

Cow Creamery Cooks

A collection of ice cream, frozen treat and dairy dessert recipes by San Francisco's popular Bi-Rite Creamery emphasizes the use of farm-fresh, seasonal ingredients and includes such flavor options as Balsamic Strawberry, Honey Lavender and Orange-Cardamom. 20,000 first printing.

"Through her recipes, devoted entirely to what she describes as the 'elixir of the human race,' Diane draws you into the rhythms of life on a farm." —Thomas Keller, The French Laundry For anyone who's enjoying a return to real food, true buttermilk remains one of the great, undiscovered pleasures. Many people enjoy organic produce, grass-fed meats, and artisan breads, but "real" dairy has been slower to reach a wide market. In fact, dairy products have long been pasteurized and homogenized into bland tastelessness, with no regard to where the product came from or how it was made. On Animal Farm in Orwell, Vermont, Diane St. Clair takes butter and buttermilk production to a new level. The Animal Farm Buttermilk Cookbook explains her techniques, from animal husbandry and land management, to her creamery processes. Here you'll learn how to make your own butter and buttermilk at home, and then experiment with the fabulous ways in which buttermilk enhances food flavors and textures. You'll also find practical but unique recipes for using buttermilk—everything from buttermilk doughnuts dipped in maple syrup, to salmon chowder, buttermilk ricotta gnocchi, and harissa buttermilk salad dressing. Families will love the buttermilk béchamel pizza, the spicy buttermilk gingerbread, and pork chops smothered in buttermilk sauce. Buttermilk is not just for waffles anymore—although the best waffle recipe you'll ever find is in this book! "This book beautifully shares both her life as a dairy farmer and artisan, and many of her incredible recipes, and will have you seeking out great buttermilk to cook and bake all year round." —Barbara Lynch, James Beard Award-winning chef

A comprehensive explorer's guide to South Carolina, with maps and information on hotels and restaurants, shopping and entertainment, and other interesting sights.

100+ hearty, succulent, people-pleasing meals featuring vegan meat, from comfort food classics and speedy weeknight dinners to global flavors and showstoppers, plus recipes for DIY vegan meats and cheeses. "When vegan cheese queen Miyoko Schinner pens a new cookbook, you don't walk to your nearest bookstore. You run. . . . Get ready for your weeknight dinners to never be the same." —VegNews

From the Impossible Burger and Beyond Meat to MorningStar Farms, Boca Burgers, and more, plant-based meats are a growing trend for those who want to give the planet, animals, and their health but don't want to give up the meaty flavors they love. In The Vegan Meat Cookbook, bestselling author Miyoko Schinner guides you through the maze of products available on store shelves and offers straightforward guidance on how to best use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon to Hominy and Carne Asada Enchiladas with Creamy Green Sauce. Dig in to a satisfying vegan meal of Weeknight Shepherd's Pie with Braiwarust and Buttery Potatoes or Meaty, Smoky Chili. Wow your guests with Coq au Vin, Linguine with Lemon-Garlic Scallops and Herbs, or Lettuce Wraps with Spicy Garlic Prawns. For those interested in making their own vegan meats and cheese from scratch, there are recipes for Juicy Chicken, King Trumpet Mushroom Bacon, Easy Buffalo Mozzarella, Miyoko's famous Untarkey, and many more that you'll never find in stores. Whether you're cutting back on meat for your health, the environment, animal welfare, or affordability, The Vegan Meat Cookbook will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.

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

Explorer's Guide South Carolina (Explorer's Complete)

Simple, Wholesome Dishes from America's Best Dairy Farms

The Art of Cooking with Cannabis

Make Your Own Fresh Dairy Products: Easy Recipes for Butter, Yogurt, Sour Cream, Crème Fraîche, Cream Cheese, Ricotta, and More!

