

The page features a decorative border with various motifs. At the top, there are red carnations, blue and red flowers, and a bird. On the left, there are large red carnations and a purple floral design. On the right, there are blue and red flowers. At the bottom, there is a scene with three people in a landscape with trees and a building.

Nouvelles
NOUVELLES

Center for Medieval
and
Renaissance Studies

The
Ohio State University
February 2008

Center for Medieval and Renaissance Studies

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Greetings

This will be a briefer letter than usual since I have just returned from Arizona with 'flu (serve him right for scorning the bracing air of Ohio, I hear you saying), but before I crawl back to bed I feel I must report on a new development in the Howe Fund. Nina Howe, who teaches at Concordia University in Montreal, suggested that our "Give a Lecture for Nick" scheme might be expanded to include honoraria for such things as acting as external examiners, reading manuscripts for presses, or serving as an external referee on tenure and promotion cases. This strikes me as an excellent suggestion — no one undertakes these burdensome tasks for the money, so perhaps you might consider doubling your sense of academic selflessness by donating over your honoraria to the Howe Fund. Nina herself, true to her word, has started the ball rolling by donating to the Howe Fund the honorarium she received for acting as an external examiner on a Ph.D. dissertation at the University of Victoria. Let us hope that this will be the first of many such gifts.

Before the next *Nouvelles Nouvelles* is published, the *Vagantes* medieval graduate student conference will have come and gone. You can find the whole program on the web (<http://cmrs.osu.edu/vagantes/program.htm>) and I'm sure you will all agree with me that our students, led by Ryan Judkins and Elizabeth Zimmerman, have put together an impressive conference. Everyone is invited to a reception in the Faculty Club following Barbara Hanawalt's keynote address, "Expert Witnesses and the Detection of Fraud in Late Medieval London," and I do hope that as many of us as possible turn out to show sup-

Greetings, cont...

port for this extremely worthwhile venture. The sessions themselves are open to all and I know that Ryan and Elizabeth would very much appreciate seeing you there.

It is time to announce the theme for next year's series of lectures. It will be "The Culture of War in the Middle Ages and the Renaissance." At the last meeting of our Advisory Committee we came up with an excellent slate of potential speakers, but I'm still open to suggestions, if other names jump out at you. Given the nature of the topic, it is particularly important that we should have equal representation from women speakers, so if any names occur to you on that front, do let me have them.

Finally, I should report that Ryan, wearing his other hat as a CMRS GAA, has finally tracked down photographs of all the previous directors of the Center, together with our four founding members. When life returns to a semblance of normality, we plan to have them all framed and labeled, and hung in the outer office. We have only been existence for just over forty years (a mere blink of an eye to the medievalist or early modernist), but you would be surprised to learn how much work Ryan had to put into tracking down pictures of some of my predecessors. I hope that when the whole gallery is assembled, those of you whose institutional memory is much longer than mine will drop by to reminisce about your former colleagues.



Best Wishes,
Richard Firth Green
Director, Center for Medieval and Renaissance Studies



Among Us



Maureen Ahern (Professor, Spanish & Portuguese) published “Martyrs and Idols: Performing Ritual Warfare on Early Missionary Frontiers in Northwest New Spain,” pp. 279-97 in *Religion in New Spain*. eds. Susan Schroeder and Stafford Poole. (Univ. of New Mexico P, 2007)

David Cressy (Professor, History) gave the annual Town and Gown Lecture at the University of Arizona on February 6 on “What Not to Say: Dangerous Speech in Early Modern England.” He was also interviewed on KUAT Television “Arizona Illustrated” on his current research.

Bruce Fudge (Assistant Professor, NELC) published “Tadmin: The notion of ‘implication’ according to al-Rummani,” pp. 468-492 in *Classical Arabic Humanities in Their Own Terms: Festschrift for Wolfhart Heinrichs on his 65th Birthday*, ed. Beatrice Gruendler (Leiden, 2008).

Matt Goldish (Professor, History) published “Orthodoxy and Heterodoxy in the 1689 London Sermons of Hakham Solomon Aailion,” pp. 139-165 in *Tradition, Heterodoxy and Religious Culture: Judaism and Christianity in the Early Modern Period*, eds. C. Goodblatt and H. Kreisel (Be’er Sheva: Ben-Gurion University of the Negev Press, 2007).

