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Legnet, oft mit dem Myrre oder
Rosmarin aufstossen, Das ist Feinzig
Wochen, ist zu Hell sein Darunter
haben, so wird es nicht.

Karpfen oder andere Fisch emzū Margariten

Stetlich trink den Lasein, spize ihn,
und mach ihn zu Pulver, wasse ihn
aus, salz ihn ein, und laß ihn,
in Ölmalz, oder Öl, nicht in ein ge-
stir, aufgerissen Lorber Blätter, Bay-
ren marin, und Ingwer, Pfeffer, Knob-
lauch, und feinast Pfeffer, Lorber Blätter
Bayren marin, Ingwer, Knoblauch Pfeffer