

**Seamons, Colleen**

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**From:** Alt [altcompco@gmail.com]  
**Sent:** Tuesday, 9 September 2008 6:22 AM  
**To:** submissions  
**Subject:** Re: Proposal P1007 Primary Production & Processing Requirements for Raw Milk Products (Australia only)  
**Follow Up Flag:** Follow up  
**Flag Status:** Red

Re: Proposal P1007 Primary Production & Processing Requirements for Raw Milk Products (Australia only).

Hello down there from up here in Canada! As a Canadian consumer I am embarrassed when I hear that fellow commonwealth countries such as yours are involved with leading edge decisions when it comes to drinking raw milk. Here, in Ontario, people walk around in cloaks and hide themselves from the law whenever the word 'raw' is mentioned, many fear for their farms.

I recently contacted the Sealtest products of family here and asked them, (when I learned about the abhorrent practice of putting powdered milk into bags of milks in the US) if they would do such a barbaric thing as the Yanks.

I was surprised when they responded, that they did, indeed put powdered milk into our drinking milk here, but because they added it PRIOR to pasteurization, they thought it not necessary to put it on the list of ingredients!

They called it 'calcium fortification'. Such is life living so close to our neighbours to the south that scruples disintegrate with free trade.

Then I asked them what kind of cows they used, again they responded that they use the mutated Holsteins that are used in the US. the ones that do not live beyond the life span of 6 years of age because of what they are fed, and that the milk was put into a common pool of dairy products to be drawn from by the manufacturers.

I had not thought much about this until I had discovered that the Ontario Dairy farmers were calling people who wanted to drink clean raw milk, 'FANATICS'. while they, on the same web site were boasting how they were providing more milk than ever before with LESS COWS. How does one do this? By breeding mutants with 6 gallon udders that drag them in the dirt and secret puss into the milk. Yes sirs, you are drinking puss when you drink Pasteurized milk in Ontario.

Health Canada recently approved the sale of raw cheese in Canada, but not raw milk. On the same web site they also talk about the ban on raw cider. What is the reason they ban raw cider, well, as they put it "Should someone drop the fruit into a pile of fecal matter, it would contaminate the cider." Such a nice way to explain why they too, are secretly for raw milk.

I hope that you set new trends for other peoples in the Commonwealth with your Action alerts. Looking forward to something happening here one day.

John B. Goldmaker  
Mississauga, Ontario  
Canada.

15/09/2008

Consumer of unhealthy milk products and licensed beverages.