[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 198.246.136.35](http://pyracy.com/index.php?/modcp/ip-tools/&ip=198.246.136.35)) ·

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313912) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313912)

so i was sitting here thinking about hardtack and wondered if there were any records of what was aboard any of the ships of the era for food.. (pirate, merchant or naval) and what a daily alotment would have actually been. we all know about the rations of rum, but i mean how many pounds of barrelled pork, how many pieces of biscuit. were there dried beans or rice aboard?

now before anyone jumps in and says pirates would have taken it off a captured ship, well yeah- but what is documented that they took.

I'm looking for things like blackbeards treasure that was on board the adventure as recorded by maynard. a few pounds each of sugar, cocoa, coffee or tea and some meats. not much in the grand scheme of a captain of 400 men in the end is it?

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=edit)

[**TheBlackFox**](http://pyracy.com/index.php?/profile/2602-theblackfox/)

* Plunderer
* 
* 
* Member
* 346 posts
* Gender:Male
* Location:Bear, DE
* Interests:Wenches, Rum, Gunpowder, Plunder (but not always in that order)

([IP: 68.82.65.15](http://pyracy.com/index.php?/modcp/ip-tools/&ip=68.82.65.15)) · · 

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313913) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313913)

Weren't they on their way to get supplies? . . .and of course they did snag a lot of good food from ships they . . .uh. . . "chose" (much better than the word "targeted"). . . to pull supplies from a vessel. . .isn't that what today's Navy calls "underway replenishment?"

I've found in my research that stores weren't catalogued on a pirate ship as they were on a Naval ship, so who knows how much was aboard. Since a good pirate captain kept his crew happy by hitting port as much as possible. . . the ship might not have needed a lot of storage for foodstuff. . .just ammo!

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313913)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313913_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 198.246.136.35](http://pyracy.com/index.php?/modcp/ip-tools/&ip=198.246.136.35)) · · 

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313919) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313919)

i'm looking for anything here. does not need to be pirate specific, but of the era. to get from point a to point b they needed to load up. now i know they loaded what was available for fresh, but for longer voyages there had to be staples.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313919)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313919_menu)

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

* Smells Like Wet Sheep
* 
* 
* 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: 68.75.19.0](http://pyracy.com/index.php?/modcp/ip-tools/&ip=68.75.19.0)) · · 

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313928) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313928)

It would take some serious research in a good library (as in your not too likely to find this online).. But if you could find some archives of shipping inventories, that would be the best way to find out what they ate.

A detailed search of the [British Dictionary of Trade Goods](http://www.british-history.ac.uk/source.aspx?pubid=739) would probably turn up lots of good information...

I know there have been some ship inventory listings posted over the years in Twill... I just did a quick search and wasn't able to find anything right off the bat... But if you tried a more detailed search and some different keyword or phrase searches, you might have better luck than me.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313928)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313928_menu)

[**Lady Seahawke**](http://pyracy.com/index.php?/profile/791-lady-seahawke/)

* Notorious Pyrate
* 
* 
* Member
* 757 posts
* Interests:M'ship is "Siren's Resurrection" along with wit m'mates ships' "Jaguar's Spirit" and "Red Vixen"

([IP: 71.74.75.181](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.74.75.181)) · · 

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313933) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313933)

You might the list given on this website of interest

<http://www.nelsonsnavy.co.uk/broadside2.html>

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313933)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313933_menu)

[**Lady Seahawke**](http://pyracy.com/index.php?/profile/791-lady-seahawke/)

* Notorious Pyrate
* 
* 
* Member
* 757 posts
* Interests:M'ship is "Siren's Resurrection" along with wit m'mates ships' "Jaguar's Spirit" and "Red Vixen"

([IP: 71.74.75.181](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.74.75.181)) · · 

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313934) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313934)

or this one

<http://www.nmm.ac.uk/server/show/nav.2962>

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313934)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313934_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 208.210.219.131](http://pyracy.com/index.php?/modcp/ip-tools/&ip=208.210.219.131)) · · 

[Posted May 12, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313937) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313937)

zing, a few outstanding leads. thankyou michael and lady seahawk.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313937)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313937_menu)

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

* Plunderer
* 
* 
* Member
* 472 posts
* Gender:Male
* Location:Palm Bay, FL
* Interests:anything that keeps me busy for a while...

([IP: 63.167.255.152](http://pyracy.com/index.php?/modcp/ip-tools/&ip=63.167.255.152)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313953) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313953)

And Whereas Benjamin Norton Mariner and John Freebody Merchant both of Newport in the Colony aforesd. have equipped, furnished, and victualled a Sloop called the Revenge of the Burthen of about One hundred and Fifteen Tons,

Account of the Provisions taken on Board the Sloop Revenge att Rhode Island, Wednesday June 10th. 1741

Beef 50 bb. at £7. 10 per bb. £375

Pork 18 bb. £12 per bb. 216

Flowr 64 bb. £8 per bb. 512

Bread 50 C. £4 per C. 200

Beans 10 bus. 8

Rum 100 Gall. 10s. per Ga. 50

Sugar 1C.2[13] £8 per C. 12

Hogs fatt a Cagg[14] 7

£1380

Sloop Revenge and Comp'y to the Owners Cr.

Taken in Att Rhode Island Munday July 13th.

50 bb. of Beef 7.10 £375

18 bb. of pork 12. 216

64 bb. of flour 8. 512

10 bu. of Beans 8

100 Gal. of Rum at 10s. 50

1 C. 2 Qr. Sug'r £8 per C. 12

A Cag of hogs fatt 7

50 C. of bread at 4 per C. 200

£1380

Taken in At New York

8 bb. of Beef 7.10 60

12 bb. of pork 12. 144 By the foot of

A Doctors Chest and Medicines this Acct. to

first Cost New York be carryed to

Cur'y £38.2.1 Acct. Cur't to

Advance 200 per C. 76.4.2[33] 114.6.3 be paid by the

Total £1698.6.3 Sloops Comp'y £1698.6.3

An Account of a prize taken by Capt. Benj. Norton in the Sloop Revenge and Sold att Publick Vandue att New Providence, the 20th and 21st day's of Aug'st 1741. P'r Wm. Moon, Vandue Master, Viz,...

1st day. Corn, 105 buss. Ps. 8/8 397:4 Ps. 8/8 R.

Beef, 29 bbs. 126:

Pork, 46 bbs. 265:4 789:0

———

2d day. Corn, 55 buss. 43:5½

Beef, 6 barrs. 23:

Pork, 40½ do. 250:2

Oyle, 4 bbs. 37:0½

Tarr, 13 do. 23:5

Pitch, 16 do. 16:

Staves, 1500 4:7 398:4

———

3d day. Sloop and Furniture[64] 325:

Pitch, 9 bb. 14:3 339:3

——— ———

Corn 160 buss., beef 35 bbs., pork 86½ bs., Staves

1500, tar 13, pitch 20 bbs., Oyle 4 bb., Sloop and

furniture total 1526:7

**Edited May 13, 2008 by Iron Jon**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313953)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313953_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313977) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313977)

Being so important to health (not to mention being quite gross), I am including a chapter on diet in my barber-surgeon's tome. First off, one thing I have found on quantity of food in the sailor's diet that appears to pre-date the sources cited above (although still not quite period):

“The diet was so restricted in variety and so deficient in the essentials for well-balanced nutrition that it is no wonder scurvy and other diseases were so prevalent. The regulation ration for the middle of the seventeenth century was as follows: In addition to a gallon of beer and a pound of biscuit daily, on Sundays and Tuesdays two pounds of salt beef; on Mondays and Thursdays one pound of salt pork and one pint of peas, or if pork was lacking one pound and a half of beef instead; on Wednesdays, Fridays and Saturdays one-eighth of a pound of butter and one quarter of a pound of cheese. The standard fish sizes were twenty-four inches for cod, twenty-two inches for haberdine, and one-half-sized stock fish was supposed to measure sixteen inches. Even more serious than the limited variety of the foodstuffs was the fact that through imperfect means of preservation and the outrageous dishonesty of the contractors they were nearly always more or less decomposed and wholly unfit for human consumption, but if condemned and returned they were often enough repacked and sent to other ships.” (Vogel, Karl, “Medicine at Sea in the Days of Sail,” *Milestones in Medicine*, Edited by James Alexander Miller p88-9)

Now, here are just a few of the fun quotes - all of these regarding the BRN, who is the primary source of info on diet I've found:

“…weevils crawled; they were bitter to the taste, and a sure indication that the biscuit had lost its nutritious particles; if instead of these weevils, large white maggots with black heads made their appearance (these were called bargemen in the Navy), then the biscuit was considered to be only in its first state of decay; these maggots were fat and cold to the taste, but not bitter.’ Sailors were known to be particularly suspicious of hardtack that contained no weevils or maggots, believing it to be too bad even for these ever-prevalent pests.” (Bown, Stephen R., *Scurvy: How a Surgeon, a Mariner, and a Gentleman Solved the Greatest Medieval Mystery of the Age of Sail*, p. 20)

“James Patten, a surgeon aboard Cook’s second voyage, remarked that

* ‘our bread was…both musty and mouldy, and at the same time swarming with two different sorts of little brown grubs, the circulio granorius (or weevil) and the dermestes paniceus…Their larvas, or maggots, were found in such quantities in the pease-soup, as if they had been stewed over our plates on purpose, so that we could not avoid swallowing some of them in every spoonful we took.’”

(Bown, p. 19)

“Ship’s cheese quickly went rancid, cloaking the entire ship in a cloying cloud of noxious stench. If it didn’t turn putrid, the cheese hardened like a rock, so sailors carved it with their knives into buttons for their clothing.” (Bown, p. 21)

“A brief scan of the report of Antonio Pegafetta, an Italian mariner who kept a journal of [Magellan’s] voyage, sheds some light on the conditions they endured: ‘They ate biscuit,’ he wrote, ‘and when there was no more of that they ate the crumbs, which were full of maggots and smelled strongly of mouse urine. They drank yellow water, already several days putrid…Mice could be sold for half a ducat a piece, and still many who would have paid could not get them…’” (Bown, p. 33)

“The salt was so strong and concentrated on the cooked meat that if it was not eaten quickly, white crystals would form on the surface. It burned the sailors’ mouths as they ate, increasing their thirst for the carefully rationed supply of water.” (Bown, p. 21)

“The Navy Office was now [1650s] required to supply perishable stores for periods of unprecedented lengths, and although in some cases the food was destined for use in warm or even tropical climates, no advance had been made on those methods of preservation devised by Sir Hugh Platt in Queen Elizabeth’s day. The Commissioners, like their predecessor the General Surveyor of Victuals for the Navy, had to deal with many contractors, some of whom were dishonest; they also had to buy cheaply; on many occasions the food remained in store-ships for months before its use, and in the absence of foreign bases the squadrons in distant waters had to depend principally on the source of supply…The privateering ventures had not been his concern: making their own precarious arrangements, they hoped to live off the Spanish settlements that they attacked. Life among the privateers had in any case been held of less value, and the rewards were sometimes great.” (Keevil, John J., *Medicine and the Navy 1200-1900: Volume II – 1640-1714*, p. 4)

In July, 1689, Edward Russell, who like [Arthur] Herbert had come over with William from Holland, was patrolling the south-western approaches to guard against a French descent on Kinsale. On July 31 he reported that in his squadron, the Blue, the seamen only ate when compelled by hunger, many ships were ‘extremely sickly’ and that ‘the beafe proves full of gaules…and no longer agoe then yesterday, in severall of the buts [butts - containers with about 162 gallon in them]of beare [beer], great heapes of stuff was found at the bottom of the buts not unlike mens’ guts, which has alaramed the seamen to a strange degre’. It was said that dogs which had eaten the seamen’s victuals died and that the beer remained undrinkable even after boiling.” (Keevil, p. 172-3)

“The need to maintain ships in the Mediterranean for long periods [in the Third Dutch War] again revealed the limitations of the victualling department. In spite of Pepys’s endeavors, the rare victuallers brought provisions which were underweight, or improperly preserved, or already decomposing. Only small quantities could be obtained in Spanish ports, and were subject to such uncertainties as the granting of pratique [proof to local port authorities that a ship is free from contagious disease]. The problem was increased by the poor quality of the provisions with which ships sometimes set out from England: on February 18,1668, when Allin was still in home waters, his flagship, the Monmouth, took in ‘some provision of beef, pork, peas, bread and beer, but the butter and cheese was so bad that we returned all the cheese being rotten and 8 or 9 firkins [a white oak barrel] of butter, it stank so.’” (Keevil, p. 114)

Now, who wishes they were living in the grand old GAoP? If you really want to know about awful diets, I could post the various things I have found that were used for subsistence by marooned and shipwrecked survivors...but that's another chapter still.

Lest you think it was all bad, here is a more stomach-friendly quote regarding merchant marine food - about whom I've found precious few quotes:

“In the merchant service where the individual commander had some discretion and authority the conditions were not necessarily so bad. [Captain Luke Foxe of Hull said in 1631]:

* “…was victualled compleately for 18 moneths…. I had excellent fat Beefe, strong Beere, good wheaten Bread, good Island Ling, Bitter and Cheese of the best, admirable Sacke and Aqua Vitae, Pease, Oat-meale, Wheatmeale, Oyle, Spice, Sugar, Fruit and Rie, with Chyrurgerie as Sirrups, Iulips, Condits, Trechissis, antidotes, basoms, gummes, unguients, implaisters, oyles, potions, suppositors, and purging Pils; and if I had wanted Instruments, my Chururgion had enough.”

(Vogel, p. 89-90)

However, I should note that I have read another account that says merchant food was almost as bad as the food on BRN ships.

**Edited May 13, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313977)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313977_menu)

[**Matty Bottles**](http://pyracy.com/index.php?/profile/949-matty-bottles/)

* Notorious Pyrate
* 
* 
* Member
* 891 posts
* Gender:Male
* Location:Milwaukee, WI
* Interests:Writing, Art, Spending exorbinant amounts of money on action figures, rum, murder.

([IP: 66.195.131.5](http://pyracy.com/index.php?/modcp/ip-tools/&ip=66.195.131.5)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313979) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313979)

Thanks for the info. I'll make sure to bring some orzo to add to every dish in place of maggots...

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313979)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313979_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313980) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313980)

Iron John wrote:

 Quote

And Whereas Benjamin Norton Mariner and John Freebody Merchant both of Newport in the Colony aforesd. have equipped, furnished, and victualled a Sloop called the Revenge of the Burthen of about One hundred and Fifteen Tons,

Account of the Provisions taken on Board the Sloop Revenge att Rhode Island, Wednesday June 10th. 1741

Beef 50 bb. at £7. 10 per bb. £375

Pork 18 bb. £12 per bb. 216

Flowr 64 bb. £8 per bb. 512

Bread 50 C. £4 per C. 200

Beans 10 bus. 8

Rum 100 Gall. 10s. per Ga. 50

Sugar 1C.2[13] £8 per C. 12

Hogs fatt a Cagg[14] 7

£1380

I know, for a fact that back in the 1750's, most rum originated from east coast America, particularly new England (Newport, R.I. especially...some 22 distilleries or more just on the island alone, about 9 distilleries in Bristol, just a couple of miles up north). According to the book Complicity by Anne Farrell, Joel Lang, Jennifer Frank, very little rum was produced in the caribbean at that time because of lack of supplies , most was produced in New England from European imported supplies like copper stills and wooden casks and presses, however the sugar cane farming and shipping trade was big business in the caribbean. Ships from America and Europe would sail to Caribbean islands, barter cotton & wool in return for sugar cane, produce rum with the cane in the colonies, then ship large quantities of rum to Africa & etc and buy slaves with the rum. You have to keep in mind that this type of bartering was the most valuable type of currency back then.

Here's an additional link [Triangle Trade](http://web.bryant.edu/~ehu/h364proj/fall_98/stump/triangletrade.html)

**Edited May 13, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313980)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313980_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313983) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313983)

 Lady Seahawke said:

or this one

<http://www.nmm.ac.uk/server/show/nav.2962>

On that webpage, they have a section called "Myths and Legends" which basically says the food wasn't that bad and corruption among victuallers was almost non-existent.

A reading of the book I cited in my previous post, John J. Keevil's *Medicine and the Navy 1200-1900: Volume II – 1640-1714* will show otherwise for period. I would guess that at least half of his sources are the same ones they cite: the Admiralty archive, in The National Archives at Kew, London.

However, further down the page, they seem to say that their focus is on the late 18th and early 19th centuries. It was in the late 18th century that several influential people became interested in the health of BRN mariners, so this would tend to support their statements. In fact, several surgeon's journals decried the conditions on Naval ships in the journals they were required to keep (beginning around the 1704, if I recall that correctly), but they had little standing and almost no pull and were largely ignored by Admiralty. Several accounts from surgeon's journals from the 1770s onward show the rise in status of surgeons on BRN vessels, which occurred in parallel with the rise of health-promoting men of stature such as Gilbert Blane and physician Thomas Trotter.

Interestingly, Samuel Pepys was actually one of the first BRN reformers in the mid-late 17th century, but his influence waxed and waned as various wars came and went, his health failed and political intrigues robbed him of his role in that late 17th century, right before GAoP. From reading Keevil's fascinating (and well documented) book, you get the impression that during the GAoP, health and feeding were not of much concern to the Admiralty - as astonishing as this may seem.

**Edited May 13, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313983)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313983_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313986) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313986)

 Matusalem said:

I know, for a fact that back in the 1750's, most rum originated from east coast America, particularly new England (Newport, R.I.  especially...some 22 distilleries or more just on the island alone, about 9 distilleries in Bristol, just a couple of miles up north).    According to the book Complicity by Anne Farrell, Joel Lang, Jennifer Frank, very little rum was produced in the caribbean at that time because of lack of supplies , most was produced in New England  from European imported supplies like copper stills and wooden casks and presses,  however the sugar cane farming and shipping trade was big business in the caribbean.  Ships from America and Europe would sail to Caribbean islands, barter cotton & wool in return for sugar cane, produce rum with the cane in the colonies, then ship large quantities of rum to Africa & etc and buy slaves with the rum.    You have to keep in mind that this type of bartering was the most valuable type of currency back then.

I don't have the whole account handy, but in Aaron Smith's book *The Atrocities of the Pirates*, the pirates who captured him [whom he oddly never names] take a ship (or maybe it was two different ships - it's been awhile since I read it) with a cargo of rum and coffee - and they keep only the coffee! I don't remember if they sink the ship full of rum, let it go or just throw the rum overboard and keep the ship.

In the account reproduced in *Captured by Pirates*, edited by John Richard Stephens, Stephens notes that the rum was of little value to the pirates, but the coffee could be sold at a port in Cuba. If I remember, I'll bring the book in and cite the whole thing.

