

Nuova Rivista Storica

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Abstracts

FRANCESCA PUCCI DONATI, Les métiers de bouche à Tours dans la deuxième moitié du XV^e siècle

Food professions in Tours grows rapidly during the fifteenth century, especially in the second half, thanks to the presence of the King and his court. Under the reign of Louis XI, the economic development of the city encourages the activity of merchants and craftsmen. Many archival documents of the late Middle Ages, kept at the departmental and municipal Archives of the town, provide information on food corporations, their organization, their relationship with the authorities, as well as their place in the market. In the municipal accounts one finds, for instance, several contracts concerning butchers, bakers, fishmongers, innkeepers, salt and wine merchants and pastry cooks. The last profession becomes very important during the fifteenth century in Paris and in many other French cities. They are specialized in savoury and sweet tarts, which were frequently offered during banquets and official ceremonies, organized for the King and his court, or for French and foreign diplomats and politicians.

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