Will Wisconsin Protect Family Farms?

A Possible Recession and Misguided New Food Safety Rules May Destroy the State’s Buy Local Movement

Will the State Create Exemptions for Small Farms?

Mary Jo Fahey
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1st Edition

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Service to the Good of Life (SGL) Publishing
For information address:

P.O. 259915
Madison, WI 53725
sglpublishing@tds.net

Printed in the United States of America

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About This Book...

The information in this book is based on research done by a local Weston A. Price Foundation chapter leader in Madison, Wisconsin. The purpose of the country’s 450 local chapters is to put consumers in touch with small farmers who sell nutrient dense food directly to the public (www.madisonwapf.org). If these farms need to leave the business of farming, then there is no reason for chapters to exist. We hope that state political leaders preserve Wisconsin’s agricultural legacy by protecting the state’s small family farms.

Dr. Weston A. Price
Dr. Weston Price of Cleveland, Ohio, was a dentist who spent nine years in the 1930s traveling to investigate the diets of traditional societies, and found that native diets contained ten times more fat-soluble and four times more water-soluble vitamins than Western diets at that time. Price’s book, titled, *Nutritional and Physical Degeneration*, chronicles his journeys around the world.

Dr. DeForest Jarvis
Dr. DeForest Jarvis was a friend of Dr. Weston A. Price who wrote books about the folk medicine of Vermont. Although his books were best-sellers in the 1960s, they have long been forgotten. He is
mentioned here because his work included natural remedies for cows. Pasteurization for several natural foods, including milk, is an increasingly popular remedy for pathogens that are found on farms. Pasteurization does not address improper diet, toxicity, confinement systems, massive overcrowding, improper feeding and the overuse of antibiotics that are the true cause of disease. Milk is pasteurized because most cows are sick. Jarvis’ remedies, described in Chapter 7, offer a solution.
In his book, *Fight For Your Health—Exposing the FDA’s Betrayal of America*, author Byron Richards says that we are caught in an “unstoppable march toward corporate control of our political system, including control over our personal health.”

Several other writers agree with this analysis and have formed the following conclusions:

- The United States is owned and controlled by corporations. One writer uses the word oligopoly to describe the size of the transnationals that are in control (See: “How Big is the Shark in Chapter 3).

- The expressions left, right, liberal and conservative no longer have meaning. They are outdated expressions that have been used to keep us divided.

- The war on terrorism and the threat of disease have been used to gain support for numerous new restrictions
that coincide with the agribusiness and pharmaceutical industry’s strategic growth planning (See: “Disease Management” in Chapter 3).

**Wisconsin’s Biotech Companies**

Wisconsin has been inviting biotech companies into the state since Governor Tommy Thompson, friend of the biotech giant Monsanto, created a $37 million dollar biotech zone in the state. Several of the world’s largest biotech companies have offices in Madison (See: “Oligopoly-Sized Biotech Companies in Wisconsin” in Chapter 3).

This book will show that the biotech industry’s overall goal is consolidation (See: “Billion-Dollar Deals in 2007” in Chapter 3) and not a decentralized local food system comprised of small, family farms. The investment banks who guide the biotech giants in their mergers and acquisitions have also pointed to “infectious disease management” as a new trend in Healthcare Information Technology. Infectious disease management does not have a future without infectious diseases. This leads to the following questions:

- **Why doesn’t the State’s Agricultural Department ever speak about disease prevention?**

  Improper diet, confinement systems, massive overcrowding, improper feeding, overuse of antibiotics and poor care encourage epidemics (See: Harsh Conditions for Pigs and Bees” in this Chapter). Dr. Weston Price
was a nutrition pioneer who studied human nutrition but worked with agriculturists who knew that cellular damage from malnutrition and toxicity have always been the primary cause of animal diseases such as renderpest, brucellosis, foot and mouth disease, Johnes disease and many others. This year, our chapter has uncovered the work of Dr. DeForest Jarvis, an ear, nose and throat doctor who wrote two books about Vermont Folk Medicine. Jarvis’ books provide natural remedies for both humans and cows. The natural ingredients in the remedies may also be used to prevent disease (See: “Dr. Jarvis’ Remedies for Mastitis” and “More Remedies for Sick Dairy Cows” in Chapter 7). Modern alternative farmers understand that nutrition begins in the soil and that soil health = plant health = animal health = human health.

- **Why are there no exemptions for small family farms?**

A dairy text book called *Dairy Cattle Science* written by Dr. M. E. Ensminger and published by Prentice Hall (Fourth edition, June 23, 2005) says, “Today, with modern, rapid transportation facilities and the dense dairy population centers, the opportunities for animals to become infected are greatly increased compared with a generation ago.” When Ensminger uses the expression “dense dairy population centers, he is referring to Confined Animal Feeding Operations or CAFOs (See:: Hidden Truths About Modern Confinement Operations” in Chapter 7).
• Has the State Agricultural Department signed contractual agreements with federal government agencies that are dictating food safety rules? Has the government become a business? Are the states taking federal funds and agreeing to conditions in government contracts? Is it too late for our local political leaders to add exemption clauses to the contractual agreements?

• Why are board members of the Wisconsin Livestock Identification Consortium (WLIC) from the world’s largest genetics companies and RFID manufacturers? Note: The WLIC is a private Government Sponsored Enterprise (GSE) that was created to implement the federal National Animal Identification System (NAIS).

An example is WLIC board member Michael Bishop, an RFID specialist who is also the former president of Imigen, the sister company of ABS Global and subsidiary of Genus, the world’s largest genetics firm. According to research gathered by Christoph Then, a patent expert with Greenpeace Germany, Genus and other multinationals (e.g. Monsanto) are seeking to monopolize breeds and patent entire herds.

• Why are factory farms exempt from using RFID chips on individual animals in Wisconsin’s implementation of the federal National Animal Identification System (NAIS)?

Although Wisconsin’s Department of Agriculture, Trade and Consumer Protection’s (DATCP) has not revealed completed plans for RFID tagging, the WLIC Web site
indicates that small farmers will be required to ID individual animals while factory farms will be excused from this requirement. Critics say the reporting requirements alone will put small farms out-of-business. If a small farmer loses a chicken to a predator such as a raccoon, he/she will have to catch and note each of his/her other chickens’ identification numbers so that he/she can report which chicken is missing. Farmers who already work long hours will be required to spend an inordinate amount of time counting animals. In response to the unreasonable demands put on small farmers, Lynn Miller, author and publisher of Small Farmer’s Journal has called NAIS “the most destructive and misguided farm regulation in the entire history of farming.”

The Purpose of This Book

The main purpose of this book is to educate local political leaders and consumers about the misguided nature of the new food safety rules that are being imposed on small farms.

It is very clear that small farms are very different than confinement operations. Imposing the same rules on both groups is equivalent to insisting that all Americans practice the same religion.

New Requirements Will Destroy Valuable Nutrients

Food is the basis for health and in order to stay healthy, the food we eat must contain nutrients in the form of vitamins and minerals. Ideally, the food should also contain biological elements such as enzymes and beneficial bacteria. Many of the proposed new safety rules would destroy:
• Vitamins
• Enzymes
• Beneficial bacteria

**Food is Already Low in Nutrients**
While the human body is capable of synthesizing some of the nutrients that it needs, the building blocks that are required for the synthesis are becoming harder and harder to obtain. This is due to the low-nutrient value of food that is grown on mineral-depleted soil (See: “Government Food Tables Show a Decline in Nutrient Values of Most Foods” in Chapter 4).

**New Rules and Farms That Have Been Targeted**
Author David Gumpert, who wrote, “Old McDonald Had a Farm…and He Got Arrested?” for the November issue of *The Nation*, describes these recent incidents of regulatory crackdown across the country:

- **Virginia’s Richard Bean and his wife Jean Rinaldi**
  Ten agricultural agents and state police arrested Richard and his wife for slaughtering their own hogs. In 2007, the couple was charged with a felony and eleven misdemeanors. Richard and Jean had been frustrated with the expense of hauling their hogs more than two hours to the nearest slaughterhouse and felt they could do it as well or better themselves.

