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## Noumbles.

XIII.

Take noumbl of Deer op of op beest phoile hem kerf hem to dyce. take the felf broth or better take brede and grynde with the broth, and temp it up with a gode quitte of vyneg and wyne, take the oynons and phoyle hem. and mynce hem smale and do p to. colo it with blode and do p to powdo fort and falt and boyle it wele and sue it fort.

## Roos broth.

XIIII.

Take the lire of the Deer op of the Roo phoile it on smale peces. seep it wel half in wat and half in wyne. take brede and bray it wip the self broth and drawe blode p to and lat it feeth to gedre w powdo fort of gyng op of canell b. and macys i. with a grete · porcion of vineg with Raysons of Corante k.

Tredure.

op. Other, i. e. or.

e temp it. Temper it, i. e. mix it.

f fort. Miswritten for forth. So again No 31. 127.

<sup>8</sup> Roo. Roe. The Recipe in Ms. Ed. Nº 53. is very different.

h Canett. Cinnamon.

i macys. Mace. V. Preface and Gloff.

<sup>\*</sup> Raysons of Corante. Currants. V. Gloss.