

12281

HOUSE RES



Alaska State Legislature

Please enter into the record my testimony to the

Resources

Committee name

Committee on

HB 367

Bill/Subject

, dated

2-29-08

I support this bill.

Signed:

Robert A. Butcher

Testifier

Representing (Optional)

237 W. Meadow Lk. L.P.R.D. Wasilla AK.

Address

232-1883

Phone number



Alaska State Legislature

Please enter into the record my testimony to the Resources
Committee name
Committee on HB 367, dated 2-29-08
Bill/Subject

3 generations dipping out of
the non-pasteurized tank at our
family farm.

Signed:


Testifier

Representing (Optional)

1151 Robin Song Ave Larsilla AK
Address

907 357-8269
Phone number



Alaska State Legislature

Please enter into the record my testimony to the

Resources

Committee name

Committee on

HB 367

Bill/Subject

, dated

2-28-08

I DRANK all my life

Signed:

Joe Camp
Testifier

Representing (Optional)

3596 W Lynn DR. WASILLA AK 99654

Address

907-373-3200

Phone number



Alaska State Legislature

Please enter into the record my testimony to the Resources Committee
Committee name

Committee on HB367, dated 2/26/08
Bill/Subject

I support House bill 367, and the right to choose.

Signed:

Laura Manary

Testifier

Representing (Optional)

4274 N Farm Loop Rd Palmer AK 99645
Address

907-745-6010

Phone number



Alaska State Legislature

Please enter into the record my testimony to the Resources
Committee name

Committee on HB 367, dated 02/24/08
Bill/Subject

I support this
Bill

Signed:

Duane Bell
Testifier

Representing (Optional)

3230 SPARROW CT. PALMER AK 99645
Address

746-3375
Phone number



Alaska State Legislature

Please enter into the record my testimony to the Resource Committee
Committee name
Committee on 367 HR dated 2/27/08
Bill/Subject

I believe people should have the right to purchase milk from whom they choose, whether raw or processed. The law must be changed!

Signed:

Ben Parker (Ben Parker)
Testifier

Neuman

Representing (Optional)

PO Box 875133 Wasilla, Ak 99687

Address

(907) 376-3226

Phone number



Alaska State Legislature

Please enter into the record my testimony to the

Resources

Committee name

Committee on

HB 367

Bill/Subject

, dated

2-28-08

SUBJECT RAW MILK GROWING UP ALL
WE HAD WAS RAW MILK WE WERE IN
BETTER HEALTH THAN WE ARE TODAY
BECAUSE OF ALL THE PROCESSING OF FOOD
STUFF'S.

Signed:

A handwritten signature in black ink, appearing to be "Janet" or similar, written over a horizontal line.

Testifier

Representing (Optional)

2341 TUNDRA ROSE DRIVE WASILLA

Address

357-4285

Phone number



Alaska State Legislature

Please enter into the record my testimony to the Resources
Committee name
Committee on HB 367, dated _____
Bill/Subject

I am totally in support of
this bill as written, however
would not be opposed to restaurants
being deleted from the bill.

Signed: Dennis W. Armann
Testifier
Self
Representing (Optional)
1200 Oat St, Wasilla AK, 99654
Address
907-323-5938
Phone number

Fax 1-907-465-4822



Alaska State Legislature

Please enter into the record my testimony to the Human Resources
Committee name

Committee on HB 367 Sale of Raw Milk + Milk dated March 3, 2008 1:00pm
Bill/Subject Products

I wholeheartedly support HB 367. I am witness to three generations of family raised on raw, unprocessed milk and never once witnessed any harm, ill effects or sickness as a result.

I am dismayed that I no longer can choose to drink or supply for my family raw milk simply because I no longer can keep a cow.

Raw milk is a natural more life-giving food than processed milk and we should all have the choice to consume it.

Thank-you.

Signed:

Rebekah Lincecum

Testifier

Representing (Optional)

5660 N. Cunningham Rd, Palmer, AK
Address

907 746 5725

Phone number

1-907-465-4822



Alaska State Legislature

Please enter into the record my testimony to the Human Resources
Committee name

Committee on HB 367 Sale of Raw Milk Products, dated 3-2-08
Bill/Subject

I grew up on a dairy farm in Ohio. I drank raw milk and my mother cooked and made cheese with raw whole milk. I ran a dairy here in Alaska for three years drinking raw milk for myself and family. Presently my family and I purchase raw milk on a condo cow share basis. Recently I discovered that this is illegal under Alaska law. This is ridiculous! This law needs repealed and a new law that allows the sale of raw milk passed.

Signed: Robert M. Dreig
Testifier

Self
Representing (Optional)

5658 N. Cunningham Rd Palmer, AK 99645
Address

1-907-745-5925
Phone number



Alaska State Legislature

Please enter into the record my testimony to the Human Resources Committee name

Committee on HB 367 Sale of Raw Milk & Milk Products dated March 1, 2008 for
Bill/Subject Products 3/3/08 1:20 PM

I would like to testify in favor of making the sale of raw milk products legal. The beneficial enzymes and lactic-acid producing bacteria found in raw milk products are destroyed by pasteurization. The protective and helpful organisms along with heat sensitive proteins, vitamins and minerals are altered or destroyed through pasteurization and homogenization. Homogenization has been scientifically linked to heart disease.

My husband and I raised our six children on raw milk products from our own cows and more recently from a valley condo cow program. We milked by modern milking machines as well as by hand when necessary following common sense, cleanliness & hand washing. None of us has ever been ill from raw milk and I believe we are healthier because of it.

I was raised in the suburbs of Detroit and have been very thankful for the opportunity given me to experience the benefits of eating fresh food & milk products grown and produced at home for over 40 years.

Signed: Christine Greig
Testifier

Thank you. 40 years.

Representing (Optional)
5658 N. Cunningham Rd Palmer, AK
 Address
907-745-5725
 Phone number

Fax 1-907-465-4822



Alaska State Legislature

Please enter into the record my testimony to the Human Resources
Committee name

Committee on HB 367 Sale of Raw Milk + Milk dated March 3, 2008 1:20pm
Bill/Subject Products

I am 22 years old and consumed raw milk for the majority of my childhood with no ill effects. I greatly prefer it over processed milk and am convinced it holds many health benefits that are destroyed during the processing. I have a daughter now and as her mother am disappointed that I cannot choose to feed her this wholesome beneficial food just because I do not have the means to own my own cow. I support HB 367 and the right to purchase and consume the whole foods that are healthiest for my body and that of my family as I see fit. Thankyou.

Signed: Sharon Frisby
Testifier

Representing (Optional)
5704 N Farmloop Rd Palmer AK 99645
Address

907-746-3463
Phone number

Bonnie Gruening**From:** daytona102@aol.com**Sent:** Tuesday, February 26, 2008 2:21 PM**To:** Rep. Mark Neuman; Rep. Wes Keller; Rep. Carl Gatto; Rep. Anna Fairclough; Sen. Lyda Green; Sen. Charlie Huggins**Subject:** HB 367

Dear Representative:

This bill will do NOTHING for the sale of raw milk.

Point #1:

Do you see the word **ADDING** at the beginning of the amendment?
Adding means in addition too.

* Sec. 2. AS 17.20 is amended by **adding** a new section to read:

28 Sec. 17.20.014. Sale of raw milk products. (a) A person may sell a raw milk
29 product to a final consumer or to a restaurant, grocery store, or similar establishment,
30 if the principal display panel on the raw milk product prominently states that the raw
31 milk product is not pasteurized and may cause health concerns, and if the person
01 complies with the state's requirements for the sale of milk that do not conflict with this
02 section.
03 (b) This section does not apply to a sale that is governed by federal law.
04 (c) In this section,
05 (1) "raw milk" means milk that is not pasteurized;
06 (2) "raw milk product" means raw milk or a product or byproduct of
07 raw milk.

Point #2:

By having that wording you are saying the a Grade A dairy can sell raw milk to the public, but under the Grade A dairy regulations, they are only allow to sell to Grade A creameriers. So in effect you are doing nothing, but pushing paper for a bill that will accomplish nothing. The law for Pasteriation Ordinance is very clear about raw milk and in this bill it's still in affect and will causes this ordinance to be nual and void.

If you want to allow the sale of raw milk to the general public it must be stated that a small non-commerical farmer can sale raw milk and raw milk products to the general public IF they comply with the state/federal vets regulations and health safety issues. That's if the state and federal veterinarians are willing to work on a plan to allow the supervision of small scale dairy farming. You **MUST** have the state and federal vets involved because they will ultimately be the ones enforcing and dealing with health problems and concerns of raw milk sales.

Raw milk if handled properly is safe to drink and does have benefical properties. But some owners aren't that aware of safe handling procedures of raw milk to keep it safe. The concept sound simple but it's very specific and detailed to maintain healthy milk products. If there is some type of licensing, (Not

B-
Place with
milk bill
legislation
for Monday
C-

grade A) that a small farmer could take to insure that he does know the safe handling and storing procedures of raw milk then the state is off the hook if something health wise does happen. Making the small farmer liable for his actions on maintaining healthy standards.

Sarah Godfrey
Miss Be Haven Ranch
6780 W Joe's Drive
Wasilla Alaska 99654

Supercharge your AIM. Get the [AIM toolbar](#) for your browser.

10920 Kasilof Blvd
Anchorage, Alaska 99507
February 29, 2008

The Honorable Carl Gatto
Co-Chairman, House Resources Committee
State Capitol, Room 108
Juneau, AK 99801-1182

Dear Representative Gatto:

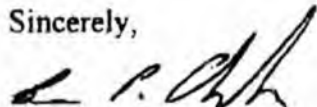
I am writing to indicate my strong opposition to House Bill 367, "An Act relating to the sale of raw milk and raw milk products."

This bill is being promoted as a means of financial relief for Alaska's dairy farmers, with no concern for the danger it would pose to the public's health. While I have the highest regard for Alaska's hard-working farmers, for the past century it has been well-documented that consumption of raw unpasteurized milk can cause serious and potentially fatal human illness. A number of human pathogens, for example, *Salmonella*, *Campylobacter*, and *E. coli* O157:H7, are frequently present in the intestinal flora and feces of cows. When shed in the feces the organisms can easily contaminate milk during the milking process. Using standard hygiene practices during milking, for example, washing hands, keeping equipment clean, and keeping the milking area separated from other areas can reduce but not eliminate the risk for milk. Young children, the elderly, and persons with impaired immunity are at especially high risk of severe illness and death should they become sick with these infections.

Early in the 20th century, widespread adoption of the pasteurization process led to substantial reductions in milk-associated disease, a milestone in the history of food safety. If this bill is allowed to become law, we will likely see a surge in raw-milk-related illness, as has been witnessed time and again in areas that permit sale of raw milk.

The Alaska Constitution states that "The legislature shall provide for the promotion and protection of public health." Please do your job to protect the public health by defeating House Bill 367. Then look for other, safer ways to help our farmers.

Sincerely,



Bruce P. Chandler, MD, MPH

Debra Higgins

From: Rep. Craig Johnson
Sent: Friday, March 07, 2008 12:10 PM
To: Debra Higgins
Subject: FW: Let us purchase raw milk!

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

From: Charlotte Byers [mailto:ofcourse@gci.net]
Sent: Tuesday, February 26, 2008 12:27 PM
To: Rep. Craig Johnson; Sen. Lesil McGuire
Subject: Let us purchase raw milk!

I am writing in support of House Bill 367. Please let us purchase and drink raw milk without being criminals! Many Alaska citizens have done our own research and believe that raw milk is much healthier for our families than the pasteurized product. I personally was told to drink raw milk by a PhD. nutritionist and my health has improved.

If I can legally purchase and consume alcohol and tobacco, which are known to be harmful, with just a warning label attached, I should be able to legally purchase and consume raw milk with such a warning label. (I personally don't believe it warrants one)

I also think that passing House Bill 367 will help keep Alaska's dairy industry alive. Alaskans need a local thriving dairy industry.

Depending totally on Outside dairy is risky in these current times. We want to buy locally.

Thank you for supporting HB367.

Charlotte Byers
9550 Albatross Drive
Anchorage, AK 99502

BYERS, CHARLOTTE C
9550 ALBATROSS DR
ANCHORAGE AK 99502
District: 28-735 Party: D Sex: F

Debra Higgins

From: Silveraurora [silvera@mtaonline.net]
Sent: Monday, March 03, 2008 8:00 PM
To: Rep. Scott Kawasaki; Rep. Paul Seaton; Rep. Bryce Edgmon
Cc: Rep. Mark Neuman; Rex Shattuck; Rep. Anna Fairclough; Rep. Peggy Wilson; Rep. Mike Kelly; Rep. Bob Roses; Rep. Carl Gatto; Rep. Craig Johnson; Rep. Reggie Joule; 'Silveraurora'; 'Heather Fair'; 'Rick'; safallon@aol.com; glfcstmrs@earthlink.net; Sen. Lyda Green; Sen. Charlie Huggins
Subject: Regarding House Bill 367

Dear Scott, Bryce, and Paul-

I was to be one of the people that testified today, but because of the problems with the teleconference operators, I could listen but not speak. I listened to your questions and comments today, and would be happy to answer any questions that I can about my view of the bill and the health considerations of the right to purchase raw milk. I own a small herd of dairy goats and serve on a national Dairy Herd (a USDA Federal Program) Improvement committee, am the first in the state by years to have milk animals (my goats) on monthly DHI milk test, and have won awards for my goats and milk production including the lowest Somatic Cell Count for those on test one year. If I can help answer your questions, please feel free to contact me. I support house bill 367 and so do many people around the state that I know. Thank you for your time.

Suzanne Nevada
Wasilla
District 15
907-373-2687

Debra Higgins

From: Rep. Craig Johnson
Sent: Tuesday, March 11, 2008 8:05 AM
To: Debra Higgins
Subject: FW: In Support of Raw Milk Legislation

From: goatmilk@gci.net [mailto:goatmilk@gci.net]
Sent: Monday, March 10, 2008 10:23 PM
To: Silveraurora; Rep. Mark Neuman; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Carl Gatto; Rep. Bob Roses; Rep. Mike Kelly; Rep. Peggy Wilson; Rep. Bryce Edgmon; Rep. Paul Seaton; Rep. Reggie Joule; Sen. Lyda Green; Sen. Charlie Huggins; safallon@aol.com; 'Heather Christensen'; rqw@mtaonline.net; 'Heather Fair'
Subject: Re: In Support of Raw Milk Legislation

I am a struggling farmer, There are three things in my life that are important to me that are central to everything that motivates me and gives me purpose. My faith my family my farm, in that order. I want nothing more then to be able to live out my faith raise my family and produce the best and healthiest products I can while caring for and improving the land. I believe and I think it can be shown through the decline of our society that you disable people from making a living from the land and separate people farther and farther from the land you will find that you have destroyed the health, integrity, ingenuity, strength of a nation. In this post modern world we have divorced modern society from the land, it has harmed us. Here in Alaska right now we have the opportunity to support small family farms all over this state and provide opportunities for more families to make a living from the land. HB 367 as originally written can do this. I certainly hope that enough lawmakers will find the back bone to listen to the people instead of being intimidated into submission by those who have taken a stand against freedom because that is the "official stand" of many federal agencies, disregarding a plethora of scientific evidence that has been already mentioned in many emails on the safety of raw milk.

I must also admit that I have come to a place where I have lost most of my confidence in our legislators. It seems as a rule it is a cover your own backside, and line your own pocket racket, The people are rarely served well, it seems. I see HB 367 as one thing that could really promote the freedom and personal responsibility that this country was founded on, this I see is a bill for the people, but, it seems that there may be some typical political shenanigans to defeat this bill, confirming my suspicions a lot of law makers are down there to line their own pockets, not as public servants.....I'm not sure they even remember that they are public servant any more. it saddens me immensely, I am the kind of person who wants to believe the best of people but there comes a time when you've seen corruption over and over, you start wondering if there is anyone left honest down there? (my apologies to those who are trying to work for the people).

I hope that there are enough legislators with some back bone left to support this legislation, it will go a long way in restoring my faith in the public process and that you all are listening to "we the people" .
 Thank you for the time. I also want to write that I am not writing from anger or malice only from sadness and frustration that big money talks and the rest are to shut up and fall in line or else.

Matt Shaul

Wasilla, AK

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

From: Silveraurora
To: rep_mark_neuman@legis.state.ak.us ; 'Rep. Anna Fairclough' ; rep_craig_johnson@legis.state.ak.us ; rep_carl_gatto@legis.state.ak.us ; 'Roses, Bob (LAA)' ; 'Kelly, Mike (LAA)' ; 'Wilson, PeggyA (LAA)' ; 'Edgmon, Bryce E (LAA)' ; 'Seaton, Paul(LAA)' ; rep_reggie_joule@legis.state.ak.us ; 'Green, Lyda N (LAA)' ; 'Huggins, Charlie (LAA)' ; safallon@aol.com ; goatmilk@gci.net ; 'Heather Christensen' ; 'Silveraurora' ; rqw@mtaonline.net ; 'Heather Fair'
Sent: Monday, March 10, 2008 9:23 PM
Subject: FW: In Support of Raw Milk Legislation

3/11/2008

This is from Ann Hackett, Founding member of the Homer Farmer's Market, who is in full support of this bill as originally intended. She has written so well what most of us are trying to convey. Thank you Ann for such a well-written post and hopefully some of the Representatives who are obviously delaying this bill and making it drag through committee will stop and listen to their constituents who will be voting this fall for their re-election, or not. All we want is to buy raw milk directly from the farmer.

Suzanne Nevada
Wasilla
District 15
907-373-2687

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

From: ann hackett [mailto:aha@xyz.net]
Sent: Sunday, March 09, 2008 11:25 PM
To: 'Rep_Mark_Neuman@legis.state.ak.us'; 'Rep_Paul_Seaton@legis.state.ak.us'
Cc: 'Governor Sarah Palin (GOV sponsored)'
Subject: In Support of Raw Milk Legislation

Dear Representative Neuman and Representative Seaton,

I am a very enthusiastic supporter of raw milk legislation. I do not believe that raw milk is inherently dangerous. I believe that it is as safe as any other raw food when properly produced and handled. Raw fish, meat, eggs, and produce can all be infected with microbial contaminants at many steps of their production, processing, and sale. The solution is proper sanitation practices. I believe that the same holds true for raw milk.

I have purchased raw milk from individuals who had a little excess from their family cows. It was sold as pet food. I found it quite satisfactory as human food. I am now raising milk goats, so that I may have my own source of raw milk. I find the taste fantastic. It is so fresh and flavorful. I love how the cream rises to the top, since it is also not homogenized. I have never suffered any negative consequences from drinking raw milk or making yogurt and cheese from it.

I also prefer raw milk for health reasons. I believe that raw milk is nutritionally superior to pasteurized milk, especially when dairy animals have access to pasture, as is more often the case with family farms or small scale dairies. I highly recommend the website, The Campaign for Real Milk (www.realmilk.com). The site presents scientific evidence much more thorough than I can restate here, supporting the nutritional benefits, and also the safety, of raw milk.

As a founding member of the Homer Farmers' Market, I also am a strong believer in building local food sources. Alaska is too isolated to be so dependent on distant food suppliers. I lived in Anchorage during the 1964 earthquake, so I know how vulnerable our state is to food supply chain disruptions. Even a week or so of avalanches on the Seward Highway, as the Kenai Peninsula experienced during the winter of 2000, was enough to throw Homer into emergency food mode. During the Bioneers Conference, which I attended in Anchorage last October, the statistic was presented that Alaska only supplies 2% of its food, the other 98% being imported. This is way down from what it was when I was growing up in Anchorage. With the closure of the Matanuska Maid plant, Alaska seems to be headed even further down this unwise path. The reason that this discussion is particularly relevant to raw milk legislation is that selling raw milk can be a more secure source of income for dairy farmers. This is a specialty market. Raw milk fans are willing to pay more for their milk! While local dairies may not be able to compete with milk from giant confined feeding operations sold at bargain barn prices in the big chain stores, tapping into this specialty market can help ensure their survival. My hope would be that the new dairy plant in Palmer and others around the state might also begin to bottle raw milk and produce raw milk cheeses.

I also support allowing small family farms to sell directly to their neighbors. This could be a boon to our many isolated small communities. Having lived in bush Alaska as a schoolteacher, I know what it's like to live with limited access to fresh foods. Raising milk goats, I now also appreciate that raising dairy animals is not as easy as having dogs or cats, or even horses. It makes more sense for one farm to raise milk for a neighborhood. While it would not be as easy to inspect for production and processing practices, as it would be with bulk milk sold to bottling plants, I believe that public education programs would be sufficient. For example, programs that teach safe canning methods, safe fish smoking, handling raw meats, etc. have been successful. I believe that there is less danger from microbial contamination in small scale milk production than in giant commercial operations, where the more deadly strains of microbes are evolving. In addition, as detailed in the campaign for Real Milk website, raw milk contains human-friendly gram positive microbes which, in order to create an environment more favorable to their proliferation, produce substances toxic to dangerous gram negative microbes.

The concept of food miles, the distance a food travels from its point of production to its point of processing to the

warehouse to its final point of use, is quite relevant to Alaskans, as well. I know it may appear on the surface to be a ridiculous argument, but when I follow the chain of cause and effect, I can make a connection between baby walrus trampled by the thousands in Kamchatka and buying milk at the supermarket. Locally produced foods are more efficient in that the food miles are greatly reduced, resulting in significantly less energy expenditure, thus less greenhouse gasses, thus less global warming, thus less ice loss in the Arctic, thus no need for walrus to congregate disastrously on beaches. Raw milk, locally produced, is a one piece of the puzzle in solving global warming and its catastrophic consequences.

Like the Victory Gardens of my parents' generation, the time has come for Americans to champion local foods. This is already happening all across America. In part this has been a result of government support, as in the case of programs which have supported the growth of farmers' markets. Largely, though, it's happening because people are demanding it, sometimes in spite of the government. The equation which I see driving it is this: local food equals freshness, variety, better nutrition, protecting the earth, promoting humane treatment of farm animals, preserving family farms and farmland, feeling connected again to the sources of our sustenance, and saying no to the diminishment of community as the price of cheap food. Raw milk is an important part of this equation.

I wholeheartedly support the sale of raw milk in Alaska. Thank you Representative Neuman for introducing it. Representative Seaton, I urge you to support this legislation for the good of our district and for the good of the whole.

