

# [Recipe [for Preparing Milk for Calves]]

**Date:** 1790/11/03

Publication Format  
Print

Type  
Agriculture

Ingredients  
skimmed milk  
treacle  
linseed oil cake

Places  
Nova Scotia

**Source:** Nova Scotia Magazine

**Institution:** Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reels 8062, 8063

## Description

Instructions for adding molasses and linseed oil cake to milk used for feeding calves. nn.362. Microfilm Reel 8063.

## Transcription

### RECIPE.

Take one gallon of skimmed milk, and in about a pint of it add half an ounce of common treacle (melasses) stirring it until it is well mixed. Then take one ounce of linseed oil cake well powdered, and with the hand let it fall gradually, in very small quantities, into the milk, stirring it in the mean time with a spoon or ladle, until it be thoroughly incorporated. Then let the mixture be put into the other part of the milk, and the whole be made as nearly warm as new milk, when it is first taken from the cow, and in that state it is fit for use.

N. B. The quantity of the oil cake

powdered, may, from time to time, be increased as occasion may require, and as the calf becomes inured to the flavour of it.

Recipe [for Preparing Milk for Calves] recipe from Early Modern Maritime Recipes:

<https://emmr.lib.unb.ca/recipes/65>