

The Small Dairy Resource Book

Information sources for
farmstead producers and
processors

by

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The participants of the Hometown Creamery Revival project have suggested materials for this bibliography, have loaned their own books and videos for review, and have offered their opinions about the value of many of the materials. Special thanks to Rick and Helen Feete, Harry and Gail Groot, Dixie and Mimi Stout Leonard, Sharon and Terry Lawson, David and Tina Puckett, Jeff Walker and Dr. Steve Washburn for this kind of support. Dr. Washburn, of the North Carolina State University Sustainable Dairy Center, also agreed to do an eleventh-hour review of the animal and grazing sections. Also I very much appreciate the review and suggestions made by Dr. Washburn's graduate student, Sharon White.

My librarian friends, Margaret Merrill and Ellen Krupar, at the Virginia Tech library, have been extremely helpful in guiding me to some of the more obscure works and in using the "newfangled" library resources! Thanks, ladies.

The cheesemakers of the e-mail discussion group, *Cheesemakers-L* (see Appendix for more information), have offered invaluable suggestions for materials and encouragement toward the completion of this project. Special appreciation goes to list moderator and cheesemaker Julia Farmer, who made sure the reviews didn't contain obvious errors, and whose enthusiastic support of the HCR project has widened its exposure to the international level. Paul Hamby, a regular contributor to the e-mail discussions, provided a long list of dairy goat resources and also reviewed the final draft of this publication. Paul's regular humorous posts have lightened my work.

Finally, I must thank my daughter, budding actress Rose Myra Avery, who allowed me to use the computer sometimes and prepared a lot of her own meals while I've finalized this work. And much appreciation is due my husband, Charley, who took over most of the farm and market work this summer to enable me, as he put it, to "slave over the hot computer."

Vicki Dunaway

Introduction

This publication is a product of the Hometown Creamery Revival project, funded by the Southern Region Sustainable Agriculture Research and Education program of USDA. The Hometown Creamery Revival (HCR) arose in response to a growing interest in the United States in on-farm and small-scale processing of dairy products and the lack of a unified source of information on that subject. As part of the project, we have collected a library of materials and searched through trade magazines, libraries, old book sources, the World Wide Web and commercial printers for resources. We've asked farmers, processors, scholars and other interested people to recommend materials. As we searched, the possibilities grew enormous – there is a tremendous amount of information out there if you just know how to find it! Because of the ever-changing and nearly unlimited nature of the World Wide Web, we have listed in the Appendix a few of the most pertinent and stable of the sites we encountered, choosing instead to concentrate on books, videos and serial print publications in the main body of this work.

Because on-farm processing usually implies that milk is also produced on the same farm, we have not limited this publication to the processing end of things. When end-products are made from just one source of milk, the nature of the product is strongly affected by the care and feeding of the dairy animals. The HCR also has a focus on sustainable, low-input milk production with the use of as few medications and pesticides as possible. Although we understand the need to feed grains during the dormant season for pasture, it seems logical and more sustainable to employ the soil-building, erosion-preventing, health-promoting benefits of good pasture rather than the expensive, energy-gobbling, farmer-exhausting regimen of continuous grain feeding. Therefore, a number of the resources covered here are about grazing and feeds, while little attention is paid to confinement dairying.

We reviewed many publications but had to choose not to include many because of lack of availability, relevance or space in this book. The greatest problem was finding a place to stop! Some of the more useful out-of-print publications are reviewed here, with the hope that they will be reprinted or at least borrowed from libraries. University libraries, to make room for “modern” materials, are in the process of disposing of many valuable old agricultural books, which may contain just the kind of information the farmstead processor needs. For example, since milk from many farms is commingled in huge tanks, and since the trend has been toward feeding concentrates rather than grazing, information on the effects of forages on milk quality is becoming extremely hard to find. New, comprehensive books on buttermaking are all but nonexistent; making butter is now considered just another technical process rather than an art. Readers are strongly encouraged to use interlibrary loan via local libraries to obtain some of these materials; books recently checked out are less likely to be shredded!

The subject of small-scale dairying is fascinating and seems unlimited in scope. It is our hope that the *Small Dairy Resource Book* will guide you to many of the vast array of resources available and assist you in your exploration!

Notes

Next to each entry you will find margin space provided for notes you might like to make as you work through the *Resource Book*.

Tips

We've done a lot of legwork to produce this book, but it remains only the tip of the iceberg. Shaded boxes offer suggestions on how to do your own research.

A - Z

Most entries are in alphabetical order by title within each chapter; however, a few are slightly out of order to allow us to conserve space.

Looking for information about cheese and cheesemaking? Of the hundreds of resources available, we've reviewed some of the most popular and readily available, as well as some that should be more so.

Cheese

The American Cheese Society Newsletter, 816 E. Fourth Ave., San Mateo, CA 94401; (415) 344-0958; www.cheesesociety.org. Quarterly newsletter. Membership \$100/year, subscription only \$30/year.

The American Cheese Society consists of producers on all scales, cheese buyers and sellers, and cheese aficionados who taste, judge, and promote cheese. Artisan cheeses are appreciated here; indeed, the ACS has issued a policy statement supporting raw milk cheeses in the face of possible requirements for pasteurization looming on the horizon. An occasional newsletter article on grazing or dairy farming shows that, despite their predominantly nonagricultural membership, these are people who know where milk and cheese come from. The ACS sponsors an annual conference, rotating between western, midwestern and eastern sites, where cheesemakers, cheese sellers and cheese eaters come together to taste, learn and network. Membership in the Society entitles one to discounts, to have cheese judged at the annual conference, and access to the “members only” portion of their elaborate and informative Web page. The Web site includes archives of older newsletters (download using Adobe Acrobat), a membership directory, a discussion page (not too widely used, apparently), and other information about cheese. Nonmembers can read “cheese tips” and download a sample newsletter from the home page. The *ACS Newsletter* is definitely worth the subscription price and membership is probably worthwhile for most cheese producers beyond the kitchen pot stage.

Notes

Cheese and Fermented Milk Foods by Frank V. Kosikowski and Vikram V. Mistry. 3rd edition, 1997, two volumes. Westport, CT: F. V. Kosikowski, L.L.C. Available from New England Cheesemaking Supply Co., 85 Main Street, Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. \$120 for the set, hardcover.

Cheese and Fermented Milk Foods is the “bible” of cheesemaking, according to several sources. Mr. Kosikowski was the sole author of the 1977 second edition, but invited Vikram Mistry to assist with the third before passing away in 1995. The third edition, which is split into two volumes, takes on a new look, with updated type and additional chapters relating to new developments in the industry. The contents are similar but expanded from the second edition; most of the photographs are the same, with some new additions. The information in the second volume, “Procedures and Analysis,” is organized somewhat differently than in the previous edition and contains considerably more information on public health, analysis and sensory evaluation. The types of cheese are grouped together as before and their processes explained in detail. If you ever have an urge to make camel milk cheese, you can find the instructions here! One common complaint is that the recipes are impossible to follow. Some call for factory equipment, and most require calculations and titrations. There is a section on farm and homemade cheese, but at least one of these recipes is just plain wrong, calling for four pounds of salt in ten gallons of milk! Serious cheesemakers may want a copy for reference purposes, but homestead and kitchen cheesemakers would probably do better to invest in a variety of less imposing cheesemaking books.

Notes

The Cheese Bible by Christian Teubner, Dr. Heinrich Mair-Waldburg and Friedrich-Wilhelm Ehlert. New York: Penguin Studio, 1998. Available by special order from most bookstores or through on-line booksellers. \$32.95, hardcover.

Notes

Christian Teubner is a master pastry chef with an obvious deep appreciation for cheese and food in general. Ehlert is a “distinguished cook” in Europe, and Mair-Waldburg heads an Institute of Dairying in Germany. Together they have wrought a beautiful work. The book’s description of cheesemaking is one of the most complete in this genre of cheese books, with many fine details included for the reader’s education and enjoyment. The “cheese encyclopedia” groups cheeses by type and describes hundreds of different cheeses, often with side-by-side comparisons that help to bring some sense to the astounding variety of cheeses available. The text’s organization is not the best. Descriptions of cheeses are all run together, rather than separated and paired with photographs as in other such books. However, the recipe section is a delight, with lots of dishes that anyone with reasonable access to cheeses can prepare, often including detailed pictorial instruction. *The Cheese Bible* is one of a series of food “bibles,” which includes poultry, pasta and chocolate.

Interlibrary Loan

Interlibrary loan (ILL) is a lesser-known service offered by even the smallest libraries. ILL enables library patrons to borrow books and tapes, as well as to obtain photocopies of materials, not owned by the local library. Libraries have access to large databases that show them where books are located and whether they are available for loan. Usually libraries charge a fee to cover some of the costs of mailing the books, but it is generally only about \$1-\$5. To request an interlibrary loan, simply ask at your library’s circulation desk. You will likely be given a form to complete requesting information about the material you wish to borrow. The more information you have, the greater the likelihood that the book or tape can be located and sent to your library. Note that fines for overdue interlibrary loans can be stiff, so be sure you have time to take advantage of the loaner when it arrives!

The Cheese Companion: The Connoisseur’s Guide by Judy Ridgway. Philadelphia: Running Press, 1999. Available by special order from most bookstores and via on-line booksellers. \$24.95, hardcover.

Notes

Without an “educated” palate, it’s difficult to recommend any one of the plethora of new cheese books over another, as far as knowing which offers a more accurate assessment of cheeses. *The Cheese Companion* describes and illustrates over 100 cheeses, with recipes for many. The text describing each is more generous than that found in some of the other cheese guides, with interesting details that indicate a good deal of research behind this work. The cheeses are arranged alphabetically, rather than by region, cheese type or type of milk, and so are easy to locate by name. This is an advantage to the awed consumer facing a counter full of specialty cheeses. The photographs in *The Cheese Companion* are adequate but not so enticing as those in, say, *French Cheeses*, though the cover openly mimics the style of the latter book. Still, *The Cheese Companion* sufficiently distinguishes itself to earn a place on the cheese-lover’s bookshelf.

Cheese Primer by Steven Jenkins. 1996. New York: Workman Publishing. Available by special order from most bookstores, or from cheesemaking specialty companies. \$16.95, paperback.

“A passionate guide to the world’s cheeses ... by America’s most opinionated authority,” states the front cover. I first found this book on the “new books” shelf at a public library, to me an indication of the rising popularity of artisan cheeses. Steven Jenkins, master cheesemonger, explores the world of cheese, beginning with France and other European countries, where the art of cheesemaking is well developed. He describes the cheeses, how to serve them, the places and conditions where they are made, and many other wonderful details that make this an enduring reference book. Inserts in the main text give other useful information, such as the foolishness of paying extraordinary prices for cheese with added canned truffles. In the section on the United States, Jenkins first describes different American cheeses, and then reviews individual farms and cheesemakers by state. He is impressed with the renewal of artisan cheesemaking in this country and has very kind words for many of the cheeses now being made here. This book is so popular within the Hometown Creamery Revival project that several of the participants purchased their own personal copies (including me).

Notes

Cheesecraft by Rita Ash. Cornwall, England: Tabb House, 1995 (revised edition). Available from Hoegger Supply Co., (800) 221-4628. \$14.50, paperback.

This is an obscure but useful little cheesemaking book from England. The first half covers general cheesemaking information – milk quality, starter cultures, general procedures in cheesemaking, equipment required, sanitation, regulations, etc. The second half of the book consists of a selection of cheese recipes; the hard cheeses are all traditional British cheeses. While the variety is limited, Ash’s instructions are excellent, and she gives explanations and tips not found in many other guides of a similar nature. The book’s binding will not allow the book to lie open while following a recipe, which is a nuisance.

Notes

Cheesemakers’ Journal, published by Robert Carroll from 1981 to 1997, total of 35 issues. Entire set is available from New England Cheesemaking Supply Co., 85 Main Street, Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. Formerly a periodical newsletter. The complete set is \$45.

Alas, no longer in print, *Cheesemakers’ Journal* was a hearty favorite among homestead cheesemakers for many years. Fortunately, the entire set is still available, and at quite a bargain price. The *Journal* included stories of cheesemakers from the U.S. and abroad, as well as tips and recipes and correspondence from readers. The editors were very responsive to readers’ questions – an in-depth article on the subject often would appear in the next issue after a reader posed a question in the “Letters to the Editor” column. This made for a loyal following; the supply company that grew out of this venture is still one of the best sources for cheesemaking supplies and information.

Notes

Cheesemaking Made Easy by Ricki and Robert Carroll. 1996, Pownal, VT: Garden Way Publishing Co. \$14.95, paperback. Available from New England Cheesemaking Supply Co., 85 Main Street, Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. Also from most cheesemaking supply companies. \$14.95, paperback.

Notes

Be sure to specify the 1996 edition of this book when ordering from anyone other than the above, or you might get the 1982 version. Written by the founders of the New England Cheesemaking Supply Co., this has been a long-time favorite of home-stead cheesemakers, containing recipes for 60 varieties of cheese, including several pages on goat cheese. It is, basically, a recipe book with prefacing chapters on equipment, ingredients and basic processes. A glossary and trouble-shooting chart follow the well-organized recipes.

Cheesemaking Practice by R. Scott; third edition with revisions by R. K. Robinson and R. A. Wilbey. Gaithersburg, MD: Aspen Publishers, Inc., 1998. Available from the publisher or from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. Also available from New England Cheesemaking Supply, P. O. Box 85, Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. \$129 plus shipping (no, you can't get it for less except in quantity). Hardcover.

Notes

Cheesemaking Practice is the declared favorite reference book for one cheesemaker in the Hometown Creamery Revival project. The main body of the book is full of useful information on the general cheesemaking process, with many tables and graphs that will serve a cheesemaker well. Here is the science behind the art. Cheese recipes are given in outline form, and in the new edition the recipes are arranged alphabetically, which is an improvement over their seemingly random organization in the second edition. In some cases they are easy to understand; others are confusing because of a failure to indicate just when certain steps are supposed to take place. *Cheesemaking Practice* doesn't contain as wide a range of recipes as *Cheese and Fermented Milk Foods*, but *Cheesemaking Practice* seems a bit friendlier to the farmstead cheesemaker. If using either of these major references, the cheesemaker needs a range of metric equipment and measuring tools for best results. When this bibliography was begun, this book was out of print and nearly impossible to find used. We welcome its return to the bookshelf of the professional cheesemaker.

Controlling the Physical Properties of Mozzarella Cheese, a videotape featuring Dr. Paul Kindstedt of The Center for Dairy Research, University of Wisconsin, 1605 Linden Drive, Madison, WI 53706. 1991. 56 minutes. Available through *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. \$40 outside Wisconsin.

Notes

This taped guest lecture at the Center for Dairy Research contains much technical information which would probably be quite useful for an advanced cheesemaker. Kindstedt (known as "Mr. Mozzarella" in cheese circles) explains how the qualities of cheese are modified by its moisture and fat content, and how to manipulate these factors. While the topic is mozzarella cheese, presumably much of the information is transferable to other types as well. The tape doesn't cover fresh mozzarella, instead concentrating on the stringy cheese used for pizza. Paul Kindstedt is a professor at the University of Vermont and has been instrumental in assisting farmstead cheesemakers in that state. (Kindstedt has since given up his cute Beatle haircut.)

Cheeses of the World by Bernard Nantet et al. Foreword by Patrick Rance. New York: Rizzoli International Publications, Inc., 1994. Available as special order from most bookstores, or from cheesemaking supply companies. \$45, hardcover.

If there is ever a case where one can judge a book by its cover, this may be it. The richness of the front cover photograph, displaying an exquisite array of cheeses, promises excellence throughout. I had been disappointed at being unable to obtain a copy of *Cheese: A Guide to the World of Cheese and Cheesemaking* by Battistotti (now out of print and completely unavailable), but *Cheeses of the World* amply fills the void. Similar in format to the Battistotti book, this book presents a history of cheesemaking worldwide, a description of cheese production, and detailed descriptions of individual cheeses from many countries. With rich illustrations throughout, the authors take us on a delightful tour of the world of cheese. Not only are cheeses themselves pictured, but the cheese producers and their animals also have a prominent place among the photographs, which sets this book apart from similar texts. Some Americans will no doubt wonder how people in many countries eat cheese made under such conditions (hand milking outdoors with not an ounce of stainless steel) and manage to survive! Perhaps in America cheese is at the point where wine was several decades ago: bold, experimental cheesemakers such as Jonathan White of Egg Farm Dairy (New York) Judy Schad of Capriole (Indiana), and Mary Falk of Love-Tree (Wisconsin) are leading the way to enrich the American cheese scene with exotic cheeses like those featured in this book. *Cheeses of the World* lacks an index, which is a nuisance, but the foreword deserves mention as a profound salute to and support for sustainable/organic dairying. Patrick Rance has a full grasp of the relationship of pasture to product, as well as an appreciation for the farmstead cheesemaker. This is rare insight for a book intended for a non-agricultural consumer audience. Such promotion will do much of the marketing work for sustainable dairying.

Notes

The Fabrication of Farmstead Goat Cheese by Jean-Claude Le Jaouen; 1987. Published by and available from *Cheesemakers' Journal*, P. O. Box 85, Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. Also from Hoegger Supply Company, (800) 221-4628. \$22.95-\$23.95, paperback.

A bit more advanced and technical than the Benedictine Nuns' goat cheese book (*Goat Cheese: Small Scale Production*), this book is still entirely readable by laypeople. *The Fabrication of Farmstead Goat Cheese* is very thorough in its coverage of the materials and processes involved, and includes a great deal of information on what can go wrong with both milk and cheese, and how to correct the problems. There is also a long chapter devoted to setting up a farmstead cheese dairy. Unfortunately there are many typographical errors and in places the type is crowded, making reading difficult.

Notes

Feta and Related Cheeses, edited by R. K. Robinson and A. Y. Tamime. New York: Ellis Horwood, Ltd. 1991. Available from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704. www.cheesereporter.com \$169.95 plus shipping, hardcover.

Notes

Feta and Related Cheeses contains seven articles about this family of cheeses, several of which are quite technical and complex. The introduction contains useful charts comparing the composition of cow, goat and sheep's milk. There is an excellent chapter on traditional processes for making feta cheese, then a long (73-page) chapter on industrial processes. The last four chapters cover Halloumi cheese, Egyptian soft pickled cheeses, miscellaneous white brined cheeses and cheeses made by direct acidification. These chapters give information on the cheeses' chemical composition, with both traditional and modern methods; most give alternatives for different types of milk. Although an excellent reference, *Feta and Related Cheeses* is probably only worth the price to those who are in the process of making these cheeses commercially. Interlibrary loan is an option for others.

Finding New Books

On-line booksellers can be an excellent source of new books, particularly those that are not popular with the general public. Generally a credit card is required and in some cases is the only method allowed for payment. Some of the more popular on-line new book sources include:

Amazon.com	www.amazon.com
Barnes & Noble	www.bn.com or www.barnesandnoble.com
Bookfinder	www.bookfinder.com

Forgotten Harvest: The Story of Cheesemaking in Wiltshire by Avice R. Wilson. Wiltshire, England: Cromwell Press, 1995. Available from New England Cheesemaking Supply, P. O. Box 85, Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. \$17.50, paperback.

