



GCE A LEVEL

1700U30-1



S23-1700U30-1

THURSDAY, 25 MAY 2023 – MORNING

ENGLISH LANGUAGE – A2 unit 3

Language Over Time

1 hour 30 minutes

ADDITIONAL MATERIALS

A WJEC pink 16-page answer booklet.

INSTRUCTIONS TO CANDIDATES

Answer **all** questions.

Write your answers in the separate answer booklet provided.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question. You should divide your time accordingly.

You are reminded of the need for good English and orderly, clear presentation in your answers.

Assessment will take into account the quality of written communication used in your answers.

You are reminded that this paper is synoptic and so will test your understanding of the connections between the different elements of the subject.

Language Over Time

Answer Question 1 **and** Question 2.

Question 1 is divided into four parts: (a), (b), (c) and (d). Answer **all** parts.

The three texts which follow on pages 4–6 are examples of cookery texts. Read Texts A, B and C, then answer **all** parts of the following questions.

Text A is an extract from *A Noble Booke off Cookry ffor a prynce houssolde or eny other stately houssolde* published in 1500. It was one of the first cookery books to be printed and closely copied a handwritten manuscript dated 1467. The extract includes the introduction to the book and a recipe for fish pie.

Text B is an extract from a book called *A New System of Domestic Cookery* by Mrs Rundell written in 1807. She originally wrote the book for her daughters, but it was later published to give advice to women employed as cooks in private households. The extract includes some advice from the introduction and a recipe for a cake.

Text C is an extract from cookingonabootstrap.com published in 2018. The blogger Jack Monroe is a popular food writer. She creates recipes for people on a tight budget. The extract includes the introduction and recipe for a spicy soup.

1. (a) **Identify the word class and archaic spelling patterns of the following three words using appropriate terminology.** [6]

wyne (Text A, line 4)

slitt (Text A, line 8)

euery (Text A, line 12)

- (b) **What do the examples below tell us about language change? Make two points and refer to the examples using appropriate terminology.** [4]

broun/brown (Text A, lines 14/18) *coffin* (Text A, line 18)

- (c) **Describe the form and the archaic grammatical features of the following two examples using appropriate terminology.** [4]

beginneth (Text A, line 1) *ye* (Text A, line 1)

- (d) **Describe three features that are typical of Early Modern English grammatical structure and/or punctuation in the extract from Text A below. You should use appropriate terminology to describe your examples.** [6]

To bak a freche Lampry tak and put a quyk lamprey in a Pot put ther to a portion of red wyne then stop the pot close that he lep not out and when he be dyinge take him out and put hym in skaldinge Water then take hym in your hands with a lynen Clothe and a handfull of hay in t'other hand and strik hym that the Skyn go away and saue him hole then washe hym and cut hym out whard from the bottom so that the skyn be loose: then slitt hym a littill at the throt and kep the lamprys Blode in a vesselle and loose the Bone from the fische and brek it a littil from the hed and slit hym a littill from the taille and drawe the bone from the taile as esly as ye may that it com out all hole then wind the bone about thy finger and drawe it out softly and so ye shall Choape the lamprey out whart then bak euery pece three fingers brode and let them hold to gedure and Welle toile them in the Blod ... (Text A, lines 4–13)

2. In your response to the question that follows, you must:

- explore connections across the texts
- consider relevant contextual factors and language features associated with the construction of meaning
- demonstrate understanding of relevant language concepts and issues.

Analyse and evaluate Texts A, B and C to show how cookery texts have changed over time. [60]

TEXT A: extract from *A Noble Boke off Cookry ffor a prynce houssolde or eny other stately houssolde* (1500)

Her beginneth the making of all thes kind as ye shall find here after in the book, more plainly the dighting¹ of meny dishes.

To mak a freshe lamprey² bake

5 To bak a freche Lampry tak and put a quyk³ lamprey in a Pot put ther to a portion of red wyne then stop the pot close that he lep not out and when he be dyinge take him out and put hym in skaldinge Water then take hym in your hands with a lynen Clothe and a handfull of hay in t'other hand and strik hym that the Skyn go away and saue him hole then washe hym and cut hym out whard from the bottom so that the skyn be loose: then slitt hym a littill at the throt and kep the lamprys Blode in a vesselle and loose the Bone from the fische and brek it a littil from 10 the hed and slit hym a littill from the taille and drawe the bone from the taile as esly as ye may that it com out all hole then wind the bone about thy finger and drawe it out softly and so ye shall Chope the lamprey out whart then bak euery pece three fingers brode and let them hold to gedure and Welle toile⁴ them in the Blod, and ye will mak your galentyn⁵ with whit bred cutt in Schyves⁶ and toiste it that it be somepart broun and tak a Quart of good red wyne for the 15 bakynge of the lamprey and put the Bred therin and ye may grind a fewe of Raissins and mak it up therwith and let the Fyfth part be venygar put ther pouder of cannelle⁷ a gretdele, pouder Galingale pouder Lombard pouder of guinger sugur saffron and salt and when it be betweene brown and yallowe then mak a large coffin⁸ of floure and put thy Lamprey ther in and put in thy galentyn and let it haue a good Lide and wet the edges round about and lay it on the pie and 20 close it round about to the Pen⁹ for ye must haue a Pen between the lidd and the coffyne to blow the penn that the lid may rise welle and synk not: look the Ouene be hote and set it in to it.

