

[Rennet for Cheese] Dr. James Dinwiddie

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Contributors

Contributor Role

Author

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Dr. James Dinwiddie

Publication Format

Manuscript

Type

Agriculture

Food

Ingredients

calf's stomach

salt

boiling water

milk

pigeon stomach

artichoke flowers

Source: James Dinwiddie Fonds

Institution: Dalhousie University | **Source Origin:** Dalhousie University Archives and Special Collections |

Reference: MS-2-726

Description

Instructions for making rennet from calf stomach and salt, with the option to substitute pigeon stomach or artichoke flowers. *Agriculture*, Item 13.

Transcription

Rennet for Cheese is made

as follows. A calf's stomach

emptied of its contents but not
washed, laid in Salt for one
month, turned every morning
at the end of the month take
it out of the salt and extend
it in cross sticks, hang up 'till
dry -- The size of a Crown piece
put into half a pint of boiling
water the preceding evening is
sufficient for 20 Gallons of Milk
-- Temperature about 90^o ----
-- Stomach of a pidgeon ~~and~~
-- Flowers of [[arti](#)]chokes macerated
in warm water will produce the
same effect -----

Annotations

[\[arti\]chokes / artichokes](#)

Artichoke flowers were often used in Italian cheese-making, particularly in Florence.

Rennet for Cheese recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/468>