Gees in hoggepot m.

XXXI.

Take Gees and smyte hem on pecys. cast hem in a Pot do sto half wyne and half wat. and do sto a gode quite of Oynons and erbest. Set it cue the fyre and coue it fast. make a layo of brede and blode a lay it swith. do sto powdo fort and sue it fort.

Carnel of Pork.

XXXII.

Take the brawn of Swyne. phoile it and grynde it smale and alay it up with zolkes of ayren. set it oue p the fyre with white Grece and lat it not seep to fast. do pinne Safron a powdo fort and messe it forth. and cast pinne powdo douce. and sue it forth.

Chykens q in Cawdel. xxx111.

Take Chikens and boile hem in gode broth and ramme' hem up. Jenne take zolk of ayren a je broth and alye it togedre. do jto powdo of gyng and sug ynowh safron and salt, and set it oue the fyre withoute boyllyng, and sue the Chykens hole op ybroke and lay j sowe onoward.

[&]quot;Haggepot. Hodge-podge. Ochepot. Mf. Ed. No 22. French, Hochepot. Cotgrave. See Junii Etym. v. Hotch-potch.

a coue. Cover. Carnel, perhaps Charnel, from Fr. Chaire.

roue. Over. So again, No 33.

⁴ Chikens. Contents. So again in the next Recipe.

ramme. Qu. press them close together. hole. Whole. Chykens