

The Dairy Book Of Home Cookery: New Edition For The Nineties

A popular and respected blogger in Québec, Canada, Élise Desaulniers is a food ethics and animal rights advocate who is also interested in public policy, philosophy, and feminism. In *Cash Cow*, she takes a hard look at the dairy industry, and how it has persuaded the general public of the naturalness and value of cows' milk in the human diet. Desaulniers asks just who really benefits from the promotion of dairy, and just how effectively animal welfare and small farming operations can be protected in an age of consolidation and confinement.

The Philadelphia institution and self-proclaimed "Culinary Pioneers Since 1939" offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

Discover how easy it is to make fresh dairy products at home! You don't need a commercial kitchen or specialty ingredients to whip up your own cheeses, yogurts, and spreads. With simple step-by-step instructions that don't require complicated aging techniques, you can add a wonderful range of tart, sweet, and nutty flavors to your cooking. From fresh buttermilk for mouthwatering pancakes to creamy mozzarella in a refreshing Caprese salad, you'll soon enjoy the fresh flavors of your homemade dairy creations.

Jill Winger, creator of the award-winning blog *The Prairie Homestead*, introduces her debut *The Prairie Homestead Cookbook*, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin *The Pioneer Woman Cooks* meets *100 Days of Real Food*, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, *The Prairie Homestead Cookbook* shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

The Small-Scale Dairy

A Country Inn Cookbook

Cash, Cows, and the Death of the American Dairy Farm

Eliminate Waste, Save Time, Cut Costs - Creating a More Productive, Profitable and Higher Quality Farm

The Ultimate Guide and Cookbook for Milk Allergies, Lactose Intolerance, and Casein-Free Living

100 Much-Loved Recipes from the Past 35 Years

Advances in Dairy Microbial Products

The Dairy Book of Home Cookery New Edition for the 90's

Tasty, easy-to-make recipes for grain-free, dairy-free baking! Cinnamon Swirl Bread. Fruit and Nut Snack Bars. Deep Dish Apple Pie. With Grain-Free Baking, you can finally enjoy the baked goods that you've been missing! In this beautiful, easy-to-use cookbook, Whether you're gluten-free, author and creator of The Nourishing Home blog Kelly Smith shows you how to create grain-free, dairy-free versions of all your favorite baked goods that are compatible with the most common grain-free diets. From breads, biscuits and muffins to savory snacks and decadent treats. By-step instructions for more than 100 delicious, grain-free and dairy-free recipes, including: Easy Everyday Bread Southern Style Biscuits Flour Pancakes Simple Garden Herb Crackers Blueberry Lemon Scones Raspberry Crumble Bars Strawberry Vanilla Custard Cake Don't give up on your bakery staples you love--with these flavorful recipes, you can make delicious grain-free, dairy-free baked goods that your whole family will love, or not everyone is living a grain-free lifestyle!

In recent years, the formation and impacts of biofilms on dairy manufacturing have been studied extensively, from the effects of microorganisms produced during transportation of raw milk to the mechanisms of biofilm formation by thermophilic spore-forming bacteria. The dairy industry needs a better understanding of biofilms and of approaches that may be adopted to reduce the impacts that biofilms have on manufacturing efficiency and quality of dairy products. Biofilms in the Dairy Industry provides a comprehensive overview of biofilm-related issues facing the dairy sector. This book is a cornerstone for a better understanding of the current science and of ways to reduce the occurrence of biofilms associated with dairy manufacturing. The introductory section covers the definition and basic concepts of biofilm formation and development, and provides an overview of problems and the occurrence of biofilms along the dairy manufacturing chain. The second section of the book focuses on specific biofilm-related issues, including the occurrence of biofilms of raw milk influenced by biofilms, biofilm formation by thermotolerant streptococci and thermophilic spore-forming bacteria in dairy manufacturing, the presence of pathogens in biofilms, and biofilms associated with dairy waste effluent. The final section of the book looks at the application of various approaches to control biofilms. Potential solutions for reducing contamination throughout the dairy manufacturing chain are also presented. For dairy professionals in the global dairy sector, Biofilms in the Dairy Industry will be of great interest to anyone in the food and beverage, academic, and government sectors. This text is specifically targeted at dairy professionals who aim to improve the quality and consistency of dairy products and the efficiency of dairy product manufacture through optimizing the use of dairy manufacturing plant and reducing operating costs.

