[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTE3MzB9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

([IP: 166.70.59.121](http://pyracy.com/index.php?/modcp/ip-tools/&ip=166.70.59.121)) ·

[Posted October 22, 2012](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=411730) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=411730)

Chris Wills pointed me to this link for Jeff Pavlik, a Boulanger and historian out of Michigan. Jeff's site has some excellent descriptions, images and recipes for baking bread and other food of Colonial North America.

<http://colonialbaker.net/>

The site even contains a write-up about the 'sea biscuit'.

<http://colonialbaker.net/>english\_sea\_biscuit.html

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=edit)

[**Mission**](http://pyracy.com/index.php?/profile/1929-mission/)

* Goat Specialist
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1929-mission/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTE3MzV9)
* Admin
* 5,083 posts
* Gender:Male
* Location:Monroe, MI
* Interests:Scholarly piracy, designing and creating haunted house rooms and props, movies, abstract thinking, abstruse thinking, obstructive thinking, ideating, random thinking, movies, cartoons, movies, movies scores, cycling, world peace and small furry dogs, movies, writing, drawing, personal skills training, gremlins and, of course, lest I forget, movies.

([IP: 24.247.94.112](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.247.94.112)) · · 

[Posted October 22, 2012](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=411735) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=411735)

On 10/22/2012 at 0:31 PM, William Red Wake said:

The site even contains a write-up about the 'sea biscuit'.

[http://colonialbaker...ea\_biscuit.html](http://colonialbaker.net/english_sea_biscuit.html)

He's using the wrong ingredients there...

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=411735)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_411735_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTE3NTR9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

([IP: 166.70.59.121](http://pyracy.com/index.php?/modcp/ip-tools/&ip=166.70.59.121)) · · 

[Posted October 23, 2012](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=411754) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=411754)

You're not kidding. I have a ship's biscuit that's three years old. That thing will break teeth of not soaked in rum or gravy. That biscuit is one of my favorite bits of 'kit' and I love showing it to people. They always look very surprised that such a thing is food.

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=411754)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_411754_menu)

[**michaelsbagley**](http://pyracy.com/index.php?/profile/3724-michaelsbagley/)

* Smells Like Wet Sheep
* http://pyracy.com/uploads/pip_pyrate_legend.gif
* [](http://pyracy.com/index.php?/profile/3724-michaelsbagley/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTE4NDB9)
* Moderator
* 2,548 posts
* Gender:Male
* Location:Columbus, Ohio
* Interests:Mostly into GAoP, but starting to develop more Buccaneer era stuff for re-enacting as well. Generally I do re-enact both piratical/nautical and other impressions from the period. I am focusing on more "common" impressions from the period (i.e. average sailor/pirate, rank and file Red Coat, early Colonial huntsman, etc.)

([IP: 99.70.26.120](http://pyracy.com/index.php?/modcp/ip-tools/&ip=99.70.26.120)) · · 

[Posted October 26, 2012](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=411840) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=411840)

Boulanger (Pavlik) is great. I have met him twice over the last few years, and bought bread from him at every opportunity. He is great at mixing his real trade with living history. He actually had a special batch of flour ground for him at the working windmill at Holland Michigan for use in some of his recipes. Talk about taking it to another level.

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=411840)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_411840_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTM4ODl9)
* Admin
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* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

([IP: 166.70.59.121](http://pyracy.com/index.php?/modcp/ip-tools/&ip=166.70.59.121)) · · 

[Posted April 26, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=413889) (edited) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=413889)

Here is another fine bread recipe.

***Antoinette Hancock*-French Bread**, *Robert May (1660),*

*Recipe adapted Elizabeth David (1977)*

*[](http://www.fdcjardin.com/wp-content/uploads/2013/02/2013-03-31-004.jpg)*

*Toni:*

This recipe was adapted by an incredible English author, Elizabeth David, in her book entitled “English Bread and Yeast Cookery”.

See pages 313 – 316 (Robert May’s French Bread) for the complete description of Mr. May and the early measurements and production of the bread.

