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The Art Of Natural Cheesemaking

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.

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“The Art of Natural Cheesemaking is a breakthrough book. The more we remove the mystery to manufacturing even the simplest of cheeses at home, the more we will come to admire the craftsmanship that dairy farmers and artisanal cheesemakers bring to their work, to make life better and tastier for the rest of us.”

The Book — The Black Sheep School of Cheesemaking

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The Art of Natural Cheesemaking : David Asher : 9781603585781

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The Art of Natural Cheesemaking Restores Ancient Cultures. Each culture is used by the ½ teaspoon to inoculate a 2 to 3 gallon

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The Art of Cheesemaking

The Art of Natural Cheesemaking emphasises beginning your cheesemaking efforts with the procurement of fresh raw milk, as it is the base stuff of cheese, and a living food. Fortunately though, Asher is kind to those of us who are not in a position to source milk straight from a dependable, pastured cow, and offers various layers of alternatives.

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The Art of Natural Cheesemaking \$ 24.45 Author Davis Asher introduces you to a natural approach to cheesemaking that's rooted in ecological principals and biological science.

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