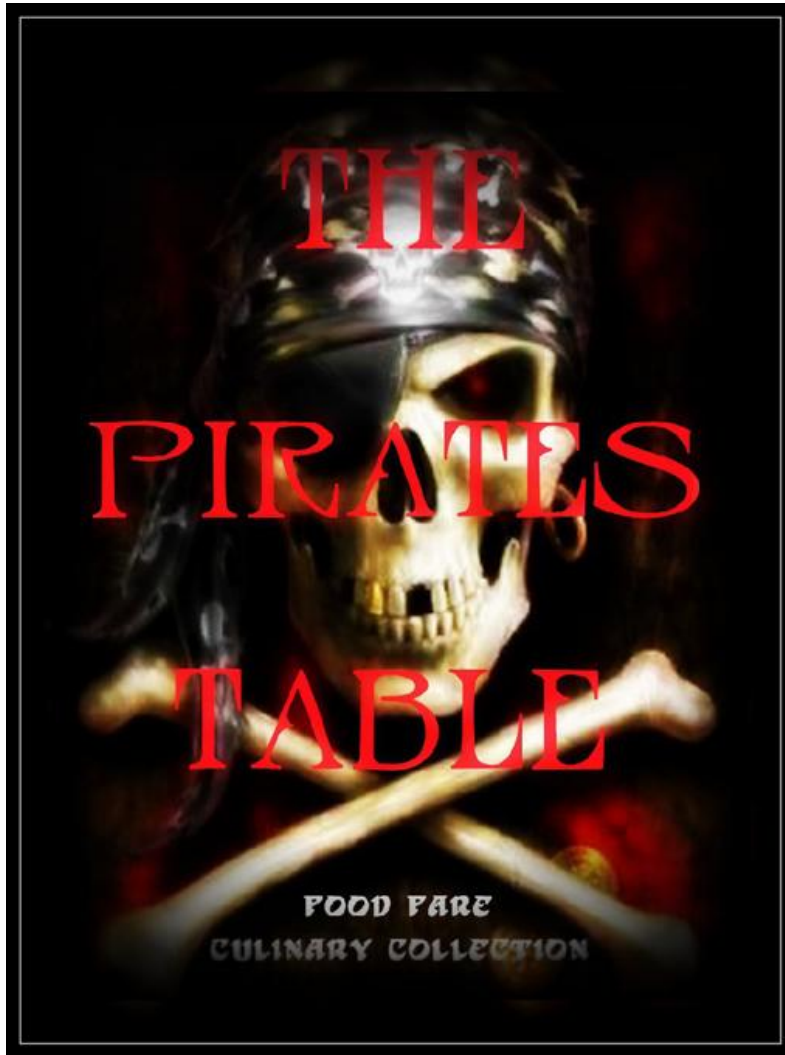


Excerpts Only
THE PIRATES TABLE



Food Fare Culinary Collection, Volume #36
©2013 Food Fare

"The Pirates Table" was written for entertainment purposes and expresses the sole opinions of the author. This e-book is not meant to be a professional chef's essay, but rather an observation about the generalities of "pirate" food and recipes from an amateur home kitchen.

ABOARD SHIP

Rank aboard a pirate ship was strictly adhered to. The typical pecking order was as follows:

- **Captain:** Commander of the pirate ship.
 - **First Mate:** Captain's right-hand man who would also assume commanding role if the Captain was killed or could not perform his duties. Captains sometimes chose a quartermaster rather than a First Mate.
 - **Quartermaster:** Second-in-command; also represented interests of the crew.
- Boatswain (*bos'n*): Similar to a chief petty officer; responsible for morale, efficiency and maintenance of the ship's anchors, cables, hull, lines, rigging and sails.
- **Gunner:** Leader of the group manning the ship's artillery.
 - **Powder Monkey:** Member of the gun (*artillery*) crew.
 - **Carpenter:** Responsible for repairing damage to hatches, hull, masts, seams and yards.
- Surgeons: Doctors, who were often kidnapped from other ships, were expected to deal with colds, fevers, medicines, sexual diseases and battle wounds which frequently required amputations.
- **Cooks:** Quite often, cooks were disabled pirates allowed to remain aboard ship if they could prepare and cook edible food for the crew.
 - **Cooper** (*barrel-maker*): The copper built containers to keep gunpowder dry, food free of pests, and to prevent water and spirits from leaking into the bilge. Barrels were made with steel hoops and strong wood.
 - **Musicians:** Drummers, bagpipers, trumpeters, fiddlers and accordion players provided dinner music or entertainment during uneventful days at sea. They would also play prior to and during a battle to inspire the crew.