From what I read, the primary things brought back from the Caribbean in the trade or slave triangle (England to Madagascar to the Caribbean and back to England) were sugar, coffee, tobacco and rice. Alcohol and weapons were indeed mentioned in some accounts I read as the primary vehicles of trade in Madagascar. So this sort of jives with your comments.

**Edited May 13, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313986)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313986_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313990) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313990)

Mission wrote:

 Quote

From what I read, the primary things brought back from the Caribbean in the trade or slave triangle (England to Madagascar to the Caribbean and back to England) were sugar, coffee, tobacco and rice. Alcohol and weapons were indeed mentioned in some accounts I read as the primary vehicles of trade in Madagascar. So this sort of jives with your comments.

New England, Mission.....*New* England.

I take great pride in this topic. It kind of hits you if you realize the very soil you grew up on has a deep hidden past. Bristol, R.I. being my old hometown. [Archaeologists Hit Paydirt](http://www.eastbayri.com/story/306406250298214.php)

**Edited May 13, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313990)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313990_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313992) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313992)

Well, I was talking about what is recognized as the triangle trade or slave trade route. Alas, they bypassed New England. 

See the fancy diagram here: [http://www.nmm.ac.uk/freedom/viewTheme.cfm...heme/triangular](http://www.nmm.ac.uk/freedom/viewTheme.cfm/theme/triangular)

(Hmm...not Madagascar, but Africa. Madagascar was where the pirates hung out.)

**Edited May 13, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313992)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313992_menu)

[**Rumba Rue**](http://pyracy.com/index.php?/profile/5984-rumba-rue/)

* Immortal Pyrate
* 
* 
* Member
* 7,270 posts
* Gender:Female

([IP: 70.179.54.162](http://pyracy.com/index.php?/modcp/ip-tools/&ip=70.179.54.162)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=313997) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=313997)

*You should watch Andrew Zimmer on the Travel Channel with his 'Bizzare Foods'. Just about any bug is edible as are parts of an animal you would throw out....* 

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=313997)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_313997_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314024) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314024)

 michaelsbagley said:

A detailed search of the [British Dictionary of Trade Goods](http://www.british-history.ac.uk/source.aspx?pubid=739) would probably turn up lots of good information...

That is an extremely cool database.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314024)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314024_menu)

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

* Smells Like Wet Sheep
* 
* 
* 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: 68.75.19.0](http://pyracy.com/index.php?/modcp/ip-tools/&ip=68.75.19.0)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314027) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314027)

 Misson said:

 michaelsbagley said:

A detailed search of the [British Dictionary of Trade Goods](http://www.british-history.ac.uk/source.aspx?pubid=739) would probably turn up lots of good information...

That is an extremely cool database.

Yeppers.. I love the information found on that site...

The dictionary part is great... But there is also sections containing letters and other official government documents... Most are from later periods, but there is a fair amount of good primary source documentation from the GAoP as well. In fact a good amount of my research for Red Coats in the colonies came from that site (not to try and get this thread off topic, I'll be posting more on the "Uniform Colours" (Red Coat) thread when I find more time to work on that)...

**Edited May 13, 2008 by michaelsbagley**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314027)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314027_menu)

[**Kenneth**](http://pyracy.com/index.php?/profile/3649-kenneth/)

* Plunderer
* 
* 
* Member
* 391 posts
* Location:Bakersfield, California
* Interests:Pyrates.

([IP: 76.220.232.94](http://pyracy.com/index.php?/modcp/ip-tools/&ip=76.220.232.94)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314039) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314039)

Maybe I read to fast, but I didn't see fish on the menu.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314039)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314039_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 208.210.219.131](http://pyracy.com/index.php?/modcp/ip-tools/&ip=208.210.219.131)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314079) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314079)

wow- interesting information coming in folks. thanks- this is indeed what i'm lookin for. i wonder what the calorie intake was- could not be much but the sodium had to have been through the roof.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314079)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314079_menu)

[**Lady Seahawke**](http://pyracy.com/index.php?/profile/791-lady-seahawke/)

* Notorious Pyrate
* 
* 
* Member
* 757 posts
* Interests:M'ship is "Siren's Resurrection" along with wit m'mates ships' "Jaguar's Spirit" and "Red Vixen"

([IP: 71.74.75.181](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.74.75.181)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314083) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314083)

ACTUALLY according to the stuff I have been seeing the caloric intake for sailors was higher then you might believe

It attempts to depict graphically a size and distribution of caloric intake for Europe during the 16th-18th Centuries. It shows an intake for Swedish nobility of between 5078 and 6406 calories, an intake for 17th century Pavia (Northern Italy/Switzerland/Southern France/Austria) of between 4446 to 7217 calories. And an average intake for Spanish seafarers of 3422 calories. Parisians in the late 18th century were eating about 2300 calories/day.

It's not a fair comparison, since America today is populated by a diverse group of not only Europeans but Asians, Africans, Native Americans, and others with unique historic eating patterns. Also, as the Figure states, the calculations were based on meals of the privileged (and at least in the case of the Spanish sailors, likely men). But in my reading, that 2300 for Parisians pops up in other places:

"In 1800, the English population consumed a little more than 2,000 calories per day..."

This particular author cites this as a risk for malnourishment:

" ... At this level, historians have estimated that roughly 20 percent of the adult population was too malnourished to work. Of the 80 percent available for work, most could not have worked at anything like the intensity of the modern [year 2001] workplace."

- John H. Coatsworth, What Food? Who Eats It? Why Does It Matter?

You might want to take a look at these (academic ) websites also

<http://epub.ub.uni-muenchen.de/53/1/h-usa.pdf>

<http://www.jstor.org/stable/2598257?seq=2>

[http://books.google.com/books?id=78WzZlqwF...aj8\_D4kO4&hl=en](http://books.google.com/books?id=78WzZlqwFCcC&pg=PA80&lpg=PA80&dq=cALORIC+INTAKE+FOR+SAILORS+18TH+CENTURY&source=web&ots=gU9QbyANAs&sig=fZw0s3A3zjAFftq_zTaj8_D4kO4&hl=en)

As I have read many times, the navies understood that it was easier to keep a man fit for duty then to cure the sick. So, as much as disease was a factor, the officers did try to keep their men as healthy as possible. That included high calorie meals. Of course, when they ran out of fresh fruit and vegies they had a mighty big problem.

**Edited May 13, 2008 by Lady Seahawke**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314083)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314083_menu)

[**Lady Seahawke**](http://pyracy.com/index.php?/profile/791-lady-seahawke/)

* Notorious Pyrate
* 
* 
* Member
* 757 posts
* Interests:M'ship is "Siren's Resurrection" along with wit m'mates ships' "Jaguar's Spirit" and "Red Vixen"

([IP: 71.74.75.181](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.74.75.181)) · · 

[Posted May 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314084) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314084)

HUmmm, well here are a couple more websites that might interest you

<http://www.foodtimeline.org/food2a.html>

[http://books.google.com/books?id=zL0nIHgkA...iRxGahL\_M&hl=en](http://books.google.com/books?id=zL0nIHgkAxAC&pg=PA140&lpg=PA140&dq=18th+century+caloric+intake+for+sailors&source=web&ots=ftPC-akXFf&sig=Bzojafa1F48D-ner3FiRxGahL_M&hl=en)

<http://www.answers.com/topic/food-and-drink>

<http://www.vitamincfoundation.org/stone/chap1-11.htm>

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314084)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314084_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314139) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314139)

 Lady Seahawke said:

ACTUALLY according to the stuff I have been seeing the caloric intake for sailors was higher then you might believe

<snip data>

It's not a fair comparison, since America today is populated by a diverse group of not only Europeans but Asians, Africans, Native Americans, and others with unique historic eating patterns. Also, as the Figure states, the calculations were based on meals of the privileged (and at least in the case of the Spanish sailors, likely men). But in my reading, that 2300 for Parisians pops up in other places:

"In 1800, the English population consumed a little more than 2,000 calories per day..."

It makes sense to me that their caloric intake would be higher. Their activity level would have been far higher on average than it is today.

 Lady Seahawke said:

As I have read many times, the navies understood that it was easier to keep a man fit for duty then to cure the sick.  So, as much as disease was a factor, the officers did try to keep their men as healthy as possible.  That included high calorie meals.  Of course, when they ran out of fresh fruit and vegies they had a mighty big problem.

Actually, from the various sources I've read, they either didn't understand this or didn't care until the late 18th century (post-period). As I mentioned previously, this is why the ships were so crowded - the navy put extra men on board during period because they expected a large percentage of them to die from diseases (particularly dysentery & 'fevers' on any BRN voyage & scurvy on long voyages).

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314139)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314139_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314140) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314140)

 bbcddutchman said:

but the sodium had to have been through the roof.

I wonder if the salt at that time would have a different effect than it does today? (I don't presently have a single shred of information, I'm just wondering.) I suppose salt in any age would cause fluid retention and that is that. Still, given the lifestyle and resulting lifespan of a typical sailor (according to one book, most were in their 20s), heart disease would probably not have been one of their most immediate concerns.

**Edited May 14, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314140)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/#elControls_314140_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314141) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314141)

mission,

i think you're right about the heart disease not being a problem what with all the ailments and traumas aboard. of course william howard was reputed to have made it to 108. another thing to consider is the size difference between the eras. an average of six inches taller now than then i believe- takes more energy to keep a larger body going.

ok i just finished adouble at work and the screen is blurring. i'll pick this up later, thanks to all who are adding to this. its interesting info. lady seahawke, i was only able to look at the first link, i'll get the others after sleep.

[**Lady Seahawke**](http://pyracy.com/index.php?/profile/791-lady-seahawke/)

* Notorious Pyrate
* 
* 
* Member
* 757 posts
* Interests:M'ship is "Siren's Resurrection" along with wit m'mates ships' "Jaguar's Spirit" and "Red Vixen"

([IP: 71.74.75.181](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.74.75.181)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314147) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314147)

OH the food timeline link listed above provides recipes and cooking methods for all different eras.

some of them relates as it would have been aboard a ship. But. lots of additional links from that one site.

Again, hope this helps....ok I love research and took the challenge up when I saw someone say they didn't think they could get the information via online. Besides with everything happening here I could use a distraction. smile thanks for providing that for me.

Anyway, I have found you can find most anything online from legit academic sources, ya just have to play with the words being googled.



**Edited May 14, 2008 by Lady Seahawke**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314147)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314147_menu)

[**Matty Bottles**](http://pyracy.com/index.php?/profile/949-matty-bottles/)

* Notorious Pyrate
* 
* 
* Member
* 891 posts
* Gender:Male
* Location:Milwaukee, WI
* Interests:Writing, Art, Spending exorbinant amounts of money on action figures, rum, murder.

([IP: 74.202.96.5](http://pyracy.com/index.php?/modcp/ip-tools/&ip=74.202.96.5)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314153) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314153)

 Kenneth said:

Maybe I read to fast, but I didn't see fish on the menu.

I think these are mostly lists of stores. If fish is being caught from the ship, it wouldn't necessarily be listed in the stores.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314153)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314153_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314154) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314154)

 Quote

I think these are mostly lists of stores. If fish is being caught from the ship, it wouldn't necessarily be listed in the stores.

That being said, what would have been the method of procuring fish?

Nets?

bamboo pole with a line attached, and a whalebone hook?

or just shewt the bloody thing with a pistol and wait till it floats, then net it up?

**Edited May 14, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314154)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314154_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314179) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314179)

oddly enough in my lack of sleep enduced state of blurr last night i thought about fishing onboard. odd... anyhow-

while fishing gear of some sort would be on board (earlier in a differnt thread i mentioned a 1700's ancestors inventory aboard ship after his death- a few of the items sold off to the crew was a set of cod lines and nets- no descriptions of the nets) , i don't think it would be an every day occurance for pirates or ships of the line. at the speed some of these ships were travelling at a successfull hook would be rare. as there were no modern reels, they did have a hand winder like a kite string, getting your fish on board via hook would be a bit challenging- you would rip it to pieces in the water then beat it to heck going up the side of a ship the size of the constitution, rember curve of the hull and the tar. I really don't think many captains would allow a line over the quarter deck either \*escuse me cap'n, got a fish\* so a pound or gill net would be needed to practically do it. nets take time and the ship would have to slow down to do it- not impossible, but not likely if there were stores aboard. besides it would take a lot of fish on a hand line to feed a large crew and if you were under way,crew would not have time on watch to tend a hand line. now if you were in the doldrums listening to the rigging slat back and forth.......

this is just my practical approach and observations growing up around commercial fisheries on the cheaspeake. i will gladly deffer to anyone with documentation or other ideas.

**Edited May 14, 2008 by bbcddutchman**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314179)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314179_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314181) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314181)

 Quote

this is just my practical approach and observations growing up around commercial fisheries on the cheaspeake

bbcdutchman, you just gave me an idea.....what about something similar to crab pots? I wouldn't expect 17th/18th century people to construct a 3' by 3' by 3' trap out of chicken wire, but something of wood seems feasible. ...tho you'd have to tend to them or people would steal your catch.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314181)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314181_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314198) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314198)

I know fish were caught off Newfoundland and salted for use in Great Britain and (if I am remembering it correctly) for the BRN warships. Surgeon James Yonge spent at least two summers in Newfoundland while the fishing was going on to earn money as a sort of traveling fishing camp surgeon in what he refers to as a sort of slow season for him. Part of his pay was in fish that he could sell. He describes this all in his Journal. The copy I have is edited by F.N.L. Poynter, *The Journal of James Yonge [1647-1721] Plymouth Surgeon* printed by Longman’s, Green & Company of Great Britain in 1965.

**Edited May 14, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314198)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314198_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 70.104.163.101](http://pyracy.com/index.php?/modcp/ip-tools/&ip=70.104.163.101)) · · 

[Posted May 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314213) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314213)

ok cheaspeake fisheries were easy.

oysters were plentiful and grew on darned near anything. john smith describes them as being as large as a plate. (don't know what size plate though). natives would pile the empty shells and make a reef for them to grow on. gee- like what scientists are doing now to research the growth, duh...... anyhow different tangent.

crabs were run into wooden cages in about four or five feet of water. a net was made going from shore out a couple hundred feet to these wooden boxes that had a funnel, if you will, on its side at the end. unable to go under it, the crabs would travel the length of the net and end up in this box of no escape. fishermen row/ paddle up and dip them out with a basket or net. i remember seeing modern versions of this growing up, but have not seen one in the better part of twenty years. i'm sure its still done- just not here anymore.

the little place i'm from is named after john smiths attempt to spear a stingray with his sword. he describes them as schools of hundreds. smith was later reported to have eaten said stingray after he was nursed back to health.

the only thing i'm hung up on is the fishing itself. hooks would not be practical for mass fishing, but i'm not sure on the nets. i'm working on it.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314213)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314213_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 16, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314336) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314336)

 bbcddutchman said:

while fishing gear of some sort would be on board (earlier in a differnt thread i mentioned a 1700's ancestors inventory aboard ship after his death- a few of the items sold off to the crew  was a set of cod lines and nets- no descriptions of the nets) , i don't think it would be an every day occurance for pirates or ships of the line. at the speed some of these ships were travelling at a successfull hook would be rare. as there were no modern reels, they did have a hand winder like a kite string, getting your fish on board via hook would be a bit challenging- you would rip it to pieces in the water then beat it to heck going up the side of a ship the size of the constitution, rember curve of the hull and the tar. I really don't think many captains would allow a line over the quarter deck either \*escuse me cap'n, got a fish\* so a pound or gill net would be needed to practically do it. nets take time and the ship would have to slow down to do it- not impossible, but not likely if there were stores aboard.

I think you're probably right. Here is something from Woodes Roger's journal of the privateering voyage of the ships *Duke* and *Dutchess*, which began in 1708:

"This morning our Men went in our Boat to hall our Fishing-Net, and caught some very good Fifh much better than those in St. Vincent." (Rogers, *A Cruising Voyage Around the World*, 1712, p. 27)

The fact that he recorded it makes the event seem somewhat exceptional. Combined with the fact that some days he only records the weather and wind direction, it suggests [but certainly doesn't prove] that fishing was not a regular thing for the crew to be doing - at least not on that voyage. (And they would have had plenty of reason to procure food as the voyage was expected to take several years.)

**Edited May 16, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314336)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314336_menu)

[**Lady Alyx**](http://pyracy.com/index.php?/profile/1805-lady-alyx/)

* Dread Pyrate
* 
* 
* Member
* 1,221 posts

([IP: 128.152.20.33](http://pyracy.com/index.php?/modcp/ip-tools/&ip=128.152.20.33)) · · 

[Posted May 16, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314376) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314376)

this was a good read for me...

[to be a pirate](http://www.cindyvallar.com/bepirate.html)

now I know what Hard Tack is.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314376)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314376_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 165.176.50.253](http://pyracy.com/index.php?/modcp/ip-tools/&ip=165.176.50.253)) · · 

[Posted May 18, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314492) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314492)

thanks to all who helped find links to the last question.

now on to the next food related item. how to prepare it. i've been diddling around with different ways. based on the lists compiled it takes lots of water to rehydrate this stuff. even longer if there is no heat- as in the ships a rockin and fire is not safe=cold victuals for jack tar.

on the other hand this could be used to prepare a meal as well. lets say set the next meal aside to soak while your eating the current one. this will allow a smaller and shorter fire time if you want it heated or to just finish hydrating it. so my thought for a SINGLE person, not a crew, would be to use something like a poridger (sp?) and a copper kettle? maybe some of our buckskinners can help out here.

by the way, softening time for 6 month old hard tack is around twenty minutes in cold water and i suggest you let it soften ALL THE WAY. if anyone else would like to try this experiment allow plenty of time for your body to adjust to the new diet and be ready for some uncomfortable positions on the bathroom floor waiting for things to \*ahem\* sort themselves out.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314492)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314492_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 19, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314528) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314528)

Here's some more from Roger's book on fishing:

"We heel'd the Dutchess both sides by us, we had a great deal of Wood cut, caught excellent Fish with our Lines, and had Several Canoe from the Town..." (Rogers, p. 27)

"The Fish we saw in the Road were Sharks, so well known that I need not describe them. 2. Pilot-Fishes, so call'd because they commonly attend the Sharks, find out their Prey for 'em, and are never devour'd by 'em. 3. The Sucking-Fish, so call'd because of a Sucker about two inches long on the top of their Heads, by the Slime of which they stick so fast to Sharks and other large Fish, that they are not easily pull'd off. 4. Parrot-Fish, So nam'd because their Mouths resemble the Beak of a Parrot. 5. A Rock-Fish, which is very good, and much like our Cod. 6. Silver-Fish in great plenty: 'tis a deep-body'd bright Fish, from 12 to 18 inches long, and very good Meat: But there are so many sorts of good Fish here, that we can't describe 'em all." (Rogers, p. 29-30)

You should check out the book *Life at Sea in the Age of Sail* by William Rayner Thrower, bcddutchman. While I think Thrower makes a common mistake in regard to past eras - saying something is true (and, in his case at times, adamantly so) for everyone based on one or two individual examples - it is still very interesting. He talks quite a bit about cooking fires and food in his book. I believe he even mentioned how biscuit was made palatable as you're suggesting. (In fact, that and your comments about the problem of fires while under way are what reminded me of his book.)

