<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 <m><pa>millet</pa></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 it through a <tl>hair sieve</tl> quite finely. This done, it is necessary to mix the <m>flour</m> with <m>melted fresh butter</m> and some <m>milk</m>, and that there be <ms>as much of one as the other</ms>, so that it is very light in color, like the <m>dough to make 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 <corr>yolks</corr></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 they be open at both ends. And then, having made a good fire, you will clean the place in the <tl><env>hearth</env></tl> where you want to put your <m><oc>millas</oc></m>, and then you will take your <tl>molds</tl> and grease them quite heavily so that the <m>dough</m> does not stick when cooked. Having done that, you will put your said <tl>molds</tl> on the well-cleaned place in the <tl><env>hearth</env></tl> and will put a little <m>flour</m> at the bottom and fill them with the aforementioned <m>dough</m>. Next you will cover the said <tl>molds</tl> with <tl>lids</tl> which will be made like the <tl>molds</tl>, but it is necessary that they be larger and not be open at the top. Then having done that, you will put a little <m>hay</m> on the said <tl>lids</tl> and plenty of <tl>embers</tl>, and make a good charcoal fire all around. That done, you will uncover one of them soon thereafter and see when it is cooked. It should 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><df><fr>lien</fr></df></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-middle</margin>

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

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