- **New York’s Munir Bahai**
  Munir’s apple cider operation in Victor, New York was shut down on in October, 2007 because his cider was not pasteurized.
• **New York’s Barbara and Steve Smith**
  In 2007, Barbara and Steve Smith had their raw yogurt and buttermilk quarantined on their Meadowsweet Farm outside Ithaca. The New York Department of Agriculture claimed that the state’s direct sale of milk allowed for milk and not other dairy products.

  The staff at *Acres USA* magazine ran a story in their December 2007 issue about a couple in Lafarge, Wisconsin who were in the state regulatory cross hairs early in the years. The article, titled, “Time To Push Back,” is a report about the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) harassment at One Sun Farm & Bakery in LaFarge, Wisconsin:

• **Wisconsin’s Erin and Dave Varney**
  Erin and Dave were processing their meat at Gorman’s Meat Locker meat processing company and DATCP told them not to sell $4,000 worth of pizzas made with meat from their farm (Gorman’s Meat Locker is owned by Gary Zimmer, the author of a book called *The Biological Farmer*, published by *Acres USA*). Erin had quit her job in 2005 and they have been working hard to launch their farm-based business. DATCP learned about their farm from an article in *The Country Today* Magazine. Erin Varney explains that the pizzas contained more than 7% meat and it is the reason that the pizzas could not be sold. Erin says DATCP’s decision has nothing to do with food safety. Besides ordering them not to sell their current inventory, DATCP also ordered the Varneys to use a feder-
ally inspected facility (that is not organic and that’s farther away).

Harsh Conditions for Pigs and Bees

Author Michael Pollan, author of the *Omnivore’s Dilemma*, recently wrote about the overuse of antibiotics on factory farms in his article titled, “Decrepit Food Factories” written for the December 16, 2007 issue of the *New York Times Magazine*. His article sounds the alarm about two important public health issues:

• **Methicillin-Resistant Staphylococcus Aureus (MRSA)**
  MRSA is the antibiotic resistant strain of Staphylococcus bacteria that is now killing more Americans each year than AIDS (19,000 deaths in 2005). Pollan says that recent studies in Europe and Canada have found that confinement pig operations have become reservoirs of MRSA. Pollan also says that the Union of Concerned Scientists estimates that at least 70 percent of the antibiotics used in the United States are fed to animals living on factory farms.

  **Note:** In spite of the evidence about the unhealthy practices on factory farms, the state and federal governments continue to create sweeping new rulings for all farms regardless of their size.

• **Colony Collapse Disorder (CCD) in Honey Bees**
  Colony Collapse Disorder is a phenomenon in which worker bees disappear from a beehive. Although
efforts are now being made to eliminate the Varroa mite that has been blamed for the bees’ disappearance, an award-winning bee expert at the University of California Davis says massive bee die-off also occurred in 2005 and 2006.

America lost one-third of its bees in 2007 and the loss was particularly devastating for California’s almond growers where 600,000 acres of almond trees are cultivated. An estimated one third of America’s crops are dependent on the honey bee. Pollan says the story of the drug-resistant staph and the disappearance of the honey bee are the same story—industrial efficiency that sacrifices biological resistance. For more details about CCD, see Chapter 4.

The Unstoppable March is Due to Federal Money

Most of the states in this country are being arm-twisted to comply with new federal rules due to:

- Massive public debt and a dependency on federal money
- Fear of not being able to compete in a global market
- Pressure from grant-making corporations

The states are being pressured into signing contractual agreements that are attached to federal money (Note: A few states are resisting federal contracts. Examples include Vermont and New Hampshire).
Massive Debt and a Financial Quagmire

Several decades of spending at every level of government has led to massive debt and a financial quagmire.

Events That Have Led to Public Bankruptcy
The practice of heavy government borrowing began in the 1930s during Roosevelt’s administration. After the stock market crash in 1929, Roosevelt created a large number of agencies that were sold to Americans as a “New Deal Economic Plan.” While many of the programs pulled Americans out of desperate financial circumstances, the spending created huge deficits.

Sale of Government Assets
Many states and local government are selling assets to pay down debt. An example is the City of Chicago’s sale of the Chicago Skyway, a toll road, to Spain’s Grupo Ferrovial and to Australia’s Macquarie Bank for $1.8 billion dollars.

Was John Maynard Keynes an Economic Hit Man?
In his book, Confessions of an Economic Hit Man John Perkins, a former respected member of the international banking community, describes how as a highly paid professional, he helped the U.S. cheat poor countries around the globe out of trillions of dollars by lending them more money than they could possibly repay and then take over their economies.

John Maynard Keynes, a British economist, advised Roosevelt to spend vast sums of money to stimulate the
economy through what Keynes called the “multiplier” effect. Did the international banking community have the same plan for the United States as they did for the poor countries described in John Perkins’ book?

**Fireside Chats**

During Roosevelt’s administration, there was a huge increase in the power of the federal government. Critics say state intervention in the economy favored large corporations and some called this “corporate socialism.” Roosevelt defended himself against his critics in his 1934 fireside chats:

> Some people, will try to give you new and strange names for what we are doing. Sometimes they will call it ‘Fascism,’ sometimes ‘Communism,’ sometimes ‘Regimentation,’ sometimes ‘Socialism.’ But, in so doing, they are trying to make very complex and theoretical something that is really very simple and very practical.

> ... Plausible self-seekers and theoretical die-hards will tell you of the loss of individual liberty. Answer this question out of the facts of your own life. Have you lost any of your rights or liberty or constitutional freedom of action and choice?

Were Roosevelt’s references to fascism, communism and socialism keywords that launched the left-right game that was designed to keep us divided? Have we lost our rights or freedom of choice? Most people would say “Yes!” (See: “Tension Between the People and the Government” in Chapter 7).
Wisconsin Has a History of Protecting Big Business (especially Monsanto)

Green Bay Wisconsin’s Fox River Watch project, that has been covered by dozens of news reports in Green Bay, Milwaukee, and Appleton is working to expose negligence on the part of corporations that have dumped thousands of pounds of toxic chemicals called polychlorinated biphenyls (PCBs) into the Fox River and Bay. These chemicals, that were dumped as recently as 1990, pose a serious health threat to humans as well as animals.

PCBs Pollute Green Bay and Lake Michigan

Approximately 67,000 pounds of PCBs are in the Fox River bed and another 69,000 pounds of PCBs sit in hotspots in the extreme southern end of Green Bay. Scientists say that the PCBs continue to flow downstream and spread through Green Bay and Lake Michigan.

The History

The Fox River Watch Web site (www.foxriverwatch.com) contains startling stories about the history of PCBs as well as the history of the dumping in Wisconsin. Rebecca Leighton Katers (rebeccakaters@foxriverwatch.com), who is the Executive Director of the Clean Water Action Council in Green Bay, has done an excellent job of compiling information. Her report explains that the Fox River PCBs were used in the paper industry and the companies involved include NCR.
Corporation, Appleton Papers, Georgia Pacific (formerly Fort James Corporation), P.H. Glatfelter (formerly Bergstrom Paper), Wisconsin Tissue Mills (owned by Chesapeake Corporation), Sonoco (formerly U.S. Paper Mills Corporation) and Riverside Paper.

**Connection to Monsanto**

Rebecca has created a timeline on the Fox River Watch site that explains that PCBs were first synthesized in 1881. The first PCBs were manufactured commercially by the Anniston Ordinance Company in Anniston, Alabama that later changed their name to the Swann Chemical Company. In 1935, Swann was purchased by the Monsanto Industrial Chemical Company of St. Louis, Missouri. Rebecca’s report says that Monsanto licensed their process to companies around the world including General Electric and Westinghouse that became major users of the chemicals. Health problems associated with PCBs began to appear as early as 1936 when a senior official with the U.S. Public Health Service described chloracne, a combination of blackheads and “pustules,” that developed from exposure to PCBs on workers’ clothing.

**Monsanto Knew About the Dangers in the 30s**

In spite of published journal articles and symposiums about the dangers of PCBs (e.g. a 1937 study linking PCBs and liver disease that was published in the *Journal of Industrial Hygiene and Toxicology*, and a 1937 Harvard School of Public Health’s one-day meeting
on the problem of “systemic effects” of chlorinated hydrocarbons), PCBs represented too much of a profit for Monsanto to act responsibly.