Make your farm better, smarter, and more productive The Lean method is revolutionising farming globally with its proven approach for improving productivity and sustaining profits. In The Lean Dairy Farm, dairy farmer and Lean consultant Jana Hocken explains why this approach is essential to every dairy farm and how to apply these tools, practices and principles to your dairy operation. The Lean Dairy Farm helps you solve common problems and stressors faced by farmers every day: long work hours, high staff turnovers, repeat problems, breakdowns, waste, and high costs. Using her own family's dairy farm as a case study, Jana provides insight into how the Lean approach applies to farming, introducing you to help you improve efficiency and reduce waste, and shows you how to create a farm culture that supports Lean thinking. Even if Lean is not for you, this book offers a simple blueprint for applying its principles and practices to improve your farm. Quickly make use of basic Lean concepts on your farm Identify and eliminate waste in farm processes Organise your farm effectively to improve productivity Standardise your processes to get it right the first time Develop an engaged, high performing team If you want a more efficient, profitable and robust dairy farm, The Lean Dairy Farm is for you.

Dairy Diary Favourites (Dairy Cookbook)

The Classic Cookbook Updated for Today's Cook

A Cookbook

A Year of Gluten-Free, Dairy-Free, and Paleo Recipes for Every Occasion [A Cookbook]

Milk and Dairy Products in Human Nutrition

Reflections on Sixty and Beyond

Milk and Dairy Foods

In a lucid, brilliant work of nonfiction -- as close to an autobiography as his readers are likely to get -- Larry McMurtry has written a family portrait that also serves as a larger portrait of Texas itself, as it was and as it has become. Using as a springboard an essay by the German literary critic Walter Benjamin that he first read in Archer City's Dairy Queen, McMurtry examines the small-town way of life that big oil and big ranching have nearly destroyed. He praises the virtues of everything from a lime Dr. Pepper to the lost art of oral storytelling, and describes the brutal effect of the sheer vastness and emptiness of the Texas landscape on Texans, the decline of the cowboy, and the reality and the myth of the frontier. McMurtry writes frankly and with deep feeling about his own experiences as a writer, a parent, and a heart patient, and he deftly lays bare the raw material that helped shape his life's work: the creation of a vast, ambitious, fictional panorama of Texas in the past and the present. Throughout, McMurtry leaves his readers with constant reminders of his all-encompassing, boundless love of literature and books.

NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in Danielle Walker's *Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and re-

creations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There's a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year's Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you're hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

The cow is the most productive, efficient creature on earth. She will give you fresh milk, cream, butter, and cheese, build human health and happiness, and even turn a profit for homesteaders and small farmers who seek to offer her bounty to the local market or neighborhood. She will provide rich manure for your garden or land, and will enrich the quality of your life as you benefit from the resources of the natural world. Quite simply, the family that keeps a cow is a healthy family. Originally published in the early 1970s as *The Cow Economy* and reprinted many times over, *Keeping a Family Cow* has launched thousands of holistic small-scale dairy farmers and families raising healthy cows in accordance with their true nature. The book offers answers to frequently asked questions like, 'Should I get a cow?' and 'How Much Space do I need?' in addition to extensive information on:

- The health benefits of untreated milk;
- How to milk a cow effectively and with ease;
- Choosing your dairy breed;
- Drying off your cow;
- Details on calving and breeding;
- The importance of hay quality and how to properly feed your cow;
- Fencing and pasture management;
- Housing, water systems, and other supplies;
- Treating milk fever and other diseases and disorders;
- Making butter, yogurt, and

cheese, and, of course . . . • . . . Everything else the conventional dairy industry doesn't tell us! Now revised and updated to incorporate new information on the raw milk debate, the conversation about A1 vs. A2 milk, fully grassfed dairies, more practical advice for everyday chores, and updated procedures for cow emergencies. Keeping a Family Cow has not only stood the test of time, it still remains the go-to inspirational manual for raising a family milk cow nearly forty years after its first publication. Joann Grohman has a lifetime of practical experience that has been bound into this one volume and presented in the spirit of fun and learning.

