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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*

Donald J. Matsas
12 Carpenter Rd
Wayland, MA 01778
E-mail donmts@verizon.net

May 24th, 2005

Subject: Raw Milk in Conn

Senator Scott Brown
State House Room 520
Boston, MA 02133

For your information I have enclosed copies of the sources of raw milk in the state of Connecticut. These are in store purchases. It would be very helpful for Mass consumers if they could have the same privilege.

The movement in Connecticut has spread to approx. 20 locations. Hopefully, you and your colleagues can do the same for Massachusetts.

The following references can be accessed for more information.

www.Realmilk.com/where1.html

www.ct-clic.com/detail.asp?code=1417 (raw milk retail licenses)

Sincerely

Donald J. Matsas

Aug 31, 2005

State of Wisconsin Committee Members

Subject: 2005 ASSEMBLY BILL 453

The above letter addressed to senator Brown of MASS is attempting to duplicate the system incorporated in Conn. California and Maine also allow raw milk sales.

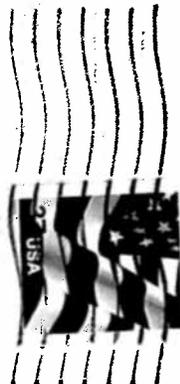




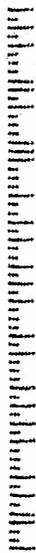
Mr. Donald J. Hinas
12 Carpenter Rd.
Wayland, MA 01778

ATIN J. A. HINAS

STATE OF WISCONSIN
PO BOX 8952
MADISON, WIS 53708



53708+8952





8-30-05

Dear Rep. Hines,

I understand there is an assembly bill coming before the Public Health Committee in the near future concerning raw milk. As a graduate of UW-Eau Claire Environmental and Public Health program I must speak out against this idea. Many of our classes discussed the diseases caused by the ingestion of raw milk. I believe this will also hurt our image as the "Dairy State" if people become ill and the press jumps in.

I know you have your hands full of budget problems but please see fit to stop this from becoming law.

I wish you the best and thank you for your service to Wisconsin.

Sincerely,

Jim Steinhoff

908 Windhill St.

Onalaska, WI 54650





Health Department
County of La Crosse, Wisconsin

300 4th Street North • 2nd Floor
La Crosse, Wisconsin 54601-3228
(608) 785-9872 • FAX: (608) 785-9846
www.co.la-crosse.wi.us/health.htm



AGENCY
MEMBER
OF THE
WISCONSIN
PUBLIC
HEALTH
ASSOCIATION

August 31, 2005

Rep. J. A. Hines
Chair, Committee on Public Health
Room 10 West
State Capitol
PO Box 8952
Madison, WI 53708

Dear Rep. Hines,

La Crosse County Health Department supports mandatory pasteurization for all milk and milk products intended for human consumption. You are encouraged to oppose AB 453 which would legalize the sale of raw milk directly to the consumer.

According to the U.S. Centers for Disease Control and Prevention (CDC) and the U.S. Food and Drug Administration, raw milk is capable of harboring and promoting the growth of pathogens including *Campylobacter*, *Brucella*, *Salmonella*, *E. coli* 0157:H7, *Streptococci*, *Mycobacteria* and *Listeria monocytogenes*. These pathogens cause a wide range of illnesses such as vomiting, diarrhea, kidney failure, miscarriage, and tuberculosis. Raw milk has caused significant illness in Wisconsin, i.e. Chippewa and Eau Claire Counties had 55 cases in June 1998 and Sawyer County had 75 cases including 25 hospitalizations in November 2001.

Researchers at the University of Wisconsin Madison report there is no evidence of additional health benefits from consuming raw milk. However, there is overwhelming evidence consuming raw milk is potentially hazardous and represents a very real risk of infectious disease.

Please support the current laws requiring mandatory pasteurization of milk and milk products.

Sincerely,


Doug Mormann
Director

cc: Senator Dan Kapanke
Representative Mike Huebsch
Representative Jennifer Shilling
Representative Gregg Underheim, Vice Chair, Committee on Public Health



Aug 31, 2005

Dear Representative J.A. Hines, Chairman,

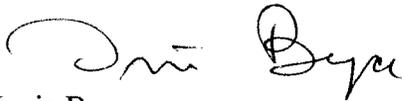
This letter is regarding the Assembly Bill 453, that would allow the sale of Raw Milk in Wisconsin.

Many years ago, while in my twenties, I have discovered I am allergic to milk. The symptoms, which were mild at first, worsened until my doctor suggested I supplement with milk enzymes. Several years ago I was fortunate enough to get raw, unpasteurized milk. All the symptoms associated with drinking milk disappeared. More than that I have been feeding my family raw milk for about three years now. We all enjoy it and find it much richer and so much easier to digest than pasteurized milk.

Just as I am able to enjoy unpasteurized fruit juices I believe it's a right to be able to make my own decision if I choose to buy raw milk. The Milk container should have a warning label and the farmers who sell raw milk should adhere to all grade A standards and liability provision.

I urge you to support changing Wisconsin law to allow the sale of Raw Milk.

Sincerely,

A handwritten signature in black ink, appearing to read "Iunia Boyce". The signature is fluid and cursive, with the first name "Iunia" written in a larger, more prominent script than the last name "Boyce".

Iunia Boyce
6536 Hillcrest Drive
Wauwatosa, WI 53213



Don & LaVerne Risch
5424 Village Dr.
West Bend, WI 53095

Dear J. L. Hines

August 31, 2005

Dear Barbara Trouemus,

Thank you for introducing Assembly Bill 453 and standing up for our right to access and benefit from using healthy raw milk rather than dead enzyme-robbled pasteurized milk. Pasteurized milk rots; unpasteurized sours. This fermenting breaks down lactose and predigests casein making the milk easily digested. My husband soon, to be 86 and I soon to be 82, eat to stay healthy. We are very grateful to not be and never have been on ^{any} medication. We appreciate being able to make kefir and yogurt to help us continue this wonderful life. Please give us that opportunity by amending 95.25 (1) and 95.26 (2) to create 97.24 (2m) of the statutes relating to the sale of unpasteurized milk.

Sincerely,
LaVerne Risch
Don & LaVerne Risch





Eau Claire City-County

Health Department

720 Second Avenue, Eau Claire, WI 54703-5497

715-839-4718

Fax: 715-839-1674

www.co.eau-claire.wi.us/health

September 2, 2005

Representative J. A. Hines, Chairperson
Committee on Public Health
PO Box 8952
Madison WI 53708

Dear Representative Hines:

The purpose of this letter is to encourage your committee not to support Assembly Bill 453, which would allow Grade A milk producers to sell raw milk to consumers.

Raw milk from Grade A producers, even under the best sanitary conditions, can become contaminated with potentially dangerous microorganisms such as E. Coli O157:H7 and campylobacter. Animals, such as cows, are common carriers of these bacteria and milk is an excellent media for supporting the growth of these and other disease causing bacteria.

Consumers may have a false sense of security that the raw milk is safe because it is from a Grade A producer even though it is not pasteurized. Pasteurization of milk has been one of the most important public health interventions taken to reduce the prevalence of food borne illness. If this legislation is passed, there is no doubt the numbers of illnesses from consuming raw milk will increase. It also presents a serious health hazard risk to young children, the chronically ill and the elderly, if they were to consume raw milk that was contaminated.