Ingredients:

“French” Bread Elizabeth David – 1977 Robert May – 1660

flour 1 lb 2 0z 1 gallon (7 lbs)

yeast/barm 1/2 oz 1 pint barm

eggs 2 egg whites 6 egg whites

milk/water 1/2 pint to 12 oz 3-4 pints

salt 1/2 oz some

butter

oven 450 no temp in source

time 30 min no time given in source

Warm flour and salt.

Pour in the yeast creamed with a little of the warmed milk and water mixture.

Add the egg whites beaten until beginning to froth.

Pour in the remaining milk/water mixture.

Mix and leave to rise until spongy and light. 45 to 60 minutes.

Break down the dough, divide and shape into 2 round loaves.

Put them on a floured wooden board and cover with a light cloth to allow them to recover volume. 30 minutes should be enough.

Turn the loaves right side up onto a baking sheet.

Slash the tops with one slanting cut.

Bake on the center shelf of a hot oven (450 degrees) for 15 minutes.

Then cover the loaves with bowls to prevent the crust from getting too hard.

In another 15 minutes, the loaves should be sufficiently baked.

**Edited April 26, 2013 by William Brand**

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=413889)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_413889_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTM4OTB9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

([IP: 166.70.59.121](http://pyracy.com/index.php?/modcp/ip-tools/&ip=166.70.59.121)) · · 

[Posted April 26, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=413890) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=413890)

And another...compliments of <http://www.fdcjardin.com>

**French Sablés** According to the “letters” of the Marquise de Sévigné, the biscuit was created for the first time in Sablé-sur-Sarthe in 1670.

Sables, also known as a French Butter Cookie or Breton Biscuit, is a classic French cookie originating in Normandy France. The name ‘Sables’ is French for “sand”, which refers to the sandy texture of this delicate and crumbly shortbread-like cookie. The traditional shape is round with fluted edges and the tops of the cookies are usually brushed with an egg wash to give them a shiny appearance. The finishing touch, which makes them instantly recognizable, is to score a criss-cross pattern on the top of each cookie.

1 cup flour

1/3 cup unsalted butter

4 Tablespoons sugar

1 egg yolk

1 Tablespoon water

Preheat oven to 400 degrees.

Place flour butter and 2 Tablespoons of sugar in a bowl and combine In a small bowl combine the egg yolk and water.

Add the egg mixture to the flour mixture. Mix another 5 to 10 seconds, or until the dough forms a ball. (at this point the dough can be wrapped and refrigerated for up to 3 days before baking.)

To bake:

Roll out the sablé dough on a floured surface to a ¼-inch thickness. Cut the dough into 3-inch rounds using a round form or cut into squares using a ruler and pastry wheel or knife. (This should yield at least 8 cookies.)

Arrange the cut-outs on an ungreased baking sheet. Sprinkle them with the remaining 2 Tablespoons of sugar. Bake at 400 degrees for 12 – 15 minutes or until very lightly browned. Remove from oven and cool on a wire rack.

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=413890)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_413890_menu)

[**Bright**](http://pyracy.com/index.php?/profile/5106-bright/)

* Plunderer
* http://pyracy.com/uploads/pip_plunderer.gif
* [](http://pyracy.com/index.php?/profile/5106-bright/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTM5Mzd9)
* Member
* 382 posts
* Gender:Male
* Location:South Carolina
* Interests:He has been seen most recently in the company of the Charles Town Few and rumored to be their Quarter master

([IP: 207.67.35.142](http://pyracy.com/index.php?/modcp/ip-tools/&ip=207.67.35.142)) · · 

[Posted May 1, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=413937) (edited) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=413937)

Ship's Bisket: 18th Century Breads, Part 1. Cooking with Jas. Townsend

<http://youtu.be/FyjcJUGuFVg>

**Edited May 1, 2013 by Bright**

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=413937)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_413937_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTM5NjZ9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

([IP: 166.70.59.121](http://pyracy.com/index.php?/modcp/ip-tools/&ip=166.70.59.121)) · · 

[Posted May 6, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=413966) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=413966)

I love the video presentations that Jas Townsend is putting out. It's a smart piece of advertising.