Sincerely,
Ann Agosti-Hackett
P.O. Box 15344
Fritz Creek, AK 99603

Debra Higgins

From: Ren Craig Johnson
Sent: Wednesday, March 12, 2008 1:06 PM
To: Debra Higgins
Subject: FW: HB367
Follow Up Flag: Follow up
Flag Status: Red

From: Connie Duran [mailto:jocon@mtaonline.net]
Sent: Tuesday, March 11, 2008 3:07 PM
To: Rep. Carl Gatto; Rep. Craig Johnson
Subject: HB367

Dear Representatives,

I am interested in the Raw Milk Bill. I am very much in support of it. I was very, very disappointed in what happened on Monday the 10th, and having to listen to the exchange students and the waste of time that took. With the shortened time you now have, I think you really need to spend it towards the constituents concerns. We really need to be able to get this bill through in this session if humanly possible. Please see to it that we are heard in this matter. I for one want it to go through. Raw Milk is very safe if measures are taken carefully. Please do not buy into the myth that it is unsafe. We need to help the farmers as well as the public that want a healthy and safe food.
Enclosed is some information.....PLEASE read it and be informed.

<http://www.raw-milk-facts.com/>

<http://www.drrons.com/benefits-raw-milk.htm>

Thank you for your time.
Sincerely yours,

Connie Duran
24344 Hearthstone Dr.
Chugiak, AK. 99567
jocon@mtaonline.net

Debra Higgins

From: Heather Fair [hoofingitnorth@hotmail.com]
Sent: Monday, February 18, 2008 9:59 PM
To: Rep. Craig Johnson; Rep. Anna Fairclough; Rep. Bob Roses; Rep. Paul Seaton; Rep. Peggy Wilson; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Scott Kawasaki
Subject: *****SPAM***** FW: Alaska HB367 raw milk sales
Importance: High

Members of the Resources Committee, I have am forwarding this message for your review.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
 Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

From: hoofingitnorth@hotmail.com
To: bob.gerlach@alaska.gov
CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; senator_charlie_huggins@legis.state.ak.us; senator_lyda_green@legis.state.ak.us; silvera@mtaonline.net
Subject: RE: Alaska HB367 raw milk sales
Date: Mon, 18 Feb 2008 21:06:05 -0900

Dr. Gerlach,

Thank you for your reply to my email on legalizing the sale of raw milk through House Bill 367. My original message suggested a compromise for the concern of raw milk sales without grading the milk. I read your reply with great interest and I appreciate your support in developing marketing options for my wholesome goats' milk. However, your message seemed to primarily involved food borne illnesses. While I certainly understand and respect your concerns for public health issues, I am saddened to see your view of milk in relation to other food products is apparently skewed. The sale of pasteurized milk is legal in Alaska and it appears to be something you support since you noted that you would support the sale of milk through other venues excluding the sale of the product in its raw state. However, the pasteurization process not only destroys milk's natural nutritional benefits, but also offers an excuse and actually enables dairies to operate in filthy conditions that would not and should not be tolerated in any food industry. I wish to consume only foods that are responsibly produced and handled and I am not willing to support the continued masking of sanitation issues with pasteurization. This is one of the reasons I choose to consume raw milk.

I know and experience the great health benefits of consuming raw milk and I believe these benefits far outweigh the potential risks involved with the product. In fact, my own immune system has been in an extremely depressed state for a number of years, such that I actually had to take an extended medical hiatus from my businesses and career. Yet after many years of research, I very recently purchased my goats specifically to improve my health through the consumption of home-produced, healthy, whole, raw milk, which I safely consume on a daily basis. I did not consider the risks lightly and you need not take my word, as I was pleased to find a plethora of data and proof that in fact, raw milk, when handled appropriately, is safe and nutritious.

I was surprised to read that you are so concerned with potential illnesses from raw milk that you feel you must support the continued prohibition of its sale in Alaska. In fact, there are far more concerns than a dozen illnesses nationwide annually with products like raw eggs, raw meat, raw seafood, even cooked meat,

cooked seafood, and raw vegetables! Serving raw seafood and certain other raw meats for direct consumption, even in restaurants, grocery stores, and convenience stores, is completely legal, yet raw milk, which is intended for raw consumption is illegal. I find this quite intriguing, especially when one considers that over 70% of all commercially produced chicken in America is contaminated with campylobacter bacteria and we've seen our share of e. coli concerns, even on raw spinach! With all the recalls and outbreaks involving legal foods, even those originating from those in wide distribution in our schools and fast food restaurants, are we to outlaw the sale of these products and completely shut down these industries? Is farming and gathering foods on any scale then not worth the economic cost of public illness? What makes milk different and more dangerous from meat, eggs, fish, and vegetables? There are many illnesses to which we are exposed on a daily basis and each of us is affected to varying degrees but we cannot and should not attempt to cleanse our world of these disease. Beyond being futile, it leaves our species at a decided disadvantage in sustainable living. Instead, I believe we should build our own immune systems to compensate for the presence of these everyday pathogens. We, as mammals, evolved drinking raw milk and we have come quite far! Additionally, the vast majority of our modern civilization still consumes raw milk at will with very few attributable illnesses. Thus, the answer is not to shut down and prohibit production of whole raw foods, but rather to educate both producers and consumers on the safe production and handling of raw food products.

I also believe far more people are sickened by processed foods, especially pasteurized and homogenized milk and foods containing preservatives and unnatural chemicals and dyes. The difference, however, is that we have not yet learned to identify these illnesses beyond general malaise or other conditions, probably because they are contributors to other major diseases like obesity, diabetes, heart disease, etc. and because the illnesses likely compound and come on slowly rather than acutely. I also believe it is simpler and better for the patient to identify an acute illness for quick treatment than spend years trying to diagnose a long-term group of symptoms, which may mimic other diseases. I am living proof of this as I have been seriously ill for about eight years now and after meeting with countless specialists within Alaska and in Washington state, I still do not have a diagnosis! My predicament is precisely why I felt it important to return to basics and produce as much of my own food as possible, including raw milk.

You also mentioned your concern for preserving the viability of Alaska's agricultural industry. I am trained as an economist and I understand the importance of public perception, public health and safety, and the growth of a strong support sector that is not highly dependent on natural resources or government, as Alaska's economy has historically been. While I understand your concerns for the dairy industry's sensitive position with only 6 farms remaining, I believe this is an argument for the support of legalizing raw milk sales in Alaska, as it would enable them to continue their operations, possibly even expanding. Additionally, the passing of House Bill 367 would allow many more small farmers to offer their products and garner income from their operations rather than walk the unemployment line or face foreclosure on their farms and their homes in a difficult economy.

I encourage you to review the literature compiled by the Weston A. Price Foundation for their campaign for raw milk (available at <http://realmilk.org>) and find the facts and truth behind the real risk of illness from raw milk versus other legally producing industries. I hope that you will come to understand the importance of making this vital food available to our informed public and reverse your decision against the legal sale of raw milk.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Mon, 18 Feb 2008 08:42:38 -0900
From: bob.gerlach@alaska.gov
Subject: RE: Alaska HB367 raw milk sales
To: hoofingitnorth@hotmail.com
CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
joseph.mclaughlin@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov;

cherie.rice@alaska.gov; franci.havemeister@alaska.gov

Heather,

I find myself in a position that I cannot support the sale of raw milk in the state. The primary problem is that health risk associated with raw milk makes it difficult to endorse its sale or distribution to the public. As you know the very young and very old are the portion of the population that is most at risk for health problems that have been associated with the consumption of raw milk due to their immunocompromised state. There have been various food borne related outbreaks associated with the consumption of raw milk and raw milk products, over a dozen in 2007 alone. Most of the outbreaks occurred in states that allow the sale of raw milk and are traced back to farms that are on a state testing program.

One of the most recent food borne outbreaks associated with raw milk occurred in York, Pennsylvania at Stump Acres Farm. The Pennsylvania Public Health Officials stopped Stump Acres Dairy raw milk sales due to an outbreak of Salmonella in March of 2007. After the first outbreak the raw milk was put back on sale after the dairy farm passed the state's regulatory testing. Raw milk sales were again prohibited several weeks later after a second outbreak of Salmonella was identified. The dairy was allowed to re-open its raw milk market until a third outbreak of Salmonella occurred in July. Even with testing and the utmost care by the producer in the production of the raw milk product could not be kept safe for public consumption.

There is also concern for the negative economic impact on the agricultural industry that such an outbreak has on the public. After a food borne outbreak occurs the public loses trust in agricultural products, especially dairy products, this results in economic losses not just to the farm at the source of the investigation but agriculture in general. The dairy industry in Alaska is at a critical and vulnerable period, there are only 6 dairy farms left in the entire state and South-central Dairy Venture in the process of trying to support the 4 dairies in the Matanuska Valley. We are trying to support the dairy industry in a number of ways, including the promotion of herd health initiatives and disease surveillance programs such as the Johne's Disease Program.

Although I cannot support the sale and distribution of raw milk to the public the staff our office would be willing to work with the Division of Agriculture to research other options for you to market the goat milk you produce on your farm.

Thank you for your email,
Bob Gerlach

Robert F Gerlach
Alaska State Veterinarian
5251 Hinkle Road
Anchorage, AK 99507
907-375-8200
bob.gerlach@alaska.gov

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]
Sent: Thu 2/14/2008 8:39 PM
To: Gerlach, Robert F (DEC); DEC-Commissioner (DEC sponsored); DEC-Deputy. Commissioner (DEC sponsored); Ryan, Kristin J (DEC)
Subject: re: Alaska HB367 raw milk sales

Dr. Gerlach et al,

As an informed consumer and dairy goat owner from the Matanuska Susitna Valley, I have spent some time studying the issue of safely consuming raw milk. I wish to inform you of my support for allowing the legal sale of raw milk in Alaska via HB367, currently before the 2008 Alaska Legislature for consideration. I am asking that the law allow for legal sales of raw milk AT LEAST through direct-to-consumer transactions, for all facilities, regardless of grade or USDA status. I do NOT support a limitation of Grade A status, which would not be achievable or sustainable for most, even for some of those with existing dairies. Thus the stringent Grade A regulations would defeat the original intent of the bill, which included providing continued employment for our existing dairy farmers and encouraging new entrepreneurs to build new businesses based on the legal sale of raw milk.

The aforementioned bill is obviously still in it's infancy and I am aware that there is some opposition to the sale of raw milk. Considering some of the concerns already made apparent, I have a few proposals that may make the bill more palatable to those that currently oppose the issue. For instance, I would support a requirement for regular testing of butterfat, protein, and somatic cell content in exchange for the ability to sell an amount of milk exceeding a suggested lower limit. For instance, some states currently allow sale of ungraded, untested, unpasteurized milk at the farm of up to 100 gallons per month. To provide producers, consumers, and the State with some information on the quality and nutritional content of the milk, I would support a possible compromise of requiring mandatory monthly testing of butterfat, protein, and somatic cell content for sales of over, say, 100 gallons monthly. (For sales under 100 gallons monthly, perhaps these tests could be voluntary.) Such tests are readily available to dairy farmers through the existing Standard Dairy Herd Improvement (DHI) programs.

DHI testing is available through various labs throughout the United States and there are several certified testers already in Alaska. Additionally, I expect there will be a handful more testers certified in short order (myself included). Through this program, dairy farmers have a third party witness at least two consecutive milkings monthly for their entire lactating herd. The testers record the weight of the milk accumulated and also collect a sample of each animals' milk, which is then submitted to a certified lab for butterfat, protein, and somatic cell count testing. The results are recorded and become part of the individual animals' permanently records in cooperation with the American Goat Society, the American Dairy Goat Association, and the USDA and they are readily available for review. In fact, the program is already so accessible and affordable that I and a handful of my fellow dedicated goat breeders already participate. As such, my proposal would be an efficient solution to the concerns related to selling ungraded milk, while avoiding the necessity for the state to implement a new program to provide the testing locally. However, if the State did decide to provide this service through their existing testing labs, it may offer yet another opportunity for economic expansion.

If you would like further information on DHI testing, please feel free to contact me. I know Rick Williams of Sunset Acres Farm and SilverAurora have been working tirelessly on this bill of late and it is interesting to note that he and Suzanne Nevada also participate in DHI testing and have done so for a number of years now. I hope you will join me in the educational process of understanding the benefits of consuming raw milk and eventually support HB367 to become law as proposed.

Heather Fair
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Debra Higgins

From: Heather Fair [hoofingitnorth@hotmail.com]
Sent: Tuesday, February 19, 2008 5:18 PM
To: Gerlach, Robert F (DEC)
Cc: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; silvera@mtaonline.net; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson
Subject: RE: Alaska HB367 raw milk sales
Importance: High
Follow Up Flag: Follow up
Flag Status: Red

Dr. Gerlach, there have in fact been quite a number of peer-reviewed studies conducted on the benefits and potential dangers of raw milk. I refer you to the various publications of:

**Dr. William Campbell Douglass II, M.D.
Aajonus Vonderplanitz, Scientific Nutritional Researcher
Dr. Edward Howell, M.D.
Dr. Weston A. Price, D.D.S.
Peter Elwood, director of the Epidemiology Unit at Landough Hospital in Penarth, South Glamorgan
Dr. Royal Lee, D.D.S., and
Dr. J.E. Crewe with the Mayo Foundation,**

among others, in which they cite several related studies and describe their own research. Additionally, according to Weston A. Price Foundation's Campaign for Raw Milk site, "two articles appearing recently in the prestigious British medical journal, The Lancet, illustrate the ongoing debate on the dangers and merits of raw milk," and there are citations for these articles included (such as those by:

**Winkler, et al, American Journal of Medicine
N. England Journal Medicine
JAMA
Mathews, Et al, The Lancet, B.M. Bernstein presentation at AAMMC Conference
Klagsbrun, et al, J. Surg. Res.
Sheehan & Davis
Sinclair & Crawford
New Zealand Medical Journal
Hollen, Journal Ped. Env. Child. Health
Grulee
Jelliffee & Jelliffee
Wickes
Oski & Bell, American Journal Clin. Nut.
Zikakis, et al, J. Dairy Science
P.R. Meyer, American Journal of Epidemiology
McClure, et al, Cancer Research
Darlington, Enos, et al, JAMA
So. Cal. State Dent. Assoc. J.
Scientific American
J. Food Protection
Indian J. Experimental Biology
Cent. Afr. J. Med.
Eur. J. Pediatr.**

3/3/2008

J. Appi. Microbiol.
 J. Hosp. Infec.
 Curr. Med. Chem.
 Am. J. Physiology.
 Allergy Clin. Immunol.
 American J. Public Health
 British J. Nutrition
 J. Experimental Medicine, and more.

Furthermore, the Weston A. Price Foundation has a point-by-point Powerpoint presentation entitled "Raw Milk and Raw Milk Products: Safety, Health, Economic, and Legal Issues" (available at <http://realmilk.com/ppt/08rawmilk.ppt>) that you may find quite informative. You may also benefit from reviewing the chart of "REPORTED OUTBREAKS OF FOOD BORNE ILLNESS" compiled and "drawn up for a Los Angeles County Board of Supervisors vote on permitting raw milk in the County" (available at <http://www.westonaprice.org/children/rawmilk.html>), an article entitled, "Irradiated Meat: A Sneak Attack on School Lunches" by Monique Mikhail (available at <http://www.westonaprice.org/modernfood/irradiatedmeat.html>), another article entitled, "Wheaty Indiscretions--What Happens to Wheat, from Seed to Storage" by Jen Allbritton, Certified Nutritionist (available at <http://www.westonaprice.org/modernfood/wheatyindiscretions.html>), as well as an article by Sally Fallon, a nutrition researcher and President of the Weston A. Price Foundation, entitled, "Dirty Secrets of the Food Processing Industry" (available at <http://www.westonaprice.org/modernfood/dirty-secrets.html>). If you wish to examine Dr. Douglass' *The Milk Book: How Science is Destroying Nature's Nearly Perfect Food*, I would be happy to loan you my personal copy.

With regard to the "Grade A" status of pasteurized milk, after discussing the process with a number of dairy farmers here in Alaska, I have no faith in the sanitation of this process, especially when I am told that if the tank did not test satisfactorily, BLEACH is added directly to the milk, the inspector waits, and then retests the milk until the bacteria counts are acceptable! This comes DIRECTLY from past Alaskan dairy farmers! While chlorine may be viewed as a harmless substance by many, especially in small doses, is not something I believe should be added to my food to mask sanitation and health issues. Additionally, after reviewing several publications regarding the historical statistics of food-borne illnesses in the United States from items such as deli meats, raw foods (including vegetables), cooked foods, and prepared foods, I also hold no confidence in the current processes and handling practices of various foodstuffs available to the American Public.

Although I hold deep-seated beliefs regarding the safety and benefits of consuming raw milk, in addition to personal anecdotal evidence, these beliefs are centered in factual research. But for many, the simplest issue at hand with legalizing raw milk in Alaska is that informed producers and consumers should have the freedom of choice to distribute and consume milk in its raw state without intervention from the State or other agencies, as is the case in 28 other states in this country. Alaska is known as the "Frontier State" yet our freedoms seem to be limited by misinformed individuals stoking the fires of unrealistic and irrational fears. I believe we should trust the consumer's ability to use common sense and apply reliable information provided to them on the products they consume, rather than instating and maintaining a nanny state to protect people from themselves. I hope this message enlightens you as to the immense volume of data available on the subject and that, in time, you will come to understand and support the sound practices of using clean, raw milk in one's diet.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
 Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Tue, 19 Feb 2008 10:56:08 -0900
 From: bob.gerlach@alaska.gov
 Subject: RE: Alaska HB367 raw milk sales
 To: hoofingitnorth@hotmail.com

CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
 kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov;
 lt.governor@alaska.gov; rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us;
 rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com;
 senator_charlie_huggins@legis.state.ak.us; senator_lyda_green@legis.state.ak.us; silvera@mtaonline.net

Heather,

I appreciate your viewpoint concerning raw milk. Due to the increase risk of food borne disease associated with raw milk I cannot support the sale and distribution of such a product to the public. I realize that there strong supporters and anecdotal reports of the health benefits of raw milk but as of yet there has been no studies published in scientific peer review journals to substantiate the health claims.

The milk produced from dairies in this state is a grade A product. The regulatory process associated with attaining this status involves an inspection of the farm to evaluate the sanitary conditions under which the milk is produced, the farm has to maintain a specified standard. The raw product collect from the farm and is tested to ensure it meets the quality standards set by the FDA. After the milk is pasteurized the product is retested validate the quality prior to distribution to the public. A raw product that does not meet grade A standards is not allowed to be processed, so pasteurization is not used to allow poor quality product to be marketed.

Food products, as such, are problematic with regard to pathogens since they contain nutrients that humans as well as bacteria need to grow. Food has to be handled properly in production, distribution and at the home of the consumer to prevent illnesses associated with these pathogens. Food products are not sterilized prior to sale but they go through a process to reduce the risk of food borne pathogens from being consumed by the public. The pasteurization process is one step in keeping the food in our markets safe.

I want to assure you that I continue to read the scientific literature regarding animal diseases, food borne diseases and public health. I appreciate your comments and opinions.
 Thank you.

Bob Gerlach

Robert F Gerlach VMD
 Alaska State Veterinarian
 5251 Hinkle Road
 Anchorage, AK 99507
 (907) 375-8214 FAX: (907) 929-7335
 Bob.gerlach@alaska.gov

Do you have livestock?

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 Please call (907) 375 8200 to register

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]

Sent: Monday, February 18, 2008 9:06 PM

To: Gerlach, Robert F (DEC)

Cc: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); Rainy4279@aol.com; Rep_Carl_Gatto@legis.state.ak.us; Rep_Mark_Neuman@legis.state.ak.us; Rhonda & Matt Shaul Cranberry Ridge Farm; Rick Williams; Sally Fallon Weston A. Price Foundation; Huggins, Charlie (LAA); Green, Lyda N (LAA); Silveraurora

Subject: RE: Alaska HB367 raw milk sales

Importance: High

Dr. Gerlach,

Thank you for your reply to my email on legalizing the sale of raw milk through House Bill 367. My original message suggested a compromise for the concern of raw milk sales without grading the milk. I read your reply with great interest and I appreciate your support in developing marketing options for my wholesome goats' milk. However, your message seemed to primarily involved food borne illnesses. While I certainly understand and respect your concerns for public health issues, I am saddened to see your view of milk in relation to other food products is apparently skewed. The sale of pasteurized milk is legal in Alaska and it appears to be something you support since you noted that you would support the sale of milk through other venues excluding the sale of the product in its raw state. However, the pasteurization process not only destroys milk's natural nutritional benefits, but also offers an excuse and actually enables dairies to operate

in filthy conditions that would not and should not be tolerated in any food industry. I wish to consume only foods that are responsibly produced and handled and I am not willing to support the continued masking of sanitation issues with pasteurization. This is one of the reasons I choose to consume raw milk.

I know and experience the great health benefits of consuming raw milk and I believe these benefits far outweigh the potential risks involved with the product. In fact, my own immune system has been in an extremely depressed state for a number of years, such that I actually had to take an extended medical hiatus from my businesses and career. Yet after many years of research, I very recently purchased my goats specifically to improve my health through the consumption of home-produced, healthy, whole, raw milk, which I safely consume on a daily basis. I did not consider the risks lightly and you need not take my word, as I was pleased to find a plethora of data and proof that in fact, raw milk, when handled appropriately, is safe and nutritious.

I was surprised to read that you are so concerned with potential illnesses from raw milk that you feel you must support the continued prohibition of its sale in Alaska. In fact, there are far more concerns than a dozen illnesses nationwide annually with products like raw eggs, raw meat, raw seafood, even cooked meat, cooked seafood, and raw vegetables! Serving raw seafood and certain other raw meats for direct consumption, even in restaurants, grocery stores, and convenience stores, is completely legal, yet raw milk, which is intended for raw consumption is illegal. I find this quite intriguing, especially when one considers that over 70% of all commercially produced chicken in America is contaminated with campylobacter bacteria and we've seen our share of e. coli concerns, even on raw spinach! With all the recalls and outbreaks involving legal foods, even those originating from those in wide distribution in our schools and fast food restaurants, are we to outlaw the sale of these products and completely shut down these industries? Is farming and gathering foods on any scale then not worth the economic cost of public illness? What makes milk different and more dangerous from meat, eggs, fish, and vegetables? There are many illnesses to which we are exposed on a daily basis and each of us is affected to varying degrees but we cannot and should not attempt to cleanse our world of these disease. Beyond being futile, it leaves our species at a decided disadvantage in sustainable living. Instead, I believe we should build our own immune systems to compensate for the presence of these everyday pathogens. We, as mammals, evolved drinking raw milk and we have come quite far! Additionally, the vast majority of our modern civilization still consumes raw milk at will with very few attributable illnesses. Thus, the answer is not to shut down and prohibit production of whole raw foods, but rather to educate both producers and consumers on the safe production and handling of raw food products.

