

- Add three small plastic bottles of natural yogurt to two pints of warm milk. Store in a flask and stand for 12 hours. The flask will keep the milk warm as long as possible. The bacteria multiply faster when the milk is warm.
- Empty the contents of the flask into 15 Litres of warm milk and keep for 24 hours. Ideally, this should be kept warm overnight (i.e. hot press if you can get away with it or near a solid fuel cooker/boiler house). At the end of this period, the milk should have a thick consistency. The pH will be under five and the milk will be slightly sour.
- Now, take these 15 Litres and add them to 180 Litres of warm milk and leave overnight. The product is now ready for feeding the next morning.