

**Essence of rennet : Horseshoe Brand : for junkets, curds and etc.,
cheesecakes, cheese-making, whey / C.R.H.S. & M.**

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ESSENCE OF
RENNET

HORSESHOE BRAND.

For
Junkets
Curds
and
etc.



Cheese-
Cakes,
Cheese-
making,
Whey.

CURDS & WHEY—One teaspoonful of this Essence well stirred with one pint of warm milk at 82°F (one part of boiling milk mixed with two parts of cold) is sufficient to produce a firm curd in from 5 to 10 min.

JUNKETS—Warm milk (82°F) one pint. Add loaf sugar, brandy, flavoring, &c. to taste and lastly stir in Essence—one teaspoonful. Let stand till cold, grate a little nutmeg over the surface and serve with whipped cream.

In order to obtain the best results it is advised to use milk that is at least 12 hours old.

**KEEP WELL CORKED AND
IN A COOL PLACE.**