

General Prologue

When April with his shoures soote
When April with its sweet-smelling showers

2 The droghte of March hath perced to the roote, Has pierced the drought of March to the root,

3 And bathed every veyne in swich licour
And bathed every vein (of the plants) in such liqui

4 **Of which vertu engendred is the flour;** By which power the flower is created;

Whan Zephirus eek with his sweete breeth
When the West Wind also with its sweet breath

Inspired hath in every holt and heeth

In every wood and field has breathed life into

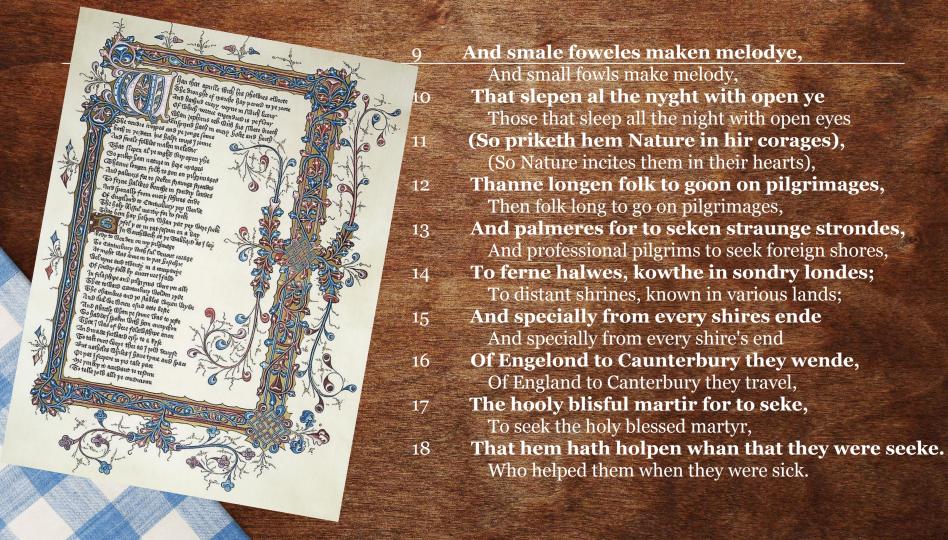
The tendre croppes, and the yonge sonne

The tender new leaves, and the young sun

Hath in the Ram his half cours yronne,

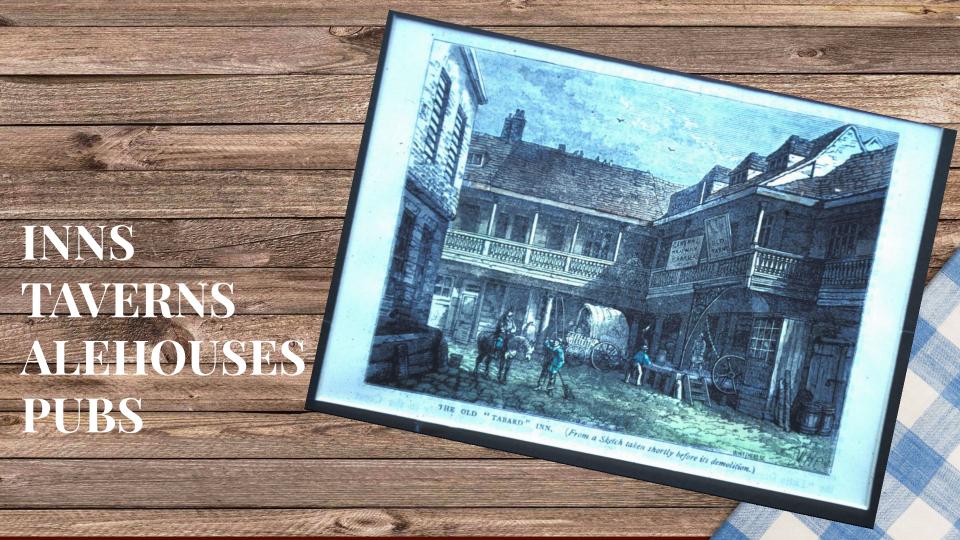
Has run half its course in Aries,





Bifil that in that seson on a day, 19 It happened that in that season on one day, In Southwerk at the Tabard as I lay 20 In Southwark at the Tabard Inn as I lay Redy to wenden on my pilgrymage 21 Ready to go on my pilgrimage To Caunterbury with ful devout corage, To Canterbury with a very devout spirit, At night was come into that hostelrye 23 At night had come into that hostelry Wel nyne and twenty in a compaignye Well nine and twenty in a company Of sondry folk, by aventure yfalle Of various sorts of people, by chance fallen In felaweshipe, and pilgrimes were they alle, In fellowship, and they were all pilgrims, toward Caunterbury wolden ryde. intended to ride toward Canterbury.





TAVERN

The name tavern comes from latin: *tabernae*The Romans built tabernae in England, as in all other places, to refresh the soldiers with wine.

