

policy guideline for planners of agricultural development.

The situation with regard to milk consumption is even worse. Per capita consumption of milk was only 62 kilograms, and that included milk consumed in all processed forms, whereas milk consumption in Israel for the same year was 90 kilograms, in addition to 15 kilograms of cheese (the corresponding amount of milk is about 100 kilograms).

The data in previous tables indicate a sizeable deficit in milk and beef while there is, according to the same data, a surplus of mutton. The deficit, estimated at more than one third of all milk supply, is supplemented by imports from Israel. This applies in particular to liquid cow milk, which is procured largely from Israel in urban communities. The consumption of liquid milk in most villages is very low and it is often restricted to patients and children due to its excessively high price (eg. around JD 0.16 per kilogram).

Milk from sheep or goats has a different consumption pattern. Only a very small proportion is consumed in fresh liquid form, and the bulk is processed into much more expensive products, mainly yoghurt and white cheese. Unlike cheese from cow milk, cheese made from sheep and goat milk can be preserved in brine (after preliminary boiling) for several months, and is considered by West Bankers as a staple food item. Most families stock their year's supply of cheese in the spring as they usually do with olive oil and pickles. Cow milk, on the other hand, is consumed mostly fresh and only a small part of it is processed into other dairy products.

Owners of sheep and goat herds in Hebron and Bethlehem (many of whom are Bedouins) use some of the milk in the processing of other products which they use for their domestic consumption. Most important of these is what is called locally Jameed, which is made by dehydrating yoghurt into solid balls. Jameed balls are stored for use later in the year, and when the need arises they are dissolved and boiled in hot water to make popular dishes. This is a particularly important staple diet for Bedouins and peasants of Hebron and Bethlehem districts, but it has little importance in the more urbanized villages of middle and northern districts.

Other minor forms of dairy products include butter and yoghurt serum - the latter is a byproduct of butter processing. Both products are consumed locally and they are, as such, important forms of diet for families with marginal food intake. However, only small quantities of both of these products enter into local markets, largely due to the lack of adequate cold storage facilities in producing rural areas.

There are other non-dairy products of sheep and goats, namely, wool hair, hides and manure. The first three are used as raw materials for producing carpets, thick winter dresses, tents, and for stuffing of furnishing. Manure is used extensively in the production of grains and legumes which are produced on a fairly large scale by most livestock owners in Hebron, Bethlehem and Nablus districts.

The foregoing description of sheep and goat production in major producing areas demonstrates clearly that it has a pervasive and profound impact on the livelihood of local communities there, which