

hem tendre in smale ale. and bray hem and tendre
 these þwith. þene waifthe hem ī waſ & þene lȳ^c hem
 alle togid w Ayreñ, þenne take powd^o of pep. or els
 powd^o marchānt & ayreñ and a porciōn of ſafroñ and
 ſalt. þene take blank ſug. eyreñ & flō & make a paſt
 w a roller, þene make þof ſmale pelett^d. & fry hē broū
 i clene grece & ſet hem aſyde. þenne make of þⁱ oop^o
 deel^e of þⁱ paſt long coffyns^f & do þⁱ comade^s þⁱin. and
 cloſe hē faire with a cou^oh, & pynche hē ſmale about.
 þane kyt aboue foure oþ ſex wayes, þanne take eūyⁱ
 of þⁱ kutting up, & þene colō it w zolkes of Ayreñ,
 and plānt hem thick, īto the ſlaumpeyns aboue þⁱ þⁱ
 rutteſt hē & ſet hē ī an ovene and lat hem bake eſelich^k.
 and þanne ſūe hem forth.

For to make Noumbⁱ in Lent. .c. XIII.

Take the blode of pykes oþ of cong^o and nyme^l the
 pañch^o of pykes. of cong^o and of grete code lyng^m, &

^e lȳ. mix.

^d Pelettes. *Pellets*, Mf. Ed. N^o 16. Balls, pellets, from Fr. *pelote*.

^e deel. deal, i. e. part, half.

^f Coffyns. Pies without lids.

^s comade. Qu.

^h cou^o. coverture, a lid.

ⁱ eūy. every.

^k eſelich. eaſily, gently.

^l nyme. take. Perpetually uſed in Mf. Ed. from Sax. *niman*.

^m code lyng. If a *Codling* be a *ſmall cod*, as we now underſtand
great codling ſeems a contradiction in terms.