Thank you for your consideration on this matter.

Sincerely,

Darryll Farmer
Director of Environmental Health



Sept. 3, 2005

I strongly support "2005 Assembly Bill 453," legal sale of Raw milk. It should also be stressed that all Grade A standards must be adhered to.

Thank You
Debra Yaege



September 3, 2005

To: Assembly Committee on Public Health
C/O Assemblyman J. A. Hines
Room 10 West
State Capitol
P. O. Box 8952
Madison, WI 53708

From: John P. Haag
N 1470 County Road H
Stanley, WI 54768

RE: AB 453

Dear Mr. Hines:

I am writing to express my strong opposition to AB 453. My reading of the bill leads me to understand that this would legally permit the sale of raw milk from dairy producers directly to consumers with no legal responsibility on the part of the producer for any illness or death caused by the consumption of the raw milk.

I have recently retired from a 29 year career in state service that involved regulating the dairy industry, including dairy producers, and auditing the state's grade A milk regulation program. This experience combined with my M.S. degree in Food Science I believe gives me substantial credibility in commenting on this legislation.

I oppose this bill because I know that it will result in more foodborne disease, and possibly deaths, in our communities. It is a commonly know fact that no matter how careful the milk producer, or how sanitary the conditions, one can never be assured that raw milk is free of disease producing organisms. There is no scientific, peer-reviewed evidence, that I know of, that there is any substantial benefit in the consumption of raw milk. Not only will those who drink raw milk, either knowingly or mistakenly understanding the risks, become ill, but children who are fed this product, and others in the community who are exposed to persons contracting diseases from raw milk will also become ill. This of course results in much human suffering and loss of productivity in the community. It also results in the expending of many public resources via our local and state public health agencies who are required to respond to foodborne outbreaks. These reasons alone should be sufficient to convince any reasonable person that this bill should not be passed. I would also add that a few documented outbreaks of disease from raw milk will not be good for the reputation of Wisconsin's dairy industry.

Persons in favor of this legislation will say that if someone wishes to consume raw milk, the state should not prevent them from purchasing it. But existing state law does not prevent them from purchasing it. "Incidental" sales are permitted, and other avenues are available to those who feel they should consume raw milk. The state's role should be to continue to educate the public to the dangers of raw milk consumption, not to institutionalize the means of procuring it.

I urge you and your colleagues to oppose this legislation.

Sincerely,

John P. Haag

c: Assemblyman Scott Suder
Senator David Zien
Governor Jim Doyle



Jahnke, Carolyn

From: Noah J Hittner [four@peoplepc.com]
Sent: Saturday, September 03, 2005 2:12 PM
To: Hines; Underheim; Townsend; Freese; McCormick; Wasserman; Grigsby; Benedict
Subject: Whole-hearted support of AB453...
Importance: High

Hello all,

I would just like to express my **whole-hearted support of AB453**. Science has proven time-and-again that the benefits of raw dairy - particularly organically produced/whole fat - far outweigh any dangers that current/conventional beliefs has/have posed. In fact, if on researched all salmonella outbreaks in the past decade they would learn that they have all occurred in pasteurized milk. The live enzymes and high bioavailability of NON-pasteurized vitamins, minerals, and other cofactors make it an incredibly health-giving food. Whereas the exact opposite can be said for processed/pasteurized milk/products.

When PASTEURIZED, dairy loses its natural supply of vitamins, minerals, and most importantly - ENZYMES. These enzymes are what enable the body to utilize the milk's vital nutrients such as CALCIUM. There is also evidence that now suggest that the pasteurization process can make lactose (milk sugar) MORE bioavailable to the body, suggesting the strong link between avid processed milk drinkers and diabetes.

When HOMOGENIZED, the fats become rancid and oxidized at an unnaturally fast rate, increasing the risk of heart disease. This process also can cause incomplete protein digestion and allergies to milk. Food allergies such as this, can lead to GI inflammation and stress, which can in turn lead to disease.

When dairy is produced NON-ORGANICALLY, the many toxins present (I.E. pesticides, herbicides, fungicides, rBGH hormones, antibiotics, genetically modified elements, hydrogenated oils, etc.) can cause the above noted GI inflammation and any number of countless disease states.

It is for these reasons that the consumption of dairy, particularly with the intent of improving health, must be done in RAW/ORGANIC form, or not at all.

THANK YOU FOR YOUR TIME AND ENERGY! Please feel free to contact me with any questions/concerns.

Noah Hittner, BS, CHEK-NLC Level II, NASM-PES, RTS₂, NSCA-CPT
"FOUR HEALTH" Consulting
www.fourhealth.info
nhittner@fourhealth.info
608-687-8431



Jahnke, Carolyn

From: Bolder Chuck [badhuskerfan@yahoo.com]
Sent: Saturday, September 03, 2005 11:50 AM
To: Rep.Hines; Rep.Friske
Subject: AB-453

Dear Sir, As I understand it you are Chair of the committee working on AB- 453 RE; Legal sales of RAW Dairy products here in Wis. I am UNABLE to attend the hearing scheduled for Sept.7th on the bill so want to make sure you get my input.

Last fall I was diagnosed with onset diabetes and was instructed to check my blood sugar levels 3-4 times a day. I watched my diet per the dietitians at the clinic and was NOT able to get my readings below the 150-170 range. While this was going on I researched for options. While doing that I found a book that may have changed my life, the book is written by Dr. Ron Schmid titled "THE UNTOLD STORY OF MILK". There is a chapter in which diabetes is discussed in it reference to DR. Crewe one of the founders of the MAYO CLINIC, who back in the 1920's used a Raw Milk Diet to cure and relieve chronic diseases like Heart disease, Cancer, Diabetes, Obesiy to name a few. His success ratio was in the 95%+ range. Why are we searching for cures to these diseases when that information was available over 80 years ago???? We could save millions of \$ in treatment and medicines if we'd look at these things and try them.

Well the book was convincing enough that I thought I'd try it to see if I could get my Blood Sugar which had been running 150-170 3-4 times a day up to that point. I obtained Raw Dairy products on May 11th and in 5 days found my blood sugar to drop to the 120 range. After using them religiously since I run 110 to 140 unless I eat something I shouldn't . I have been using Grass-fed meats and eggs for sometime but the addition of the Raw Dairy has really been the turner for the Blood Sugar levels.

We need to look seriously at the use of Raw Dairy in our diets to help delay and "cure" these chronic and troubling diseases we've been fighting for YEARS!!

I hope the committee will pass this legislation on and get it to be LAW that we here in the Dairy State can obtain good ,Safe, raw dairy products to keep these things at bay.

I thank you for your time and hope my story will be considered while discussing this Bill.

Respectfully,
Chuck Bolder
W1046 Vascheau Rd.
Gleason, Wi. 54435
715-873-4091

Do You Yahoo!?

Tired of spam? Yahoo! Mail has the best spam protection around <http://mail.yahoo.com>



Jahnke, Carolyn

From: vitalnutrition@att.net
Sent: Monday, September 05, 2005 8:26 AM
To: Rep.Hines; Rep.Underheim; Rep.Townsend
Subject: PLeas support AB453

Raw milk with quality standards would be awesome.