Notes

Having been subjected to the tiresome study of "history" (which in my school meant wars and presidents), historical books have rarely been of high interest to me. I obtained *Forgotten Harvest* on the recommendation of its author after meeting her at an American Cheese Society conference. Wilson has done a painstaking job of piecing together the story of the rise and fall of cheesemaking in Wiltshire, England, back to the 13th century. Apparently few written chronicles exist of the story of the farmhouse production of these cheeses, which were much sought after in the mid-1800s, and Wilson must have spent many hours going through old newspapers, books and account records, as well as making personal contacts. Particularly interesting was the story of the dairymaid, the hired woman who made cheese for 10 months of the year, sometimes daily from 3 a.m. to 9 p.m., for a wage of about £7 a year. Many dairy farmers became prosperous as a result of the slave labor of these women, but with a twist of "farmer karma," the farmers ultimately became serfs of the processing plants. When the railway was built into Wiltshire and jobs became available in the city, young country women rapidly exited the countryside for the more reasonable hours and wages of factory work, leaving farm wives and daughters to do the cheesemaking. Eventually they also found the work too arduous. With a growing market for milk for factory processing, there was little incentive to make cheese on the farm, despite numerous attempts by some institutions to interest the local populace in farmstead cheesemaking (apparently someone noticed what they were missing!). Since milk buyers set the price they paid for fluid milk, dairy farmers began their slide into dependence upon the processors and subsequent overproduction with resulting prices even lower. One wonders when a similar justice will befall the current system.

French Cheeses: The Visual Guide to More Than 350 Cheeses from Every Region of France, by Kazuko Masui and Tomoko Yamada. Eyewitness Handbooks series. New York: DK Publishing, 1996. Available by special order through bookstores or from cheesemaking supply catalogs. \$17.95, durable paperback.

Books that just make the reader hungry for farmstead and other unique cheeses have become popular in the last decade, even the past five years, reflecting the rapid rise in interest in these products and a growing sophistication in American cheese tastes. *French Cheeses* introduces us to cheese as art, and takes the reader on a unique Tour de France. The authors sort the cheeses by general type, and each cheese is given a third to half a page, including at least one photograph and an interesting paragraph describing the cheese, its flavor, perhaps some history and its affinage. For each entry there is a somewhat complex but useful system of symbols and a tiny map of France, with a red dot indicating where the cheese is made. The symbols indicate “essential facts” – shape, weight, dry matter, fat content and season – what kind of drinks pair with the cheese, the basic cheesemaking process, and what type of milk is used. Additionally, “special features” are scattered through the book with such titles as: “How Goat Milk Cheeses Are Made” and “Nutritional Values of Cheese.” A glossary and a list of producers, shops and markets also assist the reader ready to pursue the real-life tour. I can see this book becoming well worn on a trip to France.

Notes

Goat Cheese: Small Scale Production (*Fromages de Chèvre: fabrication artisanale*) by the Mont-Laurier Benedictine Nuns (translation by Eveline Inksetter), 1983. Available from New England Cheesemaking Supply Co., P. O. Box 85, Ashfield, MA 01330 (413) 628-3808; www.cheesemaking.com. Also from Hoegger Supply Company, (800) 221-4628. \$8.95-\$9.95, paperback.

This little 88-page booklet is packed full of useful information for the prospective and active cheesemaker. Illustrated with artistic black and white photographs by Tommy Elder, the book details the theory and applications of making goat cheese, including the penicillin-rind types. Useful tables, generic recipes, flowcharts and a glossary provide the small-scale producer with all the information needed to begin making goat cheese.

Notes

A Gourmet's Guide to Cheese by Carol Timperley and Cecilia Norman. Los Angeles: HP Books, 1989. Available by special order from most bookstores and via on-line booksellers. \$12, paperback.

Once the cheesemaker has an aging room full of cheese, the question is how to market it. A talented chef may know what to do with a particular cheese, as the result of his or her training, but the vast majority of producers and consumers will not. *A Gourmet's Guide to Cheese* explains some of the essentials: creating an attractive cheese tray, storing cheese and cooking with cheese. It is one of the few books that, rather than simply listing appropriate specific wines to pair with cheeses, explains the principles behind the pairings. The *Gourmet's Guide* lists and pictures more than 170 cheeses by type in an attractive and easy-to-use format, and offers 35 pages of recipes that do not appear outdated, despite the book's 1989 publication date. This book would be a nice inexpensive offering in a farm store or cheese shop.

Notes

Home Cheesemaking with Margaret Morris. Video, 125 minutes. From Glengarry Cheesemaking & Dairy Supply, RR #2, Alexandria, Ontario K0C 1A0. Canada; (613) 525-3133; <http://216.22.250.243/cheese/index.htm> \$39.95 Canadian (\$27.35 USD). Also from Hoegger Supply, (800) 221-4628, \$24.95.

Notes

For those who are visually oriented, a picture is worth a thousand words, and a video perhaps a million. *Home Cheesemaking* is of excellent quality, with good camera work and even pleasant music to break it up into segments. Margaret Morris shows the viewer how to make feta, Camembert, cheddar and Gouda cheeses, carefully explaining the processes and offering personal tips and tricks of the trade along with thorough instructions. When she breaks for the cheese's "quiet time," as she calls the waiting periods, written instructions are given on-screen to reinforce what she has done or explained. A 20-page booklet included with the video contains the complete recipes, as well as instructions for preparation of a starter culture. All of the cheesemaking is done with easily purchased equipment, but the awkwardness of making cheese in a large pot is clearly demonstrated – no wonder small-scale cheesemakers are pining for appropriate technology! This video nicely complements *Simple Cheesemaking at Home* (see page 10); the two videos overlap only on making cheddar cheese. *Home Cheesemaking*, however, is more artistic and professional.

Special note: Morris is in the process of preparing her *Home Cheesemakers' Manual*, which will be a book of her favorite recipes, gathered during her years of cheesemaking, travels in Europe and training at the University of Guelph. She promises step-by-step, easy-to-follow instructions, as well as troubleshooting assistance. The manual is expected to be complete by the end of the 1999.

Making Cheese, Butter and Yogurt by Phyllis Hobson. Charlotte, VT: Garden Way Publishing. (date?) Available from Lehman's Non-Electric Catalog. P.O. Box 41, Kidron, OH 44636; (330) 857-5757. \$2.95, paperback. Or for \$3.95 at Barnes and Noble at www.bn.com (may be newer version).

Notes

It's hard to believe one can still find any book for \$2.95! Barnes and Noble lists the same author's book as *Making Cheese and Butter* (for \$3.95), and the older version (1973) I reviewed was called *Making Homemade Cheeses and Butter*. Whatever the name, this is a little book of basics for the beginner. Nothing fancy, just good general instructions and recipes for making cheeses, butter and yogurt.

A Passion for Cheese: More than 130 Innovative Ways to Cook with Cheese, by Paul Gayler. New York: St. Martin's Press, 1997. \$24.95, hardcover.

Notes

A Passion for Cheese is a cookbook for wealthy gourmets who live in an urban environment with markets close at hand that cater to upscale tastes. Beautifully laid out and illustrated, Gayler's book offers mouthwatering photographs of such delicacies as "Oyster and Spinach Pizza with Chorizo Sausage and Melting Dolcelatte." Sorry, Paul, there is no dolcelatte in the dairy case of my rural grocery store. Perhaps, then, I should try "Wing of Skate with Camembert, Spinach, Lardons & Cider." If I only knew what "lardons" were. What, no glossary? No matter -- I can always conjure up some "Malfattini of Ricotta and Arugula with Pecorino and White Truffle Oil Sauce." Somehow this book makes me feel stupid. To be fair, there are a few recipes with simple ingredients, such as "Potato and Wisconsin Cheddar Soup." (Please sir, may we substitute Vermont or Pennsylvania cheddar?) Overall, though, the recipes are completely out of reach for the average person. This might be a nice cookbook to sell in an urban cheese shop. To look at it makes one hungry.

Making Great Cheese by Barbara Ciletti. Asheville, NC: Lark Books, 1999. Available from New England Cheesemaking Supply Co., 85 Main St., Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. \$24.95, hardcover. Also may be special-ordered through local bookstores.

If the number of new cheese books on the market is any indication, the last three years have seen a boom in appreciation for unusual cheeses. Now, Barbara Ciletti takes aficionados a step further to teach us how to make cheese at home, perhaps presaging a movement toward microcreameries, just as microbreweries arose when beer-lovers started brewing their own. (We knew it!!!) *Making Great Cheese* contains only thirty recipes for actually making cheese, but they include examples of the basic types of cheese: fresh, soft and semisoft cheeses; mold- and age-ripened soft cheeses; and age-ripened hard cheeses. They aren't just the easy ones, either; mozzarella (the old-fashioned way), Stilton, Camembert, Gjetöst and Parmesan are a few of the selections. The directions are clear and the photographs instructive, and one gets the feeling from this book that anyone can learn how to make cheese with a little practice. The techniques are transferable to other types of cheese, so this book is a good place to start learning. Ciletti also includes 18 recipes for using cheeses, a page of sources for equipment and supplies, a great table of metric equivalents, and a good glossary. Alas, we still do not have the perfect cheesemaking book. On testing we have found that several recipes are missing critical information, particularly for novices, including when to add starter or cut curds, or whether one should stir while heating curds. If Ciletti will correct these in her next edition, it will be a winner!

Notes

Pfizer Cheese Monographs, series by various authors. New York: Pfizer, Inc. Out of print, but available in some libraries (university libraries most likely), and thus by interlibrary loan.

This series was published in the 1960s and 1970s; there were seven volumes listed:

- I. *Italian Cheese Varieties* by G. W. Reinbold
- II. *American Cheese Varieties* by H. L. Wilson and G. W. Reinbold
- III. *Cottage Cheese and Other Cultured Milk Products* by D. B. Emmons and S. L. Tuckey
- IV. *Ripened Semisoft Cheeses* by N. F. Olson
- V. *Swiss Cheese Varieties* by G. W. Reinbold
- VI. *Lactic Starter Culture Technology* by W. E. Sandine
- VII. *Blue-Veined Cheeses* by H. A. Morris

For someone who is producing the specific cheeses covered by these monographs, these little books contain valuable references. All contain specific production information, tables, nice black and white photographs, and extensive reference lists. Two of the three Hometown Creamery Revival cheesemakers who reviewed the monographs felt they contained valuable information not easily found elsewhere. As is the case with many reference materials, no one source contains all the information one can use, and juicy tidbits are to be found in many places. The books contain some bias toward large-scale production – in the manner typical of the technological '60s Reinbold brushes off the “romance” (as he calls it) of farmstead cheesemaking in favor of the “science” of modern processes. That tendency notwithstanding, the monographs are worthwhile resources if you can find them. Since the books are out of print, the only sources are probably well-stocked university libraries with an agricultural bent.

Notes

Simple Cheesemaking at Home with Lynette Croskey. Allegheny Images videotape. Available from Lehman's Non-Electric Catalog, One Lehman's Circle, P.O. Box 321, Kidron, OH 44636; (330) 857-5757; www.lehmans.com. Also from Hoegger Supply Company, (800) 221-4628. \$24.95.

Notes

This 1½ hour video is a good introduction to home cheesemaking. It is an amateur production, and the cameraperson never did really figure out how to get close-up shots of what was going on, but the step-by-step processes are easy to follow. Lynette Croskey gives helpful tips throughout the processes of making six cheeses: *queso blanco*, whole milk ricotta, herb cheese, muenster, cheddar and instant mozzarella. She almost cracks a smile at the end. A brochure with recipes is included.

Texel Guide to the Manufacture of Great British Cheese by Andrew Lamberton. Cheshire, Great Britain, 1998. Available from New England Cheesemaking Supply Co., 85 Main St., Ashfield, MA 01330; (413) 628-3808; www.cheesemaking.com. \$30 plus S&H, paperback.

Notes

The *Texel Guide* is only 40 pages long, and one wonders about its relatively high cost, but upon seeing the book it is clear that the expense is due to 15 pages of full-color photographs illustrating production. The remainder of the guide consists of some background information about milk, starter cultures and other ingredients, with detailed recipes for 10 varieties of British cheeses. The recipes are for large-scale production but farmstead cheesemakers could translate to their scale without much difficulty. Following the recipes is a chapter on grading and defects, and another on Hazard Analysis Critical Control Points (HACCP). For the serious cheesemaker wanting to learn about British cheeses (cheddar, Stilton, Gloucester, etc.), this book is an excellent introduction.

Traditional Cheesemaking by Joseph Dubach for the Intermediate Technology Development Group. New York: Bootstrap Press, 1989. Available from several on-line sources, including Barnes & Noble (www.bn.com) and www.cheese.com. Around \$20, paperback.

Notes

This little book is easily read cover-to-cover in an hour or two, and contains a surprising amount of good general information on the subject. It is the result of a rural development project which transferred a successful model of cheesemaking on a small scale in Switzerland to Third World countries, including Nepal, Afghanistan, Peru and Ecuador. *Traditional Cheesemaking* describes the general process of making cheese and gives detailed descriptions for provolone and mozzarella. One useful chapter describes simple tests for bacteria counts, mastitis, acidity, antibiotics, density and fat (some requiring specialized equipment). Preparation of a mother culture and a nice table on dairy cultures are also included. The final chapter illustrates plant layout and lists equipment needs. The book lacks an index, and the somewhat scattered organization is another strike against it, but *Traditional Cheesemaking* is brief enough that it's not impossible to find the useful bits of information offered throughout.

Transforming Rural Life: Dairying Families and Agricultural Change, 1820-1885, by Sally McMurry. Baltimore: Johns Hopkins University Press, 1995. Available from Barnes & Noble on-line (www.bn.com) \$42.50, hardcover. May be borrowed through interlibrary loan.

Another fascinating “herstory” of the rise and fall of farmstead cheesemaking, this time in Oneida County, New York. Unlike the situation in Wiltshire, Great Britain (*Forgotten Harvest*, p.6), cheesemaking in New York was the domain of the farm wife and daughters, rather than of hired dairymaids. The work of the American cheesemaker, like that of her overseas counterpart, was laborious and unrelenting. Dairy families prospered, though, and there was rarely an oversupply of farmstead cheese great enough to cause a drop in price. The rise of crossroads cheese factories in the late 1800s allowed dairy farms to sell their milk in liquid form, and most farm wives quite willingly (if not gleefully) gave up the confining and demanding chore of cheesemaking. Much of the surplus of cheese produced by the factories was sent to England, contributing to the demise of farmstead cheesemaking there. Ironically, New York cheese suffered the same fate when dairying became a major industry in the upper Midwest. These histories offer insight and perhaps a warning about the need for moderation and restraint. Cheesemaking can be profitable, but can also result in “burnout.” Though modern cheesemakers have more options than did their predecessors, a common theme on e-mail discussion groups is lack of time off and the demanding nature of the work.

Notes

Wisconsin Cheesemakers’ Short Course. University of Wisconsin – Madison. W. L. Wendorff. Video collection: ten hours, five video tapes and manual. 1990. Available through *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. \$165 set.

One forgets what college was like. The *Short Course* tapes are of university-type lectures with the mandatory slide/overhead type illustrations and outlines. It is too bad that none of the vast available array of stunning microscopic photographs and electron microscope photos were used for the microbiology session; they would have been much more captivating than the hand-drawn simple graphics used. These might have been okay in person, but most of the typed outlines and captions are too small to read on a normal TV screen. Just like in many college classes, I found my mind wandering a lot. The manual contains some useful supplementary information, in addition to outlines of the topics discussed by the professors. The videotapes no doubt contain a lot of good information for the cheesemaker who can get through them. Probably a better investment, though, would be either a copy of *Cheese and Fermented Milk Foods* or *Cheesemaking Practice*, or personal attendance at a cheese-making course that offers hands-on training.

Notes

The World Encyclopedia of Cheese by Juliet Harbutt with recipes by Roz Denny. New York: Lorenz Books, 1998. Available by special order from most bookstores or through on-line booksellers. \$32.50, hardcover.

Yet another excellent and visually compelling guide to cheeses of the world. It is similar to *The Cheese Bible*, though lacking the detail of the cheesemaking process offered in that book. The *Encyclopedia*’s strength is in its organization, wherein cheeses are grouped by place of origin, and each cheese is given separate treatment. This book, too, has mouthwatering gourmet recipes that do not require extraordinary ingredients. Some of the cheeses may be difficult to find in non-urban areas, but substitutes are suggested. Clear directions with instructive photographs for preparation put these fine recipes within the reach of any cook who can follow directions.

Notes

Butter

Butter-making was once as much art as craft. There is little to be found in modern literature on the subject, other than simple directions found in books on cheese and other dairy products. The old books, however, reveal that there are many intricacies to the process.

A.B.C. in Butter Making: For Young Creamery Butter Makers, Creamery Managers and Private Dairy-men, by J. H. Monrad. New York: J. H. Monrad, 1905. Out of print. May be available from on-line used book dealers (see box below).

*** and ***

Willard's Practical Butter Book: A Complete Treatise on Butter-Making at Factories and Farm Dairies, Including the Selection, Feeding and Management of Stock for Butter Dairying – With Plans for Dairy Rooms and Creameries, Dairy Fixtures, Utensils, etc. by X. A. Willard, M.A. New York: Rural Publishing Company, 1875. Out of print.

Notes

These two old butter books are absolute treasures, now only obtainable (rarely) from used book dealers. (I did find *Willard's* on microfiche, but it sure is hard to cozy up to a microfiche reader by the fire.) Both clearly describe butter making as the art form it once was. In olden times, good butter was appreciated as fine wine is today, and people eagerly awaited certain seasonal changes in the butter. Both books include delightful drawings of equipment and techniques of the day, as well as interesting historical notes and extensive discussion of how to make excellent butter. This information is in danger of being lost in the wash of mediocre machine-made butter and margarine. These books need to be reprinted.

The Book of Butter: A Text on the Nature, Manufacture and Marketing of the Product, by Edward Sewall Guthrie, Ph.D. L.H. Bailey Rural Text-Book Series. New York: MacMillan, 1920. Out of print. May be available at agricultural libraries or through interlibrary loan, or through on-line used book dealers.

Notes

The photographs and history in this book are extraordinary and the text very informative. Like the Totman/McKay/Larsen book (p. 13), it contains much practical information that would be useful to a small-scale butter producer. A candidate for reprint!

Finding Out-of-Print Books

Although life has become more complicated and stressful, we are fortunate to have access to goods and information not dreamed of by our predecessors -- even 20 years ago. One of the joys of the Internet is that it enables us to locate many out-of-print books quite easily. No longer must we haunt used bookstores in the faint hope that we come across that old classic; nor must we pay a fee to have a dealer or a book finder search through clumsy and incomplete booklists. Many used and rare book dealers, as well as individuals, have placed their collections on-line, and several central search engines allow us easy access to millions of books. Some of the best resources for finding used books include:

Barnes & Noble
Bookfinder

www.bn.com or www.barnesandnoble.com
www.bookfinder.com

Butter by Claire C. Totman, G. L. McKay and Christian Larsen. New York: Wiley & Sons, 1939. 4th edition. Formerly **Principles and Practice of Butter-Making** by McKay and Larsen (early 1900s). Available from used book dealers. Try on-line out-of-print book dealers (see p. 12). Various priced, some quite expensive. Also available through interlibrary loan from agricultural libraries.

Modern books solely about buttermaking are very hard to come by. Butter is included as a “side dish” in most cheesemaking books, but for the details and finer points of making good butter, one must go to the older texts. This is one of the most common, and should be available via interlibrary loan or from used bookstores. *Butter*, apparently a much-used text in its time, contains copious information on making butter that can be applied to the small scale, including descriptions of tests of milk samples that most farm buttermakers can use. Lots of neat old black-and-white pictures and history accompany the text. The older versions have some different information that is intriguing – drawings of what goes on inside a churn, for example. The 1922 edition includes an illustration of a sheep walking on a treadmill to power a cream separator!

