

falt it and loke it be stondyng, florish it with white coliañdre in confyt.

Croton^r.xx.
III.

Take the offal of Capoñs op⁹ of ope bridd⁹. make hē clene and pboile hem. take hem up and dyce hem. take swete cove mylke and cast pinne. and lat it boile. take Payndemayn^s and of þ^e self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep⁹, take ayren yfode. hewe the white and cast þto, and alye the sewe with zolkes of ayren rawe. colō it with safron. take the zolkes and fry hem and florish hem þwith and with powdō⁹ douce.

Vyne grace^r.xx.
III. I.

Take smale fylett⁹ of Pork and rost hem half and smyte hem to gobett⁹ and do hem in wyne ā Vyne⁹ and Oynōñs ymynced and stewe it yfere do þto gode powdōs ā falt. ā sūe it forth.

^r Croton. Ms. Ed. 24. has *Croton*, but a different dish.

^s Payndemayn. Whitebread. V. ad N^o 41.

^r Vyne Grace. Named probably from *græc*, wild swine, and the mode of dressing in *swine*. V. Gloss. voce *Vyne grace*.