THE SHIPS

Some of the most famous pirate ships and their captains include:

- **Adventure** (*Edward "Blackbeard" Teach*)
- **Bachelor's Delight** (*William Dampier*)
- **Cassandra** (*John Taylor*)
- **Charles** (*John Quelch*)
- **Delight** (*Francis Spriggs*)
- **Desire** (*Thomas Cavendish*)
- **Fancy** (*Henry Every*)
- **Fortune** (*Bartholomew Roberts*)
- **Golden Hind** (*Sir Francis Drake*)
- **Good Fortune** (*Bartholomew Roberts*)
- **Happy Delivery** (*George Lowther*)
- **Liberty** (*Thomas Tew*)
- **Little Ranger** (*Bartholomew Roberts*)
- **Loyal Fortune** (*Bartholomew Roberts*)
- **Mary Anne** (*Samuel Bellamy*)
- **Neptune** (*Samuel Burgess*)
- **New York Revenge** (*William Kidd*)



- **Pearl** (*Edward England*)
- **Revenge** (*Stede Bonnet*)
- **Rising Sun** (*William Moody*)
- **Rover** (*Bartholomew Roberts*)
- **Royal Fortune** (*Bartholomew Roberts*)
- **Royal James** (*Edward England*)
- **Queen Anne's Revenge** (*Edward "Blackbeard" Teach*)
- **Sea King** (*Bartholomew Roberts*)
- **Speaker** (*John Bowen*)
- **Speedy Return** (*John Bowen*)
- **Tiger** (*Sir Richard Grenville*)
- **Victory** (*Oliver LaBouche*)
- **William** (*John Rackham*)
- **Whydah** (*Samuel Bellamy*)

PIRATE SPEAK

COMMON WORDS

- **Aaarrggghhh!** Expression of discontent or disgust; simultaneously, it can also mean agreement or happiness.
- **Ahoy!** Hello!
- **Aye:** Yes.
- **Blimey!** Expression of surprise.
- **Booty:** Treasure.
- **Bucko:** Friend.
- **Cackle Fruit:** Hen's eggs.
- **Cat O'Nine Tails:** Whip with nine strands.
- **Clap of Thunder:** Strong alcoholic drink.
- **Davy Jones's Locker:** Graveyard for people killed or drowned at the sea.
- **Grog:** Alcoholic beverage; usually rum diluted with water.
- **Grog Blossom:** Redness on the nose or face of someone who drinks spirits to excess.
- **Hang the jib:** To pout or frown.
- **Hearties:** Friends.
- **Hempen Halter:** Noose for hanging.
- **Hornswaggle:** To defraud or cheat out of money or belongings.
- **Jacob's Ladder:** Rope ladder used to climb aboard ship.
- **Jolly Roger:** Pirate flag with white skull and crossbones over black.
- **Landlubber:** Land lover.
- **Matey:** Cheerful greeting to fellow pirate.
- **Old Salt:** Experienced sailor.
- **Picaroon:** Scoundrel.
- **Pillage:** To rob of goods by force, especially in time of war; plunder.
- **Plunder:** To take booty; rob.
- **Pressgang:** Company of men who force others into service on a pirate ship.
- **Rope's End:** Flogging.
- **Run a rig:** To play a trick.
- **Sallywag:** Villainous or mischievous person.
- **Scurvy dog:** Term used to insult another.
- **Scuttle:** Sink a ship.
- **Seadog:** Old pirate or sailor.
- **Sea Legs:** Getting one's balance aboard ship.
- **Shark bait:** Soon to die.
- **Six pounders:** Cannons.
- **Smartly:** Quickly.
- **Spyglass:** Telescope.
- **Squiffy:** Tipsy.
- **Swab:** To clean the deck of a ship.