Notes

Butter Prints and Molds by Paul E. Kindig. West Chester, PA: Schiffer Publishing, Ltd., 1986. Available from the publisher at 1669 Morstein Road, West Chester, PA 19380, or through Barnes and Noble online (www.bn.com) \$31.50 plus tax, shipping and handling, about \$37 total.

A splendid oversized book, which we found when searching for information about butter-making on the Internet. One of the participating farm families in the HCR project is interested in making butter and using prints to decorate it. However, most butter prints were made of wood, and contact of milk products with wood is frowned upon (prohibited) by sanitation regulations. The fact that butter molds and prints can no longer be used is most unfortunate. We have lost the delight of the printed pat of butter, which identified the maker and made a plain food into a work of art. Apparently butter molds and prints have now been relegated to museums and antique stores. [But of note, chef and author Jane Brody has recently written an article in *The New York Times* describing research that shows wooden cutting boards to be much safer than plastic ones, because the tannins or other substances in the wood are naturally antibacterial – maybe there is hope!] *Butter Prints and Molds* is a fine book, with excellent quality pictures and very interesting information on this lost art.

Notes

Pennsylvania Butter Tools and Processes by Elizabeth Powell. *Tools of the Nation Maker* series, vol. II. Doylestown, PA: Bucks County Historical Society, 1974. Order from the Bucks County Historical Society Museum Shop, 84 S. Pine Street, Doylestown, PA 18901. \$6.50, including shipping and handling (tax if you live in Pennsylvania). Paperback.

The Mercer Museum of the Bucks County Historical Society houses a collection of tools used by “the people who built the nation,” including tools necessary for food, clothing, shelter and transportation. This booklet describes and illustrates butter-making tools and the processes involved in making butter. The author seeks to debunk any romanticism one might feel toward making butter, describing the dread of “butter day” experienced by farm wives who are glad to be out of dairying. Many of the tools shown in the book could be crafted locally for home butter-making, though the product would not be legal for sale, since most are made from wood. An interesting booklet with a very reasonable price.

Notes

Ice Cream

A farm in a suburban or tourist area may suffer from the increased population density, but also has a unique opportunity to establish an on-farm store. There is nothing quite like homemade ice cream to bring customers to the door.

Ben & Jerry's: The Inside Scoop, by Fred "Chico" Lager. 1994, New York: Crown Publishing. \$14, paperback. Available through most bookstores, usually special order.

Notes

"Chico" Lager was a former CEO of the now (in)famous Ben & Jerry's ice cream company. He tells the story of the company from its humble beginnings until he left in the mid-90s. The story is told with wit and style; he admits that everything may not be *exactly* true, but the minor details he exchanges for drama only add to the reader's enjoyment. Ben Cohen becomes a truly larger-than-life figure, and through Chico's eyes one sees that it is Ben and his unswerving faith and beliefs that made Ben & Jerry's a success, despite challenges from just about everyone else. This book is recommended to just about anyone interested in starting up a food-based business.

E-Mail Discussion Groups

If you have access to e-mail, consider joining an e-mail discussion group on your favorite subject. When you subscribe you are linked to others with similar interests ... and you can learn a lot! For example, if you are having a problem with a dairy animal that you don't know how to treat, you can send a question out to the group. Usually within hours someone answers most any question, and often a lively discussion will ensue. Some lists are better than others. In some cases a few subscribers may "dominate" a list, or tend to go off topic. The best groups have patient but firm moderators who will ease the discussion back into line. See the Appendix for a list of e-mail groups that are associated with dairies and dairy processing. Subscribing is usually a simple matter of sending an e-mail message to a central address.

Ben & Jerry's Double-Dip: Lead With Your Values and Make Money, Too by Ben Cohen and Jerry Greenfield. 1997, New York: Simon & Schuster. \$24, hardcover. Available through most bookstores or from Ben & Jerry's web site at www.benjerry.com (great Web site).

Notes

Ben and Jerry wrote this book to describe and promote "values-led business," hoping that other companies will follow their lead and do business from the heart. Maybe it was because I had already read Chico Lager's account of the story and knew the plot, but *Double Dip* seemed and redundant. The same ideas are hashed out over and over, the same dozen companies pointed to as great examples of values-led businesses, the same people offer their testimony throughout the book; it all could have been said in half the pages. The text is almost preachy in places and generally lacks the promised humor. Cute little conversations between Ben and Jerry are thrown in occasionally in bold type, but add little or nothing to the whole. Ben and Jerry *do* make great ice cream. They *do* run a decent company. But maybe the Peter Principle is at work here. The book might be of interest to someone just learning about "leading with your values," and it does contain new information on activities following Lager's departure. But *The Inside Scoop* is much more fun and informative as it details the victories and pitfalls of a growing business.

Ben & Jerry's Homemade Ice Cream & Dessert Book, by Ben Cohen and Jerry Greenfield, with Nancy J. Stevens. 1987, New York: Workman Publishing. Available by special order through most bookstores or from Ben & Jerry's web site at www.benjerry.com. \$8.95.

Yes, Ben & Jerry are giving away their recipes (maybe). This colorful, delightful little book contains recipes for making all the B&J favorites, plus baked goodies and toppings. They begin with the story of their company and then include a chapter on "Ice Cream Theory," which describes the roles of ingredients in ice cream. Although it's difficult to get Ben & Jerry's quality from a home ice cream maker (especially to find good fresh cream!), I made some outstanding butter pecan and good French vanilla (but I like Gail Damerow's vanilla better – see below). I should note that the authors are apparently assuming that home ice cream makers are using pasteurized milk. If you have more than a passing interest in ice cream, buy this book.

Notes

Ice Cream by Robert T. Marshall and W. S. Arbuckle (fifth edition). 1996, New York: Chapman & Hall. The fifth edition is available from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. \$74.95, hardcover.

This is the book that Ben and Jerry used to get started -- what more needs to be said? It seems to be quite complete, including detailed information on everything you want to know about ice cream, including mix recipes, ingredients, costs, processes, nutrient values, quality, lab testing and much more. There is even information on the proper way to scoop! Highly recommended for those serious about ice cream as a commercial product. The fourth edition of this book was written by W. S. Arbuckle only and published in 1986; it has larger print than the new edition, making it a bit easier to read. Presumably all the same information is in the new book, plus some.

Notes

Ice Cream! – The Whole Scoop, by Gail Damerow. 1995, Lakewood, CO: Glenridge Publishing Ltd., 6010 W. Jewell Ave., Lakewood, CO 80232; (800) 986-4135. Available from the publisher and from dairy supply companies. Also available by special order through most bookstores. \$17.95, paperback.

When Gail Damerow does a book you can count on it being thorough and well-done. *Ice Cream!* is no exception. Here you can find recipes for ice cream, gelato, frozen custard, sherbet, ice milk, toppings, all manner of ice cream creations, ice cream for restricted diets and even dairy alternatives. It's clear she has done a lot of experimenting; Gail says she eats ice cream almost daily — but somehow maintains a weight of around 120 pounds. She describes the different types of machines available for ice cream making, including small-scale industrial ones. There is plenty of information on ingredients and trouble-shooting and, while this book is not as detailed as the Marshall/Arbuckle book, neither is it anywhere near as expensive. The recipes I've tried from this book have all been good to excellent. Highly recommended for the ice cream connoisseur.

Notes

Other Dairy Foods

Books that cover a wide range of dairy foods are usually less detailed than specialized resources, but may be valuable to the home dairy or the processor exploring new products.

The Complete Dairy Foods Cookbook: How to Make Everything from Cheese to Custard in Your Own Kitchen, by E. Annie Proulx (author of the best-selling novel *The Shipping News*) and Lew Nichols. Emmaus, PA: Rodale Press, 1982. Available from used book dealers — try www.bookfinder.com) — in good quantities, price from \$25 up. Hardcover.

Notes

According to Internet legend, Pulitzer Prize winning fiction writer Annie Proulx has more or less “disowned” this book, which was one of her early works. Still, some dealers are anxious to take advantage of her fame and charge huge sums for the book – to get a copy with a dust jacket, expect to pay over \$100; a signed copy is \$500. (I found an excellent copy for \$8, including shipping.) *The Complete Dairy Foods Cookbook* is the most well-researched book of its kind that I’ve come across. It is crammed full of useful tidbits and recipes; it even includes an illustration of the sheep-operated cream separator mentioned in the review of *Butter* by Claire Totman. Perhaps Proulx turned vegan over the years; otherwise it is hard to imagine why she would not be proud of this work. It is an excellent introduction for the homestead dairy. The book contains much of historical interest, step-by-step instructions for making many dairy products, a chapter on equipment and a resource guide, along with hundreds of recipes (some of which may need updating). Goat milk products are not excluded here, but neither are cow dairy foods. Snap this one up while you can.

CreamLine. Vicki Dunaway, editor. Quarterly newsletter, expected to be bimonthly beginning sometime in 2000. *CreamLine*, P.O. Box 186, Willis, VA 24380; (540) 789-7877; ladybug@swva.net. \$22/year, \$40 for 2 years.

Notes

The purpose of *CreamLine* is to fill some of the gap left by the demise of *Cheesemakers’ Journal*, as well as to give a new voice to and facilitate networking by farmstead dairy processors and small-scale dairy operators. The newsletter does not focus solely on cheesemaking, but includes other dairy foods as well. *CreamLine* takes a holistic approach to include the entire farm, with the idea that good dairy products begin with wholesome, clean milk, healthy animals and a healthy environment. The publication contains farm interviews and stories, recipes, a chef’s column, processing instructions, guest articles, a resource section and more.

Goats Produce Too!: The Udder Real Thing, Volume II, by Mary Jane Toth. Coleman, MI: Mary Jane Toth, 1989. Sixth edition, July 1998. Available from the author at 2833 N. Lewis Road, Coleman, MI 48618. (517) 465-1982. \$12.95 + \$2 shipping. Also from cheesemaking supply companies. Spiral bound paperback.

A favorite in the goat world, *Goats Produce Too!* is an informative little book covering goat milk, cheese and other dairy products, goat milk soap and goat meat. It contains just about everything you need to know to get started with milk goats. One interesting section describes the grading system for milk (at least as it pertains to cooling the milk), all the way down to grade 'E,' information I've seen nowhere else. About a third of the book is devoted to cheesemaking, with basic recipes for various cheeses and kitchen recipes for using the cheese. A cheese glossary and chart on "Cheese Problems and Solutions," though somewhat out of place – after the soap and meat chapters – should be very useful to a new cheesemaker. A recipe index at the end helps the reader locate the many recipes scattered throughout. I particularly like the spiral binding that lays flat; this should be a requirement for all cookbooks! *Goats Produce Too!* is a no-nonsense, chock-full booklet filled with ideas for the homestead goat dairy.

Notes

Nourishing Traditions: The Cookbook That Challenges Politically Correct Nutrition and the Diet Dictocrats by Sally Fallon with Pat Connolly and Mary G. Enig, Ph.D. San Diego, CA: ProMotion Publishing, 1995. Available from the publisher at (800) 231-1776. \$28.45 postpaid, paperback.

This book is reviewed here because of its up-to-date discussion of the pasteurized milk issue, though only a small portion of *Nourishing Traditions* is devoted to dairy foods. Fallon notes that many of the world's adult populations are intolerant to milk in its natural state, and that most societies have developed methods for fermenting or souring milk that make it more digestible. Because butter and cream contain little lactose or casein, they are better tolerated by most individuals than whole milk, and she recommends butter as an excellent source of necessary dietary fats, contrary to "politically correct nutrition." Raw milk cheeses, Fallon says, contain a full complement of enzymes and are better digested than those made from pasteurized milk. The major premise of *Nourishing Traditions* is that we should look to the food traditions handed down from our ancestors when seeking a healthy diet, rather than relying solely on modern studies, which are often biased and contradictory. She advocates eating natural and fermented foods and avoiding "dead," over-processed imitations of food, which may very well be at least partly responsible for the increase in degenerative disease and immune compromise in our society. Fallon recommends drinking unpasteurized milk where a clean source is available. Unfortunately she does not define "clean" and is lax in discussion of the possible dangers of consuming raw milk. Considering that most city dwellers have little understanding of food production and handling, and that as many as 25 per cent of Americans are immune-compromised, this recommendation is somewhat reckless. Should drinking raw milk become a fad among trend followers, it is only a matter of time before someone becomes sick from a bad source or poorly handled milk. The lack of availability of unpasteurized milk from inspected facilities means that in most places the major sources will be hobbyists who may themselves be naïve about food safety. Already, raw milk cheeses are endangered because of overreaction to a few isolated cases of illness, though post-pasteurization contamination has caused at least as many outbreaks of food-borne illness in dairy products. A list of questions to ask and observations to make of the potential milk seller would at least equip the consumer to make a more informed purchase.

Notes

Dairy Processing

Modern materials on the general subject of dairy processing tend to be oriented toward large-scale manufacturing. It is often difficult to tell from the title of a book how much value it will be to those on a small or intermediate scale.

Adding Value for Sustainability: A Guidebook for Cooperative Extension Agents and Other Agricultural Professionals, by Kristen Markley and Duncan Hilchey. Available from Pennsylvania Association for Sustainable Agriculture (PASA), P.O. Box 419, Millheim, PA 16854 or Farming Alternatives Program, 17 Warren Hall, Cornell University, Ithaca, NY 14853. \$8.50 plus \$3.00 for postage, paperback.

Notes

Although primarily about and intended for northeastern small-scale food processors and personnel assisting them, *Adding Value for Sustainability* has application elsewhere because of its comprehensive nature. It is an overview of different types of value-added schemes that have been explored, including case studies of individual and group operations. *Adding Value for Sustainability* introduces four farms, including one dairy, that have ventured into value-adding, who share their experiences and “keys to success.” The book explores community-based support systems such as specialty food networks, regional product identity, farmers’ markets as incubators, food processing incubators, and new generation cooperatives. The authors do a good job of citing references and resources, and give appropriate cautions with their relatively unbiased presentation of these options.

Accessing Old Extension Publications

Hidden away in the dusty archives of land-grant universities and the National Agricultural Library (NAL) rests a trove of knowledge about dairying that is seldom tapped in these days of the information superhighway. In their early days research and extension were close to the farm -- and most farms were small -- and much of the information collected and printed then has practical value to small-scale farmers today. Whether you are looking for the best types of forages for milk production, how to perform veterinary examinations, what causes bitterness in cheese, or how to set up a small creamery, these publications yield their often-overlooked treasures only to those with a map for finding them.

One of the best sources of old Extension publications is the *Agricultural Index*, later known as the *Biological and Agriculture Index*. According to a librarian friend, from 1916 until around 1965 this index included a large number of Extension works, until they became so numerous that the index was overwhelmed. The *Bibliography of Agriculture*, published by the National Agricultural Library, is another source. *Dairy Science Abstracts*, published by the Commonwealth Bureau of Dairy Science and Technology, cover both domestic and international resources. By doing subject searches in any of these abstracts, you can come up with a list of materials to look for, and then search the shelves for particular journals and government publications, or obtain them through interlibrary loan (see page 2).

You can also search on-line for publications dating back to the 1970s. *AGRICOLA*, the electronic form of the *Bibliography of Agriculture*, is available for searching at the National Agricultural Library website at www.nal.usda.org. Although *AGRICOLA* has only been available since 1970, many of the records for pre-1970 Extension and USDA publications have been added to the database. *AGRICOLA* has a cool feature in which you can save/capture the citations you want and e-mail them to yourself. Staff at NAL’s Alternative Farming Systems Information Center will do free searching on specific topics as requested. Contact them at Alternative Farming Systems Information Center, 10301 Baltimore Ave., Room 304, Beltsville, MD 20705; (301) 504-6559; www.nal.usda.gov/afsic/.

Whatever your search method, probably your best resource is the agriculture librarian, who specializes in knowing where these materials can be found. In these times when urban and technical interests rule, we need to see that these human repositories of boundless information are employed and appreciated!

Concentrated and Dried Dairy Products by Marijana Caric. New York: VCH Publishers, 1994. Available from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. \$125, hardcover.

Primarily for large-scale operations, this book describes the processes and equipment for concentrating and drying milk products. The basic principles might be useful to a small-scale processor interested in condensed or dried dairy products, but most farmstead processors probably will not wish to make the large investment for this publication.

Notes

Dairy Foods Magazine. Monthly trade magazine, published by Cahners Business Information, 8773 South Ridgeline Blvd., Highlands Ranch, CO 80126. (303) 470-4445; www.cahners.com/mainmag/df.htm (for ordering the publication). Free to qualified businesses (dairy processors). \$99.90 per year if non-qualified.

Dairy Foods is a terrific resource for those qualified to receive it for free, which would presumably include anyone who makes a dairy product for legal sale. A glossy magazine, *Dairy Foods* articles are often very pertinent to processors of all sizes, including much good information on marketing trends, packaging, new products, etc. One recent issue, for example, contained an article about Ben & Jerry's successful search for an ice cream container that doesn't require bleaching and its associated dioxin release into the environment. It's great to know that such information is getting into the mainstream of dairy processing. The advertising section of *Dairy Foods*, as well as the publication's *Sourcebook*, published each July, contain sources for new and used equipment, some of which might be appropriate for small scale. The publication is probably not worth a hundred bucks a year, and it really would be difficult to find outside a dairy processing plant (I note the Virginia Tech library discontinued its subscription several years ago), but if you qualify, it's certainly worth a trip to the Web site to fill out a request on-line.

Notes

Journal of Dairy Research. Quarterly journal. New York: Cambridge University Press. \$364/year. At agricultural university libraries.

High prices of scholarly journals are forcing many libraries to drop their subscriptions to printed publications and switch to electronic media. This one fortunately is still retained by the Virginia Tech library, but one wonders for how long. The publication sometimes contains articles that may be of interest to the serious farmstead processor or dairy farmer – for example, during a cursory review I found articles entitled, “Effect of Lactation Stage on the Cheesemaking Properties of Milk and the Quality of Saint-Nectaire Type Cheese,” and “Sole Disorder in Conventionally Managed and Organic Dairy Herds Using Different Housing Systems.” Detailed scientific studies such as these may answer the questions of or offer new ideas to even small-scale dairy farms. Unfortunately, there are few mechanisms for transferring this type of information from the university level to the small farm, though that was the original mission of the Extension service. The cost of this publication is certainly prohibitive for individual ownership. If you have a good agriculture library nearby that carries this *Journal*, it may be worthwhile to scan it occasionally for useful information.

Notes

Making It On the Farm: Increasing Sustainability Through Value-Added Processing and Marketing, by Keith Richards and Deborah Wechsler. Elkins, AR: Southern Sustainable Agriculture Working Group (SSAWG). 1996. Available from Southern SAWG Publications, P.O. Box 324, Elkins, AR 72727. \$12, paperback.

Notes

Making It is one of a series of SSAWG publications consisting of “farmer stories,” as Keith Richards likes to call them, which describe successful farm operations. This particular publication is devoted to case histories of a dozen southern farms that have chosen value-adding as a path to success. Ranging from on-farm dairy processing to organic cotton products, these stories reveal all kinds of possibilities for farm-based enterprises above and beyond production of a raw material. Mid-way through the book, the authors outline a series of “keys to success” that they have gleaned from interviews with these farmers and others. The “keys” are strikingly similar to those in *Adding Value for Sustainability* (above); these two publications complement and reinforce each other.

