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Die Lappalwachen zu waschen.

1.

Nimm 1 A Maß, und 1 A Lutter, Lappal
in klein ab, nimm von einem jungen Lamm
die Täfeln und den Deyl, nimm 4 Simböden
darnin, und bringe Gleisfen den Zuckor.

Die Lappal zu waschen.

Nimm 1 A Maß, und 1 A Lutter, wasch
in mit dem Nudelwachs ein wenig aus, nimm
4 die darnin, und Lamm, das du in an
waschen kunst, Daz in, puslay in 3 mal zu
putzen.

Die Glas Lappal zu waschen.

Nimm 2 A Maß, 12 Simböden darnin, nimm
1 Theil darnin, und ein Theil dard, 3 Löffel
hol Speck, Daz in, puslay ihn klein ab, wasch
in gut geseh, wann es mehr od nicht das die
Tafeln sind, wasch es noch ein wenig geseh,