Jeffrey Langlois

3225 Jerri Ct.

Brookfield, WI 53045



Jahnke, Carolyn

From: Jon Koula [jak1@frontiernet.net]
Sent: Monday, September 05, 2005 10:37 AM
To: Rep.Townsend; Rep.Hines; Rep.Benedict; Rep.Grigsby; Rep.Wasserman; Rep.Nerison;
Rep.Freese; Rep.McCormick; Rep.Underheim
Subject: AB453 (Sales of Raw Milk)
Attachments: Raw Milk petition0041.pdf; ATT184705.txt



Raw Milk
petition0041.pdf (406



ATT184705.txt
(136 B)

Dear Sirs,

I understand there is a meeting on Wednesday September 7th regarding the sale of raw milk. Thanks to those of you on the committee who are supporting this bill. It's time that we are given back some of our freedoms to choose for ourselves. This, I am told is supposed to be a free nation. For those who understand how the system works, and who for those who don't allow themselves to be brainwashed, it seems likely that the main reason we aren't allowed the freedom to choose is because big money has stacked the laws against the consumer at the expense of the small farmer and at the expense of our health. Of course it is easier to control people if you take away their independence. There have been health issues with milk in the past, and some of the largest ones were with PASTEURIZED milk. Of course pasteurized milk if contaminated after the pasteurizing process has no GOOD bacteria left in it to fight off the contamination. Raw milk will simply sour, and is a useable product. Contaminated pasteurized milk will get putrid and is unusable.

I took the liberty of putting up a petition to see if there was support for raw milk sales in my area. I have attached the names of twelve people who signed this in one week. I only posted it on the bulletin board at the Viroqua Food Coop and got these signatures with no solicitation. This seems to indicate that there is much support for this program.

If you need more information for supporting this bill please go to <http://www.realmilk.com/> and learn much, much more.

Thanks again for your support.

Jon Koula
E56908A Koula Ln
Westby, WI 54667

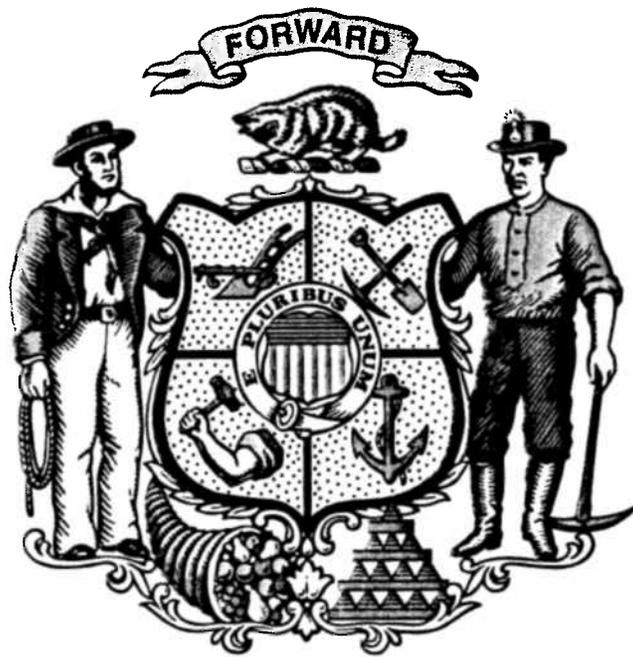
P A

Petition to the State of Wisconsin Legislature concerning the selling of Raw Milk

We the undersigned are interested in seeing that the sale of raw milk is made legal in Wisconsin. The sale of raw milk is legal in about half of the united states and since we are known as America's Dairyland, we too should not be deprived of buying one of natures most perfect foods. We petition the legislature to draft a law providing us, the citizens of Wisconsin the right to buy raw milk with the healthful benefits unaltered by processing.

<u>Name</u>	<u>Address</u>	<u>City</u>	<u>State</u>	<u>Phone No.</u>
<u>Jon Kouba</u>	<u>E5698A Kouba Ln</u>	<u>Westby</u>	<u>WI</u>	<u>634-4861</u>
<u>Jenni Crowley</u>	<u>5675D Hwy 14</u>	<u>Viroqua</u>	<u>WI</u>	<u>629-5923</u>
<u>Sumner Coe Sch</u>	<u>53680 Beaver Creek</u>	<u>H</u>		
<u>CHARLES HEWITT</u>	<u>10666 MARLARD LN</u>	<u>STANDARD WI</u>	<u>WI</u>	<u>608-788-5200</u>
<u>BRAND WISKART</u>	<u>302 E Duff</u>	<u>Viroqua</u>	<u>WI</u>	<u>608-637-8890</u>
<u>Pat Yourell</u>	<u>5968 Eagle Ave.</u>	<u>Spartan WI</u>	<u>WI</u>	<u>608-272-3390</u>
<u>Robyn Howell</u>	<u>5908 Eagle Ave</u>	<u>Spartan, WI</u>	<u>WI</u>	<u>608-272-3390</u>
<u>William Spear</u>	<u>303 E Broadway</u>	<u>Viroqua</u>	<u>WI</u>	<u>618-637-8759</u>
<u>Fam Marshall-Neil</u>	<u>52545 Cty Rds</u>	<u>Westby</u>	<u>WI</u>	<u>608-634-2778</u>
<u>William Neil</u>	<u>" " "</u>	<u>"</u>	<u>"</u>	<u>"</u>
<u>Tom Westerhoff</u>	<u>111 N Lincoln Ave</u>	<u>Viroqua</u>	<u>WI</u>	<u>608-637-2988</u>
<u>Shannon Landis</u>	<u>211 W. Maple</u>	<u>Viroqua</u>	<u>WI</u>	<u>608-637-8188</u>

PLEASE SEND TO:
Lee Nerison
96th Assembly District *Will pick up*
Room 210 North
State Capitol
P.O. Box 8952
Madison 53708



Jahnke, Carolyn

From: PVSMilkSheep@aol.com
Sent: Monday, September 05, 2005 11:53 AM
To: Rep.Hines
Subject: AB 453 Hearing non-pasturized milk

Ladies and Gentlemen of the Wisconsin Legislature:

I am writing from the great State of Maine in regards the September 7 hearing on the sale of unpasturized milk in your state. I would ask that you think in regard to your own citizens as well as those consumers of other states who one day may face similar hearings on this subject. What you do in regards to allowing non-pasturized milk from small ruminants as well as bovine producers will have broad impact, nationwide.

I am one of just 4 new sheep dairy producers in Maine and our own Maine Cheese Guild is just 3 years old and it has milk producers from all livestock farming endeavors involved. There are many many recipes for cheese that are based upon non-pasturized milk. With sheep milk - a lactose intolerant niche market need - this has to be sold unpasturized for the benefit of this special area of consumer need. Please consider that there should be a methodology to keep these products upon Wisconsin store shelves that allows for government oversight and consumer product safety and let your consumers and producers get such healthy food products in the future. In the final analysis, if you want to keep your own people in farming, remember that such consumers will simply go to fed-ex and other transport means to get such products from other states if Wisconsin farmers are cut out of this loop for consumer demand.

Wallace Sinclair
Penquis Valley Shepherds
Brownville, Maine
Tel. 207-965-8432 pvsmilksheep@aol.com



Parrott, Douglas

From: Dr Michael Nice [drmnice@genevaonline.com]
Sent: Tuesday, September 06, 2005 10:10 AM
To: Rep.Hines
Cc: Rep.Underheim; Rep.Townsend; Rep.Freese; Rep.McCormick; Rep.Wasserman; Rep.Grigsby;
Rep.Benedict
Subject: AB 453

Good Morning Representatives:

I am writing to you today to ask for your full undivided attention tomorrow for the supporters of AB 453 (the legal sale of raw milk). These supporters recognize, as do I, the health and economic benefits of raw milk. I personally consume raw milk and I have researched the benefits of it for many years. Please support AB 453. Thank you.

