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TRADITIONAL CHEESEMAKING MANUAL by Charles O'Connor International Livestock Centre for Africa Addis Ababa, Ethiopia. ISBN 92--9053--273--4. TableofContents Listof figures Preface Acknowledgements ...

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O'Connor, C. B. (1993). Traditional cheese making manual ... A dairy is a business enterprise established for the harvesting or processing (or both) of animal milk - mostly from cows or buffaloes, but also from goats, sheep, horses, or camels - for human consumption. A dairy is typically located on a dedicated dairy farm or in a section of a multi-purpose farm (mixed farm) that is concerned with the harvesting of milk.

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