20 Years of Test Kitchen Expertise in One Essential Handbook

Make Me Gluten-Free... in 30 minutes! (My Cooking Survival Guide, #1)

Grating, Slicing, Baking and Sprinkling Wisconsin's Best Cheeses. Wisconsin's artisan cheese scene is steeped in tradition and bursting with innovations. Local cheesemakers attract visitors from all over the world. Cheese is a huge part of the state's tourist draw and homegrown character. Everyone who calls Wisconsin home or visits for a day will love this book of the best recipes to cook with cheese. Stunning photos and 60 recipes from the 28 creameries featured will include comfort-food staples like pizza, mac 'n cheese and grilled-cheese sandwiches, as well as wow-worthy dinner-party favorites such as mascarpone cheesecake, plus picnic-friendly salads and delicious breakfasts. Noteworthy creameries covered include Carr Valley Cheese and Ermi Roth in Southwest Wisconsin; Belgioioso Cheese and Sartori in Northeast Wisconsin; Holland's Family Cheese in Northwest Wisconsin; and Clock Shadow Creamery in Southeast Wisconsin.

Cowgirl romance, backyard cow keeping, farmstyle meals, and cheese recipes from MaryJane Butters. MaryJane Butters wants YOU to have a cow—that "pet" cow you've always fantasized about. You know, that gorgeous "beau"vine grazing outside your kitchen window. What would it feel like to bring a bucket of fresh milk into your kitchen and turn it into butter, your own yogurt, sour cream, and artisan cheeses like Manchego? MaryJane's 5th book, in an all new, paperback format, Milk Cow Kitchen, is two parts cookbook (20 step-by-step cheese recipes and 50 farmstyle meals), one part milk cow how-to, and three parts play!

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

America's leading bakers share secrets of creating flawless treats with a collection of recipes for muffins, cakes, custards, tarts, cookies, and pies.

Kitchen Creamery

The Twinkies Cookbook

An Invented And Unexpected Recipe Collection From Hostess

CBD and THC-Infused Recipes from Across America

Wisconsin Cheese Cookbook

Become a Better Baker with 135 Foolproof Recipes and Tried-and-True Techniques

Cooking Tough Meats

Featuring 150 original recipes sourced from the Cabot Creamery! When it comes to milk, cheese, butter and yogurt, the Cabot Creamery, home of 'the world's best cheddar' and other award-winning dairy products, is recognized across the country as the best in its class. The Cabot Creamery Cookbook is an honest-to-goodness collection of recipes and stories from all over the home. This rich collection of 150 irresistible and easy-to-follow recipes, ranging from appetizers to desserts and everything in between, will tickle the palates of home cooks everywhere. Recipes include healthy, down-home favorites such as Buffalo Chicken and Pepper Grilled Cheese, Cheddar Cream Biscuits, Whole Grain Quiche, Roasted Vegetable Lasagna, Baked Black Bean and Sweet Potato Flautas, and Apple, Golden Raisin and Ginger Clafouti, just to name a few. This unique cookbook also showcases the 1,200 farm families who are the heart and soul of Cabot's success and their stories will be featured throughout the book alongside family recipes. From a fourth-generation dairy farmer working the family's 163-year-old Maine farm, to the Couture family, who also produce maple syrup at their farm in Westfield, Vermont; to the family-run educational center at Dutch Hollow Farm in New York, which welcomes students, scout troops, and 4-H groups, the book shares stories of these families, along with gorgeous photos of the scenic countryside. More than a recipe book, The Cabot Creamery Cookbook tells the story of how premium quality and local ownership have been the key to a decades-long, award-winning cooperative, and is a must-have for anyone who loves delicious, farm-fresh food.

