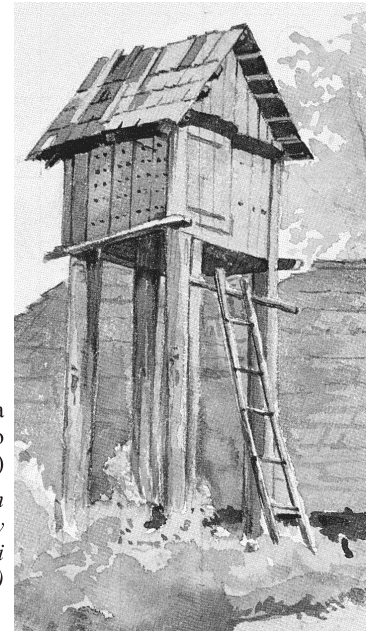




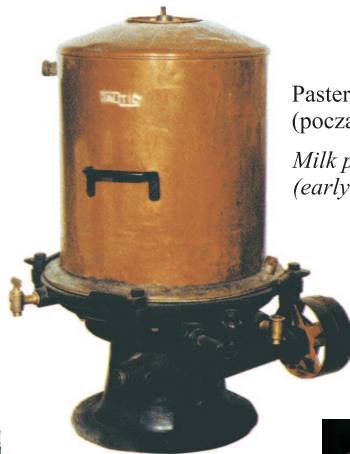
Gustaw de Laval (1845-1913)
i jego wirówka do mleka (1878)
*Gustaw de Laval (1845-1913)
and his centrifugal cream separator (1878)*



Sernica - akwarela
J. Maszyńskiego
(1847-1901)
*Cheese drying room
- watercolour by
J. Maszyński
(1847-1901)*



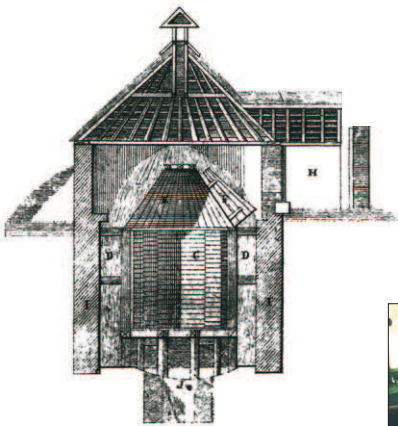
Konew do mleka
Milk can



Pasteryzator do mleka
(początek XX w.)
*Milk pasteurizer
(early 20th c.)*



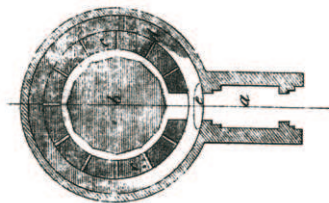
Klatka do suszenia sera
Cheese drying cage



Praska do sera
Cheese press



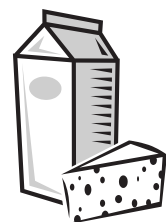
Zsiadłe mleko w glinianych
(kamiennych) garach
Sour milk in earthenware pots



Lodownia - Ice house



**Smacznego
Bon appétit**



Mleko i jego przetwory od wieków były uznawane za jeden z podstawowych pokarmów człowieka
(fot. D. Dobrowolska i archiwum)

*Milk and its products have for centuries been considered a staple food for humans
(photo D. Dobrowolska and archives)*