

SUBMISSION OF JOHN HOUGH RELATING TO:

Proposal P1007-Primary Production & Processing Requirements For Raw Milk Products.

11 September 2008

To Whom It May Concern:

From personal choice I consume raw milk — I find that it has a much nicer taste and texture; and believe that it enhances my health.

I make my own yogurt and brew my own kefir (or did until recently, please read on). Kefir requires so-called “grains” to which are added daily an amount of fresh milk; my grains died when raw milk became unavailable in winter and I was forced to use supermarket ‘milk’. *Raw milk sustains kefir, pasteurised milk kills it.*

I have been told that the current rules in New Zealand which allow me to purchase for personal (self and family) consumption a token amount of unprocessed milk are in jeopardy whereby an entirely natural health-enhancing product might soon become illegal.

The true crime would not be in the consuming of real milk but in preventing access to it.

Whilst not a medical man I have to a limited degree studied my subject and am fully convinced of the benefits.

In effect I put my money where my mouth is — if raw milk is at all hazardous I put my health at risk. To date I have had no ill effects but feel the better for doing so — pure faith or a genuine benefit? The results are real enough.

Raw milk is an ancient product going back possibly ten thousand years or more — ‘treated’ milk is not. Treated milk is modern, and many avoidable diseases are also modern; some may be linked.

I respectfully request that my right of access to raw milk be NOT interfered with.

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