Based on the James Beard Award-winning blog **The One-Block Diet**, this all-in-one home gardening, do-it-yourself guide and cookbook shows you how to transform a backyard or garden into a self-sufficient locavore's paradise. When Margo True and her fellow staffers at Northern California-based Sunset magazine walked around the grounds of their Menlo Park office, they saw more than just a lawn and some gardens. Instead, they saw a fresh, bountiful food source, the makings for intrepid edible projects, and a series of seasonal feasts—all just waiting to happen. The One-Block Feast is the story of how True and her team took an inspired idea and transformed it into an ambitious commitment: to create four feasts over the course of a year, using only what could be grown or raised in their backyard-sized plot. She candidly shares the group's many successes and often humorous setbacks as they try their hands at chicken farming, cheese making, olive pressing, home brewing, bee keeping, winemaking, and more. Grouped into gardening, project, and recipe guides for each season, **The One-Block Feast** is a complete resource for planning an eco-friendly kitchen garden; making your own pantry staples for year-round cooking and gifts; raising bees, chickens, and even a cow; and creating made-from-scratch meals from ingredients you've grown yourself. Chapters are organized by season, each featuring a planting plan and crop-by-crop instructions, an account of how that season's projects played out for the Sunset team, and a multicourse dinner menu composed of imaginative, appealing, and ultra-resourceful vegetarian recipes, such as: Butternut Squash Gnocchi with Chard and Sage Brown Butter • Egg and Gouda Crepes • Whole Wheat Pizzas with Roasted Vegetables and Homemade Cheeses

Fresh Corn Soup with Zucchini Blossoms • Braised Winter Greens with Preserved Lemons and Red Chile • Summer Lemonangus Custards • Honey Ice Cream Generously illustrated and easy to follow, this ultimate resource for today's urban homesteader will inspire you to take "eating local" to a whole new level.

Ample Hills Creamery is an iconic destination that attracts thousands of customers daily from near and far to Prospect Heights, Brooklyn, Lincolnton and beyond the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery.

Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Goey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy's Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide to making exceptionally delicious ice cream at home.

Collecting the vast accumulated wisdom of two of the world's great cheesemakers, Cowgirl Creamery Cooks is one of those rare books that immediately asserts itself as an indispensable addition to the food lover's library. That's because Cowgirl Creamery Cooks is many things. It's an engrossing read that shares the story of the Cowgirls, but also of the rise of the organic food movement and creating an artisanal creamery. It's a primer on tasting, buying, storing, pairing, and appreciating all kinds of cheese that makes this a gorgeous gift for the cheese lover. And it's a sumptuous collection of recipes, with 75 appetizers, soups, salads, snacks, entrees, and desserts that showcase cow-, goat-, and sheep-milk cheese.

Throughout, the glorious photographs of Hirshheimer & Hamilton portray myriad cheeses, finished dishes, and the landscapes and people who created them.

The Zuni Cafe Cookbook

The Best Regional, Artisan, and Farmhouse Cheeses, Who Makes Them, and Where to Find Them

Artisan Cheese Making at Home

Annual Report

Official Gazette of the United States Patent and Trademark Office

The Wisconsin Agriculturist

How We Get Our Dairy Foods

YOUR LIFE-CHANGING BEGINNERS-GUIDE GLUTEN-FREE COOKBOOK TO EFFORTLESSLY FEELING GREAT AND LOSING WEIGHT! This guide will teach you everything you need to know about starting a gluten-free lifestyle - in just half an hour. It also contains 30 delicious and simple gluten-free recipes which take

no more than 30 minutes to prepare and cook. *** In a gluten free funk? Take charge with this book and banish gluten from your life forever! Gluten allergies are just the pits, right? This cookbook and lifestyle guide will change everything! Break free and start living life by following this guide to make your gluten allergy symptoms just a memory. You'll be enjoying quick and easy gluten-free chicken , beef, fish, lamb, pork and vegetarian feasts in no time! Break the gluten-sickness cycle and put taste back on your menu! *** Make Me Gluten-Free... in 30 Minutes! will teach you