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To: hoofingitnorth@hotmail.com
CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
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Thank you for your email,
Bob Gerlach

Robert F Gerlach
Alaska State Veterinarian
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Sent: Thu 2/14/2008 8:39 PM
To: Gerlach, Robert F (DEC); DEC-Commissioner (DEC sponsored); DEC-Deputy Commissioner (DEC sponsored); Ryan, Kristin J (DEC)
Subject: re: Alaska HB367 raw milk sales

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Debra Higgins

From: Silveraurora [silvera@mtaonline.net]
Sent: Tuesday, February 19, 2008 6:48 PM
To: 'Heather Fair'; 'Gerlach, Robert F (DEC)'
Cc: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson.
Subject: *****SPAM***** RE: Alaska HB367 raw milk sales
Importance: High
Follow Up Flag: Follow up
Flag Status: Red

From the Weston Price Foundation in Washington, DC, the public's voice at the Capitol, in support of the right to purchase raw milk – a brochure found at <http://www.westonaprice.org/brochures/RealMilkTrifold.pdf> (please note those items in red)

“Back in the 1920s, Americans could buy fresh raw whole milk, real clabber and buttermilk, luscious naturally yellow butter, many kinds of fresh and aged cheeses, and cream in various thicknesses. Today's milk is accused of causing everything from allergies to cancer, but when Americans could buy Real Milk, these diseases were rare. In fact, Americans considered a supply of high-quality dairy products vital to American security and the economic well-being of the nation.

What's needed today is a return to humane, pasture-based dairying, small-scale traditional processing and direct farm-to-consumer sales.

Galen, Hippocrates, Pliny, Varro, Marcellus Empiricus, Bacchis and Anthimus, leading physicians of their day, all used raw milk in the treatment of disease. During the 1920s, Dr. J. E. Crewe of the Mayo Foundation used a diet of raw milk to cure TB, edema, heart failure, high blood pressure, prostate disease, urinary tract infections, diabetes, kidney disease, chronic fatigue and obesity. Today, in Germany, successful raw milk therapy is provided in many hospitals.

Studies show that children fed raw milk have more resistance to TB than children fed pasteurized milk (*Lancet*, p 1142, 5/8/37); that raw milk is very effective in preventing scurvy and protecting against flu, diphtheria and pneumonia (*Am J Dis Child*, Nov 1917); that raw milk prevents tooth decay, even in children

who eat a lot of sugar (*Lancet*, p 1142, 5/8/37); that raw milk is better than pasteurized milk in promoting growth and calcium absorption (*Ohio Agricultural Experiment Station Bulletin* 8, p 8, 1/33); that a substance present in raw cream (but not in pasteurized cream) prevents joint stiffness and the pain of arthritis (*Annual Review of Biochemistry*, 18:435, 1944); and that children who drink raw milk have fewer allergic skin problems and far less asthma than children who drink pasteurized milk (*Lancet* 2001 358(9288):1129-33)."

I believe that, much like raw meat, raw vegetables, raw eggs, and raw fruits currently available in Alaska's stores, Alaskans have the intelligence to properly handle ANYTHING raw that an Alaskan farmer produces here in our State. By SINGLING OUT raw milk as the ONLY item Alaskans do not have the freedom to purchase is not only an insult to all Alaskans but a removal of our RIGHT TO CHOOSE what we want to eat, and where we can purchase it from. I am in full support of House Bill 367 so that the buying public can go directly to ANY farmer in this state and purchase ANY product that farmer produces with the assumption of liability falling on both parties, much as I have the right to buy my RAW meat, produce, and/or eggs from Carrs, Safeway, Three Bears, Wal Mart, or any other marketer of raw meat, produce, and/or eggs. I believe all containers containing raw milk should have a safe handling label just as raw meat has – that the consumer be instructed how to wash hands, use clean utensils and surfaces, and properly prepare that raw milk for use. If someone wants to buy fresh raw milk and go home and pasteurize it themselves in their own pasteurizer in their own kitchen, then THAT SHOULD BE THEIR RIGHT. Alaskans should retain the right to purchase and prepare any product purchased directly from the farmer in this state. The population of Alaska supports Alaskan produced products, and the population of Alaska supports the local economy. They would like to have the SAME RIGHTS granted to other free citizens of our democracy in 28 other US states where the public CAN purchase raw milk ON FARM. WE should be at the FOREFRONT of the liberty of our citizens in this state to retain the right of choice, instead we are SO far behind what 28 other states already realize – when the public is given a choice, they would much rather go to the farm, look at the animals, see the care that goes into those animals, and buy products from the people that produce them rather than those produced by faceless corporations more than 1300 air miles away. We want to support the agricultural industry and economy of Alaska and this includes the right to buy ANY RAW PRODUCT FROM ALASKAN FARMERS, including raw milk.

There are thousands of people in Alaska being made aware of this bill, and are being told to keep a watchful eye on their representatives in the House and Senate of Alaska as to how they will vote for or against this issue. These are not the handful of farmers who are producing the raw milk who have little to no effect or voice on the decisions of our House and Senate, instead these are the people of Alaska who are most interested in protecting their rights that, until recently, they never knew they lost back when our state decided years ago that raw milk was a 'health hazard' and that the people of Alaska were too stupid to buy anything but pasteurized cows milk shipped up from the lower-48 in convenient and pretty plastic or cardboard jugs or boxes. The largest pool of interested buyers are in ANCHORAGE where half of the states population resides. If our House and Senate representatives will only realize that the voting public is in favor of the right to purchase anything raw from any farmer here in the state, then the 89 page Power Point Rebuttal to the FDA's Anti-Raw milk Power Point Presentation found at <http://realmilk.com/ppt/08rawmilk.ppt> should be part of one of their evening's reading material. Many of us in our 40's and 50's realize now that what we may have been taught in college back in the 70's is no longer correct and up to date information. With the huge upsurge in Asthma, Crone's disease, cancers, Autism, and other health problems, what was once accepted conclusions and guidelines back in the 70's is no longer applicable. We NOW KNOW the safest products to consume are not those items that were packed in some warehouse or facility many weeks ago, but in fact those items that are freshest and hand selected from the farm where they are produced. Support Alaskan Growers, support OUR agricultural community and our ECONOMY, let Alaskans go shopping right here and buy whatever products they want to buy INCLUDING RAW MILK DIRECTLY FROM THE FARMER!!

Thank you so much for taking the time to read my thoughts and beliefs. I am proud to be an Alaskan since 1981 and I support those politicians that support my right to choose what is best for me and my family's health and nutritional well-being.

With respect,

3/3/2008

Suzanne Nevada
 District 15
 Wasilla, Alaska
 907-373-2687

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]

Sent: Tuesday, February 19, 2008 5:18 PM

To: Gerlach, Robert F (DEC)

Cc: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4779@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; senator_charlie_huggins@legis.state.ak.us; senator_lyda_green@legis.state.ak.us; silvera@mtaonline.net; artemisdreaming@hotmail.com; rep_anna_fairclough@legis.state.ak.us; rep_craig_johnson@legis.state.ak.us; rep_scott_kawasaki@legis.state.ak.us; representative_bob_roses@legis.state.ak.us; representative_bryce_edgmon@legis.state.ak.us; representative_david_guttenberg@legis.state.ak.us; representative_mike_kelly@legis.state.ak.us; representative_paul_seaton@legis.state.ak.us; representative_peggy_wilson@legis.state.ak.us

Subject: RE: Alaska HB367 raw milk sales

Importance: High

Dr. Gerlach, there have in fact been quite a number of peer-reviewed studies conducted on the benefits and potential dangers of raw milk. I refer you to the various publications of:

Dr. William Campbell Douglass II, M.D.

Aajonus Vonderplanitz, Scientific Nutritional Researcher

Dr. Edward Howell, M.D.

Dr. Weston A. Price, D.D.S.

Peter Elwood, director of the Epidemiology Unit at Landough Hospital in Penarth, South Glamorgan

Dr. Royal Lee, D.D.S., and

Dr. J.E. Crewe with the Mayo Foundation,

among others, in which they cite several related studies and describe their own research. Additionally, according to Weston A. Price Foundation's Campaign for Raw Milk site, "two articles appearing recently in the prestigious British medical journal, The Lancet, illustrate the ongoing debate on the dangers and merits of raw milk," and there are citations for these articles included (such as those by:

Winkler, et al, American Journal of Medicine

N. England Journal Medicine

JAMA

Mathews, Et al, The Lancet, B.M. Bernstein presentation at AAMMC Conference

Klagsbrun, et al, J. Surg. Res.

Sheehan & Davis

Sinclair & Crawford

New Zealand Medical Journal

Hollen, Journal Ped. Env. Child. Health

Grulee

Jelliffee & Jelliffee

Wickes

Oski & Bell, American Journal Clin. Nut.

Zikakis, et al, J. Dairy Science

R. Meyer, American Journal of Epidemiology

McClure, et al, Cancer Research

Darlington, Enos, et al, JAMA

So. Cal. State Dent. Assoc. J.

Scientific American

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J. Food Protection
Indian J. Experimental Biology
Cent. Afr. J. Med.
Eur. J. Pediatr.
Appl. Microbiol.
J. Hosp. Infec.
Curr. Med. Chem.
Am. J. Physiology.
J. Allergy Clin. Immunol.
American J. Public Health
British J. Nutrition
J. Experimental Medicine, and more.

Furthermore, the Weston A. Price Foundation has a point-by-point Powerpoint presentation entitled "Raw Milk and Raw Milk Products: Safety, Health, Economic, and Legal Issues" (available at <http://realmilk.com/ppt/08rawmilk.ppt>) that you may find quite informative. You may also benefit from reviewing the chart of "REPORTED OUTBREAKS OF FOOD BORNE ILLNESS" compiled and "drawn up for a Los Angeles County Board of Supervisors vote on permitting raw milk in the County" (available at <http://www.westonaprice.org/children/rawmilk.html>), an article entitled, "Irradiated Meat: A Sneak Attack on School Lunches" by Monique Mikhail (available at <http://www.westonaprice.org/modernfood/irradiatedmeat.html>), another article entitled, "Wheaty Indiscretions--What Happens to Wheat, from Seed to Storage" by Jen Allbritton, Certified Nutritionist (available at <http://www.westonaprice.org/modernfood/wheatyindiscretions.html>), as well as an article by Sally Fallon, a nutrition researcher and President of the Weston A. Price Foundation, entitled, "Dirty Secrets of the Food Processing Industry" (available at <http://www.westonaprice.org/modernfood/dirty-secrets.html>). If you wish to examine Dr. Douglass' *The Milk Book: How Science is Destroying Nature's Nearly Perfect Food*, I would be happy to loan you my personal copy.

With regard to the "Grade A" status of pasteurized milk, after discussing the process with a number of dairy farmers here in Alaska, I have no faith in the sanitation of this process, especially when I am told that if the tank did not test satisfactorily, BLEACH is added directly to the milk, the inspector waits, and then retests the milk until the bacteria counts are acceptable! This comes DIRECTLY from past Alaskan dairy farmers! While chlorine may be viewed as a harmless substance by many, especially in small doses, it is not something I believe should be added to my food to mask sanitation and health issues. Additionally, after reviewing several publications regarding the historical statistics of food-borne illnesses in the United States from items such as deli meats, raw foods (including vegetables), cooked foods, and prepared foods, I also hold no confidence in the current processes and handling practices of various foodstuffs available to the American Public.

Although I hold deep-seated beliefs regarding the safety and benefits of consuming raw milk, in addition to personal anecdotal evidence, these beliefs are centered in factual research. But for many, the simplest issue at hand with legalizing raw milk in Alaska is that informed producers and consumers should have the freedom of choice to distribute and consume milk in its raw state without intervention from the State or other agencies, as is the case in 28 other states in this country. Alaska is known as the "Frontier State" yet our freedoms seem to be limited by misinformed individuals stoking the fires of unrealistic and irrational fears. I believe we should trust the consumer's ability to use common sense and apply reliable information provided to them on the products they consume, rather than instating and maintaining a nanny state to protect people from themselves. I hope this message enlightens you as to the immense volume of data available on the subject and that, in time, you will come to understand and support the sound practices of using clean, raw milk in one's diet.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
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<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Tue, 19 Feb 2008 10:56:08 -0900
 From: bob.gerlach@alaska.gov
 Subject: RE: Alaska HB367 raw milk sales
 To: hoofingitnorth@hotmail.com

Cc: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; senator_charlie_huggins@legis.state.ak.us; senator_lyda_green@legis.state.ak.us; silvera@mtaonline.net

Heather,

I appreciate your viewpoint concerning raw milk. Due to the increase risk of food borne disease associated with raw milk I cannot support the sale and distribution of such a product to the public. I realize that there strong supporters and anecdotal reports of the health benefits of raw milk but as of yet there has been no studies published in scientific peer review journals to substantiate the health claims.

The milk produced from dairies in this state is a grade A product. The regulatory process associated with attaining this status involves an inspection of the farm to evaluate the sanitary conditions under which the milk is produced, the farm has to maintain a specified standard. The raw product collect from the farm and is tested to ensure it meets the quality standards set by the FDA. After the milk is pasteurized the product is retested validate the quality prior to distribution to the public. A raw product that does not meet grade A standards is not allowed to be processed, so pasteurization is not used to allow poor quality product to be marketed.

Food products, as such, are problematic with regard to pathogens since they contain nutrients that humans as well as bacteria need to grow. Food has to be handled properly in production, distribution and at the home of the consumer to prevent illnesses associated with these pathogens. Food products are not sterilized prior to sale but they go through a process to reduce the risk of food borne pathogens from being consumed by the public. The pasteurization process is one step in keeping the food in our markets safe.

I want to assure you that I continue to read the scientific literature regarding animal diseases, food borne diseases and public health. I appreciate your comments and opinions. Thank you.

Bob Gerlach

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 Alaska State Veterinarian
 5251 Hinkle Road
 Anchorage, AK 99507

(907) 375-8214 FAX: (907) 929-7335

bob.gerlach@alaska.gov

Do you have livestock?

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Please call (907) 375 8200 to register

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]

Sent: Monday, February 18, 2008 9:06 PM

To: Gerlach, Robert F (DEC)

Cc: Mr' aughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); Rainy4279@aol.com; Rep_Carl_Gatto@legis.state.ak.us; Rep_Mark_Neuman@legis.state.ak.us; Rhonda & Matt Shaul Crannberry Ridge Farm; Rick Williams; Sally Fallon Weston A. Price Foundation; Huggins, Charlie (LAA); Green, Lyda N (LAA); Silveraurora

Subject: RE: Alaska HB367 raw milk sales

Importance: High

Dr. Gerlach,

Thank you for your reply to my email on legalizing the sale of raw milk through House Bill 367. My original message suggested a compromise for the concern of raw milk sales without grading the milk. I read your reply with great interest and I appreciate your support in developing marketing options for my wholesome goats' milk. However, your message seemed to primarily involved food borne illnesses. While I certainly understand and respect your concerns for public health issues, I am saddened to see your view of milk in relation to other food products is apparently skewed. The sale of pasteurized milk is legal in Alaska and it appears to be something you support since you noted that you would support the sale of milk through other venues excluding the sale of the product in its raw state. However, the pasteurization process not only destroys milk's natural nutritional benefits, but also offers an excuse and actually enables dairies to

3/3/2008

operate in filthy conditions that would not and should not be tolerated in any food industry. I wish to consume only foods that are responsibly produced and handled and I am not willing to support the continued masking of sanitation issues with pasteurization. This is one of the reasons I choose to consume raw milk.

I know and experience the great health benefits of consuming raw milk and I believe these benefits far outweigh the potential risks involved with the product. In fact, my own immune system has been in an extremely depressed state for a number of years, such that I actually had to take an extended medical hiatus from my businesses and career. Yet after many years of research, I very recently purchased my goats specifically to improve my health through the consumption of home-produced, healthy, whole, raw milk, which I safely consume on a daily basis. I did not consider the risks lightly and you need not take my word, as I was pleased to find a plethora of data and proof that in fact, raw milk, when handled appropriately, is safe and nutritious.

I was surprised to read that you are so concerned with potential illnesses from raw milk that you feel you must support the continued prohibition of its sale in Alaska. In fact, there are far more concerns than a dozen illnesses nationwide annually with products like raw eggs, raw meat, raw seafood, even cooked meat, cooked seafood, and raw vegetables! Serving raw seafood and certain other raw meats for direct consumption, even in restaurants, grocery stores, and convenience stores, is completely legal, yet raw milk, which is intended for raw consumption is illegal. I find this quite intriguing, especially when one considers that over 70% of all commercially produced chicken in America is contaminated with campylobacter bacteria and we've seen our share of e. coli concerns, even on raw spinach! With all the recalls and outbreaks involving legal foods, even those originating from those in wide distribution in our schools and fast food restaurants, are we to outlaw the sale of these products and completely shut down these industries? Is farming and gathering foods on any scale then not worth the economic cost of public illness? What makes milk different and more dangerous from meat, eggs, fish, and vegetables? There are many illnesses to which we are exposed on a daily basis and each of us is affected to varying degrees but we cannot and should not attempt to cleanse our world of these disease. Beyond being futile, it leaves our species at a decided disadvantage in sustainable living. Instead, I believe we should build our own immune systems to compensate for the presence of these everyday pathogens. We, as mammals, evolved drinking raw milk and we have come quite far! Additionally, the vast majority of our modern civilization still consumes raw milk at will with very few attributable illnesses. Thus, the answer is not to shut down and prohibit production of whole raw foods, but rather to educate both producers and consumers on the safe production and handling of raw food products.

I also believe far more people are sickened by processed foods, especially pasteurized and homogenized milk and foods containing preservatives and unnatural chemicals and dyes. The difference, however, is that we have not yet learned to identify these illnesses beyond general malaise or other conditions, probably because they are contributors to other major diseases like obesity, diabetes, heart disease etc. and because the illnesses likely compound and come on slowly rather than acutely. I also believe it is simpler and better for the patient to identify an acute illness for quick treatment than spend years trying to diagnose a long-term group of symptoms, which may mimic other diseases. I am living proof of this as I have been seriously ill for about eight years now and after meeting with countless specialists within Alaska and in Washington state, I still do not have a diagnosis! My predicament is precisely why I felt it important to return to basics and produce as much of my own food as possible, including raw milk.

You also mentioned your concern for preserving the viability of Alaska's agricultural industry. I am trained as an economist and I understand the importance of public perception, public health and safety, and the growth of a strong support sector that is not highly dependent on natural resources or government, as Alaska's economy has historically been. While I understand your concerns for the dairy industry's sensitive position with only 6 farms remaining, I believe this is an argument for the support of legalizing raw milk sales in Alaska, as it would enable them to continue their operations, possibly even expanding. Additionally, the passing of House Bill 367 would allow many more small farmers to offer their products and garner income from their operations rather than walk the unemployment line or face foreclosure on their farms and their homes in a difficult economy.

I encourage you to review the literature compiled by the Weston A. Price Foundation for their campaign for raw milk (available at <http://realmilk.org>) and find the facts and truth behind the real risk of illness from raw milk versus other legally producing industries. I hope that you will come to understand the importance of making this vital food available to our informed public and reverse your decision against the legal sale of raw milk.

Weather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska

3/3/2008

<http://FairSkiesAlaska.com>
<http://AlliSawFarm.com>

Date: Mon, 18 Feb 2008 08:42:38 -0900

From: bob.gerlach@alaska.gov

Subject: RE: Alaska HB367 raw milk sales

To: hoofingitnorth@hotmail.com

CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; joseph.mclaughlin@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov

Heather,

I find myself in a position that I cannot support the sale of raw milk in the state. The primary problem is that health risk associated with raw milk makes it difficult to endorse its sale or distribution to the public. As you know the very young and very old are the portion of the population that is most at risk for health problems that have been associated with the consumption of raw milk due to their immunocomprised state. There have been various food borne related outbreaks associated with the consumption of raw milk and raw milk products, over a dozen in 2007 alone. Most of the outbreaks occurred in states that allow the sale of raw milk and are traced back to farms that are on a state testing program.

One of the most recent food borne outbreaks associated with raw milk occurred in York, Pennsylvania at Stump Acres Farm. The Pennsylvania Public Health Officials stopped Stump Acres Dairy raw milk sales due to an outbreak of Salmonella in March of 2007. After the first outbreak the raw milk was put back on sale after the dairy farm passed the state's regulatory testing. Raw milk sales were again prohibited several weeks later after a second outbreak of Salmonella was identified. The dairy was allowed to re-open its raw milk market until a third outbreak of Salmonella occurred in July. Even with testing and the utmost care by the producer in the production of the raw milk product could not be kept safe for public consumption.

There is also concern for the negative economic impact on the agricultural industry that such an outbreak has on the public. After a food borne outbreak occurs the public loses trust in agricultural products, especially dairy products, this results in economic losses not just to the farm at the source of the investigation but agriculture in general. The dairy industry in Alaska is at a critical and vulnerable period, there are only 6 dairy farms left in the entire state and South-central Dairy Venture in the process of trying to support the 4 dairies in the Matanuska Valley. We are trying to support the dairy industry in a number of ways, including the promotion of herd health initiatives and disease surveillance programs such as the Johne's Disease Program.

Although I cannot support the sale and distribution of raw milk to the public the staff our office would be willing to work with the Division of Agriculture to research other options for you to market the goat milk you produce on your farm.

Thank you for your email,
Bob Gerlach

Robert F Gerlach
Alaska State Veterinarian
5251 Hinkle Road
Anchorage, AK 99507
907-375-8200
bob.gerlach@alaska.gov

From: Heather Fair [<mailto:hoofingitnorth@hotmail.com>]

Sent: Thu 2/14/2008 8:39 PM

To: Gerlach, Robert F (DEC); DEC-Commissioner (DEC sponsored); DEC-Deputy. Commissioner (DEC sponsored); Ryan,

3/3/2008

Kristin J (DEC)

Subject: re: Alaska HB367 raw milk sales

Dr. Gerlach et al,

As an informed consumer and dairy goat owner from the Matanuska Susitna Valley, I have spent some time studying the issue of safely consuming raw milk. I wish to inform you of my support for allowing the legal sale of raw milk in Alaska via HB367, currently before the 2008 Alaska Legislature for consideration. I am asking that the law allow for legal sales of raw milk AT LEAST through direct-to-consumer transactions, for all facilities, regardless of grade or USDA status. I do NOT support a limitation of Grade A status, which would not be achievable or sustainable for most, even for some of those with existing dairies. Thus the stringent Grade A regulations would defeat the original intent of the bill, which included providing continued employment for our existing dairy farmers and encouraging new entrepreneurs to build new businesses based on the legal sale of raw milk.

The aforementioned bill is obviously still in it's infancy and I am aware that there is some opposition to the sale of raw milk. Considering some of the concerns already made apparent, I have a few proposals that may make the bill more palatable to those that currently oppose the issue. For instance, I would support a requirement for regular testing of butterfat, protein, and somatic cell content in exchange for the ability to sell an amount of milk exceeding a suggested lower limit. For instance, some states currently allow sale of ungraded, untested, unpasteurized milk at the farm of up to 100 gallons per month. To provide producers, consumers, and the State with some information on the quality and nutritional content of the milk, I would support a possible compromise of requiring mandatory monthly testing of butterfat, protein, and somatic cell content for sales of over, say, 100 gallons monthly. (For sales under 100 gallons monthly, perhaps these tests could be voluntary.) Such tests are readily available to dairy farmers through the existing Standard Dairy Herd Improvement (DHI) programs.