Dr. Michael C. Nice
Burlington, WI
262-767-8750



Jahnke, Carolyn

From: jim and claire [bumpkins@aracnet.com]
Sent: Tuesday, September 06, 2005 7:41 AM
To: Rep.Hines; Rep.Underheim; rep.towsend@legis.state.wi.us; Rep.Freese; Rep.McCormick;
Rep.Wasserman; Rep.Grigsby; Rep.Benedict
Subject: Please support AB453

Dear Chairman Hines and Members of the committee:

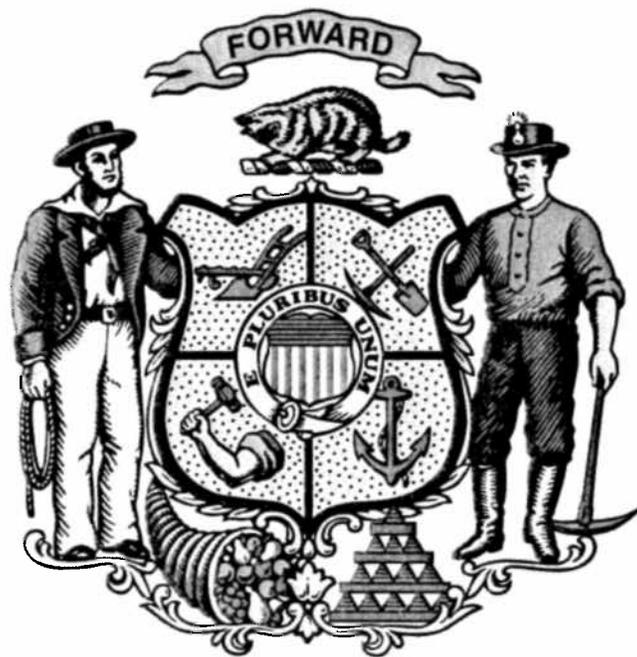
With deep respect and gratitude for your work on behalf of your constituents and as a healthy Raw Milk consumer in Oregon, I hasten to assure you that *under the proper circumstances and husbandry* Raw Milk is one of the most healthful foods on the planet. I wholeheartedly urge your **support of AB453**. All Grade A standards will be adhered to and a warning label will be required just as with unpasteurized apple cider. Good raw milk is infinitely more health supporting than any pasteurized, homogenized product.

The nutrients nature intends to deliver are there in their full complement and natural, assimilable forms. Calves fed pasteurized cow milk failed to thrive and then died. Pasteurized milk is not an adequate solution to the problems of unnatural, confinement based dairy facilities. Although the pathogens are killed, there is the frequent occurrence of post pasteurization contamination and the nutrients are denatured and destroyed. **Please check the science on this.** Most health department personnel are repeating dogma, but have not researched the issue in the scientific literature for themselves. Treating the cows to a pleasant, stress-free life with sunshine, pasture and hygienic conditions assures a healthy product with its own living anti-pathogenic bacteria.

Regardless of your personal choice on this or other health matters, I urge you to honor the individual freedom of all Americans to decide what food to consume. Making a natural and healthful Real Food legal is a wonderful step to take at the state level. And I do purchase Raw Cheese made in your beautiful state for which I am immensely grateful.

Blessings and thanks,

Jennifer Claire Darling, Beaverton, OR



Parrott, Douglas

From: Christine Sunday [csunday@wi.rr.com]
Sent: Tuesday, September 06, 2005 9:42 PM
To: Rep.Hines
Subject: Yes for AB 453

Please support AB 453 for the sale of unpasteurized milk in Wisconsin. The bill requires that all grade A standards are to be adhered to, a liability provision is included, and just as required for unpasteurized apple cider and fruit juices a warning label is required. This is the same treatment for other unpasteurized products plus a strict grade A standard. Thank you.

Chris Sunday
6511 Washington Road
Waterford, WI 53185



Tami Casperson
808 Columbia St.
Horicon, WI 53032
September 7, 2005

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

To the committee Reviewing Bill AB453:

As a citizen of our great state, I am very in favor of passage of this bill for several reasons.

I have found that Raw milk still contains the enzymes Mother Nature intended to help our, any, bodies digest the proteins in milk. You wouldn't have us as mothers pumping breast milk before feeding our infants; you would lose many of the nutrients our digestive systems need. Cooking milk at high temperatures changes the chemical balance of the milk making it very hard to digest, causing milk allergies, cold like symptoms and ear infections in many children. When the milk is used raw, unhampered with, our bodies recognize its parts and can break it down to nourish our cell structure. This milk will then add to our health giving us firmer skin, stronger nails and teeth, and it will even help our nerves communicate better by adding the healthy lipids we need. While homogenized milk is not recognized by our bodies and adds to cholesterol in our blood streams, raw milk does not build up. After homogenization and pasteurization, the milk has been so changed that our digestive systems can not recognize the food source and rejects it.

I also believe in the right to free enterprise. I believe that we are all free to work to make an income to provide for ourselves and our families. This includes farmers as well as store owners and dairy industries. Dairy farmers do not have the right to sell their product at a rate that matches the value of time and energy and capital put in to the farm. The cost is predetermined by the milk companies making it impossible for family farms to survive as a family farm. Only huge parlors can turn a real profit.

As long as the farm is producing Grade-A quality Milk, at the strict standards set up by the state, they should have the right to sell their product to whom ever they choose. Of course truth in advertising, that all must adhere to, should prevail. Farmers need to let their customers know that their product has not been pasteurized or homogenized; many people are searching out raw milk as a part of their health conscious diets. Family farmers would benefit by such labeling. The organic and raw market is growing as people recognize the effects of processing and chemical additives on their health.

As long as we are forced to be exposed to vulgarity on TV, Nicotine in our parks pollution in our water, and poisons in our shampoos without any warning labels, we ought to be allowed the use of, sale of, and purchasing rights of that which is good for us. This is what any good farmer is compelled to offer.



Oral Testimony by Arthur W. Johnson in favor of Assembly Bill 453 at the Public Health Committee Hearing on September 7, 2005.

Pending Legislation in the State of Tennessee included four purposes that were appropriate here in Wisconsin:

1. Recognize, protect and assure the right of all of the citizens of the State of Tennessee to exercise the "freedom of choice" to access and purchase raw milk.

For some time consumers cannot purchase milk with a normal fat content. A butter fat test of 3.3% is not natural. Milk from Holstein cows, the breed with the lowest fat test, is higher than this. In conventional milk pricing 3.5% is the base. Milk testing higher brings more money and milk testing lower is paid less. Dairy farmers with Holstein cows have been breeding and feeding for higher fat test for some time to receive more money for their milk.

Consumers are forced to buy homogenized milk even when cardiologist, Dr. Kurt Oster of Bridgeport, CT, observed the enzyme, Xanthine Oxidase, scarring artery walls and heart tissue. In an attempt to repair the damage, the body raises the blood cholesterol level and deposits protective fatty material on the scars. These fatty deposits ultimately have the effect of clogging the arteries. Xanthine Oxidase is liberated when milk is homogenized. It passes through the walls of the intestine into the blood stream. Dr. John P. Zikakis of the University of Delaware, a researcher and FDA consultant, found that 50% of this enzyme survives pasteurization and acids in the stomach. Critics of Dr. Oster say there is sufficient evidence to warrant further research but no financial support for it as yet.