EVERYTHING you need to know about starting your new gluten-free lifestyle in ... you guessed it, 30 minutes (or less)! In addition, this beginner's cookbook contains 30 simple and scrumptious original gluten-free recipes that will take no more than 30 minutes to prepare! Inside this book YOU'LL DISCOVER: No medical jargon! This lifestyle guide/cookbook is written in clear, simple language that you can finish in just half an hour! 30 simple step-by-step original gluten-free recipes Your no. 1 key ingredient to success – you get a simple, clear understanding of gluten and why it makes

you feel sick How to bust gluten and NEVER suffer gluten sickness again HOW TO AVOID the serious health conditions linked to celiac disease, including diabetes, heart disease and autoimmune diseases A COMPLETE gluten-free diet how-to guide A detailed list of gluten-free foods, including meats, dairy, and spices Top answers to the most frequently asked Questions about gluten intolerance 30 easy, delicious Gluten-Free recipes that even beginners can cook in just 30 minutes Everything you need to create BEAUTIFUL BEEF dishes, including my Seattle Teriyaki Beefsteak Salad, and 'Red Alert Beef Curry'recipes CHICKEN DISHES that will have them begging for more, including my 'Alabama Sweet Chili Chicken' and 'Hawaiian Mango Chicken' 'No-fuss FISH RECIPES which will hit the spot, including my 'Grizzly Bear Salad' and 'Big Bayou Shrimp creations! Recipe guides to

create the PERFECT PORK dinner, including my 'Frisco Pork with Golden Gateway Apple' and 'Wiseguy Pork Tenderloin! SUCCELUENT LAMB recipes that really work, including 'Rocky Mountain Lamb Chops' and 'Mississippi Lamb Burgers' 'Stress-free VEGETARIAN FEASTS, including my 'Al Capone Risotto' and 'Gold Rush Stir Fry' recipes! So, what are you waiting for? Get yourself a copy of Make Me Gluten-Free... in 30 Minutes! and you'll be feeling great and losing weight before you know it!

Since I met Diane over a decade ago, she has shown an unwavering dedication to her family, to her farm and livestock, and most important to the quality of butter she produces on a daily basis. And over the years, she has given me a new understanding of, and appreciation for, commitment. As with anything she undertakes, The Animal Farm Buttermilk Cookbook is a product of thought and care.Through her recipes, devoted entirely to what she describes as the 'elixir of the human race,' Diane draws you into the rhythms of life on a farm. It is all at once introspective and celebratory. It is a life-filled with respect." —Thomas Keller, The French Laundry "The first time I tasted Diane's butter, I was blown away. And when I later sampled her buttermilk, it was a revelation: gorgeous globs of that golden butter suspended in creamy, tangy buttermilk. Of course I wanted to put it

in everything! From the moment I met Diane, I've been in awe of her vision, passion, and dedication. Milking cows at dawn during those Vermont winters is not for the faint of heart! She set out to do something her way—making farmstead butter and real buttermilk—and has succeeded brilliantly. I've been lucky enough to not only know Diane, but to have visited her farm and have her cook for me—an absolute treat. She claims the dishes are simple, but those meals have become some of my favorite food memories and I always find myself eating long after becoming full at her table because

everything is so delicious. This book beautifully shares both her life as a dairy farmer and artisan, and many of her incredible recipes, and will have you seeking out great buttermilk to cook and bake all year round." —Barbara Lynch, chef/founder, Barbara Lynch Gruppo For anyone who's offers a return to real food, true buttermilk remains one of the great, undiscovered pleasures. Many people enjoy organic produce, grass-fed meats, and artisan breads, but "real" dairy has been slower to reach a wide market. In fact, dairy products have long been pasteurized and homogenized

into bland tastelessness, with no regard to where the product came from or how it was made. On Animal Farm in Orwell, Vermont, Diane St. Clair takes butter and buttermilk production to a new level. The Animal Farm Buttermilk Cookbook explains her techniques, from animal husbandry and land management, to her creamery processes. Here you'll learn how to make your own butter and buttermilk at home, and then experiment with the fabulous ways in which buttermilk enhances food flavors and textures. You'll also find practical but unique recipes for using buttermilk—everything from buttermilk doughnuts dipped in maple syrup, to salmon chowder, buttermilk ricotta gnocchi, and harissa buttermilk salad dressing. Families will love the buttermilk béchamel pizza, the spicy buttermilk gingerbread, and pork chops smothered in buttermilk sauce. Buttermilk is not just for waffles anymore—although the best waffle recipe you'll ever find is in this book!