DHI testing is available through various labs throughout the United States and there are several certified testers already in Alaska. Additionally, I expect there will be a handful more testers certified in short order (myself included). Through this program, dairy farmers have a third party witness at least two consecutive milkings monthly for their entire lactating herd. The testers record the weight of the milk accumulated and also collect a sample of each animals' milk, which is then submitted to a certified lab for butterfat, protein, and somatic cell count testing. The results are recorded and become part of the individual animals' permanently records in cooperation with the American Goat Society, the American Dairy Goat Association, and the USDA and they are readily available for review. In fact, the program is already so accessible and affordable that I and a handful of my fellow dedicated goat breeders already participate. As such, my proposal would be an efficient solution to the concerns related to selling ungraded milk, while avoiding the necessity for the state to implement a new program to provide the testing locally. However, if the State did decide to provide this service through their existing testing labs, it may offer yet another opportunity for economic expansion.

If you would like further information on DHI testing, please feel free to contact me. I know Rick Williams of Sunset Acres Farm and SilverAurora have been working tirelessly on this bill of late and it is interesting to note that he and Suzanne Nevada also participate in DHI testing and have done so for a number of years now. I hope you will join me in the educational process of understanding the benefits of consuming raw milk and eventually support HB367 to become law as proposed.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

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3/3/2008

Debra Higgins

From: Sue Ann Kelly [ridgebacks@alaska.com]
Sent: Tuesday, February 19, 2008 8:56 PM
To: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; Rayna Fritcher; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson
Subject: Alaska HB367 Raw Milk Sales
Follow Up Flag: Follow up
Flag Status: Red

I fully support the passage of this Bill, to allow Alaskan citizens to purchase raw milk directly from local farmers and/or grocery stores.

Prior to moving to Alaska in 1999 from California, I enjoyed the freedom to purchase and consume raw milk from grocery and health food stores, and immensely enjoyed the health benefits attained therefrom. Having been born with JRA, a condition that affects my body's use of calcium, the availability of raw milk led to many years of decent mobility, which is --believe me-- the only thing I miss about California. I would, however, dearly love to be able to both enjoy my 'adopted' home state of Alaska AND be able to walk well!

Please give this bill your full consideration, and I personally hope you will give it your support as well. Your constituents are responsible enough to handle raw milk!

Sue Ann Kelly
5924 E. Fireweed Dr.
Wasilla, AK 99654
907/357-7884

"The worst thing that can happen to a good cause is, not to be skillfully attacked, but to be ineptly defended." -- Fredrick Bastiat

Debra Higgins

From: housemajority_email@housemajority.org
Sent: Tuesday, February 19, 2008 11:26 PM
To: Rep. Craig Johnson
Subject: Alaska HB367 Raw Milk Sales

Follow Up Flag: Follow up
Flag Status: Red

From: ridgebacks@alaska.com

I fully support the passage of this Bill, to allow Alaskan citizens to purchase raw milk directly from local farmers and/or grocery stores.

Prior to moving to Alaska in 1999 from California, I enjoyed the freedom to purchase and consume raw milk from grocery and health food stores, and immensely enjoyed the health benefits attained therefrom. Having been born with JRA, a condition that affects my body's use of calcium, the availability of raw milk led to many years of decent mobility, which is --believe me-- the only thing I miss about California. I would, however, dearly love to be able to both enjoy my 'adopted' home state of Alaska AND be able to walk well!

Please give this bill your full consideration, and I personally hope you will give it your support as well. Your constituents are responsible enough to handle raw milk!

Sue Ann Kelly
5924 E. Fireweed Dr.
Wasilla, AK 99654
907/357-7884

~ Sue Ann Kelly
Zip Code: 99654

+-----+
DO NOT REPLY TO THIS EMAIL if you want to correspond with this author.
If suspected Spam please forward to: support@housemajority.org
+-----+

Debra Higgins

From: Heather Fair [hoofingitnorth@hotmail.com]
Sent: Friday, February 22, 2008 6:43 PM
To: bob.gerlach@alaska.gov
Cc: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.haven.eister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; silvera@mtaonline.net; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson
Subject: RE: Alaska HB367 raw milk sales
Importance: High
Follow Up Flag: Follow up
Flag Status: Red

Dr. Gerlach,

Your last message mentioned an alleged outbreak of salmonella at Stump Acres Farm in Pennsylvania. I did a little research on this incident and found it interesting that according to Weston A. Price Foundation's article entitled, "FDA and CDC Bias Against Raw Milk--No Facts Provided in Recent Reminder about Raw Milk Consumption" (available at <http://www.westonaprice.org/press/press-12mar07-fda-cdc-raw-milk-reminder.html>), "A more recent example is the March 2, 2007, recall and warning against "Tainted Raw Milk Sold by a York County Dairy," also in Pennsylvania. Stump Acres Dairy was "linked" to two cases in a *Salmonella* outbreak. Although none of the dairy's remaining 250 customers showed signs of illness, Stump Acres Dairy was ordered to suspend sales. Cultures subsequently taken from the dairy and the milk tested negative for *Salmonella* and the dairy has reopened." Additionally, the article discusses a number of alleged cases of infections stemming from raw milk consumption and goes on to cite, "Over the past eight years, Organic Pastures Dairy of Fresno, California has sold over 40 million servings of raw milk without one case of illness; during the same period the California Department of Food and Agriculture has issued at least 19 recalls of pasteurized milk products in California. Frequent testing by Organic Pastures, the state of California, and the veterinary departments of local universities has failed to detect even a single human pathogen in the milk.

"Yet in September 2006, after four children who had consumed raw milk and also raw spinach or sushi became ill, state officials ordered the dairy to shut down. All Organic Pastures products were recalled. Officials performed over 2,000 tests of the entire dairy operation, including swabs taken from the 300 cows, the farm, the manure and the equipment, without finding a single pathogen. The raw dairy products are now back on store shelves, yet many state health officials continue to report that Organic Pasture's raw milk caused illness due to *E. coli*."

The article goes on to state, "While all dairy (pasteurized and raw) constitutes less than 1 percent of all reported food borne illnesses, the FDA along with the CDC, continue to misuse, manipulate, and suppress data to frighten the public. Their recent 'reminder' against drinking raw milk is no exception," reports Ruth Ann Foster, a North Carolina volunteer chapter leader for the Foundation. "In the majority of cases it is only a coincidence that the individual(s) happened to consume raw milk. For many foodborne outbreaks associated with raw milk, there are frequently a large number of sick individuals who did not consume any raw milk. Still, health officials disregard this important fact and blame the milk. When the FDA, CDC, and state health officials target raw milk, they distract themselves from isolating the true source of illness. The risk of foodborne illness is far greater for many other foods." "Between 1990 and 2004, a CSPI (Center for Science in the Public Interest) report shows a much greater risk from consuming the following foods:

31,496 illnesses, 639 outbreaks from produce (38%)
 16,280 illnesses, 541 outbreaks from poultry (20%)
 13,220 illnesses, 467 outbreaks from beef (16%)
 11,027 illnesses, 341 outbreaks from eggs (13%)
 9,969 illnesses, 984 outbreaks from seafood (12%)"

3/3/2008

Furthermore, the article cites specific issues with campylobacter, salmonella, e. coli, and other bacteria commonly found on other foods excluding raw milk that account for an estimated 9,200,000 cases of food-borne illness annually.

It may also surprise you to know that, "PASTEURIZED milk has been the source of many widespread outbreaks. A total of some of the documented outbreaks due to PASTEURIZED milk over the past few decades is 239,884 cases and 620 deaths.

"The nation's largest recorded outbreak of *Salmonella* was due to PASTEURIZED milk contaminated with antibiotic-resistant *Salmonella typhimurium*. The outbreak, which occurred between June 1984 and April 1985 sickened over 200,000 and caused 18 deaths. Disturbingly, the CDC did not issue a specific *Morbidity and Mortality Weekly Report* for this outbreak; information must be gleaned from other reports published in the *FDA Consumer* and the *Journal of the American Medical Association*.

"A 2004 outbreak in Pennsylvania and New Jersey involved multidrug-resistant *Salmonella typhimurium* infection from milk contaminated after pasteurization.

"Despite numerous outbreaks due to pasteurized milk, neither the FDA nor the CDC has ever issued a warning against consuming pasteurized milk. Pasteurization is not a guarantee; pasteurized milk is not sterile. The FDA permits the presence of up to 20,000 bacteria /ml and 10 *E.coli*/ml in milk after the pasteurization process has been completed.

"Because pasteurization destroys probiotics (good bacteria), any harmful bacteria present in the milk after pasteurization can and will flourish. On the other hand, published research shows that good bacteria and many other components in raw milk actually destroy pathogens added to the milk."

Finally, with regard to your claim that there have been no studies published in peer-reviewed scientific journals regarding the health benefits of consuming raw milk, in addition to the numerous citations I provided you in my last message, the aforementioned article tackles this myth directly, stating, "The FDA/CDC reminder claims that "numerous studies" show no nutritional difference between raw and pasteurized milk. The reference provided for these "numerous studies" is a single 1984 article, "Unpasteurized milk: a health fetish," by Dr. ME Potter, in which Potter creatively misinterprets a 1946 study Dr. Francis Pottenger conducted for a dental journal. Dr. Francis Pottenger's studies on cats showed that feeding of pasteurized milk to cats resulted in widespread disease leading to infertility and early death by the third generation; cats fed raw milk remained disease-free and healthy throughout the length of the experiment, which lasted for several generations. "The FDA/CDC "reminder" provides no additional references on the comparative nutritional benefits of raw and pasteurized milk. Requests to the FDA for additional references have not been answered.

A 2006 study published in the *Journal of Allergy and Clinical Immunology* reported that childhood consumption of unpasteurized milk resulted in large reductions in the incidence of asthma, eczema and hay fever. Blood tests revealed that drinking raw milk cuts levels of histamine, a chemical produced by the cells in response to an allergen, by more than 50 percent. This study corroborates numerous reports of asthma in children--a life-threatening condition that is increasing in frequency--clearing up after the introduction of raw milk into the diet.

"By contrast, several studies have linked asthma and allergies with the consumption of pasteurized milk. Increasing intolerance to processed milk explains the relentless decline in processed milk consumption in the US, at 1 percent per year. "Fewer and fewer people can tolerate commercial milk," states Fallon. "Pasteurization distorts the delicate protein compounds in milk. The body recognizes these warped components as foreign and mounts an energy-sapping immune response."

"Animal and human studies carried out in the early part of the century showed that raw milk was superior to pasteurized in building strong bones and teeth, promoting optimal growth and development, and protecting against disease."

I know you are interested in the truth about raw milk and protecting our public's safety and I am confident that you will review this important article in its entirety. Thank you for your attention to this important matter.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

From: hoofingitnorth@hotmail.com
To: bob.gerlach@alaska.gov
CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov;
lt.governor@alaska.gov; rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us;
rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com;
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artemisdreaming@hotmail.com; rep_anna_fairclough@legis.state.ak.us;
 rep_craig_johnson@legis.state.ak.us; rep_scott_kawasaki@legis.state.ak.us;
 representative_bob_roses@legis.state.ak.us; representative_bryce_edgmon@legis.state.ak.us;
 representative_david_guttenberg@legis.state.ak.us; representative_mike_kelly@legis.state.ak.us;
 representative_paul_seaton@legis.state.ak.us; representative_peggy_wilson@legis.state.ak.us
 Subject: RE: Alaska HB367 raw milk sales
 Date: Tue, 19 Feb 2008 17:18:14 -0900

Dr. Gerlach, there have in fact been quite a number of peer-reviewed studies conducted on the benefits and potential dangers of raw milk. I refer you to the various publications of:

Dr. William Campbell Douglass II, M.D.
Aajonus Vonderplanitz, Scientific Nutritional Researcher
Dr. Edward Howell, M.D.
Dr. Weston A. Price, D.D.S.
Peter Elwood, director of the Epidemiology Unit at Landough Hospital in Penarth, South Glamorgan
Dr. Royal Lee, D.D.S., and
Dr. J.E. Crewe with the Mayo Foundation,

among others, in which they cite several related studies and describe their own research. Additionally, according to Weston A. Price Foundation's Campaign for Raw Milk site, "two articles appearing recently in the prestigious British medical journal, The Lancet, illustrate the ongoing debate on the dangers and merits of raw milk," and there are citations for these articles included (such as those by:

Winkler, et al, American Journal of Medicine
N. England Journal Medicine
JAMA
Mathews, Et al, The Lancet, B.M. Bernstein presentation at AAMMC Conference
Klagsbrun, et ai, J. Surg. Res.
Sheehan & Davis
Sinclair & Crawford
New Zealand Medical Journal
Hollen, Journal Ped. Env. Child. Health
Grulee
Jelliffee & Jelliffee
Wickes
Oski & Bell, American Journal Clin. Nut.
Zikakis , et al, J. Dairy Science
P.R. Meyer, American Journal of Epidemiology
McClure, et al, Cancer Research
Darlington, Enos, et al, JAMA
So. Cal. State Dent. Assoc. J.
Scientific American
J. Food Protection
Indian J. Experimental Biology
Cent. Afr. J. Med.
Eur. J. Pediatr.
J. Appl. Microbiol.
J. Hosp. Infec.
Curr. Med. Chem.
Am. J. Physiology.
J. Allergy Clin. Immunol.
American J. Public Health
British J. Nutrition
J. Experimental Medicine, and more.

Furthermore, the Weston A. Price Foundation has a point-by-point Powerpoint presentation

entitled "**Raw Milk and Raw Milk Products: Safety, Health, Economic, and Legal Issues**" (available at <http://realmilk.com/ppt/08rawmilk.ppt>) that you may find quite informative. You may also benefit from reviewing the chart of "**REPORTED OUTBREAKS OF FOOD BORNE ILLNESS**" compiled and "drawn up for a Los Angeles County Board of Supervisors vote on permitting raw milk in the County" (available at <http://www.westonaprice.org/children/rawmilk.html>), an article entitled, "**Irradiated Meat: A Sneak Attack on School Lunches**" by Monique Mikhail (available at <http://www.westonaprice.org/modernfood/irradiatedmeat.html>), another article entitled, "**Wheaty Indiscretions--What Happens to Wheat, from Seed to Storage**" by Jen Allbritton, Certified Nutritionist (available at <http://www.westonaprice.org/modernfood/wheatyindiscretions.html>), as well as an article by Sally Fallon, a nutrition researcher and President of the Weston A. Price Foundation, entitled, "**Dirty Secrets of the Food Processing Industry**" (available at <http://www.westonaprice.org/modernfood/dirty-secrets.html>). If you wish to examine Dr. Douglass' *The Milk Book: How Science is Destroying Nature's Nearly Perfect Food*, I would be happy to loan you my personal copy.

With regard to the "Grade A" status of pasteurized milk, after discussing the process with a number of dairy farmers here in Alaska, I have no faith in the sanitation of this process, especially when I am told that if the tank did not test satisfactorily, BLEACH is added directly to the milk, the inspector waits, and then retests the milk until the bacteria counts are acceptable! This comes DIRECTLY from past Alaskan dairy farmers! While chlorine may be viewed as a harmless substance by many, especially in small doses, it is not something I believe should be added to my food to mask sanitation and health issues. Additionally, after reviewing several publications regarding the historical statistics of food-borne illnesses in the United States from items such as deli meats, raw foods (including vegetables), cooked foods, and prepared foods, I also hold no confidence in the current processes and handling practices of various foodstuffs available to the American Public.

Although I hold deep-seated beliefs regarding the safety and benefits of consuming raw milk, in addition to personal anecdotal evidence, these beliefs are centered in factual research. But for many, the simplest issue at hand with legalizing raw milk in Alaska is that informed producers and consumers should have the freedom of choice to distribute and consume milk in its raw state without intervention from the State or other agencies, as is the case in 28 other states in this country. Alaska is known as the "Frontier State" yet our freedoms seem to be limited by misinformed individuals stoking the fires of unrealistic and irrational fears. I believe we should trust the consumer's ability to use common sense and apply reliable information provided to them on the products they consume, rather than instating and maintaining a nanny state to protect people from themselves. I hope this message enlightens you as to the immense volume of data available on the subject and that, in time, you will come to understand and support the sound practices of using clean, raw milk in one's diet.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
 Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Tue, 19 Feb 2008 10:56:08 -0900
 From: bob.gerlach@alaska.gov
 Subject: RE: Alaska HB367 raw milk sales
 To: hoofingitnorth@hotmail.com
 CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
 kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov;
 franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com;
 rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net;
 rqw@mtaonline.net; safallon@aol.com; senator_charlie_huggins@legis.state.ak.us;

senator_lyda_green@legis.state.ak.us; silvera@mtaonline.net

Heather,

I appreciate your viewpoint concerning raw milk. Due to the increase risk of food borne disease associated with raw milk I cannot support the sale and distribution of such a product to the public. I realize that there strong supporters and anecdotal reports of the health benefits of raw milk but as of yet there has been no studies published in scientific peer review journals to substantiate the health claims

The milk produced from dairies in this state is a grade A product. The regulatory process associated with attaining this status involves an inspection of the farm to evaluate the sanitary conditions under which the milk is produced, the farm has to maintain a specified standard. The raw product collect from the farm and is tested to ensure it meets the quality standards set by the FDA. After the milk is pasteurized the product is retested validate the quality prior to distribution to the public. A raw product that does not meet grade A standards is not allowed to be processed, so pasteurization is not used to allow poor quality product to be marketed.

Food products, us such, are problematic with regard to pathogens since they contain nutrients that humans as well as bacteria need to grow. Food has to be handled properly in production, distribution and at the home of the consumer to prevent illnesses associated with these pathogens. Food products are not sterilized prior to sale but they go through a process to reduce the risk of food borne pathogens from being consumed by the public. The pasteurization process is one step in keeping the food in our markets safe.

I want to assure you that I continue to read the scientific literature regarding animal diseases, food borne diseases and public health. I appreciate your comments and opinions.
Thank you.

Bob Gerlach

Robert F Gerlach VMD
Alaska State Veterinarian
5251 Hinkle Road
Anchorage, AK 99507
(907) 375-8214 FAX: (907) 929-7335

Bob.gerlach@alaska.gov

Do you have livestock?

You need a premises identification number.

Please call (907) 375 8200 to register

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]

Sent: Monday, February 18, 2008 9:06 PM

To: Gerlach, Robert F (DEC)

Cc: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); Rainy4279@aol.com;

Rep_Carl_Gatto@legis.state.ak.us; Rep_Mark_Neuman@legis.state.ak.us; Rhonda & Matt Shaul Crannberry Ridge Farm; Rick Williams; Sally Fallon Weston A. Price Foundation; Huggins, Charlie (LAA); Green, Lyda N (LAA); Silveraurora

Subject: RE: Alaska HB367 raw milk sales

Importance: High

Dr. Gerlach,

Thank you for your reply to my email on legalizing the sale of raw milk through House Bill 367. My original message suggested a compromise for the concern of raw milk sales without grading the milk. I read your reply with great interest and I appreciate your support in developing marketing options for my wholesome goats' milk. However, your message seemed to primarily involved food borne illnesses. While I certainly understand and respect your concerns for public health issues, I am saddened to see your view of milk in relation to other food products is apparently skewed. The sale of pasteurized milk is legal in Alaska and it appears to be something you support since you noted that you would support the sale of milk through other venues excluding the sale of the product in its raw state. However, the pasteurization process not only destroys milk's natural nutritional benefits, but also offers an excuse and actually enables dairies to operate in filthy conditions that would not and should not be tolerated in any food industry. I wish to consume only foods that are responsibly

3/3/2008

produced and handled and I am not willing to support the continued masking of sanitation issues with pasteurization. This is one of the reasons I choose to consume raw milk.

I know and experience the great health benefits of consuming raw milk and I believe these benefits far outweigh the potential risks involved with the product. In fact, my own immune system has been in an extremely depressed state for a number of years, such that I actually had to take an extended medical hiatus from my businesses and career. Yet after many years of research, I very recently purchased my goats specifically to improve my health through the consumption of home-produced, healthy, whole, raw milk, which I safely consume on a daily basis. I did not consider the risks lightly and you need not take my word, as I was pleased to find a plethora of data and proof that in fact, raw milk, when handled appropriately, is safe and nutritious.

I was surprised to read that you are so concerned with potential illnesses from raw milk that you feel you must support the continued prohibition of its sale in Alaska. In fact, there are far more concerns than a dozen illnesses nationwide annually with products like raw eggs, raw meat, raw seafood, even cooked meat, cooked seafood, and raw vegetables! Serving raw seafood and certain other raw meats for direct consumption, even in restaurants, grocery stores, and convenience stores, is completely legal, yet raw milk, which is intended for raw consumption is illegal. I find this quite intriguing, especially when one considers that over 70% of all commercially produced chicken in America is contaminated with campylobacter bacteria and we've seen our share of e. coli concerns, even on raw spinach! With all the recalls and outbreaks involving legal foods, even those originating from those in wide distribution in our schools and fast food restaurants, are we to outlaw the sale of these products and completely shut down these industries? Is farming and gathering foods on any scale then not worth the economic cost of public illness? What makes milk different and more dangerous from meat, eggs, fish, and vegetables? There are many illnesses to which we are exposed on a daily basis and each of us is affected to varying degrees but we cannot and should not attempt to cleanse our world of these disease. Beyond being futile, it leaves our species at a decided disadvantage in sustainable living. Instead, I believe we should build our own immune systems to compensate for the presence of these everyday pathogens. We, as mammals, evolved drinking raw milk and we have come quite far! Additionally, the vast majority of our modern civilization still consumes raw milk at will with very few attributable illnesses. Thus, the answer is not to shut down and prohibit production of whole raw foods, but rather to educate both producers and consumers on the safe production and handling of raw food products.

I also believe far more people are sickened by processed foods, especially pasteurized and homogenized milk and foods containing preservatives and unnatural chemicals and dyes. The difference, however, is that we have not yet learned to identify these illnesses beyond general malaise or other conditions, probably because they are contributors to other major diseases like obesity, diabetes, heart disease, etc. and because the illnesses likely compound and come on slowly rather than acutely. I also believe it is simpler and better for the patient to identify an acute illness for quick treatment than spend years trying to diagnose a long-term group of symptoms, which may mimic other diseases. I am living proof of this as I have been seriously ill for about eight years now and after meeting with countless specialists within Alaska and in Washington state, I still do not have a diagnosis! My predicament is precisely why I felt it important to return to basics and produce as much of my own food as possible, including raw milk.

