓ 2 @ 11/	✓	1	2	-
Salt	Buck.											1																1					✓ 2 @ 1/10	✓	2	2	-
Anchovis	℔											12																					✓ 12 @ 4/6	✓	2	14	-
Parmasan												13½																					✓ 13½ @ 3/	✓	1	19	9
Dutch Beef												7½																					✓ 7½ @ 1/6	✓	-	11	3
Prussian Blew	oz												1																					✓ 1	✓	-	5	-
Gumbogs													1																					✓ 1	✓	-	2	-
Carmine	Viol												1																					✓ 1	✓	-	3	-
Brown Oliet	oz												1																					✓ 1	✓	-	3	6
Saffron													½																					✓ ½	✓	-	3	3
Red Lead	℔																											24					✓ 24 @ 6/	✓	-	12	-
Salt Petre	Lby																											½					✓ ½ @	✓	-	-	5
																																		£	34	7	11

Exd JW

JW

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Vegetables served to the Prince Regents Kitchen at Carlton House from the 5th of July to the 6th of Aug. 1816 by Wm Allison

		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												50				25					50								25.		25.		175 2/4		2	18	4
Mushroons	Pottle											3.										½.		1						1		5/2 2/4		1	2	"
Sweetherbs	Bunch											4																4				8 2/6		1	"	"
Cherries	℔											2.																				2 2/3		"	6	"
Onion	Bunch																							1								1		"	2	"
Green Onion	Bunch																							½								½		"	"	9
Garlick	℔																							1								1		"	1	"
																																£		5	10	1

Exd JW JW

Total Creditor 819 6 9/2
Disbursements 19 1 10

Bread Served to Prince Regents Kitchen for the Ball & Supper on the 12th July 1816 by J. Quesnells

	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
2nd Loaves																																24 2/13 3/2 ✓		1	7	0
Half 2 Quarters d°																																36 2/16 3/4 ✓		1	"	3
Rolls																																36 3/2 ✓		4	6	"
Flour	Sack																															1 ✓		5	10	"
Bran	Bush																															2 2/21 ✓		"	3	6
Yeast	2nd																															6 2/10 ✓		"	9	"
Twists																																9 2/8 ✓		"	6	"
																																£		7	15	6

Exd JW JW

Butter Eggs Served as above by Steph" Cullum

Butter	℔	152 2/17 ✓ 10 15 4
Eggs	Hund	13 2/13 ✓ " 8 9
		£ 19 4 4

Exd JW JW

Bacon & Lard Served as above by Steph" Cullum

Bacon	℔	74 2/10 ✓ 3 1 8
Lard	"	31 2/10 ✓ 1 5 10
		£ " "
		£ 4 7 6

Exd JW JW

Milk & Cream Served as above by Trussell

Milk	Quart	6 2/6 ✓ " 3 "
Cream	Pints	31 2/2 ✓ 3 2 "
Dble d°	"	32 2/3 ✓ 4 16 "
		£ 8 1 4

Exd JW JW

Wine &c Served as above by

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

Butchers Meat Served to Prince Regents Kitchen for the Ball & Supper on the 12th July 1816. R. Hudson

Beef	℔	774	@ 9d	£ 29.	6
Mutton		118.	@ —	4.	8. 6
Veal		607	@ 11d	27.	16. 7¾
Suet		20.	@ 9d	15.	
Sho. of House Lamb		16.	@ 7d	5.	12.
Necks do		14.	@ 10½d	7.	7.
Ribbs do		12.	@ 13d	7.	16.
2nd Grass Lamb		6.	@ 13d	3.	18.
Lamb Sweetbreads		36.	@ 4d	1.	16.
Calfs Feet		88.	@ 13d	5.	10.
				£	93. 19. 7¾

Exd JW JW

Poultry Served to Prince Regents Kitchen as above R. Spike

Large Capons		91.	@ 13/6d	61	8 6
Pullets		83.	@ 7/6d	31	2 6
Chickins		312.	@ 4/6d	70	4 —
Fowls		48.	@ 4/d	9	12 —
Ducklings		49.	@ 4/6d	11	— 6
Quails		54.	@ 4/d	10	16 —
Pea Fowls		4.	@ 20/d	4	— —
Geane Fowls		18.	@ 8/6d	7	13 —
Lardings		98.	@ 1/d	6	2 6
Birdings		42.	@ 4d	—	14 —
Ragoût	℔	5.	@ 10d	2	10 —
				£	215 3 —

Exd JW JW

Fish &c. Served as above by Jn. Coleman

5 6 7 8 9 10 11 12

Lobsters		33.	@ 5/d	£ 8	5 —
Crayfish		250	@ 1/6d	2	— —
Prawns		700	@ 1/4d	4	10 —
				£	15 3 —

Exd JW JW

Grocery Served as above

Double Sugar lℓ	100	100	@ 1/5d	£ 7	1 8
Treble do lℓ	60	60	@ 2/3d	6	15 —
Lisbon do lℓ	24	24	@ 1/1d	1	2 —
Jordan Almonds	10	10	@ 5/6d	—	19 —
Butter do lℓ	2	2	@ 2/6d	—	5 —
Muscatills lℓ	6	6	@ 2/d	—	12 —
				£	20 14 8

Exd JW JW

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Oysters &c Served to Prince Regents Kitchen for the Ball Supper on the 12. July 1816

		£	s	d
Old Hams	lb			
New Hams	—			
Tongues				
Tarragan Vinegar	Qts			
Stye Sauce	lb			
Pearl Barley	lb			
Vermecilly	"			
Capers	Bott[s]			
All Spice	lb			
Caraway Seed	lb			
Fine Salt	Qts			
Salt Bushells				
Vanilla	oz			
197¾ @ /16 ✓		13	3	8
322¾ @ /14 ✓		18	16	6½
60. @ 7/6 ✓		22	10	"
4 @ 4/ ✓		"	16	"
8. @ 15/ ✓		6	"	"
8. @ /8 ✓		"	5	4
5 @ 3/ ✓		"	15	"
4 @ 6/ ✓		1	4	"
1	✓	"	3	4
1	✓	"	1	8
12 @ 6/6 ✓		3	18	"
1	✓	1	1	"
4 @ 10/ ✓		2	"	"
	£	70	14	6½

Vegetables &c Served as above by Mr. Allison

Exd J.W

Mushrooms	Pottles				
Sweet Herbs	Bunches				
Oranges	—	7. @ 3/6	✓	1.	4. 6
Lemons	—	2. @ 1/	✓	—	2. "
Turnips	Bunch[s]	124	5[d]	✓	2. 11. 8
Carrots	— "	192.	4[d]	✓	3. 4
Myrtles	in potts	10	1/	✓	— 10 "
Cocoa Nutts		8	2/	✓	— 16 "
Beet Root		8	2/6	✓	1. —
Young Potatoes	lb	4	2/6	✓	— 10 "
Gooseberries	Qua[t]	6	6	✓	— 3 "
Redd[s]hes	Bunch[s]	2 @ 1/	✓	—	2 "
Cucumbers	—	2 @ 10	✓	—	1. 8
Cherries	lb	4 @ 6	✓	—	2 "
Strawberries	Pottles	6 @ 1/6	✓	—	9 "
Spinach	Dishes	39 @ 4/6	✓	8.	15. 6
French Beans	lb	54 @ 3/6	✓	9.	9 "
Pease	Qua[t]	20 @ 2/	✓	2.	—
Asparagrass	Bund	10 @ 3/	✓	1.	10 "
Imperial Strawberries	Pottles	12 @ 3/	✓	1.	16 "
		½	—	✓	2. 6
		12 @ 4/	✓	2.	8 "
		£	✓	36	16. 10

Exd J.W

Abstract Ball Supper on the 12. July 1816

		£	s	d
Bread	£	7.	15.	6
Butter & Eggs	—	19.	4.	4
Bacon & Lard		4	7.	6
Milk & Cream		8.	1	"
Wine		16.	4	
Butcher		93	19.	7¾
Poulterer		215.	3	—
Fishmonger		15.	3	—
Grocery		20.	14	8.
Cyclery		70.	14.	6½
Vegetables		36.	16.	10.
	£	508.	4	" ¾

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Bread Served to Prince Regents Kitchen from 6 Augst to 5 Sept. 1816. J. Quesnel

		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
Qua Loaves		8	6	6	6	18		56	6	6	6	6	12		6	6	6	6	6	12		5	5	5	5	9	10		5	5	5	5
Serf. D°		2	2	2	2	6		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	-	-	-
Rolls		3	3	3	3	6		3	3	3	3	3	6		3	3	3	3	3	6		3	3	3	2	3	6		3	3	3	3
Flour	Sack			½						½															½							
Bran	Bskt				2										2																	
Yeast	2ᵈˢ					2													1													
Grills	Plate																	1														

		£	s	d
✓ 235	@ 13/	✓ 13	4	4½
✓ 562	4	✓ "	10	6
✓ 93	@ 2	✓ "	15	6
✓ 1½	@ 10/	✓ "	8	5
✓ 4	@ 21	✓ "	7	"
✓ 3	@ 18	✓ "	4	6
✓ 1		✓ "	4	"
		£✓	23	19 "

Exd J.W. JW

Butter & Eggs Served as above J. Cullum

		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
Butter	D	10	6	10	14	16	40	40	4	14	20	26	12	12		24	4	16	12	26	8	4	8	4	6	8	10	10	8	6	4	6
Eggs	Hund	3				3		2			2	2					2			3							2			1			

			£	s	d
✓ 388	@ 17/	✓	27	9	8
✓ 20	@ 15/	✓	15	"	"
		£	42	9	8

Exd J.W. JW

Bacon & Lard Served as above J. Cullum

Bacon	D	80/					35½							59¾						19¾												
Lean	D°	7/												17½						33¾												
Lard	"						27/																30/									

			£	s	d
✓ 194¾					
321½ ✓ 126¾		321/	14	14	8½
✓ 57½	@ 1/	✓	2	7	6
		£✓	17	12	2½

Exd J.W. JW

Milk & Cream Served as Above by Bryfitt

Milk	Qua	1½	1	4	1½	5	9½	11½	1½	2½	1½	1½	3½	½	1	½	5	1	1	1	1	½	1½	½	½	4	6½	4	3½	1	1	½
Cream	Pints	1	1	1	1	1	11	6	2	1	2	1	1	1½	1½	1	1	1	1	1	1½	1	2	1	1½	1½	1½	1½	2½	1½	1	1½
Olds	D°						2	2																								

			£	s	d
✓ 66	@ 6	✓	1	13	"
✓ 55	@ 2/	✓	5	10	"
✓ 4	@ 3/	✓	"	12	"
		✓£	7	15	"

Exd J.W. JW

Wine D° Served as above

Port	Bott					1	4	4																								
Sherry				2		2	3	4					1																			
Madeira						6			6				6																			
Champagn							1																									
Claret							1	1																								
Rhenish						4																										
Brandy								1																								

Served f. H.R.H.s Pellars

			£	s	d
✓ 9 " 66	L	✓	2	9	6
✓ 12 "		✓	3	6	-
18	1C				
1	1C				
2	1C				
4	1C				
1	1C				
		✓	5	15	6

Exd J.W. JW

Butchers Meat Served to Prince Regents Kitchen from 6th Augt to 5. Sept. 1816. Rob. 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
Beef	D	31¼	24	36¾	120	59	77½	261	50	39½	64½	47	96¼	62¾	31	31	13½	80¾	"	64½	40¼	22	18½	60	41¼	42½	47½	47½	30	52	"	22
Mutton	"	36	51	41½	56	56¼	36	208¾	42	51	55¼	53¾	60¾	36	66	28	39	70½	31½	40	39	52½	44	34	33	25	35½	32	41½	44½	49½	54
Veal	"	95	18	23½	100	27	102¾	176	86	72	30¾	75¾	190½	14½	111¼	23	30	77¾	40½	45½	22¼	37½	27	61	49½	32½	47½	40	16¼	24¾	19¼	31½
Suet	"		5			6	12	28	6		3		6	6				5	3		6					4		6				
Legs of Hous Lamb													1																			
Sho D°																																
Necks D°					1							2		2				2				2				2						
Ribbs D°					1					1		2		1				1				1				1						
Loins D°																																
Quarters		1	1	1																												
Legs of Grass Lamb						1		2		1					1				1			2						1	1			
Sho D°			1		1			1								1	1							1					1			
Necks D°								1						1			1				1						1					
Ribbs			1																				1									
Loins									1											1								1				
Qua		1	2	1	1	1	3	3	2	1	1	1	1	1	1	1	1		1	1	1	1	1	1		2	1	2	1	1	1	1
Sweetbreads							7						8				1					4										
Calfs Feet				3			6			6		6	6																			
Marrow Bones							4																									
Calfs Head								1																								
Ox heart																																

			£	s	d
✓ 1633¾	@ 9	✓	61	5	3¾
✓ 1553¼	"	✓	58	4	11¼
✓ 1749½	"	11 ✓	80	3	5¾
✓ 96	"	9 ✓	3	12	-
✓ 1		✓ "		9	"
✓ 11	@ 10/	✓	5	10	"
✓ 8	" 12/	✓	4	16	-
✓ 3	@ 18/	✓	2	11	"
✓ 10	" 6/6	✓	3	5	"
✓ 7	" 5/	✓	1	15	"
✓ 5	" 5/	✓	1	5	"
✓ 2	" 7/	✓	"	14	"
✓ 3	" 4/6	✓	"	13	6
✓ 37	" 12/	✓	22	4	"
✓ 20	" 4/	✓	4	"	"
✓ 27	" 1/3	✓	1	13	9
✓ 4	" 8	✓	-	2	8
✓ 1		✓	-	12	"
✓		£	252	19	7¾

Exd J.W. JW

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Poultry served to Prince Regents Kitchen from 6th Augt to 5 Sept. 1816. Rich. 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			
Large Capon	2.			1		1	2.		1		1	6	1	7	2		3.		2.	2.	1	2.		3.		3.						£	40.	11/	£ 22.	, .
Capons	1				1	1				1	2	3.		1				1	1													12.	9/6	5.	14.
Pullets	5.	2.		7	4	34	32.	5.	16		8	14	5.	8	2.	2.	15.	3	14	5.	15.	10.	8.	6	10	8.	9.		2				249.	7/6	93.	7. 6
Chickens	4			8	4	10	10	2.	10	2.	8.	4	1	8	4	2.	10		8	2	6	2	2.	10	6.	8		1	1	2.	3.		136.	4/6	30.	12. —
Fowls	1					8	4	2.	4			8				2.	2						4		3.							38.	4/	7.	12. —
Geese							1																						1			2.	10/	1.	—.
Ducklings				2.	2.	2.	2.		2.		2.	2.		2.			2		2.													20.	4/6	4.	10 —
Pea Fowls																																		
Guenea Fowls						2.	2.																									4.	9/	1.	16 —
Wild Ducks						4.									2.				2.													8.	5/6	2.	4 —
Pigeons							16																									16.	1/6	1.	4 —
Leverets																																		
Rabbits		4								1.																						5.	1/9	4.	8. 9
Quails						14.			14			6									6												40.	4/6	9.	—
Ragout						2.	2.					2.		2.										2.									10.	10/	5.	—
Lordings		4				6.	2.					7							1		4												24.	3/6	4.	4 —
Bardings						8.			8		6.	12.							8.					6	6								54.	1/6	1.	7. —
Partridges			1													1	1		4		6	2.		6									21.	4/6	4.	14. 6
Pheasants								3							2.		3.		1		4	3	1			1							18.	9/6	8.	11 —
Black Cock												1							1					1									3.	18/	2.	14 —
Turkey							2.					2.																					4	10/	2.	—.
Grouse							3.		4			5.							4				4										20.	9/	9.	—
Ruffs											6.	12.							8.					6	6								38.	7/6	14.	5 —
~~Partridges~~																																		
Teals																										4						4.	4/	— 16.	—

£ 231. 19. 9

Exd JW

JW

Fish served to Prince Regents Kitchen from 6th August to 5th Sept. 1816. J. Coleman

	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			
Turbotts	2			1	1	2.	4		1		2	1		2.		1	2		1	1	1	1	1		1.	1					£	26	1/6	£ 2	39
Cole[d] Salmon ℔						8.	10			6½		6			7½		6½		6													30½	6/	15.	3
Salmons "	10		3	13.	4½	3.	12.				13.				23.			11	2½		9½	10.			18½			8		7		148	2/	14.	16
Gills "									6																	8						14	2/	1.	8
Whitings				12.			6			6					6				7.		6	8.	6					1				58	2/	5.	16
Soles	6		1.	4		8	8	1	7.		17				7			6	3.			10		4.	4.	3.			6			95	2/6	11.	17. 6
Lobsters	2.			5.	1.	6	7	5	2.	1.	3.	2.		3		2.	3.		4	1.	2.	2.	2.	2.	2.	2.	2						59	6/	17.	14 "
Shrimps Pints		½		½	½	½	1.	2		½		1.	1			½	1½	1		2.			1½	½	½	½.	1		½				16½	3/	2	9. 6
Crayfish Hund[d]								½			½											½				½							2	16/	1.	12
Prawns "						½	¼	½				¾					½							½									3	12/	1	16
Haddocks	4			1		2.	2.									1		3.												3		16	3/	2	8
Skaite ℔																																		
Dorce				1		1				1					1									1.									5	16/	4	. .
Red Mullets																		3.				3.			2.								8	6/	2	8 .
Sturgeon ℔											7																						7	6/	2	2 .
Cod — — L																									18.			11		15.			44	1/6	3.	6 —

£ 125. 16. 0

Exd JW

JW

Oysters served as above by N. Meekins

Oysters Pints 7 2.

9 at 3/ £ 1. 7. "

Exd JW

JW

(19)

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Grocery Served to Prince Regents Kitchen from 6th Augt to 5. Sept. 1816 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
Lbs Sugar	℔	71.11																															£ 4	9	7½
Treble D°		57.8																															5	15	-
Moist Sugar	℔	24											24												24								3	12	-
Mace	℔	½											½																				1	10	-
All Spice	℔												1																				-	3	-
Long peppers	℔												1																				-	5	-
Raisins		24																															1	4	-
Currants		24																															1	8	-
Cloves		½																															-	6	-
Nutmegs		½																															-	13	-
																																	19	5	7½

Exd JW JW

Oylery Served to Prince Regents Kitchen As above by Mackay & 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
Hams	℔	179													90										94								£ 363	15	2½
Tongues		12.						12.																	6								30	7/6	11	5	-
Anchovies	℔	6																															6	4/	1	4	-
Ess of Anchovis	Pints	6																							4								10	4/	2	-	-
Oyl	Bott	8																								4							12	6/6	3	18	
Mustard	Pots	6																															6	1/6	-	9	-
Rice	℔	24																															24	7	-	14	-
Pearl Barley	"	12.																															12	6	-	6	-
Vermicilly	"	4													4																		8	3/	1	4	-
Capers	Pints	6																															6	5/	1	10	-
Isinglass	℔	4													2.																		6	13	3	18	-
Long Peppers	"	1																															1		-	4	-
White D°	"	6																			4												10	5/	2	10	-
Jamaica D°		1																															1		-	3	-
Olives	Pints							2.																				1					2	2/	-	4	-
Salt	Bush																				1												2	2/	2	2	-
																																	£	51	19	4½

Exd JW JW

Vegetables Served to Prince Regents Kitchen from 6. Augt to 5 Sept. 1816. by Guy

		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
Mushrooms	Pottle					2.	2.	2.	2.	2.	½	2.	5.		2.			2.			½	2.				2.							£ 26	4/	5	4	-
Lemons						50.				48					25.		25.	25					25.										198	1/4	3	6	-
Bunch Onions							1	1																									2	1/	-	2	-
Morelle Cherries	℔						4																										4	2/3	-	9	-
Kentish D°	"						4																										4	1/9	-	7	-
Barberry	Pottle							4																						1.			5	1/6	-	6	3
Basil	Bunch								1				1																				2.	1/	-	2	-
Marjorum	D°								1				1																				2.	1/6	-	1	-
Savory	D°								1				1																				2.	1/6	-	1	-
Turnips	D°													1															1				2.	1/7	-	1	2
Seville Oranges															2.											1							3.	1/6	-	2	-
Currants	Qua																													3.			3.	1/10	-	2	6
Plumbs	Pints																													3.			3.	1/9	-	2	3
																																	£	10	6	2

Exd JW JW

Abstract 5th September 1816.

Bread	£	23.	19.	-
Butter & Eggs		42.	9.	8
Bacon & Lard		17.	12.	2½
Milk & Cream		7.	15.	-
Wine		5	15.	6
Butcher		252	19.	7½
Poulterer		231	19.	9
Fish		125	16.	-
Oysters		1.	7	-
Grocery		19.	5.	7½
Oylery		51.	19.	4½
Vegetables		10.	6.	2.
	£	791.	4.	11½

Kitchen Expence £ 791. 5. 7½

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Bread served to Prince Regents Kitchen from 6th Sept. to 10th October 1816 by J. Quesnell

		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
2ds Loaves														2.	2	2	4		2	2	2	2	2	4		2	2	2	4	12.	4		2	2	2	✓ 58	13/2	✓	3	5	3
Souf. D°														2	2	2.	4		2	2	2	2	2	4		2.	2	2	4	2	4		2	2	2	2	✓ 46	1/4	✓	"	15	4
Rolls														3	3	3	6		3	3.	3	3	3.	6		3	3	3	3	3.	6.		3	3	3	3	✓ 69	2/2	✓	"	11	6
Flour	Sack														½														½								1 3		✓	5	10	"
Bran	Bull°																							2.													2	21	✓	"	3	6
Yeast	Qui																			1						1				1							1	42	10	✓	"	6	"
Grits	Sack																				1																1	✓	£	"	4	"
																																					£	10	15	7

Exd J.W

Butter & Eggs Served as above by Steph.n Cullum

		1	2.		1	1	2.	1	13	4	12	8	12.	12.	12.	12.	8	14	12.	12.	10.	12.	2.	16	12.	20.	12.	10	10.	10	6	8	12.	✓ 279	12/	✓	19	15	3
Butter	Ft.																																		✓ 13½	10/	£	12	3	"
Eggs	Dum.d						¼		¾		1				1½		2						2.				2.				2.			2.				£	31	18	3

Exd J.W

Bacon & Lard

Bacon	℔								25.					17¼		23¼		14	18¼			18½			18¼		22½		21¼		36¼	29½		251.	1/	✓	12	11	"
Lard	"														15			12¼					17¾						19					64	11	✓	£ 2	18	8
																																					£	15	9	8

Exd J.W

Milk & Cream Served as above by Trenfield

		1.		½	1	1	4	½	½	2		2	½			½		2.	2.	2	1	1	½	27	2/6	✓	"	13	6
Milk	Qts																												
Cream	Pints	2.	¾	¾	3	3	2½	¾	3		3	1½	1	5.	4½	5.	3	8½	2.	4	4	5	2.	76½	3/6	✓	5	14	9
Milk &	—			1	½			1		1	1	1½	1½			1		3.				1		12½	3/	✓	£ 1	17	6
																												£ 8	5	9

Exd J.W

Wine &c. Served as above by

Port	Bott											2.							2.							3.	1								✓ 8. at 66/		£	2	4	—
Sherry	"		1			1		1		1	1	1			1		1		1			1				1		1		1	1		✓ 12.	66.	✓	3.	6.	—
Claret	—																									2.	1		2.				✓ 5.						
Champagne																									1								✓ 1						
Rhenish	—																							2.									✓ 2						
Madeira																							4		2.		2						✓ 8						
Brandy										1														1									✓ 2.						
																																			£	5.	10.	—		

Exd J.W

Butcher's Meat Served to His Royal Highness's Kitchen from 6th September to 10th Octob 1816 by Rd 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	6	7	8	9	10					
Beef	℔			1					85			2½	22.	47	63½	25½		68½	11	38	44.	34½	36½	"	96¾	31.	"	33.	21.	107¼	54	36½	"	34	50	58	1000½	8½	✓	35.	8.	8½
Mutton					7				40					16	30½	23½	10	19	25	31½	19.	"	18½	21¾	17.	48¼	26½	22½	34¼	51½	18.	7¼	19¾	46½	7¾	15¾	370¾	"	✓	20.	4.	3¾
Veal		6½	8		3½	9	10.	6¼	80¾	5½	8½			51¾	64¾	7¼	25.	20	49¾	66¾	29.	53½	52½	76½	26.	37½	76½	75½	43½	62.	68½	20.	23.	77¼	63¾	58½	1343.	"	✓	61.	11.	1
Suet															6	6		6			6				6				4½		6					6	46½	8/	✓	1.	12.	11½
Horse Lamb Legs																																										
Shoulders																		1																			✓ 1		✓		7.	"
Necks.								2						2.		1		1		1				1			1			2.				1		✓ 12.	" 10/	✓	6.		
Ribbs													1	1	1										1		1			1				1		✓ 8.	" 12/	✓	4.	16.	
Loins																																					—					
Quarters								1																													✓ 1		✓		18	
Grass Lamb Legs								1			1						1																				✓ 3	" 6/	✓		19.	6
Sho.																																										
Necks				1																																	✓ 1	" 5/	✓		5	
Ribbs																1							1														✓ 2	" 7/	✓		14	"
Loins																																										
Qua.rs																																										
Sweetbreads								2									2		2.							3	2.			2.	2.					✓ 15.	" 4/	✓	3.		
Calfs Feet								2												2.				6				2			4					✓ 16	1/2	✓	1	"	"
Bladders													6																							✓ 6	" 6.	✓		3.	
Kidnies.																	12.		12.																	✓ 24.	" 1/2	✓		3.	
Lambs Head & Pluck																				1.																						
Marrow Bones																												3							3.	✓ 6	28	✓		4.	"
Scalled Calfs Head																														1							✓ 1.				12.	"
																																					£	137.	18.	6¾		

Exd J.W

Pork & Sausages Served as Above by Wall

Pork	℔																																							
Sausages	"																									4¾	6¾		6¾								18¼	10/	£	15	2½	
																											1	6.								7.	" 1/	✓		7.	"
																																					£	1	2.	2½		

Exd J.W

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Poultry Served to His Royal Highness The Prince Regents Kitchen from 6th Sept. to 10th Octr 1816. by R. 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	1	2	3	4	5	6	7	8	9	10		£	s.	d.
Large Capons			1			1		1	2.			1	1		2	1			2		1					1	1			2.			1	1	✓ 18	„ 11/	✓	9	18	.
Capons						1												1	1										1					✓ 4	„ 9/6	✓	1	18	–
Pullets								13	4		4	9	4	7	5	5	7	10	5	7	5	8	4	3	3	5	8	7	18	3	10	2	8	8	13	✓ 185	„ 7/6	✓	69	7	6
Chickins								4	10		4	6	7	6	6	5	8	4	4	4	4	5	5	2	4	5	2.	3.	6	2.	2.	2.	4	13	✓ 128	„ 4/6	✓	28	16	.
Fowls								6			3			3	4	2.	2.	3	2.	2.	2.	3.	2.	2	2.	2.	2.	2.	4	4		4	2	2.	✓ 60	„ 4/	✓	12	—	
Geese																						1		3.											✓ 4	„ 11/	✓	2	4	—
Ducklings									3.					2.												2.		2.	2.	2.				2.	✓ 15	„ 5/	✓	3	15	–
Wild Ducks																									2									3.	✓ 2	„ 5/6	✓	1	11	–
Peals																			4																✓ 7	„ 4/	✓	1	8	.
Quails								6	8						6	6				6			6			6		6	16			6		✓ 72	„ 4/6	✓	16	4	.
Turkies Cock																										1		1		1		1		✓ 4	„ 14/	✓	2	16	–
Hen Fowls																																				———	———		
Guinea Fowls																																				———	———		
Pidgeons																																				———	———		
Leizretts								6	3		4	8	6	8	2	4	6	4	2	8	7	5		3	2	11	6	4	14	6	3.	2	5.	7	6	✓ 142	„ 4/6	✓	31	19	–
Partridges									2.		2.		3	3.	2		2					1	2.				2	2	2.	2	2.		2	3.	✓ 33	„ 10/	✓	16	10	–
Pheasants															1	10		6	2			2	1	2	2	2.	1	2.	2.			2.	4	✓ 39	„ 9/	✓	17	11	–
Grouse															1	1	1		1		1		1			1	1		3.	1	1				✓ 13	„ 18/	✓	11	14	–
Black Cock																		6			6														✓ 24	„ 7/6	✓	9	„	.
Rufts									6		6					6	1			1					4			1	7	1	1		1	✓ 23	„ 3/3	✓	3	14	9
Lardings									1																									✓ 64	„ 6	✓	1	1	4
Bardings									14.		6				6			6		6	6		6	6				6	8.					✓ 4	„ 10/	✓	2	—	
Ragout	Dt											2.			1														1					✓ 6	„ 2/	✓	—	12	.
Giblets	Sets																			3				3.															

