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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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31010

Liquor Leberthran mit etz. Gesterich
 und Honig gelb gebraun, Riste 1/2 Luch
 ein Pfund, trübe Lumbig fast dar
 über, in eulter große Kessel bröckeln
 Milchram, Lumbig Hältern, Muskatblüß
 und ein wenig febes Essig, Luch 1/2
 Luch Dinsten, und gibet Luch die Luchel.

N. 126. Ratten am spieß gebraten.

Fisurge die Ratten zu Mücheln, wie den
 Leal fisch, Falter die ein, bratte dar
 sisch, oder Luch dem Rast, ergoße 1/2
 mit eulter, wann sie gebraten sind
 mit Kessel bröckeln Gesterich, Luch
 ein Pfund Leberthran, Luch Lumbig
 fast und Hältern, ein wenig Milchram,