[Receipt for Making Parmesan Cheese] Arthur Young

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Contributors
Contributor Role
Other
Contributor Name
Arthur Young

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milk
rennet
saffron

Places
Italy
Nova Scotia

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Description

Recipe for making cheese, brought from Italy, of milk and rennet. nn.688_89. Microfilm Reel 8063. Arthur Young also published the Annals of Agriculture and Other Useful Arts (London, 1790) that includes "The Mode of Cultivating and Dressing Hemp / Detached Observations on Hemp."

Transcription

RECEIPT FOR MAKING PARMESAN CHEESE.
[Brought from Italy by Mr. Arthur Young, well known for his Labours in Agriculture.]

THE Lodisan is chiefly low grounds, and mostly watered.

A dairy farm of 100 cows, makes daily a cheese of 73lb. or 75lb of 28 ounces. The cheeses in winter smaller but better. The cows fed only four or five hours a day upon pasture, the rest on hay at home. Eighty cows for the dairy, 20 for calves, and the farm 1000 perticas of land, 800 of standing meadow, and 200 in corn and grass. Rotation; the cows milked twice a day, and give, with one another about 32 cocallis of 30 oz. of milk. The evening's milk is put to the morning's. At 16 Italian hours of so in the morning, the evening and morning's milk, after being skimmed, were put together into a boiler, eight feet diameter at top, five feet three inches deep at the bottom, about 2 ½ wide, about 272 cocalli, and put under it two faggots of wood, which made the milk rather more than lukewarm; then the boiler

was withdrawn from the fire, and a ball of rennit about an ounce weight dissolved in the milk, turning it in the hand in the milk; it was not sufficiently coagulated till about noon, being early in the spring; but in summer it is done in half or three quarters of an hour; but they then use half as much more rennit as was coagulated, so as to be taken in pieces from the boiler.

The foreman with a stick that had 18 points, or rather 9 small pieces of wood fixed by their middle in the end of it, and forming nine points on each side, began to break exactly all the coagular milk, and continued to do so for more than half an hour, from time to time examining it to see its state. He ordered to renew the fire, and four faggots of willow branches were used all at once. He turned the boiler, that the fire might act; and then the underman began to work in the milk with a stick like the above, but with only four smaller sticks at the top, forming 8 points, four at each side, a span long

each point. In a quarter of an hour, the foreman mixed in the boiler, the proper quantity of saffron (about one third of an ounce) and the milk was all in knobs, and finer grained than before, by breaking continually.--Every moment the fire was renewed or fed, but with a faggot only at a time, to keep it regular. The milk was never heaped much, nor does it binder to keep the hand in it, to know the fineness of the grain, which refines continually by the stick work of the underman. It is of the greatest consequence to mind when the grain begins to take consistence. When it comes to this state, the boiler is hurried from the fire, and the underman immediately takes out the whey, putting it into proper receivers. In that manner, the grain subsides at the bottom of the boiler, and leaving only in it whey enough to keep the grain covered a little, the foreman, extending himself as much as he can over, and in the boiler, unites with his hands the grained milk, making like a body of paste of it; then a large piece of linen is run by him under that body of paste, while another man keeps the four corners of it, and the whey is directly again put into the boiler, which facilitates the raising the paste, which is put for a quarter of an hour into the receiver, where the whey was in the linen: The boiler is then put on the fire to extract a poor cheese; after a quarter of an hour, the paste is put into a wooden form without top or bottom; a piece of wood like a cheese, put on top of it, putting, and gradually increasing weights upon it; in the evening, the cheese so formed, is carried into the warehouse, where, after 24 hours, they begin to give the salt. It remains in that warehouse 15 or 20 days, but in summer only from 8 to twelve, where the crust will be formed, when it is carried into another ware-house. Then turn all the cheeses under six months every day; after that, once in 46 or 60 hours, keeping them clean, otherwise they acquire a bad smell, distinguished by the name of grained

cheese.

Receipt for Making Parmesan Cheese recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/45