✓ £ 242. 19. 7

Exd. J.W.

JW

Fish Served to His Royal Highness The Prince Regents Kitchen from 6th Sept.r to 10th October 1816. by Jn.o Coleman

	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.
Turbotts										1	1				1			1	1			1					1	1			1				✓ 9	„ 11	✓	9	9	–
Cole Salmon	Dt																																							
Salmon	″						3.				3½	16½			3½							4														✓ 24½	„ 2/	✓	2	9	„
Gills	″									7																										✓ 7	„ 2/6	✓	„	17	6
Whitings		1		6				1				6			6	5		8				6	3.	4			6		12							✓ 64	„ 1/9	✓	5	12	–
Soles					2				4		4	1	4	3.	3.	5			2.	4			4		3	3			9			3.	4		✓ 58	„ 2/	✓	5	16	
Crimped Cod									9	4½		10	4	10	4½		7			5	8	4½			9	8		10	9	11	5.	9	5½	✓ 132	„ 3/6	✓	23	2	–
Cod		3.						3½		3½									6								10			10					✓ 36	„ 1/6	✓	2	14	–
Lobsters									6		3.	2	1	2.		2.			2.	3			1	3		2.			1	1		1				✓ 30	„ 3/6	✓	5	5	–
Shrimps	Pints	½.					½	½	1	1½	½	1	1	½.	½.	½.	½.	½.	½.	½	1		½		½	½	½	½	1	½.	1½	½	½			✓ 17½	„ 3/	✓	2	12	6
Crayfish	Stand									½																		½.							✓ 100	„ —	✓	—	16	–
Prawns	″											½.				½.				½.						½						½			✓ 250	„ 10/p Stand	✓	1	5	–
Oysters	Pints								1	1½		1½																							✓ 4	„ 4/6	✓	„	18	„
Doree													1																							✓ 1	„ —	✓	„	18	–
Herrings																			12				12.						12.							✓ 36	3/p Doz	✓	„	9	„
Haddocks																			2.																	✓ 2.	2/6	✓	„	5	.
Eels	Dt																				3½								3.			2.			✓ 8½	„ 3/	✓	1	5	6
Red Mullett																								3											✓ 3	„ 6/	✓	„	18	„
Trout	Dt																									3½									✓ 3½	„ 4/	✓	„	14	„
Carpe	Dt																												7						✓ 7	„ 3/6	✓	1	4	6
Skate	Dt.																														4				✓ 4	„ 1/6	✓	„	6	–

✓ £ 66. 16. „

Exd. J.W.

JW

Fish Served as above by Walther Foster

Oysters Served as above by Meekins

	1	1½	1½	3	1½	3	1½	1½	1½	4	1½	2	3	2	✓ 28½	„ 3/	£ 4	5	6

Pints

Exd. J.W.

JW

(2)

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Grocery Served to His Royal Highness the Prince Regents Kitchen from 6th Sept. to 10th October 1816. 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	6	7	8	9	10	£	s	d
Dble Sugar																					54½																✓ 54½ @ 1/4	✓	3	12	6
Treble "																					29																✓ 29 @ 2/2	✓	3	2	10
Lisbon									24												12.																✓ 36 @ 1/11	✓	1	13	"
Cloves																8					8																✓ 16 @ 1/3	✓	1	"	"
Mace	oz.								4							8					8																✓ 20 @ 3/	✓	3	"	"
Nutmegs																8					8																✓ 16 @ 1/3	✓	1	8	"
Ginger	℔								1												1																✓ 2 @ 3/	✓	"	6	"
White Pepper																4																					✓ 4 @ 4/6	✓	"	18	"
Currants	℔																				12.																✓ 12 @ 1/12	✓	"	12	"
Raisins																					12.																✓ 12 @ 20/	✓	1	"	"
Allspice	℔																				1																✓ 1	✓	"	2	6
Prunes	℔																									6										✓ 6 @ 1/12	✓	"	6	"
Chinamon	oz																																	8		✓ 8 @ 1/3	✓	"	10	"
																																					£	17	11	"

Exd S.W

Cyfery Served as above 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	6	7	8	9	10	£	s	d
Hams	℔																				120½															86¼	✓ 206¾ @ 1/2	✓	12	1	2½
Tongues									1		6										8																✓ 15 @ 7/6	✓	5	12	6
Anchovis																																					✓			
Ess d°	pots																				6.																✓ 6 @ 4/6	✓	1	7	"
Vinegar	Gall																																				✓ 30 @ 4/	✓	6	—	
Oil	Bott																				4																✓ 14 @ 6/	✓	4	4	"
Salt	Barl																1				1																✓ 2 @ 21/	✓	2	2	"
Concassia	℔																1/2																				✓ 1/2 @ 8/	✓	"	12	"
Barley	℔																			6																	✓ 6 @ 8.	✓	"	4	"
Girkins	Jar																			1																	✓ 3 @ 10/	✓	1	10	"
White Pepper	℔																				4																✓ 4 @ 6/	✓	1	4	"
Long d°	℔																				1																✓ 1	✓	"	6	"
Stringlass	℔																				2.																✓ 6 @ 15/	✓	4	10	"
Macaroni	"																				6																✓ 6 @ 3/	✓	"	18	"
Vermicellie	"																				4																✓ 4 @ 3/	✓	"	12	"
Mangoes																					36																✓ 36 @ 8d	✓	1	4	"
W. I. Pickles	Bott																						2														✓ 2 @ 11/	✓	1	2	"
Pickles	Jarr																						2.														✓ 2 @ 4/	✓	—	8	—
Dutch Beef	℔																						1¾														✓ 16¼ @ 1/6	✓	1	4	4½
																																					£	45	1	1

Exd S.W

Vegetables Served to Prince Regents Kitchen from 6th September to 10th Octr 1816. by Wm Allison

		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
Lemons											25		25		25				50.				25.					50.		50			50				✓ 300 @ 4/		5	"	"
Oranges							24												18.							18		18.								✓ 78 @ 9/		2	10	6
Mushrooms	Pottle								3.				2.	1/2	1	1	1	1	1	1		1	1		1/2	1	1	1		2.	1.		1				✓ 24 @ 5/		6	"	"
Potatos	℔							6.		6	6	6.																									✓ 24 @ 2/		"	4	"
Truffles	℔												2½						5.							1¾	4		6						6	✓ 25½ @ 8/		10	2	"
Spinnach	Dish													1																							✓ 1		"	3	"
Sorrell	d°													1																							✓ 1		"	2	"
Chervil	d°													1																							✓ 1		"	"	6
Peas	2 qts													1																							✓ 1		"	5	"
Shallot	℔													1/2																						½	✓ ½ @ 1/2		"	3	"
Garlick	"													1/2																							✓ ½		"	1	"
Tarragon	Bunch													1			1																				✓ 2 @ 10		"	1	8
Bayleaf	d°.															1											1										✓ 2 @ 6		"	1	"
Endive	heads																	6		6																	✓ 12 @ 5		"	5	"
Button Onions	℔																					1									1	2.					2. 6 @ 1/		"	6	"
Flowers	Bask																															1.					✓ 1		"	7	"
Sivil Oranges																					2.																✓ 2 @ 1/		"	2	"
Barberry	℔																																	1		✓ 1		"	2	
Heath	Pots																															3.					✓ 3 @ 3/6	£	"	10	6
																																					£	26	14	2

Exd S.W

Abstract	10th October 1816.		
Bread	£	10. 15.	7
Butter & Eggs		31. 18.	3
Bacon & Lard		15. 9.	8
Milk & Cream		8. 5.	9
Wine		5. 10.	-
Butcher		137. 18.	6¾
Pork &c		1. 2.	2½
Poultry		242. 19.	7
Fish		66. 16.	-
Oysters		4. 5.	6
Grocery		17. 11.	-
Cyfery		45. 1.	1.
Vegetables		26. 14.	2.
	£	614. 7.	4¼

Kitchen Expence £ 614. 7. 4¼

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Bread &c. Served to Prince Regents Kitchen from 11 October to 5 November 1816. by Quesnell

		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
Qua Loaves		4	8		4	10	10	4	6	16	4	3	3	3	3		4		3								
Sous d°		2	4		2	2	2	2	2	4		2	2	2	2		2		2								
Rolls																											
Flour	Sack					1/2																					
Bran	Bush		2																								
Yeast	Qua		2		1					2																	
Grills	Gall																										

✓81 . 1/3 . ✓ 5 . 1 . 3
✓32 . 4 ✓ . . 10 . 8
✓ 1/2 . . . . ✓ 3 . 5 . –
✓ 2 . 21 . ✓ . . . 3 . 6
✓ 5 . 1/6 . ✓ . . . 7 . 6
£ ✓ 9 . 7 . 11

Exd S.W J.W

Butter and Eggs Served as above by Stephen Cullum

Butter	lb	12	32		16	22	22	16	6	12	30	10	4	12	10		6	12	8								
Eggs	Hund	2			2	2		2			1		1						1								

✓230 . 17 ✓ 16 . 5 . 10
✓11 1/4 . 18 ✓ 10 . 2 . 6
£ 26 . 8 . 4

Exd S.W J.W

Lard & Bacon

Bacon	lb			57 1/2		14	18 1/2				56 3/4		24 3/4		58												
Lard	"	18					21 1/2				23 1/2							14 1/4									

✓229 1/2 . 12 ✓ 11 . 9 . 6
✓77 1/4 . 11 ✓ 3 . 10 . 9 1/4
£ 15 . " . 3 1/4

Exd S.W J.W

Milk & Cream Served as above by Truffitt

Milk	Qts	2 1/2	4	1/2	2	1	3		1	1	2 1/2	1/2					1		1 1/2								
Cream	Pints	5	1	5	5	9	11	1	3	3	11	4	2	5			3										
Bble	d°		1	1/2		3	4				2 1/2																

✓20 1/2 . 6 ✓ . 10 3
✓68 . 1/6 ✓ 5 2 .
11 . 3 1 . 13
£ 7 . 5 3

Exd S.W J.W

Wine &c Served as above by

Port	Butt		1	1	1	1				1	1	1	1	2			1		1								
Sherry			1	1		1	1			1	3			1					1								
Claret						2	2				1																
Madeira			2			2	2			2																	
Champagn						1					1																
Rhenish																											
Brandy			1		1		1																				

✓12 . 66 1/2 £ 3 . 6 –
✓10 . 66 £ 2 . 15
£ 6 . 1 . "

Served for the Cellars at Carlton House

Exd S.W J.W

Butchers Meat Served to Prince Regents Kitchen from 11 October to 5 November 1816 by Rich Hudson

		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	lb	54	28 1/4	76	"	72	105 1/2	"	"	16 1/2	125 3/4	"	"	41	37 1/2			71	11								
Mutton		23	24 3/4	19	32 3/4	68	21 1/2	40 1/4	"	16 1/2	26	37	20	34 1/4	24 3/4	23 1/4		15	30 1/4								
Veal		96 1/2	80	45	75	45	106	36	10 1/4	62 1/2	101 1/4	117 3/4	"	71 1/2	32 3/4	16 3/4	48	46	31								
Suet				6	6	6					12							6									
House Lamb Legs																											
Shoulders																											
Necks				1		2					2				2			1									
Ribbs							1							2													
Loins																											
Quarters			1							1																	
Grass Lamb Legs																											
Shoulders																											
Necks																											
Ribbs																											
Loins																											
Quarters										1																	
Sweetbreads		2	2			2	6				3	2		4				1									
Calfs Feet		4				6		8			6				2			4									

✓637 . 8 1/2 £ 22 . 11 2 1/2
✓446 1/4 " ✓ 15 . 16 . 1
✓1021 . 11 ✓ 46 . 15 . 11
✓ 36 6 1/2 ✓ 1 . 5 . 6
✓ 7 10/ X 3 . 10 –
✓ 4 12/ ✓ 2 . 8 –
✓ 2 . 18/ ✓ 1 . 16 –
✓ 1 . . ✓ . . 12 . –
✓ 22 . 4/ ✓ 4 . 8 . .
✓ 30 1/3 ✓ 1 . 17 . 6
£ 101 . 0 2 1/2

Exd S.W J.W

Pork & Sausages Served as above by Rich Wall

Pork	lb	8 3/4	3		5				7			13							2 1/2								
Sausages	"		2		3				4	6					8	2											

✓ 30 . 10 £ 1 . 12 . 6
✓ 25 . 1/ ✓ 1 . 5 –
£ ✓ 2 . 17 6

Exd S.W J.W

(24)

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Poultry Served to Prince Regents Kitchin from 11 October to 5th November 1816. by Rich[d] Spike

	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			
Large Capons			1		2	3			1	2	1				1												✓ 11	11/6	£ 5. 15. 6
Capons																													
Pullets	6	11	7	4	16	14	9	2	5	22	3	4	9	14	9		7	4									✓ 143	7/6	✓ 53. 12. 6
Chickins	4	4	4	7	6	10	4		2	10	2		10	4	2		6	5									✓ 80	4/6	✓ 18. .
Fowls	3	2		4	4	4				6	5		5	2	2		2	1									✓ 40	4/	✓ 8. . .
Geese																													
Ducks				2	4		2		2						2												✓ 12	5/6	✓ 3. 6.
Wild Ducks		4				2	2			2			2	2													✓ 14	6/	✓ 4. 4
Pidgeons																													
Hares						1			1		1		3				1										✓ 7	6/6	✓ 2. 19. 6
Levretts																													
Rabbits										6																	✓ 6	1/9	✓ . 10 6
Quails		6																									✓ 6	5/	✓ 1. 10.
Ragout ℔				1						2				2													✓ 5	10/	✓ 2. 10.
Partridges	3	5	4	6	17	8				18.	12	2	12	6	9	12	5										✓ 119	5/	✓ 29. 15.
Pheasants		2.		2	3	4				4			5	5	2	3	5.	3									✓ 38	9/6	✓ 18. 1
Black Cock	2	1		2.	1		1		2.	1	1		3		1			1									✓ 16	18/6	✓ 14. 16.
Cock Turkies					2	1			1		2.		2		1		1										✓ 10	15/	✓ 7. 10.
Hen ℔																													
Grouse		2	5	6		12				2	3	2	4	2.	2	8	2										✓ 45	9/6	✓ 21. 7. 6
Bustds																													
Seals						4									4												✓ 8	4/6	✓ 1. 16.
Lardings		6	1		9	8	6			1			1				1										✓ 33	3/	✓ 4. 19.
Bardings																													
Livers			12.								18.					24											✓ 54	6.	✓ 1. 7.
Giblets Sets					3.																						✓ 3	2/	✓ . 6.
																												£	200. 5. 6

Exd J.W

Fish Served to Prince Regents kitchen from the 11th October to 5th November 1816. by John Coleman

	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			
Turbotts		1		2	1	2			1	1			1	1			1										✓ 11	13/	£ 18. 3.
Cole Salmon ℔																												✓	
Salmon ℔					3.		6																				✓ 9	2/6	✓ 1. 2. 6
Gills																												✓	
Trout					7					7																	✓ 14	3/	✓ 2. 2.
Whitings	6			8	4		4		4	8				8													✓ 42	2/	✓ 4. 4.
Soles	5.	4			4	7	1	2		2.	2		6		4			1									✓ 38	2/	✓ 3. 16.
Crimped Cod ℔	10.	5.	10	16	15.	9	7		12.	7	10		13½	5	10		8	2									✓ 139½	3/6	✓ 24. 8 3
Cod ℔	11							9			5																✓ 25	1/6	✓ 1 17. 6
Dorce									1																		✓ 1		✓ 12.
Red Mullets																													
Carpe ℔						5½																					✓ 5½	3/6	✓ 19. 3
Eels ℔						4½																					✓ 4½	3/	✓ 13. 6
Herrings												12		30				3/6									✓ 78	3.	✓ 19. 6
Skate ℔												4															✓ 4	1/	✓ 16.
Lobsters	2.	1	2.	1	5.	3.	1		11	2.			3	2.	2.		2										✓ 37	5/	✓ 9. 5.
Shrimps Pints	1	½	½	1	1	1	½		1	1	½	½	1	½	1		½	½									✓ 12	3/	✓ 1. 16.
Prawns Hum[s]				½		½				¾				½													✓ 2¼	10/	✓ 1. 2. 6
Crayfish ℔					½					½																	✓ 1		✓ 16.
Oysters	1½			1					1.	1			2		2.												✓ 8½	3/	✓ 1. 5. 6
Haddocks					4							3															✓ 7	3/6	✓ 1. 4. 6
																												£	75. 3. .

Exd J.W

Fish Served as above by Walker & Goter

Soles	2.																												
Lobsters							2.																						
Herrings									12.																				

Fish omitted in July

																											✓ 2. 5		
																											✓ 2	3/6	£ 7. .
																											✓ 2	4/6	✓ . 9. .
																											✓ 12	4/	✓ . 4. .
																												£	3. 5. .

Exd J.W

Oysters Served as above by Meekins

Oysters Pints	2.	1½	2.	4	6	2.	1½	3.	3.	2			4	1													✓ 32	3/	£ 4. 16. .

Exd J.W

(25)

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Grocery D^o Served to Prince Regents Kitchen from the 11th October to 5th Nov^r 1816. by Eliz^a Marsden

		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				
Dble Sugar	℔							39.10																				✓ 39.10	@ 1/-	✓	2	9	6
Treble "	"							38.12																				✓ 38.12	@ 2/-	✓	3	17	6
Lisbon	℔	24																										✓ 24	@ 11	✓	1	2	-
Almonds	"	6																										✓ 6	@ 3/-	✓	1	10	-
Bitter D^o	"	4																										✓ 4	@ 2/-	✓	"	8	-
Mace	oz							8																				✓ 8	@ 30/-	✓	"	15	-
Cloves	"							8																				✓ 8	@ 12/-	✓	"	6	-
Cinnamon	"							8																				✓ 8	@ 24/-	✓	"	12	-
Nutmegs	"							4																				✓ 4	@ 26/-	✓	"	6	6
Currants	℔																4											✓ 4	@ 1/2	✓	"	4	8
Raisins																	4											✓ 4	@ 1/-	✓	"	4	-
																														£ ✓	11	15	2

Exd S.M.

Cyclery Served to Prince Regents Kitchen from the 11th October to 5th November 1816 by Mackay & Co

		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.				
Hams	℔				158½																							✓ 158½	@ 1/2	✓	3	4	11
Tongues	"																	6.										✓ 6	@ 7/6	✓	2	5	-
Oil	Bott^s	6															6											✓ 12.	@ 6/-	✓	3	12	-
Mustard	Pots	4																										✓ 4	@ 1/6	✓	"	6	-
French Vinegar	Bott^s	4																										✓ 4	@ 3/6	✓	"	14	-
Anchovis	℔	6																										✓ 6	@ 4/-	✓	1	6	-
Esp. D—	Pints																													✓			
Pepper	℔	4															4											✓ 8.	@ 5/-	✓	2	"	"
Cayan	Viols	4																										✓ 4	@ 3/-	✓	"	12	-
Parmasan	℔	9½																										✓ 9½	@ 2/6	✓	1	3	9
Salt	Bott^s				1													1										✓ 2	@ 21/-	✓	2	2	-
Barley	℔						12.																					✓ 12.	@ 5/-	✓	"	5	-
Olives	Pints						2.																					✓ 2.	@ 2/-	✓	"	4	-
Singlass	℔																4											✓ 4	@ 12/-	✓	2	8	-
Macaronie	℔																6											✓ 6	@ 3/-	✓	"	18	-
Concassia	"																1											✓ 1	-	✓	-	6	
Salt Peter	"																1											✓ 1		✓	-	1	
Bay Salt	"																1											✓ 1		✓	-	-	10
																														£ ✓	27	6	6

Exd S.M.

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Vegetables &c served to Prince Regents Kitchen from 11 October to 5 Nov.r 1816. by Guy

	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
Lemons	50.				50.					50.							50						25.			
Oranges		18			36.						24															
Sweet D.o										2.			4				2									
Mushrooms Pott.s	1/2	1			2	2.			1	3	1	1/2	1			3.										
Truffles lb				6			4		6						4.		21									
Potatoes lb																										
Spinach Bdle																										
Shallots lb	1							2									1									
Spanish Onions		8							8.								3									
Paragan Bunch		1											1													
Cooking Apples		18								18			12				12.									
Button Onions Pint						1																				
Garlick lb						1																				
Bayleaf Bunch		1																								
Chervil Bdle													1													
Burgundy Pears						24																				
Horse Radeish Stick																										

	£	s	d
Abstract 5th November 1816			
Bread Quesnell £	9	7	11
Butter Cullum	26	8	4
Lard & Bacon D.o	15	"	3½
Milk & Cream Bissit	7	5	3
Wine	6	1	–
Butcher Hudson	101	"	2½
Pork Butcher, Wall	2	17	6
Poulterer Spike	200	5	6
Fish, Coleman	75	3	–
D.o Walker & Co.s	3	5	
Oysters Meekins	4	16	–
Grocery Marsden	11	15	2
Cyslery Mackay	27	6	6
Vegetables Guy	24	"	5½
	514	12	1¼

Kitchen Expence £ 514 12 1¼

✓ 225.	3/12	£ ✓	3. 5. 7½
✓ 78	6/12	✓	3. 1. 9
✓ 8.	10d	✓	" 6. 8
✓ 16	3/6	✓	2. 16. –
✓ 41.	6/	✓	12. 6. –
✓ 4	1/6	✓	6. –
✓ 19	8d	✓	12. 8
✓ 2	8	✓	1. –
✓ 60	2/	✓	" 12. 6
✓ 1		✓	" 1. –
✓ 1		✓	1. 6
✓ 1		✓	" 9
✓ 1		✓	3
✓ 24	4	✓	8. "
✓ 1		✓	9
£ ✓	24. "	5½	

Exd JW JW

Bread served to Prince Regents Kitchen from 6 November to 5 December 1816. by J Quesnell

	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
Qua.r Loaves	3.	3.	6		3.	3.	3.	3.	3.	8		3.	3.	3.	4	4	18.		3	13.	7	5.	5	6		3.				
Sauce D.o	2.	2.	4		2.	2.	2.	2.	2.	4		2.	2.	2.	2.	2.	8.		2.	4	2.	2.	2.	4		2.				
Rolls																														
Flower Sack	1/2.														1/2.															
Bran Bush			2.														2													
Yeast Qua	1								1				2.		1					2.										
Grills Sack						1																								

✓ 112.	16/	✓	7. 16 4
✓ 58	4	✓	19. 4
✓ 1			6. 15
✓ 4	2d	✓	7. –
✓ 7	18	✓	10. 6
✓ 1			4 –
£ ✓			16. 12 2

Exd JW JW

Butter & Eggs served as above S. Cullum

Butter lb	4	20.	12.	12.	14	4	12.	18.	16.	10.	16	12.	6	10	10	10	16	34	16	14	20	16.	12.	12.	6	4	1
Eggs Num	2				2			2.					2.			2.		2.		2.	1			1	1/4		1/4

✓ 337	18	£ ✓	25 5. 6
✓ 16½	20	✓	16. 10. –
£ ✓			41 15 6

Exd JW JW

Bacon & Lard served as above S. Cullum

Bacon lb	27		48¼			26			24½					42½				11½	46½		36½	66¼					
Lard "	28½								34½									54½									

Exd JW JW

✓ 328	3/4	✓	16 8. 9
✓ 117½	11	✓	5 7. 8½
£ ✓			21. 16 5½

Exd JW JW

Milk & Cream served as above by J. Bissett

Milk Qts	1	1	2	1	1	2.		1		2.	1	1	2.		3	1.	6		1	3½			2	2		
Cream Pints	4		5½	2	4	4	3½	4½	1½	3	4	4		4½	3½	4	12	2	4½	6½	2	3½	½	2½	1	
Ditto D.o							1		2.		1½		1		1		4			1		1			½	

✓ 33½	6	£ ✓	" 16. 9
✓ 86½	1/6	✓	6. 9. 9
✓ 13.	3/	✓	1. 19. –
£ ✓			9 5. 6

Exd JW JW

Wine D.o Served as above

Port Bott				1	1			1		1		1			1	1	3.	6.		4	5	5.	4	1	1		
Sherry D		2		1	1		1	1		1		1	1	1	1	1	5	6		4	4	4	4	1	1		
Brandy "		1								1								1					21				
Claret				1			2.		1									1			2.						
Champagn "		1					1					1						1									
Noyau 4						1												1									
Madeira "								3.									1	2					60.				
Maraschino															1			1									

	V.dre		
✓ 36	66	£ ✓	9. 18.
✓ 41	66	✓	11 5. 6
✓ 27.	96	✓	10. 16
£			31 19. 6

All these were served out of the Princes Cellars

Exd JW JW

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Butcher's Meat Served to Prince Regents kitchen from 6 Nov^r to 5 December 1816 R. 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			
Beef ___ ℔		92.	51¼		87	56		59½	95	38	.	.				66½	15½	116½	57¼	40		70	57.	34		46		20½			✓1032	„ 8ˢ.	✓ ✓ 34. 8 „
Mutton ___ „		36¾	14½	8½	17	30	38½	49	8	26¾	17.	„	45.	30¼	25.	7	30.	44½	8¾	51½	92¾	11¾	23¾	24¼	18½	24½	14½	72½			✓765¼	8ˢ.	✓ ✓ 25. 10. 2
Veal ___ „		107.	62½	10½	68	62½	67½	51	.	41¾	61¾	25	58	41¼	28.	47.	29¾	208½	37¼	73½	81½	33¾	49.	66.	16.			7.			✓1334	„ 11ˢ	✓ ✓ 61. 2. 10
Suet ___ „		8			10	6			10	6.	10		6	6			4	12.	8.	200			8.			6.					✓300	„ 9ˢ	✓ ✓ 11. 5. —
Horse Lamb Legs Shᵒ																							1								✓ 1 — — —		✓ — — — 9 —
Necks ___			2.						1							1		2.		1											✓ 7 „ 10ˢ		✓ 3. 10. „
Ribbs ___		1.												1																	✓ 2 „ 12ˢ.		✓ 1. 4.
Loins ___																															— — — —		— — — —
Quarters																		1													✓ 1 — — —		✓ — — — 18. „
Grass Lamb Legs Shᵒ																															— — — —		— — — —
Necks																															— — — —		— — — —
Ribbs ___																															— — — —		— — — —
Loins ___																															— — — —		— — — —
Quarters ___																															— — — —		— — — —
Sweetbreads ___			2.			2		3	2.							2.		5					2.								✓18 „ 4ˢ.		✓ 3. 12. —
Calfs feet ___		6			6													8													✓26. 1/3.		✓ 1. 12. 6
Cowheels ___									6																						✓6 „ 1ˢ		✓ — — — 6. —
Marrowbones																		6													✓6 „ 8ᵈ.		✓ — — — 4 „
Neats Tongues																				24											✓24 . 6ˢ.		✓ 7. 4 „
																																	£ 151. 5. 6

