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Details:

(FORM UPDATED: 07/12/2010)

**WISCONSIN STATE LEGISLATURE ...  
PUBLIC HEARING - COMMITTEE RECORDS**

**2005-06**

(session year)

**Assembly**

(Assembly, Senate or Joint)

**Committee on ... Public Health  
(AC-PH)**

**COMMITTEE NOTICES ...**

- Committee Reports ... CR
- Executive Sessions ... ES
- Public Hearings ... PH
- Record of Comm. Proceedings ... RCP

**INFORMATION COLLECTED BY COMMITTEE FOR AND AGAINST PROPOSAL**

- Appointments ... Appt
- Clearinghouse Rules ... CRule
- Hearing Records ... bills and resolutions  
(ab = Assembly Bill)                      (ar = Assembly Resolution)                      (ajr = Assembly Joint Resolution)  
(sb = Senate Bill)                      (sr = Senate Resolution)                      (sfr = Senate Joint Resolution)
- Miscellaneous ... Misc



Rep. J A Hines, Chair  
Assembly Committee on Public Health  
PO Box 8952  
Madison WI 53708

September 7, 2005

RE : AB 453 - Relating to the Sale of Unpasteurized Milk

Dear Representative Hines and Committee Members,

The Wisconsin Environmental Health Association (WEHA) is the organization representing over 300 environmental health professionals working in the public and private sector in the State of Wisconsin. Our members are involved in activities aimed at reducing or eliminating a wide variety of known public health risks that exist in all communities across Wisconsin. The proposal to allow the sale of unpasteurized milk directly to consumers is therefore of serious concern to us.

There is no question that raw milk poses a risk to public health. Many diseases associated with raw milk that were once quite common, such as scarlet fever and diphtheria, are relatively scarce in Wisconsin. This is not because they have simply disappeared as risks. It is because effective public health controls like pasteurization were implemented in 1950 to hold them in check.

Pasteurization is also effective against diseases caused by campylobacter, salmonella and E.coli O157:H7. These pathogens operate on many fronts in our food chain, and E coli O157H7 has vividly demonstrated its serious and deadly effects on humans in a number of outbreaks in the recent past. It is also important to remember that since the pathogens found in raw milk are transmissible from person to person after the initial outbreak, it is not just the raw milk consumer that is at risk.

As recently as 4 years ago, 75 people in Sawyer County here in Wisconsin experienced serious negative health consequences that were directly related to the consumption of raw milk. The victims of this outbreak ranged from 2 years old to 69 years old. Incidents like this will be much more likely if the sale of raw milk is allowed.

The clause that exempts a farmer from civil liability "for the death of or the injury to an individual that consumes the raw milk" is tacit acknowledgement that the product poses serious health risks. We cannot think of another example of a food product that is regulated by our state and local codes that is allowed to be offered to the general public when it is known to be inherently unsafe.

The federal Food and Drug Administration (FDA) banned the interstate shipment of raw milk in 1987. The Michigan legislature re-affirmed its commitment to protecting consumers by continuing their prohibition on the sale of raw milk, adopted in 1948, when the state's dairy laws were updated in 2002.

Based on the known human health risks associated with raw milk we are opposed to the concept of allowing the sale of unpasteurized milk to the public. We strongly urge you to retain Wisconsin's pasteurization requirements that have protected Wisconsin's milk consumers for over 50 years by also opposing AB 453.

WEHA appreciates this opportunity to address the committee on this very important public health issue.

Respectfully submitted by James P Clark, President

**PO BOX 8565 MADISON WI 53708 - 8565**



**Jahnke, Carolyn**

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**From:** Ed & Rose [edandrose@integrity.com]  
**Sent:** Wednesday, September 07, 2005 9:28 PM  
**To:** Rep.Hines  
**Subject:** Fw: AB453/please distribute to comm. members

Rep. Hines,

Please disregard previous message. Our computer sent it before we had a chance to sign it. This one is identical, but contains proper signatures. Thank you.

----- Original Message -----

**From:** Ed & Rose  
**To:** Rep.Hines@legis.state.wi.us  
**Sent:** Wednesday, September 07, 2005 5:23 PM  
**Subject:** Re: AB453/please distribute to comm. members

Mr. Chairman, Committee members;

We were at the hearing this morning re: AB 453. Here is the written testimony we were asked to submit.

