

gyd. and do þro powdō gyng. fug. fafrōn. and falt.  
do it in a traþ, bake it and sūe it forth.

Tart de brymlent <sup>a</sup>.

xx.  
VIII. VII.

Take Fyḡ & Rayfōns. & waifshe hē in Wyne. and  
ḡnde hem smale w apples & per clene ypiked. take  
hē up and cast hē in a pot wiþ wyne and fug. take  
falwar Salmōn <sup>b</sup> yfode. oþ codlyng, oþ haddock, &  
bray hē smal. & do þto white powdōs & hool spices. &  
falt. and seep it. and whanne it is sode ynowz. take  
it up and do it in a vessel and lat it kele. make a  
Coffyn an ynche depe & do þ fars þin. Plaṅt it bouc <sup>c</sup>  
w prunes and damyfyngs. take þ ston out, and wiþ  
dates q̄rte rede <sup>d</sup> and piked clene. and coūe the coffyn,  
and bake it wel, and sūe it forth.

Tartes of Flesh <sup>e</sup>.

xx.  
VIII. VIII.

Take Pork yfode and grynde it smale. tarde <sup>f</sup> harde

<sup>a</sup> Brymlent. Perhaps Midlent or High Lent. *Bryme*, in Cotgrave, is the *midst* of Winter. The fare is certainly lenten. A. S. bryme. Solennis, or beginning of Lent, from A. S. brymm, ora, margo. Yet, after all, it may be a mistake for *Prymlent*.

<sup>b</sup> falwar Samōn. V. ad N<sup>o</sup> 98.

<sup>c</sup> plānt it above. Stick it *above*, or on the top.

<sup>d</sup> q̄rte red. quartered.

<sup>e</sup> Tartes of Flesh. So we have *Tarte Polyn*, Lel. Coll. IV. p. 226. i. e. of Pullen, or Poultry.

<sup>f</sup> tarde, r. take. For see N<sup>o</sup> 169.