The Thomas Register

The Thomas Register is a tremendous resource for anyone who requires materials, ingredients or equipment for a business. Nearly every library has a set of the *Register*. The library version consists of many volumes, listing manufacturers of all kinds of goods with information about the companies. Many companies offer representative catalogs of their products in another volume. It is possible to search by the item you are looking for (containers, pasteurizers, etc.) or by the company name. Food industry professionals can obtain a free copy of the *Thomas Food Industry Register Buying Guide* on CD-ROM or in print. The *Buying Guide* lists nearly 12,000 food and ingredient processors, and 10,000 equipment and supply manufacturers. To obtain a copy call (800) 305-8347. You will be asked to fill out a form and it may be a long time before your copy arrives. *The Thomas Register* and the *Thomas Food Industry Register* are also both accessible on-line at www.thomasregister.com and www.tfir.com, respectively.

Of note, many of the manufacturers listed in these publications supply only very large quantities (truckloads) of their products to wholesalers. Most do not respond readily to e-mail inquiries. However, most will give you contact information for their distributors in your area if you call them.

Milk and Milk Products: Technology, Chemistry and Microbiology by Alan H. Varnam and Jane P. Sutherland. (Volume 1 – Food Products Series) 1994, London: Chapman & Hall. Available from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. \$46.95, paperback.

Notes

Another technical book on milk and milk products, this appears to be a textbook, as it contains questions and exercises at the end of the chapters. It seems reasonably thorough and understandable for an educated layperson. The book contains many useful tables, illustrations and interesting comments on some political and social issues involving dairying. It also includes critical control point (CCP) information, which might be quite helpful to someone setting up a dairy processing operation. This book should also be available through interlibrary loan.

Milk Plant Layout, by H. S. Hall et al. FAO Agriculture Studies #59. Rome: Food and Agriculture Organization of the United States. 1963. Availability unknown.

This little handbook showed such great promise! The foreword spoke of improving nutrition worldwide and of the book being “primarily intended for countries where this [dairy] industry is not well developed.” My expectation was for design and implementation of small-scale plants but – alas – *Milk Plant Layout* was written in the 60s, and reflects that decade’s irresistible urge toward industrialization and centralization. There are photographs of people unloading cans of milk off farm trucks, but beyond that point, beginning with the automatic can-tippers, the investment in stainless steel is immense. I wonder how many plants built overseas now sit idle in countries where people could not afford to repair and update the elaborate American equipment. Nevertheless, the book deserves honorable mention for outlining in detail the requirements for a dairy plant of any size, discussing layout in terms of space requirements, water and electrical needs, efficiency in process and equipment placement, types of materials to use, etc. Someone in the planning stages of a new processing plant might find it worthwhile to locate this publication through an agricultural library or interlibrary loan.

Notes

Minnesota Farmstead Cheese, Agricultural Extension Service, University of Minnesota, State Document MN 2000, Misc. 1979. We were able to obtain a copy from another farmer. Currently the only other place we are able to find this document is from the copy center at Minnesota Historical Society Library at (612) 297-4706. Tell them the title and the document location (SF271 M68), and that it has been approved for copying the whole publication. Cost is \$5.50 for copying and mailing.

From 1976 to 1979, a project similar to our own was undertaken as a “joint pilot project of the Governor’s Rural Development Council, University of Minnesota, the Agricultural Extension Service and private dairy farmers in Minnesota.” The program was initiated in an attempt to adapt European cheesemaking practices to farms in the U.S.; i.e., for cheesemaking to become a cottage industry. Their story, contained in *Minnesota Farmstead Cheese*, serves as an excellent case study. It includes background information; a progress summary; information on the farms’ equipment, facilities and methods; their marketing story; and evaluation of the project. Details for each farm were included in the report, as were the farmers’ assessments of the program. *Minnesota Farmstead Cheese* is quite relevant despite its age; thanks to the Historical Society for making it available.

Notes

Village Milk Processing by J. C. Lambert. FAO Animal Production and Health Paper #69. Rome: Food & Agriculture Organization of the United Nations, 1988. Paperback. Apparently only available from FAO depository libraries; fortunately there are a good number of them that hold this publication. Check your local library to obtain this publication through interlibrary loan. Paperback.

This book outlines the requirements for setting up a small village milk processing plant in an underdeveloped nation, where the transportation situation is often difficult and refrigeration facilities are limited to nonexistent. Although much of the equipment described in this book would not be legal in the U.S. (wooden molds and tables, for example), *Village Milk Processing* contains some important information. There is a chapter on the preparation of rennet that is the most detailed description I’ve seen of the process, including how to standardize the strength of the rennet. Sample milk plant layouts might also be helpful for someone designing a small plant.

Notes

Small-Scale Food Processing: A Guide to Appropriate Equipment, edited by Peter Fellows and Ann Hampton. London: Intermediate Technology Publications, 1992. Available from Barnes and Noble at www.bn.com. \$44 plus shipping, paperback.

Notes

The title promises a book containing what farmstead processors are looking for, but you can't judge a book by its cover – or its title. While *Small-Scale Food Processing* does contain a great deal of useful information, it simply does not guide small-scale dairies to accessible sources of appropriate equipment. Each chapter describes, briefly, the products and the production stages and equipment required for each. In terms of dairy processing, the directory of equipment includes listings for small-scale bottle washers, butter pats, dairy centrifuges (separators), cheesemaking supplies, vats, churns, curd cutters, cold storage, filling and capping machines, homogenizers, ice cream makers, incubators, packaging equipment, pasteurizers and pH meters. That sounds pretty impressive, but the listings are far from comprehensive. Most of the dairy equipment listed as available in the U.S. comes from Lehman's Non-Electric Catalog (homestead scale). There are several sources in the UK and other places in Europe, but there are no phone numbers or World Wide Web addresses, which makes contact difficult. Perhaps a newer edition will include this information. It almost seems, too, as if U.S. manufacturers have been ignored. For example, in the "Honey, Syrups and Treacle" chapter, the major U.S. small-scale industry of maple syrup making is not mentioned, though "kitul palm tapping" is included. The book's focus is on developing countries, whose requirements are often not as stringent as those in the U.S.; in all likelihood much of the equipment listed (especially dairy equipment) would not be legal here without modification. This would probably be a useful book for a kitchen incubator to own. However, farmstead dairy folks will have to continue searching in nooks and crannies to fill their equipment needs.

Whey Processing and Utilization: Economic and Technical Aspects by M. T. Gillies. 1974. Park Ridge, N.J., Noyes Data Corporation. Availability unknown; interlibrary loan is probably the best bet.

Notes

Being 25 years old, this book probably does not contain the most up-to-date information, but it is quite readable for such a dry-sounding title. *Whey Processing and Utilization* does contain lots of ideas for the use of whey, including animal food, human food additives, fertilizer, etc. Whey definitely has potential to be a pollution problem, and many attempts have been made to find uses for it, including as a flavor enhancer and conditioner in numerous food products. The book describes how whey was incorporated into soft drinks to determine the feasibility of a formulation containing 0.5% to 1% whey to improve the nutrient quality of the beverages, which at that time were selling at a rate of about one bottle per day per capita in the U.S. This would have solved the whey disposal problem; however, in taste tests acceptance wasn't great. Use of whey as an animal feed was not profitable back in the 1970s, but that situation may have changed by now. Whey is a good nutrient source and soil conditioner when spread on fields in moderate quantities. These latter two options, along with making of ricotta and other whey cheeses, may prove to be the best alternatives for farmstead cheese producers. For larger scale producers, *Whey Processing and Utilization* may provide some good ideas.

Everyone who handles milk must treat it with the utmost care and sanitation. Going beyond one's own home to sell milk products only increases responsibility. To reduce risk, it is important to be aware of regulations, possible pathogens and good handling practices.



Antimicrobials in Foods, edited by P. Michael Davidson and Alfred Larry Branen. 2nd edition, 1993. New York, Marcel Dekker, Inc. Available from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704. www.cheesereporter.com. \$215, hardcover.

The Cheese Reporter maintains an impressive stock of dairy industry texts and reference books for cheese manufacturers. This book is included in their list and I was able to locate it in the Virginia Tech library. Much of *Antimicrobials in Foods* is devoted to chemical additives, either of natural or synthetic origin. The book includes a chapter on “bacteriocins,” which are substances, produced by organisms, that inhibit bacterial growth, and another a chapter on naturally occurring compounds with similar effects. There is a possibly useful chapter on sanitizers at the end. At this hefty price, most small-scale processors will probably just want to check the book out of the library or through interlibrary loan and copy the parts they need.

Notes

HACCP: Principles and Applications, edited by Merle D. Pierson and Donald A. Corlett, Jr. 1992. New York: Chapman & Hall. Available from *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704. www.cheesereporter.com. Also available through interlibrary loan. Hardcover, \$64.95.

This is not a book you would want to cozy up with next to the fire. Still, it contains important information for anyone in the food processing business. As a result of the numerous incidences of contamination in the food industry, HACCP (Hazard Analysis Critical Control Point) procedures are now mandatory for most meat processors. It is just a matter of time until an HACCP plan is required of other food producers, processors and preparers, since consumers and retailers are demanding it. Food safety officials are developing “seed to table” food safety programs that will require everyone who touches food to formulate and implement a plan for identifying “critical control points” at which food safety might be compromised, and to monitor and document what happens at these points. The paperwork need to comply sounds scary, especially for small-scale operations with few employees, but it need not be so intimidating. *HACCP: Principles and Applications* is an excellent introduction to the subject, readable by lay people even though written by specialists in the field. (I found it easier to understand than *Progressive Farmer* magazine.) Individual chapters on the seven principles of HACCP follow an introduction. The final chapters of the book outline case studies of HACCP implementation. (Also see Vermont Cheese Council: Code of Best Practices later in this section, for information on HACCP specifically for farmstead cheesemakers.)

Notes

Milk: The Deadly Poison by Robert Cohen. Englewood Cliffs, NJ: Argus Pub., Inc. 1998. \$24.95, hardback only. Available by special order from bookstores.

Notes

Not your average bedtime reader, *Milk: The Deadly Poison* is a 300-page tirade against milk in its present state – i.e., pasteurized, homogenized, and full of IGF-1, a powerful growth hormone which is boosted by the administration of rBGH to cows. It is a tiresome work for the reader, being stuffed with redundant information, to the point that the reader begins to skip over parts. Nevertheless, Cohen's story is not to be taken lightly. The story of the growth hormone's approval and use, against considerable consumer resistance, is well known to anyone with an interest in clean food. Cohen persisted in trying to learn the truth about rBGH, all the way to meetings and hearings in Washington, but he ran into a stone wall that could not be scaled or broken. He wanted only to see the raw data from a study on mice fed milk from rBGH-treated cows, but found that information guarded inside the fortress of "trade secrets." He alleges that even FDA and WHO (World Health Organization) scientists who reviewed the proposal for this new drug were not given access to these data; and he found several former employees of Monsanto (the drug's manufacturer) on the FDA payroll, in strategic positions. New studies, recently published in medical journals in the U.S. and abroad, are bringing to light possible connections between rBGH (and its stimulation of insulin-like growth factor, or IGF-1) and cancer in humans. Europeans and Canada have placed a moratorium on the use of rBGH due to these findings. Considering that milk is a substance consumed in relatively large quantities by millions of children and adults, it seems only reasonable that every precaution be taken before allowing such tampering with this vital fluid; laxity in investigation has implications of unimaginable horror. Mr. Cohen's viewpoint is extreme, but his message should be heard.

The Milk of Human Kindness ... Is Not Pasteurized by William Campbell Douglass, M.D. Lakemont, GA: Cople House Books, Inc. 1985. Out of print, available through interlibrary loan.

Notes

Raw milk is a subject that elicits almost violent emotions, either for or against. Douglass uses this book to defend the production and consumption of raw milk as a healthful food. He states, "the opposite of 'dirty' is not 'pasteurized' or 'homogenized.' The opposite of 'dirty' is 'clean.'" Pasteurization, he says, is simply a cop-out that allows dirty milk to enter the food supply, with considerable consequences. He advocates drinking certified raw milk, which, according to his appendix, is tested *before each milking*, and any cow whose milk is not up to snuff is removed from the production line until she is back in perfect health. The guidelines for certified raw milk are extremely stringent, and it is costly to produce but, Douglass says, it's worth it. He states that raw milk can improve human health, and goes so far as to recommend it for all kinds of disease conditions, including multiple sclerosis and pelvic inflammatory disease. (He stops just short of claiming a miracle cure for AIDS, thank heaven.) But he doesn't stop with raw milk. He promotes breast milk for babies and claims that SIDS is due to bottle-feeding babies pasteurized, homogenized milk. He also advocates eating raw meat, perhaps a rather dangerous practice in today's world. There is much useful information in this book, despite his tangents and smart-aleck footnotes. Douglass' documentation of the harassment of raw milk dairies is food for thought, especially at a time when consumers are demanding safe food and agencies are considering whether to require all milk products to be pasteurized.

Marty Mayhew, P.I. – Case No. 107, The Cheese Pathogens. Video, from Center for Dairy Research, University of Wisconsin, 1605 Linden Drive, Madison, WI 53706. 18 minutes. Available through *The Cheese Reporter*, 4210 E. Washington Ave., Madison, WI 53704; www.cheesereporter.com. \$75 outside Wisconsin.

This food safety video might be called “cute,” and would perhaps be a welcome break from overhead slides during a cheese short course. Some cheesemakers who have seen the video, however, consider its tone to be somewhat patronizing. It is of good quality, semi-professionally produced, and tells the story of a private investigator tracking down cheese “bad guys” in a cheese plant. The emphasis is on ways to prevent contamination rather than on the pathogens themselves; the title is somewhat misleading. For the small-scale dairy the video would not be worth the cost; the same information is available in many other less expensive and more comprehensive forms.

Notes

Spoiled: Why Our Food is Making Us Sick and What We Can Do About It by Nicols Fox. New York: Penguin Books, 1998. \$14.95, paperback. Available by special order from most bookstores.

Want something to worry about? Read this book for guaranteed insomnia. The bulk of *Spoiled* focuses on the many different organisms that affect our food supply and the ghastly results of infection with them. Fox has done her homework well. She refrains from pointing fingers at any one element of the food system and does not drop the ball entirely in the lap of the consumer, as many producer and government organizations tend to do. Everyone involved in the production, processing, transport, storage and preparation of food has a stake and a responsibility. Unfortunately, the “what we can do about it” part of this book is far too short and shallow after the gory details of “why our food is making us sick.” It’s almost as if she is saying not to eat anything you don’t grow yourself, and that leaves the reader with a feeling of despair, rather than a sense that work needs to be done. Nevertheless, *Spoiled* is a thorough introduction to food-borne illness – a ponderous meal of food for thought.

Notes

Vermont Cheese Council Code of Best Practices. Montpelier, VT: The Council, 1999? Available from The Vermont Cheese Council, 116 State Street, Drawer 20, Montpelier, VT 05620. (888) 523-7484, or e-mail, vtcheese@together.net; www.vtcheese.com. \$15, paperback.

This 82-page booklet is an excellent early attempt at establishing a set of standard practices for farmstead cheesemaking in the United States. The Council adapted the *Code* from a similar one written by The British Specialist Cheesemakers Association. Vermont is far ahead of much of the U.S. in promoting farmstead cheeses, so it is fitting that the state should lead the way in addressing the inevitable food safety issues that arise. The *Code* lays the groundwork for the cheesemaker who is preparing an HACCP (Hazard Analysis Critical Control Point) plan by detailing possible hazards and controls for each. Although more information and training would be necessary to actually prepare an HACCP plan, the *Code* outlines details specific to the cheesemaking process that should be included. There are also sections on cheese retailing and transportation issues. Additionally, useful tools such as sample cleaning and cheese-making logs are offered in the Appendix. “A great cheese can only be made from excellent milk” sets the tone of this work: the Council squarely faces the need to begin the cheesemaking process with clean milk and does not attempt to duck the responsibility for reducing contamination at its source by claiming that pasteurization will solve all potential problems. The Council should be commended for its foresight and encouraged to continue its good work.

Notes

Business and Marketing

A big part of sustainability for any farm is profitability. Here are some materials that reveal market trends, offer examples of successful operations, advise how to plan for a new value-added business, and foster creativity in marketing.

Cheese Market News. Weekly newspaper. P.O. Box 620244, Middleton, WI 53562; (608) 831-6002; ChMarkNews@aol.com. \$78/yr, \$120 first class.

Notes

This industry weekly, published by Cahner's Food and Lodging Group, contains interesting articles on what is happening in the cheese and dairy worlds, plus the latest commodity prices, weekly cold storage holdings, milk shipments, international dairy markets and other things big dairy producers worry about. Here you can learn all about new products ("Healthy Choice Rolls Out Garlic Lovers' Shreds") and cheese wars ("Wisconsin Launches Cheese Counterattack"). In the ads you can find all kinds of tidbits about new products and marketing trends, and the classifieds may be a good source for used equipment, though mostly large-scale. *Cheese Market News* also publishes an annual market directory and a publication called "Key Players," a who's who of the cheese/dairy industry. The market directory can be purchased separately for \$40 and is a good resource for manufacturers of equipment and supplies. At \$78 a year and with its strong industry orientation, *CMN* really doesn't make much sense for the average farmstead cheesemaker. It's a publication that might be skimmed occasionally at the library or shared among several producers who want to keep abreast of changes and trends.

The Cheese Reporter. Weekly newsletter. 4210 E. Washington Ave., Madison, WI 53704; (608) 246-8430; www.cheesereporter.com. 52 issues, \$75/year. Cheese Market Survey, 52 updates, \$104/year.

Notes

The Cheese Reporter is similar to *Cheese Market News* in that it provides weekly updates on matters of interest to large-scale cheese manufacturers; there are price, production and legislative overviews are covered in each issue. *The Cheese Reporter* seems less concerned with reporting new products and market trends. As can be seen throughout this resource book, *The Cheese Reporter* is a major source for many reference books and other materials related to the dairy industry.

Dynamic Farmers' Marketing: A Guide to Successfully Selling Your Farmers' Market Products by Jeff Ishee. 1997. Available from Bittersweet Farmstead, P.O. Box 52, Middlebrook, VA 24459. (540) 886-8477. \$14.95 plus \$2.50 shipping, pbk.

Not only does *Dynamic Farmers' Marketing* contain lots of great ideas for individual farmers, it also has information on the structure of a market, examples of excellent ways to advertise the market and samples of rules from three different sizes of market. Ishee covers best ways for farmers to display their products and themselves, the best items to sell, and how to interact with customers. He also addresses the age-old problem of local versus shipped-in produce and ways to deal with vendors who are not quite up-front. In the recent past, dairy products were generally avoided at farmers' markets; however, with the rise of farmstead cheesemaking, and the desire of markets to provide a larger selection for customers, accommodations are being made to include cheese, and in some cases a wider selection of dairy foods. This is proving to be one of the best ways for farmers to get started, gain name recognition, and obtain premium prices for their products. One of the former participants in the Minnesota Farmstead Cheese project (see p. 21) told me that, after years of testing various markets, including wholesale, her farm decided to sell their considerable volume of cheese (500 pounds a week!) exclusively via seven farmers' markets and a family-owned gourmet food store. Producers interested in selling at farmers' markets without established rules on dairy products may need to contact local health departments for information on requirements.

Notes

Too many magazines? Can't find that article?

Farmer and agricultural writer Joel Salatin suggests clipping articles that you may have use for in the future and filing them with related articles. Joel numbers his file folders and files them by number, but keeps an alphabetical "master list" of subjects, indicating which folders contain the information. For example, you might have a category for marketing, with subcategories for "farmers' markets" and "retail stores." These could actually be filed in widely separated places (folder #35 and folder #104), but the master list makes it easy to find them. Then if a folder becomes too full, it can be subdivided and only the master list need be changed, a simple matter with a computerized list.

Fancy Food. Monthly magazine. 20 N. Wacker Drive, Suite 1865, Chicago, IL 60606. \$34/year, \$45/2 years; \$55/3 years.