My husband and I have been drinking real milk (AKA raw milk) since we were children. After we were married and moved away from our families, we began buying pasteurized milk at the grocery store. We developed several health problems during those years. We recently began consuming raw milk again. Just as an example, the joint pain/stiffness we had begun experiencing has been alleviated and we have suffered fewer colds/viruses since we started drinking real milk again.

Farmers are some of the healthiest people on the planet, because they have built up their immune systems **through** drinking raw milk. I recommend that the committee do some research on this issue. I would specifically mention 3 books. They are: *The Untold Story of Milk*, *The Milk Cure* and *Nourishing Traditions*. *The Milk Cure* documents people with certain illnesses/diseases (ADD, ADHD, cancer, digestive disorders, etc.) who have experienced improved health, or even, as the title implies, a cure from consuming raw milk. For a taste of what you will find in *Nourishing Traditions*, here is a quote from that book: "All outbreaks of salmonella from contaminated milk in recent decades---and there have been many--have occurred in pasteurized milk. This includes a 1985 outbreak in Illinois that struck over 14,000 people causing at least one death. The salmonella strain in that batch of pasteurized milk was found to be genetically resistant to both penicillin and tetracycline. (Douglass, William Campbell MD, *The Milk Book*, 1994, Second Opinion Publishing, Atlanta, GA; Beasley, Joseph D, MD, and Jerry J Swift, MA, The Kellogg Report, 1989, The Institute of Health Policy and Practice, Annandale-on-Hudson, NY, 174) Also see [www.realmilk.com](http://www.realmilk.com).

Raw milk sales are legal in California. The studies/reports we've seen have shown no sudden outbreak of disease/illness since the sale of raw milk became legal there.

We are not saying that pasteurization should be a thing of the past. We are not about forcing anyone to consume any product that they are not comfortable with. We are just

09/12/2005

saying that people should have the right to choose to purchase raw milk legally.

Sales of organic food were 13 billion dollars in 2003. The organic market share is increasing every year as more and more people start researching where our food supply is coming from, and how our food is modified (processed, pasteurized, sprayed, etc). Americans want the freedom to choose what they consume. The organic industry is the wave of the future. Wisconsin is lagging behind in this area. We need to move forward and, through this legislation, assure people that they have the right to choose the products they place on their dinner tables.

Ed and Rose Miniatt and family  
Creek View Family Farm, Randolph, WI



Dear Representative,

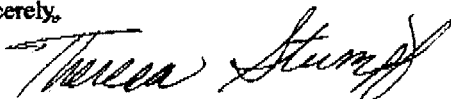
I'm writing to request that you **support the bill A.B. 453** which would allow the legal sale of unpasteurized milk.

Unpasteurized milk which is produced according to Grade A standards is superior in many ways to pasteurized milk. Here are some of the benefits of unpasteurized milk.