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North Bay farmers and ranchers share their favorite recipes. Fresh recipes and stories from Marin County's farmers and ranchers

90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery

Trademarks

Luscious Creamy Desserts

The Animal Farm Buttermilk Cookbook

Resilient Agriculture

Delicatessen Cookbook - Burdett's Delicatessen Recipes

The FarmMade Cookbook

The cow is the most productive, efficient creature on earth. She will give you fresh milk, cream, butter, and cheese, build human health and happiness, and even turn a profit for homesteaders and small farmers who seek to offer her bounty to the local market or neighborhood. She will provide rich manure for your garden or land, and will give you benefit from the resources of the natural world. Quite simply, the family that keeps a cow is a healthy family. Originally published in the early 1970's as The Cow Economy and reprinted many times over, Keeping a Family Cow has launched thousands of holistic small-scale dairy farmers and families raising healthy cows in accordance with the answers to frequently asked questions like, "Should I get a cow?" and "How Much Space do I need?" in addition to extensive information on: • The health benefits of untreated milk; • How to milk a cow effectively and with ease; • Choosing your dairy breed; • Details on calving and breeding; • The importance of feeding your cow; • Fencing and pasture management; • Housing, water systems, and other supplies; • Treating milk fever and other diseases and disorders; • Making butter, yogurt, and cheese, and, of course, Everything else the conventional dairy industry doesn't tell us! Now revised and updated to incorporate new information on the

conversation about A1 vs. A2 milk, fully grassed dairies, more practical advice for everyday chores, and updated procedures for cow emergencies. Keeping a Family Cow has not only stood the test of time, it still remains the go-to inspirational manual for raising a family milk cow nearly forty years after its first publication. Joann Grohman experience that has been bound into this one volume and presented in the spirit of fun and learning.

Chef-owner Judy Rogers offers a collection of 250 diverse recipes along with explanations of each preparation step and ideas on roasting, pastry-making, braising, and the importance of fasting.

Ready for melt-in-your-mouth goodness? These scrumptious recipes are the latest mouthwatering morsels from Lori Longbotham, author of the successful Luscious Desserts series. This volume is filled with secrets of how to make rich, creamy cakes, puddings, frozen desserts, and more. The recipes celebrate that wonderful soft texture, guaranteed to become the new comfort foods.

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its starters, coagulants, and salt—and transform them into complex edibles. Artisan Cheese Making at Home is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working along

passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. Artisan Cheese Making at Home begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses to

developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goussouffles with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, Artisan Cheese Making at Home proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

Simple Recipes for Heritage Cooking in Any Kitchen

Recipes and Reflections from a Small Vermont Dairy

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700 Recipes Showing You Why the Time-honoured Ways Are the Best

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Cultivating Food Systems for a Changing Climate

The Home Creamery

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

Jill has learned the life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

Accclaimed chefs find innovative uses for this classic Asian staple—with fifty recipes ranging from meat and pasta dishes to cocktails and desserts. Long used as a key umami flavor in Asian cooking, fish sauce is becoming a ubiquitous ingredient with prominent chefs finding new and unexpected ways to add it to their dishes. In The Fish Sauce Cookbook, readers will discover the origins of fish sauce, compare different brands and varieties, and learn about proper care and storage of this magical briny sauce. Starting with the formula for making homemade fish sauce, author Veronica Meeves dives into a wide variety of fare, from slow-roasted meats and classic Italian pasta dishes to craft cocktails, salad dressings, and even desserts. Renowned chefs and food personalities from around the globe share original recipes, such as Shrimp