You also mentioned your concern for preserving the viability of Alaska's agricultural industry. I am trained as an economist and I understand the importance of public perception, public health and safety, and the growth of a strong support sector that is not highly dependent on natural resources or government, as Alaska's economy has historically been. While I understand your concerns for the dairy industry's sensitive position with only 6 farms remaining, I believe this is an argument for the support of legalizing raw milk sales in Alaska, as it would enable them to continue their operations, possibly even expanding. Additionally, the passing of House Bill 367 would allow many more small farmers to offer their products and garner income from their operations rather than walk the unemployment line or face

foreclosure on their farms and their homes in a difficult economy.

I encourage you to review the literature compiled by the Weston A. Price Foundation for their campaign for raw milk (available at <http://realmilk.org>) and find the facts and truth behind the real risk of illness from raw milk versus other legally producing industries. I hope that you will come to understand the importance of making this vital food available to our informed public and reverse your decision against the legal sale of raw milk.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw F₂
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Mon, 18 Feb 2008 08:42:38 -0900
From: bob.gerlach@alaska.gov
Subject: RE: Alaska HB367 raw milk sales
To: hoofingitnorth@hotmail.com
CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov;
dan.easton@alaska.gov; joseph.mclaughlin@alaska.gov;
kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov;
franci.havemeister@alaska.gov

Heather,

I find myself in a position that I cannot support the sale of raw milk in the state. The primary problem is that health risk associated with raw milk makes it difficult to endorse its sale or distribution to the public. As you know the very young and very old are the portion of the population that is most at risk for health problems that have been associated with the consumption of raw milk due to their immunocompromised state. There have been various food borne related outbreaks associated with the consumption of raw milk and raw milk products, over a dozen in 2007 alone. Most of the outbreaks occurred in states that allow the sale of raw milk and are traced back to farms that are on a state testing program.

One of the most recent food borne outbreaks associated with raw milk occurred in York, Pennsylvania at Stump Acres Farm. The Pennsylvania Public Health Officials stopped Stump Acres Dairy raw milk sales due to an outbreak of Salmonella in March of 2007. After the first outbreak the raw milk was put back on sale after the dairy farm passed the state's regulatory testing. Raw milk sales were again prohibited several weeks later after a second outbreak of Salmonella was identified. The dairy was allowed to re-open its raw milk market until a third outbreak of Salmonella occurred in July. Even with testing and the utmost care by the producer in the production of the raw milk product could not be kept safe for public consumption.

There is also concern for the negative economic impact on the agricultural industry that such an outbreak has on the public. After a food borne outbreak occurs the public loses trust in agricultural products, especially dairy products, this results in economic losses not just to the farm at the source of the investigation but agriculture in general. The dairy industry in Alaska is at a critical and vulnerable period, there are only 6 dairy farms left in the entire state and South-central Dairy Venture in the process of

trying to support the 4 dairies in the Matanuska Valley. We are trying to support the dairy industry in a number of ways, including the promotion of herd health initiatives and disease surveillance programs such as the Johne's Disease Program.

Although I cannot support the sale and distribution of raw milk to the public the staff our office would be willing to work with the Division of Agriculture to research other options for you to market the goat milk you produce on your farm.

Thank you for your email,
Bob Gerlach

Robert F Gerlach
Alaska State Veterinarian
5251 Hinkle Road
Anchor age, AK 99507
907-375-8200
bob.gerlach@alaska.gov

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]
Sent: Thu 2/14/2008 8:39 PM
To: Gerlach, Robert F (DEC); DEC-Commissioner (DEC sponsored); DEC-Deputy. Commissioner (DEC sponsored); Ryan, Kristin J (DEC)
Subject: re: Alaska HB367 raw milk sales

Dr. Gerlach et al,

As an informed consumer and dairy goat owner from the Matanuska Susitna Valley, I have spent some time studying the issue of safely consuming raw milk. I wish to inform you of my support for allowing the legal sale of raw milk in Alaska via HB367, currently before the 2008 Alaska Legislature for consideration. I am asking that the law allow for legal sales of raw milk AT LEAST through direct-to-consumer transactions, for all facilities, regardless of grade or USDA status. I do NOT support a limitation of Grade A status, which would not be achievable or sustainable for most, even for some of those with existing dairies. Thus the stringent Grade A regulations would defeat the original intent of the bill, which included providing continued employment for our existing dairy farmers and encouraging new entrepreneurs to build new businesses based on the legal sale of raw milk.

The aforementioned bill is obviously still in it's infancy and I am aware that there is some opposition to the sale of raw milk. Considering some of the concerns already made apparent, I have a few proposals that may make the bill more palatable to those that currently oppose the issue. For instance, I would support a requirement for regular testing of butterfat, protein, and somatic cell content in exchange for the ability to sell an amount of milk exceeding a suggested lower limit. For instance, some states currently allow sale of ungraded, untested, unpasteurized milk at the farm of up to 100 gallons per month. To provide producers, consumers, and the State with some information on the quality and nutritional content of the milk, I would support a possible compromise of requiring mandatory monthly testing of butterfat, protein, and somatic cell content for sales of over, say, 100 gallons monthly. (For sales under 100 gallons monthly, perhaps these tests could be voluntary.) Such tests are readily available to dairy farmers through the existing Standard Dairy Herd Improvement

(DHI) programs.

DHI testing is available through various labs throughout the United States and there are several certified testers already in Alaska. Additionally, I expect there will be a handful more testers certified in short order (myself included). Through this program, dairy farmers have a third party witness at least two consecutive milkings monthly for their entire lactating herd. The testers record the weight of the milk accumulated and also collect a sample of each animals' milk, which is then submitted to a certified lab for butterfat, protein, and somatic cell count testing. The results are recorded and become part of the individual animals' permanently records in cooperation with the American Goat Society, the American Dairy Goat Association, and the USDA and they are readily available for review. In fact, the program is already so accessible and affordable that I and a handful of my fellow dedicated goat breeders already participate. As such, my proposal would be an efficient solution to the concerns related to selling ungraded milk, while avoiding the necessity for the state to implement a new program to provide the testing locally. However, if the State did decide to provide this service through their existing testing labs, it may offer yet another opportunity for economic expansion.

If you would like further information on DHI testing, please feel free to contact me. I know Rick Williams of Sunset Acres Farm and SilverAurora have been working tirelessly on this bill of late and it is interesting to note that he and Suzanne Nevada also participate in DHI testing and have done so for a number of years now. I hope you will join me in the educational process of understanding the benefits of consuming raw milk and eventually support HB367 to become law as proposed.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

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The undersigned members of the House Finance Committee request that Committee Substitute for HB 255, DUAL SENTENCING, be waived from committee. The bill was heard in House Judiciary on March 3, 2008 and passed out. The fiscal notes are zero.

Debra Higgins

From: Silveraurora [silvera@mtaonline.net]
Sent: Friday, February 22, 2008 7:39 PM
To: 'Heather Fair'; bob.gerlach@alaska.gov
Cc: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safalion@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson
Subject: RE: Alaska HB367 raw milk sales - Is it really making people sick?

Perhaps we can do a simple layman's synopsis here - many of the 'reported outbreaks' of raw milk illnesses that are televised on the news and from the FDA, with the FDA shutting down a farm and causing major losses for the farmer, have ended with no problems whatsoever found in the milk. What we often hear is the 'sensationalism' from a potential hazard but what we often do not get from the media or FDA is the final report that there wasn't anything wrong with the raw milk in the first place. It's so easy to report that the sky is falling, but it seems much harder to get the FDA to come out and honestly say "Oops, we were wrong folks and we're sorry, we'll pay you back for your loss of income and provide fair retribution for ruining your farm's good name". Sadly, we don't live in a society interested in final outcomes, only attention-grabbing headlines. The reports of 'final outcomes' in favor of the farmer and non-infectious raw milk are stated below in Heather's post, as example.

I support that raw milk should be made legally available for Alaskans to purchase directly from the farm of their choice. I support a safe handling label that I'm sure the Alaska DEC could print up, about the same size of label found on all raw meats in the grocery store, and make that label readily available to farmers to put on every container that they are filling for customers. This would be a very good win-win situation for our health officials, our farmers, and the continued economic viability of agriculture for **all Alaskans**. We should welcome the opportunity to join those states, already the majority across the US, that allow the legal sale of raw milk. Sensationalism has no place in Alaska, **freedom of choice** is the main issue at hand.

I am a voting citizen, and I will strongly support those State Representatives and Senators for re-election who vote in favor of passing raw milk legislation for Alaskans. The economic importance alone is enormous to this state. I welcome any of our State Elected Officials to email me privately with their thoughts and I will be happy to reply.

Thank you for your time and consideration.

Suzanne Nevada
 District 15
 Wasilla, Alaska
 907-373-2687
suzannes@matnet.com

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]
Sent: Friday, February 22, 2008 6:43 PM
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3/3/2008

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 representative_bob_roses@legis.state.ak.us; representative_bryce_edgmon@legis.state.ak.us;
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 representative_paul_seaton@legis.state.ak.us; representative_peggy_wilson@legis.state.ak.us

Subject: RE: Alaska HB367 raw milk sales

Importance: High

Dr. Gerlach,

Your last message mentioned an alleged outbreak of salmonella at Stump Acres Farm in Pennsylvania. I did a little research on this incident and found it interesting that according to Weston A. Price Foundation's article entitled, "FDA and CDC Bias Against Raw Milk--No Facts Provided in Recent Reminder about Raw Milk Consumption" (available at <http://www.westonaprice.org/press/press-12mar07-fda-cdc-raw-milk-reminder.html>), "A more recent example is the March 2, 2007, recall and warning against "Tainted Raw Milk Sold by a York County Dairy," also in Pennsylvania. Stump Acres Dairy was "linked" to two cases in a *Salmonella* outbreak. Although none of the dairy's remaining 250 customers showed signs of illness, Stump Acres Dairy was ordered to suspend sales. Cultures subsequently taken from the dairy and the milk tested negative for *Salmonella* and the dairy has reopened." Additionally, the article discusses a number of alleged cases of infections stemming from raw milk consumption and goes on to cite, "Over the past eight years, Organic Pastures Dairy of Fresno, California has sold over 40 million servings of raw milk without one case of illness; during the same period the California Department of Food and Agriculture has issued at least 19 recalls of pasteurized milk products in California. Frequent testing by Organic Pastures, the state of California, and the veterinary departments of local universities has failed to detect even a single human pathogen in the milk.

"Yet in September 2006, after four children who had consumed raw milk and also raw spinach or sushi became ill, state officials ordered the dairy to shut down. All Organic Pastures products were recalled. Officials performed over 2,000 tests of the entire dairy operation, including swabs taken from the 300 cows, the farm, the manure and the equipment, without finding a single pathogen. The raw dairy products are now back on store shelves, yet many state health officials continue report that Organic Pasture's raw milk caused illness due to *E. coli*."

The article goes on to state, "While all dairy (pasteurized and raw) constitutes less than 1 percent of all reported food borne illnesses, the FDA along with the CDC, continue to misuse, manipulate, and suppress data to frighten the public. Their recent 'reminder' against drinking raw milk is no exception," reports Ruth Ann Foster, a North Carolina volunteer chapter leader for the Foundation. "In the majority of cases it is only a coincidence that the individual(s) happened to consume raw milk. For many foodborne outbreaks associated with raw milk, there are frequently a large number of sick individuals who did not consume any raw milk. Still, health officials disregard this important fact and blame the milk. When the FDA, CDC, and state health officials target raw milk, they distract themselves from isolating the true source of illness. The risk of foodborne illness is far greater for many other foods." "Between 1990 and 2004, a CSPI (Center for Science in the Public Interest) report shows a much greater risk from consuming the following foods:

31,496 illnesses, 639 outbreaks from produce (38%)

16,280 illnesses, 541 outbreaks from poultry (20%)

13,220 illnesses, 467 outbreaks from beef (16%)

11,027 illnesses, 341 outbreaks from eggs (13%)

9,969 illnesses, 984 outbreaks from seafood (12%)"

Furthermore, the article cites specific issues with campylobacter, salmonella, e. coli, and other bacteria commonly found on other foods excluding raw milk that account for an estimated 9,200,000 cases of food-borne illness annually.

It may also surprise you to know that, "PASTEURIZED milk has been the source of many widespread outbreaks. A total for some of the documented outbreaks due to PASTEURIZED milk over the past few decades is 239,884 cases and 620 deaths.

"The nation's largest recorded outbreak of *Salmonella* was due to PASTEURIZED milk contaminated with antibiotic-resistant *Salmonella typhimurium*. The outbreak, which occurred between June 1984 and April 1985 sickened over 200,000 and caused 18 deaths. Disturbingly, the CDC did not issue a specific *Morbidity and Mortality Weekly Report* for this outbreak; information must be gleaned from other reports published in the *FDA Consumer* and the *Journal of the American Medical Association*.

"A 2004 outbreak in Pennsylvania and New Jersey involved multidrug-resistant *Salmonella typhimurium* infection from milk contaminated after pasteurization.

"Despite numerous outbreaks due to pasteurized milk, neither the FDA nor the CDC has ever issued a warning against

consuming pasteurized milk. Pasteurization is not a guarantee; pasteurized milk is not sterile. The FDA permits the presence of up to 20,000 bacteria /ml and 10 *E.coli*/ml in milk after the pasteurization process has been completed.

"Because pasteurization destroys probiotics (good bacteria), any harmful bacteria present in the milk after pasteurization can and will flourish. On the other hand, published research shows that good bacteria and many other components in raw milk actually destroy pathogens added to the milk."

Finally, with regard to your claim that there have been no studies published in peer-reviewed scientific journals regarding the health benefits of consuming raw milk, in addition to the numerous citations I provided you in my last message, the aforementioned article tackles this myth directly, stating, "The FDA/CDC reminder claims that "numerous studies" show no nutritional difference between raw and pasteurized milk. The reference provided for these "numerous studies" is a single 1984 article, "Unpasteurized milk: a health fetish," by Dr. ME Potter, in which Potter creatively misinterprets a 1946 study Dr. Francis Pottenger conducted for a dental journal. Dr. Francis Pottenger's studies on cats showed that feeding of pasteurized milk to cats resulted in widespread disease leading to infertility and early death by the third generation; cats fed raw milk remained disease-free and healthy throughout the length of the experiment, which lasted for several generations. "The FDA/CDC "reminder" provides no additional references on the comparative nutritional benefits of raw and pasteurized milk. Requests to the FDA for additional references have not been answered.

"A 2006 study published the *Journal of Allergy and Clinical Immunology* reported that childhood consumption of unpasteurized milk resulted in large reductions in the incidence of asthma, eczema and hay fever. Blood tests revealed that drinking raw milk cuts levels of histamine, a chemical produced by the cells in response to an allergen, by more than 50 percent. This study corroborates numerous reports of asthma in children--a life-threatening condition that is increasing in frequency--clearing up after the introduction of raw milk into the diet.

"By contrast, several studies have linked asthma and allergies with the consumption of pasteurized milk. Increasing intolerance to processed milk explains the relentless decline in processed milk consumption in the US, at 1 percent per year. "Fewer and fewer people can tolerate commercial milk," states Fallon. "Pasteurization distorts the delicate protein compounds in milk. The body recognizes these warped components as foreign and mounts an energy-sapping immune response."

"Animal and human studies carried out in the early part of the century showed that raw milk was superior to pasteurized in building strong bones and teeth, promoting optimal growth and development, and protecting against disease."

I know you are interested in the truth about raw milk and protecting our public's safety and I am confident that you will review this important article in its entirety. Thank you for your attention to this important matter.

Heather Fair

Fair Skies Nigerian Dwarf dairy goats

All I Saw Farm

Wasilla, Alaska

<http://FairSkiesAlaska.com>

<http://AllISawFarm.com>

From: hoofingitnorth@hotmail.com

To: bob.gerlach@alaska.gov

CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov;

jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov;

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Subject: RE: Alaska HB367 raw milk sales

Date: Tue, 19 Feb 2008 17:18:14 -0900

Dr. Gerlach, there have in fact been quite a number of peer-reviewed studies conducted on the benefits and potential dangers of raw milk. I refer you to the various publications of:

Dr. William Campbell Douglass II, M.D.

Aajonus Vonderplanitz, Scientific Nutritional Researcher

Dr. Edward Howell, M.D.

Dr. Weston A. Price, D.D.S.

3/3/2008

Peter Elwood, director of the Epidemiology Unit at Landough Hospital in Penarth, South Glamorgan
 Dr. Royal Lee, D.D.S., and
 Dr. J.E. Crewe with the Mayo Foundation,

Among others, in which they cite several related studies and describe their own research. Additionally, according to Weston A. Price Foundation's Campaign for Raw Milk site, "two articles appearing recently in the prestigious British medical journal, *The Lancet*, illustrate the ongoing debate on the dangers and merits of raw milk," and there are citations for these articles included (such as those by:

Winkler, et al, *American Journal of Medicine*

N. England Journal Medicine

JAMA

Mathews, Et al, *The Lancet*, B.M. Bernstein presentation at AAMMC Conference

Kiagsbrun, et al, *J. Surg. Res.*

Sheehan & Davis

Sinclair & Crawford

New Zealand Medical Journal

Hollen, *Journal Ped. Env. Child. Health*

Grulee

Jelliffee & Jelliffee

Wickes

Oski & Bell, *American Journal Clin. Nut.*

Zikakis , et al, *J. Dairy Science*

P.R. Meyer, *American Journal of Epidemiology*

McClure, et al, *Cancer Research*

Darlington, Enos, et al, *JAMA*

So. Cal. State Dent. Assoc. J.

Scientific American

J. Food Protection

Indian J. Experimental Biology

Cent. Afr. J. Med.

Eur. J. Pediatr.

J. Appl. Microbiol.

J. Hosp. Infec.

Curr. Med. Chem.

Am. J. Physiology.

J. Allergy Clin. Immunol.

American J. Public Health

British J. Nutrition

J. Experimental Medicine, and more.

Furthermore, the Weston A. Price Foundation has a point-by-point Powerpoint presentation entitled "Raw Milk and Raw Milk Products: Safety, Health, Economic, and Legal Issues" (available at <http://realmilk.com/ppt/08rawmilk.ppt>) that you may find quite informative. You may also benefit from reviewing the chart of "REPORTED OUTBREAKS OF FOOD BORNE ILLNESS" compiled and "drawn up for a Los Angeles County Board of Supervisors vote on permitting raw milk in the County" (available at <http://www.westonaprice.org/children/rawmilk.html>), an article entitled, "Irradiated Meat: A Sneak Attack on School Lunches" by Monique Mikhail (available at <http://www.westonaprice.org/modernfood/irradiatedmeat.html>), another article entitled, "Wheaty Indiscretions--What Happens to Wheat, from Seed to Storage" by Jen Allbritton, Certified Nutritionist (available at <http://www.westonaprice.org/modernfood/wheatyindiscretions.html>), as well as an article by Sally Fallon, a nutrition researcher and President of the Weston A. Price Foundation, entitled, "Dirty Secrets of the Food Processing Industry" (available at <http://www.westonaprice.org/modernfood/dirty-secrets.html>). If you wish to examine Dr. Douglass' *The Milk Book: How Science is Destroying Nature's Nearly Perfect Food*, I would be happy to loan you my personal copy.

With regard to the "Grade A" status of pasteurized milk, after discussing the process with a number of dairy farmers here in Alaska, I have no faith in the sanitation of this process, especially when I am told that if the tank did not test satisfactorily, BLEACH is added directly to the milk, the inspector waits, and

then retests the milk until the bacteria counts are acceptable! This comes DIRECTLY from past Alaskan dairy farmers! While chlorine may be viewed as a harmless substance by many, especially in small doses, it is not something I believe should be added to my food to mask sanitation and health issues. Additionally, after reviewing several publications regarding the historical statistics of food-borne illnesses the United States from items such as deli meats, raw foods (including vegetables), cooked foods, and prepared foods, I also hold no confidence in the current processes and handling practices of various foodstuffs available to the American Public.

Although I hold deep-seated beliefs regarding the safety and benefits of consuming raw milk, in addition to personal anecdotal evidence, these beliefs are centered in factual research. But for many, the simplest issue at hand with legalizing raw milk in Alaska is that informed producers and consumers should have the freedom of choice to distribute and consume milk in its raw state without intervention from the State or other agencies, as is the case in 28 other states in this country. Alaska is known as the "Frontier State" yet our freedoms seem to be limited by misinformed individuals stoking the fires of unrealistic and irrational fears. I believe we should trust the consumer's ability to use common sense and apply reliable information provided to them on the products they consume, rather than instating and maintaining a nanny state to protect people from themselves. I hope this message enlightens you as to the immense volume of data available on the subject and that, in time, you will come to understand and support the sound practices of using clean, raw milk in one's diet.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
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Date: Tue, 19 Feb 2008 10:56:08 -0900

From: bob.gerlach@alaska.gov

Subject: RE: Alaska HB367 raw milk sales

To: hoofingitnorth@hotmail.com

CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; senator_charlie_huggins@legis.state.ak.us; senator_lyda_green@legis.state.ak.us; silvera@mtaonline.net

Heather,

I appreciate your viewpoint concerning raw milk. Due to the increase risk of food borne disease associated with raw milk I cannot support the sale and distribution of such a product to the public. I realize that there strong supporters and anecdotal reports of the health benefits of raw milk but as of yet there has been no studies published in scientific peer review journals to substantiate the health claims.

The milk produced from dairies in this state is a grade A product. The regulatory process associated with attaining this status involves an inspection of the farm to evaluate the sanitary conditions under which the milk is produced, the farm has to maintain a specified standard. The raw product collect from the farm and is tested to ensure it meets the quality standards set by the FDA. After the milk is pasteurized the product is retested validate the quality prior to distribution to the public. A raw product that does not meet grade A standards is not allowed to be processed, so pasteurization is not used to allow poor quality product to be marketed.

Food products, as such, are problematic with regard to pathogens since they contain nutrients that humans as well as bacteria need to grow. Food has to be handled properly in production, distribution and at the home of the consumer to prevent illnesses associated with these pathogens. Food products are not sterilized prior to sale but they go through a process to reduce the risk of food borne pathogens from being consumed by the public. The pasteurization process is one step in keeping the food in our markets safe.

I want to assure you that I continue to read the scientific literature regarding animal diseases, food borne diseases and public health. I appreciate your comments and opinions. Thank you.

Bob Gerlach

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Do you have livestock?

