

Seamons, Colleen

From: Peter M Price [pmpepad@bigpond.net.au]
Sent: Tuesday, 2 September 2008 11:03 AM
To: Web Comments
Subject: raw milk

Dear Sir/Madam

As a long time frankophile I say that the main reason for visiting France is the cheese.

It is true that there are less raw milk cheeses these days, but in light of the French experience I see little reason, subject to scientific advice, why we inhibit the cheese making in this country.

We won't catch up but that shouldn't be a reason for not lifting any restriction.

I have sent the article in the SMH Good Living today to a friend in France and I hope he responds.

Gilbert Pesenti studied cheese making in France and created the very successful Frenchese company in Nowra NSW (Unicorn brand) and at one stage was the largest make of soft cheeses in Oz.

He sold out to a Japanese company in about 1993 and now lives in France where he was born. His father was also a cheese maker.

He is however an Australian citizen and lived here for 25 years.

He visits Oz every January as his children live here. He holidays each year near us on the coast near Jervis Bay.

I know he would be a valuable (experienced and intelligent) contributor to the debate and if you want to contact him for any specific comments.

He is at pesentigm@orange.fr

Please call/email if you require any further information.

Sincerely

Peter M Price
Economic Planning Advocacy
40 Riverview Rd
Nowra NSW 2541
Mob 0417 042 943