
Straight Talk

by Pete Hardin

NOT in OUR Ice Cream

If there is a single current issue that ought to light a fire under dairy farmers, true friends of the dairy industry, **and consumers**, that issue is FDA's proposals to change standards for ice cream. I urge every reader to study this matter and register your opposition to FDA regarding one or more of these proposed changes in ice cream standards.

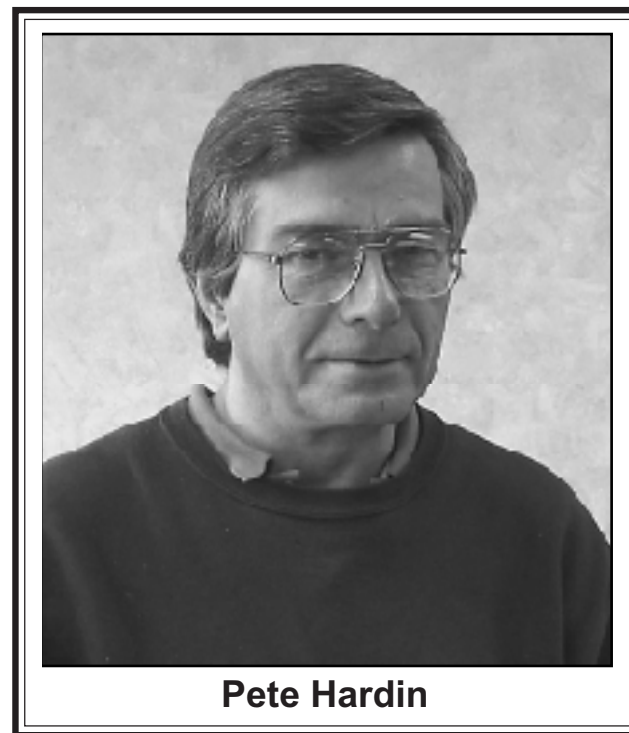
The nebulous phrase allowing "... **milk from source animals other than cows ...**" to be used in our ice cream is how FDA and the International Ice Cream Manufacturers (IICA) want to dump the global barnyard trash in our ice cream. FDA's proposals mention goats and sheep milk. But those smelly critters are a smoke screen to cover for imports of water buffalo milk-derived ingredients from that Third World cesspool of animal and human disease—India.

U.S. goat and sheep milks are more expensive than domestic cows' milk. Therefore, when we read of "goat and sheep milk," these ingredients will be imported. I don't want my ice cream to taste like the bottom-side of a mangy, Albanian goat. But FDA and IICA don't give a bleat about goat and sheep milk. They want to import the really **CHEAP**,

SCUZZY dairy ingredients from India's water buffalo. (Nothing in the following comments should be construed as disrespect for India's dairy industry feeding its needy citizens. Keep their fecal soup dairy ingredients at home!)

India's dairy industry is largely a Third World cesspool, laden with disease (human and animal) and unsanitary dairy practices. India's millions of tiny dairy farms average about three milking animals. About two-thirds of those smelly critters are Water Buffaloes. The water buffalo is tame, serves ideally as a dual-purpose (draft and milk) critter ... and if she dies (and the Hindus aren't looking), can yield a lot of steak/hamburger. Despite its high protein and fat content, Third World water buffaloes aren't well-suited to milking.

The water buffalo's "plumbing" (nipples) are rock-hard. Indian farmers must repeatedly spit in their hands (or wet their hands with milk) while milking water buffalo, to lubricate the nipples. Sadly, most dairy farms in India feature pasture-milking, so there are no hand-washing facilities. No milk cooling, either. The p.m. milking just sits (culturing bacteria) until the morning milking, when the whole putrifying mess is co-mingled and lugged by bicycle or cart to



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the neighborhood milk receiving station. There, the collective, milk from the whole hand-spitting neighborhood is shipped to a Third World dairy processing plant. (I've been told that dairy plants in India super-heat dried dairy products, to try to kill the bugs.)

India features a wide range of active livestock diseases, such as Food & Mouth Disease and Bubonic Plague (aka The Black Death). Foot & Mouth virus survives normal pasteurization temperatures and can remain active in packaged dairy products for up to six weeks. That's plenty of time for a ship laden with MPCs and butteroil to sail from India to the U.S. Importing dairy and livestock products from countries with Foot & Mouth Disease (like India, Brazil and Uruguay) is a disaster waiting to happen. Remember several years ago, when England and Western Europe were afire with burning livestock carcasses in an attempt to eradicate Foot & Mouth Disease?

Proposing to allow milk from species other than cows in our ice cream ... or any other foods ... is downright dangerous. Is the ice cream processors lobby so greedy that they want to change FDA rules to allow such imported garbage in our ice cream?

Angry? Visit our Web site—we have lots of details at: www.themilkweed.com

Contact FDA and comment. Write local news media. Contact ice cream manufacturers and give them Hades if they belong to IICA. Call Andy Rooney at *60 Minutes*. U.S. consumers deserve nothing else but ice cream made from cows' milk ingredients. And give me a double cup of Brusstar's black raspberry, made with U.S. cows' milk ... *please!*
