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und so viel Milchraum, aber nicht
 Mehl von dem anderen genommen
 Lebe die feine Lustreigen, gezeuht
 und Legehühner, die die Milch gemacht
 wie das vorige.

N. 418. Milchram Koch.

Geistlich Hefe, 1 Eise Linge, feine Butter
 darüber drauf oben zu einem Conding
 Hefe schäumig ab, Hefe 5 Eise und
 3 Eisse davon, um 2 Dreiter zu
 Milch gewöhnter Samen, Lustgetreid
 und davon gezeuht, gezeuht.
 1 Eise süßem Milchraum, Klein ge
 schickter Conding Hülle, Hefe