Fritz Graf (Professor, Greek and Latin) published two articles, “The Oracle and the Image. Returning to Some Oracles from Clarus,” pp. 113-19 in *Zeitschrift fuer Papyrologie und Epigraphik* 160 (2007); and “Religioese Kathartik im Lichte der Inschriften,” pp. 101-16 in *Katharsiskonzeptionen vor Aristoteles*, ed. Martin Voehler and Bernd Seidensticker (Berlin: De Gruyter, 2007).



Harvey Graff’s (Professor, English and History) article “On Literacy in the Renaissance: Review and Reflection,” has been reprinted in the *Routledge Falmer Reader in the History of Education*, 51-67.

Richard Firth Green (Professor, English) gave a plenary address, “Geoffrey Chaucer v. Cecily

Champaign: New Light on an Old Case," for the 14th Annual ACMRS Conference, Law and Sovereignty in the Middle Ages and Renaissance, at the Feista Inn Resort, in Tempe, Arizona. 15 Feb.

David E. Hahm (Professor, Greek and Latin) published "Critolaus and Late Hellenistic Peripatetic Philosophy," pp. 47-101 in *Pyrrhonists, Patricians, Platonizers: Hellenistic Philosophy in the Period 155 to 86 BC: Tenth Symposium Hellenisticum*, eds. A.M. Ioppolo and D. Sedley (Rome: Bibliopolis, 2007).

Sarah-Grace Heller (Associate Professor, French & Italian) will hold a talk, "Royal Children in Their Finest Velvets," at the Columbus Museum of Art in conjunction with the exhibition "Great Expectations: Aristocratic Children in European Portraiture," on Sunday, April 27 at 2 pm, in the museum auditorium.



Anthony Kaldellis (Professor, Greek and Latin) published *Hellenism in Byzantium: The Transformations of Greek Identity and the Reception of the Classical Tradition* (Cambridge: Cambridge University Press, 2007).

Merrill Kaplan (Assistant Professor, English & Germanic L&L) published "Out-Thoring Thor in The Longest Saga of Óláfr Tryggvason: Akkerisfrakki, Rauðrinnrammi, and Hit Rauða Skegg," *Journal of English and Germanic Philology*.

Lisa J. Kiser (Professor, English) published a review of *Literary Landscapes and the Idea of England, 700-1400* by Catherine A.M. Clarke. *Studies in Medieval and Renaissance Teaching* 14 (2007): 151-55.

Albert N. Mancini (Faculty Emeritus, French and Italian) published a review of Paolo Giovio, *Commentario de le cose de Turchi*, edited by Lara Michelacci (Bologna: CLUEB, 2005) in *Annali d'Italianistica*, 25 (2007): 435-440.

Heather Webb (Assistant Professor, Italian) presented "Dante's Audacity of Hope" at "Considering the Radiance: Dante's Journey to Paradise," a colloquium at Stanford University, February 1, 2008.

Please submit any news you would like included
in "Among Us" to judkins.7@osu.edu.

Just Around

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A Feast for the Eyes and Tongue: Medieval Cooking



Gyngerbrede

Not only is Ohio home to a number of interesting castles and intriguing collections of medieval and early modern artifacts, but it plays host to a medieval chef, as well. Daniel Myers of Loveland runs a website called Medieval Cookery (<http://www.medievalcookery.com>), which has an extensive list of recommended medieval cookbooks in modern edited editions, and even more extensive listings of recipes for everything from “gyngerbrede” and “zabaglone” (wine custard) to several-course meals of different varieties. Material historians have often pointed out the importance of clothing, food, and architecture in understanding the past, and Mr. Myers’s creations occupy an interesting, and tasty, place in that argument. He was kind enough to chat about his interests with me.

First off, how’d you get interested in medieval cookery?

When I was in college, I got involved with the university’s medieval re-creation group. I’ve always liked cooking, so it’s no surprise that I wound up helping out in the kitchens for the feasts they’d hold. Add in my tendency to absorb trivia, a background of science (biology and anthropology), and a fascination with language, and I suspect it was a foregone conclusion.

Where have you found opportunities to practice it?