In 1954, Appleton Paper started dumping PCB contaminated wastewater to the Fox River. By 1971, there was enough news about the dangers of PCBs to cause Monsanto to begin requiring its customers to sign waivers relieving it of financial liability for improper uses of the chemical.

**How Much More Information is Needed?**
Will it require a Hollywood film to stop more abuse from Monsanto? When will Wisconsin’s political leaders act responsibly?

Fox River Watch, Clean Water Action Council
1270 Main Street, Suite 120, Green Bay, WI 54302
www.foxriverwatch.com
Suicides in India
Several film documentaries have been created to tell the world about the 25,000 Indian farmers who have committed suicide after they purchased genetically engineered seeds from Monsanto (17,000 suicides in 2003). Genetically engineered seeds are patented and when crops fail, farmers cannot afford to pay for their seeds, let alone support their families.

Frontline documentary
Television’s Frontline aired a documentary about the Indian farmers who committed suicide in 2005 (www.pbs.org).

How to Save the World
The suicides in India are also reported in a New Zealand documentary called How to Save the World. Tom and Barbara Bustyn, who produced the film, provide details about biocolonialism and explain why farmers got into trouble. The story of the farmers is told from the perspective of an 80 year-old New Zealander named Peter Proctor, a biodynamic farming expert, who moved to India to help the farmers recover from the damage caused by genetically engineered agriculture.

The film is an inspiring story of human friendship and potential for a post-industrial future. Proctor’s dedication to India has caused people to call him the “new Gandhi.”
Chapter 2

The Buy Local Movement

Stop agribusiness from determining our farm and food policies.

- REAP Food Group
  Madison, Wisconsin

The Buy Local movement that created farmers markets, community supported agriculture (CSA), and independent farm stores, has skyrocketed. The following chart, from the United States Department of Agriculture Web site, shows the growth in farmers markets from 1994 to 2006. It is clear that if this trend continues, direct farm-to-consumer sales revenue will increase—revenue that corporate agribusiness believes belongs to them.
Consumers Use the Internet to Find Local Food
Consumers are using the Internet to find farmers who sell their products directly to consumers. Localharvest.org is an example of search engine that brings farmer and consumers together. Guillermo Payet, the Santa Cruz, California-based software engineer who created LocalHarvest, says that his site has 9,000 members and grows by about 8 new members a day. His site, that helps Web visitors find farmers markets, CSAs and farmers that sell products directly off the farm, has one and a half million page views per month.

Raw Milk Sales
Raw milk sales have contributed to consumer interest in direct farm sales. The states that allow consumers to purchase raw milk usually require farmers to sell unpasteurized dairy products on their premises. The farmers are required to create farm share agreements and ask customers to sign a disclosure agreement notifying them of the dangers of raw milk products. In spite of the driving distances, raw milk sales are increasing. Consumers are driving to farms, they are forming car-pools and they are getting to know their farmer.

Weston A. Price Foundation
Much of the new demand for raw milk is due to the work of the Weston A. Price Foundation. Sally Fallon, the president and founder, is a writer and international traveler
who frequently lectures about the benefits of raw milk and the foundation’s 450 volunteer chapters exist to help consumers find safe, healthy sources of raw milk. The foundation’s Campaign for Raw Milk (www.realmilk.com) is a Web-based project of the Weston A. Price Foundation that serves as a resource for consumers who are searching for sources of raw milk. Besides a list of raw milk sources, the site also contains

• State-by-state listing of farmers who sell raw milk
• Raw milk laws in each state
• Herdshare, cowshare and farmshare agreements
• Articles about real milk including “The Case for Butter” by Trauger Groh, a biodynamic farmer, author & lecturer
• How to identify “real milk”

The Stakeholders in the Struggle Over Small Farms

Family farms form the foundation of the Buy Local Movement. Besides the farmers themselves, the other stakeholders in the local food movement include:

• Consumers who purchase food at farmers’ markets
• Community Supported Agriculture (CSAs)
• Food Co-ops
• Environmentalists
• Associations and political activist groups
In a November 2007 article published in *The Nation*, author David Gumpert questions whether the recent arrests that have been made around the country over food safety rules is really a reflection of the farm-to-consumer economic model.

**The Corporate Side of the Struggle**

The authors who share Byron Richards view of the “unstoppable march toward corporate control,” see massive corporate configurations on the side that seeks restrictive controls over the general public. Author Pat Roy Mooney who wrote a paper about corporate concentration for the Dag Hammarskjöld Foundation, describes a market dominated by oligopolies. Oligopolies are a lot like monopolies only there are very few of them. Answers.com has this definition:

*Oligopoly*

*A situation in which a particular market is controlled by a small group of firms.*

Mooney says the oligopolies are the result of cross-sectoral mergers, alliances and patent sharing in the Life Industry that encompasses:

- Food
- Health
- Genomics
- Pharmaceuticals
- Veterinary medicine
• Crop chemicals
• Seeds
• Next-generation fuels

Much more about the growth of oligopolies will be presented in the next chapter.
Chapter 3

Corporate Concentration

Extraordinarily powerful new corporate configurations are replacing governments and engineering new systems of control over almost everything.

- Pat Roy Mooney
  The ETC Century: Erosion, Technological Transformation and Corporate Concentration in the 21st Century, August, 2000

Three years ago, a New York Times film reviewer called a Canadian documentary that compared a corporation to a psychopath, “a dense, complicated and thought-provoking film.” Released in June, 2004 by Zeitgeist Films, The Corporation asks the question, “If corporations are people, then what sort of people are they? The answer, provided by a psychiatrist, is that if a corporation were human it would care for nothing but its own well-being and recklessly disregard the safety and concerns of others. Like a shark, a corporation is a conscienceless predator: a psychopath.

How Big is the Shark?

Pat Roy Mooney’s seven year-old paper, called “The ETC Century: Erosion, Technological Transformation and Cor-
porate Concentration,” says the pace and scope of mega-mergers has exploded from a record $0.9 trillion worldwide in 1996 to a breathtaking $3.4 trillion in 1999. For details on recent mergers and acquisitions, see “Fast Forward to 2007” in this Chapter.

**Intellectual Property Monopolies**

It is hard to grasp what the increase in mergers implies. Mooney’s analysis is excellent and his paper helps us to understand what may be ahead in our future. What seems to disturb Mooney the most is the effect that global mergers and acquisitions have had on intellectual property and patenting. He says:

- **Twenty years ago, intellectual property was largely a rich man’s sport confined to non-living material. Today, intellectual property monopolies play a role in more than half of all goods and services (living and non-living) traded across national barriers.**

- **At least 70 percent of all international patent royalty payments are made between parent and subsidiary companies.**

- **The number of annual patents applied for in Europe has risen from barely 3,000 per year in the early 1970s to over 76,000 in 1999.**

- **Ninety percent of new technologies and product patents are controlled by global corporations.**

- **As the new millennium begins, the world’s top 200 corporations account for 28 percent of global economic activity;**
the top 500 account for 70 percent of world trade and the top 1000 companies control more than 80 percent of the world’s industrial output.

Mooney says that mergers are not the only way that companies are taking over more territory. He explains that in order to avoid anti-combines laws or nationalist policies, companies increasingly form alliances to share patents, know-how and turf in less-regulated ways. He says that between 1996 and 1998, the world’s largest transnationals established more than 20,000 such alliances and corporate revenues from these alliances have doubled since the early 1990s.

**Mergers in the Life Industry**

Mooney says that there are cross-sectoral mergers occurring in the Life industry that governments do not understand. He says the Life industry includes food and health as well as other bio-based products where genomics, human pharmaceuticals, veterinary medicine, crop chemicals, seeds, cosmetics and household cleaning products can all be linked by a common biotechnology. He says the biotech industry has massively out-flanked the corporate police and the nanotech industry will do the same. In 2000, when Mooney wrote his paper on corporate concentration, he called for civil society organizations to work together to increase the ability of governments to “perceive, monitor and resist technological monopolies.” It has been seven years since Pat Roy Mooney wrote about mega-mergers in
the world and much of what he forecasted is now in place (See: “Billion-Dollar Deals in 2007” in this Chapter). Civil society organizations cannot offer small farms solutions or protection. Wisconsin’s state legislators are the only group who can protect the state’s small farms.

