Pygg in sawse Sawge h.

Take Pigg yskaldid and quart he and seep hem in wat and salt, take hem and lat hem kele; take psel sawge, and grynde it with brede and zolkes of ayren harde ysode, temp it up with vyneg su what thyk, and lay the Pygg in a vessell, and the sewe onoward and sue it forth.

Sawfe madame.

XXX.

Take sawge. psel. ysope. and sauay. cinces. and peerh, garlek and Grapes. and sylle the gees perwith. and sowe the hole pat no grece come out. and roost hem wel. and kepe the grece p fallith post take galyntyne and grece and do in a possynet, whan the gees buth rosted ynouh: take a smyte hem on pecys. and pat tat is withinne and do it in a possynet and put pinne wyne if it be to thyk. do pto powdo of galyngale. powdo douce and salt and boyle the sawse and dresse p Gees i disshes a lay p sowe onoward.

h Sawge. Sage. As several of them are to be used, these pigs must have been small.

kele. Cool.

k Peares. Pears.

that tat, i. e. that that. Vide Gloss.