If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside: • More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings • A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more • Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips • A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health • An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition • Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations • Infant milk allergy checklists that describe indicators and solutions for babies and

young children with milk allergies or intolerances • Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

A Guide to Wedges, Recipes, and Pairings

Over 160 Dairy-Free Recipes from Traditional to Trendy

Dairy Book of Home Cookery

The Kosher Baker

The Home Creamery

Out and about at the Dairy Farm

The Dairy Book of British Food

Gathers recipes for soups that feature chicken, fish, vegetables, and fruits, and includes suggestions for breads, muffins, and salads

300 gluten- and dairy-free recipes from popular food blogger Audrey Roberts to reset your eating habits to live a healthier life. Millions of people now suffer from celiac disease and food sensitivity. But switching to a diet without gluten or dairy not only benefits those with gluten sensitivity or lactose intolerance, but benefits anyone who needs more energy, wants to lose weight, or simply craves a much healthier lifestyle. And now cooking without them is simple! You no longer need to give up the foods you love because with easy substitutions, some creative cooking, and the recipes in this book, you will still enjoy all your favorite foods. The Everything Gluten-Free & Dairy-Free Cookbook includes 300 gluten- and dairy-free recipes that your whole family will enjoy—from eggs benedict casserole to coconut cream pie. These easy and delicious recipes make it painless to start living a healthier life and feel better. Audrey Roberts, founder of the popular food blog Mama Knows Gluten Free, teaches you how to make the most satisfying recipes from breakfast to dinner and snacks in between meals. The Everything Gluten-Free & Dairy-Free Cookbook makes it easy to meet your family's dietary needs while keeping them happy and healthy.

The legendary Dairy Book of Home Cookery is the perfect reference book for both novice and experienced cooks. It's cited as one of the most trusted recipe books of all time and is revered by all those who own a copy. With over 900 recipes from soups to desserts, baking to confectionery, this is the cookbook you'll return to time after time.

Milk and Dairy Foods: Their Functionality in Human Health and Disease addresses issues at key life stages, presenting updates on the impact of dairy on cardiometabolic health, hemodynamics, cardiovascular health, glycemic control, body weight, bone development, muscle mass and cancer. The book also explores the impact of dairy fats on health, dairy fat composition, trans-fatty acids in dairy products, the impact of organic milk on health, milk and dairy intolerances, and dairy as a source of dietary iodine. Written for food and nutrition researchers, academic teachers, and health professionals, including clinicians and dietitians, this book is sure to be a welcomed resource for all who wish to

understand more about the role of dairy in health. Addresses the functional effects of dairy related to reducing the risk of key chronic diseases Contains information related to various life stages, including chapters on dairy foods and bone development in the young and dairy foods and maintenance of muscle mass in the elderly

The Dairy Book of Home Cookery Everyday Specials

The Complete Guide to Milk Production for the Home and Market

The Dairy Book of Home Cookery

Everyday Grain-Free Baking

Milk Money

The Everything Gluten-Free & Dairy-Free Cookbook

Dairy Queen

Advances in Dairy Microbial Products presents a thorough reference that explains the makeup of these products in a scientifically sound, yet simple manner. It offers both established and cutting-edge solutions on the numerous challenges commonly encountered in the industrial processing of milk and the production of milk products. It is an ideal resource for researchers and practitioners involved in dairy science, particularly those who wish to gain the most thorough and up-to-date information on dairy microbial products. In addition, it will appeal to beginners seeking to understand how advanced dairy technologies can be used to increase the efficiency of current techniques. Examines the advances of dairy products in healthcare, environment and industry Elaborates upon advanced perspectives, wide applications, traditional uses and modern practices of harnessing potential of microbial products Includes helpful illustrations of recent trends in dairy product research

The failing economics of the traditional small dairy farm, the rise of the factory mega-farm with its resultant pollution and disease, and the uncertain future of milk

In early 1970s Riggold, Georgia, Catherine Grace Cline, the daughter of the local Baptist preacher, dreams of escaping her small town for Atlanta, but after her dream becomes reality, a tragedy transforms her perspective.

