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Shomper, Kris

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**From:** lmchase3@yahoo.com  
**Sent:** Monday, October 04, 2010 9:16 PM  
**To:** IRRC; wchirdon@state.pa.us  
**Cc:** lmchase3@yahoo.com  
**Subject:** PA Department of Agriculture Final Regulation #2-160 (IRRC 007775 "Milk Sanitation")

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Gentlemen:

I would like to add my comments in agreement with those made earlier. Especially the points made by Mr. Riel of PA, on consumer rights, and Ms. Zimmerman of DE, regarding the health benefits of raw dairy products. I am a resident of NJ, who now stands to defend her right to consume nature's millennial gift to mankind - whole raw milk from pasture-fed cows. Please do not abridge the ability of the dedicated purveyors who strive to make this essential food available to me, as they are the curators of a precious food; one that, sadly, has become nearly extinct in American society.

I might relate stories about my own "health experiments" with raw milk as a young woman who, as a dedicated athlete, tested the health theories of following a lacto-ova vegetarian diet; only to find that the promised benefits did not appear - until I was able, with some effort, to replace the half-dead milk found at my corner grocer, with the the "real thing" shipped weekly to my local health food store. Both my stamina and strength improved, with this simple change. And best of all, I found that the delicious milk of which my great-grandmother often reminisced, held up to her every story.

When raw milk became "contraband" in my state, it was decades before I learned that I could sign several documents to waive all of my State's "protections" and "liability rights" to gladly share the same healthful food that a conscientious Amish farmer, living in PA, was giving to his own five children. I trust him, and his community, who regularly "test" their own dairy products for bacterial contamination - and I wish you folks would, too.

Placing requirements for "separate" rooms for capping bottles, or for wrapping cheese, will hamstring producers like the one I have come to know and trust, for nearly four years. Requiring more restrictive "counts" for what is likely harmless natural flora, might restrict his ability to even feed his own children.

Gentlemen, please regard the "sterile" world in which we produce America's food, and then observe the lifeless pallor on the faces that surround you as you wait in line at our grocery stores. We ingest dairy products from cows who are tightly penned away from sunlight, and whose milk has had its life's energy boiled or irradiated away; the healthy sunlight-laden fats of nature are skimmed off for profit, and the yogurt and cheese "filled" with nutrient-void guar gum, or rancid vegetable oils. Worse - America's dairy industry abuses our kindly ruminants with grains which they are unable to digest, which harbors your "dreaded" pathogens - and with synthetic hormones that no creature should be forced to unwillingly suffer. But our "regulators" have condoned even these adulterants, as food for their own children, for the sake of dairy profiteers.

Can you look at the statistics of America's disease rates, it's pharmaceutical and health care costs, then look at the labels on what we are eating, and not see the correlation? If you are the "scientists" who have been entrusted with overseeing our nation's health, have you not yet read the respected and voluminous observations of Weston A. Price, Linus Pauling, or Adele Davis? If not, I suggest you should.

Backwards "regulations" that serve to separate the fruits of a careful and traditional farmer from his neighbors, should end. I pray this reversal will begin in Pennsylvania.

Yours sincerely,

Lynn M. Chase  
Verona, New Jersey