**Edited May 19, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314528)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314528_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 70.104.161.109](http://pyracy.com/index.php?/modcp/ip-tools/&ip=70.104.161.109)) · · 

[Posted May 19, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314590) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314590)

thanks mission. a new title for me. off to the library i go. heaven help me if i ever get a real job and don't have extra time. living history is proving to be interesting. as it is a hobby for most of us we can only relate what we read or first hand experience while we are doing. i'm reading, then trying to do so as to better present it. this food issue is quite a challenge. i broke down and ordered chinese the other night- enough was enough- but it did have beef and pease- er um peas.

as far as fishing gear- i have an appointment with a textile shop in yorktown after the festival and she is going to learn me how to weave a net out of hemp- but she says i need to make myself a pair of socks first as a beginners project. oh well.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314590)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314590_menu)

[**Lady Alyx**](http://pyracy.com/index.php?/profile/1805-lady-alyx/)

* Dread Pyrate
* 
* 
* Member
* 1,221 posts

([IP: 128.152.20.33](http://pyracy.com/index.php?/modcp/ip-tools/&ip=128.152.20.33)) · · 

[Posted May 20, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314692) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314692)

hmmm I'd say skip the chinese..and have a nice meat pie hun...

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314692)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314692_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 21, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314817) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314817)

Yet another interesting quote about fishing from Rogers book...

"Febr. 13 [1709] Yesterday in the Afternoon we sent our Yall a fishing, and got near 200 large Fish in a very little time, which we salter for our future landing." (Rogers, p. 78)

**Edited May 21, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314817)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314817_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 165.176.50.253](http://pyracy.com/index.php?/modcp/ip-tools/&ip=165.176.50.253)) · · 

[Posted May 22, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=314979) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=314979)

and various bits from tobacco coast (thanks sterling) the crew of india king, while waiting for favorable wind off the virginia capes fished with a large hook baited with four pounds of meat, eventually catching a 100 pound fish "which caused great joy and rejoysing" another one... the ship's company amused themselves by fishing for the many dolphins that played about the vessel. some fished with baited hooks: others used seven-foot harpoons with five hook-like points...... mrs. browne told of cooking a twenty inch flying fish caught at sea.....

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=314979)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_314979_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted May 27, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315406) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315406)

"Sept. 14 [1709 - in the Galapagos]...Our Pinnace came aboard and brought about 18 Bushells of Salt, and 18 Land Turtle more [they regularly caught turtles on this voyage and ate them] ; the Men commend them for excellent Food especially the Land Turtle, which makes very good Broth, but the Flesh never boils tender; for my own part, I could eat neither sort yet...We caught a good quantity of Fish here, which was split and salted for our future Spending." (Rogers, p. 142)

"Octob. 19 [1709 - Tres S. Maria Islands]...We hal'd the Sain, and caught some fish." (Rogers, p. 147)

I wondered what 'the Sain' was and tried looking it up on-line. The term is apparently either out of use for the most part or the spelling is different, but it appears from the best reference I could find to be a net that several men pulled from the water onto the shore. I invite anyone who knows different to enlighten me. 

Somewhere I also recall reading an account of their catching dolphin to eat, but I can't seem to find it now.

Sorry to keep on about fishing, but this question came up on another forum years ago and one of the posters kept trying to tell me that they never fished from pirate vessels which I thought was absurd. Common sense suggests they would fish if they could do so. (I should have known better - folks who bandy absolutes like 'never' about so carelessly in reference to something that happened so long ago should be viewed cautiously. This is what worries me about W.R. Thower's books, although I like his info, some of which I have not found elsewhere.)

**Edited May 27, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315406)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315406_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted May 27, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315412) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315412)

a seine net is a net now most often used as you describe it. however there is also a haul seine and a purse seine. The difference between a gill net and seine net, i believe, is the size mesh and its deployment style. I don't have time to look into this week, but will upon my return. man mission, i wish you were headed to blackbeard.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315412)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315412_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted May 27, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315416) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315416)

from a google search

Seine/Net

History

Archaeological evidence suggests that humans learned the art of fishing with nets (or seines, which are weighted nets that fold inward to enclose fish) very early in man’s history. Based on large prehistoric mounds of discarded mollusk shells, man’s first attempt at foraging meals from the water involved simply grabbing these creatures (such as clams) from the shallow waters of oceans, lakes, and rivers. However, as any small child standing ankle-deep in a stream can tell you, the reach-and-pluck method is not very effective in capturing more mobile aquatic creatures such as fish or shrimp. Thus, other techniques were developed, such as using nets.

At first nets were small and used exclusively in lakes and rivers, but a number of different factors spurred the development and range of net usage. One was the introduction of boats, which allowed man to venture further and further out into areas of the ocean that were rich with marine life. Another was the development of storage techniques that prevented the need to immediately consume caught fish, such as salting, smoking, drying, and fermentation. These advances, combined with the dietary needs of an expanding population, made it necessary and economically viable to catch fish in large numbers. Collective, large-scale fishing with nets was born.

Examples of the early use of nets for large-scale fishing abound in history. The Black Sea fisheries were an important part of the economies of both ancient Greek and Phoenician cultures, and by the Middle Ages herring was being caught in large numbers in northern Europe. The development of large-scale commercial fishing paralleled the development of industrial technology, with steam ships replacing sailing ships, only to be replaced with more and more powerful internal-combustion engine vessels. And at every stage the catch of these largely net-hauling ships increased dramatically, to the point that the current worldwide catch of fish averages more than 100 million tons per year.

Another major historical advancement in fishing with nets occurred after WWII when man-made fibers such as nylon and polyester began to replace older vegetable or animal fibers that were prone to rotting.

Types of Nets

Most people’s first (and perhaps only) experience with a fishing net is eagerly fumbling a dip net over the side of a boat to prevent the loss of a hooked bass, trout or crappie. But there are several other types of nets and seines employed in fishing throughout the world. The three basic categories of nets are:

1. Drift nets-These sometimes long (up to 40 miles in length) nets can either drift freely or remain attached to a fishing craft. They are set in the water vertically with floating devices suspending the top and weights holding down the bottom. Often dropped into the water after sunset (so the fish cannot see its presence), they remain drifting all night. Fish become entangled in the net as they try to swim though it, either by a section of twine slipping under their gill cover (in what are called gill nets) or by becoming trapped in pockets between multiple layers of meshing. The nets are then hauled up, either by hand or by hydraulic engines, and the entangled fish are removed from the nets. These types of nets are commonly used to catch salmon, herrings, flatfish, sturgeon, and different shellfish, such as king crabs.

2. Surrounding nets-These nets do just what their name implies, they encircle or surround the fish so that it cannot escape. There are two main varieties of surrounding nets, the seine and the trawl, with two subgroups of seines, the beach (or drag) and the purse. The beach seines are used right off shore with the fish hauled right up onto the beach. The purse seines are operated from boats in deep waters, usually with one end of the net towed around the school of fish while the other end remains fastened to the main vessel. They have a steel cable that runs through rings at the bottom that is pulled upwards, preventing fish from escaping by diving downwards. They are used primarily for fish that school near the surface and can operate from a single boat or by two vessels. Fish that are commonly caught with purse seines are sardines, cod, mackerel, salmon, tuna, and herring, and more fish are caught worldwide with purse seines than any other method. Trawls are another form of surrounding net that are quite effective in catching large numbers of fish. Pulled behind specialized boats called trawlers, they are large, funnel-shaped nets that trap fish in the rear of their netting. It is attached to the boat by two long cables and near the net’s opening are two boards (called otter boards) that are forced downward and sideways by the force of the water to hold open the net. The older models of trawlers launched and recovered the net from the side of the vessel but most modern trawlers launch it from the stern (back). Trawls can be placed at many different depths, from scraping along the seabed to just below the surface, and catch many species of fish and shrimp. They are second to only the purse seine in total catch world-wide.

3. Trap nets-Trap nets are stationary nets that are staked at the bottom of bodies of water. Usually cylindrical in shape, they form a labyrinth-like series of chambers that are easy for aquatic life to enter (through funnels) but from which they cannot escape. The catch can then be emptied out by pulling the drawstring that opens the tail of the net. This type of net is popular for catching catfish, salmon, trout, and eels.

Other Methods

Besides the methods listed above, there are a number of other interesting methods for catching fish with nets.

1. The lift method-This method employs nets with a square metal frame around the four sides with four lift lines running from the frame’s corners to a central point known as the lift rope. The lift net is set into the water and either bait is thrown in the water above it or light is used to attract fish or crustaceans. When the prey swims over it the lift net is pulled up out of the water with the prey inside of it. These nets are great for catching bait such as minnows. This method can also be employed on a grand scale by large, mechanically operated lift nets off of beaches or vessels.

2. Recovery nets-Recovery nets are long, rectangular nets primarily used to collect fish at hydroelectric dams for mortality studies. The fish are collected in a live box at one end of the net.

3. Veranda nets-Waters where flying fish and shrimp gather are stirred up, then this specialized net is used to catch them in the air.

**Edited May 27, 2008 by bbcddutchman**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315416)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315416_menu)

[**LadyBarbossa**](http://pyracy.com/index.php?/profile/408-ladybarbossa/)

* Wealth Redistributor & Mischief Making
* 
* 
* Moderator
* 4,641 posts
* Gender:Female
* Location:The Land Between Two Rivers, aka Iowa
* Interests:18th c Piracy to American Revolution, Victorian Thespians, Equitation, tigers, Friesians, cooking, playing my viola & music in general. Researcher of Major General Baron Johann de Kalb. LOVES the Phantom of the Opera (who's also Brethren)! Transformers, Stargate, Star Trek, Star Wars, NCIS, Bones, The X Files

([IP: 205.188.116.16](http://pyracy.com/index.php?/modcp/ip-tools/&ip=205.188.116.16)) · · 

[Posted May 28, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315541) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315541)

Makes sense about the fish.

The list on the first page of food sounds much like a normal Quartermaster list of rations from the Continenal Army during the Rev War.

I know often there was a substitute since certain items were unobtainable.

I won't eat fish. Can't stand it. Crabs, lobster, calamari... but not fish. What about calamari? or seaweed? perhaps some other unfortunate critter that was spotted on some isle or stretch of land from a deer and a boar to some paradise bird or turtle. I believe there is documentation on turtles as one of those possible choices?

Obvious about the Buccaneers... the ones who poached and smoked.

Now... I'm curious how th' devil one could have eaten raw meat on a vessel? As not all vessels had some make shift galley, aye? How would one cook raw foods?

Course, some went without food for a while or very little of it until reaching a port and just going all out with their prize plunder and porking out on the local fare, aye?

~Lady B

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315541)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315541_menu)

[**Lady Alyx**](http://pyracy.com/index.php?/profile/1805-lady-alyx/)

* Dread Pyrate
* 
* 
* Member
* 1,221 posts

([IP: 128.152.20.33](http://pyracy.com/index.php?/modcp/ip-tools/&ip=128.152.20.33)) · · 

[Posted May 28, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315547) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315547)

if'n your hungry enough you would eat about anythin'

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315547)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315547_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 71.250.235.16](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.250.235.16)) · · 

[Posted May 28, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315564) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315564)

Lady Alyx wrote

 Quote

if'n your hungry enough you would eat about anythin'

...including your own shoes. That's what the tour guide on the Mayflower told us 4th graders, about the pilgrim's voyage from the Netherlands/Southampton to Cape Cod. Hmm. I guess shoe leather doesn't sound so bad when you're hungry. ...at least it's edible.

**Edited May 29, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315564)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315564_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted June 2, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315778) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315778)

 Matusalem said:

Lady Alyx wrote

 Quote

if'n your hungry enough you would eat about anythin'

...including your own shoes. That's what the tour guide on the Mayflower told us 4th graders, about the pilgrim's voyage from the Netherlands/Southampton to Cape Cod. Hmm. I guess shoe leather doesn't sound so bad when you're hungry. ...at least it's edible.

I'm sure this has been brought up before, but to give a topical reference, pirate Henry Morgan's men were reduced to eating their leather shoes and satchels in their hike at Torno Caballos because they couldn't locate food like they expected to on their march. I don't have the exact reference to quote, but I know they gave us all a recipe to try out - first, cut the leather into small pieces, then boil it making a sort of soup. Then chew (and chew and chew) and swallow. Naturally, this recipe tastes like chicken.

I have a sort of interesting food reference from Dampier's *New Voyage Around the World*, first publisehd in 1697.

"We cruised among the Islands [near Boca-toro], and kept our *Muskito-men* [local Indians who Dampier says were excellent hunters], or Strikers out, who brought aboard some half-grown Tortoise; and some of us went ashore every day to hunt for what we could find in the Woods: Sometimes we got *Pecary*, Waree, or Deer; at other times we light on a drove of large fat Monkeys, or *Quames, Corrosoes,* (each a large sort of Fowl) Pigeons, Parrots, or Turtle-doves. We liv'd very well on what we got, not staying long in one place; but sometimes we would go on the Islands, where there grow great Groves of *Sapadilloes*, which is a sort of Fruit much like a Pear, but more juicy; and under those Trees we found plenty of *Soldiers*, a little kind of Animals that live in Shells, and have two great Claws like a Crab, and are good food. One time our Men found a great many large ones, and being sharp-set had them drest, but most of them were very sick afterwards, being poisoned by them: For on this Island were many *Manchaneel* Trees, whose Fruit is like a small Crab, and smells very well, but they are not wholesome; and we commonly take care of meddling with any Animals that eat them. And this we take for a general Rule; when we find any Fruits that we have not seen before, if we see them peck'd by Birds, we may freely eat, but if we see no such sign, we let them alone; for of this Fruit no birds will taste. Manyof these Islands have of these *Manchaneel* Trees growing on them." (Dampier, p. 36)

As an aside, these trees must have been a real issue, for they are mentioned in several related accounts.

From Lionel Wafer's book *A New Voyage and Description of the Isthmus of America* which is account of different parts of the same voyage,

“There is on the Islands, a Tree which is called *Manchinel*, and is Fruit the *Manchinel* Apple. ‘Tis in Smell and Colour like a lovely pleasant Apple, small and fragrant, but of a poisonous Nature; for if any eat of any Living Creature that has happen’d to feed on that Fruit, they are poisoned thereby, tho’ perhaps not mortally. The Trees grow in green Spots; they are low, with a large Body, spreading out and full of Leaves. I have heard that the Wood hath been us’d in fine carv’d or inlay’d Works; for it is delicately grain’d.. But there is danger in cutting it, the very Sap being so poisonous, as to blister the part which any of the Chips strike upon as they fly off. A French-man of our Company lying under one of these Trees, in one of the *Samballoes*, to refresh himself, the Rain-water trickling down thence on his Head and Brest, blistered him all over, as if he had been bestrewed with *Cantharides*. His Life was saved with much difficulty; and even when cured, there remained Scars, like those after the Small-Pox.” (Wafer, p.100-1)

In a footnote to the Dover edition of Wafer's book,

“In the History of the Bucaniers (London, Maltus, 1684), p. 181, it is said that, ‘the Tree called Mancanilla, or the Dwarf Apple, is found here, whose Fruit is of a most venomous quality, for being eaten by any Person, immediately he changeth colour, and is taken with such a thirst, that no water can quench, and within a little dies perfectly mad. Yea, if a Fish eat of it (as sometimes they do) it is poisonous.’ The sap of the manchineel is very injurious to the eyes, but otherwise not as dangerous, at least not to persons in good health, as the above would imply.” (Wafer, footnote, p. 101)

**Edited June 2, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315778)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315778_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted June 4, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=315973) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=315973)

Dampier's not much on details of sea surgery, but he has lots to say about food! Here are a whole slew of interesting quotes. I'll start with my favorite:

"I saw a few Flamingo's, which is a sort of large Fowl, much like a Heron in shape, but bigger, and of a reddish Colour... They are very shy, therefore it is hard to shoot them... The Flesh of both young and old is lean and black, yet very good Meat, tasting neither fishy, nor any way unsavoury. Their Tongues are large, having a large Knob of Fat at the Root, which is an excellent Bit; a Dish of *Flamingo's* Tongues being fit for a Prince's Tables." (Dampier, 1683, p. 56-7)

"In our way thither (to Virginia) we took several of the *Sucking-fishes*; for when we see them about the Ship, we cast out a Line and Hook, and they will take it with any manner of Bait, whether Fish or Flesh. The *Sucking-fish* is about the bigness of a large Whiting, and much of the same make toward the Tail, but the Head is flatter... When any of them happen to come about a Ship, they seldom leave her, for they will feed on such filth as is daily thrown over-board, or on there Excrements." (Dampier, 1682, p. 53)

Yummy! And now, a recipe for shark:

"While we lay in the Calms we caught several great Sharks; sometimes two or three in a Day, and eat them all, boiling and squeezing them dry, and then stewing them with Vinegar, Pepper &c. for we had but little Flesh aboard." (Dampier, p. 62)

**Edited June 4, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=315973)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_315973_menu)

[**Poopdeck Pappy**](http://pyracy.com/index.php?/profile/5972-poopdeck-pappy/)

* Plunderer
* 
* 
* Member
* 452 posts
* Gender:Male
* Location:Port of Los Angeles
* Interests:Me in a nutshell: I'm a Christian, father, sailor (square-rig and recreational) and Pirate. I due most of my tall ship sailing with LAMI (Los Angeles Maritime Institute) aboard the twin Brigantines the Exy & Irving Johnson. As far as my recreational sailing I recently sold my CAL-25, but I still own a Capri 14.2 and a Sabot. I'm also a Knot Tyer, I don't belong to the local guild yet, but I can splice pretty much any kind of line and I'm really good with fancy work. Now as far as what kind of pirate am I, hard to say. I do a little re-enacting, but I don't belong to a guild or am I 100% historically accurate in my costumes. My favorite gatherings are Buccaneer Days at Catalina Island, Pirate Days Long Beach, Toshiba Tall Ship Festival, and every three years the West Coast Festivals of Sail.

([IP: 75.217.247.56](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.217.247.56)) · · 

[Posted June 4, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316055) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316055)

Plum Duff was served on Sunday aboard ships, if a ship didn't it was called a Hell Ship. 