Milk is being pasteurized at temperatures above the minimum requirement. Milk proteins are being destabilized. These altered proteins are suspected of causing Attention Deficit Disorder, hyper-activity and allergies in some children. The dairy processing industry has been using this phenomenon to its advantage in processing milk into other dairy products for some time.

A growing number of consumers want to make sure their source of milk is not produced with injections of BGH, is from cows on pasture so their milk is high in CLA, and is from cows receiving a normal diet – no TMR. By going to a farm to purchase their milk, they have the opportunity to make these determinations.

2. Recognize, protect and assure the right of farmers to produce, distribute, market and sell raw milk and raw milk products directly to consumers.

I believe marketing and distributing should be limited to on the farm sales to the final consumer only. This will be the shortest route from production to consumption. There was a point made during the hearing regarding the low incidence of illness in farm families drinking their own milk.

3. Recognize the need to build “value-added food products” that can sustain, differentiate and economically support family farms and agricultural businesses.

If this is good for Tennessee, it is twice as good for Wisconsin.

4. Set the basic standards under which the safety of raw milk will be tested and regulated by the state.

I like AB 453 because: Grade A requirements are included, there is monthly laboratory testing of the milk, yearly testing of the cattle and the warning label placed on the container. With the smaller product volumes involved, there will be a closer surveillance compared to pasteurized milk because of this periodic testing.

There seems to be a hang up on liability. Farmers can obtain very affordable liability coverage from their insurance carrier. I am with a town mutual and they have an amendment including operations of roadside stands and farm markets maintained for the sale of produce from the insured farm.


Arthur W. Johnson

AN ACT to amend Tennessee Code Annotated, Title 53, Chapter 3, relative to production and sale of unpasteurized dairy products.

BE IT ENACTED BY THE GENERAL ASSEMBLY OF THE STATE OF TENNESSEE:

Section 1. Tennessee Code Annotated , Title 53, Chapter 3, is amended by adding the following language as a new, appropriately designated part.

53-3-401. The purpose of this part is to:

1. Recognize, protect and assure the right of all of the citizens of the State of Tennessee to exercise the "freedom of choice" to access and purchase raw (unpasteurized) milk.
2. Recognize, protect and assure the right of farmers to produce, distribute, market and sell raw milk and raw milk products directly to consumers.
3. Recognize the need to build "value-added food products" that can sustain, differentiate and economically support family farms and agricultural businesses.
4. Set the basic standards under which the safety of raw (unpasteurized) milk will be tested and regulated by the State of Tennessee.

53-3-402. As used in this part, unless context otherwise requires:

1. "Producer of unpasteurized dairy products" means any farmer or artisan who harvests or produces unpasteurized dairy products for sale to the public. "Producer" shall not be construed to mean farmers or artisans who produce or harvest unpasteurized dairy products for their own private consumption nor shall it be construed to mean any farmer or artisan who produces or harvests less than 350 gallons of unpasteurized milk per week. These shall be totally and completely exempted from any and all inspections and restrictions on production and sales of unpasteurized dairy products.
2. "Unpasteurized dairy product" means a dairy product that has not undergone the process of pasteurization as defined in the rules and dairy division of the department of agriculture and or the PMO.

53-3-403. In accordance with the provisions of the Uniform Administrative Procedures Act. Title 4, chapter 5, part 2, the commission is authorized to promulgate such rules as may be reasonably necessary to enforce the provision of the part.

35-3-404.

- (a) Notwithstanding any provision of the law to the contrary, producers of unpasteurized dairy products who sell such products directly to consumers are exempt from title 53, chapters 1 through 3 if the requirements of 53-3-405 (with the exception as stated in (b) of this section) through 53-3-408 are satisfied.
- (b) This section shall apply to all producers of unpasteurized dairy products who maintain any ruminant mammal, including (but not limited to) cattle, goats, sheep or buffalo.
- (c) No permits or fees shall ever be required by the state to become a producer of unpasteurized dairy products.
- (d) No laws or restrictions shall be added to the production of unpasteurized dairy products by the Tennessee Department of Agriculture which are above and beyond the scope of this bill.

53-3-405

- (a) Producers of unpasteurized dairy products will submit fresh raw unpasteurized milk samples to a state approved lab for bacteria analysis on a one time per month basis.
- (b) A state approved independent lab shall perform tests on samples taken pursuant to this subsection. The lab shall send results of the tests via fax (followed by mail) to the producer and the state simultaneously

upon completion of tests at the lab.

- (c) Bacteria samples will be analyzed for Standard Plate Count (SPC) . The SPC must be at or below 20,000 total bacteria per ml. This is the same SPC is as permitted after pasteurization by the PMO.
- (d) If the SPC exceeds 20,000 count then the producer must submit a sample of fresh unpasteurized milk immediately to the lab, the test results of which shall be reported to the state by the lab within 7 days. If the results of that retest are also above 20,000 count then that producer must repeat the aforementioned process. If the third test results are also above 20,000 count then that producer is forbidden from selling unpasteurized milk or milk products to consumers until the producer can show two consecutive separate tests with results below 20,000 count. Then the producer may again provide for sale unpasteurized dairy products (this is a three out of five tests rule).
- (e) The producer must submit unpasteurized milk samples every 90 days to an approved state lab for the analysis and presence of human pathogens, including: *Listeria monocytogenes*, *E coli* 0157 and *Salmonella*.
- (f) Any positive pathogen test would immediately cause the suspension of sales and distribution of that producers unpasteurized dairy products until two consecutive tests indicating no detection of any of the listed pathogens is received by the state and the producer.
- (g) Records of all milk tests will be kept at the farm for two years.
- (h) All producers of unpasteurized milk and dairy products must establish and maintain a record or file of all consumer complaints. This record shall contain details of the nature of the complaint, consumers name, date, contact information, the date of the suspected milk collection. Upon request, these records shall be made available by mail or fax to authorized state health or agriculture inspectors. All records will kept by the producer for a minimum of three years.

53-3-406

- (a) All unpasteurized milk must be drawn and collected in a sanitary manner. All raw milk must be chilled to below 40 degrees within one hour of the initiation or completion of milking.
- (b) All unpasteurized milk shall be filtered using a standard dairy milk filter or equivalent.
- (c) All unpasteurized milk held for direct human consumption must be kept chilled at or below 40 degrees continuously until final delivery to the consumer.
- (d) All unpasteurized dairy products such as (but not limited to) cheeses, kefir, and yogurt requiring aging or higher temperatures than 40 degrees shall only be stored at 40 degrees upon completion of production and not before. Upon completion of production, when they are in their final form they must be kept chilled at or below 40 degrees continuously until final delivery to the consumer.
- (e) This section will not require chart temperature recorders. The use of a standard thermometer is adequate to meet the intent of the section.

53-3-407. All unpasteurized dairy products shall be labeled:

- (a) With a standard government food safety warning which states:

Not Pasteurized-Government Warning:

Raw unpasteurized products may contain disease causing microorganisms. Persons at highest risk from these organisms include newborns and infants, the elderly, pregnant women, those taking antibiotics, and antacids, and those having chronic illness or other conditions that weaken their immunity.