While many of the medieval dishes have become standard fare at my family’s dinner table (even the kids like them), there really isn’t much of a venue for them outside of historic

re-enactment groups. These groups are a mixed blessing for me. While they do provide a place for me to apply what I've learned and to test theories, the overall level of historical accuracy (among other things)



Bukkenade (beef stew)

has given them a rather poor image in academic circles. Add in the constraints imposed by working in a modern kitchen and making meals that will appeal to "the average Joe," and the practice side of medieval cooking becomes a series of approximations.

There are some things I can do to get closer to "real" medieval cooking. I try to cook smaller meals for those I know are interested. I'm also researching a medieval field kitchen, with the goal of eventually being able to set up an authentic workplace and get as close as possible to what was really done.

What have the reactions to your cooking been?

The reactions have been both good and bad, but I think they're really about the same as if I were studying some "exotic" modern cuisine. There are people out there who love to try new foods, and they're a joy to cook for. Others simply aren't happy with anything more unusual than meatloaf and mashed potatoes, and nothing I can do or say will change that. The remainder will eat what's put in front of them as long as it's pleasant tasting and not too bizarre.

As a species, our sense of taste and nutritional needs haven't really changed in the past thousand years. I use this as a framework for understanding medieval European recipes. The majority of them should be acceptable to the average modern palate. This means that if I've worked from a medieval recipe and wound up with something nasty tasting, then something is probably wrong somewhere. Either I've misinterpreted the recipe or there's something amiss in the recipe itself. Then again, it could just be a matter of taste – not everyone likes Brussels sprouts.

So I try to make good food, and I also try to make it historically accurate. On the whole, the reaction has been very positive.

What sort of problems have you run into trying to recreate medieval cuisine?

There are lots of difficulties in the process. Almost all of the source recipes lack measurements for quantity, temperature, or time. There are often language problems, undefined or unfamiliar words. Sometimes it's hard or even impossible to get the ingredients for a recipe (e.g. swan, skirrets).

The biggest problem though is not letting modern biases and preconceptions interfere with my understanding of the source recipes. For example, if you see a recipe titled "custard," then you immediately imagine a sweet dessert dish made from eggs and milk. What you probably don't imagine is a savory dinner dish made with eggs, meat broth, wine, veal, dried fruit, and herbs.

Sometimes just reading the ingredient list will let you know the dish is something very different. Other times you have to keep trying the recipe out, making changes and taking notes, and comparing the result to what is described in the recipe and what is known about medieval food, until it all fits together.

What sources do you use while cooking? How do you use them?

I have several cookbooks that are published transcriptions of medieval cooking manuscripts - three or four of which I use regularly, with the rest being more used as research tools. I also make heavy use of the medieval cookbooks that are available online.



Rysschews of Fruit

By far I've found that the best way to use a medieval cookbook is to treat it like any other cookbook. I page through it, skimming the recipes until something catches my eye. If a recipe sounds interesting enough to try then I'll compare it to similar recipes from other texts to get a better understanding of the instructions.

Why did you develop the website and where do you see it going?

Somewhere along the way I developed a mantra of, "If you don't write it down then it didn't happen." I think the website started in part as a way of showing what I've done, and therefore allowing others to build upon it. I also use it as

a place to keep my own notes and research tools, which means that I can get to them from anywhere that is connected to the net. Finally, I love medieval European cuisine - it's as unique and vibrant as any other style of cooking - and I want to promote it. It was a combination of all of these aspects that led to the creation and development of the website.

As to where it's going, I'm not exactly sure. I know I'll be adding more of the same: increase the number of available medieval cooking texts, add more recipes, improve the search engine. I'd also like to



Salted venison steaks

add content and links to content created by others, to expand the viewpoint to one broader than my own and to provide more information outside of my area of specialization (English and French cooking in the 14th and 15th centuries).

Why do you think medieval cooking is interesting? Do you think it's a valuable experience for people to have?

Food is strongly connected to culture and geography. Re-creating the cuisine of medieval Europe, or any other historic time and place, provides an incredible amount of insight into the society of the time, and may even be applicable to our own society. Knowing for example that the poor in 14th century London were living off the equivalent of "fast food" suggests that the current success of fast-food restaurants may not be a sign of the decline of modern society.