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316055)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=2#elControls_316055_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted June 9, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316405) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316405)

lady b, unless it was to be used almost immediately, raw meat was not brought aboard. it was salted or dried first then added to.

on the fishing front my new friend norm from tangier is going to save his crab scrape and gill nets for me when he is done for the season. these are huge hand tied cotton nets. so mission- upon or next venture together i believe we shall go'a fishing-yes? i asked one of the tangiermen to work with me on my net and man can he fly for eighty something, but my net is coming along nicely.

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted June 9, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316406) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316406)

Mission the surgeon fishing. Can we do it in period kit?

I am a wholly inexperienced and distracted fisherman. This means the last time I went fishing with friends, I caught the most fish. (It was in the Florida keys...hint, hint, Dutch...off Looe Key, I believe.) Yellow fin something or another, mostly (not tuna, though). The guide started the trip by asking who was the least qualified fisherman - naturally it was me. So he announced that I would catch the most fish and, by George...

Those yellow fin somethings or other were really good - we had a local restaurant prepare the third of them that we didn't give to the guide.

Funny, I was just writing about you in my web page for the Hampton event, Dutch. It looks to be about 7 pages long, which surprises even me. There was just so much going on at that event...

**Edited June 9, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316406)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316406_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted June 9, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316422) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316422)

well of course in period!! now the explorer in florida... would that not be a ball. and by the way why do you think i was so generous with the rowing lessons- we need to get to the fishing grounds somehow next year. can you link me to your web page- i would love to read about your ventures at the fest- or will it be posted here at the pub- the first chapter was great.

I'm going to turn the crab scrape into a shoal seine net and leave the gill net as it is, but cut it back to around 12x50- that will still leave me LOTS o net for other projects. my net will be left on the frame as a continuous work in progress for displays and eventually use it as a cast net.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316422)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316422_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted June 9, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316425) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316425)

I am still playing with the Hampton page. (No one gets to see it until it's done.) However, the PiP '07 journal can be found here:

[http://www.markck.com/images/Piracy/PiP\_20...al\_Ch\_First.htm](http://www.markck.com/images/Piracy/PiP_2007_Journal_Ch_First.htm)

All the page navigation links are at the bottom. It runs 9 pages, so take it in bites. 

(Not to get too far OT in Twill, but PiP is an absolute rollicking blast. Everyone should experience it. Like Key West itself, it is much slower paced than Hampton, however.)

**Edited June 9, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316425)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316425_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted June 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316870) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316870)

So now I'm in the middle of *A Voyage to Guinea, Brazil, & the West Indies in His Majesty's Ships The* Swallow *and* Weymouth, by Surgeon John Atkins. He also talks about fishing and I thought it might contribute a little to what's come before:

"While our Ships lay to here, we had good Fishing with our Lines; took *Breams* (or *Porgas) Skip-jacks, Grouper, a Rock-fish* (thick, short, and of a deep yellow on the Belly, Gills and Mouth) and the *Jew-Fish*; which has a double Mouth, the uppermost not to swallow Food, but full of Air-pipes and finned like a *Cod*, all well tasted: and having washed them down with a Bowl, our Friends and we parted..." (Atkins, p. 32)

"We saw also abundance of flying *Fish*, and their continual Enemies, the *Albicore* and *Dolphin*, the latter we strike now and then with a Fizgig, or Harping-iron. It is a glorious-colour'd, strait Fish, four or five Foot long, forked Tail, perpendicular to the Horizon: plays familiarly about Ships; is of dry Taste, but makes good Broth. They are seldom seen out of the Latitudes of a *Trade* wind; and the flying fish never: These are the bigness of small Herrings; their Wings about two thirds its length; come narrow from the Body, and end broad; they fly by the help of them a Furlong at a time when pursued, turning in their Flight, sometimes dip in the Sea, and so up again,; the Wind making them, but this Expedient, fleeter." (Atkins, p. 33-4)

"There are in the Bays of this River [the Gambia at Sierra Leone], variety of good Fish, that supplies the Scarcity of Flesh; Turtle, Mullet, Skate, Ten-pounders (Ten Pounders are like Mullets, but full of small Bones, like Herring-bones), Old-wives (Old-wives; a scaly, flat Fish, half as thick as long, called so from some Resemblance the face is fancied to have, with that of a Nun's), Cavalloes (Cavalloes; a bright, silver-colour'd Fish, with a pricklyRidge on each side, half its length) Barricudoes (Barricudoes; a well-tasted Fish, one Foot and an half long, not wholesome if the Roof of the Mouth is black), Sucking-Fish (Sucking-Fish; something like the Dog Fish; underneath he has an oval Flat, of three Inches and an half over, granulated like a Nutmeg grater; with this he flicks so fast, as difficulty to be torn from the Deck. He often infests the Shirk, sticks fast, and sucks his Nourishment from him.), Oysters, Cat-Fish (Cat-Fish, so called from four slender Fibres like Whiskers, sprouting from the under part of his Mouth), Bream and Numb-Fish; the most of which we catched in great numbers with our Searn; two or three Hours in a Morning supplying a Belly-full to the whole Ship's Company." (Atkins, p. 46-7)

Ok...is a "Searn" the same thing as a Seine?

Also, just to note, the s's in this book are more like someone said with very short cross=bars than the other books I've read. It makes translating them much easier, if not easy.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316870)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316870_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 71.241.41.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.241.41.213)) · · 

[Posted June 13, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316893) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316893)

dear god man- do you ever sleep. i feel.... well..... a bit inadequate in my own thread (Scuffs feet and walks away). amazing work- i'm in the middle of a book and am searching for anything to add but coming up with nothing but i do have a good 16th century description of cpr if you're interested- i can't remember if i shared it with you yet or not.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316893)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316893_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted June 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316937) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316937)

Inadequate? You don't understand...since I decided to write a book, I have been reading voraciously. Plus, I stopped reading Dampier to pick up Atkins because Atkins is a library book and I can only have it 3 weeks; so it's not like I finished Dampier or anything. (When I am enthusiastic for a topic, I find it's best to exploit that before it dims.)

Being related intimately to medicine (today), diet is one of my chapters, so this information interests me. The way my research for stuff like this goes, I read, highlight and then re-copy relevant info into my notes in Word. (240 pages and counting). That way when I start to write, I will review the notes under a particular topic like Diet and then be fresh and ready to write on the topic - I will also be re-acquainted with which quotes are relevant for inclusion in my text and will already have them typed in for easy manuscript insertion.

So popping stuff up here is just a sideline of what I'm really doing. No worries! Besides, I think websites like this are great repositories of information like this and the next poor soul who comes looking for info on a pirate's diet may stumble across this forum - say in five years - and will have properly cited research. I used to post on another forum and I frequently go back there and look up my old posts when they are relevant and repost parts of them here. (You can't keep all this stuff in your head.)

CPR - we should start a sailor's medical self-care topic. I just read some really fascinating stuff about that in another book. Plus I have a pdf of a early 17th century book called *Helps for suddain accidents endangering life* by Stephen Bradwell than I really wanted to read. Such a topic might give me incentive to take it up - once I finish Atkins.

**Edited June 14, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316937)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316937_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted June 14, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=316977) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=316977)

Ah, a recipe for Manatee (or, as he calls them, Manatea) from Atkins:

"...they (the people of Signor Joseph, a 'Christian *Negro*' who lived in Sierra Leone) brought one [a Manatee] ashore in two hours time, and we had stewed, roast, and boiled, with a clean Table-cloth, Knives and Fork, and Variety of Wines and strong Beer, for our Entertainment. The Flesh of this Creature was white, and not fishy; but very tough, and seasoned high (as are all their Dishes) with Ochre, Malaguetta, and Bell-Pepper." (Atkins, p. 55)

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=316977)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_316977_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 75.128.81.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.81.170)) · · 

[Posted June 20, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=317419) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=317419)

Here's one for ya' from Dampier:

"It was well for Captain *Swan* that we got sight of [land] before our Provision was spent, of which we had but enough for three Days more; for, as I was afterwards informed, the men had contrived, first to kill Captain *Swan* and eat him when the Victuals was gone, and after him all of us who were accessory to promoting the undertaking this Voyage (from the West Indies to the East Indies). This made Capt. *Swan* say to me after our arrival at *Guam*, *Ah!* Dampier *you would have made them but a poor Meal*; for I was as lean as the Captain was lusty and fleshy." (Dampier, p. 196)

He shortly after holds forth at some length on the benefits of the *Coco-Nut* tree. In fact, this is very interesting, but I don't have time to type it all in. Perhaps I will give it it's own topic as he says it was used for all sorts of things in the East Indies.

**Edited June 20, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=317419)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_317419_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 68.109.25.235](http://pyracy.com/index.php?/modcp/ip-tools/&ip=68.109.25.235)) · · 

[Posted July 3, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318344) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318344)

**Steak!**

In the book, "A General History of Pyrates" by Daniel Defoe (the one edited by Manuel Schonhorn), in the chapter 'Of Captain Burgess', the top of pg 509 reads

"I shall, only take Notice, that Captain Miller, being decoy'd ashore, under Pretence of being shew'd some Trees, fit for masting , *Halsey* invited him to a Surloin of Beef, and a Bowl of Arrack Punch; he accepted the invitation, with about 20 of the Pyrates. One *Emmy*, who had been a Waterman on the Thames, did not come to the table, but sat by, muffled in a great Coat, pretending he was attack'd by the Ague, tho' he had to put it on to conceal his Pistols only".

Surloin...if one reads the chart one sees in the grocery store with the dotted lines on the steer, you know where it comes from. Except in those days, I'm sure the meat was fresh slaughter.

**Edited July 3, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318344)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318344_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted July 4, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318351) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318351)

Buccaneers were noted for their appetite for meat. I have come across several period accounts of sailors poaching local beef when they spotted it. (Particularly Spanish beef.)

However, I am very curious what "surloin" meant during period. Barlow repeatedly speaks very disparagingly of it in his journal. For example, one entry on the sailor's Christmas fare (Barlow has complained four or five times about the fare at Christmas during various years so far):

"[1668, *Yarmouth* Frigate] So it being December, we kept our Christmas Day there [‘Ligorne’ Road], but we wanted such Christmas cheer as many a one had in England, for we had nothing to our Christmas dinner but a bit of old rusty salt beef, which had lain in pickle eighteen or twenty months, and a piece of it for three men, about three-quarters of a pound, which was picked out of all the rest, for the officers having the first choice always, **nothing was left for the poor men but the surloin next to the horns** [Emphasis mine], and they have Hobson’s choice [‘that or noe’]; and if they do but speak against it, then they are in danger of being drubbed or beaten with twenty or thirty blows on the back, and a poor man dare not speak for that which is his right, for the captain and purser and other officers, having the best of all things, a poor man is not to be heard amongst them, but he must be content to take what they will give him, they many times putting that into their pockets which is a poor man’s due.” (Barlow, p. 161-2)

I asked a friend who raises beef cattle about this and she said she had never heard anything like that before. According to her, sirloin is one of the better cuts of meat and it is nowhere near the horns. So I remain puzzled about this one as he uses the term several times in this way. It may be that the whole cow was referred to as surloin. Or it may be that Barlow just referred to it that way. Or maybe none of those things. Color me curious.

**Edited July 4, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318351)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318351_menu)

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

* Dread Pyrate
* 
* 
* 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: 206.174.76.226](http://pyracy.com/index.php?/modcp/ip-tools/&ip=206.174.76.226)) · · 

[Posted July 8, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318539) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318539)

An interesting painting I ran across recently that depicts some men-o-war becalmed, and a small boat fishing in the foreground. The scene was painted by Peter Monamy in 1728.

Coastie 

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318539)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318539_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 165.176.50.253](http://pyracy.com/index.php?/modcp/ip-tools/&ip=165.176.50.253)) · · 

[Posted July 8, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318542) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318542)

WOW!! so much to look at. where to start. after the fishing and limp sails, the first thing i noticed were the guns run out. coincides with another topic. its flat, i can understand the hatches open for ventilation, but why run them all out? how about the smoke off the port side on the left ship. looks like fire smoke, not cannon. wonder what was going on.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318542)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318542_menu)

[**Dorian Lasseter**](http://pyracy.com/index.php?/profile/137-dorian-lasseter/)

* Where's My Water
* 
* 
* Member
* 3,266 posts
* Gender:Male
* Location:The Sea!
* Interests:18th Century reenactment; Maritime, F&I...
Did ECW as well...
All BP firelocks and cannons!

Also enjoy Swordfighting and a good Donnybrook

Got a question for or about me? Ask!!!

([IP: 71.182.145.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.182.145.170)) · · 

[Posted July 8, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318544) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318544)

 Coastie04 said:

An interesting painting I ran across recently that depicts some men-o-war becalmed, and a small boat fishing in the foreground. The scene was painted by Peter Monamy in 1728.

Coastie 

The far ship, starboard broadside on, is the flagship of the Commander-in-Chief, indicated by the Union flag flying from the mainmast. The other two ships are, respectively, those of his vice-admiral and rear-admiral of the red squadron. In the mid-17th century the fleet had been organized into three squadrons, the red being the central or commander-in-chief's and hence the senior one, the white being the vanguard and the blue the rear. This arrangement ceased to have operational significance around 1700 but remained the basis of organizational seniority among squadrons and flag officers. (Thus, a vice-admiral of the red was senior to one of the white, and the latter to one of the blue, for example, but all were junior to an admiral of the blue). The ship on the left flies the red ensign and is firing a salute. The stern has some ornate carving, with female figures down the sides. Two men are depicted in a small boat in the foreground, the man on the left attending to nets in the water while the other remains seated and holds the oars.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318544)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318544_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 165.176.50.253](http://pyracy.com/index.php?/modcp/ip-tools/&ip=165.176.50.253)) · · 

[Posted July 8, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318546) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318546)

Dorian, thank you for chiming in with your knowledge. i'd have never given the flag order a second look, much less known what they meant.

the smoke still intrigues me. I find it odd that they would be peeling paint off the hull with canvas set- mighty dangerous i think- even if there is no wind. and why test the guns if there is a boat in front of you- not safe.

the port ship has men in the rigging working the canvas.

arrrggggg! born 200 years too late, darned the luck!

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318546)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318546_menu)

[**Dorian Lasseter**](http://pyracy.com/index.php?/profile/137-dorian-lasseter/)

* Where's My Water
* 
* 
* Member
* 3,266 posts
* Gender:Male
* Location:The Sea!
* Interests:18th Century reenactment; Maritime, F&I...
Did ECW as well...
All BP firelocks and cannons!

Also enjoy Swordfighting and a good Donnybrook

Got a question for or about me? Ask!!!

([IP: 71.182.145.170](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.182.145.170)) · · 

[Posted July 8, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318547) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318547)

You humble me...

My knowledge only comes from this wonderful site;

[http://www.nmm.ac.uk/mag/pages/mnuExplore/...er=T&ID=BHC1008](http://www.nmm.ac.uk/mag/pages/mnuExplore/PaintingDetail.cfm?letter=T&ID=BHC1008)

Another posted a link to it in another thread...

Excellent... I could browse this site for days...

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318547)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318547_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted July 8, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318560) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318560)

I saw that site too! A lot of the pirate books cretit the National Maritime Museum in Greenwich in the bibliography section in back. I also believe David Cordingly works there as well.

Oh, well....next time i'm in the UK, that's where I'm going! 

**Edited July 8, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318560)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318560_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted July 15, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318892) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318892)

**Merchant vessel = Food**

I just got a copy of [Pirates of the new England Coast](http://www.target.com/gp/detail.html/602-7652150-5249460?asin=0486290646&afid=yahoosspplp_bmvd&lnm=0486290646%7CThe_Pirates_of_the_New_England_Coast_1630-1730_:_Books&ref=tgt_adv_XSNG1060), which is a great book of a slightly re-edited version of the 1922 George Francis Dow book. It has most of the famous names you know. Without getting into passages & excerpts from the book (mainly because the book is not with me at this second) , I can explain in a nutshell, that Pirates primarily fed off the ships they plundered for the main reason they did not want to be spotted on land. Making port any where could prove fatal once the locals witnesses alert the authorities of who's in town. They'd find merchant ships loaded with flour, livestock, veggies, sugar, wine...and of course, rum, take it for their own consumption, then sink the merchant vessels so there is no trace. It's so much safer to hide out at sea and wait for a vessel to plunder than land somewhere to procure victuals & subsistence, and get spotted.

**Edited July 15, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318892)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318892_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted July 15, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=318901) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=318901)

While grabbing food from merchants was certainly one way pirates got their foodstuffs, merchant vessels didn't always show up just when the food supplies were running low. Pirates had places they could land that weren't populated to obtain food. Read any privateering account and you'll find that this is exactly what they did. There are absolute gobs of different foodstuffs they procured that way (with recurrence of 'bananoes', 'cocoanuts', and plantains.) Pirates would also plunder local fishing vessels and trade with local natives and fishermen. They'd also steal other peoples beeves when they could sneak on shore and get them. (I just love the word 'beeves'.)

Although Barlow was not a pirate, he has accounts of Indians coming out in canoes to trade along with several accounts of making deals with small native tribes for food. Dampier and Woodes Rogers have accounts of making deals with native Indians at various places. What works for sailors and privateers would almost certainly work for pirates. (I doubt the Indians cared which white man's ship brought them trade.) Sea travelers would also slaughter wild goats, manatee, sea lions, seals, penguins, various birds and of course fish. (See above for period fishing. I have a dozen references more from Barlow and Dampier. Note that according to Dampier, penguins, seals and sea lions were not preferred food, but were resorted to when necessary.)

Pirates also made deals with local governments who basically looked the other way. Blackbeard is one obvious example, but I was also reading an account of some pirates off Mexico who did the same thing. In their case, they would steal coffee from merchant ships and then sell it to the local Spanish residents as bribes or for cash other necessaries. Sometimes everyone just ignored the government entirely and traded with pirates as they could. Because pirates supplied very good trade items for local citizens, such people aided them. Some English and Scottish coastal towns practically relied upon pirates to bring goods in trade for foodstuffs and drink. Check out Eric Graham's *Seawolves: Pirates & the Scots* and W.R. Thrower's *Life at Sea in the Age of Sail* and *The Pirate Picture* for a little detail on that. Thrower implies that the trade with the Caribbean often worked like this - Merchants would bring stuff to Caribbean, Pirates would take them, Pirates would trade the stolen merchant's stuff with Caribbean citizens. I don't know if it was quite that pat (why the heck would the merchants continue sending stuff to the Caribbean then?), but that's how I recall him portraying it. (Edward Barlow made several trading voyages to the Carribean and was never molested by pirates there.)

**Edited July 15, 2008 by Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=318901)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_318901_menu)

[**Misson**](http://pyracy.com/index.php?/profile/4957-misson/)

* Dread Pyrate
* 
* 
* Member
* 1,001 posts
* Gender:Male
* Interests:Who me?