1. Proteins remain un-denatured and usable when consumed.
2. Provides incentive to farmers to produce high quality as opposed to low quality factory farming which destroys our environment, the health of animals and our health.
3. Helps support the small family owned farms who take pride in their work and who naturally inhibit disease outbreaks through smaller healthier herds.
4. Enzymes, the spark of life, remain active.
5. Vitamins B6, B12 and C remain undestroyed.
6. Beneficial bacteria remain alive which are vital to digestive health and digestion/assimilation of vital nutrients. Possibly preventing colon cancer, Crohn's disease, ulcerative colitis, irritable bowel, constipation, diarrhea, food poisoning and more.
7. Does not inflict allergies, increased tooth decay, colic in infants, growth problems in children, osteoporosis, arthritis, heart disease and cancer like pasteurized milk does.
8. Raw milk sours naturally but pasteurized milk turns putrid; processors must remove slime and pus from pasteurized milk by a process of centrifugal clarification.
9. Inspection of dairy herds for disease is not a required practice when milk is destined to be pasteurized (thereby promoting low quality which benefits factory farms or animal concentration camps). Pasteurization was instituted in the 1920s to combat TB, infant diarrhea, undulant fever and other diseases caused by poor animal nutrition and dirty production methods. But times have changed and modern stainless steel tanks, milking machines, refrigerated trucks and inspection methods make pasteurization absolutely unnecessary for public protection.
10. The Pottenger study found that feeding cats pasteurized milk suffered from acute illnesses (vomiting, diarrhea) and succumbed to every degenerative disease now flourishing in our population. By the 3rd generation a vast majority of the cats were infertile and exhibited "anti-social" behavior.
11. Pasteurization alters milk's mineral components such as calcium, chlorine, magnesium, phosphorus, potassium, sodium and sulphur as well as many trace minerals, making them less available. Before heating, milk is a living food rich in colloidal minerals and enzymes necessary for the absorption and utilization of the sugars, fats and minerals in the milk. Once heated, milk becomes rotten, with precipitated minerals that can't be absorbed (hence osteoporosis), with sugars that can't be digested (hence allergies), and with fats that are toxic.
12. All outbreaks of salmonella from contaminated milk in recent decades — and there have been many — have occurred in pasteurized milk. This includes a 1985 outbreak in Illinois that struck 14,316 people causing at least one death. The salmonella strain in that batch of pasteurized milk was found to be genetically resistant to both penicillin and tetracycline. Raw milk contains lactic-acid-producing bacteria that protect against pathogens.
13. Legalizing the sale of raw milk will force us to look to the *cause* or source of the few outbreaks instead of the current system of covering up the symptom and making larger problems for everyone.

Due to the negative effects of pasteurized milk, health care providers are now taught in school that milk should never be recommended. This negative information is spreading rapidly through health care institutions due to the lack of differentiation between pasteurized and unpasteurized milk. Even the dogmatic medical doctors are even starting to subscribe to the thought that milk is bad. Imagine what this does to the Wisconsin dairymen. Please discontinue the support of inferior quality dairy products that will eventually give Wisconsin a bad name and help the quality Wisconsin dairy farmer and the health of the population by supporting Bill 453.

Sincerely,







## **2005 ASSEMBLY BILL 453**

### **Comments by Dr. Rusty Bishop Director, WI Center for Dairy Research Professor, Food Science UW-Madison**

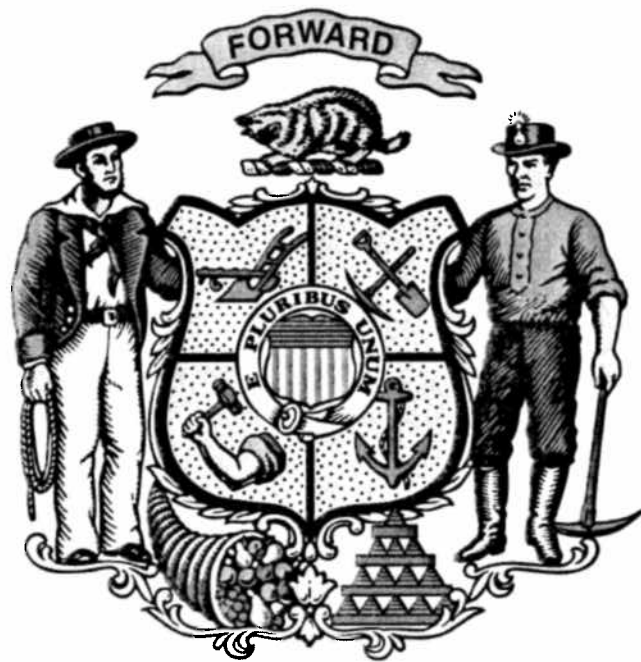
As Director of the Wisconsin Center for Dairy Research and Full Professor of Food Science at UW-Madison, my major professional concern is looking out for the best interest of Wisconsin's total dairy industry, which this bill does not. Allowing the sale of raw fluid milk is risking the good reputation of our entire industry – from farmers to manufacturers to marketers. The industry had gone to great lengths to increase and maintain the safety of milk through pasteurization to eliminate preventable diseases. Why would we go back now? Pasteurization remains the Critical Control Point in our universally-approved HACCP safety system.