Patents on Life

Mooney says corporations want sweeping patent claims that will dominate new technologies and he explains that corporate mega-mergers are often driven by patent and technology fears or opportunities. He says the mergers have transformed the once-diverse Life Industry into a handful of homogenous Gene Giants that trade patent licenses among themselves and exclude public and lesser private enterprises. He also says that independent public research is becoming extinct.

Patent Pirates

The ETC Group paper includes a description of “driftnet” patenting that will certainly have consequences in our future. It is the practice of scavenging for unique (unpatented) life forms in rainforests, fields and beaches—and placing claims without a plan for how the patent might be used—or how others have used it for thousands of years. Mooney says, “If patents were once in an obscure and dusty corner of the legal system, they are no longer. They are at the center of the New World Order.”
Enclosures as Systems of Monopoly Control

Mooney uses the word “enclosures” to describe corporate systems of monopoly control. Examples include:

- Negative technologies such as agriculture’s terminator patents
- Contract law that is cheap and easy to enforce around the world.
- Advanced satellite technology for monitoring the genetic make-up of a field crop.
- Government-enforced public safety requirements imposed under the pretext of feeding the world or protecting the environment. This practice, he says, usually accompanies the granting of high-tech solutions to single enterprises.

The League for Pastoral Peoples

The ETC Group is not the only organization that has been watching mergers in the Life industry and patents on life. The League for Pastoral Peoples, founded by German veterinarian Dr. Ilse Köhler-Rollefson, published a paper called, “Livestock Genetics Companies: Concentration and Proprietary Strategies of an Emerging Power in the Global Food Economy” in September 2007. The paper mirrors Mooney’s concerns about life patenting. Author Suzanne Gura, who presented the paper at the International Technical Conference
on Animal Genetic Resources of the United Nations Food and Agriculture Organization, held in Interlaken, Switzerland., identifies the following problems:

- Corporations want to safeguard claims to entire animal herds with patents. An example is Monsanto, who has filed 12 patents at the European Patent Office to patent the “pig” on the entire planet.

- There is a steady growth in company takeovers and cooperation agreements, increasing the number of applications for patents.

- Breeders and farmers are getting caught in a hitherto undreamt-of dependency on patent owners and licence fees. In the seed sector this has already led to the sentencing of numerous U.S. farmers unable to keep up their payments. Similar developments could occur in animal breeding.

- Patenting and monopolizing breeds of farm animals may at the same time lead to a loss in biodiversity and accelerate the development of genetically modified breeds.

Susanne’s conclusion summarizes the agricultural industry changes and the anticipated outcomes:

> The livestock breeding industry has experienced an enormous degree of concentration in recent years, and cloning and gene transfer as well as other emerging technologies including proprietary arrangements can be expected to
further speed up concentration. These developments are not in the interest of the general public and will exacerbate prevailing problems associated with high performance breeds and industrial production: large public expenditure caused by animal diseases, environmental pollution, and human diet-related diseases, as well as animal welfare problems.

Fast Forward to 2007

There are not many writers who are analyzing corporate concentration on the scale that Pat Roy Mooney did in his 126-page report in 2000. Facts gathered for the rest of this chapter will provide just a few clues about the oligopolies that Mooney described.

The Walden Group

The Walden Group in Tarrytown, New York offers “strategic investment banking for the healthcare industry” meaning they help companies with mergers and acquisitions. Their site (www.waldenmed.com) provides quarterly reports that describe the largest mergers and acquisitions in the human healthcare industry (Note: Although the Walden Group focuses on human healthcare, author Pat Roy Mooney explains that mergers are occurring across sectors. The same companies that own human healthcare firms also own companies in the agricultural and veterinary medicine sectors).
**Billion Dollar Deals in 2007**

The following billion dollar deals were announced or closed in the first, second and third quarters of 2007 (Note: hundreds of smaller, million-dollar deals also occurred during this same time period).

<table>
<thead>
<tr>
<th>Acquiring</th>
<th>Target</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Schering-Plough Corporation (SGP)</td>
<td>Organon BioSciences N.V.</td>
<td>$14.4 billion</td>
</tr>
<tr>
<td>The Blackstone Group</td>
<td>Drug manufacturing business of Cardinal Health, Inc.</td>
<td>$3.3 billion</td>
</tr>
<tr>
<td>Hospira, Inc.</td>
<td>Mayne Pharma Limited</td>
<td>$2 billion</td>
</tr>
<tr>
<td>McKesson Corp.</td>
<td>Per-Se Technologies</td>
<td>$1.8 billion</td>
</tr>
<tr>
<td>Siemens AG</td>
<td>The Bayer Diagnostic Unit of Bayer AG</td>
<td>$5.3 billion</td>
</tr>
<tr>
<td>Beckman Coulter, Inc.</td>
<td>Biosite, Inc.</td>
<td>$1.5 billion</td>
</tr>
<tr>
<td>Acquiring</td>
<td>Target</td>
<td>Value</td>
</tr>
<tr>
<td>-------------------------</td>
<td>---------------------------------------------</td>
<td>-------------</td>
</tr>
<tr>
<td>Onex Corporation</td>
<td>Healthcare Imaging Group of Eastman Kodak</td>
<td>$2.3 billion</td>
</tr>
<tr>
<td>Johnson &amp; Johnson</td>
<td>Conor Medsystems, Inc.</td>
<td>$1.4 billion</td>
</tr>
<tr>
<td>AstraZeneca</td>
<td>Medimmune, Inc.</td>
<td>$15.6 billion</td>
</tr>
<tr>
<td>Mylan Laboratories, Inc.</td>
<td>Generic drug business of Merck KGaA</td>
<td>$6.7 billion</td>
</tr>
<tr>
<td>The Blackstone Group</td>
<td>Drug manufacturing business of Cardinal Health, Inc.</td>
<td>$3.3 billion</td>
</tr>
<tr>
<td>Shire plc</td>
<td>New River Pharmaceuticals, Inc.</td>
<td>$2.6 billion</td>
</tr>
<tr>
<td>Hologic, Inc.</td>
<td>Cytyc Corporation</td>
<td>$6.2 billion</td>
</tr>
<tr>
<td>Madison Dearborn Partners</td>
<td>VWR International, Inc.</td>
<td>$3.7 billion</td>
</tr>
<tr>
<td>Acquiring</td>
<td>Target</td>
<td>Value</td>
</tr>
<tr>
<td>-------------------------------</td>
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</tr>
<tr>
<td>Roche Holding AG</td>
<td>Ventana Medical Systems, Inc.</td>
<td>$3 billion</td>
</tr>
<tr>
<td>Quest Diagnostics, Inc.</td>
<td>Ameripath, Inc.</td>
<td>$2 billion</td>
</tr>
<tr>
<td>Inverness Medical Innovations, Inc.</td>
<td>Biosite Inc.</td>
<td>$1.6 billion</td>
</tr>
<tr>
<td>Qiagen N.V.</td>
<td>Digene Corp.</td>
<td>$1.6 billion</td>
</tr>
<tr>
<td>Novator</td>
<td>Actavis</td>
<td>$3.1 billion</td>
</tr>
<tr>
<td>Siemens AG</td>
<td>Dade Behring Holdings, Inc.</td>
<td>$7 billion</td>
</tr>
<tr>
<td>Medtronic, Inc.</td>
<td>Kyphon, Inc.</td>
<td>$3.9 billion</td>
</tr>
<tr>
<td>ReAble Therapeutics, Inc.</td>
<td>DJO Inc.</td>
<td>$1.6 billion</td>
</tr>
<tr>
<td>Teleflex Inc.</td>
<td>Arrow International</td>
<td>$2 billion</td>
</tr>
<tr>
<td>Partners, Kohlberg Kravis Roberts &amp; Co., and TPG</td>
<td>Biomet, Inc.</td>
<td>$10.9 billion</td>
</tr>
<tr>
<td>Carlyle Group</td>
<td>Manor Care, Inc.</td>
<td>$6.3 billion</td>
</tr>
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</table>
**Warning:**

*Don’t Fall into the “Blame Capitalism” Trap*

Right about now, many people will fall into the “blame capitalism” trap. The solution is not on the left.