Fancy Food is the glossy, glitzy, hunger-inducing magazine of the specialty food industry. While it is not one you would typically find on a farmer's coffee table, producers of specialty dairy products on a moderate to large scale will find useful information and contacts in this magazine. One issue, for example, featured goat cheeses, with mouthwatering photographs and ideas for display and tasting. That issue also contained an article on "the cheese course," which is making a comeback in better restaurants. Savvy entrepreneurs can take advantage of such information, particularly if they market in urban areas with a taste for the unique. This is also the place to find out about gourmet food trade shows, where several leading farmstead cheesemakers promote their products. While not every issue of *Fancy Food* is so directly useful to dairy producers, its low cost (3 years for \$55) makes a subscription attractive. Here again, a group of food producers (not necessarily dairy) and perhaps local shop owners might share the cost and pass the magazine around.

Notes

Farming Alternatives: A Guide to Evaluating the Feasibility of New Farm-Based Enterprises. Ithaca, NY: Northeast Regional Agricultural Engineering Service. NRAES-32, 1988. Small Farm Series. Available from NRAES, Cooperative Extension, 152 Riley-Robb Hall, Ithaca, NY 14853 ;(607) 255-7654; www.nraes.org. \$8.00 + \$3.50 postage. Quantity discounts. Paperback.

Notes

This workbook, suggested as a resource at a Southern Sustainable Agriculture Working Group (SSAWG) conference, is potentially the best eight bucks a family might spend when contemplating a decision to go into a value-adding farm enterprise. Clearly oriented toward farmers, and written in a plain, easy-to-follow format, *Farming Alternatives* guides the family (or other entity) gently through the decision-making process. Using the Amber Family as an example, the booklet explains each step of the evaluation process and provides forms to copy and complete. Once completed, the answers given are evaluated and given a green light, yellow light or red light – red lights, of course, indicate serious problems the enterprise may encounter, and suggest that another option should be considered. The chapters are entitled: “Personal and Family Considerations,” “Identifying Alternatives,” “Marketing,” “Production,” “Profitability,” “Financial Feasibility,” and “Making a Decision.” By working carefully through each chapter, the family should be able to make an informed decision about the feasibility of the enterprise, as well as to clarify their own goals and desires. Participants in the Hometown Creamery Revival project spent two days and much money in holistic management training, which turned out to be quite valuable to some and incomprehensible to others. By seriously working through *Farming Alternatives*, one might accomplish the same basic results in a less abstract way, and for a lot less expense. If used in conjunction with (free) Small Business Development Center or SCORE assistance, this book could be quite a powerful tool for the potential small-scale processor.

From Kitchen to Market: Selling Your Gourmet Food Specialty by Stephen F. Hall. 2nd ed., 1996. Chicago: Upstart Publishing Co, a division of Dearborn Publishing Group, Inc. \$27.95. Available by special order from most bookstores.

Notes

“*And if we tell you the name of the game, boy, we call it riding the gravy train.*” (*Pink Floyd*). *From Kitchen to Market* is about the gravy train. It focuses on the middleman, shelf space allotments, and how you get your specialty food product from small-time to big-time. Had Ben and Jerry read this book they probably would have given up before they started. For the producer who is ready to launch his or her product on a regional, national or even international basis, this is probably required reading. It contains information on developing and positioning a product, packaging, labeling, pricing, warehousing, shipping, sales literature, promotions, buyers, distribution channels, brokers and business organization. About a third of the book consists of appendices ... some useful, some of questionable value. Dairy folks already know a lot about the middleman, and those interested in on-farm production are generally trying to get away from wholesaling. There is some useful information here for one who wants to sell retail, but probably not enough for the nearly \$30 investment.

Growing A Business by Paul Hawken. New York: Fireside Books, 1987. Available from most bookstores. \$11, paperback.

A classic in the business world, *Growing a Business* is good reading for anyone considering a farmstead enterprise beyond simple production. Paul Hawken is one of the owners of the very successful garden tool company, Smith & Hawken, which has since branched out into garden fashion and furniture. Although the book's content is certainly not specific to dairying (with the exception of the many times Ben and Jerry's is used as an example), the principles of growing a business are applicable and valuable. Relatively easy to find in bookstores and public libraries – check it out!

Notes

Finding information on state requirements for dairy processing

“Where do I find out about state regulations?” This is one of the most common questions posed on e-mail discussion groups, often asked by cheesemakers who are considering “going legal.” Each state has its own set of requirements, some more or less stringent, but most base their regulations on the *Pasteurized Milk Ordinance (PMO)*. The best way to find out about your state's regulations is to go to the source. Your state department of agriculture (which may be called something different) will likely have a branch that deals with processing of milk and dairy foods. The folks who work there will be able to supply you with copies of all the regulations you could ever want, including the *PMO*. Without exception, the owner of every successful processing plant I've visited says to discuss your plans with the inspectors before you start building or renovating for a new plant. This will help you plan your operation and possibly save you from making costly errors.

A list of state departments of agriculture can be found at: www.ink.org/public/kda/stateags.html

Holistic Management: A New Framework for Decision-Making by Allan Savory with Jody Butterfield. Washington, D.C.: Island Press, 1999. Available through on-line bookstores and probably via special order through regular bookstores. Also through the Allan Savory Center for Holistic Management at www.holisticmanagement.org. \$50 hardcover, \$30 paperback.

Holistic management is a decision-making process. Its central idea is that decisions should be made from the point of view of a clearly stated three-part goal, which includes quality of life, forms of production needed to sustain that quality of life and a description of the future landscape that will be required to sustain what is produced. All decisions are tested against the goal and implemented or discarded according to whether the results would move the decision-making body (family, farm, organization) toward the goal. Simple enough? Apparently not so simple. The book, *Holistic Management* (formerly *Holistic Resource Management*) consists of more than 600 pages, and the Allan Savory Center publishes a bimonthly journal, *In Practice*, which updates the subscriber to the latest thinking in the holistic management world, which Savory repeatedly says is “in its infancy.” The Center and its instructors worldwide also offer courses of varying lengths and depth. This is not a typical management book. It is specific to farming and ecology, particularly in brittle environments, all the while attempting to relate the holistic management concept to wider applications. *Holistic Management* is a ponderous tome, requiring the ability and patience to deal with abstract concepts in order to extract meaning for one's own situation. Savory's ideas are thought-provoking and most are on target. Dedicated practitioners of holistic management swear by its effectiveness, and many have impressive results to show for it. However, as one farmer put it, “It's when somebody makes it a religion is that the trouble starts.”

Notes

The Legal Guide for Direct Farm Marketing by Neil D. Hamilton. Des Moines, IA: Drake University Agricultural Law Center, 1999. Available from the Center at Drake University, Des Moines, IA 50311; (515) 271-2947. \$20, spiral bound paperback. (Volume discounts available.)

Notes

The Legal Guide for Direct Farm Marketing is an excellent resource for anyone engaged in direct marketing activities. Neil Hamilton is a law professor and director of the Agricultural Law Center at Drake University Law School. He uses clear language, example cases and occasionally a question/answer format to convey an impressive amount of information regarding direct marketing. Chapters include general coverage of legal issues for direct marketers, as well as detailed information on farmers' markets, business organization and startup, financial issues (contracts, food stamps, etc.), marketing and labeling, land use and property law, labor and employment, insurance and liability and high-value products. Meat, poultry, eggs and dairy products have their own chapter. Hamilton discusses dairy legal issues only briefly, but includes specific cases that may be of interest, particularly to those looking for ways to "get around" strict dairy regulations. Although he sympathizes somewhat with the raw milk black market, Hamilton issues stern warnings about what can happen to a farmer and his or her property if someone becomes ill from illegally marketed products.

The Milkweed: The Farmer's Milk Marketing Report. Monthly newspaper. Peter Louis Hardin, editor. Box 10, Brooklyn, WI 53521; (608) 455-2400. \$30/year, \$50/2 years.

Notes

If you are interested in the dairy commodity markets, plenty of publications will help you keep up with what's happening. *The Milkweed* is one of them. Highly political, this publication probably will not be of much interest to farmstead processors unless part of their milk goes to co-ops, although some of the articles may be of general interest to folks who follow the mergers and concentration of the dairy industry. Many of the other dairy market periodicals are entrenched in the system, whereas Hardin openly offers his opinions, proudly establishing himself as a weed in the pasture.

Resource Packet: Adding Value With Small-Scale Food Processing and Specialty Dairy Products, compiled for 1996 and 1997 Farming for the Future Leadership Workshops. Available from the Farming Alternatives Program, Department of Rural Sociology, Warren Hall, Cornell University, Ithaca, NY 14853; (607) 255-9832. \$5, paper cover.

Notes

This resource packet is a series of photocopies of articles, conference materials, project plans, etc. The first part of the booklet is devoted mainly to establishing incubator kitchens, while the second section focuses on specialty dairy. Most of the dairy pieces are articles about small dairy alternatives, plus a four-page statement by the Vermont Milk Producers, Inc. that appears to be intended to convince retailers to stock their product. The dairy portion consists of only 19 pages of the whole booklet, and the copy quality in much of the booklet is poor. Best served by *Adding Value* would be someone considering establishing a shared processing room with other dairies.

Sell What You Sow!: The Grower's Guide to Successful Produce Marketing by Eric Gibson. Carmichael, CA: New World Publishing, 1994. Available from New World Publishing, 3037 Grass Valley Hwy, #8185, Auburn, CA 95602; (916) 823-3886. \$25.50, paperback. Does not seem to be available through bookstores, but can be found in some public libraries.

Although not specifically oriented to selling dairy products, *Sell What You Sow!* contains much valuable information for any type of farmstead enterprise. The principles covered here are quite applicable to a dairy making products on-farm, from business planning to promoting the product. Gibson covers the varieties of direct marketing, retail and specialty food outlets, wholesale and cooperative marketing, all in sufficient depth to give the reader a good idea of what is involved in each venue. An extensive resource section guides the reader to many more publications that would be valuable for further research into various topics. Definitely a good starter book for anyone interested in marketing a farm product.

Notes

Slow: The Magazine of the Slow Food Movement. Quarterly magazine plus newsletters. Available from Slow Food at (877) 756-9366, www.slowfood.com; or via Egg Farm Dairy, 2 John Walsh Blvd., Peekskill, NY 10566; (800) CREAMERY. \$60 membership (may vary if ordered via internet).

Jonathan White, cheesemaker at Egg Farm Dairy, is a proponent of Slow Food, a movement dedicated to the preservation and enjoyment of “real” food. The group’s lavish quarterly magazine is illustrated with full-color art and photographs, printed on non-glossy paper with plenty of white space. The theme of the first issue we received was “food prohibition,” wherein dairy products took a prominent place. The Slow Food folks conclude that cultural prohibitions on certain fats (butter), for example, have more to do with scare marketing tactics of competitors (margarine) than with truth or science. An article on “functional foods” highlights the rise of the nutraceutical (foods containing medicinal herbs, for example) industry in the same issue. All of this is not really essential stuff for the busy farmstead dairy, but for those interested in value-adding or direct marketing, reading a journal such as *Slow* can be helpful in keeping up with trends of people who truly love to eat and enjoy their food – an attractive and lucrative market for most small-scale producers. Belonging to a Slow Food Convivium (a regional group that gets together to *eat*) might also be an excellent way to network and showcase your products. Membership in Slow Food is relatively expensive, and its international flavor will not appeal to everyone. Nevertheless, the sense is not so much that these are food snobs, but people who have an appreciation for well-grown and well-crafted food.

Notes

A Whack on the Side of the Head: How You Can Be More Creative by Roger von Oech. New York, NY: Warner Books, Inc. 1983. Available from most bookstores. \$14.99, paperback.

A farmer who had made some major, profitable changes on his own farm recommended this book to me. Farmers who are just beginning to sell their own products directly to the public, or even direct marketing to restaurants and stores, must demonstrate a high level of creativity to stay ahead of the crowd. This book is easy to read, offers exercises in “thinking outside the box,” and certainly offers many unusual and useful perspectives. *A Whack on the Side of the Head* may be just what you need to jump-start your business.

Notes

Animals

There are many, many books and other publications on the care of dairy animals. A trip to a good agricultural library will yield unimagined treasures, and if you learn how to find the old Extension publications, you will be overwhelmed with information. Below is a sampling of currently available and popular materials.

American Livestock Breeds Conservancy News. Bimonthly newsletter. Pittsboro, NC: American Livestock Breeds Conservancy. Available from ALBC, P.O. Box 477, Pittsboro, NC 27312; (919) 542-5704; www.albc-usa.org. Membership is \$30 per year.

Notes

The American Livestock Breeds Conservancy (ALBC) is undoubtedly the best overall source of information in the U.S. about rare breeds of domestic livestock and who is caring for them. Their educational and entertaining newsletter is one of the benefits of membership. Each issue features several different animals and contains lots of news about what is happening in the rare breeds world. One month, for example, the calendar lists the “25th Anniversary Blacksheep Gathering” and “Sheep is Life: A Celebration of Shepherds and Weavers,” among other interesting events. Members also receive the annual ALBC Breeders Directory, which lists breeders by state and animal type, as well as alphabetically. If you are looking for a rare animal, ALBC can help. Did you know that the Guernsey cow is a critically rare breed, having declined by 65 per cent in nine years? Don Bixby and his colleagues at ALBC have done a fine job in promoting preservation of diversity in farm animals.

Countryside & Small Stock Journal. Bimonthly magazine edited by J. D. Balenger and Al Doyle. Withee, WI: Countryside Publications, Inc. Available from *Countryside & Small Stock Journal*, 11564 Hwy 64, Withee, WI 54498; (800) 551-5691; www.countryside.com. \$18 per year, \$30 for two years.

Notes

Countryside & Small Stock Journal is the result of a marriage between *Small Stock Magazine*, founded in 1917, and *Countryside Magazine*, founded in 1969. Very similar in format and content to *Mother Earth News*, this magazine offers a plethora of articles on anything to do with homesteading, including livestock for the small scale. *Countryside* has many advertisers, which makes it an excellent resource for locating all kinds of publications, equipment, rare breed animals, alternative energy needs, etc. In the past year or so, the editors of the magazine have increasingly focused on Y2K, perhaps as the ultimate justification for homesteading, to the point that they are losing readership over this near-obsession. (Of course, they are no doubt gaining other readers as people move to the relative safety of the country and wonder what to do next.) Looking over the titles of articles in back issues, I see only a few that are directly concerned with dairying and dairy processing, beyond basic cheesemaking. Frequent articles on livestock may be useful.

Cure Your Own Cattle by F. Newman Turner. Reprint 1995 (first published in 1950). Available only from Bargyla Rateaver, 9049 Covina St., San Diego, CA 92126; (619) 566-8994. \$12, paperback.

Not having personal experience with treating cattle with herbs, I nevertheless would recommend this 75-page booklet on the grounds that it offers a different perspective on cattle diseases than is normally available, and may very well be of great help. After completely curing my daughter's ear infections and several tenacious infections of my own with herbs after repeated unsuccessful antibiotic treatments, I would certainly give Turner's suggestions a try on animals on animals experiencing chronic or non-emergency illnesses. His basic method uses a detoxifying fast and cleansing routine, followed by the slow addition of appropriate foods and herbal supplements. (A few of the supplements mentioned may be difficult to find in the U.S. unless one is in contact with an "alternative" veterinarian.) At the end of the book are a few pages on gathering and using herbs. *The Herbal Handbook for Farm and Stable* (see page 36) is more comprehensive and better organized; however it is clear that Turner has tried and proven the treatments he discusses.

Notes

The Cooperative Extension Service

While it is true that the Extension service is generally geared to work with large-scale farms, don't overlook your local Extension office when searching for information on animals, feeds, milking parlors, grazing methods, etc. In recent years, particularly since federal sustainable agriculture funds have been available, the land-grant universities have captured a large share of these funds and partnered with farmers to do some useful research, the results of which are supposed to be disseminated via the Extension service. USDA's Sustainable Agriculture Research and Education (SARE) program also has made a great effort to train Extension agents in "alternative" forms of agriculture so that they are better able to answer questions from their constituents. Your local agent can help you choose forages for your bioregion, initiate managed intensive grazing practices, answer veterinary questions, and provide sources of animals. Probably the greatest strength of Cooperative Extension is that its agents work daily with farmers in your region, and you can benefit from those farmers' experiences, even if it is only to find out what **not** to do! Extension also sponsors workshops, seminars, conferences, pasture walks and other ways for farmers to meet and exchange ideas, usually at a very low cost. Additionally, many Extension services post lots of useful publications on their Web sites, to be downloaded at no cost. A site called "e-Answers" indexes a large number of recent Extension publications at www.e-answersonline.org. A helpful links page to all CES websites may be found at "CES Information Organized by State (from Minnesota Extension) at www3.extension.umn.edu/people/fhoefer/ces/. See also "Accessing Old Extension Publications" on page 18.

Dairy Goat Journal, P.O. Box 10, Lake Mills, WI 53551. Monthly newspaper, except bimonthly in Jan/Feb and Aug/Sep (10 issues a year). Can also be ordered online at www.dairygoatjournal.com. (I have found them unresponsive to the e-mail address on the Web site, but they do respond to regular mail.) \$20/year, 2 years \$37. Newspaper format.

This is an old, mature publication, with much obvious interest and support among dairy goat owners and breeders. In oversize newspaper format, *Dairy Goat Journal* features farms, products, dairy processing, breeds and recipes, with much information useful to amateurs and professionals alike. It's a favorite among members of *Cheese-makers-L* e-mail discussion group, and a good source for locating suppliers, books and other information on dairy goats.

Notes

The Family Cow, by Dirk van Loon. Charlotte, VT: Garden Way Publishing. 1976. Available by special order through bookstores, as well as through several farm magazine bookshelf sections. \$14.98. paperback.

Notes

What a great book! For the person who hasn't a clue about milk cows, *The Family Cow* is a fine introduction. Van Loon assumes the reader knows absolutely nothing – not even how to milk – and patiently explains all that one needs to get started with a homestead cow. He leaves description of most cow disorders to another text, but describes the two most common – mastitis and scours – and what to do about them. A table lists symptoms that require urgent attention and those that need watching. Despite its apparent simplicity and ease of reading, this book is not just a one-time read. It is a reference book to which the homestead cow owner will want to refer time after time. Much attention is placed on feeds, and the appendix includes excellent tables on feed analysis and instructions for estimating grains and roughages. Throughout, there are many helpful tidbits – how to make a halter from rope, making hay, fencing, breeding and birthing information, basic recipes for making milk products, photos and descriptions of cow breeds and their milk qualities, how to give a shot or pill, how to estimate an animal's weight, and much more. [Ever want to know the fat content of seal's milk? – It's here!] Though van Loon is from the Northeast and wrote the book in 1976, most of the information is solid and timeless, with application to most temperate climates. And the price is right.

The Goat World

Goatkeepers who have had goats for any length of time will no doubt be able to name many books and other materials that are not included here. Goat owners have their own little world, which is very organized and rich with information. In the interest of balance, I've included only the major publications that have been recommended to me by long-time goatkeepers, but many more are available from various sources. Several suppliers that specifically cater to goats and their people include:

Alpine Haus	(509) 292-8191, www.alpinehs.com	Caprine Supply	(913) 585-1191
Hoegger Supply	(770) 461-692	Meadow Mate All Natural Caprine Products	(319) 352-3602

Goat Husbandry by David MacKenzie. 5th edition edited by Ruth Godwin. London: Faber & Faber, Ltd. 5th edition (new) available from Alpine Haus Goat Supply, N.40110 Hardesty Rd., Elk, Wa. 99009; (509) 292-8191; www.alpinehs.com. \$13.40, paperback. Also from Hoegger Supply Company, (800) 221-4628, \$18.50. Older editions available through used book dealers for \$10-\$30. (Try Bookfinder at www.bookfinder.com, or Barnes & Noble, www.bn.com.)

