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Mörben Feig, Saures die Leßollen groß
 wird, diesen 1 pfund Mehl, 2 Eger und
 2 Eßer, einen Eßel voll Milchwein
 abrin und weyter, dem Feig Leysen
 diesen $\frac{1}{2}$ pfund Butter, darüber geschreyen
 und zu dem Feig, zu schlagen, wie die
 Butter Feig, so ist bey geschriben, und
 wieder geschlagen, diesen $\frac{1}{2}$ die Feig Butter
 dreyen abgeschriben, 2 Eßel Milchwein
 4 Klein geschote Paridellon, von einem
 gelben Eymung die Feig, Klein ge-
 schulten von einem geschot, und klein
 Eabblis, diese Maß zu Butter ab-
 geschot, so ist von Feig und, und von
 dem abgeschriben dreyen geschot