



## DAIRY-DAIRY QUITE CONTRARY

### PUS IS DELICIOUS!

Dear Friends, {This is a pretty important column. Contained within this letter is the means for me to completely destroy America's dairy industry. The law is the law, and they are all in violation. Read on... }

Fill a one-quart container with pus. Mix in sugar. Freeze overnight, then serve with a cherry on top. There is no tastier dessert treat.

Age pus for six months. Mix in the scrapings of a calf's stomach (rennet) and some blue mold, and serve with a crusty French bread.  
Now, that's good eating!

Put pus in a container and leave at room temperature for a few days. Add bacteria (*adidophilus*). Are you salivating yet?

Ice cream, blue cheese, yogurt. Like Rachmaninoff's skillful adaptation of a Paganini Opus, the above culinary treats are all different variations upon a theme of pus.

The April 25, 2002 issue of Hoard's Dairyman, the dairy farmer's magazine (volume 147, number 8), contains two very revealing pus articles.

On page 342, we learn that pus cell counts continue to rise in America. They have been doing so since the advent of genetically engineered milk. Stressed cows become sick and their milk contains more pus. It's as simple as that.

In Europe and Canada, health authorities do not allow more than 400 million pus cells in a liter (about a quart) of milk. Keep that in mind when I reveal to you what I learned from this issue of the premiere dairy magazine.

Last year, the average liter of milk produced in 16 states exceeded 400 million pus cells per liter. That's just the average!

Those states are: Alabama (444 million), Arkansas (486 million), Florida (548 million), Georgia (407 million), Kansas (476 million), Kentucky (413 million), Louisiana (479 million), Minnesota (420 million), Mississippi (442 million), Missouri (437 million), Nebraska (443 million), Oklahoma (483 million), South Carolina (404 million), South Dakota (459 million), Tennessee (413 million), and West Virginia (422 million).

Fifteen percent of the time, 45 states exceed that magic 400 million purity standard. I chose fifteen percent as a cutoff, because 15 percent represents one day out of seven. Yep. Once each week, on average, the milk consumed by school kids across our great country would be rejected by nations who care more about the health of their children than industry cash flow.

I spoke with Dr. Duane Norman who compiled these data for the United States Department of Agriculture (301-504-8092).

Dr. Norman is a fine fellow, and we had a nice talk. He recognizes that if America adopted the same standards as the European community we would put a lot of dairy farmers out of business. His suggestion was that we dump our existing unhealthy standard which allows 750 million pus cells per liter, and lower it to a safer 500 million. How does that sound to you? One-half billion pus cells in a quart of milk? That sounds delicious!

There was a second article in Hoard's (page 341), written by Minnesota veterinarian, Dave Linn, D.V.M.

The title of Dr. Linn's column is: What is Saleable Milk?

According to Dr. Linn:

"Normal healthy milk rarely, if ever, will have a (pus) cell count of over 100,000 cells per milliliter of milk." (100 million pus cells per liter)

Dr. Linn calls milk with high pus cell counts "abnormal."

Linn writes:

"Research has shown that, with a herd cell count of 200,000, there may be as many as 15 percent of the cows infected. In herds with a 300,000 count, this figure may be as high as 25 percent."

During the year 2001, the average liter of milk sold in America contained 322 million pus cells.

What would happen to the average dairy herd in America if Linn's standard was applied?

Linn answers the question:

"Huge numbers of dairies would be out of business."

Linn discusses a set of laws called the Pasteurized Milk Ordinance (PMO). These laws are federal statutes.

According to the PMO (and Linn):

"All milk from cows producing abnormal milk should be dumped."

How does one define "abnormal" milk?

Linn cites standards set by the National Mastitis Council. He concludes:

"Therefore, any milk with a cell count over 200,000 cells per milliliter (200 million pus cells per liter) is considered abnormal."

Is the entire American dairy industry in violation of federal statutes? Would strict adherence to the law put every dairy farmer in America out of business?