I'm sure you have a funny story or two; would you like to tell one?

Well ... A few years back I was looking at a 15th-century English recipe called "Pynade." The source called for honey, pine nuts, spices, and chicken. I thought it sounded a bit odd, but was curious. I imagined it'd be something like honey-glazed chicken. So I gathered the ingredients, made some guesses as to quantities, and gave it a try. It looked weird, it smelled great, and it tasted sweet. I mean really sweet. Way, way too sweet. Effectively, I'd made chicken brittle. So after I put some fish sticks in the oven for the family dinner, I started checking similar recipes for a clue of what went wrong.

There are a few versions of this recipe in various sources, and it turns out I'd chosen the only one that called for chicken. More unusual was the last sentence of the recipe, which said that if the cook wanted to make candy they should "putte non chykonys ther-to."



Sauce verte

That's when it became clear. I now suspect that somewhere back in history a scribe was copying a recipe for Pynade, and either he miscopied an ingredient as "chicken" or he accidentally copied part of another recipe. Then to cover his mistake he added the note about leaving out the chicken.

From this experience I learned to check different versions of recipes against each other, and more importantly that I shouldn't rely on experimental dishes for dinner.

Is there anything else you think might be interesting or useful for people to know?

Greatgoogly-moogly! That's an open-ended question. How about a small list of "Factoids"?

Potatoes, tomatoes, corn, capsicum peppers, pumpkins, vanilla, and cacao are all new world plants - none of them were available in Europe before 1492.



Chicke endored

The turkey is a new world animal - it also wasn't available in Europe before 1492.

Medieval people did not use spices to cover the taste of rotten meat.

The most authentic food at the average Renaissance Festival is the fun-

nel cake - which was served in the 13th century, usually sprinkled with powdered sugar.

White bread, white flour, and white sugar were all available in Europe by the 13th century.

Quince has one of the highest pectin content of all fruits. It was commonly used in medieval Europe, and was popular in the United States until the early 20th century.

Baking powder and baking soda were invented in the late 18th century. All medieval breads and cakes were either unleavened or were made with yeast.

The currents referred to in medieval English cookbooks were a type of raisin made from the "Black Corinth" grape, and are not related to red or black cur-



A lunch spread of bread with cheeses and fruit preserves, endored chicken with Lombardy mustard sauce, a dish of artichokes, a pye of beif, rysschews of fruit, and sugared almonds.

*All photos courtesy of Daniel Myers

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If you have a collection that you think might be appropriate for "Just Around The Corner," or know of someone who does, please contact Ryan Judkins at judkins.7@osu.edu. We'd be happy to try and add it to our series!

Upcoming Events



THE OHIO STATE UNIVERSITY
CENTER FOR MEDIEVAL AND RENAISSANCE STUDIES

PRESENTS

“Beautiful Tropes: Translating Liturgy in Premodern England”

A lecture by **Bruce Holsinger**

Professor of English
University of Virginia



Friday, 22 February 2008

Science and Engineering Library, Room 090

2:30 pm

This is the sixth lecture in our 2007-08 lecture series
translations

For additional information, please visit our website at
<http://cmrs.osu.edu> or telephone us at 614-292-7495.

Upcoming Events, cont...

Vagantes at OSU

February 28 - March 2, 2008

This coming week, the graduate medievalists at OSU will host Vagantes, an annual, traveling conference for graduate students studying any aspect of the Middle Ages. The conference was conceived with several goals in mind, which include fostering of a sense of community among medievalists



in the beginning stages of their careers, providing exposure to an interdisciplinary forum, and showcasing the resources of the host institutions, all at minimal cost to graduate students.

All faculty, staff, and students, as well as other interested parties, are invited to attend the conference, which will take place mostly in Science and Engineering Library 090. A full program of events (along with other information) is available online at <http://cmrs.osu.edu/vagantes>.

Graduate students are invited to join us at Surly Girl Saloon on Thursday evening for the Welcome Reception, and faculty are particularly invited to join us Friday evening at the Faculty Club, for the Faculty Reception. There will also be a performance of medieval music that night by the Early Interval

Group.