Exᵈ S W J W

Pork & Sausages Served as above by Richᵈ Wall

Pork ___ ℔		5½		19½			6½			17			12¼			7¼	3/4	4¼	11¼	10¾	6½		4¾										
Sausages „		2				2		2		1	2			3		2			10			2	4										
German Sᵗ ___ „			8																														

10 ✓ 108¼ . 10 £ ✓ 4 10. 2½
✓ 38. 11 ✓ 1. 10. —
✓ 8 „ 2ˢ £ — — 16. „
£ ✓ 6. 16 2½

Exᵈ S W J W

Poultry Served to Prince Regents Kitchen from 6 Novemb to 5 Decemb 1816 Rᵈ Spitz

	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			
Large Capons		1	1				1			1	1	1		1		1	1	8	1				1	1		1					✓21 „ 10/6	£ ✓	11. „ 6
Cocks Turkies			1.			1		2						1				1	1		1										✓ 8 „ 16/6.	✓	6. 12. „
Pullets	6	12	3	12.	5	3	7	5	6	5.	7	5	5	4	8	5	15	10	10	10	5.	3	6.	5	8.	5					✓175 „ 7/6.	✓	65. 12. 6
Chickens	6	6	2.	2	2	4	9	8	4	4	4	7	6	3	2	4	4	4	2.	8	2.	6	7.	4.	5	2.					✓117 „ 4/6.		26. 6. 6
Fowls	4	2.		4	3	2.	4		2	2.		2	2		4		10	2.	6.				4								✓53 „ 4/	✓	10. 12. —
Ducks					2										2							2									✓6 „ 6/6.	✓	1. 19. —
Wild Ducks							2			2			2		2			6			2					2.					✓10 „ 6/		5. 8.
Pigeons								6																							✓6 „ 1/9	✓	— — 10. 6
Hares			2.		1				1		1		2				1					2									✓10 „ 8/6.		4. 5. —
Rabbits										2					2.			5													✓9 „ 1/9.	✓	— — 15. 9
Larks ___						18					18.						18		48	18.		24									✓144 „ 5ᵈ		3. — —
Partridges	6	4	2	4	6	6	6	2	2	2	6	2	6	2	6	10	24	2.	8	8	6	6	2.	5.	2.						✓135 . 5/		33. 15. —
Pheasants	5	1		2		3	2	1		3			1	1		2	3	2.	1	1.	1	4	3.								✓36 „ 9/6	✓	17. 2. —
Black Cock			1	1		1			1		1				1	1.	2.				1				1						✓11 „ 18/6.		10. 3. 6
Grouse ___	2	2		1	2		4	1			2		3	2				5		2	3.				2.	2.					✓33 „ 9/	✓	14. 17. —
Seals		4			3														4												✓11 „ 4/6.	✓	2. 9. 6
Leverings				1			1		1	1	1				4	2	36			18	1	4									✓70 „ 2/6.	✓	8. 15. „
Bardings		4					4	3	6	.					6				3	8.											✓34 „ 4	✓	„ 11. 4
Ragout ℔										1					1	1/2	3.			2.											✓8½ „ 10/6	✓	4. 9. 3.
Woodcocks		4					4	3											3												✓14 „ 6/	✓	4. 4 —
Levells ___																		2.													✓2. „ 8/6.	✓	— — 17. „
																																£	233. 5. 4

Exᵈ S W J W

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Fish &c. Served to Prince Regents Kitchen from the 6 Nov.r to 5th December 1816. by John Coleman

		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				
Turbots						1	1		1					1	1		1		2.		2		1									✓ 11 " 2/	✓	13.	4 —
Cold Salmon	℔									5							4 3/0		6			6										✓ 21 3/4 " 7/	✓	7.	12. 3
Salmon															4							4			2.						✓ 10. " 2/6.	✓	1.	5. —
Do Gillse	"																		8												✓ 8. " 4/.	✓	1.	12. —
Whitings				6				10.	8			6			4	6		7				4		6	6.						✓ 63. " 2/	✓	9.	9. —
Soles		3	4	3.		2	3					2				2.		2.	10			4		3	6						✓ 44 " 3/6.	✓	7.	14 —
Crimped Cod	℔	8.	13	10	10	7	5	6	12.	10		7	5		9	6	16	20.	4½		12.			6	10			8				✓ 184 " 3/6.	✓	32.	4 —
Cod	"		5							9		4					12														✓ 30 " 1/6.	✓	2.	5. —
Doree																																			
Red Mullets																																			
Carpe	℔		1						3/2										4			4									✓ 11/2 " 3/6.	✓	2.	" 3
Eels	"								2.										5.												✓ 7 " 3/.	✓	1.	1 .
Herrings											18																				✓ 18 " 2.	✓	3.	—
Skate	℔				4								4		4																✓ 12 " 1/6.	✓	18.	—
Haddocks								2.																							✓ 2 " 2/6.	✓	5.	—
Lobsters			8				1		2.	1		2.		3.			2.		5.		2.	2.	1			1						✓ 30 " 6/	✓	9	—
Shrimps	Pints		½	1½	1	½	½	1	1	½	½	1	½	½		1	½	½			½	½	½	2.	1						✓ 13½ " 3/.	✓	2.	6. 6
Prawns	hund.d			¼	¼					¼																					✓ 3/4 " 16/.			12. —
Crayfish	℔																		3/4		½										✓ 1 1/4 " 16/	✓	1.	—
Oysters	Pints			1															2.									2.			✓ 5. " 3/.	✓	"	15. —
Flounders									8																						✓ 8. " 6d	✓		4 —
Smelts										6						6	6		24.		6.			6							✓ 54 " 1/.	✓	2.	14 "
Brill																										1					✓ 1 —	✓		8 "
																																£ ✓	96.	12 "

Exd J.W. JW

Oysters Served as above by Rich.d Wall

Pints		2	1		2	3	0	1	1	3	4½	3	1		5.	1.	4	18½	1	1½	3	1	3	2		1½						✓ 12. " 3/	✓	9.	6 —
Barrels							1																								✓ 1 — —	✓		10. —
																																	✓	9.	16.

Exd J.W. JW

Grocery Served to Prince Regents Kitchen from 6th November to 5th December 1816. by Sweet

		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				
Dble Sugar	℔		37¼																		39½											✓ 76¾ " 1/4	✓	5.	2. 4
Treble	"		19¼																													✓ 19¼ " 2/	✓	1.	18. 6
Almonds	℔		4																		6.											✓ 10 " 5/	✓	2.	10 —
Bitter d.o	"		1																													✓ 1 — —	✓		2. 6
Mace			8											8				24			4											✓ 44 " 3/	✓	6.	12.
Cloves			8											8				24														✓ 40 " 1/3.	✓	2.	10 —
Nutmegs			4											8.				24														✓ 36 " 1/9	✓	3.	3. —
Lisbon			12.														24	100.														✓ 136 " 11	✓	6.	4. 8
Milk Chocolate									1																							✓ 1 — —	✓		7 —
Currants											12.							100.														✓ 112 " 12.	✓	5.	12. "
Raisins											12.							100.														✓ 112 " 1/8	✓	9.	6. 8
Citrons																		4														✓ 4 " 5/	✓	1	— —
Allspice																		24														✓ 24 " 2.	✓	"	4 "
Cinnamon																		12.														✓ 12 " 1/3.	✓		15. —
																																£ ✓	45.	7. 8

Exd J.W. JW

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Oylery Served to Prince Regents Kitchen from 6th November to 5 December 1816. by Edwd Howes

		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
Hams	Dz		92.															59"			75½													
Tongues	—		6																	4						8.								
Oil	Dr		4													6.																		
Mustard	Pots		4																															
Anchovies	½		6.																															
White Pepper	lb		4											10																				
Cayan	Vials		2.																															
Pearl Barley	lb		6																															
Parmasan Cheese	"		6.																															
Split Peas	Peck				1																1		1											
Salt	"				1																													
Gerkins	Gals				1																													
Red Pepr	lb				-						2.																							
Bay Salt	"										2.																							
Wine Vinegar	Gals																		32.															
French Olives	Pints																						2.											

£ 38 . 7 . 2

Exd. J.W. JW

Vegetables Served to Prince Regents Kitchen from 6. Novr. to 5th December 1816 by Allinson

		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
Lemons			50			25						25		25			25	50					50		25									
Oranges								26.										24					50											
Juice Dr																																		
Mushrooms	Pottles		1		1	1	1	1	3	1		1	1	1		1	1	4	7		2	3	1	1	1		1							
Truffles	½		16½	3½	4		6		4	4½	2.							6				18					1							
Potatos	"																			6								12.	15.					
Spinach	Dish																																	
Shalots	½				1		½.			1	1				1					1		1												
Spanish Onions	Pint												5.					4	4	6		6		1										
Tarragan	Bunch					1																1	1											
Apples						12.													24										26.					
Button Onions	Pint				1	2			3	2			3			½		4	4			1		1										
Garlick	½		½							½	1																							
Bayliff	Bunch														1																			
Sage	Dr		1			1					1																							
Mint	"					1																												
Turnips	Dr								1										1		2		2.											
Bazil	"										2																							
Pears																	12																	
Endive	Heads																12	36					12											
Chardroons	heads																	6																
Beetes	Dish.																	1																

£ 42. 7. 3½

Exd. J.W. JW

Abstract

Bread, Quartern	16	12	2
Butter & Cullum	41.	15	6
Bacon & Lard	21	16	5½
Milk & Cream	9.	5	6
Wine	31.	19	6
Butcher	151	5.	6
Pork	6.	16	2½
Poultry	223	5	4
Fish Coleman	96	12	
Mr. Walker			
Oysters	9.	16	-
Grocery	45	7.	8
Oylery	38.	7	2.
Vegetables	42	7.	3½
£	745.	6.	3½

(30)

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Bread served to Prince Regents Household from 6th December 1816 to 5th January 1817 by J. Dussmell

	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
Fine Loaves				3.												4		20	2.				2.		20	2.					
Soup D.				2.																						5.					
Rolls																1															
Gristt. Gall																		5.							2.						
Flower Bastd																															

✓53 a 17¾	£	3. 18. 4¾/4¾
✓2. 4d	✓	" 8
✓5. 2d	✓	" 10
✓1 —	✓	4 —
7. 27/	✓	9. 9 —
		13. 12. 10¾

Exd J.W JW

Butter & Eggs served as above by J. Cubbins

Butter	℔			4.								80.		8		2.	96.	2.	
Eggs	Hund																1		

✓192 a 1/	✓	15. 4 —
✓1. — .	✓	1 — .
	✓	16. 4 "

Exd J.W JW

Butchers Meat Served to Prince Regents Kitchen from 6. December 1816 to 5th January 1817. 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	29	30	31	1	2	3	4	5
Beef				29¾												4	23½			15.							216				
Mutton				10½	8													6	9				9½		17.	20½	12½				
Veal				7¾															12.								79.				

✓288¾ a 8½	✓	9. 12. 2.
✓93. " 8 "	✓	3. 2. —
✓98¾ " 11 "	✓	4. 10. 6¼
	✓	17. 4 8¼

Exd J.W JW

Poultry Served as above by Rich Shitte

Fillets	4	2.	
Chickens	3	1	
Partridges	2.		
Pheasants	1		
Fowls		1	

✓6 a 7/6	✓	2. 5. —
✓4 " 4/6	✓	" 18 —
✓2 " 5/	✓	" 10 —
✓1 — —	✓	" 9. 6
✓1 — —	✓	" 4 —
2	✓	4. 6. 6

Exd J.W JW

Fish Served as above by J. Coleman

Pitted Cod	℔	7	4
Whitings		4	
Oysters	½	1	½
Salmon	"		7

✓11 a 4/	✓	2. 4 —	
✓4 " 3/	✓	" 12 —	
✓1½ " 3	✓	" 4. 6	
✓7 " 4/	✓	" 1. 8 "	
2	✓	4 8. 6	

Exd J.W JW

(31)

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Grocery Served to Prince Regents Kitchen from 6. December 1816 to 5th January 1817.

		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
Treble Sugar	Cwt														36								36									
Raisins	"														38								40									
Currants	"														38								40									
Prunes	"														36								36									
Cloves	Oz														4								4									
Mace	"														8								8									
Cinnamon	"														4								4									
Nutmegs	"														4								4									
Cochenille	"														2								2									

✓ 72	" 2/	✓	7. 4
✓ 78	1/0	✓	6. 10
✓ 78	1/	✓	3. 18.
✓ 72	1/	✓	3. 12.
✓ 8	1/3.	✓	" 10 -
✓ 16	3/	✓	2. 8.
✓ 8	1/3.	✓	— 10 -
✓ 8	1/9	✓	— 14 -
✓ 4	3/9	✓	" 15
		✓	26. 1

Exd. J.W JW

Oilery Served as above by J. Mackay

Salt Bottles		½	✓	" 10. 6
Stone Bottles	do	2	✓	" 3. —
			✓	0. 13. 6

Exd. J.W JW

Fruit & Vegetables Served as above by Wm. Allenson

Oranges		112.	✓ 112	" 4.	✓ 1. 17. 4
Lemons		112.	✓ 112	" 3/2	✓ 1. 12. 8
Mushrooms	Pott		✓ 1.	"	✓ " 5. "
Apples.			✓ 18.	" 2.	✓ " 3. "
Potatoes	H.		✓ 24.	" 2.	✓ " 4. "
					✓ 4. 2. "

Exd. J.W JW

Wine &c Served as above by Lloyd & Winter

Madeira		24.	27	Doz	4. 3.	" 90/	16. 17. 6
Port		13.	18		2 7	" 66/	9. 7/
Sherry		3.	6.	Bottl.	9	" 66	3. 6
Cape wine	Pitts	20	20	✓	3. 4	" 105	✓ 17. 10
Brandy					3	" 9/	✓ 1. 7. —
							£ 48. 7 6

Exd. J.W JW

Abstract

Bread	£	13.	12.	10½
Butter		16.	4	"
Bacon & Lard		"	"	"
Milk & Cream		.	.	"
Butchers		17	4.	8½
Poultery		4.	6	6.
Fish		4	8.	6.
Grocery		26	1	—
Oilery		"	13.	6
Vegetables		4.	2.	
Wine		46.	7.	6
		135.	0	7

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Bread &c Served to Prince Regents Kitchen from 6 Jany to 5 Febry 1817. by J. Quesnell

		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
Dua. Loaves																					2.		4	4	3	3	3	4		2.	2.	2
Serps 2d																					2.		2.	2.	2.	2.	2	4				2
Flower	Sack																						½									
Bran	Bush																							2.								
Yeast	2.																								1							

✓ 29 . 17¾ £ 2. 2. 10¾
✓ 18 4 ✓ — 6 —
✓ ½ — ✓ 3. 10
✓ 2 . 2/ ✓ — 4 —
✓ 1 — ✓ — 1. 6
£ 6 4 4¾

Exd S.W JW

Butter & Eggs Served as above by Steph" Cullum

Butter ℔
Eggs Hund

Fish served to Prince Regents Kitchen from 6th January to 5th Febry 1817. J. Coleman

	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			
Crimped Cod																													6			✓ 6	4/-	2/-	1. 4. –
Cod																							12									✓ 12	1/6	✓	„ 18. –
Soles																							4									✓ 4	„ 3/-	✓	„ 12. –
Salmon																										3						✓ 3	„ 4.	✓	„ 12. –
Skate																										4						✓ 4	„ 2/.	✓	„ 8. –
Turbot																													1			✓ 1	– –	✓	2. –
Lobster																													1			✓ 1	– –	✓	„ 4. –
Brill																																✓ 8	„ 3/	✓	1 4 –
																																	✓	7. 2

Exd. J.W. JW

Grocery &c Served as above by Sweet &c

Treble Sugar	℔	10.	✓ 10	2/ ✓	1. –
Vermicelly	℔	2.	✓ 2	„ 3/ ✓	„ 6. –
Cloves	oz	4	✓ 4.	1/3 ✓	„ 5. „
				✓	1. 11. „

Exd. J.W JW

Oilery &c Served as above by Ed. Hawes

		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				
Hazes																														20/4	16	✓ 36/4	„ 1/3	✓	2	5. 3 3/4.
Walnut Pickles	Jar																				1											✓ 1.			2. „
India &c	℔																				1											✓ 1.			4. –
Salt	Butt																													1		✓ 1			1 „
Mustard	Pot																				1											✓ 1			1 6
																																		✓	3. 13. 9 3/4.

Exd. J.W JW

Vegetables &c Served as Above by Mr. Allenson

Lemons																																				
Potatos	℔																					12.		12.							24	✓ 48	„ 3/2	✓	–	14 –
Tarragan	Bunch																						6.									✓ 6	„ ?	✓	–	1. –
Spanish Onions																								1								✓ 1		✓	–	1 –
Shallot	℔																							6								✓ 6	„ 1/6	✓	–	9.
Apples																								1/2								✓ 1/2.		✓	–	1. 6
																								24								✓ 24	„ ?	✓	–	4 –
																																		✓	1 10 6

Exd. J.W JW

Abstract

Bread.	6	4.	4 3/4
Butter & Eggs	5	14	–
Bacon & Lard	8	9	10 1/2
Milk & Cream	–	14	3
Butchers	33.	2	10
Poulterer	29.	12.	6.
Fishmonger	7.	2.	–
Grocery	1.	11	–
Oilery.	3	13.	9 3/4
Vegetables	1.	10.	6
Total £	97.	15.	2

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Bread served to Prince Regents Kitchen from 6th Febry to 5th March 1817 — J. Quesnell

		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
2nd Sorts			5	10		5	6	6	6	8	10		6	6	6	6	6	6	10	6	6	6	6	6	13		6	6	6
Sorts 1st			2	4		2	2	2	2	6	4		2	2	2	2	2	2	4	2	2	2	2	2	4		2	2	2
Rolls			3	6		3	3	3	3	3	6		3	3	3	3	3	3	3	3	3	3	3	3	6		3	3	3
Bran	Bush								2																			2.	
Yeast	Qrs					1	1				2.				2												½		
Flower	Sack									½																			
Spotts	Sati												1																

✓ 163 a 17¾	✓	12. 1. 1
✓ 60 „ 4	✓	1. „ „
✓ 81 „ 2	✓	„ 13. 6
✓ 4 „ 2/	✓	„ 8. „
✓ 8 „ 18/	✓	„ 12. „
✓ 1 — —	✓	7. „ „
✓ 1 — —	✓	„ 4. „
	£	21. 18. 7

Exd J.W

Butter & Eggs served as above by Steph. Cullum

Butter	lb	10	8	16	10	18	16.	16	12	20	10	10	16	6	10	10	10	12.	12.	6	6	10	10	10	10	12.	18	18.	16
Eggs	Hund	2				3					3					2.				2.			3				2		

✓ 338 a 23	✓	32 7 10
✓ 17 a 15/	✓	12 15 „
		45 2 10

Exd J.W

Bacon & Lard served as above S. Cullum

Bacon	lb	35					32½							15						48								
Lard	„					16½			43¼												26½		30					

✓ 130½ a 1/	✓	6 10 6
✓ 116½ a 11	✓	5 6 7
		11 17 1

Exd J.W

Milk & Cream by J. Bousfield

Milk	Qrs	5		3½			4½	1	2	2	2	2½	2	6	2.	4	4	2.		5	1½	6	1	1	6	2½	3½	5½	2½
Cream	Pots	2½	½	4	4	3.	1½	2½	1	3	3	1	1	4	3	1½	2.	1½	1	4	1½	1	1	1	3½	3¾	3¾	3½	3
Dble	—						1.							1½													1		1¼

✓ 77 a 6	✓	1 18 6
✓ 66 a 2/	✓	6 12 „
✓ 5 a 3/	✓	„ 15 „
	✓	9 5 6

Exd J.W

Wine &c

Port	—		1	1			2.				1		1			1			1	1			1		3			
Sherry	—			2		1			1					1	1	2								1		2.	1	1	
Claret	—		1			1					1	1	1															1	
Madeira	—						9				1	1	1			1								1					
Brandy	—		1													1											1		

✓ 6.		
✓ 44		
✓ 3.		

Exd J.W

Butchers Meat Served to Prince Regents Kitchen from the 6th Febry to 5th March 1817 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
Beef	lb	61½	67	„	129½	120½	54½	65½	102	99	„	79¼	77½	45½	„	129½	17.	33½	102½	36½	42.	72¼	75¾	27½	20	90½	45	46.	„
Mutton	„	87	56¾	69½	38½	94.	100	47½	26½	70¼	28½	13½	40	75¼	27¾	24¼	47	27½	16¾	40	26½	49.	28.	48¼	55½	13½	48½	58½	47.
Veal	„	28¼	29¾	50¾	40¾	76¼	90	80.	43	173	17	15	74½	15¼	93.	46.	33½	53	25	46½	34.	68.	19¼	14¼	43.	48½	82¼	50¾	71¾
Suet	„	6			12.			8	6	8		6				6			8.			6	4			8			8
Legs of Hous. Lamb							1																						
Loins	„															1													
Necks	„									2																			
Ribs	„																										1		
Quarters	„				1	1				1							1	1				1				1	1		
Sweetbreads	—				1					6					2														
Calfs feet	—															4													
Tripe	—																4			4				4			3	12.	
Bladders																												6.	

✓ 1648¾ a 8/	£	54 19. 2
✓ 1313½ „ 8	✓	43. 15. 8
✓ 1462¼ „ 1	✓	67. „ 4¾
✓ 86 „ 8	✓	2. 17 4
✓ 1 — —	✓	— 9 —
✓ 1 — —	✓	— 5. —
✓ 2 10/6	✓	1 1 —
✓ 1 — —	✓	— 13. —
✓ 8 a 18/	✓	7. 4 —
✓ 9 „ 4/	✓	1. 16 —
✓ 4 „ 1/3	✓	— 5. —
✓ 27 „ 1/	✓	1. 7. „
✓ 6 „ 8	✓	— 4. —
✓	£	181. 16. 6¾

Exd J.W

Pork & Sausages served as above by R. Wall

Pork	lb	9¾	24¾		8½	6¾	50.	7¼	11¾	28	2.	10.	30	22¼	14	9¼	1½	9¼	16¾		6½		26¾		22¼		20		
Sausages			1.								2	1				1							2.			4			
Black Pudding																	6												

✓ 328¾ a 9	✓	12 6. 6¾
✓ 11 „ 1/	✓	— 11. —
✓ 6 „ 9	✓	— 4. 6
	£	13 2. „ ¾

Exd J.W

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Poultry served to Prince Regents Kitchen from 6th Febry to 5th March 1817 by Rich.d Spitle

	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			
Large Capons			1		1	2			2					1										1		1	2				
Capons																															
Cock Turkies																															
do																															
Pullets	3	3	9	12	6	7	3	6	14	1	12	13	5	4	5	10	6	8	6	8	8	6	5	13	13	9	9	4			
Chickins			4	8	8	2			13	2	3	2		6		5	3	2	1	1	1		1	3	4	3	4	12			
Fowls			3	2	3	4		3	9			4		2		2			2	2				2	2	4		4			
Ducklings																										2	4				
Wild Ducks				2	2				2			2				2	2														
Pheasants						1		1	7						1	2															
Partridges		3	5	4	8	5		2	7		2	2	2	7	2	5	2		2	2		2		8	8	3	1	4			
Black Cock			1				1		2			1														1					
Grouse		2		2		3					2			3		1					2	4		3			3				
Teals						4																									
Livers			12																												
Lardings					1				12				1																		
Bardings					2	3																									
Woodcocks						3			2																						
Pheasant Hen									3																						
Hare													1																		
Pea Fowl																										1					

✓11	@ 11/	✓	6. 1. —
✓208	@ 7/6	✓	78. —
✓88	@ 5/6	✓	24. 4 —
✓48	@ 4/	✓	9. 12. —
✓6	@ 7/6	✓	2. 5. —
✓12	@ 7/6	✓	4. 10 —
✓12	@ 9/	✓	5. 8. —
✓86	@ 4/6	✓	19. 7 —
✓6	@ 7/	✓	5. 2. —
✓25	@ 9/	✓	11. 5. —
✓4	@ 5/	✓	1 — —
✓12	@ 8	✓	@ 8. —
✓15	@ 3/	✓	2. 5. —
✓6	@ 4	✓	@ 1. 8
✓5	@ 7/6	✓	1. 17. 6
✓3	@ 10/	✓	1. 10. —
✓1	—	✓	@ 7. 6
✓1	—	✓	@ 16. —
		£	173. 19. 8

Exd S.W

Fish &c.a served to Prince Regents Kitchen from 6th Febry to 5th March 1817 by Jn.o Coleman

	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			
Turbots			1	1					1	1		1														1	1				
Crimped Cod ℔				10½	15½		7	2½	2		10		4		2¾			4	6¼				4¼		4¼		18				
Cod		22				22.										30				16		2				2.	16	2.			
Cole Salmon					1½																										
Salmon		6			3¼		3½																7.				6.				
Soles		4		4		15	2		6							2.		2	2.	12.	3	2	4	3	3.		6				
Whitings					3.	4			2	2			3.	4	3.	8			2.	2.	5	5	5.	8	4			8				
Gills																6				7.											
Lobsters Large			1	2	1					1		1	1													1	1				
Shrimps Pint				1	½		½		½	½	½		1		½	½		½	½	½	1	½	½	½			1½	1			
Trout ℔						5½																									
Burrell Cod						3½								60							12.										
Dogger Cod									19																						
Carpe									6	6																					
Crayfish Quart									½																						
Kirill "									12.																						
Smelts				8								6					16									8	8				
Skate ℔																		1½					1½								
Oysters Pint																											1½	½			
Prawns Quart																															

✓7	@ 1.18	✓	13. 6. —
✓91	@ 4/	✓	18. 4 —
✓112	@ 2/	✓	11. 4. —
✓1½	@ 8/	✓	@ 12. —
✓25¾	@ 4/	✓	5. 3. —
✓70	@ 4/	✓	14 — —
✓68	@ 3/	✓	10. 4 —
✓13	@ 4/	✓	2. 12. —
✓9	@ 8/	✓	3. 12. —
✓12	@ 3/	✓	1. 16. —
✓5½	@ 6/	✓	1. 13. —
✓15½	2/	✓	7. 11 —
✓19	@ 3/8	✓	3. 6. 6
✓12	@ 3/6	✓	2. 2. —
✓½	@ 16/	✓	@ 8. —
✓12	@ 3/	✓	1. 16. —
✓46	@ 1/	✓	2. 6. —
✓3	@ 2/	✓	@ 6. —
✓1½	@ 3/	✓	@ 4. 6
✓½	@ 14/	✓	@ 7. —
		£	100. 13.