Linn writes:

"I am not advocating a sudden enforcement of this clause in the PMO. I am not even in favor of the clause at all. I do think it is essential that all dairymen be aware of the law and the possible implications of enforcing it."

I cannot believe this dairy industry doctor gave away such an enormous secret. Whether he agrees with the law or not, (and he made it clear that he does not agree with the clause), it's still the law.

If everybody speeds, get those cops on the highways and give 'em all radar guns. Write tickets, and soon everybody will obey the law. If everybody wears a six-shooter, and gunfights at the O.K. Corral become commonplace, send in the National Guard and put the bad guys in jail.

If milk is unsafe because it is "abnormal," and places the health and safety of our children in jeopardy, what can be done?

Perhaps it is time to call your local Department of Health, and get them to issue summonses. The dairy industry is clearly in violation of the Pasteurized Milk Ordinance. They may have a lot of friends, but the law is the law.

### **TB IN DAIRY COWS**

The United States Department of Agriculture (USDA) is doing all that it can to keep you from learning California's biggest secret.

Tuberculosis in dairy cows. Are you next?

USDA's mission is to protect the dairy industry, not your health.

This is not a pleasant little family farm story, folks. This is about just one factory farm, and the monstrous potential that gigantic dairy operations hold for spreading disease.

A herd of 3,000 dairy cows has been quarantined in Tulare county, California. Fifty-six cows have been destroyed this week after diseased animals were sent to slaughterhouses for human consumption. One vigilant inspector discovered traces of tuberculosis in meat destined for somebody's summer barbecue. The carcass from that once gentle creature was covered with horrible lesions. The dairy farmers knew. The driver of the truck knew. The slaughterhouse workers knew. Nobody was about to reveal the secret. It took one brave individual to buck the system.

USDA officials refuse to release the name of the farm, citing biosecurity concerns.

Can humans catch tuberculosis after drinking milk or eating flesh from diseased cows? Do you eat cheese? Many cheeses are made from unpasteurized milk. Do you enjoy your steak medium-rare?

In 1988, The Journal of Dairy Science (volume 71) revealed:

"Many diseases such as tuberculosis are transmissible by milk products."

Sixty-five years ago, the Journal of Dairy Science (19:435, 1936) reported:

"Infected raw milk is the chief means by which milk-borne tuberculosis is

transmitted to man."

Not much progress was made during the next two decades. In 1959, the United States had nearly one-half of today's population. The average salary was \$2,992. Many things were different then. On March 10, 1959, Hoard's Dairyman reported:

"Researchers and regulatory authorities were meeting to halt the rise and spread of tuberculosis from cows to humans, and to bring incidence to eradication levels."

So long ago. Sadly, things remain the same.

In 1970, the National Mastitis Council announced:

"Some strains of mycobacteria, similar to those that are associated with tuberculosis, have been found to survive pasteurization."

One of the most well-respected dairy reference books is Lincoln Lampert's Modern Dairy Products. Here is an excerpt from the third edition:

"A cow with pulmonary tuberculosis may swallow her own saliva and this, with the infected material coughed up from the lungs, then passes through the whole digestive tract, and remains as an active form of infection. Particles of infected dust or manure may contaminate the milk, or it may be infected directly from the tubercular udder."

Today more animals will die on a California farm. Today, California citizens will drink milk from cows infected with tuberculosis. Tomorrow, people in Chicago and Detroit and New York and Miami will eat aged cheese from milk taken from those same cows.

Roll the dice. Cut the deck, low card wins. Spin the roulette wheel. Russian roulette. Name your game. It's a gamble, and the odds will eat you up.

## **DIOXINS IN DAIRY**

"The primary source of dioxins (PCDDs), dibenzofurans (PCDFs) and coplanar PCBs for the general population is food, especially meat, fish, and dairy products." Chemosphere, 1998 Oct, 37:9

There is a Diox-Sin problem in America.

