

it tender and are nage in
it in small peeces and the tunge then
he eye hole then stew it and put in
the licker it was boyled in and some
vineger and some cloves and mace an
egg and a great handfull of parsley boy
shred small and the brains boyled as
me new butar and a litell wh
and when the meat is well stewed
then lay the other halfe of the calves ha
in the dish and first salt it well and
it a litell cros and cross and bryle it
and not burne it and then lay it in the
and poure the stewed meat all over it
d lay it up heaping in the middell and
mbor to put in your stewed meat first, the
yelks of 3 or 4 eges to thicken your licker
it is stewed in then have some backen ke
boyled and cut it in hansom kashers
one the tope of the stewed meat: you may
in ~~stewed~~ oysters in to your stewed
and a litell time and winter sa
~~sweet margome~~ if you pleas
lay sipets first round the

To Stew a Nick of
mitten good wine