<table>
<thead>
<tr>
<th>Acquiring</th>
<th>Target</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Formation Capital, LLC and JER Partners</td>
<td>Genesis Healthcare Corporation</td>
<td>$1.9 billion</td>
</tr>
<tr>
<td>Medco Health Solutions, Inc.</td>
<td>PolyMedica Corporation</td>
<td>$1.5 billion</td>
</tr>
</tbody>
</table>
Examples of Oligopoly-Sized Companies in Wisconsin

The following companies are just a few examples of oligopoly-sized companies in Wisconsin:

• **Genencor**
  Genencor is a spin-off of Genentech, one of the largest biotech companies in the world. Genencor’s Web site says that the company’s headquarters is in Palo Alto, California. Genencor is also a division of Danisco, a Danish food ingredient company.

  There is a Genencor office in Beloit, Wisconsin. Large companies disguise their size by spinning off subsidiaries.

  Genencor
  2600 Kennedy Drive
  Beloit, Wisconsin 53511-3969

• **ABS Global**
  ABS Global was founded by John Rockefeller Prentice in 1941 and became part of W.R. Grace & Co. in 1967. In 1994, W.R. Grace sold ABS to a company named Protein Genetics, Inc. (PGI). In 1999, PGI sold ABS to Genus plc, the largest genetics company in the UK.

  ABS Global
  1525 River Rd
  DeForest, WI 53532

• **Monsanto Company Agracetus Campus**
  This division of Monsanto provides biotechnology research on agricultural crop genetics. This division
Agricultural Giants Dominate the Web’s Political Friendster List

Agricultural oligopolies have close ties to the highest levels of government as well as the nation’s universities. Political Friendster (www.politicalfriendster.com), developed by Doug McCune for a class at Stanford University, is a Web tool that allows Web visitors to see over 5,000 connections.

Entries on Political Friendster display top ranking political figures, agricultural companies, high-profile employees of agricultural companies, universities (land grant universities have a separate category), PR firms, and front organizations.
What Will the Future Look Like?
Corporations will continue to scale up and the growth will not stop. Their growth will require them to search for new markets.

North American Union
As far-fetched as it sounds, CNN television journalist Lou Dobbs has been covering an agreement that has made between the United States, Canada and Mexico to create a North American Union. The CNN report says that the agreement, that took place in 2005, represents the complete removal of American sovereignty and involves the creation of a new currency called the Amero. The CNN report also says that the North American Union will make the Constitution obsolete. A Web recording of the Lou Dobb’s report is available at:

www.youtube.com/watch?v=vuBo4E77ZXo

Evidence that this plan exists may be found in a press release on the The White House Web site that describes the plan as the “Security and Prosperity Partnership of North America:"

www.whitehouse.gov/news/releases/2005/03/20050323-1.html

Mandatory Government Health Care
Several of the presidential candidates are referring to mandatory universal health care plans (author
emphasis on the word “mandatory”). Given the close working relationship between government and corporations, this may lead to government-enforced mandates that help oligopolies expand their market share. Early examples include:

**Vaccinations**
In 2007, Merck lobbied for mandatory HPV Vaccine for sixth grade girls in several states.

**HIV Testing**
Mandatory HIV testing for every American has been recommended by *The New England Journal of Medicine*.

**Corporate Controlled Media**
Most people already know that the news media delivers filtered news and this trend will continue. Trends to watch include:

**Black Out of Important Stories**
An example of an important story that is only available on the Web is the number of scientists who are questioning the HIV/AIDS theory. Information about the 2,542 scientists who question the AIDS hypothesis may be found on the Re-Thinking AIDS Web site (www.rethinkingaids.com and www.rethinkingaids.com/quotes/rethinkers.htm).
Stories in Advance of Business Developments
An example of this tactic is a story about counterfeit wines (e.g. Chicago Tribune, December 21, 2007), to soften the public’s acceptance of nanotech particles that the nanotech industry intends to use in luxury goods.

Another example is an Associated Press article about Salmonella detection in 5,500 pounds of basil imported from Mexico (Chicago Tribune, December 21, 2007) in advance of plans to pasteurize leafy green vegetables.

RFID Tracking
RFID (radio frequency identification) chips are, in part, an example of an aggressive wireless technology industry searching for a market. They are tiny transmitters that are designed to be embedded in everything from a T-shirt to human skin. They provide tracking capabilities because they are capable of communicating data to a reading device.

Chip manufacturers and companies that offer tracking services are aggressively selling this technology to many different sectors including government, the automobile industry, agriculture, veterinarians, human healthcare, and retail stores. These chips are an abstraction for most people because they are rarely covered by the major media. This is because
surveys show that 78% of the public objects to the use of RFID chips.

The technology trade publications that provide news about RFID chips include:

• Retailwire.com
• RFIDjournal.com

Dr. Katherine Albrecht is one of the only consumer privacy advocates who has been providing the public with information about this technology. Her Web site and e-mail newsletter explains government and corporate intentions to use microchips for tracking our every move and all of our purchases. RFID chips are already in use. Examples include:

• Cell phones
• U.S. Passports
• Merchandise sold at large national retailers

For more information on RFID chips, or to sign up for Katherine Albrecht’s newsletter, go to: www.spychips.com.
Chapter 4

Foods Targeted For Pasteurization

Pasteurized almonds, are neither “raw” nor healthy.

- Dr. Joseph Mercola
  New York Times
  Best Selling Author

This book was originally intended to be a response to Wisconsin’s new milk rules that appear to be moving to ban raw milk. On the surface, this is a one-hundred year-old struggle that is explained in the next three chapters.

This time, the tug-of-war over pasteurization is bigger than milk and it’s bigger than Wisconsin. The federal government is working through state agricultural departments to enforce pasteurization of several foods across the country including:

<table>
<thead>
<tr>
<th>Food</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw milk</td>
<td>California, Ohio and Wisconsin have new milk rules that harmonize with the FDA’s raw milk requirement. The language in the Ohio rule is the most revealing:</td>
</tr>
<tr>
<td>Food</td>
<td>Notes</td>
</tr>
<tr>
<td>--------------</td>
<td>-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Raw milk</td>
<td>The rules shall be no more stringent than the grade A pasteurized milk ordinance of the food and drug administration.</td>
</tr>
</tbody>
</table>
| Almonds      | As of September 1, 2007, almonds grown in California must be pasteurized by chemical fumigation or heat treatment. The Almond Board of California (ABC) says pasteurization “minimizes food borne illness from Salmonella and Escherichia Coli (E. Coli 0157) that can be found in animal feces” and that “contamination of almonds with these organisms can occur during harvest when nuts are dropped to the ground.”

Dr. Joseph Mercola, an osteopathic physicians in Chicago, Illinois, who runs one of the largest alternative health Web sites on the Internet provided an e-mail update about the almond controversy on December 17, 2007: “The Almond Board of California has rejected a proposal from the Cornucopia Institute, which would have modified the mandate requiring that all almonds be pasteurized. Cornucopia’s proposal called for a warning or advisory label to be placed on unpasteurized almonds, alerting con-
Food  |  Notes
---|---
Almonds (continued)  |  sumers to the difference. Cornucopia will go to Washington, D.C. to meet with the USDA Undersecretary Bruce Knight to discuss the issue. Should that fail to produce results, Cornucopia expects to head into federal court and seek a judicial remedy.”

Cider  |  As mentioned in Chapter 1, a farmer in Victor, New York was shut down in October, 2007 because his cider was not pasteurized.

Leafy Greens  |  The United States Department of Agriculture (USDA) feels that leafy greens are vulnerable to E. Coli 1057 and they are considering a rule that may require the pasteurization of leafy greens.