The sin is one of omission.

The United States Department of Environmental Protection (EPA) has continuously delayed the release of a dioxin report for the past 18 months. That report, when (and if) released in its entirety, would reveal the critical level of contamination that dioxins have reached in America's dairy products.

EPA tested Ben & Jerry's vanilla ice cream and found the delicious taste treat to contain 1,200 times the safe level of dioxins.

This week, EPA will release a new pollution data emission tracking study which includes the agency's toxic release inventory. This inventory tracks emissions of more than 600 toxic compounds by U.S. industrial facilities into the air, water and land.

Dioxin have been identified as the toxic compounds in chemicals such as Agent Orange. Dioxins are what turned the entire community of Love Canal (near Buffalo, New York), into death canal. Dioxins have been blamed for birth defects and cancers.

The higher up one goes on the food chain, the more concentrated are dangerous chemicals in the flesh and body fluids of animals. Humans sit atop the food chain. Infants breastfeeding from mothers who eat dairy products sit higher up on the food chain than their pollution-eating moms.

We, as a society, drink bovine body fluids in the name of good health. These body fluids are concentrated into cheese and ice cream, which contain unsafe levels of dioxins. These products are unfit for human consumption.

EPA has found that dioxin levels in fish can be found at more than 100,000 times that of the water in which they swim. Yet, many government agencies promote the consumption of fish for the Omega-3 oils which they contain. FDA is considering a new ordinance in which dioxin-rich fish oil will be permitted as an additive to milk and dairy products.

Will EPA hold back some of their analytical data when they release this week's report? The meat and dairy industries have spent the past 18 months lobbying federal agencies to delay the release of EPA's data.

In this case, censorship of truth only helps one group of people. Those who manufacture poison for human consumption.

By not releasing their critically important report in a timely manner, EPA has applied a new definition to the Golden Rule: He who has the gold, makes the rules.

For the sake of our children, our families, our friends and loved ones, I hope that EPA holds nothing back and releases all of the truth about the concentrations of dioxins in milk and dairy products.

In January of 1998 (volume 76), the Journal of Animal Science reported:

"The majority of toxic dioxin is and (or) has been derived from industrial chlorination processes, incineration of municipal waste, and production of certain herbicides. The lipophilic nature of dioxins results in higher concentrations in the fat of animal and fish products, and their excretion via milk secretion in dairy cattle may result in relatively high concentrations of dioxin contamination in high-fat dairy products."

Robert Cohen

<http://www.notmilk.com>

### **More on Dioxins**

Dioxins are highly toxic by-products of industrial manufacturing processes. Dioxins poison our environment through the air and become part of our food chain. It takes twelve pounds of milk to make one pound of ice cream and ten pounds of milk to produce one pound of hard cheese, so these poisons become even more concentrated in products like ice cream and cheese.

On March 11, 1983, United Press International reported:

"Dioxins are the most deadly substances ever assembled by man...170,000 times as deadly as cyanide..."

In October of 1998 (Volume 37:9) Chemosphere reported:

"The primary source of dioxins...for the general population is food, especially

meat, fish, and dairy products."

When tempted by Ben & Jerry's on a hot summer day, recall the results of a dioxin test by Steve Milloy, author of junkscience.com:

"The level of dioxin in a single serving of the Ben & Jerry's World's Best Vanilla Ice Cream tested was almost 200 times greater than the virtually safe dose determined by the Environmental Protection Agency."

Ben & Jerry's has this to say about dioxins in their promotional literature:

"The only safe level of dioxin exposure is no exposure at all."

The Journal of Animal science (1998 Jan, 76:1) added emphasis to a subject that the United State's Departments Environmental Protection and Agriculture continue to ignore:

"The lipophilic nature of dioxins results in higher concentrations in the fat of animal and fish products, and their excretion via milk secretion in dairy cattle may result in relatively high concentrations of dioxin contamination in high-fat dairy products."

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