([IP: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted July 19, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=319284) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=319284)

For your consideration:

"They had another Dish made of a short of Locusts, whose Bodies were about an Inch and a half long, and as thick as the top of one's little finger; with large thin Wings, and long and small Legs. At this time of the Year these Creatures came in great Swarms to devour their Potato-leaves, and other Herbs; and the Natives would go out with small Nets, and take a Quart at one sweep. When they had enough, they would carry them home, and parch them over the Fire in an earthen Pan; and then their Wings and Legs would fall off, and their Heads and Backs would turn red like boil'd Shrimps, being before brownish. Their Bodies being full, would eat very moist, their Heads would crackle in one's Teeth. I did once eat of this Dish, and liked it well enough; but their other Dish my Stomach would not take." (Dampier, p. 291)

Yum-my! He even gives you the recipe. We should definitely do this one at Hampton next year. Tell Cookie.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=319284)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_319284_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted July 19, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=319348) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=319348)

roaches- yummy. how about we whip some up at beaufort?

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=319348)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_319348_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 198.246.136.35](http://pyracy.com/index.php?/modcp/ip-tools/&ip=198.246.136.35)) · · 

[Posted July 23, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=319737) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=319737)

well i'm going to resurect this one.... from the Executive Journals of the Colony of Virginia. April 27th 1710....

..."on the petition of William Waters setting forth he and his partner had been at great charge and expense fitting out boats and other tackle for carrying on a whale fishery upon the coast of this Her Majestys colony and in the the bay of chesapeak. Leave is accordingly granted unto the sd William Waters and his partners to sett up and carry on the whale fishing aforesaid within the limits abovementioned they paying the Governor of this her Majestys Colony for the time being a small aknowledgement for her Majestys Right to the said fishing."

I had no idea whaling occured at a marketable level anywhere near the bay.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=319737)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_319737_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 198.246.136.35](http://pyracy.com/index.php?/modcp/ip-tools/&ip=198.246.136.35)) · · 

[Posted July 25, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=319937) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=319937)

From the Chesapeake Journal via barnaby wilde.......

Let's go back millions of years 10, maybe 14 million years, to the Miocene and Eocene epochs. What ultimately became the Chesapeake was then a shallow, subtropical sea, stretching along a sandy coast with barrier islands and embayments, perhaps like the Baja California today.

This nameless sea in the distant past was a calving ground for several species of cetaceans: baleen or filter-feeding whales, fish-capturing toothed whales, porpoise and even manatees. Their relatively defenseless young were easy prey for many species of sharks. Some sharks, like the giant Charcaradon megalodon, were 35 feet long with phalanxes of teeth, the largest of which reached 7 inches.

Shift scenes to the present where the eroding cliffs and shorelines of the modern Chesapeake still relinquish millions of fossil shark's teeth-and the ribs, vertebrae and other bones of those long extinct cetaceans. They've been the delight of children and of serious fossil collectors since the 19th century. But to early colonists, who had no concept of geologic time, these fossils, and the shells embedded in the cliffs were a great puzzlement.

"Within the shoares of our rivers, whole bancks of oysters and scallopps, which lye unopened and thick together, as if there had bene their natural bedd before the sea left them."

- George Percy

"Discourse of Virginia ," 1606

Whales were an important resource in a world before oil wells and cheap petroleum supplies. Whale hunters took the rich, fatty insulating tissues surrounding the whales' bodies and "tryed" -melted in cauldrons-them to extract fine oils to be used for lubrication or to burn in lamps.

Apart from the occasional natural strandings, these marine mammals had to be hunted. However angrily we view whaling today, in the 16th and 17th centuries this fishery provided valuable products and was a true contest between species. It required great courage and respect to conquer these massive creatures in a small boat with simple, hand-thrown harpoon and lance.

John Smith's first sentence on marine living resources in the Chesapeake reads: "Of fish we were best acquainted with sturgeon, grampus (a small toothed whale -perhaps the pilot whale) porpoise, seals (and) stingrays whose tails are very dangerous."

The Virginia colonists were poor fishermen early on and had slim luck even feeding themselves, let alone whaling. After leaving Virginia, our resourceful explorer John Smith spent time in England but returned to the New World where he failed as a whaler in Latitude 43 degrees 39 minutes North, lamenting: "Had the fishing for whale proved as we expected, I (would have) stayed in the country..."

Later, some Chesapeake colonists began to take stranded whales successfully around the Bay mouth, trying out the blubber from whales towed into the bay and "flensed" or "cut out" in Virginia 's creeks.

In 1692, Governor Copley of Maryland commissioned one Edward Green of Somerset County as a whaling officer to secure these "drift whales" and defend Maryland's interests against those of neighboring colonies. One whale that came ashore on Smith's Isle at Cape Charles in 1747 yielded 30 barrels of oil.

Cutting out a whale is dirty business and releases into the water immense amounts of blood and organic materials that consume life-giving oxygen and produce a terrible stench. Proceedings of the Middlesex Court in Virginia in 1698 forbade the killing of whales in Chesapeake Bay because the fishery wastes "caused great quantities of fish to poysoned and destroyed and the rivers made also noisome and Offensive." This was one of the Colonial government's first legal actions against water pollution in the Bay.

Rules notwithstanding, whales occasionally entered the Bay and nosed up into her tributaries. In 1746, a 54-footer was spied from a Scottish vessel lying off Jamestown . Pursuing it in their ship's boat, the mariners drove the poor beast ashore and killed it.

In 1751, the sloop "Experiment" was fitted out at Norfolk and in May the Virginia Gazette reported that she'd taken a valuable whale which was expected to "give Encouragement to the further Prosceution of the Design" and "will tend very much to the Advantage of the Colony."

The "Experiment" took another profitable six whales during the ensuing year, but historian Pierce Middleton indicates neither Maryland nor Virginia subsequently pursued any whale fishery.

While the ancient fossil manatees were gone millions of years before the colonists arrived, in 1676, Thomas Glover reported "a most prodigious Creature, much resembling a man" in the Rappahannock . It was most likely a manatee.

More recently, a manatee was sighted in August 1980 off the Georgetown Canoe Club in the District of Columbia . Caught in the Chesapeake by falling autumn temperatures, the poor creature was found two months later dead of "starvation and pneumonia" near Hampton City . In the past few years, "Chessie," a Florida manatee, has repeatedly visited the Bay and created much excitement during his cruises up-and down-the coast.

Sea turtles, mostly the loggerheads, but also Kemp's Ridley, and the occasional big leatherback have frequented the Bay for millennia, occasionally straying as far North as Hooper Straits or Calvert Cliffs. John White painted one of those, beautifully, in 1585-and he also painted both the diamondback terrapin and our familiar box turtle, calling it: "A land Tort(ise) w'ch the Sauages esteeme aboue all other Torts"

Though this is far north in their current range, loggerheads enter the Chesapeake in spring as the Bay's water warms. Even today, on Virginia 's much-developed beaches, perhaps nine a year still dig nests and lay their eggs.

Sea turtles were popular quarry for sailing ship mariners long at sea without fresh meat and, turned on their backs, could be carried alive, if miserable, on deck quite some time, if occasionally sluiced down with seawater.

Archaeological excavations at the recently discovered original site of Jamestown 's fortifications turned up the remains of a sea turtle feast by those recently arrived colonists.

Our attitudes toward all the cetacean-marine mammals-and at least the sea-going turtles have changed from perceiving them as quarry to asking how we can help them prosper. This is an attitude we would do well to offer to other species, and other parts of the Bay's natural infrastructure, which we have abused or ignored these nearly 400 years.

Dr. Kent Mountford is an environmental historian and estuarine ecologist.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=319937)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_319937_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 72.82.104.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.82.104.213)) · · 

[Posted July 30, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=320410) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=320410)

from virginia vice admiralty report of a seized vessel from 1756- newport bound for jamaica. a little late but still good. I'm only listing the food stuff which was listed as crew staples- not cargo.

8 barrels fish oil

5 casks beer quantity 61 dzn. 1 bottles (note- 1 seems to stand for quart in the ledgers, not positive though)

6 boxes soap (sorry could not help myself, sorry M.A.D. D'dogge we gotta bathe now)

2 pipes wine

17 hhds Claret

7 barrels syder

11 casks ships bread

17 barrels beef

13 barrels pork

50 barrels flour

1 box cheese

11 ferkens butter

9 hogsheads dryed fish

93 barrels mackrael

108 barrels menhaden

onions

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=320410)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_320410_menu)

[**Raphael Misson**](http://pyracy.com/index.php?/profile/9117-raphael-misson/)

* Plunderer
* 
* 
* Member
* 449 posts
* Gender:Male
* Location:Monroe, MI
* Interests:Period Surgery. Designing Stuff. Creating Stuff. Positions of power without title.

([IP: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted July 31, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=320429) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=320429)

Very interesting. I thought whaling took place more in the late 18th and 19th centuries. Joan Druett's book *Rough Medicine: Surgeons at Sea Under Sail* focuses a great deal on medicine and the whaling industry. On top of all the normal dangers associated with sea travel during the age of sail, whaling itself added an extra layer of danger as you suggest.

I wonder what they thought of the noisome whaling shipboard environment in:re health? "Bad air" (or mal-air) was widely believed to be the cause of many fevers and sicknesses at this time. Being on a stinky old whaling ship must surely have been regarded as an unhealthy business on top of everything else associated with such a voyage.

**Edited July 31, 2008 by Raphael Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=320429)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=3#elControls_320429_menu)

[**Raphael Misson**](http://pyracy.com/index.php?/profile/9117-raphael-misson/)

* Plunderer
* 
* 
* Member
* 449 posts
* Gender:Male
* Location:Monroe, MI
* Interests:Period Surgery. Designing Stuff. Creating Stuff. Positions of power without title.

([IP: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted August 2, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=320636) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=320636)

More yummy descriptions:

“[Oct. 5, 1675] Here [Cyprus] is plenty of locust and wild honey, which the inhabitants will carry about in a wooden platter, or tray, and proffer you a piece on a knife as you walk the streets, not asking anything for it: it looks almost like resin, but do but touch it and it melts.” (Teonge, p. 87)

[**Raphael Misson**](http://pyracy.com/index.php?/profile/9117-raphael-misson/)

* Plunderer
* 
* 
* Member
* 449 posts
* Gender:Male
* Location:Monroe, MI
* Interests:Period Surgery. Designing Stuff. Creating Stuff. Positions of power without title.

([IP: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted August 18, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=322282) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=322282)

I am reading *Adventures by Sea of Edward Coxere* and he really spreads himself on the topic of seines...

"[~1650, the Barbaries] The boat, being gone from the ship several leagues and was gone some days, at last found the island and returned with ten Moors and nets to fish with, sent by the Hollanders who inhabited there on the island. This was welcome news, for we were in a despairing condition. If we could not a found the place to have made our voyage in catching of fish, it would a been a very considerable loss to a returned empty back again." (Coxere, p. 19)

"We fell to works with our nets or seines to draw the fish to the shore. One of the Moors placed himself on the land looking into the sea, where he could see the shoals of fish. then he making signs to the other Moors in the boat, our men rowing off, the net being thrown into the sea, we should haul to the shore a ton of fish at a time, I think, of brave stately large mullets; that was the general sort of fish, which was called by the Moors *leeses*. There was also a large fish like a salmon, a very good fish, called *carabeenes*. We split our fish and salted it, and so put it in the hold. We caught, I think, near a hundred tons. There was also trouts in abundance swimming by the ship's side. Our hooks we made of nails; we made them crooked and filed beards to them, with which we could get as many trouts as desired. The carabines we would get with a shark-hook, putting on it a whole mullet for bait.

There is also another fish, which the Dutch call a *pillestart* [see Endnote A for absolute scads of info on identifying this as an eagle ray], in shape like a thornback, but a face something like a monkey, or some such creature, more than other fish. The sting on their tails were like poison. We, shooting of the seine into the sea, supposing a great draft of mullets we had met with but it proved to b e shoal of these pillestarts which are not worth anything to us." (Coxere, p. 20-1)

 Quote

Endnote A: ...Mr David Barker writes: 'This is definitely one of the Sting Rays. The sailor gives the following clues:

* 1. the Dutch call it a pillestart.
2. shape like a thornback
3. face like a monkey.
4. poisonous sting.

2 and 4 at once pin this fish down to a sting ray. A thornback is a fish with greatly enlarged pectoral fins, which extend up to the snout, and a row of serrated spines down its back. These fish belong to a family Rajidae. However, they have no sting in their tail as have two closely allied families, the Trygonidae and Myliobaridae. That the fish not a member of the former is suggested by 3, for the Trygonidae have almost no face at all, the fins continuing uninterruptedly to and being confluent with the snout. The Myliobatidae on the other hand have a well formed head, with a raised skull and protruding eyes which are really monkeylike. Of the members of this family it is almost certain to be *Myliobatis aquila*, the eagle ray. Like the Trygonidae these fish possess a serrated spine, but have a very much longer tail, which is whiplike. The wounds inflicted by this spine are dangerous not only because of the poisonous nature of the mucus inoculated but also because of the severe lacerations caused. Conrad Gesner (*Historia Animalium*, 1558, iiii, p. 802), illustrating both a Trygon and a Myliobatis, grouped together as a genus Pastinaca...

The eagle ray has an almost cosmopolitan distribution being occasionally found on the British coast.

**Edited August 18, 2008 by Raphael Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=322282)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_322282_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 75.75.123.39](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.75.123.39)) · · 

[Posted August 18, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=322283) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=322283)

john smith was deltavilles first unhappy tourist as he tangled with a stingray in 1607. seems the shallope ran aground and they decided to spear dinner with their rapiers. ray slid down the blade and got him in the arm.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=322283)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_322283_menu)

[**Raphael Misson**](http://pyracy.com/index.php?/profile/9117-raphael-misson/)

* Plunderer
* 
* 
* Member
* 449 posts
* Gender:Male
* Location:Monroe, MI
* Interests:Period Surgery. Designing Stuff. Creating Stuff. Positions of power without title.

([IP: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted August 18, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=322286) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=322286)

What book is that in?

The description of the fishhooks is sort of neat, too. Every book I've read by a sailor during or near period has described fishing in one way or another. I can't believe I ever considered the idea that they wouldn't fish on a ship! (I think I mentioned this previously, but on another forum, someone told me they would never fish from a ship.)

**Edited August 18, 2008 by Raphael Misson**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=322286)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_322286_menu)

[**Matusalem**](http://pyracy.com/index.php?/profile/2470-matusalem/)

* Notorious Pyrate
* 
* 
* Member
* 877 posts
* Location:Eastern Seaboard of North America

([IP: 69.125.223.213](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.125.223.213)) · · 

[Posted August 18, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=322323) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=322323)

George Francis Dow wrote in 1922 [Pirates of the new England Coast 163-1730](http://shopping.yahoo.com/p%3APirates%20of%20the%20New%20England%20Coast%201630-1730%3A%201630-1730%3A3000286365;_ylc=X3oDMTB1c21tcDhkBF9TAzk2NjMyOTA3BHNlYwNmZWVkBHNsawNib29rcw--) of pirate Ned Low (as taken from an article from the Boston News-Letter June 27, 1723)

Low's insane rage was unabated two days later when a fishing boat was taken off Block Island. the master was taken aboard the pirate sloop and Low with furious oaths at once attacked him with a cutlass and hacked off his head. He gave the boat to two indians who sailed with the murdered man and sent them away with the information that he intended to kill the master of every New England vessel he captured. On the afternoon of the same day two whaling sloops out of Plymouth were taken near the Rhode Island Shore. The master he ripped open alive and taking out the poor man's heart ordered it roasted and then compelled the mate to eat it. The master of the other vessel he slashed and mauled about the deck and then cut off his ears and had them roasted and after sprinkling them with salt and pepper, made the unfortunate man eat them. the man's woulds were so severe that he died afterwards.



**Edited August 18, 2008 by Matusalem**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=322323)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_322323_menu)

[**Dutchman**](http://pyracy.com/index.php?/profile/6150-dutchman/)

* Has anyone seen my cousin?
* 
* 
* Admin
* 1,773 posts
* Gender:Male
* Location:tidewater virginia

([IP: 72.82.117.81](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.82.117.81)) · · 

[Posted August 18, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=322359) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=322359)

think i'll stick to fish.........

the john smith record is in his journal and is one of the few matches recorded similarly by one of his crew. not the fluffed smith version twenty years later.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=322359)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_322359_menu)

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

* Goat Specialist
* 
* 
* 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: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted September 19, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=323566) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=323566)

Ah, now this is interesting in regard to fish. It's from Emily Cockayne's *Hubbub: Filth, Noise & Stench in England* (which Hurricane recommended):

In seventeenth- and eighteenth-century England much vegetable matter (including the humble potato) was routinely overlooked, and although most animal flesh, from slug to human, would nourish, most was taboo... Readily available common crude foods such as offal [the usually unused waste parts of a butchered animal], cabbage and **salted fish** were at the **bottom** of the food hierarchy." (Cockayne, p. 84) [Emphasis mine.]

This may explain why salted fish was not typically included in shipboard diets and may even explain why fishing was not more popular. (Although nearly every sea-journal I've read records episodes of fishing, usually while at anchor or when nothing was going on ship-board.)

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=323566)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_323566_menu)

[**Fox**](http://pyracy.com/index.php?/profile/1019-fox/)

* Old Twillian
* 
* 
* Moderator
* 2,569 posts
* Gender:Male
* Location:Beautiful lush Devon, England
* Interests:Nautical history of the 16-18th centuries and living history based thereon.

Shooting pirates.

([IP: 86.142.244.133](http://pyracy.com/index.php?/modcp/ip-tools/&ip=86.142.244.133)) · · 

[Posted September 27, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=324149) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=324149)

Snipped from a thread on the PB forum (I actually only went to snip bits about salted fish, but it's all worth including):

In the chapter on sea-cooks in Ned Ward's satirical "Wooden World" he mentions lobscouse, and lots of fats and greases. In the chapter on the seaman Ward speaks of "rusty pork" and gives a wonderful description of the seaman's table manners:

"...if he be in his ordinary trim, he begins the attack without ceremony, and neither asks for grace or mustard to his victuals. He proportions his cut of meat to the size of his plate, and both this and that he champs down together. He is as unacquianted with a fork as a stone horse; and while he has a rag to his arse, he scorns to make use of a napkin; but if his allowance be very short, he is sure to lick his paws well before he wipes them on his breeches."

In the chapter on the Purser Ward mentions rotten peas and musty oatmeal, salt flesh meat, burgoo,

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

The 17thC ballad "The Saylor's Complaint, or the true character of the purser of a ship" was clearly written by a seaman and contains some wonderfully descriptive lines about food.

...gives us mutty meat

With Biscuit that’s moldy and hard stinking cheese

And Pork fat in pounds...

