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To: submissions
Subject: Submission concerning Raw Milk

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In the past milk was looked upon as a great health food, before the days of pasteurization and Homogenization.

I wish to mention some relevant books and people who found raw milk a great asset. The following books we have found an inspiration.

1. 'New Zealand's Greatest Doctor' concerning Ulric Williams by Brenda Samson ISBN 0-908850-15-8. Dr. Williams was a surgeon who graduated at Edinburgh in Scotland in 1918, in the early thirties he changed from modern conventional medicine treatments to Naturopath, with a strong strict loving Christian approach. His diet and attitude teaching cured many who were regarded as incurable with often a diet of just water, creamy non pasteurized milk and fresh citrus fruit. He was a great believer in fasting, so as to clean out the body system from all harmful and surplus substances. He advocated food not being tampered with, adulterated but being eaten, drunk or lightly cooked in the form God created it. At that time the milk used would not have been pasteurized or homogenized.
2. 'The Untold Story of Milk' by Ron Schmid ISBN 0-9670897-4-3, he reveals many amazing facts including trickery that was used to advocate pasteurized milk in U.S.A. A fictitious article in Coronet magazine was presented as fact 'Raw Milk Can Kill You' 1945, it was false evidence concerning an out break of Undulant fever that had not occurred.
3. 'Devil in the Milk' by Keith Woodford ISBN 978-1-877333-70-5. This is concerning A1 milk being a mutation of A2 milk. Mutations always cause deterioration or are inferior to the original, which God created. It is a very well documented book. A2 is very healthy milk, but A1 has an amino acid chain that is too short, and can pass through a leaky bowel to the blood stream and then can cause or aggravate health problems such as Diabetes type 1, ischaemic heart disease, autism, schizophrenia and allergies.
4. Dr William Petersen did write various articles, but I am unable to find any at present. He was a Dr of medicine and of Dairying. We had the pleasure of visiting him at his home at St. Paul in Minnisota, U.S.A. in 1963 where he had done dairying research for many years at the local University. He was already retired, I had first met him in 1949 when he was touring Britain on a lecture tour advocating non hand stripping of dairy cows after machine milking. He was way ahead of his time concerning the cow's milk being able to pass on immunity to those who drink her milk. The only country that showed interest and appreciation of his research on this aspect was Germany. This milk would not have been pasteurized. He had used milk from cows exposed to certain diseases and allergy producing plants to cure people including himself of the relevant problems. Through his research he had found where the

people in the past had suffered from T.B. the local cattle did not have the problem and visa versa.

5. Thus as long as the milk is produced cleanly and is well cooled, raw milk is an excellent healthy food. All our children and my husband and I were raised on lots of raw milk. Our children were horrified when they first sampled pasteurized milk when we were on our first holiday and detested the flavour of it compared with our sweet home produced Aryshire milk. We were dairy Farming in England for 28 years before moving to New Zealand in 2000.

Yours sincerely

Colin Gilbert