

hem up w̄ sañdr. meng þise with oil, make a coffyn
as þ didest bifoř & do þis Fars^s þin. and bake it wel
and sūe it forth.

Wastels yfarced. xx. viii. xix.

Take a Wastel and hewe out þ crīnnes. take ayren
& shepis talow & þ crīnn of þ same Wastell powdō
fort & salt w̄ Safron and Raisoñs corānce. & medle alle
þise yfere & do it in þ Wastel. close it & bynde it fast
togidre. and seeþ it wel.

Sawge yfarcēd. xx. viii.

Take sawge. grynde it and temp it up with ayren.
a sawcyst^h & kerf h̄y to gobett and cast it i a possey-
net. and do þwiþ grece & frye it. Whan it is fryed
ynowz cast þto sawge w̄ ayren make it not to harde.
cast þto powdō douce, messe it forth. If it be in
Ymber day: take sauge butt & ayren. and lat it stonde
wel by þ sauseⁱ, & sūe it forth.

Sawgeat^k. xx. viii. i.

Take Pork and seeþ it wel and ḡnde it smale and
medle it wiþ ayren & brede. ygrated. do þto powdō

^s Fars. Vide Gloss.

^h saweyster. Qu.

ⁱ stonde wel by the sause. Become thick with the sawce.

^k Sawgeat. So named from the Sage, or Sawge.