Notes

British writers often seem more willing to express personal opinions, experiences and preferences than Americans writing similar material and, if not overdone, such asides can make a book much more readable than plain, dry, factual text. In 1965 the author foresaw a rise in the demand for goat milk, apparently due to the recognition of cow milk allergy. He saw a need for small goat dairies, both full-time and part-time, to supply this demand. Some goat owners tell me this is “the bible” of goat raising. It certainly contains a wealth of information on feeding, breeding, housing, controlling and milking goats. The “Disease and Accident” chapter (at least of the older edition that I reviewed) needs supplementation by other resources. Particularly impressive is the “Feeding Practice” chapter, which gets much attention. (BUT, on the Alpine Haus Web site, note is made that the new editor *replaced* the two chapters on feeding, which is worrisome.) MacKenzie was of the school that good nutrition is all-important in maintaining health, which may be why his disease chapter was short.

Goat Medicine by Mary C. Smith, D.V.M. and David M. Sherman, D.V.M., M.S. Philadelphia: Lea & Febiger, 1994. Available from Alpine Haus Goat Supply, N.40110 Hardesty Rd., Elk, Wa. 99009; (509) 292-8191; www.alpinehs.com. Also from Hoegger Supply Company, (800) 221-4628. \$72.50 - \$80, hardcover.

A hefty volume with a hefty price, *Goat Medicine* is intended as a text for veterinary students and includes everything you always wanted to know about goat illnesses (but were afraid to ask). Thumbing through this book, the prospective goat owner might turn tail and run – as in most medical texts, the emphasis is on everything that can go wrong. In addition to disorders common to temperate regions, this text includes conditions confined to the tropics and subtropics since, as the authors note, “most of the world’s goats” live there, so temperate climate goat owners can relax a bit. One would have to be skilled in diagnosis to make full use of this book, but having it on the shelf might help goat owners learn a great deal about their animals. Also, in an area where a vet is not well-versed in goat care, the vet may actually want to borrow or purchase this book. There are a few pages of discussion on “alternative medicine” for goats, which only briefly outline various therapies so that the aspiring vet will not be unfamiliar with them. Those interested in non-allopathic treatments will have to go elsewhere for information. Several goat owners on Cheesemakers-L discussion group recommended *Goat Medicine* as an important reference.

Notes

Goat Owners’ Scrap Book by C. E. Leach, D.D.S. Columbia, MO: Tiger Press, 1971. Available used through Bookfinder (www.bookfinder.com) or Barnes & Noble out of print books (www.bn.com – click on “out of print”). Current prices range from \$18.50 to \$49, clothbound.

Leach was the first publisher/editor of *Dairy Goat Journal*. He saved clippings of questions and answers on dairy goat husbandry and compiled them into this interesting book. Though not a typical text, the *Scrap Book* contains questions, answers and anecdotes from real people, and thus offers a different sort of reference for the goat owner. The book is organized into topics and contains an alphabetical topical index, so information is surprisingly easy to find. Sharon Lawson of the Hometown Creamery Revival project says this is one of her favorite resources.

Notes

Goatowner’s Guide to Milking Machines by Diane Gray. Wauchula, FL: Stringalong Enterprises, 1997. Available from Alpine Haus Goat Supply, N.40110 Hardesty Rd., Elk, Wa. 99009; (509) 292-8191, www.alpinehs.com. \$7.20 plus shipping, paperback.

Whenever someone on Cheesemakers-L asks a question about milking machines, this book is recommended. It’s written by an elderly woman with apparently much experience with dairying -- both cow and goat -- and milking machines. A simple, spiral-bound, 52-page booklet it seems to cover everything one needs to know about small-scale milking machines. Each part of the machine gets a whole chapter to itself, followed by chapters on cleanup, buying and refurbishing a used machine, repairing pulsators, maintenance and troubleshooting, and even designing a milk room for machine milking. Simple, clear pen-and-ink drawings are used throughout. An excellent resource, not necessarily just for goat owners.

Notes

Herbal Handbook for Farm and Stable by Juliette de Bairacli Levy. Emmaus, PA: Rodale Press, 1976. Hard to find new; Hoegger Supply Company has copies, (800) 221-4628, \$14.95, paperback. Can be found online through used book sellers. \$10-24, paperback or clothbound.

Notes

For a nearly 50-year-old book, the *Herbal Handbook* maintains its status well. There are very few books on herbal medicine for animals, and this one is not easy to come by. The first third of the *Handbook* is a *Materia Medica Botanica*, describing herbs and their uses. The remainder of the book treats sheep, goats, cows, horses, poultry and sheepdogs in individual chapters. Levy describes the most common ailments for each, with her assessment of causes and suggested treatments. She does not simply prescribe herbal remedies in place of chemical ones; she recommends prevention, fasting, environmental corrections, and other management adjustments. She uses resources from gypsies to medical journals, and it's clear that she has practiced many of these treatments herself, giving the reader a bit more confidence to try them. Certainly a good supplemental work for the livestock care library.

Hoard's Dairyman. Semi-monthly magazine, large format. P.O. Box 801, Fort Atkinson, WI 53538; (920) 563-5551; www.hoards.com. \$14 for one year, \$28 for 3 years.

Notes

Considering the low price of *Hoard's*, it's no wonder this magazine can be seen on the coffee tables of many bovine dairy farms, regardless of their leanings. The publication contains articles of interest to dairy farmers and their families: there's a lot of discussion of milk prices and mastitis, but one also can find out about such things as computer cookies and recipes for edible ones, as well as classified and display ads for new and used equipment. This is an old, well-established publication that keeps farmers up-to-date on new ideas and trends. *Hoard's* has not completely abandoned the small farm, either! At less than ten bucks a year (at the 3-year price), why not?

Keeping Livestock Healthy: A Veterinary Guide to Horses, Cattle, Pigs, Goats & Sheep by N. Bruce Haynes, D.V.M. Third edition. Pownal, VT: Storey Books, 1994. Available from Alpine Haus Goat Supply, N.40110 Hardesty Rd., Elk, Wa. 99009; (509) 292-8191; www.alpinehs.com. Also from Hoegger Supply Company, (800) 221-4628. \$19.95, paperback.

Notes

There is a great deal of good information in this book, beginning with a chapter on disease prevention. Approximately half of *Keeping Livestock Healthy* is devoted to general information on immunity, physical examination, restraint and reproduction. The second half covers livestock diseases, with nine chapters categorizing diseases by cause (e.g., "Diseases Caused by Bacteria," "Metabolic Diseases" etc.). The book is considered a standard reference among small-scale livestock folks, but its organization is rather confusing, since most lay people will not know the causes for a particular disease. To add to the puzzle, all kinds of livestock are discussed together, so finding just what you need to know can be difficult. It might have been more helpful had the author offered symptomatic keys. In the physical examination chapter he does provide six pages of tables that list common diseases by name and species of animal affected but, without detailed descriptions of symptoms, these only lead the reader on a frustrating trial-and-error path through the index, with many possibilities for false leads. That criticism aside, once the reader finds what he or she needs, there is good information in lay language with suggestions for allopathic as well as alternative and preventive treatments.

Keeping One Cow: Being the Experience of a Number of Practical Writers, in a Clear and Condensed Form, Upon the Management of a Single Milch Cow. New York: Orange Judd Co., 1906. Out of print and not readily available. Occasionally can be found through used book dealers; try Bookfinder (www.bookfinder.com) or Barnes & Noble out of print books (www.bn.com – click on “out of print”).

An extraordinary glimpse into the past, *Keeping One Cow* contains much that remains relevant to the homestead with just one cow or a few. In the early 1900s, “soiling” was apparently much in vogue, as it was practiced by most of the contributors to this little book. “Soiling” involves planting crops for use by an animal but, rather than allowing the animal to forage for herself, her feed is cut or dug and brought to her daily. This prevents trampling and contamination of the feed. It is labor-intensive, but where pastured is limited (and no electricity is available), soiling allows for better use of the available land. In countries where land is at a premium, this method is still practiced. The book is filled with anecdotal information on such topics as treating and preventing mastitis, advice on buildings and feeds, economics of keeping a cow, and throughout, emphasis on cleanliness and humane treatment of the family cow. Serious consideration will be given to reprinting this excellent little book.

Notes

Merck Veterinary Manual, edited by Susan E. Aiello et al. 8th edition. Rahway, NJ: Merck & Co., 1998. Available from most bookstores, either in-stock or by special order. \$32, hardcover.

Now in its eighth edition, *The Merck Veterinary Manual* is a classic, must-have reference for the library of anyone who keeps a significant number of animals. In more than 2300 pages, the *Manual* comprehensively covers animal health, behavior, nutrition, pharmacology, toxicology and more. As the book uses clinical language, some science/medical background is helpful to the reader in interpreting its material.

Notes

Moving 'Em: A Guide to Low Stress Animal Handling by Burt Smith. Kamuela, HI: The Graziers Hui. 1998. Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$29.95 plus \$3.50 shipping, hardcover.

Now *this* is a cool book! Smith has put together a practical, very interesting guide to animal behavior and handling -- the art of being a gentle cowboy. The reader learns why animals move the way they do, what their body language means, how their flight zones work, and how to get them to do what you want them to do with the least amount of stress. Did you ever wonder why an animal refused to go through a particular gate? This book may solve your mystery. The final 90 pages or so consist of step-by-step instructions for practice sessions, putting the theories into action. The structure of *Moving 'Em* is a little strange. On most pages there are two columns: one column is somewhat wider with larger type, and contains the main body of the text. The second, smaller column contains illustrations, examples, anecdotes and other information. I suppose this works for those whose attention span has been corrupted by years of commercials, but I found it disruptive, except where the second column is purely illustrations of the text material. It seems like one is reading in bits and pieces, and it would take a great deal of discipline to simply read the text and then go back through the second column. No matter. This book is important and timely; its potential effect is more humane treatment for livestock, and safer, more relaxed herders.

Notes

A Practical Guide to Small-Scale Goatkeeping by Billie Luisi. Emmaus, PA: Rodale Press, 1979. Does not appear to be in print, but is available through Bookfinder (www.bookfinder.com) or Barnes & Noble out of print books (www.bn.com – click on “out of print”). Price range from \$7 to \$22.50, paperback or hardback.

Notes

In the introduction, Billie Luisi reminds us how dairy goats became so popular in the U.S. – as an integral part of the back-to-the land movement of the 1960s. Her desire was for an animal to produce manure for methane, which was to fire a pottery kiln and provide household fuel. Luisi soon gave up on trying to produce enough methane to sustain 2700° in the kiln, but found that she loved goats, who kept her grounded on the farm. [As this bibliography is written in mid-1999, it is notable that Y2K homesteaders are snapping up dairy goats in anticipation of society’s collapse.] This is a pretty standard goat care book, with the usual information on breeding, kidding, feed, shelter, fencing, illness and milking. It is illustrated with fair black-and-white photographs and some good pen-and-ink drawings. Of interest to potential on-farm processors is a chapter called “Goat Economics.” Luisi concludes that most goatkeepers on the homestead scale pay themselves \$2 or less per hour to keep goats, after income (or value of the milk used in the home) and expenses. She then describes several existing commercial goat dairies. The owner of one in Wisconsin estimated an investment (in the late 1970s) of \$6000 to \$10,000 to start a goat cheese business. Overall, this book might be a worthwhile, fairly minimal investment for the dairy goat library, or it might be found through interlibrary loan.

Practical Sheep Dairying: The Care and Milking of the Dairy Ewe by Olivia Mills. Wellingborough, Northamptonshire, England: Thorsons Publishers, Ltd., 1989 (revised and updated edition). Only known source is *The Dairy Goat Journal*, P.O. Box 10, Lake Mills, WI 53551. (They do have a web site at www.dairygoatjournal.com but do not respond readily to e-mail.) \$30 ppd, hardcover.

Notes

As far as I can tell, this is the only current book on sheep dairying available ... fortunately it’s a decent one! Mills’ style is very British, and there are a lot of unfamiliar words. One of the most confusing is the name of her favorite dairy sheep – East Frieslands. Many Americans call them Friesians, and I had to ask to be sure they were one and the same. (They are). My favorite is the quaint word she uses for mating – “tapping.” Sounds a little like having afternoon tea, doesn’t it? In the early chapters she assumes much of the reader, and in some ways this is not a book for beginners; there is only a tiny, 16-word glossary, for example, to explain what certain terms mean. However, the chapters on milking sheep are quite thorough and detailed, and the illustrations are informative. Mills is a proponent of rotational grazing, and her advice comes from good, down-to-earth experience with milking sheep.

A Rare Breeds Album of American Livestock by Carolyn Christman, Phillip Sponenberg and Donald Bixby. Pittsboro, NC: American Livestock Breeds Conservancy. 1997. Available from ALBC, P.O. Box 477, Pittsboro, NC 27312; www.albc-usa.org. \$29.95 plus \$4 shipping, paperback.

A Rare Breeds Album is one of those books that gets pulled off the shelf time and time again for reference, but it's also one that a person can enjoy just reading through for sheer pleasure. The *Album* introduces many unusual breeds of livestock in its 117 pages, with excellent color photographs and informative text. Within each section – asses, cattle, goats, horses, pigs and sheep – the breeds are covered in alphabetical order, making it a simple matter to find the animal you are looking for, but the book also includes an index. A short bibliography and list of breed and species organizations round out this excellent work. Highly recommended to anyone even remotely interested in the preservation of rare breeds.

Notes

Rare Dairy Breeds

Small-scale dairies have the option of using unusual breeds in their operations to produce milk with different qualities, which may in turn result in unique products or attract customers who are looking for the unusual. For example, Holstein cattle produce larger quantities of milk and are thus considered more desirable by large dairies because fewer animals are required to produce a certain volume. The milk is usually mixed with other farms' milk anyway. However, on-farm processors may prefer animals that produce milk with high butterfat or protein content, yellow color or other qualities that will produce a distinct product. In addition to the milk's qualities, dairy owners may seek animals that exhibit a docile temperament, hardiness, ability to produce good quantity and quality of milk on pasture, and other features. On a wider scale, increasing the number of herds of rare animals is important to the preservation of the genetic base of these species. As noted above, the American Livestock Breeds Conservancy (ALBC) is the premier source of information on rare breeds in the United States.

Small Farm Today, edited by Ronald Macher. Bi-monthly magazine. Fulton, MO: Missouri Farm Publishing, Inc. Available from *Small Farm Today*, 3903 W. Ridge Trail Rd, Clark, MO 65243. (800) 633-2535. www.smallfarmtoday.com. \$21 per year, \$39 for two years.

Small Farm Today is a well-established journal of the homesteading movement, “founded for and dedicated to the preservation and promotion of small farming, rural living, sustainability, community, and agripreneurship.” Editor Macher strongly encourages writings by his readers, and the magazine has a relaxed, down-home feel to it. Strong emphasis is placed on rare breed and unusual animals suitable for homesteads and niche markets; this is one of the few agricultural publications boasting regular advertisements for elk and ratite farming. Macher has a routine publication schedule for the year's six issues, with focus on: wool and fiber (February), equipment (April), livestock (June), alternative and rare breeds (August), draft animals (October), and greenhouse and gardening (December). This does give some structure to what might otherwise be a chaotic hodgepodge of information. *Small Farm Today* has much to offer, particularly to those who have decided that they want to farm, but not exactly how! *SFT* also sponsors a very popular conference in Missouri each November.

Notes

Feeds & Grazing

Animal feed and nutrition are critically important to the quality and quantity of milk production, so a good library of references on feeds and pastures is an important tool for the dairy farmer, particularly one producing farmstead products.

ATTRA (Appropriate Technology Transfer for Rural Areas) Materials Free from ATTRA, P.O. Box 3657, Fayetteville, AR 72702; (800) 346-9140. Unless otherwise noted, these may be obtained via downloadable files from www.attra.org.

Notes

For those unfamiliar with ATTRA, it is essentially the “alternative Extension service,” funded by the federal government. Generally focused on small-scale, low-tech, low-input farming practices, ATTRA’s publications are often more useful to organic and sustainable farmers than what is available in most local Extension offices, despite the very modest budget within which ATTRA operates. ATTRA specialists gather articles and information sheets from a wide range of sources and put them together into packets, which are sent to farmers on request. Some packets that are of interest to dairies include:

- *Assessing the Pasture Soil Resource* — how to take a soil sample and an easy way to assess soil biological activity and water infiltration.
- *Matching Livestock and Forage Resources in Controlled Grazing* — grazing objectives, maintaining botanical balance, encouraging rapid growth, compromising between yield and quality, minimizing mowing, producer goals.
- *Meeting the Nutritional Needs of Ruminants on Pasture* (available only in print) — impact of grazing management on nutrition, supplemental feeding on high quality pasture, feed profiling, feed budgeting, matching livestock and forage resources for efficient pasture use.
- *Nutrient Cycling in Pastures* — examines elements of pasture ecology, including soil organisms, plants and animals. Discusses their interactions and ways to enhance nutrient cycling with minimal losses to air or ground and surface waters.
- *Introduction To Paddock Design and Fencing-Water Systems for Controlled Grazing* (available only in print) — designing a controlled grazing system, determining paddock size based on forage availability for the number of animals grazed, shape of the paddock based on landscape and other variables, purchasing fencing items, water systems, sources.
- *Rotational Grazing* (available only in print) — how to manage pastures and grazing animals to more profitably utilize the farm’s resources.
- *Sustainable Pasture Management* (available only in print) — managing fertility and pests, grazing systems, conserved forages, maintaining productivity, additional resources.
- *Grass-Based & Seasonal Dairying* (available only in print) — pasture as primary feed source for dairy cattle; seasonal production to reduce feed costs.
- *Integrated Parasite Management for Livestock* — a system approach to assess and manage the soil, forages and animals to decrease internal parasites and their effects.

Dollars & Sense: A Handbook for Seasonal Grass Dairying by Larry F. Tranel. 1994. Jackson, MS: Green Park Press. From *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$17.95, paperback.

This little book is a good, easy-to-read introduction to intensive grazing and seasonal dairying. While it does not contain detailed information on management intensive grazing (MIG) techniques, and could use the services of a good editor, *Dollars & Sense* provides the basics that should help a dairy farmer make the decision whether to begin or convert to grass-based dairying. An unusual feature is a sample prospectus which a farm family wishing to go into grass dairying might present to a less-than-enthusiastic lender – very practical! Tranel also includes the results of running a software program called Dairy TRANS, designed to help farmers and lenders with their decisions. (Unfortunately he does not tell how to obtain the program.) Overall, a worthwhile book for the farmer considering a change in dairy management.

Notes

Economic Evaluation of Grazing Dairy Cattle Using Sustainable Agriculture Methods: A Summary of Project LS93-54 Funded by the Southern Region Sustainable Agriculture Research and Education Program, by Dr. Jean A. Bertrand, Associate Professor, Clemson University. May 1997. Available from Gwen Roland, Southern Region SARE, 1109 Experiment Street, Griffin, GA 30223; (770) 412-4786. Free.