There is absolutely no consumer benefit for the consumption of raw milk – nutritionally, wellness, safety, etc. The only nutrient significantly destroyed by pasteurization is vitamin C. I don't know of too many people that drink milk for their daily intake of vitamin C.

The bill provides for testing of the milk. Testing is not, and never has been, a means of assuring food safety. Prevention is the only assurance for ultimate safety. The bill provides for a warning label which is inadequate and incorrect. A consumable product containing harmful bacteria can cause serious illness in ALL consumers, not just children, the elderly and persons with weakened immune systems.

This discussion concerning the allowance of the sale of raw milk should not become a "family farm / profitability" issue. When a farmer is sued for an illness or death, it will take their whole farm out of business. The bill's clause which makes the farmer immune from civil action is irresponsible, at best.

A single food-borne illness resulting from the consumption of raw milk damages the entire Wisconsin dairy industry. It is poor public policy to allow this potential safety risk



Dear Representative,

I'm writing to request that you support the bill A.B. 453 which would allow the legal sale of unpasteurized milk.

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3. Helps support the small family owned farms who take pride in their work and who naturally inhibit disease outbreaks through smaller healthier herds.
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Sincerely,

*Shan Pet D.C.*

Shannon Peterson, D.C.



## DATCP Comments on 2005 Assembly Bill 453

Good Morning. I am Steve Steinhoff, Administrator of the Division of Food Safety at the DATCP. Thank you for this opportunity to comment on Assembly Bill 453, concerning the sale of unpasteurized (raw) milk. I am testifying for information only.

I will begin by acknowledging that the sale of raw milk is a multi-faceted, frequently emotion-charged issue. At its heart the sale and consumption of raw milk is a food safety and public health issue, but it has become intertwined with other topics such as viability of the family farm, consumer desire to buy locally or organically produced foods, and informed choice.

My comments today focus on the food safety aspects of AB 453.

Current state law requires that milk and fluid milk products distributed or offered for sale must be pasteurized. The pasteurization process uses a combination to time and temperature to destroy disease-causing bacteria that may be present in raw milk. Pasteurization does not make milk sterile but is designed to destroy to most heat resistant disease-causing bacteria normally found in milk (i.e., *Coxiella burnetti* --- the bacteria that causes Q fever).

Milk is a great source of nutrition for humans ----- and, in its raw form, is a medium for disease-causing organisms. It may all sound like Latin to you, but raw milk may contain disease-causing organisms including *Camphylobacter jejuni*, *Salmonella*, *E. coli* 0157:H7, *Yersinsia enterocolitica*, *Listeria monocytogenes*, *Mycobacterium tuberculosis*, *Brucella*, *Cryptosporidium parvum*, *Staphylococcus aureus*, and *Coxiella burnetti*.

So what are the chances that you will become ill from drinking raw milk? The simple answer is that it's a combination of a person's resistance to infection and her/his exposure to pathogens normally found in raw milk.

People in good health may be exposed to one or more of these pathogens and never become ill or will recover quickly. However, people with immune systems that are not fully developed or are

damaged, --- the very young, the elderly, and people with diseases or treatments that impair their immune systems, --- are at greater risk for severe infections by disease-causing bacteria that may be in raw milk.

On the exposure part of the equation, we know for instance that approximately 5% of the raw milk supply contains the pathogenic bacteria, *Listeria monocytogenes*.

Though we do not know the exact risk posed to each individual person who drinks raw milk, we do know that the risk of foodborne illness is increased. We still see 200-300 cases of foodborne illness per year traced to the consumption of raw milk in this country.

AB 453 attempts to decrease the risk of raw-milk-related foodborne illness by requiring that raw milk offered for sale be from a Grade A dairy farm and be tested annually for two food pathogens, *Brucella* and Tuberculosis. However, neither current Grade A raw milk requirements nor this bill require testing for any of the other pathogens normally found in raw milk. Though requiring annual testing for TB and *Brucella* is a good faith effort, this requirement will not significantly increase the probability of detecting bacterial contamination.

The Food and Drug Administration (FDA) has determined that, "Raw milk no matter how carefully produced, may be unsafe." And on the issue of testing the FDA has concluded that "It has not been shown to be feasible to perform routine bacteriological tests on the raw milk itself to determine the presence or absence of all pathogens and thereby ensure that it is free of infectious organisms."