Panels during the conference will run from about noon on Thursday until just after six, and then from about 8:30-5:30 on Friday and Saturday. There will be two keynotes, one each on Friday and Saturday evening. OSU's Barbara A. Hanawalt, King George III Chair of British History, will be delivering "Expert Witnesses and the Detection of Fraud in Late Medieval London" on Thursday at 4 p.m. in SEL 090, with the Faculty Reception immediately following, and Elaine Treharne, Professor of English at Florida State University, will be delivering "Architexts of the Future: Early English Books and Their Readers," at 6:30 Saturday at the Blackwell, just before the concluding banquet.

The conference has only been possible with the generous support of departments and organizations across the university. Special thanks go to the CMRS, English, History, the College of Humanities, and the Student Activity Fee, and we also deeply appreciate the support of the Center for Epigraphy and Paleography, the Center for Folklore Studies, French and Italian, Germanic Languages and Literatures, Greek and Latin, Art History, Music, Slavic and East European Languages and Literatures, Hilandar, the Institute for Collaborative Research and Public Humanities, and the University Libraries.

If you have any questions or concerns, please contact either Ryan Judkins (judkins.7@osu.edu) or Elizabeth Zimmerman (zimmerman.243@osu.edu).



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ARMS + ARMOR

FROM
IMPERIAL
AUSTRIA



ARMS + ARMOR

FROM IMPERIAL AUSTRIA

FEBRUARY 24–JUNE 1, 2008

Drawn from Europe's only surviving Renaissance armory, the Landeszeughaus in Graz, Austria, this exhibition gathers nearly 300 outstanding examples of the armorer's craft, including many objects never seen outside Austria.

The Graz armory was founded to protect the region from Turkish expansion during the late Middle Ages. Its contents include not only ornate and highly finished works made for wealthy patrons but also large quantities of more purely functional armor to be used by town volunteers in the event of an attack. The armory houses some 30,000 pieces, enough to equip an army of 5,000.

The most illustrious patrons of this era were the Habsburgs, the ruling family of the Holy Roman Empire during the 16th century, whose sponsorship helped the armorer's craft reach its zenith. The exhibition presents these remarkable works in the broader context of paintings, graphics, and decorative arts of the period.

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The Center for Medieval and Renaissance Studies is pleased to announce the upcoming course



CENTER FOR MEDIEVAL AND RENAISSANCE STUDIES

PRESENTS

Medieval Allegory

Medieval and Renaissance Studies 695
SQQ8|University Hall 066|TR 3:30-5:18|#13718-7

Professor Ethan Knapp

(Dept. of English)



Medieval allegory was a remarkable literary device, and it was one that produced several of the most exciting works of the period. This course will look at both the theory and practice of medieval allegory, drawing together works from a large time span and diverse traditions. We will be asking several questions about allegory: What is the dividing line between Allegory and literary realism? What is the dividing line between literary Allegory and philosophy? Why was Allegory so attractive in the medieval period? This class will have a midterm, final, and a research paper.

Readings will include: Macrobius, *Commentary on the Dream of Scipio*; Bernard Silvestris, *Cosmographia*; Alan de Lille, *Complaint of Nature*; De Meun/Lorris, *Romance of the Rose*; Dante, *Divina Comedy*; Langland, *Piers Plowman*.

For more information, please contact:
The Center for Medieval and Renaissance Studies
Main office: 242-7495
E-mail: cmrs@osu.edu
Website: <http://cmrs.osu.edu>

The Center for Medieval and Renaissance Studies is pleased to announce the upcoming course



 CENTER FOR MEDIEVAL AND RENAISSANCE STUDIES

PRESENTS

Medieval and Renaissance Studies 611

History of the Book

Professor John N. King

(Humanities Distinguished Professor of English & of Religious Studies)

Professor James Bracken

(Assistant Director of University Libraries & Professor of English)

This course will study the construction and transmission of books during the era of the hand press (c. 1450 - 1800). Topics will include the medieval manuscript tradition, the advent of printing in Europe, the manual construction of books as material objects, book illustration, the marketing of books within the European book trade, reading habits, and censorship. Students will also consider broader cultural issues concerning orality, literacy, visuality, and artifactuality. Students will gain hands-on experience with the rich collections of our Rare Books and Manuscripts Library through frequent book exhibitions, demonstrations, and individual projects.

