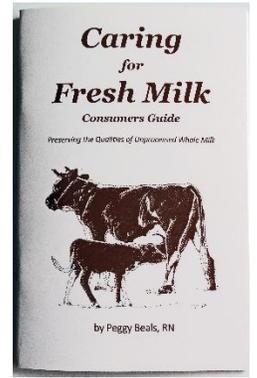


Caring for Fresh Milk—Consumers' Guide—
Preserving the Quality of Fresh, Unprocessed Whole Milk
by Peggy Beals, RN

Fifth Edition, 8 ½ x 5 ½, 32-page booklet \$6.00

www.springhouse-press.com

**Knowing the benefits of fresh (raw) milk, you finally located some.
Now what?**



This 8 ½ x 5 ½, 32-page booklet covers the procurement, handling, transportation, storage and more of this precious, tasty healthy food resource.

Easily understood procedures are outlined for consumers who agree to share responsibility with producers for maintaining the quality of fresh, living (i.e., biologically active) milk. It is written for people who want to understand both the how and the why of these procedures. The Consumers' Guide gives an overview of the dairy farm, either goat or cow, and goes on to describe hygienic measures the consumer can follow including details of the use of hydrogen peroxide.

One goal of the publisher is to encourage dairy farmers to make this information accessible to educate their herd share partners. Special bulk rates are available to make this economically feasible. [For information, contact sales@springhouse-press.com]

Well-credentialed author, Beals provides some important caveats and trustworthy resources as well.

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