Pathogens may contaminate raw milk via the cow's system or the cow's environment. The farm may be a picture-perfect Wisconsin dairy farm. However, because a cow is an ever-changing biological system and the environment she lives in, though clean, is still agricultural, milk may test negative for pathogens today and be positive tomorrow.

Current law requires that milk offered for sale to consumers must be pasteurized. For all of the reasons described previously,

pasteurization continues to be a critical food safety and public health control. The continuous safety of the milk supply relies on the process of pasteurization to ensure that any disease-causing bacteria that may be present in raw milk are killed.

Though the focus of my comments has been food safety and public health, raw milk also has the potential to adversely impact the economic health of Wisconsin's \$20 billion dairy industry. Milk is a great source of nutrition, a primary source of nutrition for children, and has a stellar safety record, due in large part to the requirement that milk be pasteurized. Milk has a well earned reputation, but a reputation that can be undone if consumers no longer view its safety as "beyond question."

Thank you for this opportunity to comment on AB 453.





My Name is Kay Craig  
& I farm in New Holstein, WI

Although I am a dairy farmer I  
day ~~and~~ represent people who are  
coming to us and asking for  
raw milk because they are  
seeking unprocessed food. These  
are people who want the freedom  
to make their own decisions  
for themselves and their families.

I ~~am~~ are ~~concerned~~ concerned about the  
safety of milk, but there is more  
to the story. Pasteurization

- reduces availability of calcium  
by 20%
- destroys over 30 enzymes  
naturally found in milk, that  
are needed to easily digest  
milk
- destroys beneficial bacteria in

milk that control the growth of pathogens. This is why pasteurized milk is so dangerous, if it is contaminated after pasteurization

-destroys some of the vitamins in milk and makes others less available. Also the synthetic Vit A & Vit D added back in to milk are not complete and some studies suggest can be toxic

And if milk is ultra high temp. pasteurized (UHT) even more damage is done to calcium & vitamins

I think you as a committee members need to do some research of your own besides reading the scare articles written by industry. May I suggest "The Untold Story of Milk" by Dr. Ron Schmid and the Westonaprice.org website. I think the committee d/so

needs to look at other states that allow sales of raw milk such as:

- California - for sale in stores
- Minnesota - for sale on farm

If raw milk ~~for~~ <sup>were</sup> dangerous wouldn't we hear of mass outbreaks of illness caused by raw milk from our next door neighbor Minnesota.

Doesn't it make sense to allow a consumer who truly wants raw milk to be able to establish a relationship with a farmer. To be a truly informed consumer by coming to the farm to purchase raw milk. This consumer can see the circumstances under which the milk

is produced. Don't ~~make~~ <sup>turn</sup> these  
consumers and their farmer's into  
law breakers and criminals.

~~Don't~~



I am an organic dairy farmer  
from east central WI.

I think in Americas Dairyland  
people should have the ability to go  
to a WI. dairy farm and  
purchase raw milk without breaking  
the law. I always get extremely  
irritated when my government  
trys to protect me from myself  
through legislation.

Presently I can <sup>legally</sup> drink my  
own cows milk and I can  
sell or give it to employees. Lets  
do some math. There are approx.  
14,000 dairy farmers in WI and  
Im sure double that number of  
employees. In addition, most of

These people have families. Lets say only  $\frac{1}{2}$  of these people drink raw milk. 7000 Farmers, 14000 employees plus families. Being very conservative that makes 25-30,000 people who drink raw milk every day in the state of WI. IF raw milk is such a dangerous substance won't we see significant disease outbreaks on a regular basis in this State.

I would like to direct the committees attention to the present Wis Statute that deals w/ pasteurization. "Incidental sales

of milk directly to consumers at the dairy farm where the milk is produced. This same section goes on to say:

~~Produce with documents reduction in unit costs of whole milk when pasteurized~~ by Producer selling only milk produced by the producer on the producer's dairy farm under the producer's own supervision and selling such milk only in the producer's own milk ~~store~~ house which meets the requirements of grade A standards to a purchaser who has provided his or her own container

The term incidental is not further defined so the Dept of Ag created an emergency order in 2001 which determined "incidental" means



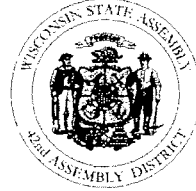
"one sale." ☹

So if you are driving in the country and see a dairy farm you could go to that farm and buy raw milk if you ~~just~~ just happened to have a properly sanitized container in the trunk. How ridiculous!!