Recent scientific research indicates that the amount of E. Coli 1057 in animal feces is related to the animal’s diet (See: “Kansas State University Finds E. Coli 1057 is Twice As High in Cattle Fed Distiller’s Grains, an Ethanol By-Product, Than Cattle That Were Not Fed the Same Grain” in Chapter 7).
### Leafy Greens (continued)

There is also important research that was published in Scandinavia in 1998 that says E. Coli 1057 is a genetically engineered strain that was produced from Shigella bacteria (See: “E. Coli is the Most Manipulated Organism”).

### Salmonella and E. Coli 0157

Salmonella and E. Coli 0157 are both named in an independent research study that was published by the *Scandinavian University Press* in 1998 titled, “Gene Technology and Gene Ecology of Infectious Diseases.” The British researchers led by Mae-Wan Ho, say that the incidence and severity of infectious diseases caused by multi-drug resistant pathogens such as Salmonella and E, Coli 0157: H7 have experienced a “sharp upturn in the last 10-15 years” and that the timeframe coincides with the “development of genetic engineering biotechnology on a commercial scale—genetic engineering that depends on vectors for cloning and transferring genes.”

### E. Coli is the Most Manipulated Organism

According to Mae-Wan Ho and her team, E. Coli 1057: H7, the pathogenic strain of E. Coli that has been implicated in the spinach scare in California in 2006, first appeared in 1982. The researchers explain that Escherishia coli is a common bacterium that inhabits the intestines of all
human beings and many other mammals. They say that most of the time, E. Coli is harmless and has been a major tool for genetic engineers who have used it to clone genes since the 1970s. The paper explains that E. Coli is the most intensely manipulated organism, and genes from species in every Kingdom have been transferred to and cloned in it. The researchers say that it is not surprising that E. Coli has emerged as a major pathogen:

- E. Coli 0157: H7 is the most prominent among the E.Coli pathogenic strains.

- E. Coli 0157: H7 appeared in 1982 and caused dangerous hemorrhages of the colon, bowel and kidneys of human beings. It broke out suddenly and simultaneously in several states in the United States.

- In the 1980s, E. Coli 0157: H7 was moderately resistant to ampicillin and tetracycline.

- Since the 1980s, many outbreaks have occurred all over the world with increasing frequency. An outbreak in Japan in 1996 affected 10,000 people and 12 children died. Outbreaks in Scotland in 1997 claimed 20 lives and made hundreds ill.

- Genetic fingerprinting backs up the epidemiological evidence that E. Coli 0157:H7 arose recently, and up to 1993, was endemic only to cattle in the U.S., Canada, and Great Britain, and absent in cattle in the Far East (Thailand).

- E. Coli mutates rapidly.
• The low degree of genetic variation observed among 0157: H7 isolates before 1993 suggest that they originated recently from a single clone.

• Most cases of 0157: H7 came from contaminated meat.

• Outbreaks of 0157: H7 have also been associated with cheese, salami, raw vegetables, unpasteurized apple juice and water.

• E. Coli 0157, like other water-borne pathogens such as Cryptosporidium, Giardia and Shigella, have developed a resistance to chlorine.

• The mass outbreaks of E. Coli 0157 in Japan in 1996 were thought to be linked to white radishes which may have come from contaminated soil.

• The toxicity of the strain is attributed to the Shiga-like toxin genes acquired by horizontal gene transfer from Shigella. One of the genes, VT1, is almost identical in base sequence to that of Shigella, indicating, that the gene transfer was very recent.

• The researchers say that genetic engineering, by facilitating horizontal gene transfer and recombination, is contributing to the resurgence of infectious, drug-resistant diseases.

• During genetic engineering, biologically crippled strains of bacteria and DNA fragments are discharged into the environment. Routine chemical treatments (most likely chlorine), leave a substantial percentage of pathogens in an active, infectious state.
Addressing the Source of the E. Coli 0157 Problem

If Mae-Wan Ho and her colleagues are correct, then the pasteurization of food does not address the source of the E. Coli 0157 problem.

Based on the evidence presented in Mae-Won Ho’s paper, it appears that our environment has been polluted with DNA fragments and mutated, antibiotic-resistant strains of bacteria that are also resistant to chlorine.

Recent research [December 4, 2007], from Kansas State University also indicates that cattle feed made from distillery grains causes E. Coli 0157 levels in a cow’s intestinal tract to spike (Note: Cows that eat distillery grains have twice as much E. Coli 0157 as cows that to not eat the same grains). The researchers at Kansas State indicated that the distillery grains are an ethanol by-product. The Monsanto cover-story in the December 17, 2007 issue of BusinessWeek indicates that most of the genetically modified corn in the United States is made into animal feed or ethanol.

Currently, the United States organic standard does not allow genetic modification (Note: In 1997, the USDA proposed that the organic standard include sewage sludge, GMOs and ionized radiation as acceptable inputs).

Although it unlikely that the government will completely divorce itself from the biotech companies that manipulate E. Coli, they can:

• Protect small farms that do not grow or use genetically engineered food.
• Test for biologically active pathogens in material that biotech companies release into the environment.

Iodine-Based Disinfectants Kill E. Coli 0157

Madison’s Weston Price chapter leaders have spent several months researching the subject of iodine and have published a small book that describes one-hundred year-old iodine remedies and the doctors in this country who are leading an “iodine revival.”

The daily dose of iodine that the iodine doctors’ research reveals is critical for endocrine health would also provide protection against the possibility of infection from pathogens that have emerged in the environment due to genetically engineered food.

Mainstream medicine has always considered iodine to be an antiseptic and a water disinfectant. The Center for Food Security and Public Health at Iowa State University has this to say about E. Coli 0157:

*E. coli 0157:H7 can be killed by numerous disinfectants including 1% sodium hypochlorite, 70% ethanol, phenolic or iodine-based disinfectants, glutaraldehyde and formaldehyde. It can be inactivated by moist heat (121° C for at least 15 min) or dry heat (160–170° C for at least 1 hour). Foods can be made safe by cooking them to a minimum temperature of 160°F/71°C. The infective dose is very low; washed vegetables may contain enough organisms to cause disease.*
California’s Almond Problem is Bigger Than Salmonella

The Almond Board of California points to Salmonella as the rationale for their decision to pasteurize almonds but the almond problem appears to be much larger. California’s 600,000 acres of almonds need 1.5 million bee hives for pollination and the bees are disappearing due to a phenomenon known as Colony Collapse Disorder. In addition, the Varroa mite that commercial beekeepers see as the problem, are resistant to all registered pesticides.

The Varroa mite that was discovered in 1904, and showed up in the United States in 1987, is not the only mite that threatens bees. Other, more dangerous mites exist, but have not yet shown up in the United States.

Colony Collapse Disorder

In an article published in the December 16, 2007 issue of the New York Times Magazine called, “Our Decrepit Food Factories,” author Michael Pollan says the nation’s almond crop is a vast monoculture that is dependent on bees for pollination—and the bees are disappearing at a tremendous rate.

Colony Collapse Disorder (CCD) is a phenomenon in which worker bees disappear from a beehive. America lost one-third of its bees in 2007 and the loss was particularly devastating for California’s almond growers. There were so few honey bees this year, the USDA approved the importation of bees from Australia (shipped in by 747). If the bee industry does not find a solution, several
other crops will be threatened. An estimated one third of America’s crops are dependent on the honey bee and Australia will not have enough bees for all of the crops that need honey bees.

**Universities Say Die-Off is Due to the Varroa Mite**

University web sites say CCD is due to the Varroa mite. The proposed solutions from the University of California (UC) Davis include:

- Search for biological and chemical agents to kill the Varroa mite without harming the bees.
- Incorporate bee genes from the survivors into new bees.
- Feed bees candy bars that contains a bee pheromone called 2-hepanone that is toxic to mites.

Note: The commercial bee industry feeds bees high-fructose corn syrup. The proposed bee candy bar would be made of sugar, and the bee pheromone (Note: Weston A. Price Foundation president, Sally Fallon, says bees are also fed soy).

**UC Davis Bee Specialist Says CCD is Not New**

University of California, Davis honey bee specialist Eric Mussen says CCD is not new. He says there was massive bee die-off in 2005 and 2006 and similar phenomena occurred in the 60s and 70s:

- Spring Dwindling, Fall Collapse and Autumn Collapse were expressions used to describe bee disappearances in 1963, 1964 and 1965.
Disappearing Bees was the expression used to describe bee die-off in 1975.