His Oat-meal or Grout, known by the name Burgoo

Is fitting for nothing but to make sailors spew

His Brins no better than common kitchen-grease

The sailors are fear’d to eat with those pease

Such beef-fat [illegible] we constantly use

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

Woodes Rogers' storeslist for his circumnavigation included (amongst many other things):

four Barrells of Beefe

four Hogsheads of Pork

eighty two ferkins of Butter

six hundred weight of Cheese

Eighteen Butts of Beere

Twelve Barrells of Oatmeale

Three Hogsheads of Vinegar

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

Admiral William Monson writing in the early 17thC about Spanish rations aboard their galleys.

"Every soldier in a ship or galley has a pound and half of bread allowed him every day.

Of fresh beef three quarters of a pound and an ounce.

A wine quart of wine a day, and a pottle of water.

The slaves every day half an ounce of oil, two ounces of rice, beans or garbanzos\*; one of these three.

They have six meals of flesh in a year, two at Christmas, two at Shrovetide, and two at Easter.

The Master. boatswain, corporal, gaoler, purser, oar-maker, and caulker have double the soldier's allowance a day.

The barber [ie. surgeon], two gunners, and boatswain's mates have but one allowance and a half a day.

[There then follows a bit about wages which I'm too lazy to type in.]

A pilot has four allowances and fifty shillings a month. A captain is allowed five pounds a month and two allowances. A General [ie. admiral] twenty-five pounds a month, and but one allowance.

There are allowed in every galley two slaves to row in the boat to shore, who have one allowance a day betwixt them both."

\*A kind of very large bean.

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

From John Josselyn's "Account of Two Voyages to New England", pub. 1673. (The voyages were made in 1638 and 1663)

"[in the Downs] we had good store of Flounder from the Fishermen, new taken out of the sea and living, which being readily gutted, were fry'd while they were warm; me thoughts I never tasted a delicater Fish in all my life before.

Later

...we were becalmed from 7 o'clock of the morning, till 12 of the clock at noon, where we took a good store of Whitings, and half a score of Gurnets...

Later, off Scilly

In the afternoon the Mariners struck a Porpisce, called also a Marsovius or sea-hogg, with an harping iron and hoisted her aboard, they cut some into thin pieces, and fryed...

The Thirteenth day we took a sharke, a great one, and hoisted him aboard with his two companions... The Seamen divided the shark into quarters... and after they had cooked him, he proved very rough Grain'd not worthy of wholesome preferment.

etcetera"

A little later Josselyn goes on to talk about typical rations of a merchantman:

"The Common Proportion of Victuals for the Sea to a mess, being 4 men, is as followeth:

Two pieces of beef, of 3 pound a 1/4 per piece.

Four pound of Bread.

One Pint 1/2 of Pease.

Four gallons of Bear, with Mustard and Vinegar for three flesh dayes in the week.

For four fish days, to each mess per day

Two pieces of Codd or Habberdine, making three pieces of a fish.

One quarter of a pound of Butter.

Four pound of Bread.

Three Quarters of a pound of Cheese.

Bear as before.

Oatmeal per day, for 50 men, gallon 1. and so proportionable for more or fewer.

Thus you see the ship's provision is Beefe, or Porke, Fish, Buter, Cheese, Pease, Pottage, Water-gruel, Bisket, and six shilling Bear.

For fresh provisions you [ie. the individual] may carry with you... Burnt-Wine, English Spirits. Prunes to stew, Raisons of the Sun, Currence, Sugar, Nutmeg, Mace, Cinnamon, Pepper, and Ginger, White Bisket or Spanish Rusk, Eggs, Rice, juice of Lemmons well put up to cure, or prevent the Scurvy."

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

Royal Navy rations 1701.

 Quote

The daily allowance:

One pound avoirdupois of good sound, clean, well bolted with a horse cloth, well baked, and well conditioned wheaten biscuit.

One gallon wine-measure of good wholesome warrantable beer, of such standard as that every guile of twenty tons of irojn bound beer shall be brewed with 20 quarters of very good malt, as good as general to be had where the beer is brewed, and enough of very good hops to keep the same for the time of its warranty; and 18 quarters of the like malt, with the like quantity of the like sort of hops, to every guile of twenty tons of wood-bound beer (to be good, sound, wholesome, and strong enough, for the use of his Majesty's ships in petty warrant victualling).

Two pounds of beef, killed and made up with salt in England, of a well fed ox, weighing not less than 5 hudredweight, if killed for sea victuals in the Port of London, or 4 1/2 cwt. from other ports in England. The salt beef to be for two of the four days, Sunday, Monday, Tuesday, Thursday; but for the other two of these four days, one pound of bacon or salted English pork, of a well fed hog weighing not less than 3/4 cwt., and a pint of peas, Winchester measure.

for Wednesday, Friday and Saturday - besides the biscuit and beer - an eighth part of a full sized North Sea cod 24 inches long or a sixth part of a haberdine 22 inches long or a pound of well saved Poor John, together with two ounces of butter and four ounces of Suffolk cheese (or two-thirds that quantity of Cheshire cheese).

And whereas you are, by former instructions, to deliver clean and well dressed oatmeal in lieu of sized fish (where the Principal Officers and Commissioners of the Navy shall direct your so doing), you are at liberty to pursue this practice (which hath been of long standing in the Navy) where you shall judge it may be for the Service, unless the contrary shall be ordered by the Admiralty or Navy Board.

The foregoing scale is both for harbour and at sea, except that in harbour, bread in loaves and fresh meat with salt to corn it are to be provided in lieu of biscuit and salt beef or pork.

The scale for ships south of latitude 39degrees N. may be modified as follows (by order of the Admiralty or Navy Board):

Rusk in lieu of biscuit.

Half a pint of brandy in lieu of beer, for at least half the amount of beer on board; or "beverage" wine, but only in case of necessity, as it is less wholesome than beer. And in the West Indies, where brandy is seldom to be had, and where if has for many years been customary to furnish 3/4 of a pint of rum and 1/4 of a pound of sugar a man a day, instead of 1/2 a pint of brandy or a gallon of beer - this custom is to continue.

Three pounds of flour, and either a pound of raisins or half a pound of currants or half a pound of pickled beef suet, in lieu of a piece of beef or pork and peas.

Four pounds of Milan rice or two stockfish (at least 16 inches long) in lieu of a sized fish.

A pint of sweet olive oil in lieu of a pound of butter or two pounds of Suffolk cheese.

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

(From a post by Das'n'danger)

A small store of creature comforts would sometimes be kept - things like bacon, dried tongue, marmalade, nuts, and currants. In A Sea Grammar by Captain John Smith, he wrote, "For when a man is ill, or at the point of death, I would know whether a dish of buttered rice, with a little Cynamon, Ginger and Sugar be not better than Salt Fish or Salt Beef."

In 1691 an anonymous English pirate captain off of Calicut, India. tried to come to a gentlemanly agreement with the local East India Co. agent, writing for, 'wood and water, as well as provisions for refreshing the men...as well as for one hundred weight of limes." Later he demanded, "a hogshead of rum and sugar equivalent for punch..."

Another reference is to the 1719 attack on the English slave ship, Bird Galley. It states, "Shortly afterward the pirate commander, Captain Thomas Cocklyn...came aboard. He issued an order for all the live fowl on the Bird Galley - geese, turkeys, chickens and ducks - to be killed and cooked, and they were put into an immense cauldron with no more preparation than drawing the guts and singeing the feathers; along with the fowl went some Westphalian hams and a pregnant sow, which the pirate cook simply disemboweled and threw into the brew with the bristles still on." Also, "Snelgrave (of the Bird Galley) stood helplessly by and watched as Cocklyn's and Davis' men 'hoisted upon Deck a great many half hogsheads of Claret and French Brandy; knock'd their Heads out, and dipp'd Canns and Bowls into them to drink out of: And in their Wantonness threw full Buckets upon one another. And in the evening washed the Decks with what remained in the Casks. As to bottled Liquor, they would not give themselves the trouble of drawing the Cork out, but nick'd the Bottles, as they called it, that is, struck their necks off with a Cutlace; by which means one in three was generally broke. As to Eatables, such as Cheese, Butter, Sugar, and many other things, they were as soon gone.'"

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

One other interesting point is that we tend to think of the standard ships' fare as pretty horrible - and certainly there are complaints about it - but complaints tended to be about quantity rather than quality, and we do have records of people positively enjoying some of it! The Swiss traveller Cesar de Saussure sailed on board an English warship in the 1720s:

 Quote

Each sailor eats one pound of boiled salt beef three days in the week for dinner, together with a pudding made of flour and suet. On two other days he eats boiled salted pork with a pudding of dried peas, and on the remaining two days pea soup and salt fish or bargow, which is a nasty mixture of gruel as thick as mortar... [the ship's bisuits are] as large as a plate, white, and so hard that those sailors who have no teeth, or bad ones, must crush them or soften them with water. I found them, however, very much to my taste, and they reminded me of nuts.

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

From Nathaniel Knott's "Advice of a Seaman", 1634.

 Quote

...

The brewers have gotten the art to sophisticate beer with broom instead of hops, and ashes instead of malt, and (to make it look the more lively) to pickle it with salt water, so that whilst it is new, it shall seemingly be worthy of praise, but in one month wax worse than stinking water.

...

As much care as is to be had of this I would have taken for salting of the flesh which they shall eat: the heat of the South seas will search whether it be well salted or no: if not, it soon turns to carrion, and lumps of putrefaction. There is a common proverb that nothing will poison a sailor. Perhaps they have poisoned many that use it; God grant they may poison no more.

Knott praised the Dutch victuallers for their healthy sailors (which he ascribed in part to their providing good water instead of beer), and he was not alone. Nathaniel Butler, writing at about the same time also pointed out the better health of Dutch seamen in his Dialogues, though he put the cause down to their eating less salt meat.

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=324149)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_324149_menu)

[**Bart LeBaron**](http://pyracy.com/index.php?/profile/10466-bart-lebaron/)

* Bilge Rat
* 
* 
* Member
* 18 posts
* Location:Sunnyvale, CA

([IP: 69.181.144.44](http://pyracy.com/index.php?/modcp/ip-tools/&ip=69.181.144.44)) · · 

[Posted November 9, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=328234) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=328234)

I think it really depends on how many crewmen there were aboard a ship relative to the amount of food available. It also must be considered that they did not eat the same. Regular crewman probably ate slop (biscuits, salamagundi, jerk pork) while the officers and captain ate finer food (boiled beef, capon, fruit, etc). All I know is that they fed the crew minimally, since supplies were so limited, while the captain and officers often overate.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=328234)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_328234_menu)

[**blackjohn**](http://pyracy.com/index.php?/profile/1144-blackjohn/)

* Iron Age Hero Lost at Sea
* 
* 
* Member
* 3,745 posts
* Gender:Male
* Location:Columbia, Md
* Interests:Stuff... and junk.

([IP: 72.81.234.207](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.81.234.207)) · · 

[Posted November 11, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=328483) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=328483)

 Bart LeBaron said:

I think it really depends on how many crewmen there were aboard a ship relative to the amount of food available.

I'll drink to that!

 Bart LeBaron said:

It also must be considered that they did not eat the same. Regular crewman probably ate slop (biscuits, salamagundi, jerk pork) while the officers and captain ate finer food (boiled beef, capon, fruit, etc). All I know is that they fed the crew minimally, since supplies were so limited, while the captain and officers often overate.

On a pirate ship?!?!?!?!?!?!?!?!?!?!

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=328483)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_328483_menu)

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

* Goat Specialist
* 
* 
* 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: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted November 11, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=328519) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=328519)

He is right about naval and privateer ships and, to a lesser extent, merchant ships. It might be true on pirate ships, if only due to tradition. Although my impression of salmagundi is that it was primarily a shore-based recipe. You need fresh foods to make it, so it would probably be limited to short voyages or the beginning of voyages if it were prepared on board.

**Edited November 11, 2008 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=328519)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_328519_menu)

[**Capn Bob**](http://pyracy.com/index.php?/profile/8008-capn-bob/)

* Pyrate Captain
* 
* 
* Member
* 559 posts
* Location:Akron OH...which is not where I want to be...
* Interests:Piracy, fishing, piracy, obsidian, gold, piracy, flintknapping (am I the world's first "Caveman Pirate"?), gold, piracy, gold obsidian...and a good slab of bbq ribs.

([IP: 66.213.114.164](http://pyracy.com/index.php?/modcp/ip-tools/&ip=66.213.114.164)) · · 

[Posted November 30, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=330363) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=330363)

For some reason, and I don't know why, I'm sharply reminded of what the good Cap'n John Smith related about colonial dietary habits during the period known as The Starving Time:

"Nay, so great was our famine, that a Salvage we slew, and buried, the poorer sort took him up again and eat him, and so did divers one another boiled and stewed with roots and herbs: And one amongst the rest did kill his wife, powdered her, and had eaten part of her before it was known, for which he was executed, as he well deserved; now whether she was better roasted, boiled or carbonado'd, I know not, but of such a dish as powdered wife I never heard of."

General History of Virginia, 1624

Note that "powdering" simply refers to salting...so it's "salted wife"

Yum!

 Matusalem said:

George Francis Dow wrote in 1922 [Pirates of the new England Coast 163-1730](http://shopping.yahoo.com/p%3APirates%20of%20the%20New%20England%20Coast%201630-1730%3A%201630-1730%3A3000286365;_ylc=X3oDMTB1c21tcDhkBF9TAzk2NjMyOTA3BHNlYwNmZWVkBHNsawNib29rcw--) of pirate Ned Low (as taken from an article from the Boston News-Letter June 27, 1723)

Low's insane rage was unabated two days later when a fishing boat was taken off Block Island. the master was taken aboard the pirate sloop and Low with furious oaths at once attacked him with a cutlass and hacked off his head. He gave the boat to two indians who sailed with the murdered man and sent them away with the information that he intended to kill the master of every New England vessel he captured. On the afternoon of the same day two whaling sloops out of Plymouth were taken near the Rhode Island Shore. The master he ripped open alive and taking out the poor man's heart ordered it roasted and then compelled the mate to eat it. The master of the other vessel he slashed and mauled about the deck and then cut off his ears and had them roasted and after sprinkling them with salt and pepper, made the unfortunate man eat them. the man's woulds were so severe that he died afterwards.



* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=330363)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_330363_menu)

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

* Goat Specialist
* 
* 
* 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: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted December 20, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=334051) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=334051)

Here's an interesting piracy food tale from William Funnell's book *Voyage Round the World*. This is from his 1704 journal entries.

“I have heard Captain *Martin* tell of some *French* Pirates who were in these Seas, that having been sometime cruising up and down, and not meeting with a sufficient Booty, and being every where discovered by the *Spaniards*, and out of hopes of getting any more; they concluded to come to this Island of *Juan Fernando’s*, they being twenty in number, and there to lie nine or ten Months; which accordingly they did, and landed on the West side of the Island; then drew there little Armadilla ashoar, and in a small time brought the Goats to be so tame, as that they would many of them come to themselves to be milked; of which Milk they made good Butter and Cheese, not only just to supply their Wants whilst they were upon the Island, but also to serve them long after…” (Funnell, p. 20-1)

Juan Fernandez Island is where Alexander Selkirk [Defoe's model for Crusoe] was marooned for four years and four months.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=334051)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_334051_menu)

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

* Goat Specialist
* 
* 
* 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: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted December 21, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=334226) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=334226)

Some good details in this:

“[1705] The Cocoa-Tree is small, and the Nut or Kernel bigger than an Almond; and ripens in a great Husk, wherein are sometimes 30, nay 40 Cocoas. These Cocoas are made use of to make Chocolate: And as in England we go to the Tavern to drink a Glass of Wine, so they do here (upon this Coast of Mexico) as frequently go to their Markets to drink a Dish of Chocolate; And the Indians count it a very wholesom Drink. We were glad, whilst we were upon this Coast, to make three Meals a Day of it for near a Month. We would much rather, if we could, have fed upon Flesh; But however, living near a Month upon Chocolate, it made us very fat, and we found that it kept us very well in Health. Whether, if we had lived upon it much longer, it would have done us hurt, I know not; but I am apt

\_\_

to believe it would have increased our Fat too fast, and so have made us unhealthy.” (Funnell, p. 89-90)

**Edited December 21, 2008 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=334226)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_334226_menu)

[**Cannibal Chrispy**](http://pyracy.com/index.php?/profile/10529-cannibal-chrispy/)

* Auspicious Auctioneer
* 
* 
* Member
* 1,221 posts
* Gender:Male
* Location:South Florida

([IP: 74.4.56.204](http://pyracy.com/index.php?/modcp/ip-tools/&ip=74.4.56.204)) · · 

[Posted December 23, 2008](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=334546) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=334546)

Lest we forget the "Custom of the sea".

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=334546)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_334546_menu)

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

* Goat Specialist
* 
* 
* 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: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted February 22, 2009](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=344542) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=344542)

I thought this was funny. He seems to be describing the armadillo and the skunk to me. It's from John Wood's *Captain Wood’s Voyage Through the Streights of Magellan, &c.*, from William Hacke’s *A collection of original voyages (1699)*:

“[1670, Port of St. Julian] Ostridges are also very numerous there, and run so wondrous swift, that they are not to be taken without Dogs: Besides which, we found many such Hares here, as have already been mentioned to have been at Port *Desire*, some of them weighing twenty Pounds. The Foxes are numerous in this Country, but less than those in *England*. Here is moreover a little Animal that is somewhat less than a Land-Turtle, having a jointed Shell on his back, and which we found to be excellent Food, the *Spaniards* call it *A Hog in Armour*. But above all, I cannot pass over without mentioning a little Creature with a Bushy Tail, which we called a Huffer, because when he sets sight on you, he’ll stand vapouring and patting with his Fore-feet upon the Grounnd, and yet hath no manner of defence for himself but with his Breech; for upon your approaching near him, he turns about his Back-side, and squirts at you, accompanied with the most abominable Stink in the World.” (Wood, p. 69)

**Edited February 22, 2009 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=344542)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_344542_menu)

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

* Goat Specialist
* 
* 
* 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: 64.241.37.140](http://pyracy.com/index.php?/modcp/ip-tools/&ip=64.241.37.140)) · · 

[Posted February 22, 2009](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=344544) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=344544)

Also from Wood (which I find very interesting):

“[1670, Port of St. Julian] Before our departure from hence, we sowed several sorts of *English* Seed, such as Turnips, Carrots, Colworts, Reddishes, Beans, Pease and Onions. Some of each of which, that the *Patagonians* had left, we found upon our return. The Turnips were very good, but for the Reddishes, Beans and Pease, they were gone to Seeds; Neither could we perceive that the *Indians* had used any of them, but only pulled them up by the Roots, and then left them to wither.” (Wood, p. 73)

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=344544)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_344544_menu)

[**Graydog**](http://pyracy.com/index.php?/profile/5382-graydog/)

* Notorious Pyrate
* 
* 
* Member
* 796 posts
* Gender:Polly Wanna Cracker
* Location:The Sea
* Interests:My interest is becoming a one percenter so I can laugh at the 99 percenters. HAHAHAHAHAHA, Wow, guess I made it. Yo Ho.

