

In fat bre fresshe of befe I wene,  
 Þay schalle be sopun ful thykk by dene.

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*For hongē cole.*

Hakke þy kole wel grete I trow,  
 Sethe hom in water ful thyke I thrawe<sup>1</sup>;  
 Þen take hom up; presse a non  
 Þe water of hom, er þou more done;  
 In dysse hom hakke togeder þen  
 With buttur, to serve before gode men.

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*For henne in brothe.*

Take, sethe þy henne and kut her wele  
 On gobbettes, save alrons<sup>2</sup> and þe pestle<sup>3</sup>;  
 Sethe thritté egges harde also,  
 And hakke þe white and cast þer to  
 In pot, with mynsud onyonus gode;  
 First stepe þy brede of whete by þe rode,  
 In þe same brothe besyde to lye  
 Þy sewe, in put powder of peper þer by  
 Of clowes, of gynger þer to þou take,  
 Coloure hit with safrone for goddes sake;  
 Do fyve yolkes in on disshe, þenne  
 Thre gobbettis of flesshe als of pat henne;  
 Poure on pat sewe þat first was dyt,  
 To serve in sale by ful gode ryt.

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*For comyne sewe.*

Þiff þou wylle make a comyne sew,  
 Vele and motun and porke þou hew  
 On smalle gobettis; put hom in pot  
 With mynsud onyouns, ful wele I wot,  
 And powder of Peper þou kast þerto;  
 Coloure hit with safrone or þou more do,

<sup>1</sup> crawe?

<sup>2</sup> pinions of the wings.

<sup>3</sup> legs.