

January 18, 2022

Dear Senator,

SB346-Allowing on-farm retail sale of raw, unpasteurized milk so long as labeling requirements are met and milk can be deemed as “hazardous” by Secretary of State.

If milk customers were complaining about raw milk farms and the milk being sold to them, then perhaps you need to sit up and take note. However, the people against small, raw milk producers are corporate organizations and people uninformed of the facts regarding raw milk.

Generally, milk customers go to the same farm every week and recycled glass containers are traded out. Glass jars are not cheap, contaminated plastic jugs. People purchasing raw milk are doing so because they have done their research and because they are unable or will not drink the processed milk that contains dozens of chemicals from antibiotics the cows are fed. Raw milk customers know what kind of feed the cows eat (pasture, hay, grains, soy, organic, etc.) before even making a commitment to purchasing raw milk. Labeling is simply an unnecessary hassle and economic drain upon small dairies trying to provide a healthy, natural alternative. The majority of people purchasing raw milk will not go back to the store-bought milk. They know and understand the problems and health hazards from contaminated milk produced by commercial dairies.

The majority of raw milk “dairies” do not provide milk for hundreds of people, but a few, regular customers. This is quite different than going to a grocery store where there are many brands and no one person in any one dairy company knows one cow from the next in these herds or if there might be an infection. Raw milk “farmers” are not large operations concerned about quantity, but typically side businesses that desire to share a quality product when there is an excess. Then, if a customer is not satisfied with the cleanliness, taste, or quality of milk, they are quick to look for another raw milk source. That alone, is incentive enough to keep most small farms doing the very best to provide exceptional milk.

I only milk one or two cows. However, any extra milk I can sell helps off-set the cost of the cows and also helps other families who are conscious and mindful of their children’s health.

If raw milk sales were legal but required labeling, most small raw milk operations would be unable to sell their milk legally. These are not million dollar businesses. These are mostly part-time farms, and people are seeking these farms out, desperate to find raw milk. Regulations are not necessary. People purchasing raw milk are aware of the “risks” involved.

Sugar can cause adverse health issues, even death, but I have not seen it labeled as “hazardous to your health”. Why is fresh, raw milk deemed “hazardous” because it has bacteria in it? Do you realize that without bacteria, you cannot make cheese? Yogurt is also loaded with good bacteria. They are called probiotics and “live” cultures.

Thank you for taking time to read my comments.

Sincerely,

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Helpful Resources:

Devil in the Milk by Keith Woodford

Nourishing Traditions by Sally Fallon – cookbook/information on healthy eating

The Untold Story of Milk by Ron Schmid, ND

Weston A. Price website: <https://www.westonaprice.org/>