- (b) With production date of the product.
- (c) The producers name and contact information.
- (d) A clearly understood label indicating the contents of the product.
- (e) The weight or amount of the product contents.

53-3-408.

- (a) Unpasteurized dairy products may be sold or offered for public consumption on the farm premises, or delivered to the consumer, being maintained either frozen or below the required 40 degree holding temperature, to farmers markets or other such places as the producers and consumers may mutually agree to arrange or utilize.
- (b) Any producer of unpasteurized dairy products may sell unlimited amounts of products providing these products meet the standards set forth by this code.
- (c) Any producer of unpasteurized dairy products may advertise and promote the sale of these products with out limitation if the provisions of the title 53, chapter 1 and this part are satisfied by each product advertised.

53-3-409. If an authorized state health department is able to trace a confirmed illness or pathogen to a particular producer, then that producer shall correct the problem and that producers operations, production, distribution and sale shall continue.

53-3-410. Each producer of unpasteurized dairy products shall be responsible for the health and safety of the products they produce and offer for sale. Concurrently, raw dairy consumers are on fair notice with posting of the mandatory "label warning" which clearly indicates the living nature of raw dairy products.

53-3-411. Any violation of the provisions of this part, including rules adopted in accordance with such provisions, is a Class C misdemeanor.

53-3-412. It is the duty of the district attorney general of the judicial district in which the commissioner reports a violation of the provisions of this part, to investigate, refer and prosecute charges if and when the district attorney general in the exercise of sound discretion deems such an action to be proper.

SECTION 2. If any provision of this act or the application thereof to any person or circumstances is held invalid, such invalidity shall not affect other provisions or applications of the act which can be given effect without the invalid provision or application, and to that end the provisions of this act are declared to be severable.

SECTION 3. This act shall take effect July 1. 2005 the public welfare requiring it.

Reflections and after-thoughts on the September 7, 2005 Public Health Committee Hearing

I was favorably impressed with the members of the Public Health Committee and the questions they asked, and the comments they made even though some were not for AB 453. I was disappointed that all the members were not present.

The staff members of the Departments of Agriculture and Health and the University were disappointing. However the second professor who testified admitted that legislation was needed to fill the gap but did not think AB 453 was it.

The old reasoning of listing all the organisms that can cause illness in humans that have been found in raw milk was given. Many of these organisms are not cow related. If you tried to find them on a dairy farm you may have to look long and hard. Normal environmental bacteria generally will overwhelm them. Large animal production units and big food processing plants are accumulating large amounts of "everything" with hardly any periods of idleness or down time to break up life cycles. In my opinion, this can create some very virulent organisms such as E. coli 0157. The numbers they gave for raw milk outbreaks totaled up are less than the largest outbreak caused by pasteurized milk products. Pasteurization is not fool proof but a good safeguard when many people are involved.

Many pathogenic bacteria are difficult to grow in the laboratory making monitoring them very involved. The accepted premise is that when total bacteria counts are low you can generally assume that pathogenic bacteria if present at all will be in low numbers also. For regulatory purposes using the same bacteria requirements as for pasteurized milk will keep extreme care a top priority in producing milk for direct consumption. These standards are 20,000 bacteria per ml. and 10 coliform bacteria per ml.

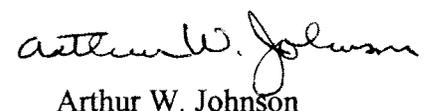
I think the testimony from the regulatory agencies should have included suggestions on how this program could work. After all, other states have raw milk programs and the population is not dying off.

The Wisconsin Dairy Products Association which has been against this for many years (letter attached) is comprised of people who have taken advantage of dairy farmers by not paying them fairly for their milk and now there are not many farmers left. Now they are working on consumers by ignoring their desires and preferences for certain dairy products, using the prejudiced medical profession as an excuse. Take my word for it; there will be fewer customers.

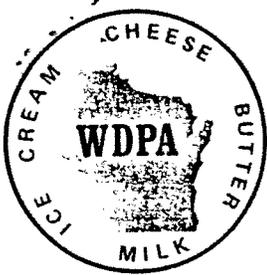
At present there are likely between 50 to 100,000 people drinking raw milk every day in Wisconsin. With 14,000 dairy farms and say four members to each family that makes for approximately 50,000. Then we have rural residents with a family cow, employees of dairy farms, neighbors and relatives of dairy farmers and people from towns and cities who may or may not be members of the Weston A. Price Foundation. With only three farms set up legally to sell raw milk in Wisconsin, are they able to handle all this business?

Basically there is no program to supervise direct sales. Possibly all that is needed is a realistic or correct interpretation of Statute 97.24(2)(d) and (3) using a standard dictionary definition of the word – incidental.

For further information, check out website www.realmilk.com.



Arthur W. Johnson



Wisconsin Dairy Products Association, Inc.

2805 East Washington Avenue • Madison, Wisconsin 53704 • Phone 608 / 241-4973

October 19, 1981

WISCONSIN
DAIRY PRODUCTS ASSOCIATION, INC.



Senator Timothy Cullen
Senator James Harsdorf
Representative Cloyd Porter
Representative Delman Delong

NORM R MAIER
EXECUTIVE DIRECTOR
608/241-4973

2805 EAST WASHINGTON AVENUE
MADISON, WISCONSIN 53704
HOME 608-221-8698

Gentlemen:

Wisconsin Dairy Products Association represents the handlers of fluid milk, and the manufacturers of butter, cheese and ice cream in the State of Wisconsin.

At our Annual Meeting held on September 29, 1981, the following resolution was passed:

"Sales of Raw Milk"

"Wisconsin Senate Bill #448 has been introduced which would permit dairymen, under certain conditions, to sell raw milk to consumers. 97.24 (2) (c) Grade A Milk and Grade A Milk Products, now allows the incidental sales of raw milk directly to consumers at the farm where the milk is produced. Thus, if consumers want to purchase raw milk, they are allowed to do so. Because of the continued increase in number of disease outbreaks associated with consumption of raw milk, relaxation of regulations pertaining to the sale of raw milk is not in the best interest of the dairy farmer, dairy processor or consumer."

In reference to SB 448 - The Sale of Unpasteurized Milk, we oppose this bill. The risk of contracting Undulant Fever is too great for the Dairy Industry to bear when our current surplus is at an all-time high.

The cost of obtaining and installing pasteurization equipment is not that great, when you consider the alternative of the amount of bad publicity that can easily come from the sickness caused from drinking unpasteurized milk.

As indicated in the Resolution, incidental sales of raw milk are allowed and WDPA feels that this regulation, applicable on the premises where produced, covers the subject completely.

We ask that this bill, SB 448 be allowed to remain in Committee indefinitely.

Sincerely,

Norm Maier, Executive Director

NRM/dc

REPRESENTING MILK PROCESSORS AND MANUFACTURERS OF CHEESE, BUTTER AND ICE CREAM



Testimony on Assembly Bill 453
Before the Assembly Committee on Public Health
By the Department of Health and Family Services
September 7, 2005

Good Afternoon, I am Dr. Jeffrey Davis, Chief Medical Officer for Communicable Diseases in the Division of Public Health. I will be providing information on the public health impact of raw milk sales.

