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A Taste of Wales in Food and Pictures

Theodora FitzGibbon

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A TASTE OF WALES
IN FOOD AND IN PICTURES
THEODORA FITZGIBBON
Welsh Traditional Food

A TASTE OF WALES

Theodora FitzGibbon

Period photographs specially prepared by George Morrison

Pan Books London and Sydney
For Margaret, Rosemary and Charles Leach, with affection and many thanks for their kindness and help. Also to the memory of Great-Aunt Polly Mary, and my Mother

Also by Theodora FitzGibbon in Pan Books
A Taste of Scotland
A Taste of Ireland
A Taste of London
A Taste of the West Country

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‘There were jumping sausages, roasting pies,
And longloaves in the bin,
And a stump of Caerphilly to rest our eyes,
And a barrel rolling in.

... 

‘O a ham-bone high on a ceiling-hook
And a goose with a golden skin,
And the roaring flames of the food you cook:
For God’s sake let us in!’

Vernon Watkins, from Ballad of the Mari Lwyd. Reprinted by permission of Faber & Faber Ltd.
INDEX

Anchovies. See Sgadan Abergwaun, 1
Anglesey Eggs, 23
Apple Sauce, Spicy, 42
Apricocke Wine, 23

Bara, 90
Bara Brith, 108
Bara Ceirch, 2
Bara Gwenith, 90
Bara Lawr, 88
Bara Sinsir, 8
Beef, Spiced, 92
   Welsh Braised, 73
Berdys, 41
Blackberry Curd, 48
   Wine, 48
Boiled Ham and Parsley Sauce, 86
Braised Beef, Welsh, 73
   Game Birds, 6
Bread. See Bara
Breast of Veal, Stewed, 103
Brewis, 107
Brithyl à Chig Moch, 16
Buck Rarebit, 78
Cacen Gneifio, 47
Cacs Ffair Llanddarog, 59
Cawl Cymreig, 35
Cawl Llysiau Gardd, 20
Caws Pobi, 78
Cheese Cake, 66
Cig Eidion Cymreig Wedi Ei Frwysio, 73
Cig Moch Wedi Ei Ferwi à Saws Persli, 86
Cig Oen, Cig Dafad, 32
Cig Oen à Mèl, 57
Cig Oen Rhost à Saws Criafol, 100
Clams. See Cregyn Gleision, 15
Cockle Cakes, 36
   Pie, 77
   Cockles, 36, 77, See also Cregyn Gleision, 15
   Cocos, 36
   Corgimychiaid, 41
   Cream Salad Dressing, 24
   Cregyn Gleision, 15
   Crempog, 115
   à Bwyd Môr, 115
   Crempog Geirch, 53
   Crempog Las, 50
   Cyflaith, 118
   Cyw iâr, 113
Diod Sinsir, 54
Duck, Welsh Salt, 99. See also Pastai Ffowlyn Cymreig, 63
   Dumplings, 86
   Eog, 30
   Eog Rhost, 97
   Eve's Pudding, 63
   Ffagots, 28
   Fish, 104
   Game Birds, Braised, 6. See also Pastai Ffowlyn Cymreig, 63
       Garden Vegetable Soup, 20
       Ginger Beer, 54
       Gingerbread, 8
       Glamorgan Sausages, 60
       Golwethau Cig Dafad, 32
       Cig Oen à Phys, 32
       Goose, 42
       Stuffed Roast, 42
       Gower Oyster Soup, 60
       Granville Sauce, 44
       Griddle Cakes. See Welsh Cakes, 59
       Grouse. See Braised Game Birds
       Gwin Mwyar Duon, 48
       Gwlybw Hufen, 24
       Gwyydd, 42
       Ham, Boiled, with Parsley Sauce, 86
       cooked with cider, 86
       Harvest Cake, 107
       Herrings, 1
       Potted, 53
       Honey Cake, 39
