

pike hem, pluk hē small wiþ þyn<sup>\*</sup> honde and myng hem wel with rawe oile. lay on vyneg<sup>†</sup> and salt, and sūe it forth.

Fenkel in Soppes.      xx.      III. xvii.

Take blades of Fenkel. shrede hem not to smale, do hem to seeþ in wat<sup>‡</sup> and oile and oynoñs mynced þwith. do þto safroñ and salt and powdō, douce. sūe it forth. take brede ytoſted and lay the fewe onoward.

Clatt.      xx.      III. xviii.

Take elena campana and seeþ it wat<sup>¶</sup>. take it up and grynde it wel in a mort. temp it up w<sup>§</sup> ayren safroñ and salt and do it ou<sup>||</sup> the fire and lat it not boile. cast above powdō douce and sūe it forth.

Appulmoy<sup>x</sup>.      xx.      III. xix.

Take Apples and seeþ hem in wat<sup>¶</sup>, drawe hem thughi a stýno<sup>††</sup>. take almañde mylke & hony and flo<sup>‡‡</sup> of Rys, safroñ and powdō fort and salt. and seeþ it stondyng<sup>y</sup>.

\* þyn. thine.

\* Clat. Qu.

¶ water; r. in water, as in N° 79.

<sup>x</sup> Appulmoy. *Appulmos*. M. Ed. N° 17. named from the apples employed. V. N° 149.

<sup>y</sup> stondyng. thick.