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### Imprint:

Director: Mag. Renate Plöchl

Deputy director: Mag. Julian Sagmeister

Owner of medium: Oberösterreichische Landesbibliothek

Publisher: Oberösterreichische Landesbibliothek, 4021 Linz, Schillerplatz 2

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## Krepsen in auster Eyer

Nimm die Krepsen lebendlich eier  
 ein. Milch rühre daran, Rühre ab,  
 Drück durch, Schlag 4. eys daran  
 schick ab, schick die Egel mit Füll  
 eier die fill in die Egel, Lass anst  
 ein eglind potten, gibb auß den Eijf.

## Kreps Knödel zu machen

Wahlsap best von Krepsen, gewür  
 erimpel, rind, Eigel, darmit  
 maich an das mit ger zu bind,  
 Eigel in smaly sein Eram, gibb  
 Eimeln, oder may ein mandt ge  
 schick daran, es ist gutt.