Exd. S.W

Fish served by Walker & Co.a

Salmon	5½																														
Lobsters	1															1															
Basket	1															1															
Smelts	12															12.															
Turbot —																1															
Soles —																6															
Shrimps																½															
Crimped Cod																				4		2¼									

✓5½	@ 4/	✓	1. 2. —
✓2	@ 4/9	✓	— 9. 6
✓2	@ 1/3	✓	— 2. 6
✓24	—	✓	@ 19. —
✓1	—	✓	1. 5. —
✓6	@ 2/6	✓	@ 15. —
✓½	—	✓	1
✓6¼	@ 3/	✓	@ 18. 9
		£	5. 12. 9

Exd S.W

Oysters Pints / Muckins

Oysters Pints			3.	2.	7½	4	1.			3.							3	2		1		1½	1½	3½	1½						
Muckins																															

✓34½	@ 3/	£	5 3 6

Exd S.W

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Grocery Served to Prince Regents Kitchen from 6th Febry to 5 March 1817. by Whittingham

		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
Double Sugar	lb		10																										
Dble D°	"		30																										
Lisbon	"		12										48																
Raisins	"		12																										
Currents	"		12																										
Jordan Almonds	"		6																										
Bitter D°	"		1																										
Nutmegs	lb		¼										1																
Mace	"		⅛										1																
Cloves	"		¼										1																
Cinamon	"		¼										1																
Allspice	"		1																										

✓10	" 22/	✓	"	18 4
✓30	15	✓	1	17 6
✓60	11	✓	2	15 -
✓12	14	✓	"	14 -
✓12	13	✓	"	13 -
✓6	4/	✓	1	4 -
✓1	- -	✓	"	2 -
✓1¼	20/	✓	1	5 -
✓1¼	14/	✓	"	17 6
✓1¼	32/	✓	2	- -
✓1¼	22/	✓	1	7 6
✓1	- -	✓	"	3 -
		£	13	16 10

Exd. J.W. JW

Pastery Served to Prince Regents Kitchen from 6th Febry to 5 March 1817. by Mackay & Co

		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
Hams	D		20 3/4														19 3 3/4												
Tongues			12.														12.												
Vermicilly			6																										
Rice			24																										
Pipe Maccaroni			3																										
Flatt D°			3.																										
Venegar	Butt		6																										
Tarragon	"		6																										
Oil	"		6.														6												
W. I: Pickles	"		3.																										
Anchovis	D		6														12.												
Ess of Anchovis	Pints		3.														12.												
French Capers	D°		3.																										
Girkins	Jars		3.																										
Mustard	Potts		6.														12.												
Cayan	Viols		4																										
Olives	Pints		4																										
Parmasan	D		11/2																										
Gruyer	D		5/2																										
Red Lead			6																										
Russia Pease	D							2.																					
Vingassia	"												2																
Pearl Barley	"																12.												
Salt	Bush																1												

✓403	21/2	✓	23 10	2
✓24	57/6	✓	9 "	0
✓6	2/6	✓	" 15	-
✓24	9/	✓	" 18	"
✓3	2/6	✓	" 7	6
✓3	2	✓	" 7	6
✓6	3/6	✓	1 1	"
✓6	2	✓	1 1	"
✓12	26/	✓	3 12	"
✓3	12/	✓	1 16	"
✓18	3/6	✓	3 3	"
✓15	3/6	✓	2 12	6
✓3	3/6	✓	" 10	6
✓3	5/4	✓	" 16	-
✓18	1/6	✓	1 7	"
✓4	3/	✓	" 12	"
✓4	2/	✓	" 8	-
✓11/2	2/6	✓	1 8	9
✓5/2	2/	✓	" 11	"
✓6	6	✓	" 3	-
✓2	5	✓	" 10	-
✓2	6/	✓	" 12	-
✓12	10/	✓	" 8	"
✓1		✓	1 1	"
		£	56 10	11

Exd. J.W. JW

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Vegetables Served to Prince Regents Kitchen from 6th Febry to 5th March 1817. by Guy

		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
Mushrooms	Pottle									2																				✓2 @ 3/	✓	"	6	"
Truffles	℔									8																				✓8 @ 4/6	✓	1	16	-
Lemons		25				50											50.						25.			25		25		✓200 @ 3/	✓	2	10	-
Oranges		-			24					24																		18.		✓66 @ 3/2	✓	"	19	3
Seville Oranges					6					6							6													✓18 @ 6	✓	"	9	-
Gherkins	℔	½																												✓½ @ 1/6	✓	"	"	9
Shallots	℔	½			½			½	1	1½			½				1										1			✓6½ @ 1/6	✓	"	9	9
Turnips	Bunch		1		2	1			1	2					1	2	1						1	2		2	1			✓17 @ 6	✓	"	8	6
Tarragon	℔		1																											✓1	✓	"	1	6
Button Onions	Quart				1				1						½				1				1	½						✓5 @ 9	✓	"	3	9
Endive	Heads					12																								✓12 @ 4	✓	"	4	-
Spanish Onions							6			12																				✓10 @ 10	✓	"	15	"
Turtle Herbs								1																						✓1 — —	✓		1	"
Sorrell	Dish								1																					✓1 — —	✓	— —		3
Radishes	Bunch																													— — —	✓	— — —	—	—
Bayleaf	Bunch	1.																												✓1 — —	✓	"	1	-
Sage	Bunch														½															✓½ — —	✓	"	-	6
Horse Radish	Stick										1																			✓1 — —	✓	"	-	6
Spinach	Dish																						1							✓1 — —	✓	"	1	"
																															£	8	7	9

Exd. SW JW

Abstract

Bread	Quesnell	21	18	7
Butter Eggs	Cullum	45	2	10
Bacon & Lard	Do	11	17	1
Milk & Cream	Gosstill	9	5	6
Wine &	Price	7	3	-
Butcher	Hudson	181	16	6½
Poultery	Spike	173	19	8
Pork & Sausages	Wall	13	2	¾
Fish	Coleman	100	13	-
Do	Walker	5	12	9
Oysters	Meekings	5	3	6
Grocery	Willingham	13	16	10
Dilery	Mackay	56	10	11
Vegetables	Guy	8	7	9

£ 654 . 10 . ½

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Bread served to Prince Regents Kitchen from 6th March to 5th April 1817 by J. Quesnell

		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
Qua Loaves		8	6	12		44	5	5	5	5	10		5	5	5	5	22	10		5	5	5	5	9	24		5	3	2	2	3	2
Sons do		2	2	4		6	2	2	2	2	4		2	2	2	2	6	4		2	2	2	2	2	8		2					
Rolls		3	3	3		34	3	3	3	3	6		3	3	3	3	20	6		3	3	3	3	3	24		3	3				
Flower	Sack												½															½				
Yeast	Qua					2					2			2									2									
Bran	Bushl							2																			2					
Grotts	Sack	2																														

✓222 a 17½	£	16	8 4½
✓44 4	✓	1	1 4
✓44 a 2	✓	1	4 a
✓1 — —	✓	7	—
✓6 18	✓	—	9 —
✓4 a 2	✓	—	8 —
✓4 a 4	✓	1	16 —
	£	27	6 8½

Exd S.W. JW

Butter & Eggs served as above by Mrs. Cullum

Butter	℔	18	18	18	16	48	16	16	10	12	18	14	12	18	4	4	24	8	16	16	14	16	26	16	44			8		8		
Eggs	Hund	2		3						2			2			2	2			2			3		2			1				

✓436 a 22	£	39	19 4
✓21 a 14	✓	14	4 —
	£	54	13 4

Exd S.W. JW

Bacon & Lard served as above

Bacon	℔	44¼	26¾			24			20¾				34				41¼						33½		9					9		
Lard	"	39¼	24							27						32									35½							

✓242½ a 1	✓	12	2 6
✓157¾ a 11	✓	7	4 7¼
	£	19	7 1¼

Exd S.W. JW

Milk & Cream served as above by P. Proffitt

Milk	Qua	3	6	3½	1	4	4	1	3		1½	1	1	2	1	2	2	8	1	1	2½	1½	1	4	2½	1	1	3	1	2		
Cream	Pints	4¼	2¾	2¾	3¾	14	2	2½	1½	2½	4	3½	4	2	2	2	8	3	5	2¼	3½	5	3	1¾	12½	2½	1¼	1	1	1	1	1
Dble do				1		5											2½				1/2				6							

✓68 a 6	£	1	14 —
✓106¼ a 2/	✓	10	12 6
✓15 3/	✓	2	5 —
	£	14	11 6

Exd S.W. JW

Wine &c served as above by Mrce

Port	Bott
Sherry	do

13 a 5/		3	11 6
25 a 9/	£	6	17 6
	£	10	9 —

Exd S.W. JW

Butchers Meat served to Prince Regents Kitchen from 6th March to 5th April 1817 by Rd 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
Beef	℔	154¼	66	"	109¼	209	44	28	154¼	"	48	91¾	104	65	47¼	105½	109¾	35	96½	46	10½	85¾	75	"	253¾	71¾	52¾	59½		21	34	31¼
Mutton	"	46½	47	43	27½	198	29½	23½	18	35¼	49	29	52¾	48¼	36½	24	70½	25¾	21¾	37½	40	44	22½	68¼	104	29½	27	49		41½	20½	24½
Veal	"	51¾	76	22½	13	23½	43½	61½	63¼	51¼	65¼	48¾	86¾	22	21¾	72¼	109¾	102¼	42½	52	31¼	88	23	73	207	18½	74½	15½		20½	16	14
Suet	"	6			12				6			12	6			8			12		6		6			10				3		
Legs of House Lamb						1																										
Shoe do														1								1		1			2	1				
Necks do						1							1								1			2	1							
Loin do						2															1											
Quarters do		1				2					1	1					2							2								
Sweetbreads						8							2	1			1							6								
Calfs Feet		8				10											2								6					4		
Tripe	℔										10										4											
Calfs Head						1																										
Calfs Brain						2																										
Lamb Sweetbreads						6																										
Ox Rumps																																
Qua Grass Lamb																															1	

✓2208¼ a 8	£	73	12 2
✓1334¼ a "	✓	44	9 6
✓1826¾ a 11	✓	83	14 6¼
✓87 a 8	✓	2	18 —
✓1 — —	✓	—	9 —
✓6 a 7/	✓	2	2 —
✓6 a 10/6	✓	3	3 —
✓3 a 5/	✓	—	15 —
✓9 a 18/	✓	8	2 —
✓18 a 4/	✓	3	12 —
✓30 a 1/3	✓	1	17 6
✓14 a 1/	✓	—	14 —
✓1 — —	✓	—	12 —
✓2 a 2/6	✓	—	5 —
✓6 a 1/	✓	—	6 —
✓1 — —	✓	—	14 —
	£	227	5 8¼

Exd S.W. JW

Pork & Sausages served as above by R. Wall

Pork	℔	2		30		36	31¾	2		20¼			2	16½		43½	25		15¾	11		33¼		3		8	12½					
Sausages		1				2		1	2	1	1	1		1		2		2	1	2	3	2										

✓292½ a 9½	£	11	11 6¾
✓22 a 1/	✓	1	2 —
	£	12	13 6¾

Exd S.W. JW

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Poultry &c. Served to Prince Regents Kitchen from 6th March to 5 April 1817

	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			
Large Capons	1				2		1	1	1	1		1				1	2	1			1			3						1		✓17	13/	✓	11	1
Capons																																		
Cock Turkies					1																											✓1	"	✓	"	16. 6
Hen do																																		
Pullets	7	7	7	9	58	3	7	7	12	8	16	10	4	3	6	45	6	11	2	4	7	4	9	50	6	4					1	✓316	" 7/6	✓	118. 10
Chickens	6	11	2		11	2	2	8	8	2	4	2	6	1		4	6	6		4	4	2	2	26	4	1	1	1	3			✓129	" 6/	✓	38. 14
Fowls	2	4			14		2		2	4		4		2		6	2	2	2	1	2		3	11		3						66	" 4/	✓	13. 4
Ducklings		2			5				3	1	2	2				2							2	6								✓35	" 7/6	✓	9. 7. 6
Wild Ducks																																		
Pheasants				1	5		1	1		1	1	1	1	2		3		1		2	1		3	5	6							✓35	" 9/6	✓	16. 12. 6
Partridges	6	2		3	9	2	2			3	1	1			2	4		2	1	1	1		1	9	5							✓55	" 4/6	✓	12. 7. 6
Black Cocks					1						1																					✓2	" 17/6	✓	1. 15. "
Grouse					4		3									3																✓10	" 9/	✓	4. 10 "
Goose	1				1	1				1						1	1			1		1										✓9	" 16/	✓	7. 4 "
Lardings		1			20		1		1	6						22	1	1					1	39	1							✓102	" 2/3	✓	11. 9. 6
Bardings											6					6		3														✓15	4	✓	5. "
Pagent	℔				4						1					2.								4								✓11	" 10/6	✓	5. 15. 6
Rabbits					4																2											✓6	" 2/	✓	" 12. "
Sea Fowls					1			1								1								1								✓4	" 18/6	✓	3. 14 "
Guinie Fowls							2.										2							2.								✓6	" 8/6	✓	2. 11. —
Levers											6					6																✓2	" 8	✓	" 8. "
Pigeons																	6															✓6	" 2/	✓	4 12. "
Woodcocks																		3														✓3	" 8/	✓	1. 4 "
																																	£	260. 13. "

Exd JW JW

Fish &c. Served to Prince Regents Kitchen from 6th March to 5th April 1817 by Jn. Coleman

		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			
Turbots						1		1	1	1			1	1			1							1	1	1		1					✓11	" 36/	✓	19 16. "
Crimped Cod	℔	13		12.		15.		9	11	2½	6	4				4	14	12.	9		4			14	5.		2.			7½			✓141	" 4/	✓	28. 16
Cod			16.				20			24	2.		4	14		2.	15				10		3.	18.				6					✓134	" 1/6	✓	10. 1
Cole Salmon		6				7																			1								✓20	" 9/	✓	9. —
Salmon			6				2½										6				4½			4½								✓23½	" 4/6	✓	5. 5. 9
Soles		5		8			2		4	9		6	2.	8.	2.			4	2.		8	2				1		4.	1.	2.			✓70	" 4/	✓	14 —
Whitings		4		4		4.	10		9		3		4		4		12.	4	9		4	8		8	12.		3.	4				3.	✓109	" 3/	✓	16. 7. —
Mackerel																									6	2.							✓8	" 6/	✓	2. 8. "
Lobsters				2		5		1	1	1	2.		1	1			1	2.			8		1		5.			1					✓32	" 8/	✓	12. 16 "
Shrimps	Pints	½		½		1		½	1.	½		½	½		½		½.	1	½		½	½		½	1								✓10	" 3/	✓	1. 10 "
Trout	℔																	6.															✓6	" 6/	✓	1. 16 "
Smelts		6				8											8	6						6	8								✓44	" 1/	✓	2. 4 "
Oysters	Pints	1							1.									1/2						3									✓6½	" 3/	✓	" 19. 6
Carpe	℔					4				4½							4								5								✓17½	" 3/6	✓	3. 1. 3
Prawns	Hund					3/4			½								3/4	½	½						1½								✓3½	" 12/	✓	2. 2. —
Crayfish						½																		3/4									✓1¼	" 16/	✓	1. —
Scate	℔					2.		1½		7	1½			2.							7												✓21	" 2/	✓	2. 2. —
Barrel Cod											12.																			7a.			✓82	" 2/	✓	8. 4 —
Eals	℔					4						4					4½								2½								✓15	" 3/	✓	2. 5. —
Brill														14																			✓14	" 3/	✓	2. 2. —
Fills	"																											6½					✓6½	" 5/	✓	1. 12. 6
																																		147. 8 0

Exd J.W JW

Fish Served by 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			
Soles			4.				1																									✓5	" 4/6	✓	1. 2. 6
Shrimps	Pints		½																													✓½	"	✓	— 1. —
Principal Cod	℔																										2.					✓2	" 2/6	✓	— 5. —
																																	£	1. 8 6

Exd J.W JW

Oysters Served as above

	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			
Bitters Pints	6½	1½	4½		3		2½	2.	2.	2.	3			3½	1½	5	1	3½		2.				1½					1½			✓44½	" 3/	✓	6. 13. 6
Pickled Salmon Dito																					1											✓1	— — —	✓	— 6. "
																																		6 19 6

Exd J.W JW

(40)

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Grocery &c Served to Prince Regents Kitchen from 6 March to 5 April 1817 by Sweed & Son

		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
Dble Sugar	℔	114¾																														
Treble —	—	57¾																														
Lisbon —		24.																														
Raisins —		24.																														
Currants		24.																														
Almonds —		12.																														
Bitter D°		6.																														
Mace		½																														
Cloves		½																														

✓114¾ a 1/4	✓	7	13 —
✓57¾ a 2/	✓	5	15 6
✓24 a 1/	✓	1	2 —
✓24 a 1/6	✓	1	16 —
✓24 a 1/	✓	1	4 —
✓12 a 5/	✓	3	— —
✓6 a 2/6	✓	—	15 —
✓8 a 2/6	✓	1	— —
✓8 a 1/3	✓	—	10 —
	£	22	15 6

Exd SW JW

Oylery Served as above by Edwd Hewis

Hams	℔	202¾				
Tongues		24.				
Whole Rice	℔	24				
Split Pease	Pecks	1				
Isinglass —	℔	6				
White Pepper	"	12				
Macaroni —	—	6				
Vermicilly —	"	6				
Salt —	Bushe	1				
Cancaspie —	℔	2				
Oil —	Qua	12.				
French Capers	pints	12.				
Capers —	"	12.				
Wine Venegar	Gall	30.				
Anchovis		12.				
Firkins	Gall	1				
Scotch Marmalade	℔					
Yellow Oranges	—					
Walnut Pickles	cyas	25				
Red Cabbage	Qua	2				
French Beans	D°	1				
Samphire	D°	1				
Ground Ginger	℔	½				
Red Lead	℔	24				

196.	Old Plates	197¾	1/2	11.	10.	1/2	£398¾	✓	21	11	7/2
	New D°	201/2	1/	10	1	6					
12.		399¾						✓	—	13	10
								✓	—	16	—
								✓	—	5	4
								✓	4	4	—
								✓	3	12	—
								✓	—	18	—
								✓	—	18	—
1								✓	2	2	—
								✓	—	16	—
								✓	3	18	—
								✓	2	8	—
								✓	3	—	—
								✓	6	—	—
								✓	2	14	—
								✓	1	—	—
1								✓	—	4	—
12.								✓	—	8	—
								✓	—	4	2
								✓	—	6	—
									—	3	—
									—	3	—
								✓	—	2	6
								✓	69	3	7/2

Exd. SW JW

Vegetables Served as above by Allinson

		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
Mushroons	Pottle				3.							1							1					2									
Truffles	℔																			1	2.											
Lemons —			100.								25.			25.			50.				50		75.		50.							
Oranges —		24	18.		48	6.				12.												36.	48.	84			24	18		12.	24
Sivil D° —												6										12.										
Garlick																																
Shallots	℔											½				½																
Turnips	Bunch			3.	4	..					4		1			4	4				1	1	4.	3								
Tarragon	Ditt					1											1									1						
Button Onions	Pots			1				1.			½	½	2.			2		1			1	1	4	3.		1½						
Spanish D°				6							6	2												6								
Endive —																																
Sorrell	Ditt			2	3.																	2.	2.	1								
Sweet herbs	Bunchs			2																												
Lettuces Cos	heads			12.	12.	12.					8	8					12.				18		18									
Apples					48																		12.	18.				24.		30.		
Carrots	Bunchs				4								1		1	2.					1	1	1.	3.								
Parsley	Bunch				1											1						1										
Chervil	Ditt					1																										
Chestnuts						100											100															
Onions						72.					8																					
Cabage Lettuces						12.						8	8				48.				48.				16.							
New Potatos	℔									1	1	1		1																		
French Beans	hund																3/4								1							
Cucumbers																	2															
Parsley Root	Bunch																½		1													
Salsafy	D°																			1												
Fennele	"																							1	1	1						
Asparagus	Peas	Pnts																						1								
Heaths	Pottl																							4								
Burnett	Bunch						1																									
Mint	"											1																				
Parsley	℔																															

✓7 a 4/6	✓	1.	11 6
✓3 a 10/	✓	1.	10 —
✓375 a 3½	✓	5.	9. 4½
✓354 a 3½	✓	5.	3. 3
✓18 a 5	✓	—	7. 6
✓1 a —	✓	—	2. —
✓29 a 6	✓	—	14. 6
✓3 a 8	✓	—	2. —
✓18½ a 1/	✓	—	18. 6
✓20 a 1/6	✓	1.	10 —
✓10 a 1/6	✓	—	15. —
✓2 a 2/	✓	—	4 —
✓100 a 4	✓	1.	13. 4
✓132 a 2½	✓	1.	7. 6
✓14 a 1/3	✓	—	17. 6
✓3 — —	✓	—	1 6
✓1 — —	✓	—	— 6
✓200 a 4/	✓	—	8 —
✓80 a 1	✓	—	6. 8
✓140 a 2	✓	1.	3. 4
✓4 a 8/	✓	1.	12. —
✓1¾ a 8/	✓	—	14 —
✓2 a 6/6	✓	—	13. —
✓1½ a 1/	✓	—	1. 6
✓1 — —	✓	—	2. —
✓3 a 6	✓	—	1. 6
✓1 a —	✓	—	7. —
✓4 a 2/	✓	—	8. —
✓1 — —	✓	—	— 6
✓1 — —	✓	—	1 —
	£	28.	6. 5½

Exd. SW JW

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Abstract from 6. March to 5th April 1817

Bread, by Quesnell		27.	6.	8½
Butter & Eggs, Cullum		54	13	4
Bacon & Lard — Do		19.	7	1½
Milk & Cream, Truffitt		14	11	6
Wine — Ince		10.	9.	-
Butcher — Hudson		227	5	8¼
Pork — Wall		12.	13	6¾
Poultery — Spike		260	13	-
Fish — Coleman		147	8	-
Do — Walker		1	8.	6
Oysters — Meekins		6	19.	6
Grocery — Sweet & Son		22.	15	6
Cutlery — Lewis		69	3.	7½
Vegetables — Allinson		28	6	5½
Total £		903.	1.	5¾

Bread served to Prince Regents Kitchen from 6th April to 5th May 1817. by J. Quesnell

	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
Dua Loaves —	2.	2.	2.	2.	2	2.	7		3	3	4	3.	4	10		5.	5	5	5.	5	10.		5	5	6	17	7	10		5.
Soup Do											2.			4		2.	2.	2.	2.	2.	4		2.	2.	4	6	2.	4.		2
Rolls —														6		3	3	3	3.	3.	6.		3	3.	3	3.	3	6.		3.
Flower — Sack																	½											½.		
Yeast — Dua																		2.							2.					
Bran — Bush										2.																	2.			
Grotts — Gall																														

Exd J.W — £ 19. 5. 8

Butter & Eggs. Served as above by Steph Cullum

Butter lb	6.	4		4	2.	4	4	6	6	4	4	4	6	4	6	12.	6	16	10	8.	16	18	12.	16	16.	40.	8	6	16	14
Eggs Numb		1						1			1		1			2			2					2.	2.		3			

✓278 a 2d — £ 24. 6. 6
✓15. 14/ — £ 10. 10 —
£ 34. 16. 6
Exd J.W

Bacon & Lard Served as above by Steph Cullum

Bacon lb								9½										44¼						18¾		20.					
Lard — "																		39¾												31¾	

✓92¼ a 12 — £ 4. 12. 3
✓71½ a 16 — £ 3. 5. 6½
£ 7. 17. 9½
Exd J.W

Milk & Cream Served as above by T. Truffitt

Milk Qua				2.		3			2	2			3	2.				1½	½		2.	1	4	3.	2	2.		3.	1	1
Cream Pints	1	½	½	½	1	1	1	1	1	1	1	1	1	1	1	1½	2½	2.	1	2.	4½	3.	3	.	6.	10.	1	4	3½	5
Dble Do —																								1½		4			½	

✓35 a 6 — £ - 17 6
✓62½ a 2/ — £ 6 5 -
✓6 a 3/ — £ - 18
£ 8 - 6
Exd J.W

Wine Do Served as above by Simpson & Co

Port																	1						1	1	1					
Sherry	2																1	1		1	3		1		4	1			1	
Claret																					1		1				1	1		
Madeira																							1		1	1			1	1
Brandy																					2.				1					

✓4 a 6 3/ p Doz — £ 1. 1 —
✓15. a 6 3/ a ✓ — £ 3. 18 9
£ 4. 19. 9
Exd J.W

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Butchers Meat Served to Prince Regents Kitchen from 6th April to 5th May 1817. by R. 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			
Beef ℔	60	"	"	36.	27	18½	25.	35½	55½	31	38	"	49½	"	57½	37¾	95¾	"	136½	66	49½	92½	64½	69	34½	147	"	72½	89½	86	✓	1473¾	8 ℔ ✓	49. 2. 6
Mutton "	16	46	"	19	28	26½	40½	17¼	36.	34¾	46½	"	57½	26¼	16¼	48¼	54¾	43	31½	39.	48½	21.	38½	43½	28.	46	40	39½	17.	45	✓	992.	" " ✓	33. 1. 4
Veal "	10¾	57¼	"	16.	22.	23½	19¾	19¼	27	22½	55.	"	13¾	"	33¾	84¾	19	99	22	47½	64½	30¼	83¾	87¼	15.	175.	25.	43¾	50¾	83.	✓	1251	" 11. ✓	57. 6. 9
Suet "	4					4		4							6				6			12.		6		10			12.		✓	64	" 8' ✓	2. 2. 8
Legs of House Lamb.														1				1				1								1	✓	4	" 18/ ✓	3. 12. "
Quarters ———																																	
Sho.ˡ Dᵒ																																	
Necks Dᵒ									2																	2.					✓	4	" 10/ ✓	2. 2.
~~Loins~~ Ribs																	1						1								✓	2.	" 13/ ✓	1. 6.
Legs of Grass Lamb																																	
Quarters			1		1				1	1							2		1	2	1	1		2	1	1	3.	2.	2		✓	22	" 13/ ✓	14. 6.
Shoˡ. Dᵒ																	1						1								✓	2	" 5/ ✓	" 10
Necks & Ribs																	1						1								✓	2	" 7/ ✓	" 14
Loins. Dᵒ ———										1																					✓	1	——— 5.
Sweetbreads																						6.				7.					✓	13	" 4/ ✓	2. 12.
Calfs Feet																	6						6								✓	12	" 15/ ✓	" 15.
Tripe																												5			✓	5	" 4/ ✓	" 5. "
																															£		168. 0. 3

Exᵈ J.W. JW

Pork & Sausages Served as above by Rich Wall

Pork ℔	7¾		8½		8½		11¾	12½	21	11		3.	12½		10	7½		8¼					✓	112¼	9¼ ✓	4. 16. 9½
Sausages "												2.			1	2.	1	2					✓	8. "	12. ✓	" 8. "
																							£			5. 4. 9½

Exᵈ J.W. JW

Poultery Served to Prince Regents Kitchen from 6th April to 5th May 1817. by Richd 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	1	2	3	4	5			
Large Capons																	1				1			1		2.	1	2	1		✓	9	" 13/6 ✓	5. 12. 6
Capons ———																																	
Cock Turkies ———																																	
Hen Dᵒ ———																																	
Pullets	3.	2.					3.				1		6	5	7	11	6	7	11	15.	9	10	5	28.	6	13.	16	7		✓	171	" 8/6 ✓	72. 13. 6
Chickins														2.	4	7			6	6	2.	6	2.	10.	2.	5.	4	4		✓	59	" 6/6 ✓	19. 3. 6
Fowell															3	6		2.	4	6	4	4		10.		4	4	4		✓	47	" 4/6 ✓	10. 11. 6
Ducklings														2.		2			2.	2.				2		2.				✓	12	" 6/6 ✓	3 18. —
Goose															1				2		1	1.		1		1	1	1		✓	9	" 11/6. ✓	5. 3. 6
Pea Fowl																1								1						✓	2	" 18/6 ✓	1. 17. —
Guinea Fowls																									2.					✓	2	" 8/6. ✓	" 17. "
Lardings																1						1	1	2	2	35	1			✓	43	" 2/3 ✓	4. 16. 9
Rabbits																				2.						2.				✓	4	" 2/ ✓	—— 8. "
Plewers Eggs																		18		18.						36.			18.	✓	90	" 5. ✓	1. 17. 6
Pigeons.																					6					5	6			✓	17	" 1/9. ✓	1. 9. 9
Ragout ℔																										2.				✓	2	" 10/6. ✓	1. 1. —
Bardings																										5.				✓	5	" 4. ✓	—— 1. 8
																														£			129. 11 2

Exᵈ J.W. JW

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Fish & Served to Prince Regents Kitchin from 6 April to 6 May 1817 by Jn.° Coleman

	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				
Turbots	1																		1		1	1				1	2		1		✓8	„ 1.16.	✓	14.	8.
Crimped Cod ℔																					10			5							✓15	„ 4/	✓	3.	—
Cod "			22							20						6	14							22.	2.			1½			✓87½	„ 2/	✓	8.	15 —
Cole.d Salmon																											6				✓6	„ 8/	✓	2.	8 -
Salmon																	4½			10½				10							✓25	„ 4/	✓	5.	—
Soles						6										2.	8			6	4	6	2	8	4	8	6		4.	3.	✓07	. 4/	✓	13.	8 -
Whitings			8							6									4												✓18	„ 2/	✓	1.	16 —
Mackrels													6							3.	5.	9	5	7		18.	13.	12.	5.	12.	✓95	„ 6/	✓	28.	10 —
Smelts																																		
Lobsters	1															2			1		2.	1			2.	4	3.		3.		✓19	„ 6/	✓	5.	14 .
Shrimps Pints																	½.	½	½	½		½		½	½	1		1	½	✓6.	„ 3/	✓	„	18 „
Gills						8																				7½	8½				✓24	„ 4/6	✓	5.	8 -
Brills													11																		✓11	„ 3/	✓	1.	13. -
Gout																7½															✓7½	„ 4/6	✓	1.	13. 9
Skate ℔																				8.											✓8	„ 3/	✓	1.	4 -
Prawns Bund.d																					1¼	½									✓1¾	„ 14/	✓	1.	4. 6
Oysters 25																					1.										✓1	— —	✓	—	6.
Crayfish Bund.d																							¼		¼	½					✓¼	— —	✓	—	16.
Red Mullet																								2.							✓2.	„ 12/	✓	1.	4 —
Eels ℔																									3½						✓3½	„ 3/	✓	„ 10.	6.
																																£	97.	16. 9

Exd JW

Fish Served by Walker & Co.°

Turbot																	1														✓1	— —	£ ✓	1.	10 -
Whitings																	4									2.					✓6	„ 2/	✓	—	12. —
Soles																	2														✓2	„ 4/.	✓	—	8 —
Lobsters																	1														✓1	— —	✓	—	5 —
Shrimps																	½														✓½	— —	✓	—	1 —
																																	£	2. 16.

