

# FURTHER READING

For those of you keen to continue your studies on Tudor and Elizabethan cookery, here is a collection of suggested further reading material provided by previous learners.

[All the King's Cooks: The Tudor Kitchens of King Henry VIII at Hampton Court Palace](#), 2nd edition; Peter Brears, Souvenir Press, London, 2011

[Cooking & Dining in Tudor & Early Stuart England](#), Peter Brears, Prospect Books, London, 2014

[Fifteenth Century Cookery Book I](#). Harleian MS. 279, ab.1420

[Fifteenth Century Cookery Book II](#). Harleian MS. 4016, ab.1440

[Food and Drink in Britain: From the Stone Age to the 19th Century](#), Anne Wilson, Academy Chicago Publishers, Chicago, 2003

[Food in England: A Complete Guide to the Food That Makes Us Who We Are](#), Dorothy Hartley, Piatkus, London, 2009

[Gentyll manly Cokere](#). Manuscript Pepys 1047

[Gode Cookery](#) (a resource for all things historical cookery)

[Le Menagier de Paris](#) (translated by Janet Hinson)

[Pleyn Delit: Medieval Cookery for Modern Cooks](#), Constance B. Heatt, Brenda Hosington, Sharon Butler, University Of Toronto Press, Toronto, 1979

[The Boke of Keruyngge: Book of Carving, Wynkyn de Worde](#), Peter Brears, Southover Press, 2003

[The good Huswifes Handmaide for the Kitchin](#). London 1594, 1597

The Tudor Housewife, Alison Sim, the History Press, 2010

The Tudor Kitchens Cookery Book; Recipes, Roz Denny; Hampton Court Palace, 1994