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

Jill has learned the life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

Accclaimed chefs find innovative uses for this classic Asian staple—with fifty recipes ranging from meat and pasta dishes to cocktails and desserts. Long used as a key umami flavor in Asian cooking, fish sauce is becoming a ubiquitous ingredient with prominent chefs finding new and unexpected ways to add it to their dishes. In The Fish Sauce Cookbook, readers will discover the origins of fish sauce, compare different brands and varieties, and learn about proper care and storage of this magical briny sauce. Starting with the formula for making homemade fish sauce, author Veronica Meeves dives into a wide variety of fare, from slow-roasted meats and classic Italian pasta dishes to craft cocktails, salad dressings, and even desserts. Renowned chefs and food personalities from around the globe share original recipes, such as Shrimp

163-year-old Maine farm, to the Couture family, who also produce maple syrup at their farm in Westfield, Vermont; to the family-run educational center at Dutch Hollow Farm in New York, which welcomes students, scout troops, and 4-H groups, the book shares stories of these families, along with gorgeous photos of the scenic countryside. More than a recipe book, The Cabot Creamery Cookbook tells the story of how premium quality and local ownership have been the key to a decades-long, award-winning cooperative, and is a must-have for anyone who loves delicious, farm-fresh food

North Bay farmers and ranchers share their favorite recipes. Fresh recipes and stories from Marin County's farmers and ranchers

90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery

Trademarks

Luscious Creamy Desserts

The Animal Farm Buttermilk Cookbook

Resilient Agriculture

Delicatessen Cookbook - Burdett's Delicatessen Recipes

The FarmMade Cookbook

The cow is the most productive, efficient creature on earth. She will give you fresh milk, cream, butter, and cheese, build human health and happiness, and even turn a profit for homesteaders and small farmers who seek to offer her bounty to the local market or neighborhood. She will provide rich manure for your garden or land, and will give you benefit from the resources of the natural world. Quite simply, the family that keeps a cow is a healthy family. Originally published in the early 1970's as The Cow Economy and reprinted many times over, Keeping a Family Cow has launched thousands of holistic small-scale dairy farmers and families raising healthy cows in accordance with the answers to frequently asked questions like, "Should I get a cow?" and "How Much Space do I need?" in addition to extensive information on: • The health benefits of untreated milk; • How to milk a cow effectively and with ease; • Choosing your dairy breed; • Details on calving and breeding; • The importance of feeding your cow; • Fencing and pasture management; • Housing, water systems, and other supplies; • Treating milk fever and other diseases and disorders; • Making butter, yogurt, and cheese, and, of course, Everything else the conventional dairy industry doesn't tell us! Now revised and updated to incorporate new information on the

conversation about A1 vs. A2 milk, fully grassed dairies, more practical advice for everyday chores, and updated procedures for cow emergencies. Keeping a Family Cow has not only stood the test of time, it still remains the go-to inspirational manual for raising a family milk cow nearly forty years after its first publication. Joann Grohman experience that has been bound into this one volume and presented in the spirit of fun and learning.

Chef-owner Judy Rogers offers a collection of 250 diverse recipes along with explanations of each preparation step and ideas on roasting, pastry-making, braising, and the importance of fasting.

Ready for melt-in-your-mouth goodness? These scrumptious recipes are the latest mouthwatering morsels from Lori Longbotham, author of the successful Luscious Desserts series. This volume is filled with secrets of how to make rich, creamy cakes, puddings, frozen desserts, and more. The recipes celebrate that wonderful soft texture, guaranteed to become the new comfort foods.

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its starters, coagulants, and salt—and transform them into complex edibles. Artisan Cheese Making at Home is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working along

passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. Artisan Cheese Making at Home begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses to

developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goussouffles with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, Artisan