Consumption of raw milk is inherently dangerous since it has been scientifically proven to be the source of many diseases. Pathogens that may be contained in raw milk include *E. coli*, *Salmonella*, *Listeria*, *Campylobacter*, *Staphylococcus*, *Brucella*, *Coxiella* (Q Fever), *Mycobacteria tuberculosis* and others.

The same nutrients that make milk such a nutritious food also make it an excellent growth medium for bacteria. Milk is also an excellent vehicle for the transmission of disease because the fat in milk protects pathogens from stomach acid, and because milk is a fluid, it passes through the stomach relatively quickly. Present technology cannot produce raw milk that can be assured to be free of pathogens; only through pasteurization, which kills over 99% of disease causing organisms, can milk be made safe for consumption.

Anyone can become ill from consuming dairy products contaminated with bacteria which are often found in raw or unpasteurized milk. Resulting illnesses can be severe and even fatal -- especially for children and others with weakened immune systems due to conditions such as cancer chemotherapy, organ transplantation, diabetes and a host of other chronic disease conditions. Signs and symptoms associated with illnesses from the consumption of unpasteurized dairy products include diarrhea (sometimes bloody), high fever, headache, nausea and vomiting; and severe conditions and outcomes include meningitis, acute kidney failure, miscarriages or stillbirths in pregnant women and death. For example, one of the complications that can arise as a result of infection with *E. coli* O157:H7 is hemolytic uremic syndrome, or HUS, which can have devastating consequences, such as acute renal failure and death, especially in the very young. Many people recall hearing about HUS in association with consumption of undercooked ground beef at restaurants, or in association with water parks or petting zoos. Numerous studies have also linked *E. coli* O157:H7 infection and HUS with the consumption of raw milk. Recent experience in Wisconsin and nationwide demonstrates that raw milk consumption continues to be a significant cause of illness and death.

- Nationwide, between 1998 and 2005, the Centers for Disease Control and Prevention (CDC) documented 39 outbreaks for which consumption of unpasteurized milk or cheese was implicated in transmission of disease. These outbreaks involved 22 states, 831 cases of disease, 66 hospitalizations and 1 death. Because all outbreaks are not recognized or reported, these data likely represent a significant underestimate of disease occurrence related to the consumption of unpasteurized dairy products.
- Recent outbreaks in Wisconsin have been linked to the consumption of raw milk products:

- In Wisconsin, between 1999 and 2003, 453 of 4359 (10.3%) people with *Campylobacter* infections reported drinking unpasteurized milk prior to the onset of illness. Of these 453 case individuals, 55 (12.1%) were hospitalized. Of the 55 hospitalized, 24 (44%) were children less than 18 years of age.
- Between 1992 and 1999, 994 *E. coli* O157:H7 infections were reported to the Wisconsin Division of Public Health. Seventy (7.0%) of these were associated with the consumption of unpasteurized dairy products. (Wisconsin Medical Journal, 2000:99:32-7)
- Specific examples of recent out breaks include:
 - In 1998, 55 laboratory confirmed cases of *E. coli* O157:H7 occurred among residents of 7 Wisconsin counties and 2 additional states which were conclusively linked to the consumption of cheese curds. Twenty –five (45%) of the case patients were hospitalized, and one patient developed Hemolytic Uremic Syndrome or HUS. The cheese curds were made using pasteurized milk; however they were prepared using equipment that had previously been used to prepare raw-milk cheese. Although the equipment was cleaned after use, samples from the equipment, cheese curds and patients yielded *E. coli* with identical molecular fingerprints.
 - In 2000 in Walworth County, 19 school children and their chaperones became infected with *Campylobacter* after a farm visit where they received a breakfast which included unpasteurized milk.
 - In 2001 in Sawyer County, 75 people became infected (30 laboratory confirmed) with *Campylobacter*. Epidemiologic, laboratory and statistical evidence implicated unpasteurized milk purchased from a local farm as the source of the outbreak.
 - In 2003 in Rusk County, 2 people became infected with *Campylobacter* following the consumption of unpasteurized milk.

Children depend on us to protect them and to keep them safe. Pasteurization of milk and milk products assures that children, the largest consumers of dairy products, are protected against potentially deadly bacteria often contained in unpasteurized products.

Assembly Bill 453 includes the provision that unpasteurized milk would display a warning label on the container; although it also states that a consumer could bring their own containers bringing into question how this labeling would be accomplished. Another provision of the bill requires the dairies to be monitored monthly. Evidence indicates that these purported safeguards have little if any effect on the occurrence of disease caused by unpasteurized milk. In Oregon in 1992, an outbreak of *E. coli* O157:H7 was caused by consumption of raw milk sold in grocery stores. Despite repeated public warnings, new labeling requirements and increased monitoring of the suspected dairy, retail sales and dairy-associated illnesses continued for almost two *years* until the distribution was halted in June of 1994.

Not only has evidence indicated that warning labels are ineffective, but the warning label as proposed in Assembly Bill 453 is extremely misleading. As written it states “Warning: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly and persons with weakened immune systems.” This statement implies that otherwise healthy people never become ill from the consumption of raw milk products, which is untrue. Certainly it is extremely dangerous for individuals in high risk groups such as these to unnecessarily expose themselves to pathogens, but the consumption of raw milk is more dangerous for everyone than is the consumption of pasteurized milk.

Because disease-causing intestinal pathogens are frequently shed intermittently and testing methods vary in accuracy, periodic testing of milk for pathogens as proposed in AB 453 would not ensure that raw milk is safe and free of harmful organisms. Since pathogens can be spread person-to-person, a healthy adult who accepts the risk and chooses to drink raw milk could place other unknowing individuals at risk. This is especially true in households and child-care situations where close contact is frequent. In addition, many people will not benefit from the proposed warning label. These include non-English readers and people who have limited reading skills, because this warning statement has a Flesch-Kincaid reading level equivalent to 12th grade. This is well above the reading level of the average reader. Finally, the warning does not protect those who may be served dairy products produced using raw milk outside of their own homes, such as at farmer’s markets, fairs, farm visits, or by neighbors, vendors or restaurants.

There is no current, scientific evidence supporting the benefits of drinking raw milk and examples of the benefits of raw milk from decades ago have been scientifically disproven. However, there is a great deal of recent research demonstrating the dangers of consuming unpasteurized dairy products.

To counter a few of the common myths about pasteurization and the purported health benefits of raw milk:

- Pasteurization does not significantly decrease the vitamins, beneficial enzymes or nutritional value of milk;
- Consumption of raw milk does not enhance disease resistance or fertility or decrease arthritis or food allergies;
- Pasteurized and unpasteurized dairy products have the same effect on lactose intolerant individuals. Because pasteurization does not change the concentration of lactose, pasteurization does not cause lactose intolerance, and lactose intolerance is not alleviated by consuming raw-milk.

Assembly Bill 453 would allow the raw milk producers to advertise their unhealthy product and would then release them from any civil liability related to the illnesses that these products would cause.

In conclusion, raw milk is dangerous to the health of the people of Wisconsin and there are no proven benefits that outweigh the scientifically demonstrated risks of consuming unpasteurized dairy products.



Sept. 7, 2005

Testimony in Support of Raw Milk Bill AB 453

John E. Peck, Executive Director
Family Farm Defenders, P.O. Box 1772, Madison, WI 53701
Tel/fax 608-260-0900 www.familyfarmdefenders.org

Family Farm Defenders supports AB 453 and the legal sale of raw milk in Wisconsin. The fact that raw milk is now extremely difficult to sell in the state has turned many family farmers into criminals and denied a healthy fresh local food to eager consumers.

