[Curds and Cream]

Date: Late 18th or early 19th century; exact date unknown.

Publication Format
Manuscript

Type
Food

Ingredients
milk

Places
Nova Scotia

Source: Militia Regulations Book
Institution: Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

Description

Instructions for extracting curds from milk pasted in the pages of a book of Militia Regulations.

Transcription

Curds and Cream

to four quart of new milk warm'd put from a pint to

a quart of bublen milk strained according to its sourness

keep the pan covered untill the curd be of firmnessecut it

Curds and Cream recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/444