The highly anticipated complement to the New York Times bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular Milk Bar bakery. Momofuku Milk Bar shares

the recipes for Christina Tosi's fantastic desserts—the now-legendary riffs on childhood flavors and down-home classics (all essentially derived from ten mother recipes)—along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began. Christina's playful desserts, including the compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, made from everyone's favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; and the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery's most beloved desserts—along with ones for savory baked goods that take a page from Chang's Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheese—and 100 color photographs, Momofuku Milk Bar makes baking irresistible off-beat treats at home both foolproof and fun.

Biofilms in the Dairy Industry

Dairy Hollow House Soup & Bread

New Edition for the 90's

Ten Myths about the Dairy Industry

Everyday Comfort Food from America's Dairy Farm Families

Looking for Salvation at the Dairy Queen

The Dairy Book of Home Management

This lively trip to the dairy farm introduces calves, heifers, and milkers.

Milk is nature's most complete food, and dairy products are considered to be the most nutritious foods of all. The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants: it is now recognized to be more than a source of nutrients for the healthy growth of children and nourishment of adult humans. Alongside its major proteins (casein and whey), milk contains biologically active compounds, which have important physiological and biochemical functions and significant impacts upon human metabolism, nutrition and health. Many of these compounds have been proven to have beneficial effects on human nutrition and health. This

comprehensive reference is the first to address such a widerange of topics related to milk production and human health,including: mammary secretion, production, sanitation, qualitystandards and chemistry, as well as nutrition, milk allergies,lactose intolerance, and the bioactive and therapeutic compoundsfound in milk. In addition to cow's milk, the book alsocovers the milk of non-bovine dairy species which is of economicimportance around the world. The Editors have assembled a team of internationally renownedexperts to contribute to this exhaustive volume which will beessential reading for dairy scientists, nutritionists, foodscientists, allergy specialists and health professionals. While keeping many of its original recipes, the new edition of this popular cookbook has many new "basic" ones arising from changes in the range of available foods, cooking methods and eating habits. Instructions for microwaving many of these recipes are included. After spending her summer running the family farm and training the quarterback for her school's rival football team, sixteen-year-old D.J. decides to go out for the sport herself, not anticipating the reactions of those around her. Reprint. 100,000 first printing.

Go Dairy Free

Keeping a Family Cow

Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!

Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking

Danielle Walker's Against All Grain Celebrations

Using Traditional, Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheeses

This book guides you through all of the fundamentals while also explaining the why's and how's involved with home dairy. Learn the tools of the trade, so you can have your kitchen stocked and ready. Find out how to select the best possible ingredients, favouring seasonal, organic and local options when possible. Learn the essentials through five topic-specific primers: Cheese, Yogurt, Butter & Ghee, Cultured Dairy Products and Ice Cream. Each primer offers need-to-know information, troubleshooting tips and recipes with variation ideas. Create delicious compound butters infused with herbs, spices, fruits and more. Craft your own healthful yogurt or kefir with beneficial probiotics. Amaze family and friends (and yourself!) with a platter of homemade cheeses, from creamy ch è vre and tangy, salt-brined feta to classic cheddar and fragrant gorgonzola. Top it all off with an assortment of ice cream recipes tailored specifically to each season. The author then also offers her unique spin on home dairy with her own roster of seasonal recipes using some of the preceding dairy goods. You get 40 tested recipes in all: 6 butter & ghee + 6 cultured + 13 cheese + 5 ice cream + 10 recipes to incorporate your dairy goods. The book features numerous profiles of real people who embrace home dairy techniques for different reasons. Gorgeous photos of dairy animals, seasonal ingredients and completed recipes provide a feast for the eyes.

This extraordinary bible of kosher baking breathes fresh life into parve desserts and breads

This book contains beautifully illustrated recipes, which have been retained from the original Dairy Book of Home Cookery. A major feature of this edition is the inclusion of instructions for cooking many of the recipes in a microwave oven.

The struggle of three brothers to stay together after their parent's death and their quest for identity among the conflicting values of their adolescent society.