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=413966)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_413966_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU0OTF9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

([IP: 174.52.247.124](http://pyracy.com/index.php?/modcp/ip-tools/&ip=174.52.247.124)) · · 

[Posted December 26, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415491) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415491)

From the site godecookery.com

**White Ginger-bread**

PERIOD: England, 17th century

SOURCE: A Daily Exercise for Ladies and Gentlewomen, 1617 | CLASS: Authentic

DESCRIPTION: Molded gingerbread made of marzipan

To make white Ginger-bread.

"Talke halfe a pound of March-pane-Past made with Almonds, Rose-water and Sugar, and a spoonefull of Aqua-vita, season it very hot with Ginger, mould it vp stiffe, rowle it thin, and print it with your moulds."

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415491)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415491_menu)

[**Coastie04**](http://pyracy.com/index.php?/profile/27-coastie04/)

* Dread Pyrate
* http://pyracy.com/uploads/pip_dread_pyrate.gif
* [](http://pyracy.com/index.php?/profile/27-coastie04/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU0OTJ9)
* Member
* 1,010 posts
* Gender:Male
* Location:Juneau, AK
* Interests:Nautical history, sailing (especially tall ships and my own 'Sanctioned Mistress'), shooting (of all eras and calibers), and homebrewing.

([IP: 69.178.73.88](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.178.73.88)) · · 

[Posted December 27, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415492) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415492)

I'm not sure how it's taken me this long to find this thread, as I love to bake. Keep these recipes coming, and I'll start trying some and giving reviews. Now, anyone know where I can get one of those biscuit presses?

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415492)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415492_menu)

[**Iron Jon**](http://pyracy.com/index.php?/profile/5756-iron-jon/)

* Plunderer
* http://pyracy.com/uploads/pip_plunderer.gif
* [](http://pyracy.com/index.php?/profile/5756-iron-jon/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU1MDF9)
* Member
* 472 posts
* Gender:Male
* Location:Palm Bay, FL
* Interests:anything that keeps me busy for a while...

([IP: 97.101.99.98](http://pyracy.com/index.php?/modcp/ip-tools/&ip=97.101.99.98)) · · 

[Posted December 27, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415501) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415501)

I saw a civil war era press for $14 from the Village Timsmith at www.CSA-Dixie.com

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415501)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415501_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU1MDJ9)
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  http://www.youtube.com/watch?v=PSkt-q-HihQ

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[Posted December 27, 2013](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415502) (edited) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415502)

On 12/27/2013 at 1:31 AM, Coastie04 said:

I'm not sure how it's taken me this long to find this thread, as I love to bake. Keep these recipes coming, and I'll start trying some and giving reviews. Now, anyone know where I can get one of those biscuit presses?

You might try getting a custom press made from someone on Etsy or through other craftsman sites. That way you can ask for exactly what you want and you'll likely get something that will last a long time.

Please take the time to photograph the steps of each recipe or film aspects of it. I know that many serious cooks and novice food tinkering pirates would like to see how it went for you through the process.

**Edited December 27, 2013 by William Brand**

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415502)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415502_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

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([IP: 174.52.247.124](http://pyracy.com/index.php?/modcp/ip-tools/&ip=174.52.247.124)) · · 

[Posted January 7, 2014](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415596) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415596)

Here is an interesting 18th century take on bread as a 'sause' for turkey.

**Bread Sause for Turkeys**

*Take stale bread & crumble it in as much water as will cover it. Shred a large onion in it & a little pepper, then give it a scald to heat & soften it. Then put as much cream as will make it very white, a little bit of butter, & set it over ye fire & let it stew, stirring it all ye while till you see it look thick & taste well.*

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415596)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415596_menu)

[**Coastie04**](http://pyracy.com/index.php?/profile/27-coastie04/)

* Dread Pyrate
* http://pyracy.com/uploads/pip_dread_pyrate.gif
* [](http://pyracy.com/index.php?/profile/27-coastie04/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU2MDl9)
* Member
* 1,010 posts
* Gender:Male
* Location:Juneau, AK
* Interests:Nautical history, sailing (especially tall ships and my own 'Sanctioned Mistress'), shooting (of all eras and calibers), and homebrewing.