([IP: 71.95.51.46](http://pyracy.com/index.php?/modcp/ip-tools/&ip=71.95.51.46)) · · 

[Posted February 22, 2009](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=344601) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=344601)

The seeding of islands both with seeds and live stock for the purposes of later resupply is a fascinating subject that gets missed in many a history book. I’d think with the folks concerned about environmental impact and species migration that this would be a subject more fully explored and discussed in mainstream histories.

We have a situation out in Southern California where a similar concept was used and that’s how we got our eucalyptus trees introduced in the late 19th century. They were brought in for railroad ties as they were the fastest growing tree available (if you consider Australia available), but upon first harvest the trees’ wood was found unsuitable for railroad ties, too late, the species had a foothold in SoCal by then.

Very interesting post Mission, thank you.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=344601)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_344601_menu)

[**Patrick Hand**](http://pyracy.com/index.php?/profile/1049-patrick-hand/)

* The sailor's sailor
* 
* 
* Moderator
* 6,100 posts
* Gender:Male
* Location:TH' Mountains of Central California
* Interests:I like wierdness... Klingon, Pyrate..... and even..... gasp.... Renn Faires...... (Baseball and tractor pulls I'd have to think about.... could be wierd or Not,,,,)

([IP: 207.104.49.59](http://pyracy.com/index.php?/modcp/ip-tools/&ip=207.104.49.59)) · · 

[Posted February 22, 2009](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=344618) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=344618)

 Quote

that’s how we got our eucalyptus trees introduced in the late 19th century.

But it makes good firewood if you split it before it dries....... 

OK... on topic.... Kinda funny how early books describe the animals and birds found in the New World... then tell you how tasty they were.... 

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=344618)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_344618_menu)

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

* Goat Specialist
* 
* 
* 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: 24.231.217.242](http://pyracy.com/index.php?/modcp/ip-tools/&ip=24.231.217.242)) · · 

[Posted February 23, 2009](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=344671) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=344671)

 Graydog said:

We have a situation out in Southern California where a similar concept was used and that’s how we got our eucalyptus trees introduced in the late 19th century. They were brought in for railroad ties as they were the fastest growing tree available (if you consider Australia available), but upon first harvest the trees’ wood was found unsuitable for railroad ties, too late, the species had a foothold in SoCal by then.

True. Although plants are also spread 'naturally' across islands and continents, the common culprit usually being identified as bird poop. (This is if you consider humans spreading them unnatural. I would enjoy arguing this point about over several shots of single malt scotch as I think the distinction is mostly arbitrary. Folks swimming in Kudzu in the southeast might argue with me, but boundaries are just arbitrary constructs we mentally invent. Evolution is as evolution does, no matter who helps it along.)

**Edited February 23, 2009 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=344671)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_344671_menu)

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

* Goat Specialist
* 
* 
* 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: 98.243.85.161](http://pyracy.com/index.php?/modcp/ip-tools/&ip=98.243.85.161)) · · 

[Posted February 15, 2010](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=379848) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=379848)

Some of us are always wondering about the Spanish and their ship-board conditions, so I thought I'd share this. It's from *The Memoirs of Pére Labat 1693-1705*, translated and edited by John Eaden. Labat's ship was captured by the Spanish but the French managed to convince the Spanish that he (Father Labat) was a *Commissaire du Saint Office* (some sort of high official given power by the King) and so he was given special treatment shipboard by the Spanish.

Preserves, biscuits, and wine were served, and we discussed the events which must have surprised all Europe, and agreed war would be the result of it [when he was captured by the Spaniards].” (Labat, p. 186)

“They were cooking their food on decks between the main and mizzen masts, but when they are at sea I believe that the galley is under the fo’c’sle. Each member of the crew has his own private pot, for the sailors and solider are called *signores Marineros y loss ignores Soldados*, and are too high and might to be fed *a la Gamelle* as our fellows.” (Labat, p. 186)

“The first course was five dishes of fruit and the chaplain first served the Governor, and then the rest of the company. After the fruit had been removed, a large dish of sausages and tripe was served. This surprised me as it was Holy Saturday, but the

\_\_

chaplain observing this told me that at sea one did the best one could, and further that the Pope’s bull of the Crusade allowed privileges which I might also enjoy since I was their guest. Naturally I did my best to oblige my hosts and ate everything with a hearty appetite. The sausages were followed by three large boiled chickens, and these by a ragout of pork. After this we ate a dish of pigeons, then a great bowl of potato broth, and to finish we had chocolate. I found it strange that nearly every one ate cassava instead of biscuits, though it was very white, light, and well cooked. But I found it still more strange to see no one drinking, and waited for some one to begin. In the end I grew impatient and asked if I might have something to drink, for the sausages had made me thirsty. A servant at once brought me an earthenware cup holding about a pint of water. I thereupon told the chaplain that only invalids and chickens drink water in my country, but that I was a man and in very good health too. A servant then brought me a large glass of wine on a tray. But here was another difficulty, for I was not in the habit of drinking wine without water. In the end I had to call my boy, who was searching all the ship for my lost belongings [which had been taken by the Spanish soldiers when they took Labat’s ship prisoner], to come and serve me in the way I am accustomed. It was then these gentlemen’s turn to be surprised when they saw me drink my wine mixed with water, for this is quite different to their custom. They drank very little at meals

\_\_

and then only water, and when one of them drank, his neighbour would as often as not drink what remained in the cup.

At the end of the meal each person was given a glass of wine and drank to the Governor’s health.

As a rule but one meal a day is served, and besides this meal most of the Spaniards only ate preserves and chocolate. But so long as we were their guests we were also given a very good supper, which the chaplain and some of the officers always shared with us more for the sake of hospitality than because they were hungry.” (Labat, p. 187-9)

**Edited February 15, 2010 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=379848)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_379848_menu)

[**Black William**](http://pyracy.com/index.php?/profile/11211-black-william/)

* Bilge Rat
* 
* 
* Member
* 7 posts
* Gender:Male
* Location:Davenport, California
* Interests:Playing guitar and bones, and anything else I can make noise with, including me own voice; writing and singing pirate songs; rum, ale, and a good tavern

([IP: 66.53.120.136](http://pyracy.com/index.php?/modcp/ip-tools/&ip=66.53.120.136)) · · 

[Posted March 6, 2010](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=380935) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=380935)

 On 12/20/2008 at 10:13 AM, Mission said:

Here's an interesting piracy food tale from William Funnell's book *Voyage Round the World*. This is from his 1704 journal entries.

“I have heard Captain *Martin* tell of some *French* Pirates who were in these Seas, that having been sometime cruising up and down, and not meeting with a sufficient Booty, and being every where discovered by the *Spaniards*, and out of hopes of getting any more; they concluded to come to this Island of *Juan Fernando’s*, they being twenty in number, and there to lie nine or ten Months; which accordingly they did, and landed on the West side of the Island; then drew there little Armadilla ashoar, and in a small time brought the Goats to be so tame, as that they would many of them come to themselves to be milked; of which Milk they made good Butter and Cheese, not only just to supply their Wants whilst they were upon the Island, but also to serve them long after…” (Funnell, p. 20-1)

Juan Fernandez Island is where Alexander Selkirk [Defoe's model for Crusoe] was marooned for four years and four months.

Goats were first introduced onto Juan Fernandez Island in 1540 by Juan Fernandez, discoverer of the island, as a food source for future mariners. I believe it was a common practice at the time to introduce goats on islands as a future food source. Goats reproduce rapidly, particularly on islands with few predators, and can live on forage, not requiring the rich pastures required by cattle. Making cheese would be relatively easy, but as the cream does not separate from goats milk as it does in cows milk, making butter would be more difficult. Modern cream separators for goats milk use centrifugal force. I am not sure how or if they made butter from goats milk in 1704.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=380935)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_380935_menu)

[**landlubbersanonymous**](http://pyracy.com/index.php?/profile/19729-landlubbersanonymous/)

* Plunderer
* 
* 
* Member
* 354 posts
* Gender:Not Telling
* Location:California, USA
* Interests:History, arts, collecting, reenacting

([IP: 72.67.12.99](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.67.12.99)) · · 

[Posted October 6, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403356) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403356)

In *The Sea Rover's Practice* by B. Little there's mention of *La Cuisine des Flibustier*s... a 300+ page book on French pirate recipes. Has anyone ever seen or acquired this? We were considering scooping up a copy.

- Eric & Family

Amazon link...

[http://www.amazon.co.../dp/2752905130/](http://www.amazon.com/cuisine-flibustiers-French-M%C3%83%C2%A9lani-Bris/dp/2752905130/)

Sample text...

[http://www.etonnants...php?article6468](http://www.etonnants-voyageurs.com/spip.php?article6468)

An (English) review...

[http://www.frenchpub...ibustiers-.html](http://www.frenchpubagency.com/Title-199145-Gastronomy/La-Cuisine-des-Flibustiers-.html)

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403356)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_403356_menu)

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

* Goat Specialist
* 
* 
* 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: 75.128.82.198](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.82.198)) · · 

[Posted October 6, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403357) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403357)

Bookfinder is your friend when it comes to odd books like [that one](http://www.bookfinder.com/search/?ac=sl&st=sl&ref=bf_s2_a1_t1_1&qi=iMB7DTOt83COUwlJxxQuqqPFdcw_9362688839_1:7:250&bq=author%3Dmelani%2520le%2520bris%26title%3Dcuisine%2520des%2520flibustiers). (Hope you can read French.)

**Edited October 6, 2011 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403357)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_403357_menu)

[**landlubbersanonymous**](http://pyracy.com/index.php?/profile/19729-landlubbersanonymous/)

* Plunderer
* 
* 
* Member
* 354 posts
* Gender:Not Telling
* Location:California, USA
* Interests:History, arts, collecting, reenacting

([IP: 72.67.12.99](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.67.12.99)) · · 

[Posted October 12, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403491) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403491)

 On 10/6/2011 at 3:52 PM, Mission said:

Bookfinder is your friend when it comes to odd books like [that one](http://www.bookfinder.com/search/?ac=sl&st=sl&ref=bf_s2_a1_t1_1&qi=iMB7DTOt83COUwlJxxQuqqPFdcw_9362688839_1:7:250&bq=author%3Dmelani%2520le%2520bris%26title%3Dcuisine%2520des%2520flibustiers). (Hope you can read French.)

Thanks for link.

Re: French... we'll wing it. Hey, we can always test results on the neighbors eh? 

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403491)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=4#elControls_403491_menu)

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

* Mercury Malefactor
* 
* 
* 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 12, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403498) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403498)

We should discuss those fishes that were eaten into extinction on very specific islands at some point. Certain varieties of birds as well. We don't think of these of course, because, well...they're gone.

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

* Goat Specialist
* 
* 
* 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: 75.128.82.198](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.82.198)) · · 

[Posted October 12, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403507) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403507)

The great joy of reading period accounts is that they call animals by whatever random and misspelled name they come across, often using very badly spelled versions of the local language/dialect. So before you can determine just what is and is not extinct in the account, you must first figure out what the heck they're even talking about.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403507)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403507_menu)

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

* Mercury Malefactor
* 
* 
* 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 12, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403509) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403509)

 On 10/12/2011 at 0:24 PM, Mission said:

The great joy of reading period accounts is that they call animals by whatever random and misspelled name they come across, often using very badly spelled versions of the local language/dialect. So before you can determine just what is and is not extinct in the account, you must first figure out what the heck they're even talking about.

Too true. I had at least three different accounts of species being harvested to extinction for settlers and sailors in the Caribbean, but lost the references five years back along with numerous other materials I had collected. I do know of a great many extinction incidents in Madagascar and surrounding islands, such as Reunion during the Golden Age. The area is notorious for extinction, especially when you consider the fate of the Dodo.

**The Réunion Shelduck or Kervazo's Egyptian Goose** (Alopochen kervazoi) is an extinct species of goose from Réunion. It was a close relative of the Egyptian Goose and was about the same size. There is only one description remaining, that of Dubois made in 1674. He merely mentions that they were similar to European geese but smaller, with the bill and feet being red. Apart from that, the species is only known from brief reports and subfossil bones. Waterfowl on Réunion were overhunted. As early as 1667, François Martin complained of unsustainable hunting. The last record of the species is a 1709 listing of de la Merveille who stated that ducks and geese occurred "in quantity", but as Feuilley had not listed waterfowl in his 1705 catalogue of Réunion's animals, de la Merveille's record is obviously based on obsolete hearsay information. Thus, the last record of the species appears to be the report of Père Bernardin in 1687. The species probably became extinct during the 1690s.

**The Mauritian Shelduck** (Alopochen mauritianus) is an extinct species of goose from Mauritius. It was a close relative of the Egyptian Goose. Known from one or two subfossil carpometacarpus bones and a few descriptions, this bird was about the size of a Brent Goose. Its appearance is unknown, except that its wings showed the typical color pattern of shelducks. It is sometimes considered conspecific with the Malagasy Shelduck; in this case it would become the nominate subspecies, as Alopochen mauritianus mauritianus. Sometimes even in scholarly sources one can find references to a supposed "Mauritius Swan" or "Mauritius Comb Goose". These refer to the initial misidentification of the Alopochen mauritianus bones as belonging to the genus Sarkidiornis, but as early as 1897 the true nature of this bird was realized. Like its Réunion relative, the Mauritian Shelduck was rapidly hunted to extinction. Still reasonably plentiful in 1681, the population collapsed soon afterwards, and Leguat found "wild geese" to be "already rare" in 1693. In 1698, governor Deodati declared them to be extinct.

**Elephant birds**, which were giant ratites native to Madagascar, have been extinct since at least the 17th century. Étienne de Flacourt, a French governor of Madagascar in the 1640s and 1650s, recorded frequent sightings of elephant birds. Also the famous explorer and traveler Marco Polo mentions very large birds in his accounts of his journeys to the East during the 12th-13th centuries. These earlier accounts are today believed to describe elephant birds. Aepyornis was the world's largest bird, believed to have been over 3 metres (10 ft) tall and weighing close to 400 kg (880 lb). Remains of Aepyornis adults and eggs have been found; in some cases the eggs have a circumference of over 1 metre (3 ft) and a length up to 34 centimetres (13 in). The egg volume is about 160 times greater than a chicken egg.

**Réunion Pochard**, Aythya cf. innotata (Réunion, Mascarenes, c.1690s) The bird became extinct on both islands almost simultaneously and for the same reason: overhunting. On Mauritus, the "grey teals" were found in "great numbers" in 1681, but in 1693, Leguat (1708) found "wild ducks" to be already rare. In 1696, governor Deodati mentioned the species for the last time to be extant. On Réunion, the species is last mentioned to occur "in quantity" in de la Merveille's 1709 listing of the island's wildlife, but as Feuilley had not listed waterfowl in his 1705 report, de la Merveille's record is obviously based on obsolete hearsay information. The last reliable Réunion record of the species appears to be the report of Père Bernardin in 1687; thus, the date of extinction can be assumed to be the late 1690s on Mauritius, and a few years earlier on Réunion. The reports of Bernardin and (1710) Boucher are puzzling insofar as that they mention both geese, sarcelles (teals, this species) as well as canards (ducks, larger than sarcelles) as occurring or having occurred on Réunion. It is possible that a carpometacarpus bone apparently of an Aythya diving duck is referrable to these canards. If so, these birds were probably related to the Madagascar Pochard, of which only small numbers are known to remain.

**The Red Rail or Red Hen of Mauritius**, Aphanapteryx bonasia, is an extinct rail. It was only found on the island of Mauritius. The Red Rail, which today is only known from a large number of bones, some descriptions and a handful of drawings and paintings, was a flightless bird, somewhat larger than a chicken (about 50 cm). Its plumage was reddish brown all over, and the feathers were fluffy and hairlike; the tail was not visible in the living bird and the short wings likewise also nearly disappeared in the plumage. It had a long, slightly curved, brown bill and comparatively (for a rail) long legs. Altogether, it resembled a lean kiwi more than a rail. The Red Rail is discussed in almost every report about Mauritius from 1602 on; however, the details provided are repetitive and do not shed much light on the bird's life history; rather, they dwell upon the varying ease with which the bird could be caught according to the hunting method and the fact that when roasted it was considered a good substitute for pork. Most of the information on the appearance of the bird comes from the painting by Joris Hoefnagel, done from a bird living in the menagerie of Emperor Rudolph II around 1600. More enigmatically, a bird resembling a Red Rail is figured in Francesco Bassano the Younger's painting Arca di Noè ("Noah's Ark"). As Bassano died before the Dutch colony was established on Mauritius in 1598, the origin of the bird is a mystery. Finally, there are some rather crude depictions of what apparently is this bird in three of the 1620s dodo paintings by Roelant Savery. What can be said is that around 1600, possibly earlier, a small number of Red Rails reached Europe alive. In addition, there are four more or less crude drawings done on Mauritius. The rail was hunted to extinction in the century after its discovery. The dodo was considered rather unpalatable, and usually only killed out of curiosity or boredom, but the Red Rail was a very popular gamebird for the Dutch and French settlers. While it could usually make good its escape when chased, it was easily lured by showing the birds a red cloth, which they approached to attack; a similar behavior was noted in its relative, the Rodrigues Rail. The birds could then be picked up, and their cries when held would draw more individuals to the scene, as the birds, which had evolved in the absence of predators, were curious and not afraid of humans. As it nested on the ground, pigs which ate their eggs and young probably contributed to its extinction. When François Leguat (1708), who had become intimately familiar with the Rodrigues Rail in the preceding years, came to Mauritius in 1693, he remarked that the Red Rail had already become rare; he was the last source to mention the bird. It can be assumed to have been extinct around 1700. Determination of the rail's status and disappearance is complicated because the local name for the dodo, Todaersen (or dodaersen, "fat-arses") was transferred to the Red Rail, which was just as plump-rumped, with the dodo's impending extinction.