3/3/2008

You need a premises identification number.
Please call (907) 375 8200 to register

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]
Sent: Monday, February 18, 2008 9:06 PM
To: Gerlach, Robert F (DEC)
Cc: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); Rainy4279@aol.com; Rep_Carl_Gatto@legis.state.ak.us; Rep_Mark_Neuman@legis.state.ak.us; Rhonda & Matt Shaul Crannberry Ridge Farm; Rick Williams; Sally Fallon Weston A. Price Foundation; Huggins, Charlie (LAA); Green, Lyda N (LAA); Silveraurora
Subject: RE: Alaska HB367 raw milk sales
Importance: High

Dr. Gerlach,

Thank you for your reply to my email on legalizing the sale of raw milk through House Bill 367. My original message suggested a compromise for the concern of raw milk sales without grading the milk. I read your reply with great interest and I appreciate your support in developing marketing options for my wholesome goats' milk. However, your message seemed to primarily involved food borne illnesses. While I certainly understand and respect your concerns for public health issues, I am saddened to see your view of milk in relation to other food products is apparently skewed. The sale of pasteurized milk is legal in Alaska and it appears to be something you support since you noted that you would support the sale of milk through other venues excluding the sale of the product in its raw state. However, the pasteurization process not only destroys milk's natural nutritional benefits, but also offers an excuse and actually enables dairies to operate in filthy conditions that would not and should not be tolerated in any food industry. I wish to consume only foods that are responsibly produced and handled and I am not willing to support the continued masking of sanitation issues with pasteurization. This is one of the reasons I choose to consume raw milk.

I know and experience the great health benefits of consuming raw milk and I believe these benefits far outweigh the potential risks involved with the product. In fact, my own immune system has been in an extremely depressed state for a number of years, such that I actually had to take an extended medical hiatus from my businesses and career. Yet after many years of research, I very recently purchased my goats specifically to improve my health through the consumption of home-produced, healthy, whole, raw milk, which I safely consume on a daily basis. I did not consider the risks lightly and you need not take my word, as I was pleased to find a plethora of data and proof that in fact, raw milk, when handled appropriately, is safe and nutritious.

I was surprised to read that you are so concerned with potential illnesses from raw milk that you feel you must support the continued prohibition of its sale in Alaska. In fact, there are far more concerns than a dozen illnesses nationwide annually with products like raw eggs, raw meat, raw seafood, even cooked meat, cooked seafood, and raw vegetables! Serving raw seafood and certain other raw meats for direct consumption, even in restaurants, grocery stores, and convenience stores, is completely legal, yet raw milk, which is intended for raw consumption is illegal. I find this quite intriguing, especially when one considers that over 70% of all commercially produced chicken in America is contaminated with campylobacter bacteria and we've seen our share of e. coli concerns, even on raw spinach! With all the recalls and outbreaks involving legal foods, even those originating from those in wide distribution in our schools and fast food restaurants, are we to outlaw the sale of these products and completely shut down these industries? Is farming and gathering foods on any scale then not worth the economic cost of public illness? What makes milk different and more dangerous from meat, eggs, fish, and vegetables? There are many illnesses to which we are exposed on a daily basis and each of us is affected to varying degrees but we cannot and should not attempt to cleanse our world of these disease. Beyond being futile, it leaves our species at a decided disadvantage in sustainable living. Instead, I believe we should build our own immune systems to compensate for the presence of these everyday pathogens. We, as mammals, evolved drinking raw milk and we have come quite far! Additionally, the vast majority of our modern civilization still consumes raw milk at will with very few attributable illnesses. Thus, the answer is not to shut down and prohibit production of whole raw foods, but rather to educate both producers and consumers on the safe production and handling of raw food products.

3/3/2008

I also believe far more people are sickened by processed foods, especially pasteurized and homogenized milk and foods containing preservatives and unnatural chemicals and dyes. The difference, however, is that we have not yet learned to identify these illnesses beyond general malaise or other conditions, probably because they are contributors to other major diseases like obesity, diabetes, heart disease, etc. and because the illnesses likely compound and come on slowly rather than acutely. I also believe it is simpler and better for the patient to identify an acute illness for quick treatment than spend years trying to diagnose a long-term group of symptoms, which may mimic other diseases. I am living proof of this as I have been seriously ill for about eight years now and after meeting with countless specialists within Alaska and in Washington state, I still do not have a diagnosis! My predicament is precisely why I felt it important to return to basics and produce as much of my own food as possible, including raw milk.

You also mentioned your concern for preserving the viability of Alaska's agricultural industry. I am trained as an economist and I understand the importance of public perception, public health and safety, and the growth of a strong support sector that is not highly dependent on natural resources or government, as Alaska's economy has historically been. While I understand your concerns for the dairy industry's sensitive position with only 6 farms remaining, I believe this is an argument for the support of legalizing raw milk sales in Alaska, as it would enable them to continue their operations, possibly even expanding. Additionally, the passing of House Bill 367 would allow many more small farmers to offer their products and garner income from their operations rather than walk the unemployment line or face foreclosure on their farms and their homes in a difficult economy.

I encourage you to review the literature compiled by the Weston A. Price Foundation for their campaign for raw milk (available at <http://realmilk.org>) and find the facts and truth behind the real risk of illness from raw milk versus other legally producing industries. I hope that you will come to understand the importance of making this vital food available to our informed public and reverse your decision against the legal sale of raw milk.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
 Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Mon, 18 Feb 2008 08:42:38 -0900
 From: bob.gerlach@alaska.gov
 Subject: RE: Alaska HB367 raw milk sales
 To: hoo.ingitnorth@hotmail.com
 CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov; joseph.mclaughlin@alaska.gov; kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov; franci.havemeister@alaska.gov

Heather,

I find myself in a position that I cannot support the sale of raw milk in the state. The primary problem is that health risk associated with raw milk makes it difficult to endorse its sale or distribution to the public. As you know the very young and very old are the portion of the population that is most at risk for health problems that have been associated with the consumption of raw milk due to their immunocompromised state. There have been various food borne related outbreaks associated with the consumption of raw milk and raw milk products, over a dozen in 2007 alone. Most of the outbreaks occurred in states that allow the sale of raw milk and are traced back to farms that are on a state testing program.

One of the most recent food borne outbreaks associated with raw milk occurred in York, Pennsylvania at Stump Acres Farm. The Pennsylvania Public Health Officials stopped Stump Acres Dairy raw milk sales due to an outbreak of Salmonella in March of 2007. After the first outbreak the raw milk was put back on sale after the dairy farm passed the state's regulatory testing. Raw milk sales were again prohibited several weeks later after a second outbreak of Salmonella was identified. The dairy was allowed to re-open its raw milk market until a third outbreak of Salmonella occurred in July. Even with testing and the utmost care by the producer in the production of the raw milk product could not be kept safe for public consumption.

There is also concern for the negative economic impact on the agricultural industry that such an outbreak has on

3/3/2008

the public. After a food borne outbreak occurs the public loses trust in agricultural products, especially dairy products, this results in economic losses not just to the farm at the source of the investigation but agriculture in general. The dairy industry in Alaska is at a critical and vulnerable period, there are only 6 dairy farms left in the entire state and South-central Dairy Venture in the process of trying to support the 4 dairies in the Matanuska Valley. We are trying to support the dairy industry in a number of ways, including the promotion of herd health initiatives and disease surveillance programs such as the Johne's Disease Program.

Although I cannot support the sale and distribution of raw milk to the public the staff our office would be willing to work with the Division of Agriculture to research other options for you to market the goat milk you produce on your farm.

Thank you for your email,
Bob Gerlach

Robert F Gerlach
Alaska State Veterinarian
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bob.gerlach@alaska.gov

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]

Sent: Thu 2/14/2008 8:39 PM

To: Gerlach, Robert F (DEC); DEC-Commissioner (DEC sponsored); DEC-Deputy. Commissioner (DEC sponsored); Ryan, Kristin J (DEC)

Subject: re: Alaska HB367 raw milk sales

Dr. Gerlach et al,

As an informed consumer and dairy goat owner from the Matanuska Susitna Valley, I have spent some time studying the issue of safely consuming raw milk. I wish to inform you of my support for allowing the legal sale of raw milk in Alaska via HB367, currently before the 2008 Alaska Legislature for consideration. I am asking that the law allow for legal sales of raw milk AT LEAST through direct-to-consumer transactions, for all facilities, regardless of grade or USDA status. I do NOT support a limitation of Grade A status, which would not be achievable or sustainable for most, even for some of those with existing dairies. Thus the stringent Grade A regulations would defeat the original intent of the bill, which included providing continued employment for our existing dairy farmers and encouraging new entrepreneurs to build new businesses based on the legal sale of raw milk.

The aforementioned bill is obviously still in it's infancy and I am aware that there is some opposition to the sale of raw milk. Considering some of the concerns already made apparent, I have a few proposals that may make the bill more palatable to those that currently oppose the issue. For instance, I would support a requirement for regular testing of butterfat, protein, and somatic cell content in exchange for the ability to sell an amount of milk exceeding a suggested lower limit. For instance, some states currently allow sale of ungraded, untested, unpasteurized milk at the farm of up to 100 gallons per month. To provide producers, consumers, and the State with some information on the quality and nutritional content of the milk, I would support a possible compromise of requiring mandatory monthly testing of butterfat, protein, and somatic cell content for sales of over, say, 100 gallons monthly. (For sales under 100 gallons monthly, perhaps these tests could be voluntary.) Such tests are readily available to dairy farmers through the existing Standard Dairy Herd Improvement (DHI) programs.

DHI testing is available through various labs throughout the United States and there are several certified testers already in Alaska. Additionally, I expect there will be a handful more testers certified in short order (myself included). Through this program, dairy farmers have a third party witness at least two consecutive milkings monthly for their entire lactating herd. The testers record the weight of the milk accumulated and also collect a sample of each animals' milk, which is then submitted to a certified lab for butterfat, protein, and somatic cell count testing. The results are recorded and become part of the individual animals' permanent records in cooperation with the American Goat Society, the American

3/3/2008

Dairy Goat Association, and the USDA and they are readily available for review. In fact, the program is already so accessible and affordable that I and a handful of my fellow dedicated goat breeders already participate. As such, my proposal would be an efficient solution to the concerns related to selling ungraded milk, while avoiding the necessity for the state to implement a new program to provide the testing locally. However, if the State did decide to provide this service through their existing testing labs, it may offer yet another opportunity for economic expansion.

If you would like further information on DHI testing, please feel free to contact me. I know Rick Williams of Sunset Acres Farm and SilverAurora have been working tirelessly on this bill of late and it is interesting to note that he and Suzanne Nevada also participate in DHI testing and have done so for a number of years now. I hope you will join me in the educational process of understanding the benefits of consuming raw milk and eventually support HB367 to become law as proposed.

Leather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

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Debra Higgins

From: Gerlach, Robert F (DEC) [bob.gerlach@alaska.gov]
Sent: Sunday, February 24, 2008 5:39 PM
To: Heather Fair
Cc: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; silvera@mtaonline.net; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson; Castrodale, Louisa J (HSS)
Subject: RE: Alaska HB367 raw milk sales

Heather,

When I sent out the information on the Stump Acres Farm incident. I gathered my information directly from the Pennsylvania Health Department and the Dairy Science Department from the Pennsylvania State University (PSU). I gathered data from the agencies directly involved in the investigation of the outbreak and the health officials that performed the testing of the samples, I did not gather information from other sources.

http://www.fda.gov/oc/po/firmrecalls/stumpacres03_07.html

<http://www.dsf.health.state.pa.us/health/cwp/view.asp?A=190&Q=248293&pp=12&n=1>

<http://www.prnewswire.com/cgi-bin/stories.pl?ACCT=104&STORY=/www/story/07-20-2007/0004629753&EDATE=>

I would note that after the outbreak at Stump Acres law offices all across the state descended upon the state and the dairy.

<http://foodpoisoning.pritzkerlaw.com/archives/salmonella-salmonella-risk-stump-acres-dairy-raw-milk.html>

The impact to the dairy industry, both the raw milk dairies and the rest of the commercial dairies was significant according to the Dairy Science Department at PSU.

Most foods run the risk of food borne diseases, the risk varies depending on the origin of the food product, how it is raised, how it is handled and marketed and how it is handled (stored and cooked) by the consumer. There is no doubt the risk associated with raw foods is great as you mentioned below. Chicken, beef, eggs and seafood although sold raw are intended to be cooked to eliminate the bacterial pathogens so this is a bit different than the raw milk products that are consumed as is. The state and federal agencies regulating foods try to minimize the disease risk through various steps each specific to the type of food. The goal is to minimize the risk as much as possible; and as you note it may be reduced but it is never eliminated.

In evaluating the risk of food borne disease related to dairy products, I only compare the risks associated with raw milk in comparison to pasteurized milk products. Using this comparison the risks associated with raw milk products are significantly greater. It is important to remember that pasteurized milk is not sterilized and as I mentioned there is risk associated with all food products.

The studies involved with raw milk and allergy are very interesting and the authors of the research are encouraging further work to understand what component of the raw milk is associated with the benefits seen. Several of these authors have stated that although there are some benefits that the risk of food borne disease appears to be greater and they cannot recommend raw milk consumption by the public. The attached reference below was published in Science Direct (May 11, 2007)

More than 35 researchers took part in the PARSIFAL study -- Prevention of allergy risk factors for sensitization in children related to farming and anthroposophic lifestyle.

The work was carried out with research grants from the European Union, the Swiss National Research Foundation, the Swiss-based Kuehne-Foundation and the Swedish Foundation for Health Care Science and Allergy Research.

"However raw milk may contain pathogens such as salmonella or enterohaemorrhagic E coli and its consumption may have serious health risks.

"We need to develop a deeper understanding of why farm milk offers children this higher level of protection

and investigate ways of making the product safer, while retaining these protective qualities. "At the moment we can only speculate about why farm milk protects children against asthma and allergies. Perhaps it is because farm milk has different levels or compositions of pathogenic and non-pathogenic microbes to milk sold in shops.

It is interesting that there was no difference in the farm milk results regardless of whether it was boiled before consumption. As boiling is likely to have been over-reported, this could indicate that pasteurization is not as important as previously thought, as compounds other than microbes may offer a protective role.

"But despite our findings, we cannot recommend consumption of raw farm milk as a preventative measure against asthma and allergies."

There is definitely a need for further research to understand the benefits associated with raw milk, but at this time I cannot support the sale and distribution of raw milk to the public.

I thank you for the references and your opinion.

Bob Gerlach

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]

Sent: Fri 2/22/2008 6:42 PM

To: Gerlach, Robert F (DEC)

Cc: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Huggins, Charlie (LAA); Green, Lyda N (LAA); silvera@mtaonline.net; artemisdreaming@hotmail.com; rep_anna_fairclough@legis.state.ak.us; rep_craig_johnson@legis.state.ak.us; rep_scott_kawasaki@legis.state.ak.us; Roses, Bob (LAA); Edgmon, Bryce E (LAA); Guttenberg, David (LAA); Kelly, Mike (LAA); Seaton, Paul (LAA); Wilson, Peggy A (LAA)

Subject: RE: Alaska HB367 raw milk sales

Dr. Gerlach,

Your last message mentioned an alleged outbreak of salmonella at Stump Acres Farm in Pennsylvania. I did a little research on this incident and found it interesting that according to Weston A. Price Foundation's article entitled, "FDA and CDC Bias Against Raw Milk--No Facts Provided in Recent Reminder about Raw Milk Consumption" (available at <http://www.westonaprice.org/press/press-12mar07-fda-cdc-raw-milk-reminder.html>), "A more recent example is the March 2, 2007, recall and warning against "Tainted Raw Milk Sold by a York County Dairy," also in Pennsylvania. Stump Acres Dairy was "linked" to two cases in a *Salmonella* outbreak. Although none of the dairy's remaining 250 customers showed signs of illness, Stump Acres Dairy was ordered to suspend sales. Cultures subsequently taken from the dairy and the milk tested negative for *Salmonella* and the dairy has reopened." Additionally, the article discusses a number of alleged cases of infections stemming from raw milk consumption and goes on to cite, "Over the past eight years, Organic Pastures Dairy of Fresno, California has sold over 40 million servings of raw milk without one case of illness; during the same period the California Department of Food and Agriculture has issued at least 19 recalls of pasteurized milk products in California. Frequent testing by Organic Pastures, the state of California, and the veterinary departments of local universities has failed to detect even a single human pathogen in the milk.

"Yet in September 2006, after four children who had consumed raw milk and also raw spinach or sushi became ill, state officials ordered the dairy to shut down. All Organic Pastures products were recalled. Officials performed over 2,000 tests of the entire dairy operation, including swabs taken from the 300 cows, the farm, the manure and the equipment, without finding a single pathogen. The raw dairy products are now back on store shelves, yet many state health officials continue to report that Organic Pasture's raw milk caused illness due to *E. coli*."

The article goes on to state, "While all dairy (pasteurized and raw) constitutes less than 1 percent of all reported food borne illnesses, the FDA along with the CDC, continue to misuse, manipulate, and suppress data to frighten the public. Their recent 'reminder' against drinking raw milk is no exception," reports Ruth Ann Foster, a North Carolina volunteer chapter leader for the Foundation. "In the majority of cases it is only a coincidence that the individual(s) happened to consume raw milk. For many foodborne outbreaks associated with raw milk, there are frequently a large number of sick individuals who did not consume any raw milk. Still, health officials disregard this important fact and blame the milk.

3/3/2008

When the FDA, CDC, and state health officials target raw milk, they distract themselves from isolating the true source of illness. The risk of foodborne illness is far greater for many other foods." "Between 1990 and 2004, a CSPI (Center for Science in the Public Interest) report shows a much greater risk from consuming the following foods:

- 31,496 illnesses, 639 outbreaks from produce (38%)
- 16,280 illnesses, 541 outbreaks from poultry (20%)
- 13,220 illnesses, 467 outbreaks from beef (16%)
- 11,027 illnesses, 341 outbreaks from eggs (13%)
- 9,969 illnesses, 984 outbreaks from seafood (12%)"

Furthermore, the article cites specific issues with campylobacter, salmonella, e. coli, and other bacteria commonly found on other foods excluding raw milk that account for an estimated 9,200,000 cases of food-borne illness annually.

It may also surprise you to know that, "PASTEURIZED milk has been the source of many widespread outbreaks. A total for some of the documented outbreaks due to PASTEURIZED milk over the past few decades is 239,884 cases and 620 deaths.

"The nation's largest recorded outbreak of *Salmonella* was due to PASTEURIZED milk contaminated with antibiotic-resistant *Salmonella typhimurium*. The outbreak, which occurred between June 1984 and April 1985 sickened over 200,000 and caused 18 deaths. Disturbingly, the CDC did not issue a specific *Morbidity and Mortality Weekly Report* for this outbreak; information must be gleaned from other reports published in the *FDA Consumer* and the *Journal of the American Medical Association*.

"A 2004 outbreak in Pennsylvania and New Jersey involved multidrug-resistant *Salmonella typhimurium* infection from milk contaminated after pasteurization.

"Despite numerous outbreaks due to pasteurized milk, neither the FDA nor the CDC has ever issued a warning against consuming pasteurized milk. Pasteurization is not a guarantee; pasteurized milk is not sterile. The FDA permits the presence of up to 20,000 bacteria /ml and 10 *E.coli*/ml in milk after the pasteurization process has been completed.

"Because pasteurization destroys probiotics (good bacteria), any harmful bacteria present in the milk after pasteurization can and will flourish. On the other hand, published research shows that good bacteria and many other components in raw milk actually destroy pathogens added to the milk."

Finally, with regard to your claim that there have been no studies published in peer-reviewed scientific journals regarding the health benefits of consuming raw milk, in addition to the numerous citations I provided you in my last message, the aforementioned article tackles this myth directly, stating, "The FDA/CDC reminder claims that "numerous studies" show no nutritional difference between raw and pasteurized milk. The reference provided for these "numerous studies" is a single 1984 article, "Unpasteurized milk: a health fetish," by Dr. ME Potter, in which Potter creatively misinterprets a 1946 study Dr. Francis Pottenger conducted for a dental journal. Dr. Francis Pottenger's studies on cats showed that feeding of pasteurized milk to cats resulted in widespread disease leading to infertility and early death by the third generation; cats fed raw milk remained disease-free and healthy throughout the length of the experiment, which lasted for several generations. "The FDA/CDC "reminder" provides no additional references on the comparative nutritional benefits of raw and pasteurized milk. Requests to the FDA for additional references have not been answered.

"A 2006 study published the *Journal of Allergy and Clinical Immunology* reported that childhood consumption of unpasteurized milk resulted in large reductions in the incidence of asthma, eczema and hay fever. Blood tests revealed that drinking raw milk cuts levels of histamine, a chemical produced by the cells in response to an allergen, by more than 50 percent. This study corroborates numerous reports of asthma in children--a life-threatening condition that is increasing in frequency--clearing up after the introduction of raw milk into the diet.

"By contrast, several studies have linked asthma and allergies with the consumption of pasteurized milk. Increasing intolerance to processed milk explains the relentless decline in processed milk consumption in the US, at 1 percent per year. "Fewer and fewer people can tolerate commercial milk," states Fallon. "Pasteurization distorts the delicate protein compounds in milk. The body recognizes these warped components as foreign and mounts an energy-sapping immune response."

"Animal and human studies carried out in the early part of the century showed that raw milk was superior to pasteurized in building strong bones and teeth, promoting optimal growth and development, and protecting against disease."

I know you are interested in the truth about raw milk and protecting our public's safety and I am confident that you will review this important article in its entirety. Thank you for your attention to this important matter.

Leather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>

3/3/2008

<http://AllISawFarm.com>

From: hoofingitnorth@hotmail.com
 To: bob.gerlach@alaska.gov
 CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
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 representative_david_guttenberg@legis.state.ak.us; representative_mike_kelly@legis.state.ak.us;
 representative_paul_seaton@legis.state.ak.us; representative_peggy_wilson@legis.state.ak.us
 Subject: RE: Alaska HB367 raw milk sales
 Date: Tue, 19 Feb 2008 17:18:14 -0900

Dr. Gerlach, there have in fact been quite a number of peer-reviewed studies conducted on the benefits and potential dangers of raw milk. I refer you to the various publications of:

**Dr. William Campbell Douglass II, M.D.
 Aajonus Vonderplanitz, Scientific Nutritional Researcher
 Dr. Edward Howell, M.D.
 Dr. Weston A. Price, D.D.S.
 Peter Elwood, director of the Epidemiology Unit at Landough Hospital in Penarth, South Glamorgan
 Dr. Royal Lee, D.D.S., and
 Dr. J.E. Crewe with the Mayo Foundation,**

among others, in which they cite several related studies and describe their own research. Additionally, according to Weston A. Price Foundation's Campaign for Raw Milk site, "two articles appearing recently in the prestigious British medical journal, The Lancet, illustrate the ongoing debate on the dangers and merits of raw milk," and there are citations for these articles included (such as those by:

**Winkler, et al, American Journal of Medicine
 N. England Journal Medicine
 JAMA
 Mathews, Et al, The Lancet, B.M. Bernstein presentation at AAMMC Conference
 Klagsbrun, et al, J. Surg. Res.
 Sheehan & Davis
 Sinclair & Crawford
 New Zealand Medical Journal
 Hollen, Journal Ped. Env. Child. Health
 Grulee
 Jelliffee & Jelliffee
 Wickes
 Oski & Bell, American Journal Clin. Nut.
 Zikakis, et al, J. Dairy Science
 P.R. Meyer, American Journal of Epidemiology
 McClure, et al, Cancer Research
 Darlington, Enos, et al, JAMA
 So. Cal. State Dent. Assoc. J.
 Scientific American
 J. Food Protection
 Indian J. Experimental Biology
 Cent. Afr. J. Med.
 Eur. J. Pediatr.**

J. Appl. Microbiol.
 J. Hosp. Infec.
 Curr. Med. Chem.
 Am. J. Physiology.
 J. Allergy Clin. Immunol.
 American J. Public Health
 British J. Nutrition
 J. Experimental Medicine, and more.