([IP: 69.178.73.88](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.178.73.88)) · · 

[Posted January 8, 2014](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415609) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415609)

Sound like a basic gravy, but substituting stale bread for flour. It could be great for camping or reenactments, as it sounds tasty and versatile.

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415609)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415609_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU2MjB9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

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[Posted January 8, 2014](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415620) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415620)

This stupid recipe has made me crave turkey for several days. It's like stuffing AAAAND Gravy at the same time.

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415620)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415620_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU2MjJ9)
* Admin
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[Posted January 8, 2014](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415622) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415622)

And here's one for 'cake bread', which is essentially cake.

**Cake Bread**

**PERIOD: England, 17th century**

**SOURCE: Archimagirus Anglo-Gallicus; Or, Excellent & Approved Receipts and Experiments in Cookery, 1658**

**"Take one Gallon of flowre, two pound of Currans, and one pound of butter or better, a quarter of a pound of sugar, a quarter of a pint of Rose-water, halfe an ounce of nutmeg, & half an ounce of Cinnamon, two egs, then warm cream, break the butter into the flower, temper all these with the creame, and put a quantity of yest amongst it, above a pint to three gallons, wet it very lide, cover your Cake, with a sheet doubled, when it comes hot out of the Oven; let it stand one hour and a half in the Oven.**"

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415622)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415622_menu)

[**jendobyns**](http://pyracy.com/index.php?/profile/11262-jendobyns/)

* Pyrate Captain
* http://pyracy.com/uploads/pip_pyrate_captain.gif
* [](http://pyracy.com/index.php?/profile/11262-jendobyns/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU2OTZ9)
* Member
* 562 posts
* Gender:Female
* Location:Baltimore
* Interests:too numerous to mention, really. Period foodways, baroque dance, material culture, etc., etc.

([IP: 72.81.185.161](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.81.185.161)) · · 

[Posted January 12, 2014](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415696) (edited) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415696)

If you try this, I recommend using half (or less) the recommended amount of rose water and making up the balance with pure water the first time you make it. Modern rose water tends to be more concentrated, a much stronger flavor.

**Edited January 12, 2014 by jendobyns**

* [Quote](http://pyracy.com/index.php?/topic/18948-bread/)
* [Edit](http://pyracy.com/index.php?/topic/18948-bread/&do=editComment&comment=415696)
* [Options](http://pyracy.com/index.php?/topic/18948-bread/#elControls_415696_menu)

[**William Brand**](http://pyracy.com/index.php?/profile/1471-william-brand/)

* Mercury Malefactor
* http://pyracy.com/uploads/pip_immortal_pyrate.gif
* [](http://pyracy.com/index.php?/profile/1471-william-brand/&wr=eyJhcHAiOiJmb3J1bXMiLCJtb2R1bGUiOiJmb3J1bXMtY29tbWVudCIsImlkXzEiOjE4OTQ4LCJpZF8yIjo0MTU3MjB9)
* Admin
* 8,884 posts
* Gender:Male
* Location:Logan, Utah
* Interests:My name is William Pace and I live and work as a graphic designer, illustrator and photographer in Northern Utah. I'm married to the lovely Tracy Pace and we have three children. In addition to all things art, I enjoy traveling and meeting new people from every walk of life. I've always been a fan of history, theology, and of course, Pyracy.  
    
  http://www.youtube.com/watch?v=PSkt-q-HihQ

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[Posted January 14, 2014](http://pyracy.com/index.php?/topic/18948-bread/&do=findComment&comment=415720) · [Report post](http://pyracy.com/index.php?/topic/18948-bread/&do=reportComment&comment=415720)

On 1/12/2014 at 10:15 PM, jendobyns said:

If you try this, I recommend using half (or less) the recommended amount of rose water and making up the balance with pure water the first time you make it. Modern rose water tends to be more concentrated, a much stronger flavor.

And that's a modern detail that's certainly worth knowing. Thank you.