Doesn't it make more sense to allow a consumer who truly wants raw milk to establish a relationship with a dairy farmer without that consumer and farmer commit an illegal act.

Thank you.





**J.A. HINES**

STATE REPRESENTATIVE · 42ND ASSEMBLY DISTRICT

- PER YOUR REQUEST
- FOR YOUR INFORMATION

920-740-1495

Donna Deppner (?)

↑ AB 453

---

P.O. Box 8952 · MADISON, WI 53708 · STATE CAPITOL  
(608) 266-7746 · TOLL-FREE: (888) 534-0042



Pastor Jan Frederickson

AB 453

- support raw milk

Appleton, WI



Rep. J. A. Hines  
PO Box 8952  
State Capitol  
Madison WI 53708

Dear Rep. Hines,

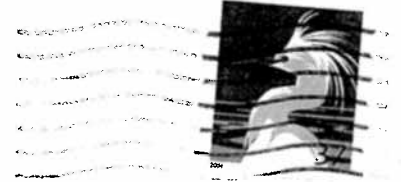
My family & I strongly support AB453,  
legalizing the sale of raw milk in  
Wisconsin. This bill would require  
all Grade A standards be adhered to,  
a liability provision be included, and  
just as required for unpasteurized apple  
cider and fruit juices a warning label  
is required.

Thank you for your time.

Sincerely,

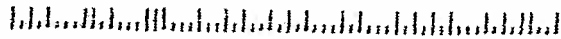
Dawn Schultz  
E8805 150th Ave  
Mondovi WI 54755

E 8865 150<sup>TH</sup> Ave  
Monroe WI 54755



Rep. J.A. Hines  
P.O. Box 8952  
State Capitol  
Madison WI 53708

53708+8952







Jonas S.

717-536-3618

AB 453

-supporter

15-16 kid grew  
up on it





Judy Vana      support  
Reeseville, WI      AB 453

Dr Valene Weikman  
Argyle ↑ AB 453

Rebecca Sande  
Cambridge, WI  
↑ AB 453





Bill Doucette

- West Bend

= buy raw milk in a cow  
share program

- Grade A

- liability consumer

- warning label

- Support the ~~bill~~ bill



Mike Kammiller  
608-267-5832

AB 453

- for it

let you know when  
we are having a hearing





Dear Committee members and chairmen,  
I am from River Falls, WI.  
I've never tried to change  
anything in the state policies  
and laws and such, but I  
think it's time.

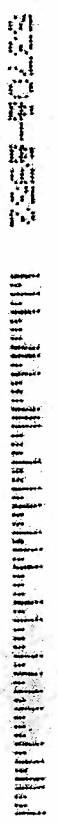
I support AB453, Assembly  
Bill. This bill introduces raw milk  
sales in Wisconsin. It is your  
responsibility to listen to the voices  
and letters all around you.  
So you can count my vote for  
AB453. Thank you,

Jessica Ann Sznajder

Jessica Smider  
214 Radio Rd  
River Falls WI  
54022



Assembly Committee on Public Health  
PO Box 8952, State Capitol  
Madison, WI, 53708



Dear Committee on Public Health  
and the State Assembly,

This is the second letter I am  
writing about the Bill, AB453. The  
first was to your fellow chairmen.