**Organic Bees Are Surviving CCD**

Although the government is not noticing that organic bees are surviving CCD, the nation’s beekeepers are—and they’re networking on the Internet. Dee Lusby (deelasby1@aol.com), who runs the organic beekeepers group at Yahoo (http://groups.yahoo.com/group/organicbeekeepers), says there are now over 1,600 people on her list. Dee and her late husband have been beekeeping for 25-30 years and have proved that mites are not a problem in combs with smaller cell sizes. Dee says beekeepers in other countries have had success with small cells—first Korea, then Sweden and then China. Although Dee and her husband made their own combs by hand in the 1980s, she says combs with smaller cells are now available from commercial manufacturers.

**Hyper-Bred Bees Are Dying**

Michael Bush, an organic beekeeper in Southeastern Nebraska, says that small cells are a “natural size.” He says he was completely unaware that he was using a larger cell that produced much larger bees. When he switched to a smaller cell, his Varroa and Tracheal mite problems disappeared:

- 5.5 millimeter Cell

  Michael Bush says most beekeepers use combs with larger cells. Dee Lusby explains that the diameter of cells have increased incrementally over the past 100 years.
• 4.6 or 4.9 millimeter Cell
  Dadant and Sons, a beekeeping supply company has this to say about the 4.9 millimeter cell:

  Varroa mites have a hard time reproducing on worker brood raised in small cell comb […]. If you want to move ahead of the chemical control crowd with your honey bee management, this may be for you.

Closed Population Breeding Means Less Diversity

Dee says her information about cell size is very unpopular with commercial American beekeepers but it’s not unpopular in European countries that are keen on organic beekeeping and preserving diverse breeds. Dee says European countries understand the importance of breed conservation and she’s invited Dr. Kerstein Ebbersten to speak at an Organic Beekeepers Conference that will be held in Arizona in February, 2008. Kerstein is the Dean of the Department of Animal Breeding and Genetics, Swedish University of Agricultural Sciences in Uppsala, Sweden. Michael Bush’s Web site contains information about the conference:

  Organic Beekeepers Meeting
  February 15-17 2008, Tuscon, Arizona

  Registration fee: $80 (no later than 2/01/08)
  Organic Beekeepers
  c/o Dee Lusby
  HC 65, Box 7450
  Amado, Arizona 85645
  520-398-2474
  http://bushfarms.com/bees.htm
Government Food Tables Show a Decline in Nutrient Values of Most Food

In March 2001, *Life Extension* Magazine published a cover story titled “Vegetables Without Vitamins” that compared the nutrient values in the U.S. Department of Agriculture’s food tables published in 2000 to the food tables published in 1975 and 1963. The magazine discovered that the values published in 2000 were numbers that were half of those published in 1963. According to *Life Extension*, the National Academy of Sciences has issued an alert that it takes twice as many vegetables to get the daily requirement as previously thought.

Fumigating Hives for Mites Makes Problems Worse

Sharon Labchuk, an organic beekeeper from Canada’s Prince Edward Island, says “big commercial” beekeepers are using pesticides to fumigate hives for Varroa mites and they also feed antibiotics to their bees. She says the use of chemicals makes problems worse. Bees die and pests become resistant. Dee Lusby feels her success with bees is due to her is zero tolerance for pesticides. She does not believe in organic certification because she believes the organic certification standard was compromised in 93-94 when integrated pest management was added.
**Bee Candy Bar Solution Came From a University That is Part of the Biotech Brigade**

The “Biotech Brigade” is one of the Agribusiness categories on the PoliticalFrienster.com that shows the money connections between politicians, businesses and institutions in this country.

The university that is working on the bee problem is the University of California Davis and UC Davis is listed in PoliticalFriendster’s “Friends of the Biotech Brigade” list (translation: they’re taking money from biotech giants).

For now, bee die-off is a West Coast problem but it won’t be for long.

Can innovative ideas come from academia where independent thought is limited to solutions that don’t offend grant makers?

Aggressive policies of acquisition, cooperation and patent sharing is threatening not only diversity in livestock breeding but also creative thinking.
Chapter 5

Wisconsin’s New Milk Rule

There are more instances of the abridgment of the freedom of the people by gradual and silent encroachments of those in power than by violent and sudden usurpation.

- James Madison

In September, 2007, Wisconsin finalized a new milk rule created by Wisconsin’s Department of Agriculture, Trade and Consumer Protection (DATCP) that limits the sale of raw milk to consumers (DATCP Docket No. 05-R-04, Final Draft, September 14, 2007). The voluminous, new 91-page draft that updates all milk rules “related to safe production, processing, distribution and sale of milk and dairy products” includes a page devoted to raw milk sales (page 32). The following section contains text from that page:

ATCP 60235 Raw Milk Sales Prohibited; Exemptions

No person may sell or distribute unpasteurized milk or fluid milk products to consumers, or to any person for resale or redistribution in unpasteurized form to consumers. This section does not prohibit any of the following:

(1) The sale or distribution of milk or fluid milk products that are heat sterilized in hermetically sealed containers.
(2) The distribution of unpasteurized milk, produced on a dairy farm to any of the following:

(a) The milk producer who is licensed under ATCP 60.02(1) to operate that dairy farm, and who, as license holder, assumes legal responsibility for dairy farm operations.

(b) An individual who has a bona fide ownership interest in the milk producer under paragraph (a), if the milk producer is a legal entity other than an individual or a married couple.

(c) A family member or nonpaying guest who consumes the milk at the home of an individual operator or bona fide owner under paragraph (a) or (b).

(3) The sale or distribution of milk, produced on a dairy farm, to the employees of that dairy farm.

(4) The incidental sale of unpasteurized milk to a consumer, for delivery to the consumer at the dairy farm where the milk is produced, for consumption by the consumer, the consumer’s family, or the consumer’s nonpaying guests. A sale is not incidental if it is made in the regular course of business, or is preceded by any advertising, offer or solicitation made to the general public through any communications media.

Final Court Decision in 2004

What Wisconsin raw milk buyers have discovered and will continue to discover—is that rules change. The new 2007
rules follow what was supposed to be a final court decision made by Administrative Law Judge Cheryl Furstace Daniels in 2004. Her ruling protects customers of farms who set up a corporation that gives a customer part ownership in the entity that holds the milk producer license. The final court decision, signed on February 4, 2004, by Judge Daniels and DATCP Secretary Rodney Nilsestuen, specifies that raw milk can be sold on a dairy farm’s premises if the following conditions are met:

1. Investments in entities holding milk producer licenses must be for the purpose of holding a milk producer license, using milking animals to produce milk for sale or distribution in the public, human food chain. Disclosure agreements for this investment must include this as the purpose for the investment.

2. Investments in entities holding milk producer licenses may not be solely for the purpose of purchasing non-pasteurized milk or milk products.

3. The more limited the ownership in the milk producer license, the more the specific investment amount must be tied to the benefit amount received by the limited shareholders.”

4. The shareholder may be required to share or assume the risk of losing their investment in the entity holding the milk producer license.”

5. Disclosure agreements for investments must include the risks of ownership in the entity holding the milk producer
license, including the investment risks and the risks of taking any product as a benefit of ownership, as specified in the decision.

6. Milk and milk product preparation, handling, storage and distribution amongst owners must be physically separate from any food preparation, handling, storage, distribution and sales to the public on the premises.”
Wisconsin’s Rationale for the Change in the Milk Rule

No real facts are provided concerning the reason for the change other than the following statement:

Raw milk sales have been implicated in a number of serious food-borne disease outbreaks in Wisconsin and elsewhere.

The disease outbreaks that the state refers to in their ninety-one page rule refer to diseases associated with the state’s confinement dairy operations and not small, pristine organic dairy farms where dairy cows are allowed to graze.

According to Dr. Ron Schmid, author of The Untold Story of Milk, a dairy text book called Dairy Cattle Science, written by Dr. M. E. Ensminger, reports that ten percent of all dairy calves raised in “dense dairy population centers” have infectious diarrhea (called scours) and forty percent of the cows in the same centers have “some form of mastitis.” Dr. DeForest Jarvis‘ remedies for mastitis and scours are presented in Chapter 7.

