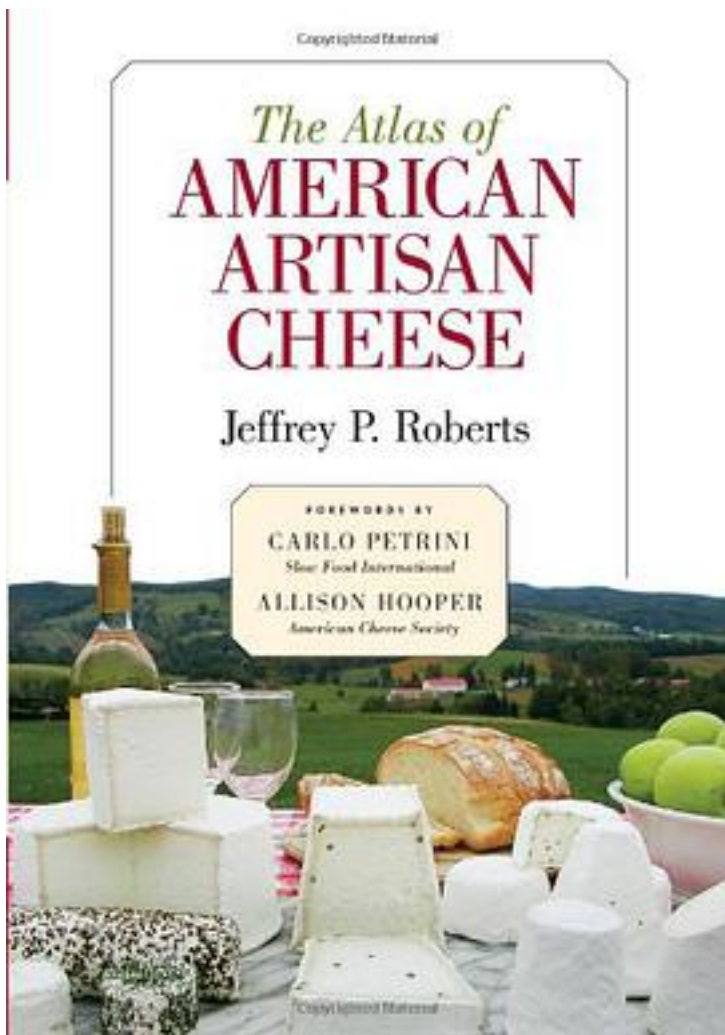


# The Atlas of American Artisan Cheese



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"The Atlas of American Artisan Cheese" is the first reference book of its kind and a

must-have for even the most casual foodie library. Jeffrey P. Roberts lavishes loving attention on the growing local food and farmstead movement in what is fast becoming a national trend. This fully illustrated encyclopedia of contemporary artisan cheeses and cheesemakers will not only be a mainstay in any cookery and cuisine library guiding consumers, retailers, restaurateurs, and food professionals to the full breadth and unparalleled quality of American artisan foods it will be the source of many a fabulous food adventure. Organized by region and state, the Atlas highlights more than 350 of the best small-scale cheeses produced from cow, sheep, and goat milk in the United States today. It provides the most complete overview of what to be had nationwide shippable, attainable, delectable. Each entry describes a cheesemaker, its products, availability, location, and even details on the cheesemaking processes. "The Atlas of American Artisan Cheese" captures America's local genius for artisan cheese: its capacity for adaptation, experimentation, and innovation, while following old-world artisanship. It is destined to become a classic resource and reference.

作者介绍:

目录:

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