

MS. GALL. QUART. 144

### **Jacques Vontet**

#### Binding:

Binding made of brown marbled leather, original with modest gildings; very similar to the binding of the manuscript gall. quart. 145 (belonging to the same collection), with minor differences.

#### History:

The manuscript contains information about the copyist, the date and place of origin: *Audiffret scripsit Lugduni. 1669 (1r<sup>o</sup>)*. This means that the manuscript was made in Lyon, in 1669. The original must have been made in 1646 or 1647. This is not just a regular copy, because the text is accompanied by the copperplates containing the numbers of parts of animals (to be cut) and by the notes written by the hand of the author, Jacques Vontet, in the same way as in other manuscripts, e.g. the manuscript gall. quart. 145. The author had to supervise the process of its making, therefore, in this sense, this is an autograph. Bindings of both manuscripts are almost identical and the palaeographic school is similar – perhaps they were made at the same atelier. The manuscript reached the Königliche Bibliothek in Berlin from the collection of Dr. Georg Freund, together with several other French culinary manuscripts: gall. fol. 220, gall. quart. 143 and gall. quart. 145-146. It entered the accession register of this library on the 8<sup>th</sup> of February 1916, under the number 1915. 252. In the Staatsbibliothek zu Berlin Preussischer Kulturbesitz, there is the manuscript catalogue of the collection of Georg Freund: the ms. Cat. A 516.

#### Content:

The manuscript contains the manual for learning how to cut meat and fruit, written by Jacques Vontet, the master cutter who worked on two ducal courts in Europe. This manual is contained in numerous manuscripts made under the supervision of the author. It is the manuscript manual (text) and printed manual (copperplates are identical in both cases). The

manuscript gall. quart. 144 contains more copperplates than the manuscript gall. quart. 145 and it seems to be better from the textological point of view. There are many copies of this work which have been preserved until the present times; they can be found not only in France, but also, for instance, in Hungary or the United States. Establishing the tradition of the manuscripts and indicating one version, which would be the closest to the author is not possible, because the author supervised the making of the manuscripts which differs between one another. With reference to this manuscript, cf. Piotr Tylus, «Cookery books among the French manuscripts in the Jagiellonian Library Berlin Collection in Kraków», in «Fibula» 1/2009 (2), pp. 43-52 – Maciej Żubryk, «Etude culturelle et linguistique de deux manuscrits de la Bibliothèque Jagellonne de Cracovie : Mss. Gall. Quart. 144-145 ('L'art de trancher la viande et toute sorte de fruit à la mode italienne et nouvellement à la françoise par Jacques Vontet, écuyer tranchant')», MA thesis [typescript] under the supervision of Piotr Tylus, Kraków 2010.