

do þin powdō of gyng⁹ fug⁹. safroñ and falt. and loke
þ it be stondyng¹, and flo it with powdō gyng⁹.

Mortrews blank.

xx
II. VI.

Take Pork and Henn⁹ and seeþ hem as to fore. bray
almand⁹ blañched, and temp hem up with the self broth.
and alye the fleifsh with the mylke and white flo of
Rys. and boile it. & do þin powdō of gyng⁹ fug⁹ and
look þat it be stondyng.

Brewet of Almony^m.xx
II. VII.

Take Conyng⁹ or kidd⁹ and hewe hem finall on
moscelsⁿ op⁹ on pecys. pboile hem w the same broth,
drawe an almañde mylke and do the fleifsh þwith, cast
þto powdō galyngale & of gyng⁹ with flo of Rys. and
colō it wip alkenet. boile it, falt it. & messe it forth
with fug⁹ and powdō douce.

Peioñs ° ystewed.

xx
II. VIII.

Take peioñs and stop hem with garlec pyllled and
with gode erbes ihewe. and do hem in an erthen pot.

¹ stondyng. Stiff, thick.

^m Almony. Almaine, or Gerimany. *Almany*. Fox, part I. p.
239. *Alamanic*. Chron. Sax. p. 242. V. ad N^o 71.

ⁿ moscels. Morfels.

^o Peioñs, Pejons, i. e. Pigeons. *j* is never written here in the
middle of a word.