Furthermore, the Weston A. Price Foundation has a point-by-point Powerpoint presentation entitled "Raw Milk and Raw Milk Products: Safety, Health, Economic, and Legal Issues" (available at <http://realmilk.com/ppt/08rawmilk.ppt>) that you may find quite informative. You may also benefit from reviewing the chart of "REPORTED OUTBREAKS OF FOOD BORNE ILLNESS" compiled and "drawn up for a Los Angeles County Board of Supervisors vote on permitting raw milk in the County" (available at <http://www.westonaprice.org/children/rawmilk.html>), an article entitled, "Irradiated Meat: A Sneak Attack on School Lunches" by Monique Mikhail (available at <http://www.westonaprice.org/modernfood/irradiatedmeat.html>), another article entitled, "Wheaty Indiscretions--What Happens to Wheat, from Seed to Storage" by Jen Allbritton, Certified Nutritionist (available at <http://www.westonaprice.org/modernfood/wheatyindiscretions.html>), as well as an article by Sally Fallon, a nutrition researcher and President of the Weston A. Price Foundation, entitled, "Dirty Secrets of the Food Processing Industry" (available at <http://www.westonaprice.org/modernfood/dirty-secrets.html>). If you wish to examine Dr. Douglass' *The Milk Book: How Science is Destroying Nature's Nearly Perfect Food*, I would be happy to loan you my personal copy.

With regard to the "Grade A" status of pasteurized milk, after discussing the process with a number of dairy farmers here in Alaska, I have no faith in the sanitation of this process, especially when I am told that if the tank did not test satisfactorily, BLEACH is added directly to the milk, the inspector waits, and then retests the milk until the bacteria counts are acceptable! This comes DIRECTLY from past Alaskan dairy farmers! While chlorine may be viewed as a harmless substance by many, especially in small doses, it is not something I believe should be added to my food to mask sanitation and health issues. Additionally, after reviewing several publications regarding the historical statistics of food-borne illnesses in the United States from items such as deli meats, raw foods (including vegetables), cooked foods, and prepared foods, I also hold no confidence in the current processes and handling practices of various foodstuffs available to the American Public.

Although I hold deep-seated beliefs regarding the safety and benefits of consuming raw milk, in addition to personal anecdotal evidence, these beliefs are centered in factual research. But for many, the simplest issue at hand with legalizing raw milk in Alaska is that informed producers and consumers should have the freedom of choice to distribute and consume milk in its raw state without intervention from the State or other agencies, as is the case in 28 other states in this country. Alaska is known as the "Frontier State" yet our freedoms seem to be limited by misinformed individuals stoking the fires of unrealistic and irrational fears. I believe we should trust the consumer's ability to use common sense and apply reliable information provided to them on the products they consume, rather than instating and maintaining a nanny state to protect people from themselves. I hope this message enlightens you as to the immense volume of data available on the subject and that, in time, you will come to understand and support the sound practices of using clean, raw milk in one's diet.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
 Wasilla, Alaska
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<http://AllISawFarm.com>

Date: Tue, 19 Feb 2008 10:56:08 -0900
 From: bob.gerlach@alaska.gov
 Subject: RE: Alaska HB367 raw milk sales
 To: hoofingitnorth@hotmail.com
 CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov; dan.easton@alaska.gov;
 kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov;
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Heather,

I appreciate your viewpoint concerning raw milk. Due to the increase risk of food borne disease associated with raw milk I cannot support the sale and distribution of such a product to the public. I realize that there strong supporters and anecdotal reports of the health benefits of raw milk but as of yet there has been no studies published in scientific peer review journals to substantiate the health claims.

The milk produced from dairies in this state is a grade A product. The regulatory process associated with attaining this status involves an inspection of the farm to evaluate the sanitary conditions under which the milk is produced, the farm has to maintain a specified standard. The raw product collect from the farm and is tested to ensure it meets the quality standards set by the FDA. After the milk is pasteurized the product is retested validate the quality prior to distribution to the public. A raw product that does not meet grade A standards is not allowed to be processed, so pasteurization is not used to allow poor quality product to be marketed.

Food products, as such, are problematic with regard to pathogens since they contain nutrients that humans as well as bacteria need to grow. Food has to be handled properly in production, distribution and at the home of the consumer to prevent illnesses associated with these pathogens. Food products are not sterilized prior to sale but they go through a process to reduce the risk of food borne pathogens from being consumed by the public. The pasteurization process is one step in keeping the food in our markets safe.

I want to assure you that I continue to read the scientific literature regarding animal diseases, food borne diseases and public health. I appreciate your comments and opinions.
 Thank you.

Bob Gerlach

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From: Heather Fair [mailto:hoofingitnorth@hotmail.com]
Sent: Monday, February 18, 2008 9:06 PM
To: Gerlach, Robert F (DEC)
Cc: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); Rainy4279@aol.com;
 Rep_Carl_Gatto@legis.state.ak.us; Rep_Mark_Neuman@legis.state.ak.us; Rhonda & Matt Shaul Crannberry Ridge Farm; Rick Williams; Sally Fallon Weston A. Price Foundation; Huggins, Charlie (LAA); Green, Lyda N (LAA); Silveraurora
Subject: RE: Alaska HB367 raw milk sales
Importance: High

Dr. Gerlach,

Thank you for your reply to my email on legalizing the sale of raw milk through House Bill 367. My original message suggested a compromise for the concern of raw milk sales without grading the milk. I read your reply with great interest and I appreciate your support in developing marketing options for my wholesome goats' milk. However, your message seemed to primarily involved food borne illnesses. While I certainly understand and respect your concerns for public health issues, I am saddened to see your view of milk in relation to other food products is apparently skewed. The sale of pasteurized milk is legal in Alaska and it appears to be something you support since you noted that you would support the sale of milk through other venues excluding the sale of the product in its raw state. However, the pasteurization process not only destroys milk's natural nutritional benefits, but also offers an excuse and actually enables dairies to operate in filthy conditions that would not and should not be tolerated in any food industry. I wish to consume only foods that are responsibly produced and handled and I am not willing to support the continued masking of sanitation issues with pasteurization. This is one of the reasons I choose to consume raw milk.

I know and experience the great health benefits of consuming raw milk and I believe these benefits far outweigh the potential risks involved with the product. In fact, my own immune system has been in an extremely depressed state for a number of years, such that I actually had to take an extended medical hiatus from my businesses and career. Yet after many years of research, I very recently purchased my goats specifically to improve my health through the consumption of home-produced, healthy, whole, raw milk, which I safely consume on a daily basis. I did not consider the risks lightly and you need not take my word, as I was pleased to find a plethora of data and proof that in fact, raw milk, when handled appropriately, is safe and nutritious.

I was surprised to read that you are so concerned with potential illnesses from raw milk that you feel you must support the continued prohibition of its sale in Alaska. In fact, there are far more concerns than a dozen illnesses nationwide annually with products like raw eggs, raw meat, raw seafood, even cooked meat, cooked seafood, and raw vegetables! Serving raw seafood and certain other raw meats for direct consumption, even in restaurants, grocery stores, and convenience stores, is completely legal, yet raw milk, which is intended for raw consumption is illegal. I find this quite intriguing, especially when one considers that over 70% of all commercially produced chicken in America is contaminated with campylobacter bacteria and we've seen our share of e. coli concerns, even on raw spinach! With all the recalls and outbreaks involving legal foods, even those originating from those in wide distribution in our schools and fast food restaurants, are we to outlaw the sale of these products and completely shut down these industries? Is farming and gathering foods on any scale then not worth the economic cost of public illness? What makes milk different and more dangerous from meat, eggs, fish, and vegetables? There are many illnesses to which we are exposed on a daily basis and each of us is affected to varying degrees but we cannot and should not attempt to cleanse our world of these disease. Beyond being futile, it leaves our species at a decided disadvantage in sustainable living. Instead, I believe we should build our own immune systems to compensate for the presence of these everyday pathogens. We, as mammals, evolved drinking raw milk and we have come quite far! Additionally, the vast majority of our modern civilization still consumes raw milk at will with very few attributable illnesses. Thus, the answer is not to shut down and prohibit production of whole raw foods, but rather to educate both producers and consumers on the safe production and handling of raw food products.

I also believe far more people are sickened by processed foods, especially pasteurized and homogenized milk and foods containing preservatives and unnatural chemicals and dyes. The difference, however, is that we have not yet learned to identify these illnesses beyond general malaise or other conditions, probably because they are contributors to other major diseases like obesity, diabetes, heart disease, etc. and because the illnesses likely compound and come on slowly rather than acutely. I also believe it is simpler and better for the patient to identify an acute illness for quick treatment than spend years trying to diagnose a long-term group of symptoms, which may mimic other diseases. I am living proof of this as I have been seriously ill for about eight years now and after meeting with countless specialists within Alaska and in Washington state, I still do not have a diagnosis! My predicament is precisely why I felt it

important to return to basics and produce as much of my own food as possible, including raw milk.

You also mentioned your concern for preserving the viability of Alaska's agricultural industry. I am trained as an economist and I understand the importance of public perception, public health and safety, and the growth of a strong support sector that is not highly dependent on natural resources or government, as Alaska's economy has historically been. While I understand your concerns for the dairy industry's sensitive position with only 6 farms remaining, I believe this is an argument for the support of legalizing raw milk sales in Alaska, as it would enable them to continue their operations, possibly even expanding. Additionally, the passing of House Bill 367 would allow many more small farmers to offer their products and garner income from their operations rather than walk the unemployment line or face foreclosure on their farms and their homes in a difficult economy.

I encourage you to review the literature compiled by the Weston A. Price Foundation for their campaign for raw milk (available at <http://realmilk.org>) and find the facts and truth behind the real risk of illness from raw milk versus other legally producing industries. I hope that you will come to understand the importance of making this vital food available to our informed public and reverse your decision against the legal sale of raw milk.

Heather Fair
 Fair Skies Nigerian Dwarf dairy goats
 All I Saw Farm
 Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

Date: Mon, 18 Feb 2008 08:42:38 -0900
 From: bob.gerlach@alaska.gov
 Subject: RE: Alaska HB367 raw milk sales
 To: hoofingitnorth@hotmail.com
 CC: joseph.mclaughlin@alaska.gov; larry.hartig@alaska.gov;
 dan.easton@alaska.gov; joseph.mclaughlin@alaska.gov;
 kristin.ryan@alaska.gov; jay.fuller@alaska.gov; cherie.rice@alaska.gov;
 franci.havemeister@alaska.gov

Heather,

I find myself in a position that I cannot support the sale of raw milk in the state. The primary problem is that health risk associated with raw milk makes it difficult to endorse its sale or distribution to the public. As you know the very young and very old are the portion of the population that is most at risk for health problems that have been associated with the consumption of raw milk due to their immunocompromised state. There have been various food borne related outbreaks associated with the consumption of raw milk and raw milk products, over a dozen in 2007 alone. Most of the outbreaks occurred in states that allow the sale of raw milk and are traced back to farms that are on a state testing program.

One of the most recent food borne outbreaks associated with raw milk occurred in York, Pennsylvania at Stump Acres Farm. The Pennsylvania Public Health Officials stopped Stump Acres Dairy raw milk sales due to an outbreak of Salmonella in March of 2007. After the first outbreak the raw milk was put back on sale after the dairy farm passed the state's regulatory testing. Raw milk sales were again prohibited several weeks later after a second outbreak of Salmonella was identified. The dairy was allowed to re-open its raw milk market until a third outbreak of

Salmonella occurred in July. Even with testing and the utmost care by the producer in the production of the raw milk product could not be kept safe for public consumption.

There is also concern for the negative economic impact on the agricultural industry that such an outbreak has on the public. After a food borne outbreak occurs the public loses trust in agricultural products, especially dairy products, this results in economic losses not just to the farm at the source of the investigation but agriculture in general. The dairy industry in Alaska is at a critical and vulnerable period, there are only 6 dairy farms left in the entire state and South-central Dairy Venture in the process of trying to support the 4 dairies in the Matanuska Valley. We are trying to support the dairy industry in a number of ways, including the promotion of herd health initiatives and disease surveillance programs such as the Johne's Disease Program.

Although I cannot support the sale and distribution of raw milk to the public the staff our office would be willing to work with the Division of Agriculture to research other options for you to market the goat milk you produce on your farm.

Thank you for your email,
Bob Gerlach

Robert F Gerlach
Alaska State Veterinarian
5251 Hinkle Road
Anchorage, AK 99507
907-375-8200
bob.gerlach@alaska.gov

From: Heather Fair [mailto:hoofingitnorth@hotmail.com]
Sent: Thu 2/14/2008 8:39 PM
To: Gerlach, Robert F (DEC); DEC-Commissioner (DEC sponsored); DEC-Deputy Commissioner (DEC sponsored); Ryan, Kristin J (DEC)
Subject: re: Alaska HB367 raw milk sales

Dr. Gerlach et al,

As an informed consumer and dairy goat owner from the Matanuska Susitna Valley, I have spent some time studying the issue of safely consuming raw milk. I wish to inform you of my support for allowing the legal sale of raw milk in Alaska via HB367, currently before the 2008 Alaska Legislature for consideration. I am asking that the law allow for legal sales of raw milk AT LEAST through direct-to-consumer transactions, for all facilities, regardless of grade or USDA status. I do NOT support a limitation of Grade A status, which would not be achievable or sustainable for most, even for some of those with existing dairies. Thus the stringent Grade A regulations would defeat the original intent of the bill, which included providing continued employment for our existing dairy farmers and encouraging new entrepreneurs to build new businesses based on the legal sale of raw milk.

The aforementioned bill is obviously still in it's infancy and I am aware that there is some opposition to the sale of raw milk. Considering some of the concerns

already made apparent, I have a few proposals that may make the bill more palatable to those that currently oppose the issue. For instance, I would support a requirement for regular testing of butterfat, protein, and somatic cell content in exchange for the ability to sell an amount of milk exceeding a suggested lower limit. For instance, some states currently allow sale of ungraded, untested, unpasteurized milk at the farm of up to 100 gallons per month. To provide producers, consumers, and the State with some information on the quality and nutritional content of the milk, I would support a possible compromise of requiring mandatory monthly testing of butterfat, protein, and somatic cell content for sales of over, say, 100 gallons monthly. (For sales under 100 gallons monthly, perhaps these tests could be voluntary.) Such tests are readily available to dairy farmers through the existing Standard Dairy Herd Improvement (DHI) programs.

DHI testing is available through various labs throughout the United States and there are several certified testers already in Alaska. Additionally, I expect there will be a handful more testers certified in short order (myself included). Through this program, dairy farmers have a third party witness at least two consecutive milkings monthly for their entire lactating herd. The testers record the weight of the milk accumulated and also collect a sample of each animals' milk, which is then submitted to a certified lab for butterfat, protein, and somatic cell count testing. The results are recorded and become part of the individual animals' permanently records in cooperation with the American Goat Society, the American Dairy Goat Association, and the USDA and they are readily available for review. In fact, the program is already so accessible and affordable that I and a handful of my fellow dedicated goat breeders already participate. As such, my proposal would be an efficient solution to the concerns related to selling ungraded milk, while avoiding the necessity for the state to implement a new program to provide the testing locally. However, if the State did decide to provide this service through their existing testing labs, it may offer yet another opportunity for economic expansion.

If you would like further information on DHI testing, please feel free to contact me. I know Rick Williams of Sunset Acres Farm and SilverAurora have been working tirelessly on this bill of late and it is interesting to note that he and Suzanne Nevada also participate in DHI testing and have done so for a number of years now. I hope you will join me in the educational process of understanding the benefits of consuming raw milk and eventually support HB367 to become law as proposed.

Heather Fair
Fair Skies Nigerian Dwarf dairy goats
All I Saw Farm
Wasilla, Alaska
<http://FairSkiesAlaska.com>
<http://AllISawFarm.com>

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Debra Higgins

From: theider [tiani@mtaonline.net]
Sent: Wednesday, February 27, 2008 8:55 AM
To: cherie.rice@alaska.gov; dan.easton@alaska.gov; franci.havemeister@alaska.gov; jay.fuller@alaska.gov; joseph.mclaughlin@alaska.gov; kristin.ryan@alaska.gov; larry.hartig@alaska.gov; lt.governor@alaska.gov; rainy4279@aol.com; safallon@aol.com; goatmilk@gci.net; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Carl Gatto; Rep. Craig Johnson; Rep. Mark Neuman; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; 'representative_peggy_wilson@legis.state.ak.us; Sen. Charlie Huggins; Sen. Lyda Green; rqw@mtaonline.net'
Subject: HB 367
Follow Up Flag: Follow up
Flag Status: Red

I wish to voice my support in favor of raw milk, and raw milk products sales.

There are a number of reasons for my wholehearted support-

Alaskans are already able to either grow, catch, or harvest quite a number of raw products (shellfish, fishes, berries, wild game, vegetables they grow, and other edibles from the wildlands) locally. From subsistence hunter/gatherers, to suburban residents who scour the forest for mushrooms, fiddle head ferns and edible greens to enhance a healthy diet, we are well versed in proper and safe food handling and preparation. Why would raw milk be any different?

In the stores are 100s of raw products from unknown locations that are subjected to tremendous shipping lengths-such as eggs, milk products, fruits, vegetables, fish, and of course grocery shelves brimming with "short shelf life" meats of all kinds. Also deli meats and foods prepared thousands of miles away and offered to Alaskans every day. On many of these products, there is no signage informing the consumer where the product came from, let alone when it was harvested or prepared. Just an "expiration date" on refrigerated items.

With fresh, local raw milk and milk products, I will *know* where the milk comes from. I will be able to see for myself the farming practises, examine the premises and make an informed decision about whether to purchase it for my family. I *cannot* do this with imported milk! Instead, I am forced to buy milk that often "goes off" in the gallon jug within days of opening. If the farm does not meet my personal criteria for safe handling, then I can chose another producer. I cannot do this as it is today. A "short shelf life" is of no concern to me, as raw milk will undoubtedly be *fresher and healthier* than what is shipped in currently. I have always supported Alaskan products in my purchases, why should fresh *local* dairy products be out of my reach?

As a mother and consumer, I cannot even identify produce in grocery stores that comes from countries whose production methods are questionable. When there is a recall of some type, we are at the "end of the food chain" and thus, most of the item has already been purchased and in many cases consumed. With local raw milk and raw milk products, we would indeed have dairy items "fresher by far" and people who have health concerns would have a *choice*. *I want this choice for myself and my family.*

Since I do not farm, or have dairy animals of any type, I am unable to provide this healthy alternative (raw milk) to my family. The decision to restrict sales seems to be based upon inaccurate and unproven reports of disease and/or illness in the Lower 48. Most were "attributed" to very large scale operations, which is not the situation we have here in Alaska. Here we have a handful of struggling dairies and small livestock owners, and I say we should let the Alaska consumer prove their viability, instead of choking off an entire market sector with unnecessary and outdated regulations.

As a person who has lived in several remote spots in Alaska in the 60s and 70s, I can firmly state that canned, powdered, and air shipped milk are inferior in quality to raw milk. I do recall times when "the barge" was either lost, or delayed....meaning no milk (or produce) available at all, sometimes for weeks. I have heard that there are dairy animals in the Bush....why restrict raw milk, which is healthier, and *fresh*, from those communities? Is that a wise "use" of community resources?

In my mind, the issue of raw milk sales in Alaska is about choice. I want the *freedom to chose* for myself and my family! Having the choice to purchase direct from the farmer or producer supports not only Alaska agriculture, but the health of our residents.

3/3/2008

In a time when diversifying our tiny agricultural base is crucial to our future, it would seem obvious that Alaska should join the other 28 states who allow raw milk sales.

I urge you to support sales of raw milk and raw milk products with HB 367

Respectfully

Tiani Heider
4457 S. Philie Drive
Wasilla, Alaska 99654
(907) 357-0542

3/3/2008

Debra Higgins

From: Gerlach, Robert F (DEC) [bob.gerlach@alaska.gov]
Sent: Wednesday, February 27, 2008 12:19 PM
To: theider; McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson; Butler, Jay (HSS-CDC); Castrodale, Louisa
Cc: Silveraurora; DEC Legislative Contacts
Subject: RE: 367
Follow Up Flag: Follow up
Flag Status: Red

Ms. Heider,

I appreciate your email and feel that it is your right and responsibility to question the regulations and ask for a justification of why they are in place. At this time the regulations regarding the sale and processing of dairy products prohibit the sale and distribution of raw milk in Alaska. This is consistent with the regulations of 21 other states. I thought you should know the topic of raw milk is very popular and being discussed in several states. Many authorities have been consulted and in order to protect the public health the following agencies and groups to oppose the sale and distribution of raw milk to the public due the health hazards associated with the product.

Alaska Department of Health and Social Services
 American Medical Association
 American Veterinary Medical Association
 American Academy of Pediatricians
 American Public Health Association
 Centers for Disease Control
 Federal Food and Drug Administration
 International Association for Food Protection
 National Farm Bureau
 National Association of States Departments of Agriculture
 National Environmental Health Association
 National Association of Food and Drug Officials

It is not my intention to prohibit or deny your choice to drink raw milk but it is the of this position of this office and the Department of Health and Social Services to protect public health. That is why neither this office nor the Department of Health and Social Services can support the sale and distribution of raw milk to the public.

I have had similar questions regarding the ones that you have raised about the other raw foods and the risk of food borne diseases. The degree of risk varies depending on the origin of the food product, how it is raised, how it is handled and marketed and how it is handled (stored and cooked) by the consumer. There is no doubt the risk associated with raw foods is much greater. Chicken, beef, eggs and some seafood although sold raw are handled in such a manner to reduce the contamination with disease causing pathogens and these are intended to be cooked to eliminate any pathogens that may be inherently present in the product. The public health Officials in Alaska as well as the federal agencies regulating foods try to minimize the disease risk to the public by requiring certain procedures to be followed at critical handling or processing steps each specific to the type of food. For milk, pasteurization has been the process used to reduce the risk of food borne diseases. The goal is to minimize the risk as much as possible. It is impossible to eliminate the risk completely, only to reduce it in an attempt to stop the negative effects of a food borne disease outbreak.