¹ dighting: putting down in writing (from Latin *dictāre*, to dictate; obsolete)

² lamprey: an eel-like fish

³ quyk: living

⁴ toile: mix (from French *toelier*, to mix; obsolete)

⁵ galentyn: a pie filling (from French *galette*, slab)

⁶ Schyves: slices (dialect)

⁷ cannelle: cinnamon (from French *canelé*; obsolete)

⁸ coffin: a pie with a pastry top (from French *coffin*, little basket; obsolete); not used in the current sense until 1525

⁹ Pen: a hollow quill used to blow air into the pie to make the top rise (obsolete)

TEXT B: extract from *A New System of Domestic Cookery* by Mrs Rundell (1807)

In the following, and indeed all other receipts, though the quantities may be as accurately set down as possible, yet much must be left to the discretion of the person who uses them. The different taste of people requires more or less of the flavour of spices, butter, &c. which can never be directed by general rules; and if the cook has not a good taste, and attention to that
 5 of her employers, not all the ingredients with which nature or art can furnish her, will give an exquisite relish to her dishes. The proper articles should be at hand, and she must proportion them until the true zest be obtained.

A very fine Cake.

10 Wash two pounds and a half of fresh butter in water first, and then in rosewater; beat the butter to a cream; beat twenty eggs, yelk¹ and whites separately, for half an hour each. Have ready two pounds and a half of the finest flour, well dried, and kept hot, likewise a pound and a half of sugar pounded and sifted, one ounce of spice in finest powder, three pounds of
 15 currants nicely cleaned and dry, half a pound of almonds blanched, and three quarters of a pound of sweetmeats cut not too thin. Let all be kept by the fire, mix all dry ingredients; pour the eggs strained to the butter; Next mix half a pint of sweet wine with a large glass of brandy, pour it to the butter and eggs, mix well, then have all the dry things put in by degrees; beat them very thoroughly; you can hardly do it too much. Having half a pound of stoned jar raisins
 20 chopped as fine as possible, mix them carefully, so that there shall be a full hour at least. Have a hoop well buttered, or if you have none, a tin, or copper cakepan; take a white paper, doubled and buttered, and put in the pan round the edge, if the cake batter fill it more than three parts, for space should be allowed for rising. Bake in a quick² oven. It will require three hours.

¹ yelk: an alternative spelling for 'yolk' (used in written texts into the early twentieth century; etymology thought to be linked to *yellow* + *-ock* suffix)

² quick: with a strong flame; hot

TEXT C: extract from cookingonabootstrap.com (2018)

Hot Nurse, 20p

Posted by [Jack Monroe](#) | Nov 24, 2018 | [Blog](#), [Dairy Free](#), [Entertaining](#), [Gluten Free](#), [Handy Hints](#), [Healthy](#), [Lunch](#), [Recipes](#), [Soups](#), [Vegan](#), [Vegan Recipes](#), [Vegetarian](#) ★★★★★

- 5 This recipe is known as Hot Nurse in my household for its ability to flush out a blocked-up nose, soothe a sore throat, chase away a hangover and revitalise my tired head. It is a real kick in the cookies; so those of you who choose the mild curries in restaurants may want to halve the ginger and curry powder quantities. For the rest of you, ladle it into a mug and take your medicine! I keep a supply of it in the freezer in microwave-proof containers, for emergencies, and will be sipping it all through the winter to keep snuffles and grumbles at bay.
- 10 Serves four, or one poorly person all through the day, from 20p each. (This post is not sponsored; I may earn a small commission if you click the links and purchase any products.)

- 30g fresh ginger, 10p (3.49/kg)
6 fat cloves of garlic, 8p (4 bulbs/69p)
800g chopped tomatoes, 58p (29p/400g)
 15 1 tbsp medium curry powder, 2p (£1.15/100g)
1 tsp turmeric, 1p (£1.15/100g)
 Salt and pepper

- 20 The easiest way to make this soup is to pop all of the ingredients in a blender, except the curry powder and turmeric as it will stain, and blast to a pulp. Then pour into a saucepan, and bring to a gentle simmer. Fill one of the empty cans of tomatoes with water and pour into the pan, and cook for 25 minutes, stirring so it doesn't stick and burn at the bottom.

If you are an 'early taster', like me, and can't resist dipping a spoon in every few minutes, the first few tastes will be shockingly tangy with garlic and ginger – this cooks out and mellows, so don't be alarmed!

- 25 I leave mine to cool for an hour after cooking to really temper the ginger-garlic heat, and then warm it through to serve.

END OF PAPER

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