

Terms and Conditions

The Library provides access to digitized documents strictly for noncommercial educational, research and private purposes and makes no warranty with regard to their use for other purposes. Some of our collections are protected by copyright. Publication and/or broadcast in any form (including electronic) requires prior written permission from the Library.

Each copy of any part of this document must contain there Terms and Conditions. With the usage of the library's online system to access or download a digitized document you accept there Terms and Conditions.

Reproductions of material on the web site may not be made for or donated to other repositories, nor may be further reproduced without written permission from the Library

For reproduction requests and permissions, please contact us. If citing materials, please give proper attribution of the source.

Imprint:

Director: Mag. Renate Plöchl

Deputy director: Mag. Julian Sagmeister

Owner of medium: Oberösterreichische Landesbibliothek

Publisher: Oberösterreichische Landesbibliothek, 4021 Linz, Schillerplatz 2

Contact:

Email: [landesbibliothek\(at\)ooe.gv.at](mailto:landesbibliothek(at)ooe.gv.at)

Telephone: +43(732) 7720-53100

und über gewürteltes Brod Lu geußt
 wie in voriger

N. 3. Milchram Süppen.

Erstlich schreib ein wenig Mehl ab, zu einem halben, mit kochendem Wasser und ein wenig Essig, dafür Milchram Lamm, einen Theil Mehlram, und zwei Theil kochendes Wasser, Essig zu einem Theil Lu geußt, damit das Mehl Lu geußt, gut gewürzt und gesalzen, als das Lu geußt,

N. 4. Wein Süppen.

Erstlich schreib ein wenig Mehl ab, zu einem halben mit kaltem Wein geußt