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**From:** sallyhammerman [jimbymistyhollow@mac.com]  
**Sent:** Wednesday, September 23, 2009 5:10 PM  
**To:** phoge@state.pa.us; IRRC  
**Subject:** dairy/milk regulations

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INDEPENDENT REGULATORY  
REVIEW COMMISSION

Preemptively I am a registered voter in West Chester, PA, 19382.

I have taken the time to read through some of the proposed new milk regulations - especially those that have a heavy impact on small farmers and on the populations' ability to buy good raw milk. I find the wording very convoluted and the intent ominous. It appears that you are trying to make it illegal to be either a small dairy farmer or a small dairy farmer selling raw milk. Both concepts are. . . anti-American to say the least.

My husband and I are, as our name states, small produce farmers; we are members of PASA - the Pennsylvania Assn. for Sustainable Agriculture - a most important organization for all individuals looking to provide healthy food for their community and family. "Community" and "family" can be interchangeable words as we all reap the benefits of positive actions and the detriments of negative ones. Undermining the small farmer and the farmer that provides raw milk is a negative action.

The small farmer is very visible to her/his consumers - they drop in, drive by, see us at town meetings, hear about us in local newspapers, etc. Although some laws are necessary, convoluted ones with voluminous amounts of paper tracking by the U.S. Govt. are hardly necessary for the consumer to be "protected." They protect themselves by being inquisitive about what we're doing and by being assured that in no way would we do anything that would cause harm. As our community and family, they are our friends.

Now how much reading have you done before taking on the task of "protecting" us. Are you personally aware of the benefits of raw milk and the wide-spread harm that the consumption of Pasteurized milk has caused? It's pretty simple to understand: Pasteurization kills bacteria, good and bad. Mother mammals produce milk to feed their new-born offspring - milk is made by mothers for their babies - keep that in mind. Most, if not all, of the bacteria produced by the mother animal for her milk is done so that it can be properly digested. The bad bacteria was introduced by sloppy management of the animals. Pasteurization was developed quite a while ago when the reason for sanitization in dairies was unknown and the ability to do so was far less available. Even Loui P. said it ruined the milk but would eliminate the host factor for TB. Nowadays TB is pretty much unknown. Pasteurization remains, however, and it still kills this beneficial bacteria. Now if there's no bacteria in the milk to aid it on its way to our body, what happens - note the rise in lactose intolerance.

Then we deal with homogenization - this process breaks the milk fats into teeny tiny particles so small that they mix in with the rest of the milk instead of floating on the top. What happens when these unnaturally microscopic fats enter our body? They get to places where they shouldn't - plaque anyone??? Why do we wonder why the U.S. citizen is more at-risk for a number of illnesses than any other nation?

Along with health insurance of the regular kind, health insurance from the food we consume would be wonderful. Over regulating the concerned, friendly, known to his/her consumers small farmer is not productive toward the health of U.S. citizens.

Big business - factory farms, on the other hand, could use more tracking, oversight, and regulation by the U.S. Government. Have you taken the time to go to a factory dairy? I have - it's ugly and they SHOULD Pasteurize.

Sincerely, Sally Hammerman  
THE HAMMERMANS

In My Back Yard, Misty Hollow

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