

## **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

N. 320. Marzipan Torten Andere Artz  
 In den 1. Spring geoblet gestoßener Mandeln  
 essigs & Siedung gefaltzen zu Pö, und  
 6 Loth Mandel Koff, In den zu ein wand  
 lung 6 Loth gelbes Lutter, diesen für  
 offnung begeben, In die davon  
 von einem Komung von Pö, und die  
 Pö, klein geschnitten, In den den  
 davon die Mandeln und zu Pö, ein  
 gelbes Mand geoblet, davon die 6  
 Loth Mand Koff, so viel geoblet das  
 untereinander des Pö, essigs für  
 fließt davon Lutter, geschnitten mit  
 Lutter, ein Teil von dem den davon