       Honeyed Lamb, 57
       Hot-pot, 10
       Hwyaden Hallt Cymreig, 99
       John Dory. See Sgadan Abergwaun, 1
       Katt Pie, 27
       Lamb or Mutton, 32
       Chops, 32
       Honeyed, 57
       Saddle of, Roast, 100
       Soup. See Cawl Cymreig, 35
       See also Katt Pie, 27
       Laver, 88
       Sauce, 88
       Laverbread, 88
       Lawr, 88
       Leek Pasties or Turnovers, 24
       Leek Tart or Flan, 82
       Liver. See Ffagots, 28
       Mackerel. See Sgadan Abergwaun, 1
       Mead (Metheglin), 116
       Medd Hen Ffasiwn, 116
       Monmouth Pudding, 111
       Mother's Supper, 50
       Mussel Soup, 15
       Stew, 15
       Mutton. See Lamb or Mutton
       Oatcakes: Bara Ceirch, 2
       Crempog Geirch, 53
       Oatmeal Pancakes, 53
       Omelette, Welsh, 50
       Onion Cake, 75
       Onion Sauce, 99
       Oyster Soup, Gower, 60
       Oysters, 60
Pancakes, 115
  Oatmeal, 53
with Sea-food, 115
Parsley Sauce, 86
Partridge. See Braised Game Birds, 6
Pastai Ffowlyn Cymreig, 63
Pastai Gocos, 77
Pasteiod Cennin, 24
Pastry, 82
  short-crust, 63
  suet, 27
Pheasant. See Braised Game Birds, 6
Pice ar y Maen, 59
Pigeon. See Braised Game Birds, 6
Plate Cake, 5, 107
Potato and Apple Cake, 66
Potato Cakes, 66
Poten Bwmpen, 68
Poultry. See Spatchcock, 113; Welsh Chicken Pie, 63
Prawns, Prawn Paste, 41
Pumpkin, 68
  Pie, 68
Punchnef, 75
Pwdfin Caws Pobi Cymreig, 94
Pwdfin Efa, 65
Pwdfin Eryri, 18
Pwdfin Mynwy, 111
Pwdfin Reis Griffiths, 12
Pwmpen, 68
Rabbit. See Pastai Ffowlyn Cymreig, 63
Raisin and Celery Sauce, 86
Rhubarb and Gooseberry Jam, 20
Rice Pudding, 12
Roast Fillet of Veal, 103
  Saddle of Mutton, 100
Salmon, 97
Rowanberry Sauce (jelly), 32
Royal Icing, 80
Saddle of Mutton, Roast, 100
Salmon, 30
  Roast, 97
Saws Criafol, 32
Saws Eog Teifi, 30
Saws Nionod, 99
Saws Gwin, 18
Scallops; Scallops and Bacon, 85.
  See also Cregyn Gleision, 15
Selsig Sir Forgannwg, 60
Sgadan, 53
Sgadan Abergwaun, 1
Shrimps, Shrimp Paste, 41
Shearing Cake, 47
Snowdon Pudding, 18
Soup, Cawl, 35
  Garden Vegetable, 20
  Gower Oyster, 60
  Mussel, 15
Spatchcock, 113
Spiced Beef, 92
Spicy Apple Sauce, 42
Sponge Fingers, 71
Stewed Breast of Veal, 103
Stuffed Roast Goose, 42
Suryn Cyffaith Poeth, 103
Swper Mam, 50
Tafell O Gig Llo Rhost, 103
Tarten Gennin, 82
Tatws Rhost, 10
Teisen 'Berffro, 85
Teisen Blat, 107
Teisen Datws, 66
Teisen Fël, 39
Teisen Galan Ystwyll, 80
Teisen Gocos, 19
Teisen Lap, 5
Teisen Nionod, 75
Torbwt Wedi Ei Fôtsio, 44
Treacle Toffee, 118
Trolennod Blawd Ceirch, 86
Trout, 104
  with Bacon, 16
Tuna. See Sgadan Abergwaun, 1
Turbot, Poached, 44
Twelfth Night Cake, 80
Veal, Roast Fillet of, 103
  Sauce, 103
  Stewed Breast of, 103
Vegetable Soup, Garden, 20
Welsh Braised Beef, 33
Welsh Cakes, 59
Welsh Cheese Pudding, 94
Welsh Chicken Pie, 63
Welsh Rarebit, 78
Welsh Salt Duck, 99
Welsh Veal Sauce, 103
Wholemeal Bread, 90
Wine Sauce, 18
Wyan Sir Fôn, 23
Wystrys, 60