

The Bovine Wordpress released an article about making Camembert in Chicago with raw milk from Amish Guernsey cows. The article has an excerpt from a story by Doug Taron from his Gossamer Tapestry Blog. They say Doug may not realize it but one of the significant characteristics of Guernsey milk is that it tends to have more A2 Beta Casein than A1. [Click here](#) to read what The Bovine Wordpress has to say.

They also mention the *Devil in the Milk* book which we have a link to a **UK supplier** within our [weblinks](#).