Exd JW

Oysters																		3.	3		6	1½	2½	1½		3	2½				✓23.	a 3/.	£	3.	9 —
																																	£	3. 9 —

Exd JW

Grocery &.c Served to Prince Regents Kitchen from 6 April to 6 May 1817 Mr. Whitingham

	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				
Dble Sugar ℔									38.																						✓38.	a 15	£	2.	7. 6
Treble D.°									19.¼																						✓19.¼	22	✓	1.	16 5½
Lisbon									12.											12					12						✓36	11	✓	1.	13 —
Raisins									12.											12.					12.						✓36	14	✓	2.	2 —
Currants									12.											12.					12.						✓36	13	✓	1.	19. —
Mace oz									½																						✓½	32/	✓	—	8.
Nutmegs "									¼																						✓¼	20/	✓	—	5.
																																	£	10. 10. 11½

Exd JW

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Oysters served to Prince Regents Kitchen from 6 April to 5 May 1817. by Mackay

		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				
Hams	Do									88.																						✓88.	1/	✓	4. 8.
Tongues										12.																						✓12.	7/6.	✓	4. 10 —
Oil	Bottl									6																						✓6	6/	✓	1. 16 —
Ests of Anchovies	Pints									3.																						✓3	3/6.	✓	10. 6
Gerkins	Jar									3																						✓3	— —	✓	1. 16. —
Macaroni	℔									3																						✓3	2/6.	✓	7. 6
Vermicelly	"									3																						✓3	2/6.	✓	7. 6
Isinglass	"									2.																						✓2	11/6.	✓	1. 3 —
Salt	Bushl									1																						✓1	— —	✓	1. 1
White Pepper	℔									1																						✓1	— —	✓	4. 6
Parmasan	"									10 3/4																						✓10 3/4	2/6.	✓	1. 6. 10½
Spices										5 3/4																						✓5 3/4	2/	✓	11. 6
Red Lead										12.																						✓12.	6	✓	6. —
Mustard	Bottl																				12.						1/6	✓				✓12	1/6	✓	18. "
Westphalia Hams	℔																				142 3/4											✓142 3/4	2/.	✓	14. 5. 6
Dryed Salmon	"																				8 3/4											✓8 3/4	2/6.	✓	1. 1. 10½
Olives	Pints																										6.					✓6.	2/	✓	— — 12. —
Cayanne	Bottl																										6.					✓6	3/	✓	— — 18. "
																																		£	36. 3. 9

Exd JW

Vegetables &c Served to Prince Regents Kitchen from 6 April to 5 May 1817 by Guy

		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				
Mushrooms	Bottls													1									2.		1	1	1			1		✓7	4/6.	✓	1. 11. 6
Truffles	℔																															—	—	—	—
Lemons	—													25					50					50		100						✓225	3.	✓	2. 16. 3.
Oranges	—																		12.													✓12	3/.	✓	— — 3. 6
Sivil	Do																		16													✓16	6	✓	— — 8 —
Apples					30					24			12.																			✓66	3/2.	✓	— — 19. 3
Large Onions													24						6				24		24	48.	24.		36	24	36	✓246	1/2	✓	1. 10. 9
Carrotts	Bunch		12							24				12					12		6.	24.		12.		42.			12.	12.	12.	✓180.	1/2	✓	1. 2. 6
Shallots	Do																2.															✓2	— —	✓	— — 1. 6
Bayleaf	Do																1.															✓1	— —	✓	— — 8.
Mint	— Do	1												1																		✓2	— —	✓	— — 1. —
Fennel	— Do												1						1											1		✓3.	6	✓	— — 1. 6
Button Onions	Doz																	2			2.		1			4	2.			1		✓12.	2 Doz	✓	— — 4. "
Sage	— Bunch																		5													✓5	8	✓	— — 2. 6
Turnips	Do																					5.				2.	2.		2		2.	✓8	6	✓	— — 4. "
Parsley Roots	"																		12													✓12.	2	✓	— — 1. 6.
Spanish Onions	—																		2.		10.		2.								6.	✓20	8	✓	— — 13. 4
Cabbage Lettuce																				8.												✓8	2/2.	✓	— — 1. 8
Beet Roots																						2.							4			✓6	6	✓	— — 3. "
Spring Grass	Bundle																						1			1						✓2.	8/	✓	— — 11. "
Turnip Radish	Bunch																									7						✓7.	3	✓	— — 1. 9
Tarragon	Bunch																													1		✓1	—	✓	— — — 8
New Turnips	Bunch																		3						4							✓7	3/	✓	— — 1. 1. —
																																		£	12. 0. 10.

Exd JW

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Abstract of Kitchen Bills from 6 April to 5 May

Bread by J. Quesnell		19.	5.	8
Butter & Eggs	S. Cullum	34	16.	6
Bacon & Lard	do.	7	17.	9½
Milk & Cream	Truffitt	8.	"	6
Wine —	Simpson	4.	19.	9
Butchers	Hudson	168.	"	3.
Pork —	Wall	5.	4.	9½
Poultry	Spike	129.	11.	2.
Fish —	Coleman	97	16.	9.
do —	Walker	2.	16.	"
Oysters	Meekins	3.	9	—
Grocery	Whittingham	10	10.	11½
Oilman		36.	3.	9.
Vegetables	Allinson	12.	"	10.
£		540	13.	8½

Bread Served to Prince Regents kitchen from 6 May to 5 June 1817. by J. Quesnell

	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
Qua.r Loaves	5	5	5	5	10		5	5	5	5	5	26		11	5.	5	7	6	12.		5	5	5	12.	6	12.		6	6	6.	6
Soup do	2	2.	2	2	4		2.	2.	2.	2.	2.	4		8	2	2.	2.	2.	4		2.	2.	2	2.	2.	4		2.	2.	2.	2.
Rolls	3.	3.	3.	3.	6.		3.	3	3.	3.	3.	6.		4	3.	3.	3.	3.	6.		3.	3.	3.	3.	3.	6		3.	3.	3.	3.
Flower Bush														9½												1½.					
Yeast Qua.r							2.												2.												
Bran Bush							2.																								
Grotts Gate																	1	4													

✓196 " 18½ £ 15. 2. 2.
✓68 " 4 ✓ 1. 2. 8
✓92 " 2 ✓ " 15. 8
✓4 " 31 ✓ 6. 4. "
✓4 " 18 ✓ " 6. "
✓2 " 2½ ✓ " 4. "
✓5 " 2½ ✓ " 10. "
£ ✓ 24. 4 6

Exd J.W JW

Butter & Eggs Served as above by Steph.n Cullum

Butter lb	12.	18	16	18.	18	10	18	8	16	10	16	16	16	20	4	18	13.	10	18	16	14	18	8	10	14	8	16	8	14	16	26.
Eggs Hund	3				3					3			3	3				3				3				2.			2.		3.

✓445 " 19 £ 35. 4. 7
✓28 14/ ✓ 19. 12. —
£ ✓ 54 16. 7

Exd J.W JW

Bacon & Lard Served as above by Steph.n Cullum

Bacon lb				48½												18¾						25¼		25.	7			31¼			
Lard "	31¾			32¾								25				30¼									42						

✓153¾ " 12 ✓ 7. 13. 9
✓16¼ 11 ✓ 7. 8 3
£ 15. 2. —

Exd J.W JW

Milk & Cream Served as above by D. Truffitt

Milk Qts	5	1	1	2.	3		1	5	1	1	6	2.		1		5.		4	4	1	1	2.	4			3	1	1	1	1	
Cream Pots	2.	3	3	8½	4½	5½	1½	4½	2½	2½	4	2.	4	6	3.	5	2½	3½	4	2½	3½	4½	4½	3½	1½	6½	4	3½	4	3½	3.
Dble do										1						1						2½		1½						1½	

✓57 " 6 ✓ 1. 8. 6.
✓116¾ " 2 ✓ 11. 11. 6
✓7½ " 3 ✓ 1. 2. 6
£ 14. 2 6

Exd J.W JW

Wine &.a Served as above by

Port Bott	1		1		1						1	2		1	1	1		1			1				1	1		2			
Sherry "						1	1	1					2	1		1			1				1		2	1						
Claret	1		1	1								1														1						
Madeira	1	1	1	1			1	1	1					1			1			1			1			1		1	4	6.	
Champaign																		1								2.						
Brandy —													1												1							
Rum														1																		
Maretchino —															1																	
Noyau —																		1														

5 ✓ 2 Exd J.W 7. 7. " JW
23
3
2
1
1
1

✓15 " 6¾ ✓ 3. 18. 9
✓13 " 6¾ ✓ 3. 8. 3
£ 7. 7. "

(46)

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Butchers Meat Served to Prince Regents Kitchen from 6 May to 5 June 1817 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	29	30	31	1	2	3	4	5			
Beef ℔	38.	115	98½	45	39½	124	75.	54½	81.	115½	49½	14	129½	160¼	16	65½	94¼	,	89½	95¼	18.	91¾	28.	126¼	57½	56½	135	„	70.	56¼	127	✓2265½	8.	2 ✓	75.	10.	4
Mutton	56½	40	26½	73¾	43½	25.	70¼	36.	64¼	26.	48¾	24¼	21.	98½	46	41½	27¾	34¼	39½	20.	54¾	42	42½	58¼	42¼	19.	75.	43½	48	39	30¼	✓1360	8.	✓	45.	6.	8
Veal	55	82½	39¾	86½	117¾	65½	73¼	57½	44¼	56½	82.	70.	47½	102.	46½	110½	42½	51	94	45.	52.	81	36¼	91½	60½	73.	21.	35½	58½	76¾	82½	✓2037¾	11.	✓	93.	7.	11
Suet ℔	8		6.			12.			6.	6			12.				6			12.				6.			12.				6	✓92	8.	✓	3.	1.	4
Horse Lamb. Legs																																		
Quarters		1				1				1			1			1				1							1		1			✓8	18/	✓	7	4	
Shō																																		
Necks										1						1	1				1											✓4	10/	✓	2.		
Ribs	1				1															1									1	1		✓5	12/	✓	3.		
Loins																																		
Gross Lamb Legs				1							1.					1							1			2.						✓6	7/	✓	2.	2.	
Quarters	1	1	1	1	2.	2.		1	2.	1	1.	2.	1.	2	1	2	1	3	1	1.	2.	2.	1.	1.	2.	1	1	1	2.	1	2.	✓43	12/	✓	25.	16.	
Shō																					1											✓1				5.	
Necks																																		
Ribs				1																		1										✓2	7/	✓		14	
Loins																																		
Sweetbreads	2.		1.	2.		4					2.					3.			2.		2.									2.	✓20	4/	✓	4.		
Calfs Feet													4									6.								6	✓16	1/3	✓	1.		
Calfs Head					1																											✓1		✓		12.	
Tripe ℔																						8.										✓8	1/	✓		8.	
																																£			264.	7.	3

Exd. J.W.

JW

Pork ℔ Served as above by Rich Wall

Pork ℔	2.		12½	4¾	4¾		8½	✓32½	9½	✓	1.	5.	9
Sausages	2.	1	2	2.		2		✓9	1/	✓		9.	
								£			1.	14.	9

Exd. J.W.

JW

Poultry Served to Prince Regents Kitchen from 6 May to 5 June 1817 by Rich Spithe

	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			
Large Capons	1		1	3		3		1	1	2.	1	1		13.		4	1	1	2.		1	2.	1	1	1		5.	1	3		1	✓51.	13/6	£	34.	8.	6
Capons																																		
Pullets	8.	8.	8	13.	7	19	9	8.	8.	6	8.	4.	9.	19	5.	6	14	10	4	11	8	14	8	7	4	8.	18	7	9	8	7	✓282	8/6	✓	119.	17.	-
Chickins	4	4	3.	12.	2.	6	2.	5.	6	4	4.	8.	2.	4	2.	12.	6	7	8	2.	6	10	3	2.		6.	2.	4	8	4	4	✓152.	5/6	✓	41.	16.	-
Fowels	4		4	4	4	4	4	4.	6.	4	4.	4.	4	4	4	6	4	4	4		4	4	4	4.		4.	4	4	4	4.	4	✓116.	4/6	✓	26.	2.	-
Ducklings				4		2.	2.		2.	2.						4	2.	4	2.			4	1			2.		4				✓35.	6/	✓	10.	10	-
Cock Turkies																																		
Hen ℔																																		
Goose			1		1	1								1		2	2.	1	1			1		1					1	1		✓14	10/	✓	7.	-	-
Pea Fowls		1					1				1															1.					1	✓5	18/6	✓	4.	12.	6
Guenea Fowls				2.																												✓2	8/6	✓		17.	-
Dotterells												6				8							8									✓22	4/6	✓	4.	19.	-
Rabbits		3.									2.						2.		2.								2.					✓11	2/	✓	1.	2.	-
Pigeons																6		6				12.										✓24	1/6	✓	1.	16.	-
Ragout																2.											3.					✓5	10/6	✓	2.	12.	6.
Lardings	1.			4.	9.	6	1.			2.	1.	17.	2	2.		4	5.				1.	3				1	8	2.	1		1	✓71.	2/	✓	7.	2.	-
Bardings	6.									6.			6.			8							6	8.			6					✓46.	3	✓		11	
Ruffs	6.									6																						✓12.	5/6	✓	3.	6.	-
Leveret																	1				1							1				✓3.	9/	✓	1.	7.	-
Quails																						6					18.	1		12		✓37.	4/	✓	7.	8.	-
Coombs ℔																	1															✓1.	-	£		11.	-
Plovers Eggs																																		275. 18. -

Exd. J.W.

JW

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Fish &c Served to Prince Regents Kitchen from 6 May to 5 June 1817 by Jn. Coleman

	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			
Turbott	2		1		3.			1		1	1			1	1	1	2.	2		1		1		2			1		1	1.	1	✓24	4	1.	24	—
Crimped Cod ℔				5			8						1½																			✓14½	4	✓	2.	18.
Cod			1½				2.																									✓3½	2	✓		7.
Cold Salmon								4													6.	7.										✓17.	8	✓	6.	16.
Salmon				14				9			10							8				10		7½					9			✓67½	3	✓	10.	2. 6
Gills																																		
Trout			4		7		2½				7.					8.					4					5					✓37	5	✓	9.	7. 6
Red Mullett ℔	3									2						3.																✓8	9	✓	3.	12.
Brills															6½									7								✓13½	2½	✓	1.	13. 9
Soles		5	2.	8	3.	4	1	6	8.	3.	8.	2.		1	12.		3.		4		4	6	11			2.						✓93	4	✓	18.	12.
Whitings				7	4				8.		8.	9		6	1		6	10				6		2		6		4	6	10.	6.	✓99	2/6	✓	12.	7. 6
Mackrells	32.	3.	7	12.	12.	7.	3.	18.	7.	3.	20	3.	3.	6	24	3	15.		3.		3.	16	6	3.	20	3.	3	8	15.	6.	3.	✓267	3	✓	40.	1 —
Sturgeon ℔																		8														✓8	5	✓	2.	—
Lobsters	2.				5			2.		1	1.	2.		1	1	6	2	1		1		2	3.	2.			1	1	4	1.	1	✓10	3	✓	6.	—
Shrimps Pints	½	½	½	½	1½	½	½	½	1.	½	½	½		½	½	1	½	½	½	½	½	½	½	½	„	½	½	½	½	½	½	✓11½	3	✓	2.	9. 6
Prawns Hund					½											½																✓100	—	✓	—	12. —
Crayfish — ℔					¼		½.									½					¼								½			✓200	16	✓	1.	12. —
Eels ℔																																		
Skate																					7.											✓7	2	✓	14.	
Haddocks									1																							✓1			2.	6
Large Doree																1																✓1		✓	1.	6. —
																																	£	144.	13.	3.

Exd. S.W. JW

Fish Served as above by Walker & Gosler

Mackrells	6.	✓6	2/3	✓	—	13.	6
Whitings	6.	✓6	1/2	✓	—	10.	—
Shrimps	½	✓½	—	✓	—	1	—
					£	1.	4	6

Exd. SW JW

Oysters Served by Meekins

Pints	3.	1½	3.	3.	2½	✓13.	3	✓	1.	19	—
Pickle Salmon 2 ℔				1.		✓1		✓		8.	—
						£	2.	7.	—	JW	

Exd SW

Grocery Served as above by Sweet

		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.			
Double Sugar	℔	50.																														50	✓100	1/4	£	6.	13. 4
Treble		30																														20.	✓30	2	✓	5	—
Lisbon		24																														12.	✓36	11	✓	1.	13. —
Candy																																			
Raisins																																12.	✓12	1/6	✓	„	18. —
Currents																																12.	✓12	1	✓	„	12. —
Almonds		12.																															✓12	4/6	✓	2.	14 —
Bitter ℔		2.																															✓2	2/6	✓	„	5. —
Nutmegs	oz.	8																														8	✓16	1/6	✓	1.	4 —
Mace	oz	8																														8	✓16	2/6	✓	2.	— —
Cloves	„	8																														8	✓16	1/3	✓	1.	— —
Cinnamen	„	8																															✓8	1/3	✓	—	10 —
Allspice — ℔		1.																															✓1	2/6	✓	—	2. 6
Rice ℔																																24	✓24	6	✓	„	12 —
																																		£	23.	3.	10

Exd SW JW

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Oylery Served to Prince Regents Kitchen from 6 May to 5 June 1817 by Howis

		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
Hams new	lb	43¾								116¼																						
Old	"	58¼								79¾																146¾						
Tongues		12.																	12.											12.		
Anchovis	℔	12.																								12.						
Ess of D° Pints		12																														
French Capers	D°	12																														
Macaroni	℔	6																6								6			6.			
Vermicilly	"	6																								6						
Pearl Barley		12.																														
Rice	℔	24																														
Oil	Qts	12.																								12.						
White Pepper	℔	6.																														
Red Lead			12																													
Salt	Bush			1															1											1		
Isinglass	℔																		4										4			
Cayan	Pots																									6.						
Poucastria	℔																									2.						
Vanilla	Oz																													4		

	£	s	d
√160 « 1/		8.	—
√284¾ 1/2		16.	12 2¼
√36 « 7/6		13.	10
√24 « 4/		4.	16 —
√12 « 4/		2.	8 -
√12 « 5/		3.	—
√24 « 3/		3.	12 —
√12 « 3/		1.	16 —
√12 « 8d			8 -
√24 « 8d			16 -
√24 « 6/6		7.	16 —
√6 « 6/		1.	16 —
√36 « 6d			18 —
√3 « 21/		3.	3 —
√8 « 14/		5.	12 —
√6 « 3/			18 -
√2 « 8/			16 «
√4 « 10/		2.	« «
	£	77.	17. 2½

Exc. SW

Vegetables Served to Prince Regents Kitchen from 6 May to 5 June 1817 by Allison

		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
Mushrooms	Pottles		1		1		1		1										1	1					1				1		2.	
Truffles	—																															
Lemons	—		50			50				50			50		36	50				50				50.					50			1
Oranges	—			24				6	12.					24	36.																24.	
Sivil Oranges	—												12.								12.					24						
Apples																																
Old Turnips	Bunch	1.	2.				1			2.	1																					
Young D°	D°		1		4	1		2.	1					7	2.	1.	5.	2.	4.	2.		2.	2.	4	3.	1		1		2.	2.	2.
Old Carrots	D°	1			2.	3.					3.																					
Young D°	D°		1		1			1			2.																					
Spanish Onions	—	6.				8.				6.																						
Large D°	Bunch																	6				2.	4	2.	3.			1		4		
Button D°	Bnch				1																											
Garlick	℔	½.							½.																							
Sorrell	Dths	2.					1																									
Fennell	Bunch	1																											1			
Parsley Root	D°	½																														
Salsafy	D°	1																														
Scorsenere	D°	1.																														
Gooseberry	Pottle							½.																								
Sweet Herbs	Bunch																								4					4		
Cabbage Lettuce																												6				
Colly flowers																													2.			
Tarragan	Bunch																													1		
Old Onions	Doz																															

	£	s	d
√10. « 4/6		2.	5. «
√436 « 3½		6.	7. 2.
√126 « 4		2.	2. «
√48 « 8		1.	12. «
√7. « 6		3.	6
√51 « 1/9		4.	9. 3
√9 « 1/3			11. 3
√5 « 2/3.			11. 3
√20 « 1/6		1.	10 -
√22 « 2/		2.	4 —
√1 — —		1.	.
√1 — —		2.	«
√3. « 1/6		«	4. 6
√2 « 6		1	«
√½ — —		1.	-
√1 — —		2.	«
√1 — —		2.	«
√½ — —		1.	6
√8 « 2/			16. «
√6. 2		1.	.
√2 « 2/6		5.	.
√1 — —			. 8
√32. « 2/		3.	4. —
	£	26.	17. 1

Exc. SW

		£	s	d
Bread	Quartern	24	4	6
Butter & Eggs	Mr Allen	54	16	7
Bacon &c	D°	15	2	—
Milk & Cream	J. Griffith	14	2	6
Wine &c	Sundry Shops	7	7	«
Butcher	R. Mullens	264	7	3
Poultry	R. Pike	275	10	«
Fish	J. Coleman	166	13	3
D°	Walker &c	1	4	6
Oysters	Meekins	2	7	—
Pork & Sausages	P. Watt	1	18	9
Grocery	Sweet	23	3	10
Oylery	Howis	77	17	2½
Vegetables	Allison	26	17	1
	Total	£	933	15 5½

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Bread &c Served to Prince Regents Kitchen from 6 June to 5 July 1817 by S. Quesnell

	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
2nd Loaves —	6	24		6	6	6	6	6	12		6	6	9	8	6	14		6	6	6	6	6	12		6	31	10	8	6	7
Soup D° —	8	6		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	4	4	4	2	2
Rolled —	3	6		3	3	3	3	3	6		3	3	3	3	3	6		3	3	3	3	3	6		3	24	10	10	3	3
Flower Sack				½								½										½								
Yeast — 2nd	2	2									2			2								2			2					
Bran	2												2			4														
Grills																														

Quarterm Loaves d° d°

✓ 231 a

✓ 74 a ¼ ✓ 1 4 8
✓ 125 a ½ ✓ 1 " 10
✓ 1½ a 155 ✓ 11 12 6
✓ 10 a 1/6 ✓ " 15 "
✓ 8 a 2/ ✓ " 16 "
✓ 231 { 211 a 1/20 ✓ 17 11 8
20 a 18½ ✓ 1 10 10
✓ 34 11 6

Exd SW JW

Butter & Eggs

		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
Butter lb	36	24	8	14	16	18	14	16	12	12	6	24	12	12	8	12	12	12	8	8	16	22	4	4	44	20	22	18		16
Eggs Hund		2				2		2	½		2		3		1			2				2	2		3	3				3

✓ 4ho a 18 ✓ 34 10
✓ 27½ a 14 ✓ 19 5
£ 53 15

Exd SW JW

Bacon & Lard

		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
Bacon lb	26½			19½		22¾			16¼			26	19¼							15½			42½	22		80			25		
Lard "	25¾								35											11½			11½			27			26		

✓ 315¼ a 1/ ✓ 15 15 3
✓ 136¾ " 11 ✓ 6 5 4¼
£ 22 " 7¼

Exd SW JW

Milk & Cream

		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
Milk Qts	2	1	2	1	3½	1	1	7	3	1	1	1		4		1	6			1	4		3	1½	1	1		1		6
Cream Pints	6	16	1½	5	4½	7	6	11½	2½	1½	3	5	2	3	1½	2	3½	6½	2	3½	2	4½	2	1½	8	15	14¼	10½	1½	1½
Ale Q —		5			1½									1½				1½								2	3	4		1

✓ 54 " 6 £ 1 7 —
✓ 154¼ " 24 ✓ 15 8 6
✓ 19½ " 3/ ✓ 2 18 6
£ ✓ 19 16

Exd SW JW

Wine D° Served as above by Simpson & Co°

	Bott	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
Port —	Bott	1	4	1	2	1		1				1		1				1									4	1	3		2
Sherry —	"	1	4	1					1	1									1		1		1			1		1	1		1
Madeira —			1	1		1						5		2							1		1			4	3		1	1	1
Claret			1																										1		
Champagne —			1																							1					
Brandy —			1						1																	1					
Rum —						1																									
Rhenish																										2					

