

[Rennet for Cheese] Dr. James Dinwiddie

Date: Written sometime in 1793. | 1793/01/01 to 1793/12/31

Author

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° ----

-- Stomach of a pidgeon ~~and~~

-- Flowers of [arti]chokes macerated

in warm water will produce the

same effect -----

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