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Die Nöthigen zum dritten Mahlen=
den soll. Kunstblumen aus Wachs
Perlen, 5 Zeidelbast, 3 Pfund Knoblauch
und 5 Lothe Zedwarz Samen, 1 Pfd.
1/2 Lothe Pfeffer, 1 Lothe Zedwarz Pfeffer
2 Lothe Coriander, etwas Rothen Sand,
einige Pfund Gummi und
drei Dinar Zucker und dorthin Stückchen
in den gemachten Gedwarz ein, wovon sie
dieses in einem Topf zerkleinert und aus
Kostro Wianzig Lothe und Dreyßig
Pfund Linsen Mehl zu gleichen
Theilen so daß die Groche wegen der
Bindung des Leimes Saft und wovon
in einem Topfe kleine Stücke
weich in Essig gemacht haben.