Sherd Wines Was Served fr the Cellar

Exd SW JW

Butchers Meat Served to Prince Regents Kitchen from the 6 June to 5 July 1817 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	29	30	1	2	3	4	5
Beef — lb	59	88	93½	65¾	73½	60	111½	46	17	71¾	68	37	52½	114¾	41	62½	105	62	50½	84¼	76	35½	"	81¼	70	236½	176½	185	48½	34
Mutton — "	17½	79	25½	21	35½	49	35¾	54¾	33	28½	35½	55½	35½	33¼	51½	26½	29¼	43	41¼	20	35	27½	35½	18	17½	204¾	55½	13¼	32½	30
Veal — "	74½	151½	70	114	53¾	69	21	70½	82½	39¾	100¼	80½	15	79½	52	16½	64½	74½	35½	20½	93¾	56¾	31½	12	74¼	218½	148½	85	17	84½
Suet —		6	12			4	6		4	12	6	6		6			12			5				12		8	6	12		
Legs of House Lamb																														
Quarter D°			1		1						1										2					3		2		
Shoe — D°																														
Necks D°		1			1		1										1													
Ribs — "														1					1			1			1					
Loins "																														
Legs of Grass Lamb						1		1											1				1							
Quarter D°	1	2	1	1	1	2	1	1	2	2	1	1	3	1	1	1	1	2	2	1	2	2	1	2	2	2	3		1	2
Shoe — D°	1															1			1						1					
Necks D°																														
Ribs D°	1							1															1			1				
Loins D°																														
Sweetbreads		2		2														1								12		4		
Calfs Feet —		4																		4						12	6	6		
Calfs Head																														
D°. Brains —		3																								3				
Cow Heels —							4																						6	
Trips —								10																						
Lambs Ears —																											12			
Ox Pallet																											6			

✓ 2306½ a 8 £ 76 17 6
✓ 1218¾ " ✓ 40 12 6
✓ 2107 " 11 ✓ 96 11 5
✓ 117 " 8 ✓ 3 18 —
✓ 10 " 18/ ✓ 9 — —
✓ 4 " 10/ ✓ 2 — —
✓ 4 " 12/ ✓ 2 8 —
✓ 4 " 7/ ✓ 1 8 "
✓ 45 " 12/ ✓ 27 — —
✓ 4 " 5/ ✓ 1 — —
✓ 4 " 7/ ✓ 1 8 —
✓ 21 " 4/ ✓ 4 4 —
✓ 32 15 ✓ 2 — —
✓ 6 " 2/6 ✓ — 15 —
✓ 10 " 15 ✓ — 12 6
✓ 10 4 ✓ — 10 —
✓ 12 " 8 ✓ — 8 —
✓ 6 " 8 ✓ — 4 —
✓ £ 270 16 11

Exd SW JW

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Poultry Served to Prince Regents Kitchen from 6th June to 5 July 1817 by Rich Spithe

	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			
Large Capons		4	1	6	2	1					1	1		1			1					3			2	8	1	2	1	1	✓36	13/6	£ 24. 6. —
Pullets	6	19	18	4	6	5	6	4	9	14	6	16	14	11	4	9	23	12	3	8	7	6	12	12	4	42	9	14	5	11	✓319	7/6	✓ 119. 12. 6
Chickens	4	8	6	6	6	4	4	4	2		4	2		4		2	4	2		4	4	10		2		8	2	8		8	✓108	5/	✓ 27 — —
Fowls		6	4	4	3	3	4	3	3		3	3		3							3		6		8	2	8	4		5	✓75	4/6	✓ 16. 17. 6
Ducklings	2	2	4	2	2			2				2		2		1		2		2			2			2	2	2		2	✓33	5/	✓ 8 5 —
Geese	1		1						1		1			1		1	1				2	2	1			2	1				✓15	9/	✓ 6. 15. —
Peafowls		1		1										2												1		1			✓6	20/	✓ 6 — —
Guinea Hens																																	
Rabbits		2					2					2														5	4				✓15	2/	✓ 1. 10.
Quails		12					6					6				6				6			8			13	11	11		6	✓85	4/6	✓ 19. 2. 6
Pigeons																												6			✓6	1/6	✓ — 9 —
Ragout		2																										1			✓3	10/6	✓ 1. 11. 6
Combs																										3					✓3	9/	✓ 1. 7. —
Levrett		1				1		1			1																	1			✓5	8/6	✓ 2 2. 6
Ruffs																																	
Lardings	1	10		1	1	3	1	2			2							1		2		2		28	1	27		1		✓83	2/3	✓ 9. 6. 9
Bardings		6					6					6			6		1					8		18	6	12		6		✓75	4	✓ 1. 5. —
Black Cock					2																										✓2	18/6	✓ 1. 17. —
Gibbolets Sets									2													2									✓4	2/	✓ — 8 —
																																	£ 247. 15. 3

Exd. JW

Fish &c Served to Prince Regents Kitchen from 6th June to 5 July 1817 by Jno Coleman

	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			
Turbotts	2	1	1	1	1	1		1	1		1		1	2.		3.	1		2.	1	1		2			1	2.	2.			✓28	18/	£ 25. 4 —
Coll. Salmon		7				7						4½															8			8	✓34½	8/	✓ 13. 16
Salmon															12.				10			12.	7½		12.						✓53½	3/	✓ 8 — 6
Trout Barwick	7.																						4½					8½			✓20	5/	✓ 5. — —
Brills					6														11						14.				14		✓45	2/	✓ 4 10 —
Soles	8	4			7.	2.	4.	2.				4			12.	1	4			7		6	3		4.	9	4	9	3.		✓93	4/	✓ 18. 12 —
Whitings		5.		2.	10	2.	6	14	2	8.	2.	4		6			6		8		4	10		6	12.		16.	9.	12.	6.	✓150	2/	✓ 15. —
Mackrells	21.	14	5.	4	25.	3.	6.	15.			3	6.		3.							6	2.							4	✓117	1/	✓ 5. 17 —
Doree				1							1															2.					✓4	24/	✓ 4. 16 —
Haddocks								4																							✓4	3/	✓ — 12 —
Skate	5.														11														9		✓25	2/	✓ 2. 10 —
Lobsters	2.	4	2.	4	1.	2.		3.	1		1.	1	1	2.		3.	1		3	1	1		7			5.	4.	6.		1	✓56	3/6	✓ 9. 16 —
Shrimps	½	1		½	½	½	1	½	½	½	½	½		½		1	½		½			½	½		½	1.	1.	½	1.	1	✓15	3/	✓ 2. 5 —
Prawns							½		½		½												¾					¾			✓300	10/	✓ 1. 10 —
Crayfish Hund.ds		¾			½							½								¼			½			¾				½	✓375	16/	✓ 3 —
Flounders																			6								8				✓6	6	✓ — — 3 —
Eels																											3.				✓3	3/	✓ — — 9 7
																																	£ 121. 0. 6

Exd. JW

Fish Served by Walker & Co.

Turbot								1																				1			✓2	23/	£ 2 6.
Lobsters								2.			2.																	1			✓5	4/	✓ 1 —
Sole								1.																							✓1	3/	✓ — 3. —
Mackrells																																	
Whitings												2.		2.																	✓4	2/	✓ 8
																																	£ 3. 17. 4

Exd. JW

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Grocery &c. Served to Prince Regents Kitchen from 6th June to 5th July 1817. 6y

	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
Dble Sugar lb																									50.					
Treble do																									30.					
Lisbon									24										36											
Candy																														
Raisins												24																		
Currents												24																		
Almonds																														
Bitter do																														
Nutmegs																														
Mace																														
Clover																														
Cinnamon																														

✓ 50 « 15/	✓	3. 14. 7
✓ 30 « 22	✓	2. 15. -
✓ 60 « 11	✓	2. 15. -
	✓	
✓ 24 « 14	✓	1. 8 -
✓ 24 « 13	✓	1. 6
	£	11. 8 7

Exd JW JW

Oystery &c. Served to Prince Regents Kitchen from 6th June to 5 July 1817. 6y J Mackay

	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
Hams Raw lb							153.									166									117½					
do old —																														
Tongues																					12.				12.					
Anchovis											12.														12.					
Ess of Anchovis Pint																														
Macaroni lb																6														
Vermicilly																														
Oil ——— Jars							12.																		6.					
Isinglass lb																						4								
Salt Bush									1										1									1		
Vinegar Gall																					30.									
Parmasan lb																						8								
Ginger lb																												3.		
Mustard Seed lb																												2.		
Mangoes —																					36.									

✓ 136½ « 13	£	23. 12. 10½
✓ 24. « 7/6.	✓	9. ———
✓ 24. « 3/6	✓	4 4 —
✓ 6. « 2/6.	✓	—— 15. —
✓ 18 « 6/.	✓	5. 8 «
✓ 4 « 11/6	✓	2. 6. «
✓ 3 « 21/	✓	3. 3 «
✓ 30 « 3/4.	✓	5 « «
✓ 8 « 2/6	✓	1 « «
✓ 3. « 4/6	✓	—— 13. 6
✓ 2 « 1/4	✓	—— 2. 8
✓ 36 « 8.	✓	1. 4 «
	£	56. 9 « ½

Exd JW JW

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Vegetables served to Prince Regents Kitchen from 6th June to 5. July 1817. Wm Guy

		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
Mushrooms	Pottle	1	3																	1			2.			4	2.	2.	2.		1
Lemons		100						50.		50.							50.		50.	25						100			50		
Oranges		48							24								48.	24.		36.						48.					
Sevil Oranges		12.							12.								12													12.	
Turnips	Bunches	4						2.																		4		2.			
Carrots	D°	2	1																												
Peas	Quarts		2.	1/4		1																						2.			
Cucumbers				2.																											
Goosbery	Quart	1/2		1																						6					
Large Onions	Bundles		3			2.																									
Garlick	D°	1/2.																													
Tarragan	Bunch		1																							1					
Mirtle	D°		2.																												
Cabbage Lettuce				6																							8.				
Sweetbreds	Bunch											1.																			
Beans	Pints																	1													
Bayleaves	Bunch																						1								
French Beans	Quart																									600	400				
Button Onions	Bunch																									1					
Grass Lettuce																										8					
Sorrell	D° 1/2																												1		
Turtle Herbs	Bunch															3.															

✓ 18 a 7/6	£ 6. 15. —
✓ 4 3/4 a 4/2	✓ 8. 18. 1/2
✓ 228 a 4.	✓ 3. 16. —
✓ 48 a 6d	✓ 1. 4 —
✓ 12 a 1/3	✓ — 15 —
✓ 3 a 2/3	✓ — 6. 9
✓ 6 1/4 a 10/6	✓ 3. 5. 7/2
✓ 2 a 1/3	✓ — 2. 6
✓ 1/2 a 10	✓ — 1. — 1/2
✓ 11 a 1/3	✓ — 13. 9
✓ 1/2	✓ — — 9
✓ 2 a 8	✓ — 1. 4
✓ 2 a 1/3	✓ — 2. 6
✓ 14 a 2/2	✓ — 2. 11
✓ 1	✓ — — 9
✓ 1	✓ — 4. 6
✓ 1	✓ — — 8
✓ 1000 a 4/6	✓ — 2 5. —
✓ 1	✓ — — 6
✓ 8 a 3	✓ — 2. —
✓ 1	✓ — 1. 3
✓ 3 a 1/6	✓ — 4. 6
	£ 129. 4. 5/2

Exd SW JW

Abstract from 6 June to 5 July 1817.

Bread — Quednell	£ 34. 11. 6
Butter & Eggs Steph° Cullum	— 53. 15 —
Bacon & Lard D°	— 22. 7 1/2
Milk & Cream S. Proffitt	— 19. 18. 4
Wine &c Simpson & C°	— 9. 19. 6
Butchers Meat R. Hudson	— 270. 18. 11
Poultry R. Smith	— 247. 15. 3.
Fish by J. Coleman	— 121. 6. 6
D° by Walker	— 3. 17. —
Grocery by Whitbread & C°	— 11. 8. 7
Sundries by Mackay	— 56. 9. — 1/2
Vegetables by Wm Guy	— 29. 4. 5 1/2
	£ 800. 12. 4 1/2

Bread Served to Prince Regents Kitchen from the 6. July to 5 August 1817 by J. Quednell

		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
Quarn Loaves		6	6	6	6	6	6	12.		6	6	6	7	6	12.		6	6	6	7	6	12.		7	6	7	6	7	12.		7	6
Soups	D°	2	2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	2	2	2	2	4		2	2
Rolls		3	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
Flower	Sack		1/2										1/2												1/2							
Yeast	Quart			2.						2.														2.						2.		
Bran	Bushl										2.																					
Grits	Gall																				2.											

✓ 192	21 a 18 1/2 — — 7 — — 3 1/2 43 a 17 — — 3 — — 11 58 a 16 3/4 — — 3. 18. 6 1/2
✓ 62 a 2	✓ 1. 8
✓ 93 a 2	✓ — — 15 6
✓ 1 1/2 a 150	✓ 11. 5. —
✓ 8 a 18	✓ — 12. —
✓ 2 a 2/	✓ — 4 —
✓ 2 a 4/	✓ — 8 —
	£ 28. 4. 11

Exd SW JW

Butter Eggs Served as above by Steph° Cullum

Butter	D°	12.	12.	10	10	6.	16	18.	14	10	20.	14.	14	10.	12.	12.	18	16.	10	12.	14.	10	18.	18.	10	12.	4	14	2.	10.	6.	8.
Eggs	Hund				2.				2.			3.				2.			2.			2.			2.					2.		

✓ 372 a 17	£ 26. 7. —
✓ 17 a 15/	£ 12. 15. —
	£ 39. 2 "

Exd SW JW

Lard & Bacon Served as above

Lard	D°	21/2			20					15/2						48 3/4						37 1/4				33/2					
Bacon	"	17/2			11	24		39 1/2								59 1/2			17						116					20 1/2	

✓ 169 1/2 a 10	£ 7. 15. 4 1/2
✓ 304 3/4 a 1/	✓ 15. 4. 9
	£ 23. " 1 1/2

Exd SW JW

Milk & Cream

Milk	Quart				5		1	1		1	1					2	1/2	2.		1	1	1	1	1	4		1			5/2		
Cream	Pints	2.	2/2	1/2	1/2	5/2	7/4	6	1/2	5.	3	5/2	2.	5/2	5	8.	6/2	1/2	6/2	1/2	1/2	5.	7	4/2	1/2	1/2	3/2	1/2	1/2	2/2	1/2	3.
Dble	"												1/2						1					1/2			1					

✓ 30 a 6d	£ " 15. "
✓ 114 1/4 a 2/	✓ 11. 9.
✓ 4 a 3/	✓ " 12 —
	£ 12. 16.

Exd SW JW

Wine &c Served as above by Paxton & C°

Port					1	1	2.	1	1			1	1			1	1						1	1	1	1	1	1	1			
Sherry						1											1							1								
Madeira		2.			1	1			1			1	1	1		2.	6	2.			1	1	1			1		1				
Claret							1									1																
Brandy																1										1						
Champaign																			1					1	1							
Rhenish																							2.									

✓ Both 17 a 63 Da	£ 4. 9. 3
✓ Both 3	— 15. 9
	£ 5. 5 — "

2. 2. 2. 3. 2. } Which served out of the Cellar

Exd SW JW

(3)

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Butchers Meat served to Prince Regents Kitchen from 6th July to 6th August 1817

	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 ℔	91	33	49	28	93	53¾	111	101¼	60	"	22	122½	63	74½	132	19	66½	13¾	101	51½	30	101	37½	36	29	102½		49	39	19½	27
Mutton	19¼	30½	11¾	35¼	36½	36¼	48½	10	49	27¼	33½	18½	18	34	25¾	55½	27½	32¼	20	45½	65½	16½	31¼	29	37½	19¾	30½	56	"	29	22½
Veal	35¼	20½	51	59¾	48¾	60½	118	15	70	54¾	81¼	78½	42	93¼	56¾	97½	52½	90¾	29	59½	83½	71	40¾	95½	70½	72¼	70	36½	15¼	27½	103
Suet	12		6			6	8			3		8			12	6			6		6	10		6		6			12		
Veal House Lamb										1				1								1									
Legs ℔																															
Sho ℔																															
Necks															1					1						1					
Ribs						1						1	1				1			1				1			1			1	
Loins																															
Qua Grass Lamb	1	2	1	2	1	2	2	1	1	1	2	1	1	2	1	2	1	2	1	1	1	1	1	1	2	1	1	2	1	1	2
Legs ℔																					1									1	
Sho ℔		1							1		1		1												1			1		1	
Necks																															
Ribs				1			1				1						1														
Loins																														1	
Sweetbreads						2				2					2									2							
Calfs Feet						6															6										
Trips										10																					
Bladders																	12														
Calfs Brains																						2									

	£	s	d
✓ 1779 " 8	2	✓	59. 6 -
✓ 953¾ 8		✓	31. 15. 10
✓ 1899½ 16½		✓	83. 2. " ½
✓ 107 " 8.		✓	3. 11. 4
✓ 3 " 18/		✓	2. 14 —
✓ 3 " 10/		✓	1. 10 —
✓ 8 " 12/		✓	4. 16 —
✓ 42 " 12/		✓	25. 4 —
✓ 2 " 7/		✓	— 14 —
✓ 7 " 5/		✓	1. 15. —
✓ 4 " 7/		✓	1. 8 —
✓ 1		✓	— 4. 6
✓ 8 " 4/		✓	1. 12. —
✓ 12 " 1/3		✓	— 15 —
✓ 10 1/		✓	— 10 —
✓ 12. 6		✓	— 6 -
✓ 2. 2/6		✓	— 5 -
	2	✓	219. 8. 8½

Exd JW JW

Poultry served to Prince Regents Kitchen from 6 July to 5th Augt 1817 by Mr 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
Large Capons		1			1		1		2	1	1		1	1	1	1		1		1		1	2		1	1			1		2
Capons																															
Pullets	11	4	5	6	10	6	8	13	8	9	6	7	5	7	14	10	5	7	9	8	10	15	8	9	13	11	11	3	13	5	11
Chickens					2	6	2		2	4	2	4	4	4	4	2		6		4	4	5	6	6	4	2	8	2			6
Fowls					3	3	3		3	3		3	3	4	3	4		3		2	2	2	2	3	2	2	2				4
Ducklings					2	2	2		2				3		2	2					2			2	2	2	2	2	2		4
Geese					1					1				1		1							1					1			
Wild Ducks																		2		2		2									2
Rabbits							2														4										
Leverett							1						1	1	1						1					1		1			
Quails									6							6															
Pigeons																				6											
Ragout																															
Combs ℔											1			1																	
Lardings					1		3		7	2			7		1	1				1	4				1			1		1	
Bardings									6							6				6									1		6
Giblets Setts	2							2							2								2	2							6
Rusps																															

	£	s	d
✓ 21 " 11/6	1	✓	12. 1. 6
✓ 268 " 7/6		✓	100 " 10 .
✓ 89 " 4/6		✓	20 " 6
✓ 56 " 4/6		✓	12. 12. —
✓ 33 " 5/6		✓	9. 1. 6
✓ 6 " 10/		✓	3. —
✓ 8 " 5/6		✓	2. 4. -
✓ 6 " 1/9		✓	— 10. 6
✓ 7 " 8/6		✓	2. 19. 6
✓ 12 " 5/		✓	3. — —
✓ 6 " 1/6		✓	— 9 —
" —			
✓ 2 " 10/6		✓	7. 1 —
✓ 30 " 2/6		✓	3. 15 —
✓ 25 " 4		✓	" 8. 4
✓ 10 " 2/		✓	1. —
✓ 6 " 6/6		✓	1. 19. -
	1		74. 11. 10

Exd JW JW

(54)

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Fish &c Served to Prince Regents Kitchen from 6. July to 5th Augt 1817 by Jn. Coleman

	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				
Turbotts	1				1	1			1		1		1			1	1	1			1				1	1	1	1	1	1		✓16	a	£1.	£	16.	„
Cold Salmon ℔																4										4½			5.			✓13½		8/.	✓	5.	8.
Salmon —			12			10				8					5		4			12½							9.			9		✓69½		2/6.	✓	8.	13.	9
Codd													12.																			✓12.	a	2/.	✓	1.	4.	.
~~Brills~~ Trout																							4½				6.					✓10½		6/	✓	3.	3.	.
Soles		4	6			6	2.							4	3		13.	3.		8	2	6.					7	2.	3.		18	✓87	a	3/	✓	13.	1	.
Whitings			14			10	2.		6	12.	6		8	6		6		6		18		4	12.			4	8.		6.		12.	✓140	a	3/	✓	21.	„	.
Mackrells						2																										✓2.		2/	✓	„	4	„
Doree													1								1						1					✓3.		1.8.0	✓	4.	4	.
Lobsters	1				1	1			3		1		2.		3	1	1	1		2.	2.				1	3	3	1	2.	1.	1	✓31		4/	✓	6.	4	„
Shrimps Pints		½	½			1	½		½		½		½	1	½	½	½	1		½	½	1	1			½	½	½	1		1½	✓15½		3/	✓	2.	3.	6
Prawns Hms																												¾		1¾		✓1½		8/	✓	„	12.	„
Crayfish ℔						½							½			½		¼				½							½		½	✓3¼	a	16/	✓	2.	12.	„
Flounders			10										8.				12.															✓30.		6.	✓	„	15.	„
Haddocks					6.								6					2.	5		2.											✓21.		3/6	✓	3.	13.	6
Crimped Skate —						9			9								12.										6.			11		✓47.	a	2/	✓	4.	14.	„
																																		£	93.	11.	9

Exd JW

Fish served by Walker & Goter

Soles —		2.	✓2 a 4/ £ ✓ „ 8. „
Trout — ℔	4½		✓4½ a 2/6 ✓ „ 11. 3
Mackrels	2.		✓2 „ 1/6 ✓ „ 3. „
			£ 1. 2. 3

Exd JW

Oysters & Pickled Salmon

Salmon Dish	2.	3.	1	✓6 a 3/ £ ✓ „ 18. „

Exd JW

Grocery Served as above by Sweet & Son

		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				
Dble Sugar	℔		50.																													✓50.	a	1/4	£ ✓	3.	6.	8
Treble D°			30																													✓30	a	2/	✓	3.	.	.
Lisbon			36										36								36.											✓108	a	11	✓	4.	19	—
Currants			24																													✓24	a	1/	✓	1.	4	.
Raisins			24																													✓24	a	1/6	✓	1.	16.	—
Mace	Ounce		16																													✓16	a	2/6	✓	2.	—	
Cloves	℔.		16																													✓16	a	1/3	✓	1	—	
Allspice	℔		1																													✓1		—	✓	—	2.	6
Nutmegs	Oz		8																													✓8.	a	1/6	✓	—	12	—
Almonds			12																													✓12.	a	4/6	✓	2.	14	—
																																		£	20.	14.	2.

Exd JW

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Oilery Served to Prince Regents Kitchen from 6th July to 5th August 1817. by Edwd Howis.

		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
Hams	Old	110¾																								96¾						
	New		92.																							6						
Tongues	—		12.																													
Oil	Bott		12.																													
Mustard	Pott		12.																													
French Vinegar	Bott		6.																													
Whole Rice	℔		24																													
Ground D	—		12.																													
Pearl Barley	—		12.																													
Macaroni	—		12.																													
Patt D	—		12.																													
Isinglass	—		4																													
Ground White Pepper	—		6																													
Whole D	—		4																													
Cayan	Pott		6																													
Long Pepper	℔		1																													
Concastia	—		2																													
Mangoes	—		36.																													
Red Lead	℔			24.																												
Gum Dragon	—				1																											
Salt	Bush									1										1												
Anchovis	℔																	12.				6										
French Capers	Pints																					6										
Ess: of Anchovis	Pints																					6										
Tarragan Vinegar	D																					6										
Black Pepper	℔																					6										
Vinegar	Gall									2																						
										30.																						

✓ 110¾	@ 1/2	£ 6. 9. 2½
✓ 188¾	1/	✓ 9. 8. 9
✓ 18	7/6	✓ 6. 15. —
✓ 30	6/6	✓ 9. 15. —
✓ 12	1/6	✓ — — — 18.
✓ 6	3/	✓ — — — 18.
✓ 24	9d	✓ — — — 14 —
✓ 12.	9d	✓ — — — 9 —
✓ 12.	8d	✓ — — — 8 —
✓ 12.	3/	✓ 1. 16 —
✓ 12.	3/	✓ 1. 16 —
✓ 4	14/	✓ 2. 16 —
✓ 6	6/	✓ 1 16 —
✓ 4	6/	✓ 1. 4 —
✓ 6	3/	✓ — — — 18.
✓ 1	— — —	✓ — — — 6.
✓ 2	8/	✓ — — — 16 —
✓ 36	8d	✓ 1. 4 —
✓ 24	6d	✓ — — — 12.
✓ 1	— — —	— — — 16 —
✓ 2.	21/	✓ 2. 2. —
✓ 18	4/	✓ 3. 12. —
✓ 6	5/	✓ 1 10.
✓ 6	4/	✓ 1. 4 "
✓ 6	4/	✓ 1. 4 "
✓ 2	4/	✓ — — — 8. "
✓ 30	4/	✓ 1 6. —
		£ 65. 14 11½

Edw Hs JW

Vegetables Served to Prince Regents Kitchen from 6. July to 5 Augt 1817. by Wm Allison.

		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
Mushrooms	Pottle	1		1		1	1	½		1		1		1		1	2.	2.	2			1	1	2	1	1	1		1		1	
Lemons				50.					50.			50.					50.			50		50					50.					
Oranges	—																															
Seville Oranges	—														12.							12.							12.			
Young Beans	Quart						1										½															
Turnips	Bunch																1															
Asparagus Beans																																
Onions	Bunch							4			3			2.			3.	3														
Sweet Herbs	Bunch	2.															3	8														
Sage	—		3.																													
Fennell	Bunch					1	1																									
Bay Leaf	D°									1																						
Cabbage Lettuces																							10.									
French Beans	Dish																								1							

✓ 23½	@ 6/	£ 7. 1 —
✓ 350	4½	✓ 6. 11. 3
✓ 36	8d	✓ 1. 4 —
✓ 1½	3/6	✓ " 5. 3
✓ 1		✓ — — — 10
✓ 15.	1/6	✓ 1. 2. 6
✓ 13.	2/	✓ 1. 6.
✓ 3.	10	✓ — — 2. 6.
✓ 2	6	✓ — — 1 "
✓ 1	— —	✓ — — — 6
✓ 10	3	✓ — — 2. 6
✓ 1	— —	✓ — — 3. "
		£ 18. 0. 4

Edw Hs JW

Abstract for 6 July to 5 August 1817.

J. Quesnell,	Baker	— — — £	28. 4. 11
J. Cullum	Butter & Eggs	— — —	39. 2. "
D°	Bacon & Lard	— — —	23. " 1½
Foxhill	Milk & Cream	— — —	12. 16. —
Paxton	Wine Merch°	— — —	5 5. "
Hudson	Butcher	— — — —	219. 8. 8½
Spike	Poulterer	— — — —	174 11. 10
Coleman	Fishmonger	— — —	93. 11. 9
Walker	D°	— — — —	1. 2. 3.
Meekins	Pickled Salmon	— —	" 18 "
Sweet	Grocer	— — — —	20 14. 2.
Howes	Oilman	— — —	65. 14. 11½
Allison	Vegetables	— — —	18. " 4
		£	702. 10 " ½

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Bread Served to Prince Regents kitchen from 6th August to 5 Sept.r 1817 by J Quesnell

		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
2nd Loaves		7.	6	7	12.		7	48	7	6	7.	13.								5	7	6	7.	6	7	13.		7	6	7	6	7
Sous.d	″	2.	2.	2.	2.		2.	2.	2.	2.	2.	4								1	2.	2.	2.	2.	2.	4		2.	2.	2.	2.	2.
Rolls		3.	3	3	3.		3.	3	3	3	3	6.									3.	3	3	3	3	6.		3	3.	3	3.	3
Flour	Sack											1/2.										1/2										1/2
Yeast	2nd																				2.											
Bran	Bush.l						2																									
Grits	Gall																													2.		