RECIPES (6 samples of 34)



Blackbeard's Crab Cakes

- 1 LB lump crabmeat
- 1-1/2 TBS dry breadcrumbs
- 1-1/2 TBS seafood seasoning
- 2 tsp. fresh parsley, chopped
- Salt & black pepper to taste
- 1 egg
- 2 TBS mayonnaise
- 1 tsp. Dijon mustard

In a bowl, mix together crabmeat, breadcrumbs, seafood seasoning, parsley, salt and pepper. In another bowl, beat egg with mayonnaise and Dijon mustard. Stir egg mixture into crabmeat mixture; shape into six patties. Lightly grease a baking sheet. Arrange patties on baking sheet; refrigerate for thirty minutes. Heat oven to 400-degrees F. Bake the crab patties until golden brown, about thirty minutes. Serve.

Bombo (*spicy rum cocktail, aka Bumboo*)

- 2 ozs. dark rum
- 1 oz. cold water
- 1/2 tsp. lemon juice
- 1/2 tsp. grenadine
- 2 sugar cubes
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg

Combine all ingredients in a tall glass or cocktail shaker. Stir or shake to blend. Serve. **Note:** Traditional *Bombo* does not contain ice, but ice cubes can be added if desired.

Ginger Rum

- 2 ozs. dark rum
- 10 ozs. ginger beer
- 1 oz. soda water
- 1 tsp fresh ginger, minced
- 8 ice cubes

Mix together all ingredients (except ice cubes) in a tall drinking glass. Stir vigorously to mix well. Add ice cubes. Serve.

Hard Tack (*Sea Biscuits*)

- 2 C flour
- 1/2 to 3/4 C water
- 6 pinches of salt
- 1 TBS shortening (*optional*)

Preheat oven to 400-degrees F. In a large bowl, mix all ingredients into a batter. Mix well, using hands if necessary. Press dough onto a cookie sheet to a thickness of 1/2-inch. Bake for one hour. Remove from oven. Cut dough into 3-inch squares. Punch four rows of holes with a fork (four holes per row into dough). Turn the biscuits; bake an additional thirty minutes. Allow to cool slightly before serving.

Shrimp & Scallop Fettuccine

- 1/2 LB (8 ozs.) fettuccine pasta
- 2 dozen medium-sized shrimp, cleaned & deveined
- 16 to 18 bay scallops
- 1 TBS minced garlic
- 1 TBS butter
- 1 TBS olive oil
- 1 C cream (*sub with milk*)
- 2 or 3 TBS parmesan cheese
- 1 TBS fresh parsley, chopped
- Salt & pepper to taste



Cook fettuccine pasta in a pot of boiling water according to package directions; drain. Peel, clean and devein shrimp. In a skillet, melt together butter and olive oil. Over medium heat, sauté shrimp and scallops for about three minutes, stirring frequently. Pour in the half & half. Stir. Add parmesan cheese one tablespoon at a time, stirring constantly. Mix in parsley; and then add salt and pepper to taste. Stir until sauce thickens slightly. Add cooked fettuccine pasta; toss to coat. Serve.

Treasure Cookies

- 1-1/2 C graham cracker crumbs
- 1/2 C all-purpose flour
- 2 tsp. baking powder
- 1 can (14 oz.) sweetened condensed milk
- 1/2 C butter, melted
- 1-1/3 C flaked coconut
- 2 C semisweet chocolate chips
- 1 C pecans, chopped
- Non-stick cooking spray

Preheat oven to 375-degrees F. In a small bowl, mix together cracker crumbs, flour and baking powder. In a large mixing bowl, beat condensed milk and margarine together until smooth. Add cracker crumb mixture and blend well. Stir in coconut, chocolate chips and pecans. Drop by rounded teaspoon on a cookie sheet sprayed with non-stick cooking spray. Bake for nine to ten minutes, or until cookies are lightly browned.