This course is suitable to advanced undergraduate and graduate students in all fields.

Each student will undertake a research project concerning the "biography" of a notable book in his or her major field (e.g., a Spanish major might scrutinize the printing and publication history of *Don Quixote*; a student of art history or biology might consider *Vesalius's Anatomy*). For additional information, please consult the instructors at king.2@osu.edu or bracken.1@osu.edu.



Spring Quarter 2008

TR 1:30-3:18

University Hall 051

UG 5 credit hours

Call # 13714-5

For more information, contact The Center for Medieval and Renaissance Studies at cmrta@osu.edu or 292-7495. Or visit <http://cmrta.ohio-state.edu/courses/>

The Center for Medieval and Renaissance Studies is pleased to announce the upcoming course



 CENTER FOR MEDIEVAL AND RENAISSANCE STUDIES

PRESENTS

ARTHURIAN LEGENDS

Medieval and Renaissance Studies 504
SQ08 | Campbell Hall 209 | MW 11:30-1:18 | #13713-0

Professor Karen Winstead
(Department of English)



101 The scene of St. Iaghuys
Geoffrey Chaucer, *Chaucer's Works*, 1911 c.
British Library, London, UK/Art.com

This course will explore the rich tradition of Arthuriana that flourished in the Middle Ages and continues to thrive in modern popular culture. We will sample a few of the earliest legends about King Arthur in British histories and saints' lives, then look at the development of some of the most famous Arthurian legends, including the quest for the holy grail and the tragic love stories of Tristan and Isolde and of Lancelot and Guinevere. The authors we will study include Geoffrey of Monmouth, Chretien de Troyes, and Thomas Malory. We will also see two or three modern films on Arthurian topics. Requirements include 3 exams; a short paper is optional for extra credit.

For more information, contact: The Center for Medieval and Renaissance Studies
Main office: 242-7495 | E-mail: cmrs@osu.edu | Website: <http://cmrs.osu.edu>

The Center for Medieval and Renaissance Studies is pleased to announce the upcoming course



 CENTER FOR MEDIEVAL AND RENAISSANCE STUDIES

PRESENTS

The Court of Charlemagne

Medieval and Renaissance Studies 210

SQ08/University Hall 82/TR 1:30-3:18/#13712-4



Professor Anna Grotans

(Dept. of Germanic Lang. & Lit.)

Taught in English

This course fulfills 5 credits of the GEC Arts and Humanities, Cultures and Ideas requirement

This interdisciplinary GEC course aims at illuminating the so-called "Dark Ages" of Europe roughly 1,000 years ago. Our point of departure will be the cultural Renaissance at the court of Charlemagne, ruler of the Holy Roman Empire. We will discuss topics such as daily life at court, in the countryside, and in monasteries; beliefs, values, pagan and religious cults; military and religious campaigns; the status of women and minorities; the emergence and implications of literacy; the art of the medieval book; medicine and the development of science and learning; and the later construction of Charlemagne as a national hero for both France and Germany. For evidence we will draw upon a variety of literary and non-fiction texts, art, architecture, music and other cultural artifacts from the period.

For more information, please contact:
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E-mail: cmrs@osu.edu
Website: <http://cmrs.osu.edu>



At the Library

Books New to the University Libraries

Compiled by Anne M. Fields

Coordinator for Research and Reference

Subject Specialist for English

Classen, Albrecht, ed. Old Age in the Middle Ages and the Renaissance: Interdisciplinary Approaches to a Neglected Topic. PN682.O43O43 2007

Debby, Nirit Ben-Aryeh. The Renaissance Pulpit: Art and Preaching in Tuscany, 1400-1550. NA5065 .D43 2007



Delany, Sheila, ed. Turn It Again: Jewish Medieval Studies and Literary Theory. DS124 .T88 2004

Dickson, Gary. The Children's Crusade: Medieval History, Modern Mythistory. D169 .D53 2008

Frassetto, Michael. Heretic Lives: Medieval Heresy from Bogomil and the Cathars to Wyclif and Hus. BT1319 .F73 2007

Gazerani, Ameneh. The Sistani Cycle of Epics [electronic resource]. THE:HIT2007PHDG394