Given all the other problems in the dairy sector, raw milk sales should be very low on the list of public health priorities. As a recent study at Cornell University revealed, dairy animals in confinement have 300 times the E. coli levels in their system as animals allowed to graze naturally on pasture. Despite the ongoing Mad Cow crisis, it is still perfectly legal to feed dairy animals such dubious and potentially dangerous byproducts as bovine plasma in calf milk replacer, plate waste and poultry manure in rations, tallow as a supplement, and so on. A study by the General Accounting Office (GAO) found residues from over a hundred often illegal antibiotics, synthetic hormones, and other drugs in grocery store milk, yet inspectors and laboratories routinely check for only about a dozen. Adulterated dairy products containing such illegal imported ingredients such as milk protein concentrate (MPC) are now found on most every grocery store shelf. MPC is widely known to contain dried bacteria, heavy metals, radioactive byproducts, and other contaminants, yet since it comes into the U.S. as an industrial product to make adhesive it has not yet been subject to any food safety testing by the FDA. The WI Attorney General has yet to enforce food laws against this illegal use of MPC, though in New York dairy processors are no longer allowed to abuse the "Real Seal" to misidentify their MPC derived products.

Mandatory pasteurization has been no panacea for milk-borne health problem, and may actually be lulling public officials into a sense of regulatory complacency. In 1973 nine million people in Michigan were exposed to PBB, a toxic flame retardant agent, after contaminated livestock feed found its way into the milk and meat supply. Another 200,000 people got sick (and 18 died) in 1985 from milk supposedly "pasteurized" in northern Illinois that was still contaminated with Salmonella.

In short, pasteurized milk may be more dangerous to drink than raw milk, especially when existing standards concerning overall dairy safety are being poorly enforced.

As is well documented in Ron Schmid's recent book, *The Untold Story of Milk*, the campaign to vilify and outlaw raw milk in America has been underway for over a century and is based upon tall tales of disease epidemics that never really occurred. For instance, there were only 256 cases (and 3 deaths) from undulant fever – aka brucellosis - reported for the entire U.S. between 1923 and 1944. Similarly, the impact of bovine tuberculosis

was relatively insignificant compared to human tuberculosis in the early part of the 20th century. In 2001 DATCP managed to blame Clearview Acres Farm for an outbreak of campylobacter in Sawyer County in 2001 when the majority of the 800+ people affected in northwestern Wisconsin in that period had not consumed their raw milk. Health officials only bothered to test those for campylobacter who indicated in interviews that they had consumed raw milk, while the others were given Cipro and sent home.

On the other hand, pasteurization is certainly necessary to deal with the rampant bacterial contamination formerly associated with the “swill dairies” that supplied the bulk of urban milk in earlier times and the “factory farms” that have taken their place now. With the advent of transcontinental shipping and now global trade in dairy products, pasteurization – like irradiation – is being touted as a quick fix by agribusiness for the problem of spoilage when one tries to ship farm products thousands of miles. Mandating such practices as pasteurization and homogenization is also an easy means to facilitate corporate consolidation in the dairy industry and eliminate small-town competitors. For example, just six years after pasteurization was required in Wisconsin the number of dairies serving Milwaukee dropped from 200 to 32. We now have a situation where just a handful of dairy giants control the entire industry, openly collude to manipulate markets in Chicago Mercantile Exchange, price gouge consumers, bankrupt family farmers, and even flout food safety rules thanks to their corruption of regulatory agencies.

By refusing to officially recognize raw milk, the state is serving the profit interests of agribusiness to the detriment of family farmers, and driving more and more people into an underground agricultural economy where the health risks will be inevitably greater.

The truth of the matter is that milk should be produced locally and sold to consumers fresh – not in a UHT paper carton that is several weeks old originating from a factory farm somewhere in Colorado. There are 29 states nationwide that have legalized raw milk sales to some extent, and in Europe and dozens of other countries raw milk is quite legal. Just like most family dairy farmers in Wisconsin who trust the quality of their product, even the Royal Family in Britain are regular drinkers of raw milk, sold there in many grocers under the popular “green label.” If one ever wants to do a

In contrast to pasteurized and homogenized milk, raw milk contains the full complement of fats, vitamins, enzymes, and beneficial bacteria that are naturally present in a cow's milk – consumption of which contribute to better human health. As already mentioned most raw milk also comes from grass-fed cows that are less prone to systemic bacterial infection, are not chockfull of dangerous antibiotics, synthetic hormones, and other supplements, and thus produce higher quality milk with more betacarotene and fatty acids. Such a wholesome dairy product should not be denied to Wisconsin consumers based upon misguided and antiquated regulatory concerns. Please support AB 453.



**STATEMENT of
KATHLEEN VINEHOUT, CONSULTANT
WISCONSIN FARMERS UNION**

**On behalf of the
WISCONSIN FARMERS UNION**

**Presented to the
ASSEMBLY COMMITTEE ON PUBLIC HEALTH**

**Assembly Bill 453
“a bill relating to the sale of unpasteurized milk”**

September 7, 2005

**Wisconsin State Capitol
Room 415 NW
MADISON, WI**

Statement of Kathleen Vinehout, Consultant to the Wisconsin Farmers Union, on behalf of the members of the Wisconsin Farmers Union, presented to the Wisconsin Assembly Committee on Public Health on September 7, 2005 at the State Capitol, Room 415 NW, Madison, Wisconsin.

On behalf of the nearly 2,000 family farm members of the Wisconsin Farmers Union, I would like to thank you for the opportunity to provide oral and written testimony today. I am Kathleen Vinehout and serve as a consultant to the Wisconsin Farmers Union. My husband, Douglas, and I own and operate a 225 acre dairy farm in Buffalo County. Until recently we milked 50 cows; we continue to raise replacement heifers, along with alfalfa, grass hay, corn, and oats.

The Wisconsin Farmers Union (WFU) supports Assembly Bill 453 creating an exemption to the current law to allow farmers to sell unpasteurized milk. The bill provides an opportunity for Wisconsin family farms to market a product directly to consumers. We encourage efforts for farmers to provide products directly to consumers and we encourage value added agriculture and niche marketing for Wisconsin farmers. This bill will provide both opportunities.

Similar legislation exists in Colorado where plans are underway to form a new cooperative of raw milk producers. The Colorado legislation allows for consumers to own part of a cow and to pay for her board. In return, the consumer is provided raw milk by the farmer who keeps the cow. The consumer assumes liability for the product and the

farmer coordinates all care and assures that relevant regulations are followed. Most operations are part of a community supported agriculture arrangement in which the consumers are partners with farmers and help share input costs and receive their share of the harvest.

We understand that this is a new type of arrangement for those unfamiliar with changes in small scale, community supported agriculture. The Wisconsin Farmers Union and its members are searching for ways to remain viable as agricultural producers in a world that is rapidly changing. We support examining the feasibility of changes to regulations that inhibit small scale and on farm production and direct sales to consumers. Adding value to commodities, direct marketing to consumers and capturing a greater portion of market value is an effective means to keep many farms viable.

We ask the committee to consider this opportunity for Wisconsin farmers and support the passage of an exemption for farmers to sell unpasteurized directly to consumers.