

m to powder in corpet it ~~into it~~ with the once
d let her drink it in a warme drath of brath this
helpeth in great exstrematy

To make a Tripe pye

Take leanest trips you ~~have~~ can get and boyle
them very tender and then shred them very fine
with befe sewet and then season them as you doe yo
ur shread pyes and they will eat betas and tender
their befe muben or neats tungs in pys and is much
used for shred pyes

Bryled Trips are very good meat they must be
very good fat trips and floure them at the first
when you lay them to the fire and then floure
them when you take them up and for the sace
butas and ueneger

To boyle trips when your trips are cleane and
well dresed kowle them up like a pecc of brane
and so kune 2 skivells to keepe it kownd and
then boyle them and put them in to sousing &
drink and when you fry them cut them in shi
ces as thick as a tripe and so fry them

A leather Pye

Take a calves skinn that is about 3 weeks ou
ould and scald the heare cleane ofe and boyle it
very tender and then cut it in lited pecces and pu
t in it nutmege and mace and Salt and yelks of