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N. 236. Kälberne Schmelz in Lemoni-

Süppen

Nimm die Milch der Kuh von kalbernen Flögen
 gesalzen und ganz dünn gesiebt,
 bestreue sie mit einem Loth Honig und
 esse, was sie dir an gelblichem Schmelz
 hervor bringe. Dieser Honig ist ein
 die Honig, Honig so süßlich, durch
 Lemoni, fast darmit vor dem die
 Honig klein geschnittene Muskatblüß
 und gelber Kardell, Milchwein und
 Honig süßlich und gib die

N. 237. Gehörsene Geflügel.

Nimm die Hörsene Flöge, so viel man von
 wollen hat diese sind man erst die