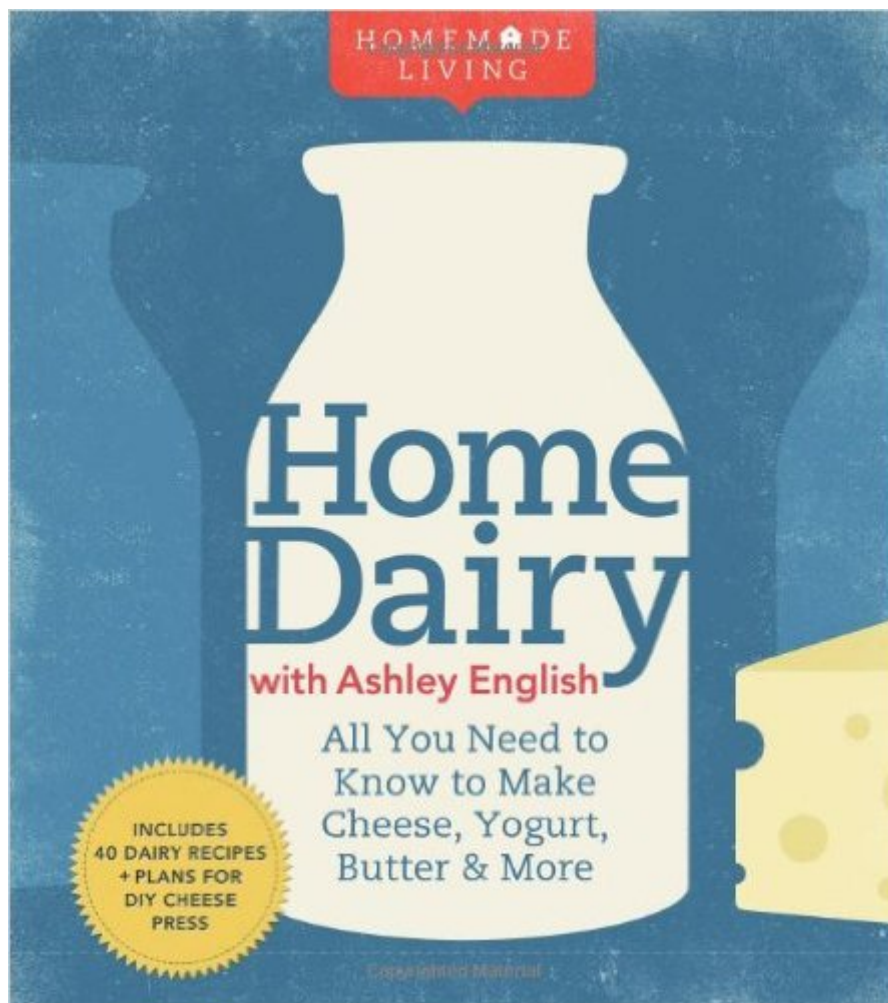


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# Homemade Living: Home Dairy With Ashley English: All You Need To Know To Make Cheese, Yogurt, Butter & More



## Synopsis

Ashley English provides a feast of information for dairy-loving foodies! She guides readers through all the essentials in four topic-specific sections: Butter & Ghee, Cultured Dairy Products, Cheese, and Ice Cream. Each primer offers need-to-know facts with gorgeous photos, troubleshooting tips, profiles, and Ashley's own roster of recipes for making such dairy staples as butter, sour cream, and cheese from scratch-as well as 10 seasonal dishes from Chilled Cucumber Yogurt Soup to traditional Mac & Cheese.

## Book Information

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## Customer Reviews

So enjoyed this book on home dairy-ing! It is refreshing to those of us who have been making our own butter, yogurt, and cheese to have the cat out of the bag. There is a lot of 'fear' surrounding doing your own fermenting, dairy products, just plain cooking. This book dispels all of that for someone who yearns to explore the underbelly of making all the wonderful things our grandparents made without a big broohaha, they just did it. Corporate food processors have squashed our own buried homemade food spirits. Ashley's book is a page turner to the end and it's only about simple milk, in all its delicious forms, good grief![...]

Like the other books in the Homemade Living series, Home Dairy is beautiful and incredibly informative, aiming to bring yet another aspect of a homemade life within easy reach of the average

aspiring homesteader. Ashley English covers history, techniques and equipment, and shares over 40 recipes for making all kinds of dairy goodness like cheese, butter, yogurt, ice cream and body care products. The photos and design are a feast for the eyes, and the instructions and recipes are as straightforward as can be. Browsing through Home Dairy for the 3rd or 4th time, I was seized with that same uncontrollable hunger I've felt every time I've flipped this book's pages. I decided to make butter. It was easy, fast and delicious!! I can't wait to try some of her other recipes. I think it may be time to dust off the ice cream maker! Last Christmas, I got my husband two essential books on cheese-making and I should have just waited for this book to come out instead. It covers all the basics and then some to tackle your dairy-making ambitions including a variety of both simple and impressive cheeses. There are even plans for a DIY cheese press! Home Dairy is a great addition to our cookbook and homesteading library. I am antsy to see what's next in the Homemade Living series!

I love this book! It has some amazing pictures and very detailed information for DIY home dairy! And it includes a wide range of projects from easy butter making to more advanced hard cheeses. No better book out there if you want to start making your own dairy products!

Excited to get this book. I have been checking it out at the library and decided to get a copy for myself. I like it because it give good direction when using RAW milk. Also, the additional info on making homemade lotions and scrubs.

"Home Dairy," by Ashley English has beautiful pictures throughout, is well written with simple step by step instructions on how to make butter, keifer, yogurt, cottage cheese, soft and hard cheeses. As you have to let them age, hard cheeses are the most labor intensive of all the home dairy products you make. I checked it out from the library and was so taken with it that I purchased my own reference copy. For the new comer to making home dairy, I highly recommend this book. English's instructions will make the thought of making your own dairy products way less intimidating.

As no stranger to English's other books, I was very excited when I finally purchased "Home Dairy". Having been so pleased with her other books, I was hoping that this one would be as enjoyable as the others, and let me say that it lived up to every expectation that I had. The writing is wonderful, the pictures are stunning, recipes to die for, and once again I walked away having learned so much without feeling like done any work. I love how English appeals to every type of person, from those

who just want to make a few items, getting their milk from a store, to those that want to go all the way and buy a cow/goat/etc. and do it all on their own. This is a great addition to the "Homemade Living" Series and a triumph for Ashley English.

Just got this book, we have a small dairy cow and a couple of goats. Making our own 'clean' cost effective food is important. There may be great info on the interwebz but I like having all my basic info in one place. Any beginner should find what they need in this book. It's easy to skip or skim anything you don't need and still have great, usable information. I appreciate the science given - enough to help me feel confident, not so much as to overwhelm the book. You can skip it and still succeed. It starts with a little history. Then explains Ingredients: Discusses Raw vs Pasteurized - Various types of cultures and how/when you'll use them and tips on getting the best results. Equipment: What can you use that you already own - How to build your own - What are the advantages of professional gear. Then it gets down to business. "How To" includes alternative methods - No Tech to High Tech. There are basic techniques and extended information on how to make an International list of products. There are also a few recipes to get you started with using your dairy products in cooking. I feel confident that I'll be able to 'churn' out consistent results with this book as a guide. This should also provide me with enough foundation knowledge to use recipes off the web later. Oh yeah... and a section for soaps and body products. The author/editor brought together some great talent. You get the best of the best.

This is a great book full of recipes for making everything from butter to cheddar cheese to ice cream. In addition to the recipes, it's got super helpful info like different tools you'll need as well as photos accompanying each step.

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