✓ 20 h { 102. 15/- / 100 12 }	✓	6.	14.	4
✓ 47 " 2.	✓	5.	16.	8.
✓ 69 " 2.	✓	—	15.	8
✓ 69 " 2.	✓	—	11.	6
✓ 1/2 " 135/	✓	10.	2.	6
✓ 2 " 18.	✓	—	3.	"
✓ 2 " 2/	✓	—	4	"
✓ 2. " 4/	✓	—	8	—
£		24.	15	8

Exd S.W. J.W.

Butter & Eggs Served as above by Steph.n Cullum

Butter	℔	14	10	12		12.	20	28.	6	6	6	9	12.							18.	13.	14	12.	16	16	12.	12.	14	12.	10	2.	12.
Eggs	Hund.d		2.				2.		2.			1								3.				2.				2	2				

✓ 298 a 17	£	21	2. 2.
✓ 16. " 18/	✓	14	8 0
£		35.	10. 2

Exd S.W. J.W.

Bacon & Lard Served as above by Steph. Cullum

Bacon	℔	38½		27½		43	16														47							65½				
Lard	"						44½														20.			42.								

✓ 237¾ a 1/	✓	11.	17. 9
✓ 106½ a 11	✓	4	17 7½
£		16	15 4½

Exd S.W. J.W.

Milk & Cream Served as above by Truffitt

Milk	2nd		4		1	10	2.					1								1	3½	1	5½	1½	1	2.	2½	2		1½		4
Cream	Pints	3.	1½	1½	1½	2½	2½	6½	3.	6	2½	2½	3½							3½	2½	3¾	2½	3.	4¼	2½	2.	2.	2¾	3½	2½	1
Milk	"																															

✓ 43½ a 6½	✓	1.	1 9
71 ¼	£	7.	2. 6
	£	8.	4 3

Exd S.W. J.W.

Wine &c. Served as above by Paxton & Co.

Port	Doll						2		2.											1	1	1	1				1				1.		
Sherry	—			1		2.	1		1											1				1		1						
Madeira	—		2.	1			1													1		1	1	2			1				1	
Champagn				1																				1								
Rhenish						4																		2								
Claret	—																					1										
Brandy	—					2.														1												

10. a 6/		2.	12. 6
Wine Exd S.W. J.W. were used from the Cellars at Carlton House			

Butchers Meat Served to Prince Regents kitchen from 6. August to 5 September 1817 by R.d Hodson

		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	℔	58½	107.	173¾	"	100.	25.	307½	"	98	74½	25.	57¾	"	"	"	"	"	20.	55.	25.	79¾	50	91	50¾	22.	103	56.	46		123¾	36
Mutton		43.	26¼	97	34½	26½	63½	168¾	43.	27½	60½	43¾	11¾	6½	"	"	"	"	8½	15.	52	18½	27¾	30	71¾	46½	9	55¾	36	63.	37½	49½
Veal		77½	49.	163½	48	52½	64	56¾	81¾	52.	40.	10	13.	"	"	"	"	"	"	39½	78.	111¾	72½	63¼	63¾	95½	24½	38¾	53½	29½	82.	22½
Suet		6.	6	.	"	12.	"	30.	"	"	"	"	6.	"	"	"	"	"	"	6.	"	"	6		6		8.				6		
2nd House Lamb		"	"	"	"	1	"	"	"	"	"	"	"	"	"	"	"	"	"	"	1	"	"		1								
Legs	″										1																					
Necks	″		1																					1								
Ribs	″					1														1					2.							
2nd Loin Grass Lamb		1	1	2	1	1	1	1	1	1	1		1							2.	2.	2.	2.	1.	2.	1	1	1	1	2	1.	1.
Legs	″	1		1	1			3.																								1.
Necks	″																															
Ribs	"						1				1																					
Loins	"		1												1							1										
Shoulders								1			1																					
Sweetbreads									2.														2.	2.		2.						
Calfs Head								2.																								
Calfs Feet								8.															6.									
Bladders																														6		

✓ 178 4½ a 8. 2	✓	59.	9. 8.
✓ 1150½ " —	✓	38.	7 -
✓ 1482¼ a 10½	✓	64.	16. 11½
✓ 92. " 8.	✓	3.	1. 4
✓ 3. " 18/	✓	2.	14. -
✓ 1 " —	✓	—	9. 6
✓ 2. " 10/	✓	1.	— —
✓ 2. " 12/	✓	1.	4. "
✓ 3. " 5/ 12/	✓	—	10. —
✓ 31. " 12/	✓	18.	12. —
✓ 7 " 6/6	✓	2.	5. 6
✓ 2. " 7/	✓	"	14. "
✓ 3. " 4/6	✓		13. 6
✓ 2. " 5/	✓	—	10. "
✓ 8. " 4/	✓	1.	12. "
✓ 2. " 12/	✓	1.	4 "
✓ 14 a 1/3	✓		17. 6
✓ 6 " 8	✓	"	4 "
£		198	4 5½

Exd S.W. J.W.

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Poultry served to Prince Regents Kitchen from 6 Aug.t to 5 Sept.r 1817 by Rich.d 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			
Capons	1	1	12		1				1										2		1	1	1		1		1	1			1	✓35	10/6	½ ✓	13. 2. 6
Pullets	6	7	18	2	17	7	15	6	5	6	3	6						1	7	6	5	6	3	11	7	13	8	3	4	9	8	✓189	6/6	✓ 61. 8 6
Chickens	2		2		4	4		4	4	6	2	2							6	8	5	4	5	7	6	2	2			4	4	✓83	4/6	✓ 18. 13. 6
Fowls	3		1		2	3			2										2	2	1	2	2	2	2		2		1	2	1	✓30	4/	✓ 6 ———
Ducklings	2		2			2	2	2	2														2	3								✓17	5/6	✓ 4. 13. 6
Wild Ducks		4																		2		2					2				2	✓12	6/6	✓ 3. 18. .
Geese		1					1												1											1		✓4	10/	✓ 2. ———
Partridges	2							2											5		2	5		6	1							✓23	4/6	✓ 5. 3. 6
Grouse									2			7											3				2		3			✓17	9/	✓ 7. 13. —
Leverett	1					1																										✓2	8/6	✓ ——— 17 „
Ruffs							6																									✓6	7/6	✓ 2. 5. —
Dotterells																					6											✓6	4/6	✓ 1. 7.
Rabbits																																———		——— .
Coots																																———		——— .
Ragout																																———		——— .
Lardings	2				1	1		6	7										1						6					4		✓28	2/6	✓ 3. 14. 8
Bordings					6																6	6					6					✓24	4	✓ ——— 8 .
Pidgeons							16																									✓16	1/6	✓ 1. 4 —
Calf Livers		18																														✓18	8	✓ ——— 12. —
Quails																							6									✓6	4/6	✓ 1. 7 —
Pheasants																									3.		2.	1.	1.	2.		✓9	9/6	✓ 4. 5. 6
Dotterells																																———		———
Black Cock																											1					✓1	—	✓ ——— 18. 6
																																		£ ✓ 139. 11. 2

Edw.d Sw.t

Fish served to Prince Regents Kitchen from 6 Aug.t to 5 Sept.r 1817 by Mr. Coleman

	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			
Turbott		1	1		1		1		1													1		1		1	1			1		✓10	1/	✓ 10 . .
Colv.d Salmon ℔	4½					4																	2½									✓11	8/	✓ 4. 8 .
Salmon										5½																		10½				✓16	2/6	✓ 2. ———
Crimped Cod										2.		3							10		6											✓21	3/6	✓ 3. 13. 6
Cod						3.				12.									3.		18		3.						4.		13.	✓56	2/	✓ 5. 12. .
Trout							8					3.								5.				5½								✓21½	4/	✓ 4. 6. .
Soles	2.		8		6	2.	12.	4					2						3.	3.	6	4.	4	9.	7			8.		4.	6	✓90	3/	✓ 13. 10 .
Whitings	4					4			6	11					6				4		4	8.	4	6			8.			6.	6	✓77	2/6	✓ 9. 12. 6.
Haddocks			5.					5.		6				2.			2.				4			2.				4.			6	✓36	3/6	✓ 6. 6 —
Flounders			8.							8.																						✓16	6	✓ „ 8 .
Lobsters	1	1	1	1	1	2.	2.		2.			1										1	1.	1	1	1	1.			1.		✓19	5/	✓ 4. 15 —
Shrimps	½				½	½	1		½	1			½	½		½	½			½.	1	1.	½	½.	½		½			½		✓11	3/	✓ 1. 13. .
Crayfish					½.		½.		½.										½.											½.		✓250	16/	✓ 2. ———
Gills			8																													✓8	2/6	✓ 1. —
Doree																								1								✓1	—	✓ 1. 4 „
Crimped Skate ℔																								12.				8.				✓20	2/	✓ 2. ———
																																		£ ✓ 72. 8 . .

Edw.d Sw.t

Fish served by Walker & Goter

Soles	2.	✓2 a 4/ ✓ ——— 8 —
Shrimps ℔	1	✓1 — ✓ ——— 2. —
		£ ✓ 0. 10. —

Edw.d Sw.t

Oysters &c. Served as above by Meekins

Pickled Salmon piece	3																			
Oysters Pints	1		1		2.	1								4		2.	3	1½	3.	2.	1½	3.

✓3 — £ ✓ ——— 10 „
✓25 a 3/ ✓ 1 3. 15 .
£ 4 5 „

Edw.d Sw.t

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Grocery served to Prince Regents Kitchen from 6. Augt to 5. Septr 1817

		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
Lofs Sugar			50																													
Treble "			30																													
Lisbon "			36																				36.									
Almonds			12.																													
Mace	Onz		8																				8.									
Nutmegs	"		8.																													
Raisins																							26									
Currants																							26.									

✓ 30 " 18 ½ ✓ 3. 6. 8
✓ 30 " 23. ✓ 2. 17. 6
✓ 72 " 11½ ✓ 3. 9 —
✓ 12 " 4/ ✓ 2. 8 "
✓ 16. — — ✓ 1. 12. —
✓ 8 ..... ✓ ... 10. —
✓ 26 . 14 ✓ 1. 10. 4
✓ 26 " 14 ✓ 1. 10 4
£ 17 . 3. 10

Exd. SW JW

Cyderry served to Prince Regents Kitchen from 6 Augt to 5 Septr 1817.

		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
Rums	℔		174																				131½									
Tongues	—		12.						12.																							
Anglaise	℔		6																													
Red Lead	℔		24																				24									
Macaronie	℔		12.																													
Anchovis	℔		12.																													
Capers	Pints		6																													
White Pepper	℔		6																													
Black ℔	℔		1																													
Salt	Bushl		1						1														1									
Ginger	℔			1																												
Oil	Quts					8.										12							8				12.					
W. I. Pickles	Bott									2.																						
Concassia	℔																						2.									
Barley	℔																						6.									
My Stard Seed	℔																										2.					
Vinegar	Gall																									30.						

✓ 303¾ " 1/ ✓ 16. 11. 2½
✓ 24 " 7/6 ✓ 9. —
✓ 6. " 11/6 ✓ 3. 9.
✓ 48. " 6. ✓ 1. 4 —
✓ 12. " 2/6 ✓ 1. 10. —
✓ 12. " 3/6 ✓ 2. 2 —
✓ 6 " 5/ ✓ 1. 10 —
✓ 6 " 4/6 ✓ 1. 7 —
✓ 1 — — ✓ — — 3. 8
✓ 3. " 21/ ✓ 3. 3. —
✓ 3 " 4/6 ✓ — 13. 6
✓ 40 " 6/ ✓ 12. — —
✓ 2 " 12/ ✓ 1. 4 "
✓ 2. 5/6 ✓ 11 —
✓ 6. " 7 ✓ — 3. 6
✓ 2 " 1/4 ✓ — — 2. 8
✓ 30 " 3/4 ✓ 5. — —
£ 59. 14. 6 ½

Exd. SW JW

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Vegetables served to Prince Regents kitchen from 6. Aug^t to 5 Sept^r 1817. by Grey

		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			
Mushrooms	Pottle			1		½	1		1		1									1	1	1			1			1					✓9½ @ 3/6	1	12. 3
Lemons				25			50													25			50					25					✓175 @ 3½	2	11. @ ½
Oranges																																			
Civil Oranges						6	6													6													✓18 @ 9	✓	13. 6
Garlick	℔					½																					½						✓1 @	✓	1. 6
Shallot	"					½					1																						✓1½ @ 2/	✓	3. "
Balatoes	℔											8					6		6	12	10												✓42 @ 1½	✓	4 4½
Artichokes																				4													✓4 @ 9	✓	3. "
Turnips	Bunch																								1			1					✓2 @ 7	✓	1. 2.
Bayleaf	Bunch				1																				1								✓2 @ 8	✓	1. 4
Tarragan	℔					1																											✓1 @	✓	8
Horseraddish	Stick									1										1													✓2 @ 10	✓	1. 8
Sorrell	Pint																			1													✓1 @	✓	6
Shrubs	℔																			1													✓1 @	✓	2. 6
Young Peas	Peck																			2	1												✓3 @ 1/6	✓	4. 6
Dutt	Bunch																								2								✓2 @ 3	✓	6
																																		£	6. 16

Exd SW JW

Abstract from 6. Aug^t to 5^th Sept^r 1817.

Quesnell	Baker	24. 15.	8
Cullum	Butter & Eggs	35. 10	2.
Do	Bacon & Lard	16. 15	4½
Truffitt	Milk	8 4	3.
Paxton	Wine	2 12.	6
Hudson	Butcher	198. 4	5½
Spike	Poulterer	139 11.	2.
Coleman	Fish	72. 8	.
Walker	Do	" 10	—
Meekings	Oilman	4 5.	"
Whittingham	Grocer	17 3	10
Rowe's	Oilmen	59 14.	6½
Grey	Vegetables	6 1.	6.
	£	585 16.	4½

Bread served as above to the Kitchen fr 6. Sept^r to 10 October 1817 by J. Quesnell

		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			
2nd Loaves		13.	11	5.	4	5.	4	5.	9		7	6	7	6	7	13		7	6	7	7	7	13.		22.	6	7	6	7	13	7	6	7	6	7			✓243 @ 14	✓	14. 3. 6
Tonsp	Do	4									2	2.	2.	2.	2.	4		2.	2.	2.	2.	2.	4		2.	2.	2.	2.	2.	4	2.	2.	2.	2.	2.			✓56 @ 5	✓	18. 8
Rolls		6.									3	3	3.	3	3	6		3	3	3	3	3	6.		3	3	3	3	3	6	3	3	3	3	3			✓84 @ 2	✓	14 —
Flower	Sack										½											½													½		✓½ @ 130/	✓	9. 15. —
Yeast	Qua											2.									2								2.								✓6 @ 1/6	✓	9 —
Bran	Bush							2.															2.														✓4 @ 2/	✓	8 —
Grits	Gall								2.																		2										✓4 @ 4/	✓	16 —
																																					£	27. 4. 2

Exd SW JW

Butter & Eggs served as above by Mess^rs Cullum

		6	6		6	6	6	6	9	4	18	16	12.	10	10	18	16	10	16	14	18	14	16	16	12	12.	8.	16	12	14	16	16	16	18	14	16			
Butter	lb																																				✓423 @ 18	£	31. 14. 6
Eggs	Hund					½	2.				2		2.					3.			2.					2.			2.	2			2.		2.			✓21½ @ 18/	£	19. 7.
																																					£	51. 1 6

Exd SW

Bacon & Lard as above by Mess^rs Cullum

Bacon	℔	5½			13.						27	31½								32¾			32¾					17½				37¾					✓202½ @ 12	£	10. 2. 6
Lard	"	14¾							14¼			31¼				34¼							32¼					36									✓162¾ @ 10	£	6. 15. 8
																																					£	16 18. 2

Exd SW

Milk & Cream as above by Mrs Truffitt

Milk	Qua	4	2.		2	3.	1	3	3	4½	5½	3	2½	6	4½	3	6	4	4½	2	1	4	3½	2.	1	6	2.	3½	9½	2½	2½	1½	4	1¼			✓108½ @ 6	£	2 14. 3
Cream	Pint	½	2.	1	1	1	1	1½	1½	2	3	3	2½	2	2.	3½	3½	5	3	4	4	2½	3	3.	5½	1½	8	4	2½	4½	4¼	3½	2	3.	4	5¼			✓104 @ 2/	✓	10. 8 —
Dble	Do											½									1½			1.	1								2					✓6. @ 3/	✓	— — 18. —
																																						£	14 0. 3

Exd SW JW

Wine &c. Served as above by Paxton & Marjoribanks

Port	Doz										1	4	2	1	3	1	1	2.	1			2.						2	2	1	1							✓20 25 @ 6/3	£	6. 11. 2.
																																					£	

Exd SW JW

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Butchers Meat served to Prince Regents kitchen from 6 Sept.r to 10 Octob 1817 by R.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	6	7	8	9	10			
Beef — lb	24.	55½	41½	34½	25½	29.	18	42	85½	26½	60	74	94	55	48	115½	24.	24	86½	100	59.	65.	109	26	54½	29	91¾	69½	48½	91¼	35	83	53	63¼	23½	1914¼	8	✓	65.	9.	4
Mutton "	36	8.	25¾	16	18.	35¼	32½	22.	27¾	63½	50½	55¾	17¼	45¼	46¾	19½	45¼	47¼	53¾	17	35¼	58	23¾	40½	18	37½	28¾	45¾	57¼	20	27¼	37½	51	27¼	64	✓1235½	8	✓	41	3.	8
Veal —	35.	"	15.	17¾	22¾	13.	9	25¼	50.	64½	67½	87.	44¾	63¾	72½	41¼	102½	66¼	70½	46	87¾	77¼	46½	58½	32¾	68¼	70½	46¾	103	39¼	41¾	62¼	91¼	76	67¼	1882¾	10½	✓	82	7.	4
Suet —		6							8.			6				10				6.			10				6			14		6				✓72	8.	✓	2.	8	
Legs of House Lamb																																								
Loins ditto										1										1						1										✓4 " 18/	✓	3.	12	—
Shoulders ditto																																								
Ribs ditto																																				✓3. " 12/	✓	1.	16.	—
Necks ditto										1							1	1																		✓4 " 10/	✓	2.	—	—
Loins ditto												1					1					1								2			1			✓2 " 5/	✓	—	10	—
Legs of Grass Lamb																																				✓3 . 6/6	✓	—	19.	6
Shoulders ditto	1	1				1	1	1	1	1	1	1	1	2.	1	1		2	1	1	1	1	1	1	1	1	1	1	1	2	1	1	1	1	1	✓34 " 12/	✓	20.	8	.
Shoulders ditto											1													1								1					✓3. 5/	✓	—	15.	.
Ribs ditto									1				1											1											1		✓4 " 7/	✓	1.	8.	.
Necks ditto																																				— — —	— —	—	—	—
Loins ditto	1																																			✓1 — —	✓ —	—	4.	6
Sweetbreads										2.				2	2			2.									2									2✓12. " 4/	✓	2.	0	—
Calfs Feet												6				6	4		6										4							6✓32 1/3	✓	2.	—	.
Bladders																12.																				✓12 " 8.	✓	—	8	—
																																						227.	17.	4

Ed.d SW JW

Pork & Sausages served by R. Wall

Pork lb																																								
Sausages													12½			11					2½	21¾			9¼	11½			10¾	11¾			7	17¾	113¾	10	✓	4.	15.	7½
																3						3							2				1	✓9. " 1/	✓	—	9	—
Black Pudding																																				✓5¾ " 10	✓	—	4.	9½
																																					✓	5.	9.	5

Ed.d SW JW

Poultry served to Prince Regents kitchen from 6. Sept.r to 10 Octob 1817. by Rich.d Spithe

	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			
Capons	1								1	1	2		1		1		2	1		1	1			1			1		1	1	1	2		✓20 " 10/	✓	10.	10	—
Pullets	5	11	2.						11	6	7	8	5	6	8	13.	4	7	6	7	5	10	12.	5	4	7	10	4	8	12	3	5	9	8	7	✓215 . 6/6	✓	69	17.	6
Chickins							2		4	2	4	5	4	6	4	2.	4	6	4	3.	4	2	6	4	1	2.	2	6	4	6	2	2	4	2	6	✓103 . 4/6	✓	23.	3.	6
Fowls									2	2.	2.	2	2.	2.	2	2	2.	2.	2.	2.	2	2	2.	2.	1	2.	2.	2.	4	2.		2	2	2	1	✓52 . 4/6	✓	11.	14	"
Ducks				1									2.				2														2.					✓7 " 5/6	✓	1.	18.	6
Wild Ducks		2.												2						2						2.		2						2		✓12 . 5/6	✓	3.	6	—
Teals											3.																									✓3 " 4/6	✓	—	13.	6
Partridges	3.	13.					2		6	2	6	4	6	5	3	5	4	4	6	6	3	8	3.	5	1	2	5	5	2	4	5	5	7	4	8	✓164 . 4/6	✓	32.	8	
Grouse											8		3		1	1			4	1	1					1		1								✓21 " 9/6	✓	9.	19.	6
Black Cock										1			1			1																				✓3 " 10/6	✓	2.	15.	6
Quails		6										6			6					6				6						6			6.			✓42 . 5/	✓	10.	10	.
Pheasants		4								2	1		3	1		2		4	2		2			1	3		1		1	1			3.			✓31 " 9/6	✓	14	14.	6
Hare												1			1							1				2								1		✓6 " 7/6	✓	2	5.	.
Leveret																			1									1								✓2 . 7/6	✓	—	15.	"
Geese																								36												✓36 " 9/6	✓	17.	2.	—
Rabbits							1																													✓1 — —	✓ —	—	1.	9
Larding									1	1		1			6		1	2.			1	1					2	1			2	1				✓20 " 3/3	✓	3.	5.	—
Barding		6										6			6					6				6									6			✓42 " 4	✓	—	14	—
Gibblets Sets																2			22.																	✓24 " 2/	✓	2.	8	
Combs																		1															2.			✓3 " 10/	✓	1.	10	—
Turkies																							1			1			1		1					✓4 " 15/6	✓	3.	2.	—
Snipes																																	6.	6		✓12 " 2/3	✓	1.	7.	—
																																					✓	224	3.	3

Ed.d SW JW

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Fishmonger Served to Prince Regents Kitchen from 6. Sept.r to 10th October 1817 by Jn.o Coleman

	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			
Turbotts	1								1		1	1			1	1					1			1		1		1	1			1				✓ 11	@ 1/	11	—
Cod & Salmon ℔																		5										1½			7		8			✓ 45	@ 2/6	5. 12. 6
Salmon — "		5					3½				5							9	7	13½		5	7	7		6.	6½	9	5	7	8.	5.	6	5.			✓ 109	@ 2/6	✓ 13. 12. 6
Crimped Cod												8																								✓ 130½	@ 2/	✓ 13. 1 —
Cod — —											25			10				16			18				16½						31.		14			✓ 6	@ 5.	✓ 1. 10.
Trout																		6																				
Gills																		6	7	3	8		4	6	2.		4	12	5			4	8			✓ 105	@ 2/6.	✓ 13. 2. 6
Soles —		2		4		2.	6	2.	4	4	11		2.	4					6			2.					6		4			6	6			✓ 78	@ 1/6.	✓ 5. 17 —
Whitings			2	2			2		4		6		10	6.	4	10			6		2.	3		2.				3				2.	3			✓ 27	@ 3/	✓ 4. 1 —
Haddocks							4					2.																								✓ 12	@ 9	✓ — — 9 —
Flounders																					7				9				3		7					✓ 35.	@ 2/	✓ 3. 10 —
Crimped Skate														9																								
Shrotte																																						
Dore													1																							✓ 1.	—	✓ — — 2. 6
Eels																																				✓ 16.	@ 4/	✓ 3. 4 —
Lobsters	1	1								1	2.	1		1			2					1	2	1			1				2.					✓ 19½	3/	✓ 2. 18 6
Shrimps	½			½						½.	½	½	½	1	½	1	1	1	1	1		½	½	½	1	½	½	½	½	½	1	½	½	1.	½	✓ 200	@ 16.	✓ 1. 12. —
Crayfish —										50									6		50				30.							50	—					
Prawns																																				✓ 12.	@ 3½	✓ 2. 2. —
Brill ℔				12.																																✓ 67	@ 4	✓ 1. 2. 4
Herrings																																						82. 16. 10

Exd SW JW

Fish Served as above by Wallier & Co.o

Whiting — —																																				✓ 2	@ 1/6	✓ 4 —	3. —
Crimped Cod ℔																			2.															4½		✓ 4½	@ 2/	✓ — —	9. —
																																						12. —

Exd SW JW

Oysters Served as above by Meekins

Oysters Pint			2.	1						3	5½	1½	1	4	3			2.	6.	5	3.	2.	2.	3	1½	2½	2	2	5	1	3	6½	1	2½	14		✓ 76	@ 3/	✓ 11. 8 —

Exd SW JW

Grocery Served as above by Ward & Co.o

	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			
Dble Sugar ℔											50.																									✓ 50	@ 1/3	✓ 3. 2. 6
Treble — —											30																									✓ 30	@ 1/10	✓ 2. 15 —
Lisbon —											36																	24									✓ 60	@ 11	✓ 2. 15 —
Mace — oz											8																	8									✓ 16	@ 2/3	✓ 1. 16 —
Cloves — "											8																	8									✓ 16	1/	✓ — 16 —
Nutmegs ℔											8																	8									✓ 16	1/6.	✓ 1. 4 —
Allspice ℔																												2.									✓ 2.	2/6	✓ — 5. —
Long Pepper "																												1									✓ 1	@ 3/6	✓ — 3. 6
																																					12. 17

Exd SW JW

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Oystery Served to Prince Regents Kitchen from 6. Sept.r to 10. October 1817. by Ed.d Howis

		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
Hams	℔																		102 3/4									103 1/2									✓	206 1/4 a 14	✓	12	7 1/2
Tongues																												6									✓	6 a 7/6	✓	2	5
Oil	2 Gall.s																		6.									6									✓	12 a 6/6	✓	3	18
Mustard	Pots																											6									✓	6 a 1/6	✓	—	9
French Vinigar	Gall.s																																							
Salt	Bush.l								1									1																			✓	2 a 2/	✓	2	2
Ess.e of Anchovis	Pints											12.																									✓	12 a 4/	✓	2	8
White ground Peppers	℔											6																									✓	6 a 6/	✓	1	16
Cayan	Pints											6																									✓	6 a 3/	✓	—	18
Ringlass	℔											4																									✓	4 a 14/	✓	2	16
Macaronie	℔																		6																		✓	6 a 3/	✓	—	18
French Capers	Pints																		4.																		✓	4 a 5/	✓	1	—
Red Lead	℔																											24									✓	24 . 6	✓	—	12
Mangoes																													48								✓	48 . 8	✓	1	12
Capers	Doz.n																												2								✓	2 . 8/	✓	—	16
West Ind.a Pickles	Jg.s																													2							✓	2 . 11/	✓	1	2
Wine Vinegar	Gall.s																														30.						✓	30 a 4/	✓	6	—
Rice	℔																														24						✓	24 . 7	✓	14	—
Concassia	℔																															4					✓	4 . 8	✓	1	12
																																						£	42	18	7 1/2