Their golden period occurred around the **16th century**, when the flourishing of maritime trade allowed Spanish wine to be imported at low cost.

Taverns were non **formal place**: where lawyers,members of parliament, artists and professionals disconnected from the commitments and public figures in a much less formal way than what happened in gentlemen's clubs.



A tavern was different to an alehouse in that it tended to be larger in size and concentrated more on serving wine as opposed to beer.

They also tended to attract a better standard of customer.

During the seventeenth century, a tavern was regarded as the meeting place for a gentleman, latterly being usurped by the introduction of coffee houses by 1800.



INN This was a typically house to accommodate people.

There are two types:

- Those that faced the street
- Those that were built around an inner courtyard.

By the end of the 17th century, inn were increasing in number.



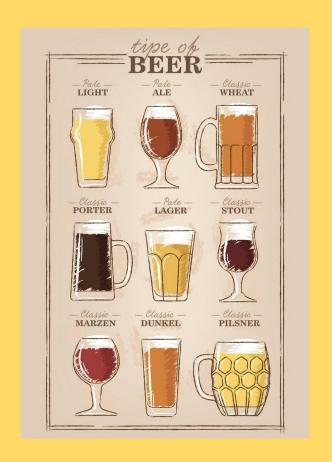
- They were born along the great religious pilgrimages.
- The golden age for inn came with the advent of carriageable public transport and in particular with the creation of an efficient postal system.
- The inns also began to become important centers for the community even if, unlike the pubs, they gave work to a lot of people.
- In this place, food and drinks where sold, obviously including beer.

ALEHOUSES

Emma e Nicole

BIRTH OF ALEHOUSES

- → Alewives
- → Brewed beer for family consumption
- → Began to sell it generate income
- → Central places in local communities
- → Alehouses become the ancestors of modern public houses
- → Contributed to the birth of many english sports



Tabard Inn

1739 N ST.

HOTEL

HISTORY OF TABARD INN

Tabard inn: near London Bridge

Geoffrey Chaucer: Canterbury Tales

Attracted pilgrims

Tabard Inn: central role in the book

Harry Bailey not only the owner

Tabard inn: became Talbot Inn

- Prospered 150 years
- Disrepair
- Demolished in 1873

Canterbury Cathedral

WHAT COULD YOU EAT IN THE MIDDLE AGES?

The food and drink varied according to the social classes,

Peasants:

- Meals simple
- Most meals bread
- Replaced grain
- Soup with oats
- Meat of pig and sheep
- Cheese



WHAT COULD YOU EAT IN THE MIDDLE AGES?

Nobility:

- Wild animals(rabbit,boars)
- Bread with grain
- Poultry
- Fish: only lords were allowed to hunt salmon or trout
- Salad
- Esotic fruits(pistachio and dates
- Legumes
- Fat
- Butter

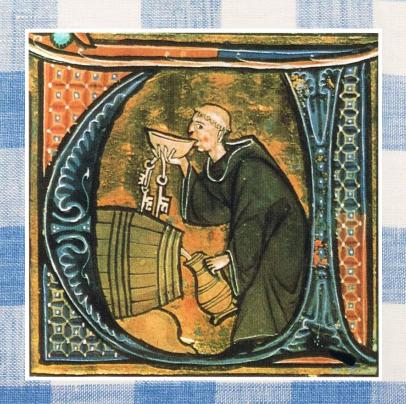


WHAT COULD YOU EAT IN THE MIDDLE AGES?

Glossary:

- Peasant: contadino
- Barley: orzo
- Rye: segale
- Acorns: ghiande
- Beans: fagioli
- Peas: piselli
- Parsnips: pastinache
- Turnips: rape
- Leeks: porri
- Oats: avena
- Sheep: pecora

WHAT GOULD YOU DRINK IN THE MIDDLE AGES?



Peasants: water, milk, ale/beer and cider

Water: from rivers, full of bacteria.

Villagers would drink ale/beer: protect them but it took to long to prepare

Lords would allow peasants to sell ale/beer

Lords: drink different types of wine and ale/beer.

WHAT GOULD YOU DRINK IN THE MIDDLE AGES?

Beer: fermenting beverages most popular. Beer is woman

Mead: expensive drink used for important events

Cider: drink made of apple, half-sweet and half- sour, consumed in hostels.

Wine: drink usually for people of higher-.status. Produced also with blackberries, apples and pears.





WHAT WAS HOSPITALITY LIKE?

WHO IS HE?

The innkeeper is the owner who runs a tavern. One example of an innkeeper was Harry Bailly.

WHAT DOES HE DO?

It is one of the professionals who are frequently depicted as symbols of cunning and greed, rarely of honesty and generosity. He is always ready to defraud others for his own interest.

WHAT DOES HE WEAR?

Usually his clothing included a tunic, a vest, trendy pants of that time and a shirt, usually white. And finally leather shoes.