

My Favorite Quince Receipts

To Make a Quinces Moyses or a Wardens Moyses

You must roast your wardens or quinces, and when they be roasted peel them and strain them together. And put in sugar, cinnamon and ginger, and put it in a plate. Then smooth it with a knife and scrape a little sugar on the top, and nick a little with a knife.

from *A Good Housewife's Jewel* by Thomas Dawson, 1596

So this is just a quince applesauce; very easy, just sugar to taste. I don't know what the knife nicking is about - sounds like it's loaf sugar they're using.

.X. Wardonys in syrpe. — Take wardonys, an caste on a potte, and boyle hem till they ben tender ; than take hem vp and pare hem, an kytte hem in to pecys ; take y-now of powder of canel, a good quantyte, an caste it on red wyne, an draw it thorw a straynour ; caste sugre ther-to, an put it [in] an erthen pot, an let it boyle : an theanne caste the perys ther-to, an let boyle togederys, an when thej haue boyle a whyle, take ponder of gyngere an caste ther-to, an a lytil venegre, an a lytil safron ; an loke that it be poynant an dowcet.

Peris in Syrippe. Take Wardens, and cast hem in a faire potte. And boile hem til thei beii tendre ; and take hem vppe, and pare hem in ij. or in iij . And take powder of Caneil, a good quantite, and cast hit in good red wyne, And cast sugar thereto, and put hit in an erthen potte. And lete boile ; And then cast the peris thereto, And late hem boile togidre awhile ; take powder of ginger, And a litel saffron to colloure hit with. And loke that hit be poynante/ And also Doucet/

from 2 15th Century Cookbooks

http://www.archive.org/stream/twofifteenthcent00aust/twofifteenthcent00aust_djvu.txt

This may be the quince recipe I make most frequently. [Wardens are cooking pears - since quinces must be cooked they are pretty interchangeable.] Sometimes I add a little vinegar and sometimes I forget - since one has it and the other doesn't I guess that's okay. I almost never add saffron. The directions seem clear enough to me — don't cook them in water too long since you are going to then cook them in red wine, or they get too soft. If the sugar (or honey) is about up to half then it will keep well, just like a marmelade, but it tastes good with less sugar. [Canel is cinnamon, and doucet means sweet.] Spice to taste.

Menagier's quince marmelade is very similar, with hypocras spices:

To Make Quince Marmelade, take quinces and peel them, then cut in quarters and take out the eye[114] and the seeds, then cook them in good red wine and then strain through a strainer: then take honey and boil it for a long time and skim it, then put your quinces in it and stir thoroughly, and keep boiling until the honey is reduced by half; then throw in powdered hippocras, and stir till cold, then divide into portions and keep it.

from Menagier de Paris, 14c

<http://www.daviddfriedman.com/Medieval/Cookbooks/Menagier/Menagier.html>

For marmelades, I definitely do half fruit half sugar/honey. Cooking in the red wine adds both flavor and color — one can cook quinces slowly for a long time and they will turn red just with water, but then you really have to watch that they don't burn. There are multiple recipes from the 14th to the 17th century of quince marmelades in different colors. I recommend reading those in Martha Washington's cookbook, since it has so many. Hypocras spices usually include cinnamon, ginger and a number of other sweet-type spices. You can find various recipes, including Menagier's. I'll make a separate page of them. I recommend putting this up in sterilized jelly jars. This same recipe if cooked down can be made into Cotignac, or quince fruit paste.

White Marmalad [*1/2 Elinor Fettiplace 1604 + 1/2 Hugh Platt 1644*]

Boyle your quinces till they bee very soft in water, then take them up, + when they are through cold, pare them + [EF/HP] straine them, then dry the pulp in a pan on the fire; and when you see that there is no water in it, but that it beginneth to be stiffe, then mix 2 pound of sugar with 3 pound of pulpe; this marmelade will be white.

Okay, I said equal amounts sugar and fruit. This clearly says otherwise. However, this won't keep for a year either. You do get more fruit flavor. I suggest either making the recipe and eating it! or adding more sugar if you want it to keep. Or check out Martha Washington's cookbook — there are about 16 different quince recipes, most for marmelades. (I'd classify it as 17c English, not 18c American, BTW.)

.xxj. Quyncis or Wardowns in past. — Take & make fayre Rounde cofyns of fayre past ; than take fayre Raw Quynces, & pare hem with a knyf, & take fayre out the core ther-to ; than take Sugre y-now, & a lytel powder Gyngere, & stoppe the hole fulle; & cowche .ij. or .iij. wardonys or quyncej in a cofyn, & keuere hem, & lat hem bake ; & for defaut of Sugre, take hony ; but then putte powder Pepir ther-on, & Gyngere, in the manor be-for sayd.

Quynces or Wardones in paast. Take and make rounde coffyns of paast; and take rawe quynces, and [pare] them with a knyfe, and take oute clene the core ; And take Sugar ynogh, and a litul powder ginger and stoppe the hole ful. And then couche ij. or iij. quynces or wardens in a Coffyn, and keuer hem. And lete hem bake ; or elles take clarefied hony in-stede of sugur, if thou maist none sugur; And if thou takest [hony], put thereto a litul powder peper, and ginger, and put hit in the same maner in the quynces or wardens, and late hem bake ynogh.

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So this is like an apple dumpling, except with 2 or 3 fruits — 3 looks nice. The hardest part is coring the quinces. I now use a melon baller for this task - it really helps a lot. If you can't manage to core them, you can always make a quince pie instead, which tastes just as good. Use your favorite pie dough recipe, and bake like a pie. (Isn't it cute how they call them coffins?!)