This is the official report of the study, alternatively known as “Twelve Aprils,” of rotational grazing on Tom Trantham’s farm in South Carolina. Trantham worked with Clemson University to convert his conventional dairy (using harvested, stored feeds) to one using grazing management. The three-year study investigated the feed value of pastures of annual crops rather than permanent pasture, as used in most management intensive grazing systems. Rations were “balanced” with stored feeds when it was determined by the investigators that forage quality was not optimal for dairy cows. Clearly, Trantham saved a great deal of money using grazing management, despite having to plant a wide range of annuals each year. In a talk at a conference, however, he stated that the improvement in his quality of life was more important to him than anything. The experimental pastures each contained from one to four species. There are lots of tables in the report describing the university’s findings on the quality of the various forages, as well as the financial incentives to grazing. This study describes one possible step in moving a dairy farm from confinement dairying to grass farming, though replanting annuals still requires a lot of work and expense.

Notes

Electric Fencing Basics by Thomas K. Cadwallader (*Stockman Grass Farmer* Special Report). Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$4 ppd., paperback.

Most farmers probably know how to put up an electric fence, but for someone not familiar with the basics, this booklet should provide a very good understanding of the principles of setting up an electric fence system. I found the text and illustrations easy to comprehend. The new low impedance type systems are covered with an obvious preference because of the improved safety they offer over old-style electric fencing. Curiously, a glossary of rotational grazing terms is offered at the end, though that subject is not covered at all in the booklet.

Notes

Feeds and Feeding: (variously subtitled) by Frank B. Morrison. Binghamton, NY: Vail-Ballou Press, Inc. Various editions, abridged and not. Available from used bookstores. Many listings under Barnes & Noble out of print books (www.bn.com – click on “out of print”) and Bookfinder (www.bookfinder.com). \$15 and up.

Notes

This is one of those “don’t farm without it” books, like the *Merck Veterinary Manual*. It was formerly the standard text for livestock classes and contains so much information it must be hard for folks to throw this book away. There are a lot of copies still floating around. (Don’t confuse this with a new book by the same title, authored by Arthur Edison Cullison, which is not reviewed here). *Feeds and Feeding* tells you just about anything you need to know about feeding livestock, including general information on care of animals, making hay, chapters on specific types of livestock, etc. The appendix is chock-full of tables relating all sorts of information on various feeds and forages – composition, nutrients, vitamins, net energy values, minerals and formulas. Unless you are totally content with letting Purina make all your feed decisions for you, purchase a copy of *Feeds and Feeding* for the tables if nothing else. Serious farmsteads will want the unabridged version, which boasts more than a thousand pages.

Natural Resources Conservation Service

This service of the federal government can provide assistance in locating information on pasture and nutrient management, with the aim of keeping livestock and their manures out of creeks and other bodies of water. In many cases, the NRCS has cost-sharing funds for farmers interested in improving pastures through management intensive grazing and installing water sources on their farms. To demonstrate these improvements, many NRCS agents are active in setting up pasture walks and seminars for local farmers. Check the Blue Pages in your phone book (government listings) for local offices. The NRCS, by the way, is the most recent incarnation of the Soil Conservation Service.

Fertility Pastures and Cover Crops: The Secret of Successful Dairy Farming Based on Nature’s Own Balanced Organic Pasture Feeds by Newman Turner; Conservation Gardening and Farming Series C Reprints. 2nd edition, 1974 (1st ed. 1955). Available only from Bargyla Rateaver, 9049 Covina St., San Diego, CA 92126; (619) 566-8994. \$25, paperback.

Notes

This difficult but delightful little book was way ahead of its time. Turner writes in his very British English and freely expresses his opinions about the agricultural trends of the day. Once the reader gets a feel for what an “herbal ley” is and gets past the politics, however, there is a wealth of information to be had. Turner describes the herbal ley, or temporary pasture, in great detail, citing plants for many conditions and the interactions between plants, as well as the results of his many experiments. He also touches on weed indicators for soil deficiencies as well as herbal “medicines,” which livestock freely consume as they munch on the diverse plants in the ley. Turner’s writing style is dry (except when he is riled up about something), and it is not a book for the “average” farmer, but many who are interested in pasture and animal health will find the book worth trudging through for the nuggets of gold. *Fertility Pastures* contains information not only for dairy farmers, but for other livestock owners as well, including poultry. One serious fault of the reprint is that the binding is very poor and the book falls apart, which is frustrating after one spends \$25 for the book; nevertheless, Rateaver is to be commended for rescuing this gem from extinction!

Grass: The Yearbook of Agriculture 1948. U.S. Department of Agriculture. Washington, D.C.: U.S. Government Printing Office, 1948. Available through used book sellers on-line and occasionally at used bookstores. Hardcover.

The old yearbooks of agriculture were compilations of current knowledge on a different topic each year. They were available as a “free” gift from the government while supplies lasted; each member of Congress had an allotment to distribute to his or her constituents. Many of these yearbooks were valuable additions to the farmer’s bookshelf, and *Grass* is no exception. Believe it or not, the USDA was promoting rotational grazing in 1948. The major barrier to this practice then, of course, was the lack of cheap, portable fencing. However, it is clear that the principles of forage rest periods and regrowth were understood, and that rotation was considered desirable. In addition to much general information on pastures, grass, haymaking, etc., there are about 100 pages of descriptions of grass species and tables with recommended types for various parts of the country. Better books exist for the purpose of identification (see *Weeds of the Northeast*, for example), but this book covers most common grasses and legumes. *Grass* is readily available through Internet used book dealers, at a cost of \$5 and up.

Notes

Grass Dairying: An Introduction to Rotational Grazing. Video, about 25 minutes. DATCP Sustainable Ag Program, Lafayette County, WI. Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$24.95.

This video features two farms in Wisconsin that have switched, at least in part, to rotational grazing for their dairy cattle. I had to laugh at the narrator Extension agent’s idea of a “rugged little farm” — most dairy folks here in the mountains of Virginia would consider the video’s example of a Wisconsin farm on rolling hills to be “flatland,” and 250 dairy cattle to comprise a sizeable operation. The video quality is good, but the sound is relatively poor. Content-wise, the video introduces the concept of intensive grazing, but doesn’t really explain it in much detail; it seems more of a promotional piece than an instructional one. (One might wonder if it is a promotion of four-wheelers on farms.) The video would perhaps best be used as a device to stimulate interest in more complete coverage of the subject – perhaps a field day or seminar.

Notes

Greener Pastures on Your Side of the Fence: Better Farming with Voisin Management Intensive Grazing, by Bill Murphy. Fourth edition, 1998. Colchester, VT: Arriba Publishing. Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$30, paperback.

An excellent, easy-to-understand book on the subject. Recommended by experienced graziers, including Joel Salatin. One of the Hometown Creamery Revival participants who is just getting involved in management intensive grazing says the book is superb for the beginner. It contains lots of information on designing grazing systems, water and fencing, pasture ecology and nutrition, planning feeding and much more.

Notes

Grass Productivity by André Voisin. Washington, D.C.: Island Press, 1988. Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$25, paperback.

Notes

Grass Productivity is the bible of grass farming, particularly for new farmers who have an academic bent. Originally published in French in the 1950s, Voisin's book outlines the principles of and rationale behind "rational" (management intensive) grazing, which he is careful to distinguish from simple rotational grazing. The book introduces Voisin's famous sigmoid curve of grass growth, his ideas on the time factor and resting periods in grazing, and his astute observations and summaries of discussions with farmers. There is a wealth of information available in fairly read-able form, though at times the going is slow because of repetition and Voisin's justification of his theories. This book is a valuable addition to the library of serious grass farmers. *Greener Pastures on Your Side of the Fence* by Bill Murphy is perhaps less academic and more user-friendly for those not so interested in the basic science and history of management intensive grazing, but either book has enough information to help a farmer get started with better grazing practices.

Intensive Grazing Management: Forage, Animals, Men, Profits by Burt Smith et al. Kamuela, HI: The Graziers Hui, 1986. The Graziers Hui, P.O. Box 1944, Kamuela, HI 96743; (808) 885-7553. \$29.95, pbk.

Notes

I have to admit that when it came to choosing one of Burt Smith's books to review (this one or *Movin' Em*) I was turned off by the subtitle of this one and chose the other. (Watch how you title your books, guys, or you may lose 50 per cent of your audience.) However, when reviewing this resource guide, an ATTRA livestock specialist recommended that I include *Intensive Grazing Management*, and called it the "... best all-round basic book. This is the book that experienced graziers have told me always has something to help with whatever questions they have. It's good for beginners, too." Joel Salatin also recommends it in his reference materials. Thanks to Alice Beetz of ATTRA for making sure this book was not overlooked!

Management Intensive Grazing Video Series with Jim Gerrish. Set of 10 short videos. Available from University of Missouri Extension. (800) 292-0969. Ask for #EV12. <http://muextension.missouri.edu/xplor/extvideo/ev0012.htm> \$87.50 for the set.

Notes

Jim Gerrish is the guru of grazing from the University of Missouri, Columbia. His series of videos illustrate various topics in management intensive grazing:

- (1) Extending the Grazing Season
- (2) Forages for Summer Grazing
- (3) Soil Nutrient Management in Pastures
- (4) Water Systems Development for Grazing Systems
- (5) Appropriate Supplementation on Pasture
- (6) Matching Livestock and Forage Production Cycles
- (7) Fencing Systems for Grazing Management
- (8) Optimizing Plant Growth
- (9) Nutritional Needs of Livestock
- (10) Laying Out a Manageable System

The videos are short, from 7½ to 19 minutes, and the same annoying music theme is used in all of them. The price is high, but the information is probably the best you will find on this subject in video form (at least at the present time). We borrowed the set from our Natural Resources Conservation Service agent.

Milk Production from Pasture by C. W. Holmes and G. F. Wilson. Wellington, NZ: Butterworths Agricultural Books, 1987. Out of print. Check out-of-print booksellers or use interlibrary loan.

Another excellent reference out of print! For someone serious about dairying, who wants detailed information on milk, nutrition, lactation, reproduction, dairy husbandry, genetic improvement, etc., this 300-page paperback would be an excellent resource. The New Zealanders have been collecting data on milk production from pasture for many years, while the American dairy industry has worried about supplemental feeds and plastic teat dips. This book may have been used as a textbook – it has that air to it. It's not a book one would just sit down and enjoy on a Sunday afternoon. However, someone with a high school education who knows something about dairying should have no problem understanding the material. I located the book in the Virginia Tech library; other land-grant university libraries may also have it, and it would surely be available on interlibrary loan. Unfortunately it just isn't available to purchase to put it on the shelf until it's needed.

Notes

Nutrient Requirements of Goats: Angora, Dairy and Meat Goats in Temperate and Tropical Countries, National Research Council. #15 of a series, Nutrient Requirements of Domestic Animals. Washington, DC: National Academy Press, 1981. Available from National Academy Press, 2010 Constitution Ave NW, Washington, DC 20418; <http://books.nap.edu>. \$23.96. Also from Hoegger Supply Co., (800) 221-4628. \$24.95, paperback.

This is an older publication, one of a series of books on domestic animal nutrition. It is an excellent reference because of its extensive tables on feed values of a wide range of cultivated and wild plants, often with values for the plants in different stages of growth. The text also describes the functions of individual nutrients, as well as several nutrient-related disorders in goats. Perhaps less useful are the example rations, which appear to be somewhat outdated, and are limited in the types of feed included. The 18-page bibliography is extensive. There are also books in the same series on sheep (\$19.96) and dairy cattle (\$19.96), the latter of which has been updated and contains a computer program. These may be obtained from the National Academy Press Web site.

Notes

Pasture Talk: The Northland's Grass-Based Dairy and Pasture Beef Publication. Monthly newsletter. Editor Jeff Bump. Published by The Greenbull Press, P.O. Box 716, River Falls, WI 54022; (715) 426-7392; greenbull@aol.com. \$24/year, \$43/2 years.

Although *Stockman Grass Farmer* is probably considered the serial publication on grass farming, *Pasture Talk* is a friendly little newsletter for graziers that tends to place a bit more emphasis on (cow) dairy farming. The 8x10 format is easier to deal with and keep (punch holes and put in a 3-ring binder) than *SGF's* newspaper style. *Pasture Talk's* articles are timely and the layout very nice. I especially like the page numbering – Paddock 1, Paddock 2, etc. ... which reflects the relaxed nature of this publication. Though not as chock-full of information as *SGF*, particularly beginning dairy graziers may prefer *Pasture Talk*, which assumes less of its readers and is less political.

Notes

Profitable Dairy Options: Grazing, Marketing, Nutrient Management. USDA Sustainable Agriculture Research and Education (SARE) program. Free 8-page brochure. (802) 656-0471 or nesare@zoo.uvm.edu;

Notes

This is an introduction to various alternatives in dairying, for those considering changing practices or going to on-farm processing. It is a summary of SARE dairy projects from around the country, and offers an overview of new ideas and options. The publication includes a brief list of resources. A revised and updated version is planned for the year 2000.

Quality Pasture: How to create it, manage it and profit from it. by Allan Nation. Jackson, MS: Green Park Press, 1995. Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$32.50, paperback.

Notes

Allan Nation is editor of *Stockman Grass Farmer* and has compiled many of the ideas promoted in his periodical into this and other books. *Quality Pasture* describes methods and various forages that will help the intermediate-level grass farmer in making decisions and improvements. It's not a book for someone just beginning in grazing management. Dairy and beef are given relatively equal treatment in this book. Some of the notions Nation promotes do not fit well in the sustainable agriculture mold: he advocates broiler litter feeding to beef cattle, and high nitrogen forcing of bermudagrass in the Deep South, for example. He aims to first make farmers profitable (admittedly also a facet of sustainability) and then worry about the details. He seems to believe that keeping land in pasture, which promotes earthworm habitat, soil conservation and solar energy collection, is enough of a benefit to allow for a few trade-offs. Each chapter contains a "Review" section and one called "Think About It," wherein Nation repeats his major points and asks thought-provoking questions.

Shelter & Shade: Creating a healthy and profitable environment for your livestock with trees. By John & Bunny Mortimer. 1996. Jackson, MS: Green Park Press. Available from *Stockman Grass Farmer*, P.O. Box 2300, Ridgeland, MS 39158; (800) 748-9808. \$20, paperback.

Notes

Shelter & Shade would have been more appropriately titled *Trees on the Farm*. [Apparently Allan Nation, editor of *Stockman Grass Farmer*, adapted the book for North America from one named *Trees for the New Zealand Countryside*.] Only about 28 pages of this 150-page book are devoted to the shelter and shade aspects of tree planting for livestock, and in that sense the content is disappointing for one interested mostly in livestock protection. Fully half of the main body of the book is a strongly opinionated outline of design principles, some of which unfortunately conflict with the shelter and shade information. The design section was written by a woman named Diane Lucas, and contains way too many 'nevers' and 'thou shalt's' to be compatible with the art of landscape design. Much to his credit, Allan Nation has added North American notes to the book to make it more pertinent to us. There is also some useful information on wood properties and tree selection. Nevertheless, the topics of shelter and shade for livestock are treated too shallowly to recommend this book for the average farmer. It would perhaps be more appropriate for the gentleman farmer seeking to create a beautiful countryside vista and harvest wood, with the incidental temporary benefit of shade and shelter.

Southern Forages by Donald M. Ball, C. S. Hoveland and G. D. Lacefield. Norcross, GA: Potash & Phosphate Institute (PPI) and Foundation for Agronomic Research (FAR), 1996. Available from the Institute at 655 Engineering Drive, Suite 110, Norcross, GA 30092; (770) 447-0335. \$25 + \$4 s/h, paperback.

An excellent handbook for more than southern farmers. This small book not only covers identification of many grass and legume forages, but also addresses soil testing, forage establishment, no-till planting, weeds, hay and silage making, forage-live-stock disorders, grazing and animal nutrition. A great reference for either the first-time farmer or the more experienced farmer, *Southern Forages* features full-color photos and many charts and graphs, and includes appendices that provide information for calibrating seeders, score cards for hay and silage qualities, nitrate levels in forages, and estimating hay needs for livestock. Also includes a section on the more common poisonous plants, as well as an extensive index. It is very easy to read and well-organized. A very valuable book with a good price! (Review by Sharon White, graduate student, Department of Animal Science, North Carolina State University.)

Notes

Stockman Grass Farmer, monthly newspaper. Edited by Allan Nation. 5135 Galaxie Drive, Suite 410-D, Jackson, MS 39206; (601) 853-1861. \$28/year, \$50/two years.

This publication is considered *the* magazine to get if you are into grass farming. Although *Stockman Grass Farmer* tends to concentrate on large-scale beef cattle operations, many dairy farmers swear by this publication. Nation continually interviews and visits farmers and tells their stories in *SGF*, so the advice given comes from practical experience. The magazine is also a source of several excellent books, tapes and videos.

Notes

Weeds of the Northeast by Richard H. Uva, Joseph C. Neal and Joseph M. DiTomaso. Ithaca, NY: Cornell University Press, 1997. Available from Cornell University Press, P.O. Box 6525, Ithaca, NY 14851. (605) 277-2211. \$29.95 plus \$2.50 shipping, paperback.

I (and many others) have been waiting a long time for this book. Recommended by a forage crop specialist at North Carolina State University, *Weeds of the Northeast* gives us an excellent tool for identifying wild plants not commonly covered in other publications. Identification is based on vegetative features, which means the farmer/gardener doesn't have to wait for the darned thing to flower before it can be identified! The authors include a dichotomous key (wherein the reader finds the plant by making a series of choices between descriptions), rare in other Extension weed publications I've encountered, and there are plenty of tables to aid in identification. Nearly 300 species are covered in this 400-page text. The layout is very well-done; on one page the authors give detailed textual information about the plant, and on the facing page are color photographs and/or clear pen-and-ink drawings of the plant's typical growth habit, mature foliage, flowers, seeds and other distinguishing features. A glossary, index and illustrations of plant parts and inflorescences complete this highly commendable reference.

Notes

Appendix

Suppliers

Consultants

Processing Courses

Organizations

Other Resources

Suppliers

General Farm Supplies

American Livestock

(800) 356-0700; www.americanlivestock.com

FarmTek

1440 Field of Dreams Way
Dyersville, IA 52040
(800) 327-6835; www.FarmTek.com

Jeffers

P.O. Box 100
Dothan, AL 36301-0100
(800) 533-3377

Livestock Health PBS

P. O. Box 9101
Canton, OH 44711-9101
(800) 321-0235

Nasco Farm & Ranch

901 Janesville Ave.
Fort Atkinson, WI 53538
(800) 558-9595; www.nascofa.com/

Omaha Vaccine

P. O. Box 7228
Omaha, NE 68107
(800) 367-4444

Valley Vet

1118 Pony Express Hwy.
Marysville, Kansas 66508
(800) 468-0059; www.valleyvet.com/

Goat/Sheep Supplies

Alpine Haus

N.40110 Hardesty Rd
Elk, WA 99009
(509) 292-8191; www.alpinehs.com

Caprine Supply

33001 W. 83rd Street
P.O. Box Y
DeSoto, KS 66018
(800) 646-7736

Hoegger Supply

160 Providence Road
Fayetteville, GA 30215
(800) 221-4628

Meadow Mate All Natural Caprine Products

P. O. Box 221
Waverly, IA 50677
(319) 352-3602

Pipestone Veterinary (sheep and goat specialists)

Pipestone, MN
(800) 658-2523; www.pipevet.com/index.htm

Cheesemaking Supplies

(see also Dairy Processing Equipment and Supplies)

Chr Hansen (cultures and coagulants)

<http://www.chr-hansen.com/hansen.htm>

Cumberland General Store (catalog \$4)

#1 Highway 68
Crossville, TN 38555
(800) 334-4640; www.cumberlandgeneral.com

Dairy Connection (cultures and ingredients)

8616 Fairway Place
Middleton, WI 53562
(800) 810-0127; www.dairyconnection.com

Glengarry Cheesemaking & Dairy Supplies

RR#2
Alexandria, ON
Canada K0C 1A0
(613) 525-3133; <http://glengarrycheesemaking.on.ca/>

Hoegger Supply Co.

