<page>020r</page>

<image>http://gallica.bnf.fr/ark:/12148/btv1b10500001g/f45.image</image>

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<id>p020r\_1</id>

<head>@For making <m><oc>millas</oc></m></head>

<ab>It is necessary to have the <m>millet</m> pilled to remove the <m>husks</m> and then you will clean it well. Next it is necessary to grind it again quite finely and pass through a <tl>hair sieve</tl> quite finely. This done, it is necessary to soak the <m>flour</m> with melted fresh <m>butter</m> and some <m>milk</m>, and that there be as much of one as the other, such that it is very light in color, like the <m>dough</m> to make <m>fritters</m>. And you will put in <m>egg yolks</m> according to the quantity of <m>flour</m>, so that it amounts to two <m>egg yolks</m> for each <m><oc>millas<oc/></m>. Then you will put in some <m><pa>saffron</pa></m>, if you like, to give them a little color.</ab>

<ab>It is necessary, next, to have some <tl>molds</tl>, and it is necessary that they be <m>earthenware</m>, in the shape of the crown of a catholic hat, but it is necessary that it be open at both ends. And then, having made a good fire, you will clean the heawhere you want to put your <m>millas</m> and then take your <tl>mold</tl>s and grease them very well so that the <m>pastry</m> does not stick to them when baked. Once you have done that, put your <tl>mold</tl>s in a place in the <tl>oven</tl> where you clean and sprinkle a bit of <m>flour</m> on the bottom and fill them with some of the aforementioned <m>pastry</m>. Then you will cover the said <tl>mold</tl>s, with a <tl>lid</tl> made like the <tl>mold</tl>, but it must be bigger and not open at the top. Then once done, you will put some <m>straw</m> on the said <tl>lid</tl> and a lot of hot <m>charcoal</m>, and set a fire around it, once done, you will open up one of them after a bit of time and will see when it is baked, it will be hard.</ab>

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<id>p020r\_2</id>

<head>@<pro>Glazier</pro></head>

<ab><m>Glass from <pl>Lorraine</pl></m> is smoother &amp; more even than <m>plate glass</m> and it is sturdier &amp; more durable. But commonly it is stained by veins, in straight lines as if tanned, which happens because the <pro>glassmakers</pro>, having made it, put it when totally hot on <m><pa>straw</pa></m>, which stains it in this way. However, this is removed with <m>varnish</m> &amp; <m>salt</m> &amp; other <m>drugs</m> that the <pro>glaziers</pro> put in. <m>Glass from <pl>Lorraine</pl></m> is sold by <ms><fr>lien</fr></ms> &amp; each <ms><fr>lien</fr></ms> is composed of three <ms>tablets</ms>. The <ms><fr>lien</fr></ms> costs usually x <cn><fr>sous</fr></cn>. <m>Plate glass</m> <del>sold in</del> is made in <pl>France</pl>, it is whiter &amp; clearer, but alternately it is not so durable as that from <pl>Lorraine</pl>. It is also commonly blown &amp; in that case, it is better to make little diamonds rather than large square pieces in the shape of the frame, because they are not able to seat themselves very evenly.</ab>

<ab><margin>left-bottom</margin>

<m>Plate glass</m> is sold by <ms><fr>paniers</fr></ms>. Every <ms><fr>panier</fr></ms> contains 24 <ms>plates</ms> that are commonly sold at x or twelve <cn>lb</cn>.</ab>

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