Unfortunately, the current scientific research shows the risks associated with raw food products is increasing. One area of increased risk is the greater incidence of multidrug resistant bacteria being found on farms and on agricultural products. These pathogens are resistant to the standard treatment offered by the medical profession, require extraordinary

measures to manage and put patients at greater risk for a poor prognosis and outcome. The historic evidence illustrates that about 90 % of the food borne outbreaks associated with raw milk have occurred in states that regulate the sale of the product. Several states that allow the sale of raw milk have just revised their regulations in an attempt to deal with this problem. California, for example, in response to a disease outbreak (September 2006) in January 2007 tightened the regulations regarding the sale of raw milk. It is not possible to eliminate the risk associated with raw milk but it may be reduced by pasteurization. If you are interested in finding more information concerning the outbreak in California or other states, I would encourage you to contact the state health departments involved in the investigation since I have found this information to be most accurate.

In evaluating the risk of food borne disease related to dairy products, I focus on the dairy products and only compare the risks associated with raw milk in comparison to pasteurized milk products. Using this comparison the risks associated with raw milk products are significantly greater. It is important to remember that pasteurized milk is not sterilized and as I mentioned there is risk associated with all food products. In this case the logic is sound, compare the risks associated with similar food groups, use regulations to minimize the risk of disease as best as we are able to protect public health.

Thank you for your email,
Bob Gerlach

Robert F Gerlach VMD
Alaska State Veterinarian
5251 Hinkle Road
Anchorage, AK 99507
(907) 375-8214 FAX: (907) 929-7335

Bob.gerlach@alaska.gov

Do you have livestock?

You need a premises identification number.

Please call (907) 375 8200 to register

From: theider [mailto:tianih@mtaonline.net]

Sent: Wednesday, February 27, 2008 7:34 AM

To: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Huggins, Charlie (LAA); Green, Lyda N (LAA); artemisdreaming@hotmail.com; rep_anna_fairclough@legis.state.ak.us; rep_craig_johnson@legis.state.ak.us; rep_scott_kawasaki@legis.state.ak.us; Roses, Bob (LAA); Edgmon, Bryce E (LAA); Guttenberg, David (LAA); Kelly, Mike (LAA); Seaton, Paul (LAA); Wilson, Peggy A (LAA); Gerlach, Robert F (DEC)

Cc: Silveraurora

Subject: HB: 367

Importance: High

I wish to voice my support in favor of raw milk, and raw milk products sales.

There are a number of reasons for my wholehearted support-

Alaskans are already able to either grow, catch, or harvest quite a number of raw products (shellfish, fishes, berries, wild game, vegetables they grow, and other edibles from the wildlands) locally. From subsistence hunter/gatherers, to suburban residents who scour the forest for mushrooms, fiddle head ferns and edible greens to enhance a healthy diet, we are well versed in proper and safe food handling and preparation. Why would raw milk be any different?

In the stores are 100s of raw products from unknown locations that are subjected to tremendous shipping lengths-such as eggs, milk products, fruits, vegetables, fish, and of course grocery shelves brimming with "short shelf life" meats of all

3/3/2008

kinds. Also deli meats and foods prepared thousands of miles away and offered to Alaskans every day. On many of these products, there is no signage informing the consumer where the product came from, let alone when it was harvested or prepared. Just an "expiration date" on refrigerated items.

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In my mind, the issue of raw milk sales in Alaska is about choice. I want the *freedom to chose* for myself and my family! Having the choice to purchase direct from the farmer or producer supports not only Alaska agriculture, but the health of our residents.

In a time when diversifying our tiny agricultural base is crucial to our future, it would seem obvious that Alaska should join the other 28 states who allow raw milk sales.

I urge you to support sales of raw milk and raw milk products with HB 367

Respectfully

Tiani Heider
4457 S. Philie Drive
Wasilla, Alaska 99654
(907) 357-0542

Debra Higgins

From: Silveraurora [silvera@mtaonline.net]
Sent: Wednesday, February 27, 2008 3:26 PM
To: 'Gerlach, Robert F (DEC)'; 'theider'; 'McLaughlin, Joseph B (HSS)'; 'Hartig, Lawrence L (DEC)'; 'Easton, Dan (DEC)'; 'Ryan, Kristin J (DEC)'; 'Fuller, Jay D (DEC)'; 'Rice, Cherie L (DEC)'; 'Havemeister, Franci A (DNR)'; 'Lieutenant Governor Sean Parnell (GOV sponsored)'; rainy4279@aol.com; Rep. Carl Gatto; Rep. Mark Neuman; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Sen. Charlie Huggins; Sen. Lyda Green; artemisdreaming@hotmail.com; Rep. Anna Fairclough; Rep. Craig Johnson; Rep. Scott Kawasaki; Rep. Bob Roses; Rep. Bryce Edgmon; Rep. David Guttenberg; Rep. Mike Kelly; Rep. Paul Seaton; Rep. Peggy Wilson; 'Butler, Jay (HSS-CDC)'; 'Castrodale, Louisa'; 'Silveraurora'; tfarm@mabelltel.coop; Franci.Havemeister@alaska.gov; sarah.palin@alaska.gov; agusty@ktva.com; Rex Shattuck; 'Heather Christensen'; 'Heather Fair'; ralph@akchip.com
Cc: 'DEC Legislative Contacts'
Subject: RE: 367
Follow Up Flag: Follow up
Flag Status: Red

Dr. Gerlach, I appreciate your comments below and taking the time to address this issue. Where in this House Bill does it say that raw milk sold to the consumer will only be consumed raw? It does NOT. While many consumers prefer to drink raw milk much as they prefer to eat raw fish in Sushi Bars and Steak Tartar (ground raw beef) in some of the finest restaurants in Alaska, this law does not prohibit the consumer from pasteurizing the milk they take home from a farm **if they so choose**. To jump to the conclusion that all Alaskans will drink only fresh raw milk purchased in it's raw state is preposterous. To require all Alaskans to cook their milk before consumption **is equally preposterous**. The enzymes and natural cultures present in raw milk makes some of the finest fresh artisan cheeses in this world today. If I want to buy raw milk and make fresh cheese for myself and my family, I am intelligent enough to follow directions and do so. The present law **PROHIBITS MY ABILITY TO DO SO** legally.

We in Alaska do not need a law that requires us to cook all raw fruits, raw vegetables, raw meats, raw fish, nor raw eggs, nor do we need a law requiring us to cook (or purchase only cooked) milk. The right to purchase fresh raw products from local producers including raw milk is in place, by law, in the majority of states in the United States, **preserving the rights of citizens, RELIGIOUS CULTURES, ETHNIC CULTURES, and the citizen's right to freedom of choice.**

From Christianity Today magazine, February 27, 2008:

"3. You gotta fight for your right to raw milk

Milk that comes straight from the cow tastes a lot different than the kind you buy in the store. Partly, that's because pasteurization kills off the bacteria and destroys the milk's vitamins. In response a lot of farmers, including many Christians, drink their milk raw. Unfortunately for them, it's illegal to sell raw milk. But you can drink your milk from your own cow. Some farmers sell shares of their cows and give the "owners" their raw milk.

You can be sure that plenty of farmers are watching the case of Arlie Stutzman, who was busted for selling an undercover agent raw milk. "While I can and I have food, I'll share it," said Stutzman, who is Amish. "Do unto others what you would have others do unto you."

"We know people are deprived of this real food," he told The Washington Post."

I don't believe that I need to go into great detail here on behalf of the many ethnic and religious cultures present in Alaska today, including Amish as an example above, and each group's specific milk procurement and handling dictations, but will be happy to if needed. We are reminded to respect those ethnic cultures and

religions in Alaska that require raw milk as part of their practices. The population of Alaska is not solely made up of Ethno-Europeans – all Alaskans should be treated fairly and equitably and have the right to purchase raw milk directly from the producer.

Those of us who are asking our state Representatives and Senators to allow Alaskans to join the ***majority*** of the states allowing the sale of raw milk directly from the farmer to the consumer are only requesting the right to procure the freshest, most wholesome product for our selves and our families. What an individual does at home with anything legally purchased should be left up to that individual, not a department of the Government of Alaska that is in place to serve Alaskans. In this society of up to the minute internet conversations and education there is no need for the state to prohibit the sale of raw milk directly from the farmer to the consumer **any longer**. There is no need any longer for the government to hold my and other's hands and tell me that I and others are a bad person for purchasing **any** fresh item from the local producer of my choice – purchase raw milk for personal use, whatever that use may be in the privacy of our homes, to include but not limited to drinking it cooked, raw, or white-washing a barn with it. Since one of the DEC's inspectors ***this week*** has told a local Grade A milk producer to cease and desist from selling raw milk via cow shares, **ALL** raw milk sales in Alaska are now said to be illegal and I just will not just sit and allow an outdated law to take away my right to choose without standing up for my rights and those of my fellow Alaskans. There is no reason for Alaskans to purchase and have flown in fresh raw milk from another state. I am asking our State Representatives and Senators to continue to support the rights of it's citizens to have the freedom to choose, to include the purchase of fresh raw milk from the producer of each individual's choice. There is no longer a need for the state to require the delivery of all raw milk produced in this state to a state-owned creamery; nor is there a need any longer for the state to protect it's financial investments in the repeatedly-failed state-sponsored dairies of the 80's and 90's. That dismal chapter in our state's history is closed! It is time to move on and allow the citizens of Alaska to buy fresh raw milk from the small or large producer themselves and to support Alaska's economy. It is time to allow the citizens of Alaska the **freedom of choice without fear of legal prosecution**, that legal right which the majority of other US citizens have already in place. Please let the citizens of Alaska have the legal right to purchase any farm product produced in this state, including farm fresh raw milk, as they so choose.

With respect,
Suzanne Nevada
District 15
Wasilla
907-373-2687

From: Gerlach, Robert F (DEC) [mailto:bob.gerlach@alaska.gov]

Sent: Wednesday, February 27, 2008 12:19 PM

To: theider; McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Huggins, Charlie (LAA); Green, Lyda N (LAA); artemisdreaming@hotmail.com; rep_anna_fairclough@legis.state.ak.us; rep_craig_johnson@legis.state.ak.us; rep_scott_kawasaki@legis.state.ak.us; Roses, Bob (LAA); Edgmon, Bryce E (LAA); Guttenberg, David (LAA); Kelly, Mike (LAA); Seaton, Paul (LAA); Wilson, Peggy A (LAA); Butler, Jay (HSS-CDC); Castrodale, Louisa

Cc: Silverauroora; DEC Legislative Contacts

Subject: RE: 367

Ms. Heider,

I appreciate your email and feel that it is your right and responsibility to question the regulations and ask for a justification of why they are in place. At this time the regulations regarding the sale and processing of dairy products prohibit the sale and distribution of raw milk in Alaska. This is consistent with the regulations of 21 other states. I thought you should know the topic of raw milk is very popular and being discussed in several states. Many authorities have been consulted and in order to protect the public health the following agencies and groups to oppose the sale and distribution of raw milk to the public due the health hazards associated with the product.

3/3/2008

Alaska Department of Health and Social Services
 American Medical Association
 American Veterinary Medical Association
 American Academy of Pediatricians
 American Public Health Association
 Centers for Disease Control
 Federal Food and Drug Administration
 International Association for Food Protection

National Farm Bureau
 National Association of States Departments of Agriculture
 National Environmental Health Association
 National Association of Food and Drug Officials

It is not my intention to prohibit or deny your choice to drink raw milk but it is the of this position of this office and the Department of Health and Social Services to protect public health. That is why neither this office nor the Department of Health and Social Services can support the sale and distribution of raw milk to the public.

I have had similar questions regarding the ones that you have raised about the other raw foods and the risk of food borne diseases. The degree of risk varies depending on the origin of the food product, how it is raised, how it is handled and marketed and how it is handled (stored and cooked) by the consumer. There is no doubt the risk associated with raw foods is much greater. Chicken, beef, eggs and some seafood although sold raw are handled in such a manner to reduce the contamination with disease causing pathogens and these are intended to be cooked to eliminate any pathogens that may be inherently present in the product. The public health Officials in Alaska as well as the federal agencies regulating foods try to minimize the disease risk to the public by requiring certain procedures to be followed at critical handling or processing steps each specific to the type of food. For milk, pasteurization has been the process used to reduce the risk of food borne diseases. The goal is to minimize the risk as much as possible. It is impossible to eliminate the risk completely, only to reduce it in an attempt to stop the negative effects of a food borne disease outbreak.

Unfortunately, the current scientific research shows the risks associated with raw food products is increasing. One area of increased risk is the greater incidence of multidrug resistant bacteria being found on farms and on agricultural products. These pathogens are resistant to the standard treatment offered by the medical profession, require extraordinary measures to manage and put patients at greater risk for a poor prognosis and outcome. The historic evidence illustrates that about 90 % of the food borne outbreaks associated with raw milk have occurred in states that regulate the sale of the product. Several states that allow the sale of raw milk have just revised their regulations in an attempt to deal with this problem. California, for example, in response to an disease outbreak (September 2006) in January 2007 tightened the regulations regarding the sale of raw milk. It is not possible to eliminate the risk associated with raw milk but it may be reduced by pasteurization. If you are interested in finding more information concerning the outbreak in California or other states, I would encourage you to contact the state health departments involved in the investigation since I have found this information to be most accurate.

In evaluating the risk of food borne disease related to dairy products, I focus on the dairy products and only compare the risks associated with raw milk in comparison to pasteurized milk products. Using this comparison the risks associated with raw milk products are significantly greater. It is important to remember that pasteurized milk is not sterilized and as I mentioned there is risk associated with all food products. In this case the logic is sound, compare the risks associated with similar food groups, use regulations to minimize the risk of disease as best as we are able to protect public health.

Thank you for your email,
 Bob Gerlach

Robert F Gerlach VMD
 Alaska State Veterinarian

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Bob.gerlach@alaska.gov

Do you have livestock?

3/3/2008

You need a premises identification number.
Please call (907) 375 8200 to register

From: theider [mailto:tianih@mtaonline.net]
Sent: Wednesday, February 27, 2008 7:34 AM
To: McLaughlin, Joseph B (HSS); Hartig, Lawrence L (DEC); Easton, Dan (DEC); Ryan, Kristin J (DEC); Fuller, Jay D (DEC); Rice, Cherie L (DEC); Havemeister, Franci A (DNR); Lieutenant Governor Sean Parnell (GOV sponsored); rainy4279@aol.com; rep_carl_gatto@legis.state.ak.us; rep_mark_neuman@legis.state.ak.us; goatmilk@gci.net; rqw@mtaonline.net; safallon@aol.com; Huggins, Charlie (LAA); Green, Lyda N (LAA); artemisdreaming@hotmail.com; rep_anna_fairclough@legis.state.ak.us; rep_craig_johnson@legis.state.ak.us; rep_scott_kawasaki@legis.state.ak.us; Roses, Bob (LAA); Edgmon, Bryce E (LAA); Guttenberg, David (LAA); Kelly, Mike (LAA); Seaton, Paul (LAA); Wilson, Peggy A (LAA); Gerlach, Robert F (DEC)
Cc: Silveraurora
Subject: HB: 367
Importance: High

I wish to voice my support in favor of raw milk, and raw milk products sales.

There are a number of reasons for my wholehearted support-

Alaskans are already able to either grow, catch, or harvest quite a number of raw products (shellfish, fishes, berries, wild game, vegetables they grow, and other edibles from the wildlands) locally. From subsistence hunter/gatherers, to suburban residents who scour the forest for mushrooms, fiddle head ferns and edible greens to enhance a healthy diet, we are well versed in proper and safe food handling and preparation. Why would raw milk be any different?

In the stores are 100s of raw products from unknown locations that are subjected to tremendous shipping lengths-such as eggs, milk products, fruits, vegetables, fish, and of course grocery shelves brimming with "short shelf life" meats of all kinds. Also deli meats and foods prepared thousands of miles away and offered to Alaskans every day. On many of these products, there is no signage informing the consumer where the product came from, let alone when it was harvested or prepared. Just an "expiration date" on refrigerated items.

With fresh, local raw milk and milk products, I will *know* where the milk comes from. I will be able to see for myself the farming practises, examine the premises and make an informed decision about whether to purchase it for my family. I *cannot* do this with imported milk! Instead, I am forced to buy milk that often "goes off" in the gallon jug within days of opening. If the farm does not meet my personal criteria for safe handling, then I can chose another producer. I cannot do this as it is today. A "short shelf life" is of no concern to me, as raw milk will undoubtedly be *fresher and healthier* than what is shipped in currently. I have always supported Alaskan products in my purchases, why should fresh *local* dairy products be out of my reach?

As a mother and consumer, I cannot even identify produce in grocery stores that comes from countries whose production methods are questionable. When there is a recall of some type, we are at the "end of the food chain" and thus, most of the item has already been purchased and in many cases consumed. With local raw milk and raw milk products, we would indeed have dairy items "fresher by far" and people who have health concerns would have a *choice*. *I want this choice for myself and my family.*

Since I do not farm, or have dairy animals of any type, I am unable to provide this healthy alternative (raw milk) to my family. The decision to restrict sales seems to be based upon inaccurate and unproven reports of disease and/or illness in the Lower 48. Most were "attributed" to very large scale operations, which is not the situation we have here in Alaska. Here we have a handful of struggling dairies and small livestock owners, and I say we should let the Alaska consumer prove their viability, instead of choking off an entire market sector with unnecessary and outdated regulations.

As a person who has lived in several remote spots in Alaska in the 60s and 70s, I can firmly state that canned, powdered, and air shipped milk are inferior in quality to raw milk. I do recall times when "the barge" was either lost, or delayed....meaning no milk (or produce) available at all, sometimes for weeks. I have heard that there are dairy animals in the Bush....why restrict raw milk, which is healthier, and *fresh*, from those communities? Is that a wise "use" of community

3/3/2008

resources?

In my mind, the issue of raw milk sales in Alaska is about choice. I want the *freedom to chose* for myself and my family! Having the choice to purchase direct from the farmer or producer supports not only Alaska agriculture, but the health of our residents.

In a time when diversifying our tiny agricultural base is crucial to our future, it would seem obvious that Alaska should join the other 28 states who allow raw milk sales.

I urge you to support sales of raw milk and raw milk products with HB 367

Respectfully

Tiani Heider
4457 S. Philie Drive
Wasilla, Alaska 99654
(907) 357-0542

Date: February 13, 2008

To: Senator Lyda Green
Senator Charlie Huggins
Representative Mark Neuman
Representative Bill Stoltze
Representative Carl Gatto
Representative Wes Keller
Representative Craig Johnson
Representative Anna Fairclough
Representative David Guttanberg
Representative Bob Roses
Representative Scott Kawasaki
Representative Paul Seaton
Representative Peggy Wilson
Representative Bryce Edgmon

State Capitol
Juneau, Alaska 99801-1182

From: Rick Williams
Wasilla, Alaska

Subject: An act relating to the Sale Of Raw Milk and Raw Milk Products
Sponsored by Representative Mark Neuman

As you may be aware, the dairy farmers in Alaska no longer have a market for their milk. All of our milk now comes from Washington, Oregon or California in refrigerated trailers on a barge, shortly before the end of its shelf life.

Raw milk is available to consumers through cow-share and herd-share programs in Alaska, but these are cumbersome to administer and of limited value to our farmers. The proposed bill would expand the market for Alaska dairy farmers, help them stay in business, strengthen the rural economy and provide a safe and nutritious product for Alaska citizens.

According to the FDA and other government officials, raw milk is a public health hazard that puts consumers at risk. You have received documents citing dire health risks from the consumption of raw milk and the FDA has a long PowerPoint presentation on its website which argues that raw milk should not be consumed. The enclosed document is a point by point rebuttal of the FDA PowerPoint. To summarize:

1. The FDA presents 15 studies purporting to show that raw milk has caused illness and that pasteurization could have protected the public from the illness. Careful analysis reveals that every one of these reports is seriously flawed. In 14 of the studies, there was either no valid positive milk sample or no valid statistical association; in 7 of the studies the findings were misrepresented by the FDA; in 5 of the studies alternative explanations were discovered but not pursued; in 2 of the studies, there was no evidence that anyone consumed raw milk products; and in one study the outbreak did not even exist.

2. All of the outbreaks of Listeria attributed to raw milk involved soft cheeses. It is actually impossible to determine whether a cheese is raw using current tests so these cheeses were not necessarily raw as FDA claims. Cases of Listeria in raw milk are virtually nil.
3. Not one of the studies presented showed that pasteurization would have prevented the outbreak. The FDA does not present evidence showing that dangerous organisms can survive pasteurization nor that there have been many outbreaks of illness from pasteurized milk.
4. The vast majority of reports on illness caused by raw milk are seriously flawed. But even using these flawed FDA counts of illness, raw milk accounts for only 0.4% of cases of food borne illness between 1998 and 2005. This is an extremely low number considering that about 5% of all milk drinkers drink raw milk.
5. Adjusting for bias, pasteurized milk is from 1.1 to 15.3 times more dangerous as raw milk on a per serving basis
6. According to FDA documents (based on exaggerated data on illness from raw milk), deli meats and uncooked hotdogs are 10 times more likely to cause food borne illness than raw milk. Yet deli meats and hotdogs are freely sold in the state of Alaska.
7. FDA insists that there are no health benefits from raw milk compared to pasteurized, yet the very studies they cite clearly show that raw milk is superior. Enzymatic components in raw milk ensure assimilation of nutrients, kill pathogens and strengthen the immune system. These components are largely inactivated by pasteurization.
8. Pasteurized milk is now one of the eight top allergens; a survey carried out in Michigan indicates that 90% of individuals diagnosed as lactose-intolerant or allergic to milk can drink raw milk without problem.
9. The recent PARSIFAL study in Europe found that the most important factor in protecting children against asthma and allergies was raw milk consumption; the younger the children were when introduced to raw milk, the more protection it conferred. Asthma kills more than 5,000 people in the US yearly; raw milk has killed no one.
10. According to FDA data, out of a total of 437 million servings of raw milk in the US per year, 137 people got some sort of illness. On a per serving basis, that is 3.18×10^{-7} . Put another way, you would have to drink 3.18 million glasses of raw milk before you might expect to get an illness of any kind due to that milk. By contrast, 16.5 percent of all broiler chickens tested by the FDA in 2006 contained salmonella bacteria. The rate of human salmonellosis in the US was 14.7 cases per 100,000 people in 2004. This is 4200 cases per year. Yet the citizens of Alaska are free to purchase poultry, but not raw milk.

For the sake of the farmers and citizens of Alaska, I urge you to support House Bill 367.

For further information please contact:

Rick Williams	232-8856
Larry Devilbess, former Director of Agriculture	746-6593
Sally Fallon, President, The Weston A Price Foundation	202-363-4394

