



"Milk that's not pasteurised is a health hazard"
Really? Let's look at how this myth was spun
and how it got poured down the throats of the
public.

If raw *milk* is so bad for us, how did the human race ever survive before *pasteurization*? After all, we've been milking cows and drinking down the creamy, nutrient-rich results for thousands of years — yet Louis Pasteur's process (which was originally designed to prevent beer spoilage, mind you) has only been in widespread use for a little more than a century. So what gives?



The answer, of course, is that non-pasteurized milk isn't hazardous at all. It's just a lot tougher to regulate and make money from it.

Think about it: by legislating against the sale or distribution of raw milk, the government forces farmers to sell their milk (at a fraction of market value, by the way) to the big milk processors. This creates a "paper trail" on the milk, which can then be used as the basis for collecting taxes from those processors — and likely the farmers, too.

And how else could they get away with this kind of shameless money-grubbing except under the guise of a public health concern? It's just one more example of how your healthy, natural dietary options are being sold down the river by a bunch of dollar-crazed bureaucrat shakedown artists.

The good news is that raw milk is healthier and better for you than pasteurized milk in stores. And it tastes better, too.

Long-time drinkers of vitamin-rich non-pasteurized milk cite increased resistance to colds and flu, weight loss, relief from arthritis pain, plus a whole lot more — and this is not to mention the fuller, truer flavor raw milk drinkers enjoy.

I hope you're starting to see how the facts about good health — backed by centuries of common sense and doing what feels right — have been obscured all in the name of the almighty dollar. I'm just barely scratching the surface here. I urge you to open your eyes to what's really going on with health in the world. I'll continue to shatter the myths about health that have been sold to you like so much snake oil.

Pasteurized, homogenized milk is brewed up in big factories, boiled beyond recognition and so chemically "enhanced" that by the time it gets to you it's just milk-flavored poison I wouldn't touch it with a ten-foot pole - let alone serve it to my child.

Meanwhile, whole raw milk - perhaps nature's most perfect food - is criminalized like some sort of street drug. Anyone selling it could face investigation, serious jail time or be forced to pay huge fines .

Farming Secrets says: *The milk industry is getting rich as the dairy farmers livelihood goes down the drain.*

Ref: William Campbell Douglass II, M.D. Editor, The Douglass Report