

būth yfode, take hē up, make a fyrp of wyne greke.
 op vnage ° w blānche powd op white sug and powd
 gyng & do the per pin. seeþ it a lytel & messe it
 forth.

Egurdouce^p of Fyfshe. xx.
VI. XIII.

Take Loch op Tench op Solys smyte hem on pecys.
 fry hē in oyle. take half wyne half vyneḡ and sug &
 make a fyrp. do þto oynoñs icorue^a raifonñs corañce.
 and grete rayfonñs. do þto hole spices. gode powdōs
 and salt. messe þ fyfsh & lay þ sewe aboue and sūe
 forth.

Colde Brewet. xx.
VI. XIII.

Take Almañd⁹ and grynde hē. take the tweyd^r
 of wyne op the þriddell of vyneḡ. drawe up the Al-
 mañd þw. take anys sug & branch of fenel grene a
 fewe. & drawe hē up togȳd w þ mylke take poudō
 of canell. of gyng. clow. & maces hoole. take kydde
 op chikeñs op flessh. & choppe hem small and seeþ
 hem. take all þis flessh whan it is fodeñ & lay it i a

° Vernage. Vernaccia, a sort of Italian white wine. V. Gloss.

^p Egurdouce. Vide Gloss.

^a icorue, icorven. cut. V. Gloss.

^r Tweydel. Two parts.