PHOTO CREDITS

•**Shrimp & Scallop Fettuccine** (page 6): Copyright Shenanchie/Food Fare (2013). Used with permission.

•**"THE PIRATES TABLE" BOOK COVER DESIGN and recipe page button header:**
Webs Divine (<http://websdivine.tripod.com/>)

COPYRIGHT

The Pirates Table ©2013 Food Fare

Web: <http://shenanchie.tripod.com/FoodFare/>



"The Pirates Table" was written for entertainment purposes and expresses the sole opinions of the author. This e-book is not meant to be a professional chef's essay, but rather an observation about the generalities of "pirate" food and recipes from an amateur home kitchen.

"The Pirates Table" is available at Amazon (*Kindle*), Barnes & Noble (*Nook*) and Kobo Books (*multiple formats*). The Adobe Digital edition (*PDF*) contains all graphics and a recipe index.

FOOD FARE CULINARY COLLECTION

Books in the *Food Fare Culinary Collection* include:

- *American Food & Culture*
- *Arabic Cookery*
- *Artichokes*
- *Aussie Gastronomy*
- *Avocados*
- *Basque Flavors*
- *Canadian Cuisine*
- *Christmas Noel*
- *Cupid's Kitchen*
- *Emerald Isle*
- *English Epicurean*
- *French Nourriture*
- *Garlic Galore*
- *German Gourmania*
- *Greek Culinaria*
- *Halloween Cuisine*
- *Italian Cibaria*
- *Japanese Culture & Cuisine*
- *Jewish Cuisine*
- *Malagasy Matsiro*
- *Medieval Cuisine*
- *Mexican Cantina*
- *Monegasque Coquere*
- *Mushroom Mélange*
- *New Years Aperitifs & Appetizers*
- *Olive Oil*
- *Pirates Table*
- *Polish Kuchina*
- *The Potato*
- *Russian Kitchen*
- *Savory Spain*
- *Scottish Vivers*
- *Swedish Koket*
- *Swiss Chuchicha*
- *Thai Cookery*
- *Thanksgiving with Food Fare*
- *Welsh Coginio*

Visit the Culinary Collection web site:

<http://shenanchie.tripod.com/culinary/index.htm>

Titles in the collection are available at Amazon, Barnes & Noble and Kobo Books.

ABOUT FOOD FARE

Food Fare offers recipes from a variety of countries and cultures around the world. Their official web site also contains a collection of personal recipes, many of them "comfort foods" inherited through the generations.

Food Fare is also home to the *Ambrosia Cookbook*, *Community Garden Cookbook*, *Food Fare Cookbook*, *Furry Friends Cookbook*, *Recipes-on-a-Budget Cookbook* and the fiction-novel-inspired *Larkin Community Cookbook*.

Food Fare's exclusive Culinary Collection features more than thirty books in Kindle, Kobo, Nook and Adobe Digital Editions. The titles include information about the food and culture of different countries across the globe, holidays and food-specific topics. They also contain history, food traditions, lifestyle and dishes native to various countries, as well as authentic recipes, words and phrases in the native tongue of the subject, along with food and cooking terms.

LINKS

Appetizing Muse (*Shenanchie's food blog*):

<http://shenanchie.tripod.com/weblog/>

Culinary Collection:

<http://shenanchie.tripod.com/culinary/index.htm>

Facebook:

Cookbooks: <https://www.facebook.com/pages/Food-Fare-Cookbooks/149099465190632>

Culinary Collection: <https://www.facebook.com/pages/Food-Fare-Culinary-Collection/293349730696594>

Shenanchie/Food Fare: <https://www.facebook.com/shenanchie.otoole>

Food Fare:

<http://shenanchie.tripod.com/FoodFare/>

Food Fare Cookbooks:

<http://shenanchie.tripod.com/cookbook/index.htm>

Twitter:

<https://twitter.com/FoodFare>