**The Réunion Rail** (Dryolimnas augusti) also known as Dubois's Wood-rail is an extinct rail species which was endemic to the Mascarenes island of Réunion. The scientific name commemorates French poet Auguste de Villèle (1858-1943) whose interest in the history of Réunion and hospitality made it possible for numerous naturalists to discover and explore the caves of Réunion. The subfossil remains of the Réunion rail were unearthed in 1996 in the Caverne de la Tortue on Réunion and scientifically described in 1999. The material includes two complete tarso-metatarsi, five vertebrae, one sacrum, one coracoid, two humeri, one ulna, three femora, ten pedal phalanxes and one fragment of the left mandibula. The appearance of the bones identifies the Réunion rail as close relative of the White-throated Rail and the Aldabra rail. The large and stout tarsometatarsus shows that it might have been the largest known taxon within the genus Dryolimnas. Historically there is one travel report which might refer to this species. In 1674 Sieur Dubois mentioned a rail in his report “Les voyages faits par le sievr D.B. aux isles Dauphine ou Madagascar, & Bourbon, ou Mascarenne, és années 1669, 70, 71, & 72: dans laquelle il est curieusement traité du cap Vert de la ville de Surate des isles de Sainte Helene, ou de l'Ascension: ensemble les moeurs, religions, forces, gouvernemens & coûtumes des habitans desdites isles, avec l'histoire naturelle du païs. Paris : Chez Claude Barbin“ which he named «Râle des Bois» (translated as wood-rail). This species should be not confused with the Réunion Swamphen which referred too as «Oiseau Bleu» in the same report. The Réunion Swamphen was described as large as the Réunion Sacred Ibis (previously known as Réunion Solitaire) while the Réunion rail might have reached approximately the size of the Common moorhen. The Réunion rail was probably flightless because the proportions of the wing bones in comparison to those of the leg bones are similar to those of Aldabra rail which is likewise flightless. As Dubois's account is the only historical reference about the Réunion rail it might be possible that it became extinct in the late 17th century.

**The Mascarene Coot** (Fulica newtoni) is an extinct species of coot that inhabited the Mascarene islands of Mauritius and Réunion. Long known from subfossil bones found on the former island, but only assumed from descriptions to also have been present on the latter, remains have more recently been found on Réunion also. Early travellers' reports from Mauritius were, in reverse, generally assumed to refer to Common Moorhens, but it seems that this species only colonized the island after the extinction of the endemic coot. The Mascarene Coot was a large bird and while not flightless, it had reduced flying ability, so that if pursued, it would have even more preferred to escape by diving than it is already a general habit of the coots. As the bird had considerable stamina, it could have easily crossed the ocean between the islands, explaining why a single species occurred on both islands. Dubois is the last author to mention the coot on Réunion. In 1667, François Martin had already complained that hunters had killed off the population on the Etang de Saint-Paul, although the bird was generally considered to be of disagreeable taste. The species fared little better on Mauritius, with Leguat (1708) being, in 1693, the last to record the endemic poules d'eau, saying they were "already rare". Apart from hunting, settlement activity leading to destruction of the marshland habitat seems to have played a major role in the species' extinction.

**The Bermuda Night Heron** (Nyctanassa carcinocatactes) is an extinct heron species from Bermuda. It is sometimes assigned to the genus Nycticorax. It was first described in 2006 by Storrs L. Olson and David B. Wingate from subfossil material found in the Pleistocene and Holocene deposits in caves and ponds of Bermuda. Its anatomy was rather similar to its living relative, the Yellow-crowned Night Heron (N. violacea), but it had a heavier bill, a more massive skull and more robust hind limbs. The specialization of the bill and the hind limbs showed that it was apparently adapted to the feeding on land crabs. There are also early historian reports referring to that species. It possibly became extinct due to the settlement of the Bermuda islands in the 17th century.

**The Réunion Night Heron** (Nycticorax duboisi) is an extinct species of heron formerly occurring on the Mascarene island of Réunion. It was for a long time only known from a single description, that of Dubois published in 1674. He speaks of "bitterns" the size of fat chickens which had grey plumage with white feather-tips and green feet. When subfossil bones were finally recovered in the late 20th century, they were initially described under a new name as the original description was believed to be invalid. However, only the genus initially assigned by Rothschild was incorrect. The Réunion Night Heron was the largest Nycticorax of the Mascarene Islands and larger even than the Nankeen Night Heron. Unlike its relatives from Mauritius and Rodrigues, it was not adapted to a terrestrial lifestyle; its wings were strong and its legs not adapted to chasing prey on foot. Dubois mentions that the birds lived on fish. Altogether, the Réunion species would have appeared very much like an oversized juvenile Black-crowned Night Heron like the one in this image. Of all the reports mentioning ardeid birds on Réunion, only the one of Dubois can be assigned to this species. Significantly, Feuilley in 1705 did not mention these birds, and only in the second half of the 18th century are herons on Réunion referred to again, with the Striated Heron being the only species found, but "very rare". Thus, the Réunion Night Heron probably became extinct around 1700. However, as there are no good reasons for its disappearance (neither habitat destruction nor introduced predators would have affected it much, nor does it seem to have a favorite target for hunters), it may have persisted until considerably later.

**The Mauritius Night Heron** (Nycticorax mauritianus) is an extinct night heron species from Mauritius. It is only known by seven subfossil bone remains consisted of cranium, pelvis, coracoid, ulna, radius, and tarsometatarsus found in Mare aux Songes. Only the coracoid and the tarsometatarsus are left today. It was scientifically discussed in 1893 by Alfred Newton and Hans Gadow from the Cambridge University. Newton and Gadow measured the tarsometatarsus with 81 to 87 mm. It became presumedly extinct in the late 17th century and was probably first mentioned by François Leguat in 1693 who described them as "great flight of bitterns".

**The Réunion Sacred Ibis**, Threskiornis solitarius, is an extinct bird species that was native to the island of Réunion. It is probably the same bird discovered by Portuguese sailors there in 1613. Until recently assumed by biologists to have been a relative of the Dodo (Raphus cucullatus), it was thus classified as a member of the didine pigeons (subfamily Raphinae) and called the "Réunion Solitaire" (Raphus solitarius). It had a white plumage, with black wingtips and tail, and a dark, naked head. Bill and legs were long, the former slim and slightly downcurved. All in all, it looked much like a small Sacred Ibis with short wings. The Réunion Sacred Ibis lived solitarily in deep forests near freshwater, where it fed on invertebrates like worms and crustaceans which it caught or dug out of the mud with its long beak. If threatened, it is described to have tried to get away on foot, but using its wings for assistance and to glide short distances, especially downhill. The old vernacular name "Réunion Flightless Ibis" is thus misleading. Travellers' reports as well as bone measurements indicate that it was well on its way to flightlessness, but could still fly some distance on its own power after a running take-off. The last account of the "Réunion Solitaire" was recorded in 1705, indicating that the species probably became extinct sometime early in that century. The bird was at various times identified with 17th century descriptions and paintings of a white dodo-like bird, which did not match the descriptions of solitaries (reclusive non-gregarious large birds) seen by contemporary explorers on Réunion very well – apart from being mostly white. Due to this, some assumed two species (Raphus solitarius and Victoriornis imperialis) co-existed on Réunion (or "Bourbon", as it was called in former times) – one dodo-like, one resembling the Rodrigues Solitaire (Pezophaps solitaria). The latter was a dodo relative that generally was not a social bird but for breeding formed monogamous couples. These defended a territory around their large, easily recognized ground nest, deep in the woods; they were thus said to have a "solitary" lifestyle. Though the same French word was used for the birds of both Rodrigues and Réunion, the Réunion Solitaire was given this name because only single individuals were usually encountered all year round. Similar nesting behaviour as on Rodrigues (in the Réunion bird, or in the dodo for that matter) was never reported, marking a conspicuous difference between the two species.

The bird was first described as follows by Mr. Tatton, the Chief Officer of Captain Castleton:

**The Réunion Pink Pigeon** (Nesoenas duboisi, but see below) is an extinct species of pigeon that formerly lived on the Mascarene island of Réunion. It is known from the description of a rusty-red pigeon given by Dubois in 1674 and a single subfossil humerus that agrees with that of the Pink Pigeon of Mauritius in generic characteristics, except being slightly longer. Also, Dubois' reference to the bill being red at the base and the eyes being surrounded by a red ring suggest that this species was closely allied to the Mauritus taxon. Its genus Nesoenas was often synonymized with Columba in the past, but more recently it has been synonymized with Streptopelia. As the Pink Pigeon and the Madagascar Turtle Dove cannot be firmly placed in either of these two genera but apparently represent a distinct lineage that diverged early, probably from the ancestor of Streptopelia, it seems (at least for the time being) to be best to separate them again in Nesoenas. This restores the genus of the Réunion Pink Pigeon to the one it was originally described under. There seem to have been one to three other species of columbid on Réunion (not counting the invalidated "Réunion Solitaire"). Bontekoe mentioned ramiers (doves) with blue wings in 1619 as being abundant; apparently a species of Alectroenas. Dubois, on the other hand, referred to no less than four kinds of pigeons: ramiers, tourterelles (turtle doves) and two kinds of pigeon, one rusty red - the present species -, the other slate grey. Either the ramiers or the tourterelles of Dubois could refer to a local population of the Madagascar Turtle Dove, possibly an extinct subspecies, which is known from one subfossil humerus and one ulna. The slate-grey bird or the ramiers, respectively, seem to be the birds described by Bontekoe. What the remaining form - the tourterelles or the slate-grey pigeons, respectively - might have been is completely unresolvable at this time, although the possibility of it being a relative of the Rodrigues Grey Pigeon cannot be entirely discounted. Since the Réunion Pink Pigeon was only mentioned explicitly by Dubois, little can be said about its extinction. The last reports of native pigeons were by Père Bernardin in 1687 and by Guillaume Houssaye in 1689, although the Alectroenas may have existed for a somewhat longer time. Feuilley in 1705 mentioned that all native pigeons were extinct; it seems likely that introduced rats and cats, combined with excessive hunting, were the causes of the birds' extinction.

**The Malagasy Turtle Dove** (Nesoenas picturata), also known as the Malagasy Turtle-dove, is a bird species in the pigeon and dove family, Columbidae. It is found in British Indian Ocean Territory, Comoros, Madagascar, Mauritius, Mayotte, Réunion, and Seychelles. It has several subspecies. The Rodrigues Turtle-dove, an extinct but fairly enigmatic taxon from Rodrigues on the Mascarenes may have been another subspecies of N. picturata or a distinct species N. rodericana. The Pink Pigeon (N. mayeri) is its closest living relative, and together they form a lineage apart from both the typical pigeons (Columba) and the typical turtle-doves (Streptopelia), slightly closer to the latter if anything. Consequently, either these two are both placed in Streptopelia, or – as is probably the most accurate solution at present – separated as Nesoenas. The present species was in former times sometimes placed in a monotypic genus Homopelia. While this is not outright wrong, if the Rodrigues population is also placed in Homopelia and Nesoenas is considered distinct too, it would probably be considered oversplitting by modern authors. Though some island populations are rare – some precariously so – as a whole N. picturata is considered a Species of Least Concern by the IUCN.

**The Réunion Owl** (Mascarenotus grucheti) was a small owl that occurred on the Mascarene island of Réunion, but became extinct before living birds could be described; it is only known from subfossil bones. It belongs to the Mascarene owls of the genus Mascarenotus, and most likely was similar to a Long-eared Owl in size and appearance, but with nearly naked legs. The Mascarene Owls were, however, more closely related to the genus Ninox. Compared to the Mauritius Owl and the Rodrigues Owl, it was the most terrestrial species of the genus, with long legs and possibly somewhat reduced flight capability; more probably though it was simply smaller than the Mauritius bird - between that species and the one from Rodrigues in size - but had equally long legs: the only suitable food available in quantity on Réunion were small birds. It can be assumed to have preyed on sleeping songbirds in the manner of the unrelated but convergent Grallistrix "stilt-owls" from Hawai'i. As the bird is not mentioned by any contemporary report, it was either very secretive or became extinct more early than its congeners. Notably, it is not contained in the comprehensive listing of local fauna that Dubois made in 1671-72. By that time, the only introduced predators were pigs. Inferring from the ecology, it is likely that the birds succumbed to predation by rats and maybe cats as they must have been able enough for flight not to be killed off by pigs and thus only became extinct after Dubois' visit, at some date closer to the year 1700. If the bird was ground-nesting, however, it might have been extinct even by the time Dubois did not record it, but this hypothesis does not seem to agree what can be inferred from the rather long survival of its Mauritius relative.

**Edited October 12, 2011 by William Red Wake**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403509)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403509_menu)

[**landlubbersanonymous**](http://pyracy.com/index.php?/profile/19729-landlubbersanonymous/)

* Plunderer
* 
* 
* Member
* 354 posts
* Gender:Not Telling
* Location:California, USA
* Interests:History, arts, collecting, reenacting

([IP: 72.67.12.99](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.67.12.99)) · · 

[Posted October 12, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403526) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403526)

Are all those creatures extinct via consumption by humans?

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403526)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403526_menu)

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

* Mercury Malefactor
* 
* 
* 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 12, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403531) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403531)

Many of them were hunted to extinction, but a few died as a result of the shift in the ecosystem by displacement and the killing of the other species. Some early accounts talk about settlers killing dodos out of boredom, but while the human impact is the primary cause at Madagascar and Reunion, it is not always the case everywhere. For example, a fish in Utah lake was fished heavily for years, but when the lake dropped dramatically because of drought one year and froze at a level too low that winter, the fish were actually *overcrowded* under the ice and the population never recovered and eventually went extinct. Still, the human impact can be heavy. In Cuba, many species of native rats and mice were killed by the introduction of European rats brought over on ships.

I only brought it up because it's interesting to imagine that sailors ate something that no longer exists today. Pirates traveling around the Cape of Good Hope into the spice regions of the Orient could have eaten dodo, ibis, pigeons and crane that are just gone now.

**Edited October 12, 2011 by William Red Wake**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403531)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403531_menu)

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

* Goat Specialist
* 
* 
* 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: 75.128.82.198](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.128.82.198)) · · 

[Posted October 13, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403541) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403541)

It is interesting. Thanks for putting that list together. I am occasionally stymied when I read some of these books by not being sure what plant, animal or medical tool the author is talking about because the labels were not standardized. Then all you have to go by is the description which can be like hunting for a needle in a haystack if you're not an expert in whatever area the author is talking about.

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403541)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403541_menu)

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

* Mercury Malefactor
* 
* 
* 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 13, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403554) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403554)

I found some more extinct birds from the period...

Martinique Parrot (Amazona Martinicana) - 1722, Martinique

Labat's Conure (Aratinga Labati) - 1722, Guadaloupe

Guadaloupe Red Macaw (Ara Guadeloupensis) 1722 - Guadaloupet

Chatham Is. Swan (Cygnus sumnerensis) - 1690 Chatham

Leguat's Gelinote (Aphanapteryx Leguati) - 1730 Rodriguez

I still can't find the account I discovered about extinct fish in the Caribbean. I remember reading about several animals that were hunted to extinction in the West Indies, but I can't find it. That's the problem with tripping over an article while looking for something unrelated. You can never find it again.

**Edited October 13, 2011 by William Red Wake**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403554)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403554_menu)

[**landlubbersanonymous**](http://pyracy.com/index.php?/profile/19729-landlubbersanonymous/)

* Plunderer
* 
* 
* Member
* 354 posts
* Gender:Not Telling
* Location:California, USA
* Interests:History, arts, collecting, reenacting

([IP: 72.67.12.99](http://pyracy.com/index.php?/modcp/ip-tools/&ip=72.67.12.99)) · · 

[Posted October 15, 2011](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=403636) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=403636)

 On 10/13/2011 at 8:09 AM, Mission said:

It is interesting. Thanks for putting that list together. ...

Ditto that!

Killer Shrews! Link to interesting info on a cousin of the Hispaniolan solenodon. This predatory shrew in Cuba has venom in its teeth. (Which was thought to be extinct but is still around.)

[http://www.edgeofexi...s\_info.php?id=4](http://www.edgeofexistence.org/mammals/species_info.php?id=4)

**Edited October 15, 2011 by landlubbersanonymous**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=403636)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_403636_menu)

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

* Goat Specialist
* 
* 
* 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 25, 2012](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=411821) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=411821)

Hey, I know it's been awhile (like... [years](http://pyracy.com/index.php?/topic/15543-gone-fishing/page__hl__catch)) since we discussed seines (nets) in this thread, but I came across another reference to them in *Extracts from the Diaries of Dr. John Covel*, 1670-1679 and I thought I'd throw it into the mix. (To this day I can't think of seines without Dutchman coming to mind.)

"Our Capt. caried a net on shoar, which by all our Seamen was called a *Sain*... It was a sort of drag net. Having obtained leave, we turned it twice or

\_\_

thrice in the sea, but we catch't few fish, and those very small ones. They wer *Mullet*, *Barboni*, and our common *plaice* and a little sort of what we call *Maids*." (Covel, p. 120-1)

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=411821)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_411821_menu)

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

* Goat Specialist
* 
* 
* 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 November 12, 2012](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=412065) (edited) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=412065)

I was fishing on the web for images when I found this in a rather interesting book called [Privateering and Piracy in the Colonial Period: Illustrative Documents](http://www.gutenberg.org/files/24882/24882-h/24882-h.htm#DOC_145) by John Franklin Jameson at Project Gutenberg. It's a bill of lading for provisions supplied to the privateering ship *Revenge* in 1741.

*"Account of the Provisions taken on Board the Sloop Revenge att Rhode Island, Viz.*

Beef 50 bb. at £7. 10 per bb. - £375

Pork 18 bb. £12 per bb. - £216

Flowr 64 bb. £8 per bb. - £512

Bread 50 C. £4 per C.- £200

Beans 10 bus. - £8

Rum 100 Gall. 10s. per Ga. - £50

Sugar 1C.2 £8 per C. - £12

Hogs fatt a Cagg - £7

(Totaling) £1380" (page 385)

**Edited November 12, 2012 by Mission**

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=412065)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_412065_menu)

[**Quartermaster James**](http://pyracy.com/index.php?/profile/4887-quartermaster-james/)

* LUNATIC
* 
* 
* Member
* 1,662 posts
* Gender:Male
* Location:Sailing the Islets of Langerhans
* Interests:Interests cannot be left blank, so the machine says.

([IP: 75.93.45.41](http://pyracy.com/index.php?/modcp/ip-tools/&ip=75.93.45.41)) · · 

[Posted November 13, 2012](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=412067) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=412067)

 On 11/12/2012 at 3:17 PM, Mission said:

I was fishing on the web for images when I found this in a rather interesting book called [Privateering and Piracy in the Colonial Period: Illustrative Documents](http://www.gutenberg.org/files/24882/24882-h/24882-h.htm#DOC_145) by John Franklin Jameson at Project Gutenberg. It's a bill of lading for provisions supplied to the privateering ship *Revenge* in 1741.

Nice find!

* [Quote](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5)
* [Edit](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=editComment&comment=412067)
* [Options](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&page=5#elControls_412067_menu)

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

* Goat Specialist
* 
* 
* 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 November 13, 2012](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=findComment&comment=412069) · [Report post](http://pyracy.com/index.php?/topic/12782-the-food-sailors-ate/&do=reportComment&comment=412069)

Yes, I really hope to read the relevant bits of that book. It looks quite informative.