Exd. SW JW

Vegetables Served to Prince Regents Kitchen from 6. Sept.r to 10. October 1817. by J. Allison

		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
Mushrooms	Pottle	1			1			1		1	1	1	1	1	1		1	1		1	1	1	1	1/2	1/2	1	1		1		1	1	1/2	1			✓	22 1/2 a 4/6	✓	5	1	3
Lemons											50			50			50			50			50			50.				50				50.			✓	400 a 4/2	✓	7	10	—
Oranges												18		12.												12.											✓	42 a 6	✓	1	1	—
Irish D.o											6																										✓	6 8	✓	—	4	—
Garlick																				1/2													1				✓	1 1/2 1/6	✓	—	2	3
Shallot															1			1/2				1/2.						1/2					1/2				✓	3 2/	✓	—	6	—
Balatos	℔			6	100						12.														6.												✓	124 1/2	✓	1	"	8
Artichokes																																										
Turnips																		2.														1					✓	3 " 6	✓	—	1	6
Sorrel																																										
Spinach																																										
Apricot										12.																											✓	12	✓		9	—
Apples												12.	12.	12.	12	12.				30.		18		12.	12.	12.						6					✓	150 " 3	✓	1	17	6
Bayleaf	Bunch									1									1																		✓	2 6	✓	—	1	
Truffles	℔											3/4														1/4.							1/2				✓	13 " 7/6	✓	4	17	6
Beet Root												8																									✓	8 " 3	✓	—	2	—
Plumbs	Qua.t												1																								✓	1	✓	—	2	6
Artichokes																								2.													✓	2 " 1/	✓	—	2	—
Button Onions	Doz.n																											3.		2.							✓	5 " 6	✓	—	2	6
Sweet Herbs	Bunch																										1										✓	1	✓	—	1	6
Pears																														18							✓	18 " 8	✓	—	12	—
																																						£	23	14	2

Exd SW JW

Abstract of the above Bills for 6. Sept.r to 10 October

Quesnett,	Bakes	27.	4.	2.
Cullum	Butter & Eggs	51.	1.	6
D.o	Bacon & Lard	16	18.	2.
Truffit	Milk & Cream	14	"	3.
Paxton & Co.s	Wine	6	11.	2.
Hudson	Butcher	227.	17.	4
Spithe	Poulterer	224	"	3.
Wale	Portsbutcher	5	9.	5.
Coleman	Fish	82.	16.	10
Walker & D.o		"	12	—
Meekins	Oysters	11	8	—
Sweet	Grocer	12	17.	—
Howis	Oysterman	42	18.	7 1/2
Allison	Vegetables	23.	14.	2.
	Total £	747	8	10 1/2

(63)

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Bread Served to Prince Regents Kitchen, from 10. October to 5th November 1817 by J. Quesnell

		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.
2nd Loaves		15.	7	6	7	6	7	6	13.		5	4	5	4	5.	13.		7	6	6	5	6	11		6	5	6
Sous D°		4	2.	2.	2.	2.	2	2.	4						2.	4		2.	2								
Rolls		6.	3	3	3	3	3	3	6.		3	3	3	3.	3	6.		3.	3.	3	3	3	6		3	3	3.
Flower	Sack						½												½								
Yeast	2ua°				2.																2.						
Bran	Bush°	2														2											
Grills	Gall°																										2

✓ 161 a 14.	✓	9. 7. 10
✓ 30 a 4.	✓	10.
✓ 81 a 2.	✓	13. 6
✓ 1	✓	6. 10.
✓ 4 1/6.	✓	6
✓ 4 2/.	✓	8
✓ 2. 4/.	✓	8.
	£ ✓	18. 3. 4

Exd SW JW

Butter & Eggs Served as above by Steph.n Cullum

		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.
Butter	lb	14	20.	16.	18	14	14	6	16		4	4	6	6.	8	20		12.		8	14	8	8	5	5	6	8
Eggs	Numd			2.		2.			1			1			1				1		2.			2.			

✓ 240 a 1/6	✓	18. . .
✓ 12 18/	✓	10. 16. .
	£	28. 16 .

Exd SW JW

Bacon & Lard served as above by Steph. Cullum

		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.
Bacon	lb	16¾				20¾			20¾				14½														
Lard	"		28¾						3q.																		

Exd SW JW

Milk & Cream Served as above by Fra.s Truchill

		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.
Milk	Qts	4½	2	2.	3	3.	6	7	4½	2½		4	3	3	2	6	5	6	1	3			3			1½	3
Cream	Pints	7½	3	2½	6	3½	4	7	1½	1½	¾	1½	3/4	2½	5½	4½	3½	1½	1½	1½	1½	1½	2½	1¾	1½	1½	1¾
Dble	"			1																							

✓ 70 a 6d.	✓	1. 15 -
✓ 71¾ a 2/	✓	7. 3. 6
✓ —	✓	3. -
	£	9. 1. 6

Exd SW JW

Wine &c Served as above by

		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.
Port	Bott	2			1	1											2.				1						
Sherry		2.		1			1										2				2.						
Madeira		1	1	1		1	1								1												
Rhenish					2.										2												
Brandy		1						1							1												

✓ 8 a 63/	✓	2. 2. —
8		
6		
4	Served the Cellars Exd SW	JW
3.		

Butchers Meat Served to Prince Regents Kitchen, from 10. October to 5th November 1817 by R.o Hudson

		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	lb	53½	91¼	73¾	17	80½	103½	36	34½	60¼		36½	33½	49¼	24	17½	111¼	52¼	40½	"	75.	37	8½	68¼	31.	"	31
Mutton		42¼	29½	73¾	25.	34¾	19¾	71	48¾		4	20.	51½	20.	58½	65.	30.	30.	11.	56¼	19	20	40	11	45½	22.	28.
Veal		55	40½	42	12 5/8	61¾	58.	74½	53¼		22¾	21	15.	44	42½	75¼	33	25.	56½	12½	17.	29¼	60	"	16½	25.	25.
Suet			12				10			10		6		4			14	8.			6			10			
Legs of Mutton Lamb																											
2ua°	D°					1		1							1												
Sho°.	D°																										
Necks	D°	1															1										
Loins	D°																										
Ribs	D°														1												
Legs of Grass Lamb										1		1				1											
2ua°	D°	1	1	1	1	1	1	1		1		1		1		1	1			1		1	1	1	1		
Sho°.	D°																										
Necks	D°																										
Loins	D°																			1							
Ribs	D°																										
Cow Heals				4																							
Sweetbreads							2.																				
Brisc												8.			6												
Calfs Feet															4				2								

✓ 1166 a 8/	£	38. 17. 4
✓ 889 a 8/	✓	29. 12. 8
✓ 1030¾ 10½	✓	45. 1. 10½
✓ 48. a 8	✓	2. 12. —
—	—	—
✓ 3. 18/	✓	2. 14 —
—	—	—
✓ 2. 10/	✓	1. — —
—	—	—
✓ 1. 12/	✓	12. —
✓ 3 6/6	✓	19. 6
✓ 17 12/	✓	10. 4 —
—	—	—
—	—	—
✓ 1	✓	4. 6
—	—	—
✓ 4. 1/.	✓	4 —
✓ 2 4/	✓	8. —
✓ 14 1/	✓	14 —
✓ 6 1/3	✓	7. 6
	£	133. 11. 4¼

Exd SW JW

Pork & Sausages Served as above by Rich.d Wall

		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.
Pork	lb	28.		2½	15		7.		18¾				16½		25¾		22¾			8½	23	25¼		19¾		31¼	
Sausages			2.	5½	1½	1			4		1½				6						2		1				
Roasting Pigs								2.																			

✓ 244 a 9½	£ ✓	9. 13. 2.
✓ 24½ 1/	✓	1. 4. 6
✓ 2 a 10/	✓	1 —
	£ ✓	11. 17. 8

Exd SW JW

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Poultry Served to Prince Regents Kitchen from 11 Octob. to 5 Novemb 1817 By Spike

	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				
Capons	1		1		1	1	1	1						1							1						✓ 8	@ 10/6	£ ✓	4. 4. —
Pullets	7	16	8	5	7	7	5	1	2	1		1		5	6.	16	1			1	2		5				✓ 96	@ 6/6	✓	31. 4. —
Chickins	4	6	2	4	2.	6	8	2			2	2	1	4	2	5							2.				✓ 52.	@ 4/6	✓	11. 14. —
Fowls	2	2	2	2.	2	2.	2	2.						2	2.												✓ 20	@ 4/.	✓	4 — —
Partridges	2	8	7	7	5	24	7		6		1			6	2	2.	2										✓ 79	@ 4/6	✓	17. 15. 6
Grouse		1							4																		✓ 5	@ 9/6.	✓	2. 7. 6
Hare		1		1		2.										1											✓ 5	@ 7/6.	✓	1. 17. 6
Quails			6				12.			12.		12.				6											✓ 48	@ 5/	✓	12 — —
Wild Ducks				2																							✓ 2.	@ 6/6	✓	— — 13. —
Ducklings								1																			✓ 1	— —	✓	— — 5. 6
Pheasants					1	6								2													✓ 9	@ 9/6.	✓	4. 5. 6
Turkies						1																					✓ 1	— —	✓	— — 15. —
Lardings			6			1																					✓ 7	@ 3/	✓	1. 1. —
Bardings			6													6											✓ 12	@ 4.	✓	— — 4. —
Black Cocks												1															✓ 4	@ 18/6	✓	3. 14. —
Deals														3													✓ 3.	@ 4/6	✓	— — 13. 6
																													£	96. 14. —

Exd S.W. J.W.

Fish &c. Served to Prince Regents Kitchen from 11th October to 5 Novemb 1817 by Coleman & Co

		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				
Turbotts		1			2				1		1				1			1										✓ 7	@ 1.4.	£	8. 8. —
Crimped Cod	lb			5½		12½	11			10			4	9	2	5		4					5					✓ 69	@ 3/	✓	10. 4. —
Cod	"				22			18				14							4				16					✓ 74	@ 2/	✓	7. 8. —
Cold Salmon	"												6½															✓ 6½	@ 8/	✓	2. 12. —
Salmon	—																														— — — —
Trout	—	5½					5½																					✓ 11	@ 3/	✓	1. 13. —
Soles	—	3	4		6			10				4			4		4	8			6							✓ 53	@ 3/	✓	7. 19 —
Whitings				8	6	3								4		3	4					5		16				✓ 49	@ 2/	✓	4 18. —
Herrings	—	20					8								18							18						✓ 64	@ 3	✓	— — 16. —
Skaite					9													9										✓ 18	@ 2/	✓	1. 16 —
Lobsters					2			1		3.		2		2.	1		1											✓ 13.	@ 3/	✓	1. 19 —
Shrimps	Pints	½	½	½	½	½	½	½	½	½	1	1	1	½	½	½	1	½	½			½	½			½		✓ 44½	@ 3/	✓	2. 3. 6
Prawns	Hund							½						½														✓ 100	— — —	✓	— — — 12 —
Haddocks								3							6							8.			2			✓ 19	@ 3/	✓	2. 17 —
Crayfishs	Hund		½									½			½													✓ 150	@ 16/	✓	1. 4. —
Oysters	pints									2			2															✓ 4	@ 3/	✓	— — 12. —
Dogger Cod	lb											18																✓ 18	@ 2/6.	✓	2. 5. —
Dorie												1																✓ 1	— — —	✓	— — 15. —
Smelts														26		12												✓ 38	@ 9	✓	1. 8. 6
Brill	lb															5						4						✓ 9	@ 2/	✓	— — 18. —
																														£	60. 8. —

Exd S.W. J.W.

Fish &c. Served as above by Walker & Foster

Crimped Cod lb	
Soles	2.
Lobster	1

2 ——
4 ——

Oysters Served as above by Meekins

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

Grocery Served to Prince Regents Kitchen from 11. Octob to 5 Novemb 1817. by

			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
Double Sugar	℔	50.																										
Treble	———	30																										
Lisbon	———	36													12.													
Raisins	———	36																										
Currants	———	36.																										
Mace	—	oz	8																									
Nutmegs	—	oz	8																									
Cloves	———	oz.	8.																									

✓30	16	✓	3. 6. 8
✓30	23	✓	2 17 6
✓36	12	✓	2 8 "
✓36	14	✓	2 2 -
✓36	1/2	✓	2 2
✓8		✓	- 16 -
✓8		✓	- 7 -
✓8		✓	- 10 -
		£ ✓	14 . 9 2

Exd. JW

Oysterey Served to Prince Regents Kitchen from 11 Octob to 5 Novr. 1817 Dowes

			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
Hams	℔	179																	78½									
Tongues		12.																										
Luca Oyl	Bott	12.																										
Cayenne	"	6																										
Anchovy	℔	12.																										
White Pepper	℔	6																										
Mustard	Pott	12.																										
Macaroni	℔	6.																										
Salt	Bush													1														
Neufchatel	Chese																											
Truffles	lbs																											
Rochfort	Cheese	lb																										
Dutch Herrings	Bags																											

			£	s	d
✓25	7/2	1/2	✓	15	- 5
✓12	2	7/6	✓	4	10 -
✓12	2	6/	✓	3	12 -
✓6	-	3/	✓	"	18 -
✓12	-	3/6	✓	2	2 -
✓6	-	4/6	✓	1	7 -
✓12	2	1/6	✓	"	18 -
✓6	2	2/6	✓	"	15 -
✓1			✓	1	1 -
✓72	-	9	✓	2	14 -
✓6¼	-	3/6	✓	1	14 4½
✓5	-	4	✓	1	" -
✓2	-	10/	✓	1	16 -
				37	7 9½

Exd. JW

(58)

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Vegetables served to Prince Regents Kitchen from 11th Octr to 5 Novemb 1817

		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.	
Mushrooms	Pottle	1	1	1																								✓3. 4/ £✓ ---- 12. —
Truffles	℔																											
Lemons			50			50												25					25.					✓150 6 ✓ 2. 10 —
Oranges	—																											
Civil Oranges	—						12.								6													✓18 7d ✓ ---- 10. 6
Garlick	℔																											
Shallots	"																											
Potatoes	"														12.							3						✓15. 1/ ✓ ---- 1. 3
Turnips	Bunch														1													✓1 — 6d ✓ ---- 6
Button Onions	Doz	4								1					2. 1													✓8. 6 ✓ ---- 4 —
Apples	----	60		36		12			24						12. 12.		24				30		24					✓234 3d ✓ 2. 18. 6
Baking Apples	—	—	—																									
Pears						18.																						✓18 4d ✓ ---- 6 —
Sorrell	a Dish																				1							✓1 — 1/ ---- 6
																												£ 7. 3. 3

Extract from 11 October to 5 November 1817

Butter	18.	3.	4
Butter Eggs	28	16	.
Bacon & Lard	7	"	6
Milk & Cream	9	1.	6
Wine	2	2.	—
Butchers	133	11	4 ¾
Pork	11	17.	8
Poultry	96	14	—
Fish	60	8	
Oysters	7.	8.	6
Grocery	14	9	2
Celery	37	7	9 ½
Vegetables	7.	3	3
	£34.	3	" ¾

Exd SW JW

Bread served to Prince Regents Kitchen from 6th Nov.r to 5. December 1817 by J. Quesnell

		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	
2nd Loaves		7.	6	13		8	9	10	7	8	15.		8	7	8	7	8	14				1	1				1	1		3	3.	✓145 14 £✓ 8. 9. 2
Soup D.o		2.	2.	4		2	2	2	2.	2.	4		2.	2.	2.	2.	2.	4												1	2.	✓39 " 6 ✓ ---- 13. —
Rolls		3	3	6		3	3	3	3	3	6		3	3	3	3	3.	6												3	3.	✓60 " 2d ✓ ---- 10 —
Flour	Sack										½																					✓½ ---- ✓ ---- 3. 5. —
Yeast	2nd					1																										✓1 ---- ✓ ---- 1. 6
Bran	Bush.l														2																	✓2 2/ ✓ ---- 4. —
Grits	Gall.															2.																✓2 4/ ✓ ---- 8. —
																																£✓ 13. 10. 8

Exd SW JW

Butter & Eggs served as above by Steph.n Cullum

Butter	℔	18	16.	10	14	16	8	18	16	18	14	13	16	12.	11.	16	4	8		8	16	16			6		10	✓287 9 £✓ 22. 14. 5
Eggs	Hund.d	2						2	1		2.				2													✓9 20 ✓ ---- 9. —
																												£ 31 14. 5

Exd SW JW

Bacon & Lard served as above by Steph.n Cullum

Bacon	℔	45		24				13½					21			12.					246¾						18¾	✓380½ 13 £✓ 20. 12. 2½
Lard	℔			39½							33½													39				✓104¾ 14 ✓ 6 2. 2½
																												£ 26 14. 5

Exd SW
Exd SW JW

Milk & Cream served as above by T. Truffitt

Milk	2nd	1	5.	1	2½	1	4½	1½	6½	2.	4	1	1½	1½	2.	5.	5.	1	1.	1	1							✓49 6 £✓ 1. 4. 6
Cream	Pint	2½	4	3½	5.	5½	5½	5½	6.	5½	7	2½	5.	3½	5½	3½	1½	1½										✓72½ 2/ ✓ 7. 5. 6
Dble Cream	℔																											£✓ 8. 10. —

Exd SW JW

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Butchers Meat served to Prince Regents Kitchen from 6 Nov.r to 5 December 1817 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				
Beef ——— ℔	130	92½	49½	150½	55	77½	12	146½	77½	74	120½	69½	26	64	113	58½	13½												40½	15½	✓	1355½	@ 8d	✓	45. 3. 8
Mutton ———	36¾	86	84¾	19	48	58	59½	33	49½	38	22½	78¾	55½	54¾	24	26½	19½		8½	8½	8								35¼		✓	836	@ 8d	✓	27. 17. 4
Veal ———	103½	89	57½	42¾	75	81	52	80	62	80¼	49	69½	56	91¾	26	27	11½				68¾		28½		30½		23	26½			✓	1233¾	@ 10½	✓	53. 19. 1
Suet ———	8			10				8			10			3	6															✓	45	@ 8d	✓	1. 10 —
2nd Roast Lamb	1								1																						✓	2	@ 18/	✓	1. 16 —
Neck D.o ———				1									1																		✓	2	@ 10/	✓	1 — —
Ribs D.o ———	1																												1		✓	2	@ 12/	✓	1 4 —
2nd Grass Lamb																																		— — — — —
Legs D.o ———																																		— — — — —
Sho.r D.o ———																																		— — — — —
Neck D.o ———																																		— — — — —
Sweetbreads			2								2			1																	✓	5	@ 4/	✓	1 — —
Calfs feet ———	6			4						6																					✓	16	@ 1/3	✓	1 — —
																																	£	134. 10. 1

Exd SW

JW

Pork & Sausages served as above by Rich.d Wall

Pork ℔	2¼	11¾	28½	2		23¼	25¼	11½	16	22	12½	12½		20¾	13½	12	27¼			3½	1½			2.	6¾							✓	254½	@ 9½	✓	10. 1. 5¾
Sausages ———	4	1	1	1	1	2	2	4		2	2	2		2			1							1								✓	26.	1/	✓	1. 6 —
Black Pudding									8½																						✓	8½.	10	✓	— 7. 1
																																	£	11. 14 6¾

Exd SW

JW

Poultry served to Prince Regents Kitchen from 6 November to 5 December 1817. by R.d 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	1	2	3	4	5			£. s. d.
Capons ———	1		2.			1	1		1	1	1.	1					2	2	1							1					✓	15	@ 10/6	✓	7. 17. 6
Pullets ———	13	5	9	17	7.	7	5	9	6	8	11	7	5	10	9	3	4	2	2.	3				2.	4	4					✓	152	@ 6/6	✓	49. 8 —
Chickens ———	5	3	4	8	2.	4	6	4	5	6	5	8	1	6	2	2.	2	2													✓	75.	@ 4/6	✓	16. 17. 6
Ducks ———	2.	2.	2.	2.	2		2.	2	2.	2.	2.	2.		2.												2.					✓	26.	@ 4/6	✓	5. 17. —
Partridges ———	7	4	7	4	3	4	6	5	5		5	6	2	7	7			3		28	for Pulling			2.	5	2.					✓	111	@ 4/6	✓	24. 19. 6
Grouse ———										1	1		1							30	D.o										✓	33	@ 9/6	✓	15. 13. 6
Pheasants ———	3	2	2			3			3	2		1				1				16	D.o					1	1.				✓	35	@ 9/6	✓	16. 12. 6
Ducklings ———																																		— — — — —
Wild Ducks ———		2			2								2				2														✓	8	@ 6/6	✓	2. 12. —
Hares ———		2							2.			1																			✓	5	@ 7/6	✓	1. 17. 6
Quails ———							6																								✓	6	@ 5/	✓	1. 10 —
Black Cock ———																																		— — — — —
Lardings ———			1		1		4	6.		1	1	1	1	2																	✓	18	@ 2/9	✓	2. 9. 6
Bardings ———							3																								✓	3	@ 4d	✓	1. —
Turkey ———				1				1						1																	✓	3	@ 15/6	✓	2. 6. 6
Wood Cocks ———							3																								✓	3	@ 6/6	✓	— 19. 6
Levers ———																				96	for pulling										✓	96	@ 8d	✓	3. 4 —
																																	£	152. 5 6

Exd SW

JW

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Fish served to Prince Regents Kitchin from 6th November to 5. December 1817

	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.
Crimped Cod ___	9.	3	5.	5½		13.	6½		8	5	6½		1	6	5	6	5.		7½												✓ 92 « 3/	✓	13.	16	–
Cod		9				16.							30.																		✓ 55 « 2/.	✓	5.	10	–
Cold Salmon								5.																							✓ 5 « 8/	✓	2.	–	
Salmon ___		5½							8.	4½						7.															✓ 25 « 2/6.	✓	3.	2.	6
Turbots		1	1		1			1	1				1																		✓ 6 « 20/	✓	6.	–	
Soles ___	3	10	6			3	3.		10.	5.	2.			4	4	8	5				3										✓ 66 « 3/	✓	9.	18	
Whitings ___	6		10		6	8			6.				19.				6.			4											✓ 65 « 2/	✓	6.	10	–
Haddocks						6					2.					6.		2.													✓ 16 « 3/	✓	2.	8	
Smelts		14			12					12.			10.		12.																✓ 60 « 9d	✓	2.	5	–
Crimped Skate		8						4	9.																						✓ 21 « 2/6.	✓	2.	12.	6
Lobsters ___	2		1				3	2.	1	1			2.	2.														1			✓ 15 « 3/6.	✓	2.	12.	6
Shrimps Pint	1	½	1	½	½	½	½	½	½	½	½		1	½	1		1			½	½										✓ 11 « 3/	✓	1	13	–
Crayfish Hund[d]			½								½																				✓ 1 « –	✓	–	16	–
Oysters Pints			1			1½	1½			1½			1				1.														✓ 57½ « 3/	✓	1.	2.	6
																																£	60.	6 «

Exd SW JW

Fish served as above by Walker & Yeates

Soles	✓ 17 at 3/6	£ 1.	4. 6
Crimpd Cod	1½ « 2/6	✓ 2.	3. 9
Herrings	9 « 3/	✓ –	2. 3
Lobster	2 « 2/	✓ –	4. 6
Shrimps Pt	1 « 2/	✓ –	2 –
		£ ✓	3. 17 «

Exd SW JW

Oysters Served as above by Meekings

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

Oysters &c Served to Prince Regents Kitchen from 6 November to 5 December 1817 by Edwd Howis

		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
Hams	℔		209½					102.																										
Tongues			12.					12.																										
Oil	Qts		12.					6																										
Red Lead	℔		12																															
Anchovis	℔		12.																															
Esc. &c	Pints		6																															
Mustard	Pots		6														6																	
Vermicille	℔		6																															
Cayan	Vials		6																															
Whol White Pepper	℔		6																															
Ground &c	"		6																															
Concassee	"		4																															
Coriander Seed	"		½																															
Carraway Seed	"		½																															
Split Peas	Peck		1																															
Salt	Bush[l]			1																														
Preserved Fruit	Doll															42.																		
Rice	℔															12																		
Green Truffles	℔																					5½	7.											

✓ 326½ « 1/3	✓	19.	9.	4½
✓ 24 « 7/6	✓	9.	—	
✓ 18 « 6/6	✓	5.	17	—
✓ 12 « 6[d]	✓		6	—
✓ 12 « 4/	✓	2.	8	—
✓ 6 « 4/	✓	1.	4.	—
✓ 12 « 1/6	✓		18	—
✓ 6 « 3/	✓		18	—
✓ 6 « 3/	✓		18	—
✓ 6 « 6/	✓	1.	16.	—
✓ 6 « 6/	✓	1.	16	—
✓ 4 « 8/	✓	1.	12	—
✓ ½	✓			8
✓ ½	✓			8
✓ 1	✓		6	—
✓ 1	✓	1.	1	—
✓ 12 2/6	✓	1.	10	—
✓ 12 « 8/	✓		8	—
✓ 12½ « 6/	✓	3	15	—
		53.	3.	8½

Exd Sir

Vegetables Served to Prince Regents Kitchen from 6 Novemb to 5 December 1817 by Wm Allison

		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
Mushrooms	Pottle	1	1		1		1	1	1			1	1	1														15.		1					
Lemons		50				50				50			25	12.			25				4							25.		25.					
Truffles			4½				4½														17							15.			3½				
Oranges										24						18														24					
Seville &c			12.									6																							
Apples		12.	24	12.				36.	36.						12	18		6	12		18		6					312		312.	156.				
Turnips	Bunch	1																																
Button Onions	Doz[n]			3.																														
Shallots	℔						1																1											
Pears									12.	12.																				6.				
Horse Radish	Stick								1																									
Spanish Onion													4																					
Sweet Herbs	Bunch																		2.															
Garlick	℔																						1											
Bayleaf	Bunch																										1.							

✓ 25 « 4/	✓	5	— —
✓ 266 « 4.	✓	4	8. 8
✓ 44½ « 8/	✓	17.	16. —
✓ 66 « 4	✓	1.	2. —
✓ 18 « 8	✓		12. —
✓ 972 « 2¾	✓	11.	2. 9
✓ 1	✓	—	— 6
✓ 3 « 6	✓	—	1. 6
✓ 2 « 2/6	✓	—	5. —
✓ 30 « 8	✓	1.	— —
✓ 1	✓	—	1 —
✓ 4 « 1/6	✓	—	6 —
✓ 2 « 2/	✓	—	4 —
✓ 1 «	✓	—	2 —
✓ 1	✓	—	— 6
£		42.	1 11

Exd Sir

Abstract from 5 November to 5 December 1817			
Bakier	13.	10	8
Butter & Eggs	31.	14.	5
Bacon & Lard	26.	14.	5
Milk & Cream	8.	10	—
Butchers	134.	10.	1
Pork	11.	14	6 3/4
Poultry	152.	5.	6
Fish Coleman	60	6.	"
Dr Walker	3.	17	—
Oysters	5	13.	6
Grocery	29	10.	2
Cilery	53	3.	8½
Vegetables	42.	1.	11
Truffles	13	16.	3
£	587.	8.	2¼

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