Hartzell, K. D. Catalogue of Manuscripts Written or Owned in England up to 1200 Containing Music. M2.3.G7 H37 2006

Hen, Yitzhak. Roman Barbarians: The Royal Court and Culture in the Early Medieval West. GT3520 .H46 2007

Hicks, Leonie V. Religious Life in Normandy, 1050-1300: Space, Gender and Social

Pressure. BR847.N67 H53 2007

Kalof, Linda and Brigitte Resl, eds. A Cultural History of Animals. QL85 .C85 2007

Kiple, Kenneth F. A Movable Feast: Ten Millennia of Food Globalization. TX353 .K55 2007

Macy, Gary. The Hidden History of Women's Ordination: Female Clergy in the Medieval West. BV676 .M33 2008

Owens, Joseph. Aristotle's Gradations of Being in Metaphysics E-Z. ed. by Lloyd P. Gerson. B434 .O84 2007



Robin, Diana, Anne R. Larsen, and Carole Levin, eds. Encyclopedia of Women in the Renaissance [electronic resource]: Italy, France, and England. HQ1148 .W67 2007eb

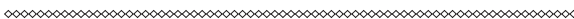
Rubio, Mercedes. Aquinas and Maimonides on the Possibility of the Knowledge of God: An Examination of the Quaestio de attributis. B765.T54 R83 2006

Scott, Kathleen L., ed. An Index of Images in English Manuscripts from the Time of Chaucer to Henry VIII, c.1380-c.1509. ND2940 .I53 2000

Soyer, Francois. The Persecution of the Jews and Muslims of Portugal: King Manuel I and the End of Religious Tolerance (1496-7). DS135.P7 S69 2007

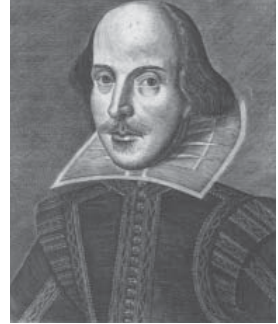


Wright, Charles D., Frederick M. Biggs, and Thomas N. Hall, eds. Source of Wisdom: Old English and Early Medieval Latin Studies in Honour of Thomas D. Hill. PR260 .S65 2007



Shakespeare and Film

CMRS Winter Movie Series



The final movie in the Winter Movie Series will be:

Feb 26: Shakespeare in Love (1999); starring Joseph Fiennes & Gwyneth Paltrow; directed by John Madden.

All movies at 7:30 in University Hall 038. Pizza and pop provided

Reading Groups

Medieval Latin: Monday, 4:30-5:30. Dulles 308. Contact Richard Green.

Old French: Tuesday, 4:30-5:30. Dulles 308. Contact Richard Green (green.693@osu.edu)

Medieval Occitan: The Occitan group will meet March 6 at 7:30 p.m. Email Lisa Bevevino (bevevino.1@osu.edu).

Nicholas G. Howe Memorial Fund



As we approach the \$20,000 mark, the Howe fund is already well on its way to reaching its endowment target of \$50,000. This sum may look like a tall order for a small program like the Center for Medieval and Renaissance Studies, but I intend to make this particular fund our flagship appeal over the next few years, and with a display of the same kind of generosity and good will that typified Nick Howe himself, I'm very confident we can make it.

If you wish to contribute to the *Nicholas G. Howe Memorial Fund* yourself, you can do so in three ways:

You can donate online at <https://www.giveto.osu.edu/igive> (the fund number is #480256); or you can send a check to

either

The Center for Medieval and Renaissance Studies
The Ohio State University
308 Dulles Hall
230 W. 17th Ave.
Columbus, Ohio 43210-1361

or

M.J. Wolanin
Director of Development
020 Mershon Center
1505 Neil Ave.
Columbus, Ohio 43210-2602

With most sincere thanks,

Richard Green



February

Go plow in the stubble, for now is the season,
for sowing of fitches, of beanes and of peason:

Sowe runcivals timely, and al that be gray,
but sowe not the white, til S. Gregorie's day.

Sowe peason and beanes, in the wane of the moone,
who soweth them sooner, he soweth too soone:

That they with the planet, may rest and rise,
and flourish with bearing, most plentiful wise.

From Thomas Tusser's Five Hundred Points of Husbandry.
First published 1557.



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