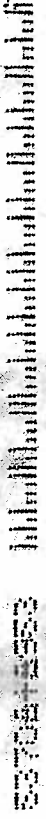
I am from River Falls, WI.  
I strongly am in favor of the  
Assembly Bill 453. I emphasize  
strict farming standards and  
warning labels. Thank you,

Jessica Ann Sznaider

J. Senaider  
216 Radio Rd  
River Falls WI  
54022



Assembly Committee on Public Health  
PO Box 8953, State Capitol  
Madison, WI, 53708





Dear Representative,

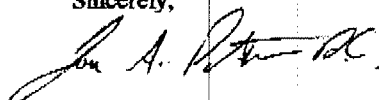
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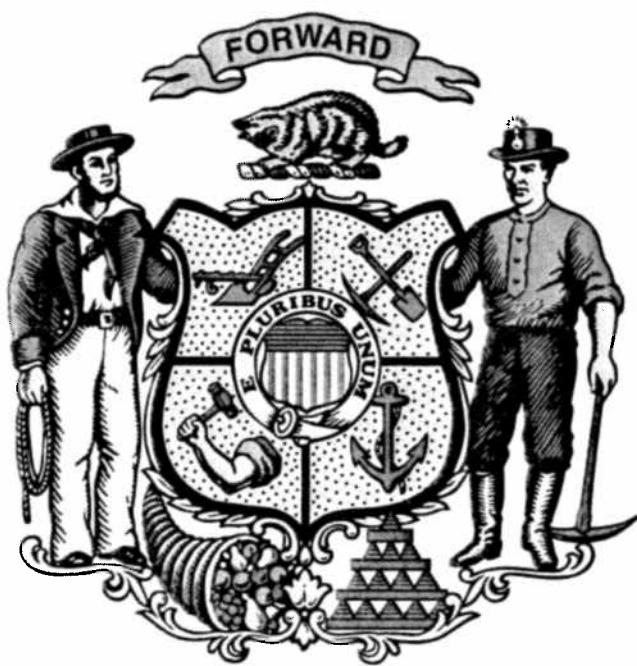
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10. The Pottenger study found that feeding cats pasteurized milk suffered from acute illnesses (vomiting, diarrhea) and succumbed to every degenerative disease now flourishing in our population. By the 3rd generation a vast majority of the cats were infertile and exhibited "anti-social" behavior.
11. Pasteurization alters milk's mineral components such as calcium, chlorine, magnesium, phosphorus, potassium, sodium and sulphur as well as many trace minerals, making them less available. Before heating, milk is a living food rich in colloidal minerals and enzymes necessary for the absorption and utilization of the sugars, fats and minerals in the milk. Once heated, milk becomes rotten, with precipitated minerals that can't be absorbed (hence osteoporosis), with sugars that can't be digested (hence allergies), and with fats that are toxic.
12. All outbreaks of salmonella from contaminated milk in recent decades — and there have been many — have occurred in pasteurized milk. This includes a 1985 outbreak in Illinois that struck 14,316 people causing at least one death. The salmonella strain in that batch of pasteurized milk was found to be genetically resistant to both penicillin and tetracycline. Raw milk contains lactic-acid-producing bacteria that protect against pathogens.
13. Legalizing the sale of raw milk will force us to look to the cause or source of the few outbreaks instead of the current system of covering up the symptom and making larger problems for everyone.

Due to the negative effects of pasteurized milk, health care providers are now taught in school that milk should never be recommended. This negative information is spreading rapidly through health care institutions due to the lack of differentiation between pasteurized and unpasteurized milk. Even the dogmatic medical doctors are even starting to subscribe to the thought that milk is bad. Imagine what this does to the Wisconsin dairymen. Please discontinue the support of inferior quality dairy products that will eventually give Wisconsin a bad name and help the quality Wisconsin dairy farmer and the health of the population by supporting Bill 453.

Sincerely,

  
Jim A. Peterson, D.C.

1725 E. Sylvan Ave  
Appleton, WI 54915





Dear J. A. Hines,

I am writing concerning Assembly Bill 453, regarding the legalization of farmer sold raw milk. I see it to be well written and contains adequate safety measures for the public and the farmer. All farms must be grade A and have testing yearly for TB and brucellosis and must carry a warning label to say that it is unpasteurized, liability provisions are included.

It is my belief that this may be a way for farmers to be in control of their product and have a say in the value of their product rather than having price dictated to them by the large dairy corporations who make the greater share of the milk profit.

This would also give the consumer choice. In the present market there is only pasteurized homogenized milk, no choice is available for a non homogenized milk or raw milk. Farmer sold raw milk also would keep the dollars closer to home with little added investment, a local alternative.