P. O. Box 331
Fayetteville, GA 30214
(800) 221-4628

Institut Rosell, Inc. (cultures/rennet)

8480 St. Laurent
Montreal, Quebec, Canada
(514) 381-5631

Suppliers -- continued

Leener's Brew Works

10216 Northfield Road
Northfield, OH 44067
(800) 543-3697; www.leeners.com/cheese.html

Lehman's

P.O. Box 41
Kidron, OH 44636
(330) 857-5757; www.lehmans.com

New England Cheesemaking Supply

P.O. Box 85,
Ashfield MA 01330
(413) 628-3808; www.cheesemaking.com

Rhodia, Inc. (cultures)

2802 Walton Commons W.
Madison, WI 53718
(800) 356-9393; www.rhodiadairy.com

Dairy Processing Equipment / Supplies

(see also Cheesemaking Supplies)

Alliance Pastorale (small scale equipment)

1, Rte de Chauvigny
86500 Montmorillon, France
(33) 5 49 83 30 92
www.alliancepastorale.fr/apvente.htm

Cole-Parmer Food Tech Source (lab supplies)

625 E. Bunker Ct.
Vernon Hills, IL 60061
(888) 409-3663
www.foodtechsource.com

Hamby's Dairy Service (new and used dairy equipment, installation and service)

29197 105th Street
Weatherby Missouri 64497
(660) 749-5503 shop; (660) 749-5376 fax
hds@ponyexpress.net

Heliart Design (stainless steel welding, curd harps)

Dave Galsewski
P.O. Box 87
Chester, VT 05143
(802) 875-6060

Hinkel Associates (used equipment)

16 St. Andrews Rd.
Arden, NC 28704
(800) 451-3418; HAEquip@aol.com

I.E.C. (small-scale dairy equipment from Israel, including complete processing lines)

Gerd Stern, U.S. agent
111 Madison Ave.
Cresskill, NJ 07626
(201) 816-9215; www.iec-il.com

Inventagri (dairy equipment from Italy)

Via Per Sassuolo, 74
41040 Corlo di Formigine (MO) - ITALY
Tel. +39-059-574922
www.inventagri.com/frameus.htm

Jacques Brazeau Equipment (used)

455 Kitchener
Hawkesbury, Ontario
K6A 2P4 Canada
(613) 632-9362

Khimaira Dairy (Weck canner & flystrings)

2974 Stonyman Road
Luray VA 22835
(540) 743-4628; www.khimairafarm.com

Nelson-Jameson (dairy and lab equipment)

2400 E. 5th St.
Marshfield, WI 54449
(800) 826-8302; www.nelsonjameson.com

Pladot Mini Dairy (small-scale dairy equipment from Israel - complete processing lines only)

Robert Turner, U.S. Sales Manager
P.O. Box 4595
Gettysburg, PA 17235
(717) 338-0671; www.pladot.co.il

Small Dairy Project

(pasteurizer lending program)
HC 65, Box 45
Bradford, NH 03221
(603) 927-4176; www.haasefam.com/sdp/small.htm

Suppliers -- continued

*The following two listings are just a couple of packaging suppliers of many. Check the Thomas Register (see p. 20) for suppliers of specific types of containers nearest you.

Smith Container Corp. (containers)*
260 Southfield Parkway
Forest Park, GA 30297-2520
(800) 275-8382; www.smithcontainer.com

Southeastern Paper Group (packaging)*
P.O. Box 330
Browns Summit, NC 27214
(800) 632-1296; sepapergroup@att.net

Superior Products
(foodservice equipment & supplies)
P.O. Box 64177
St. Paul, MN 55164
(800) 328-9800; www.superprod.com

Surge (dairy equipment and supplies)
dealers listed on web site
(800) 323-1667; www.surgedairy.com

Winchell (custom butter churns)
P.O. Box 57
Elroy, WI 53929
(608) 462-8456

Wisby Corporation (starter cultures)
see next column



Fencing and Grazing Supplies

Kencove Farm Fence
344 Kendall Rd.
Blairsville, PA 15717
(800) 536-2683; www.kencove.com

Kentucky Graziers Supply
1929 S. Main St.
Paris, KY 40361
(800) 729-0592; www.kygraziers.com

Premier Fence Systems
2031 300th St
Washington, IA 52353
(800) 282-6631

Consultants

Center for Dairy Research

University of Wisconsin – Madison, Babcock Hall
1605 Linden Drive, Madison, Wisconsin 53706
(608) 262-5970, www.cdr.wisc.edu/

Cove Mountain Consultants

 (grass-based dairying)

Brian Petrucci
P.O. Box 987
DeKalb, IL 60115
(815) 753-9347; bpetrucci@niu.edu

Dairy Connection, Inc.

Middleton, WI
(608) 836-0464; getculture@aol.com

Peter Dixon, Dairy Food Consulting

Putney, VT
(802) 387-4803
Specializes in farmstead and medium-scale; start-ups and troubleshooting. Will travel.

Eldore Hanni

 (Pennsylvania)

(570) 524-9693
45 years' experience in specialty cheeses, can help with startups. Will travel.

Johnny Applecheese Project

 of Egg Farm Dairy

Jonathan White (New York)
(800) CREAMERY (273-26379 – yes there is an extra number, but you don't have to use the '9')
www.creamery.com

Wisby Corporation

specialists available for problem-solving
4215 N. Port Washington Rd.
Milwaukee, WI 53212
(414) 332-4790
www.wisby.com
(web page still under construction as we go to print)

Processing Courses

COMMERCIAL SCALE: The following institutions offer commercial scale cheesemaking courses. Farmstead cheesemakers are welcome, but often must translate to scale.

California Polytechnic

Laurie Jacobson (805) 756-6097 (either course)

Cheese Short Course I

www.calpoly.edu/~dptc/cheesei.htm

Cheese Short Course II

www.calpoly.edu/~dptc/advance.htm

Washington State University

cheesemaking short course (March)

Marc Bates at (509)335-7516

www.wsu.edu/creamery/short.html

University of Wisconsin

Wisconsin Cheese Technology Short Course (Mar.)

(608) 263-2015

www.wisc.edu/foodsci/courses.html#continuing

SMALLER SCALE: Instruction in cheesemaking for farm and home scale.

California Polytechnic

Farmstead Cheesemaking

Laurie Jacobson (805) 756-6097

www.calpoly.edu/~dptc/farmstea.htm

Glengarry Cheesemaking & Dairy Supply

Home Cheesemaking Courses

(613) 525-3133

<http://216.22.250.243/cheese/>, click on 'Seminars'

The Hometown Creamery Revival Project

occasional cheesemaking classes and other seminars

P.O. Box 186, Willis, VA 24380

(540) 789-7877

www.metalab.unc.edu/creamery, click on 'Processing Courses'

New England Cheesemaking Supply

One-day home cheesemaking courses

(413) 628-3808

www.cheesemaking.com/workshop

University of Guelph (Ontario)

Cheesemaking Technology (April)

(519) 767-5000

www.open.uoguelph.ca/offerings/, click on 'Continuing Education,' then 'Food Industry'

University of Wisconsin

Basic Cheesemaking for Farmstead and Apprentice

Cheesemakers (at River Falls campus)

contact Renee May at 715-425-3702

www.uwrf.edu/food-science/cheese.htm

OTHER DAIRY PRODUCTS, FOOD SAFETY, ETC.

Pennsylvania State University

Cultured Products Short Course

(814) 863-2959 or (610) 344-4800

www.cas.psu.edu/docs/casconf/cultured.html

Ice Cream Short Course (January)

(814) 863-2959

www.cas.psu.edu/docs/casconf/icsc.html

Successful Ice Cream Retailing Seminar (Jan.)

(717) 569-8286

www.cas.psu.edu/docs/casconf/menu2.html

University of Guelph

Ice Cream Technology Short Course (December)

(519) 767-5000

www.open.uoguelph.ca/offerings, click on 'Continuing Education,' then 'Food Industry'

University of Wisconsin

www.wisc.edu/foodsci/courses.html#continuing

Applied Dairy Chemistry Short Course (May)

(608) 263-2015

Dairy HACCP Workshop (March)

(608) 265-6346

Ice Cream Makers Short Course (January)

(608) 262-3046

Wisconsin Cheese Grading Short Course (June)

(608) 263-2015

Organizations

American Cheese Society

P.O. Box 303
Delavan, WI 53114
(414) 728-4459
www.cheesesociety.org

American Dairy Goat Association

209 West Main Street
P O Box 865
Spindale, NC 28160
(828) 286-3801
www.adga.org

American Dairy Science Association

1111 N. Dunlap Avenue
Savoy, IL 61874
(217) 356-3182
www.adsa.org

American Forage & Grasslands Council

P.O. Box 891
Georgetown, TX 78627
(800) 944-2342
www.forages.css.orst.edu/Organizations/Forage/AFGC/

American Goat Society, Inc.

RR1, Box 56
Esperance, NY 12066
(518) 875-6708

American Guernsey Association

7614 Slate Ridge Blvd.
Reynoldsburg, OH 43068
(614) 864-2409
www.usguernsey.com/

American Jersey Cattle Club

6486 East Main St.
Reynoldsburg, OH 43068
Erick Metzger, (614) 861-3636
www.usjersey.com/

American Livestock Breeds Conservancy

P.O. Box 477
Pittsboro, NC 27312
(919) 542-5704
www.albc-usa.org

American Milking Devon Association

PO Box 730, New Durham, NH 03855
Sue Randall, (603) 859-6611

American Milking Shorthorn Society

P.O. Box 449, Beloit, WI 53512
(608) 365-3332

American Sheep Industry Association

6911 South Yosemite, Suite 200
Englewood, CO 80112-1414
(303) 771-3500
www.sheepusa.org/

Ayrshire Breeders' Association

2 Union St, Brandon, VT 05773
Liz Gress, (802) 247-5774
www.gbla.com/ayrshire/

Brown Swiss Association USA

PO Box 1038, Beloit, WI 53511-1038
George Harris, (608) 365-4474

Holstein Association

1 Holstein Place, Brattleboro, VT 05301-0808
Thomas J Moses, (802) 254-4551
www.holsteinusa.com/

National Mastitis Council

2820 Walton Commons West, Suite 131
Madison, WI 53718
(608) 224-0622
www.nmconline.org/home.htm

Slow Food (as opposed to fast food!)

(877) 756-9366
www.slowfood.com/

Société des Éleveurs de Bovins Canadiens

(Canadienne cattle)
468 rue Dolbeau, Sherbrooke, QC, J1G 2Z7 Canada
(819) 346-1258

Vermont Cheese Council

116 State Street, Drawer 20
Montpelier, VT 05620
(888) 523-7484
www.vtcheese.com

Other Resources

Some publications recommended by others but not reviewed in this bibliography (several are last-minute additions):

The Forage Leader

American Forage & Grasslands Council
P.O. Box 891
Georgetown, TX 78627
(800) 944-2342

The Goat Magazine

HCR 2, Box 33
Nixon, TX 78140
(210) 789-4268

The Goat Farmer

20852 Oak Church Rd.
Bivalve MD 21814

Homesteader's Connection

721 McKinnon Rd.
Boston, GA 31626
(912) 228-4215

Sheep and Goat Research Journal

PO Box 51267
Bowling Green, KY 42102-5567
(502) 782-8370

Sheep Dairy News

BSDA, Wield Wood, Alresford
Hants. SO24 9RU England UK
Telephone: 01420 563151

Small Ruminant Dairy Newsletter

Carol Delaney
UVM Animal Science Dept., 212 Terrill Hall
Burlington, VT 05405
(802) 656-0915

Small Ruminant Research Journal

(888) 437-4636

United Caprine News

P. O. Box 365
Granbury, TX 76048
(817) 579-5211

Selected Internet resources not otherwise listed in this handbook

What you find here is just the tip of the iceberg. It is possible to go on seemingly endless surfing adventures on any subject. The listings below are a sampling of sites I've run across and that others have recommended to me. Because of the ephemeral nature of the Web, there's no guarantee that what is there today will be tomorrow.

E-mail discussion groups and bulletin boards

The Internet offers several good ways to connect with like-minded folks and get questions answered. E-mail lists send messages to all members, either through individual e-mail posts or in the form of daily digests. Members can respond or just sit back and "lurk." Bulletin boards are web sites where questions and comments are posted; responses are listed with the original questions.

alt.cheese - newsgroup from Yahoo.

www.yahoo.com, then Society and Culture > Food and Drink > Types of Foods > Dairy > Cheese

Cheesemakers-L - probably the best cheesemaking discussion group; a very democratic and civil bunch! Mostly amateurs, but some excellent discussions happen. Searchable archives for the previous six months. To join, send an e-mail message to requests@hutman.com and type "Subscribe Cheesemakers-L" in the message body. Web site: <http://members.xoom.com/cheesemaker/Cheesemakers-L.htm>

Dairy-L – dairy discussion group.

(1) Send an Internet electronic mail message to the following address: listserv@umdd.umd.edu

(2) Modify the following line and put it in the body of the message and NOT the subject:
SUB Dairy-L Firstname Lastname
(example – SUB Dairy-L Jane Doe)


Goats – goat discussion group

Send a message to listproc@listproc.wsu.edu
In the subject line and message areas type 'subscribe GOATS'

Graze-L – popular discussion group for graziers
<http://grazel.taranaki.ac.nz/welcome.html>

Discussion Groups -- continued

Lactobacillus Bar on the Web – a bulletin board with questions and answers on cheese, yogurt, kefir and similar dairy products.

 [//countrylife.net/yogurt/](http://countrylife.net/yogurt/)

Sheep-L – sheep discussion group
send the message ‘subscribe SHEEP-L Your Name’
to listserv@listserve.uu.se

ONelist has a number of discussion groups that may be of interest. You must sign up with ONelist by entering a name and password before you can belong to any of the lists below. You can either get individual e-mail messages or daily digests, or you may search archives. Lists are rated for appropriateness for age. The ONelist homepage is: www.onelist.com

Cheesemakers - a few professional cheesemakers are part of this list and they tend to dominate, but unfortunately many of the discussions have little to do with cheese; can get raunchy at times. Occasionally there are some great discussions. Go to www.onelist.com, click on “Food,” then “Cheeses,” then “Cheesemakers.”

I have not subscribed to any of the following, but they might be worth checking out:

1_Cow – discussion group “for people who love cows” on ONelist. www.onelist.com, click on “Animals,” then ‘Mammals,’ then ‘1_Cow.’

cows – one of several cow-related discussion groups on ONelist. www.onelist.com, click on “Animals,” then ‘Mammals,’ then ‘next’ until you get to ‘cows.’

DairyAction – discussion group on ONELIST on dairy issues. www.onelist.com, click on “Animal Husbandry,” then ‘D,’ then ‘next’ until you get to the right page.

Dairygoat-E and Dairygoat-L – discussion groups on ONelist about dairy goats. Same directions as for **DairyAction**.

graze-are – grazing discussion group on ONelist. www.onelist.com, click on “Animal Husbandry,” then ‘G,’ then ‘next’ until you get to the right page.

Some interesting and informative Web sites

Alternative Farming Systems Information Center
www.nal.usda.gov/afsic/

American Farmland Trust
model grass dairy farm, milking parlors, virtual farm tours, and more
www.grassfarmer.com/

Artisan Cheesemaker
 [//www.dairy01.co.uk/](http://www.dairy01.co.uk/)


Ben & Jerry’s
fun and educational
www.benjerry.com

Center for Dairy Research
www.cdr.wisc.edu/

Centre for Genetic Improvement of Livestock
good links pages – click on ‘Gateway’
www.aps.uoguelph.ca/cgil/

Cheese.com
look up cheeses by name
www.cheese.com


Cheese of Antiquity
www.windward.org/ush/cheese.htm

Cheesemaking Videos (Dr. David Fankhauser)
 [.clc.uc.edu/~fankhadb/cheese/cheese.html](http://www.clc.uc.edu/~fankhadb/cheese/cheese.html)

Cheesiest Site on the Net
<http://users.erols.com/auraltch/index2.html>

CheeseNet
www.wgx.com/cheesenet/

Dairygoats.com
www.dairygoats.com/

E. Ann Clark home page
forage info & papers on genetic engineering
 [.oac.uoguelph.ca/www/CRSC/faculty/eac.htm](http://www.oac.uoguelph.ca/www/CRSC/faculty/eac.htm)

e-Answers (Extension information) -- great site
for Extension resources!
www.e-answersonline.org

Interesting Web pages -- continued

FiasCo Farm

cheesemaking and goat information, webring host
<http://fiascofarm.com>

FoodNet

site for food professionals
www.foodnet.com/

Forage Identification

www.agry.purdue.edu/ext/forages/forageid.htm

Forage Information System

source of forage identification CD-Rom
<http://forages.orst.edu/>

Forgey Homepage

Dave Forgey is a dairy grazing guru
<http://sunsite.unc.edu/farming-connection/grazing/forgey/forghome.htm>

French Cheese

www.franceway.com/cheese/intro.htm

Goat Kingdom – good links

members.tripod.com/~duhgoatman/goatinfo/links.htm

Home Dairy Goats Official Home Page

cheese recipes
www.countrymom.com/homedairygoats/

Missouri Alternatives Center

<http://agebb.missouri.edu/mac/>

Mothers & Others/Rural Vermont BGH-Free List

list of dairies producing rBGH-free products
www.vicg.apc.org/mothers/fieldwork/mo_field_milklist.html

National Agricultural Library - major international

source for agriculture and related information
www.nal.usda.gov/

North American Farmers Direct Marketing Assn.

marketing and insurance
www.nafdma.com

North Carolina State University Goat Links

lots of good information from NCSU Extension
<http://lenoir.ces.state.nc.us/staff/jnix/Ag/Goat/>

New Farm Options (University of Wisconsin Extension) — value-adding, marketing and more
www.uwex.edu/ces/agmarkets/index.html

Not Just Cows

interesting agriculture website
www.morrisville.edu/~drewwe/njc/

Oklahoma State Animal Science

information on breeds and other livestock issues
links to dairy farm home pages
www.ansi.okstate.edu/

Rachel's Environment & Health Newsletter

the latest on rBGH and other issues
www.enviroweb.org/issues/biotech/bgh/index.html#rachel

Saanendoah – “serious goat stuff”

www.saanendoah.com/

Stackyard – Agriculture on the Web

breeds, agriculture colleges, more
www.tumpline.com/stackyard/index.html

Sustainable Agriculture Research and Education (SARE) program of USDA

www.sare.org

Sustainable Farming Connection

lots of stuff on sustainable agriculture
metalab.unc.edu/farming-connection/

University of Guelph Dairy Science & Technology

information on dairy processing
www.foodsci.uoguelph.ca/dairyedu/home.html

Vermont Dairy Profitability Project

<http://farm.fic.niu.edu/cae/caepubs/dairy/vt.dairy.html>

The Virtual Dairy

business plan & cost analysis for starting a goat dairy
<http://members.aol.com/thekidshr/virtual/index.html>

Virtual Library for Dairy Production

lots of links (some don't work)
www.ansi.okstate.edu/LIBRARY/dairy/

West Virginia University forage page

www.caf.wvu.edu/~forage/



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COVER PHOTOS: The upper photograph was taken by Vicki Dunaway at a cheesemaking class conducted at Ag-Innovations in Warren, Vermont. The buck goat pictured below is owned by cheesemaker Sharon Lawson, photographed by Genevieve Russell.

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