Nutrition and Lactation in the Dairy Cow

All You Need to Know to Make Cheese, Yogurt, Butter and More

Over 400 Recipes for Every Occasion

The Art of Natural Cheesemaking

Production, Composition and Health

The Dairy Good Cookbook

Home Dairy with Ashley English

"Introducing cooking from all over the British Isles, this book contains over 400 recipes and concentrates on recipes that make the best use of British produce. The book explains local ingredients and lists annual food fairs and festivals, as well as listing the recipes." -- Amazon.de viewed August 31, 2020.

Caldwell offers readers a balanced perspective on the current regulatory environment in which raw-milk lovers find themselves. Keepers of cows, goats, or sheep will benefit from information on designing a well-functioning small dairy, choosing equipment, and understanding myriad processes, including details about the business of making milk; managing the farm to create superior milk; understanding the microbiology of milk; and risk-reduction plans to have in place prior to selling raw milk.

Nutrition and Lactation in the Dairy Cow is the proceedings of the 46th University of Nottingham Easter School in Agricultural Science. Said symposium was concerned with the significant advances in the field of nutrition and lactation in the dairy cow. The book is divided in five parts. Part I deals with the principles behind nutrition and lactation of cows. Part II discusses the cow's nutrient interactions; responses to nutrients that yield protein and energy; and the influence of nutrient balance and milk yields. Part III tackles the efficiency of energy utilization in cows and its relation to milk production. Part IV talks about food intake of cows and the factors that affect it, while Part V deals with the different feeding systems for cows. The text is recommended for those involved in raising cows and dairy production, especially those who would like to know more and make studies about the relationship of nutrition and lactation of cows.

Straight from America's dairy farms comes this beautifully illustrated cookbook featuring 115 delicious

dairy recipes. The Dairy Good Cookbook celebrates America's tens of thousands of dairy farm families with recipes that showcase all kinds of dairy, including fresh milk, butter, cheese, and yogurt. The volume also shares a slice of dairy farm life with photographs of the farms, farmers and cows who bring us our dairy. Beginning with a Sunrise Breakfast, the book takes readers through a day in the life of a dairy farmer. It also includes sections on holidays, family get-togethers, and other special occasions. Each chapter highlights a different type of dairy cow and includes profiles of dairy producers large and small. Recipes include Macaroni & Cheese, Apple Cheddar Pizza, Apricot Dijon Pork Chops, and Dairyman's Chocolate Cake.

Walter Benjamin at the Dairy Queen

The Prairie Homestead Cookbook

Di Bruno Bros. House of Cheese

Momofuku Milk Bar

The Outsiders

Over 250 Recipes for People with Lactose Intolerance Or Milk Allergy

Cash Cow

Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In The Art of Natural Cheesemaking, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to take a different approach by showing them: • How to source good milk, including raw milk; • How to keep their own bacterial starter cultures and fungal ripening cultures; • How make their own rennet—and how to make good cheese without it; • How to avoid the use of plastic equipment and chemical additives; and • How to use appropriate technologies. Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully illustrated with hand-drawn diagrams and triptych photos that show the transformation of cheeses in a comparative and dynamic fashion. The Art of Natural Cheesemaking is the first cheesemaking book to take a political stance against Big Dairy and to criticize both standard industrial and artisanal cheesemaking practices. It promotes the use of ethical animal rennet and protests the use of laboratory-grown freeze-dried cultures. It also explores how GMO technology is creeping into our cheese and the steps we can take to stop it. This book sounds a clarion call to cheesemakers to adopt more natural, sustainable practices. It may well change the way we look at cheese, and how we make it ourselves.

"Ice cream perfection in a word: Jeni's." –Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this

delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

Discusses lactose intolerance and the need for calcium in the diet, and shares recipes for appetizers, breads, soups, salads, meats, poultry, seafood, and frozen desserts

Dairy-free Cookbook

300 simple and satisfying recipes without gluten or dairy

The Complete Guide for Home-Scale, Holistic Dairy Producers, 3rd Edition

The Lean Dairy Farm

Simple Recipes for Heritage Cooking in Any Kitchen

Jeni's Splendid Ice Creams at Home

Their Functionality in Human Health and Disease