Many Wisconsin residents give money to aid groups such as Heifer Project, that help third world populations to begin producing their own agriculture products and gain independence but here neither farmer nor consumer is given this right. I feel that farmer sold raw milk will help local economies, help preserve farms and farmers because it will aid in communication and understanding of the farm process.

I thank you very much for your time and urge you to vote for AB453.

Yours truly,

A handwritten signature in cursive script that reads "Eva Harvey". The signature is fluid and elegant, with a long, sweeping tail on the letter "y".

Eva Harvey  
W2726 Badger Dr  
Cambellsport WI 53010



# Midvalleyvu Farms

The Brunner's, Wayne, Janet, Jacob & Joseph  
The McMahon's, Josh, Becky, Jordin & Alex

W8481 County Road Z,  
Arkansaw, WI 54721

Web site: [www.midvalleyvu.com](http://www.midvalleyvu.com)  
Email: [info@midvalleyvu.com](mailto:info@midvalleyvu.com)

During the past three years Midvalleyvu Farms has increased its income by more than \$1,000.00 per month simply by providing about 17 gallons of fresh milk daily to its shareholders direct from the farm.

As a certified organic farm, we sell our milk to the creamery for about \$21.00 per hundred weight (11.6 gallons), which is equal to \$1.81 for each gallon of milk.  $\$21.00 \text{ divided by } 11.6 \text{ gallons} = \$1.81 \text{ per gallon}$

Our shareholders pay us \$4.00 per gallon of milk direct from the farm. We bottle the milk in on gallon jugs at a cost of 22¢ each, which leaves us with a profit of \$3.78 per gallon.

The chart below shows how selling just 17 gallons of milk per day can increase a dairy farms income by more than \$12,000.00 per year.

	Amount of milk provided to Shareholders using their own container	Amount of milk provided to Shareholders using containers that we provide at 22¢ each	Same amount of milk sold to the Organic Market
Average of 17 Gallons Sold per day	17 x \$4.00 = \$68.00	17 x \$3.78 = \$64.26	17 x \$1.81 = \$30.77
Average Income per week	\$476.00	\$449.82	\$215.39
Average Income per month	\$2,062.66	\$1,949.22	\$933.35
Average Income per year	\$24,751.99	\$23,390.64	\$11,200.27
	\$11,200.27	\$11,200.27	
<b>Direct Sales Average Profit Per year Above Organic Market Price</b>	<b>\$13,551.72</b>	<b>\$12,190.37</b>	

This is a relatively small portion of the milk that our cows produce. We currently milk about 70 cows, which give us about 350 gallons of milk per day.

By bringing consumers (*in our case, shareholders*) to the farm, we have been able to increase our income enough to help our family farm survive during the three year transition to organic.



**Jahnke, Carolyn**

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**To:** Jon Koula  
**Subject:** RE: AB453 re the Sale of Raw Milk

Dear Jon,

We had the hearing and 32 people testified or registered on the bill. Currently there are no plans for an executive session. The author is working on some changes to address concerns that were raised in the meeting. I would contact Representative Gronemus to offer any help she may feel is needed.

Thank you for your email.

Sincerely,

Carolyn Jahnke  
Committee Clerk, Assembly Committee on Public Health State Representative J.A. Hines

-----Original Message-----

From: Jon Koula [mailto:jak1@frontiernet.net]  
Sent: Wednesday, September 07, 2005 4:57 PM  
To: Rep.Hines  
Subject: AB453 re the Sale of Raw Milk

Dear Representative Hines,

I am writing to see if I can learn the outcome of the meeting this morning on AB453. I'm also wondering what your outlook on this is and would like to know if more education is needed to get this bill passed.

If you don't have time to write, maybe you can direct me to a report on the legislative web site.

Thanks for any help you can give.

I'm an interested consumer who would like to have access to a healthful product that is being denied the public in my estimation due to ignorance and protectionism. I milked cows for several years and drank this product with no health problems at all. I know of one researcher who searched the world for the healthiest people and raw milk and meat eaters were some of the healthiest he found.

Thanks again,

Jon Koula  
Westby, WI