Note: Facts about milk, animal health and natural remedies have been added to this book to help readers understand that there are medical doctors and scientists who have studied the ecology of dairy for over fifty years.
Notes
Chapter 6

Talking Points About the Health Benefits of Raw Milk

The major reason why autistic children need to avoid milk is because it is pasteurized. The pasteurization process turns casein into a very dangerous molecule that can further precipitate the brain injury. If the children are fed real raw milk this will not occur.

- Dr. Joseph Mercola

Talking points help encapsulate information so that it is easy-to-remember. They are brief statements or easily memorized points that can be communicated to other people.

Triggering a Social Epidemic

To survive, we need a paradigm shift or a complete change in our consciousness about nutrition. Consumers can help make this shift happen by spreading the word about raw milk. Malcolm Gladwell, bestselling author of Tipping Point: How Little Things Can Make a Big Difference, says, “There’s a “magic moment when an idea, trend or social behavior crosses a threshold—tips and spreads like wildfire.” He explains that tipping points trigger social epidemics—and that successful epidemics must be based on a belief that change is possible.
Connectors, Mavens and Salesmen

In a world where we experience information overload, Malcolm says that “word of mouth persuasion is the only kind of persuasion most of us respond to.” He says, “The messengers who start social epidemics are very important.” He calls them connectors, mavens and salesmen—people who have a gift for bringing the world together.

Paul Revere was a Messenger

Gladwell informs us that Paul Revere, who road to warn the colonial militia that the British were beginning a march toward Lexington, Massachusetts, was not the only revolutionary who rode that night. Although several messengers rode longer and alerted more soldiers than Revere that night, they were part of an organization that Revere created and implemented in eastern New England. Revere was known and trusted by those who knew him. People acted on his words instead of ignoring a stranger waking them up after midnight. The militia in the towns that Paul Revere warned—were ready to meet the British. Gladwell says Revere provided the right kind of impetus to powerfully influence the colonists.

The Health Benefits of Raw Milk

As you’ll discover from reading this chapter’s talking points, there are more problems with pasteurized milk than there are with raw milk.

The source of each talking point appears in brackets and some of the talking points are supplemented with sidebars that provide additional background information.
#1: Vitamin C in Raw Milk is Protective

This 1939 study, conducted by scientists in the Department of Chemistry and the Department of Biochemistry at the College of Agriculture at the University of Wisconsin, Madison, determined that pasteurized milk, contained, on average, one-half as much Vitamin C as fresh, raw milk.

#2: Raw Milk Contains Milk Proteins in a Natural State

[Sally Fallon, Acres USA Interview, May, 2006]
Raw milk contains fragile milk proteins in a natural state that the body can identify. Sally Fallon, author of Nourishing Traditions Cookbook and President of the Weston A. Price Foundation, explains this in an Acres USA interview:

[Pasteurized milk] is an adulterated product. The process of pasteurization deforms, denatures, and breaks up the proteins in such a way that the body thinks they are foreign proteins and mounts an immune response. All of your energy, then, is going into fighting these foreign proteins rather than getting any nourishment from the milk.

#3: Phosphatase is Essential for Absorption of Calcium

[Lori Lipinski, Wise Traditions Magazine]
Phosphatase, essential for the absorption of calcium, is plentiful in raw milk and completely destroyed by pasteurization. In her article, “Milk: It Does a Body Good?,” written for the
Will Wisconsin Protect Family Farms?

Weston Price Foundation’s *Wise Traditions* Magazine, author Lori Lipinski explains, “We have all been led to believe that milk is a wonderful source of calcium, when in fact, pasteurization makes calcium and other minerals less available. Complete destruction of phosphatase is one method of testing to see if milk has been adequately pasteurized. Phosphatase is essential for the absorption of calcium.”

**#4: Lipase Aids in the Digestion of Fats**

[Lori Lipinski, *Wise Traditions Magazine*]

Lipase, that aids in the digestion of fats, is plentiful in raw milk and completely destroyed by pasteurization. Author Lori Lipinski says, “Pasteurization destroys lipase (an enzyme that breakdown fat).”

Lori also explains that this disruption in the body’s fat metabolism interferes with the ability to properly absorb fat soluble vitamins A and D (The dairy industry is aware of the diminished vitamin D content in commercial milk, so they fortify it with a form of this vitamin).

**#5: Lactic Acid Bacteria in Milk Are Protective**

[Dr. Herbert M. Shelton, Ph.D., *The Hygienic Care of Children*]

In his book, *The Hygienic Care of Children*, author Herbert Shelton says that lactic acid bacilli that are found in healthy, clean milk, are natural protectors of the milk. He explains that various putrefaction germs present in pasteurized milk, due to the absence of these protective lactic acid
germs, set up putrefaction in milk. Once putrefaction occurs, the milk becomes poisonous. He says diarrhea is the least of troubles resulting from such poisoning. According to Shelton, pasteurization gives people a false sense of security. He says calling pasteurized milk “safe” really means:

- Using milk from sick cows
- Using deficient milk from cows that have not had proper food, sunshine, fresh air and exercise
- Using milk that is dirty

#6: Increased Resistance to Tuberculosis and Tooth Decay


In 1937, The Lancet, a British publication that is one of the oldest peer-reviewed medical journals in the world, published a report on milk given to two groups of boys in orphanages. For five years, the medical officer who conducted the study gave pasteurized milk to one group of 750 boys, while giving raw milk to another group of 750. All other conditions were alike except for this one item. During that period, 14 cases of tuberculosis occurred in the group fed pasteurized milk, while only one occurred in the group fed raw milk.

The same Lancet article includes information about the effect of raw milk on teeth and says, ”In children the teeth are less likely to decay on a diet supplemented with raw milk than with pasteurized milk.”
Raw milk’s effect on teeth was also mentioned in author L. J. Harris’ book, *Vitamin Theory and Practice* (Cambridge, University Press, 1935). He says, “Dr. Evelyn Sprawson of the London Hospital has recently stated that in certain institutions, children who were brought up on raw milk (as opposed to pasteurized milk) had perfect teeth and no decay. Whether this was due actually to the milk being unheated, or possibly to some other quite different and so far unrecognized cause, we cannot yet say; but we may be sure of one thing, that the result is so striking and unusual that it will undoubtedly be made subject of further inquiry”

(Note: Seventy-three years have passed since L. J. Harris’ book was published. In that time period, Weston A. Price, a dentist and nutrition pioneer from Cleveland, Ohio, whose *Nutrition and Physical Degeneration* was published in 1939, promoted the use of raw milk).
#7: Raw Milk Causes Chilblains to Disappear

*[The Lancet, May 8, 1937]*

The May 8, 1937 issue of *The Lancet* mentioned in point #6, also reported that chilblains are practically eliminated when raw milk, rather than pasteurized milk, is used in the diet of children.

**What are Chilblains?**

Chilblains are ulcers that occur on the fingers and toes that mainstream medical science attributes to temperature and humidity.

**Why Does Raw Milk Eliminate Chilblains?**

Herbert Shelton, who wrote *The Hygienic Care of Children in 1931*, commented on raw milk’s ability to eliminate chilblains and attributed it to the higher calcium value of raw milk or to the improved calcium assimilation when raw milk is used.

#8: Raw Milk Provides Favorable Calcium

*[Martha M. Kramer, E. Latzke and M. M. Shaw, “A Comparison of Raw, Pasteurized, Evaporated and Dried Milks as Sources of Calcium and Phosphorus for the Human Subject,” *Journal of Biological Chemistry*, 1928]*

The researchers who conducted this 1928 study noticed a calcium inadequacy for infants in pasteurized milk and a less favorable calcium balance for adults as compared with fresh raw milk. They also observed that “Milk from cows kept in the barn for five months gave a less favorable
calcium balance than did fresh milk from a college dairy herd. This is but another evidence that certified milk from cows kept in sunless barns and fed on dry foods is an inadequate food” (Note: Although the researchers do not explain details about a college dairy, from the context of their comments, it can be assumed that they are referring to cows that are not confined and that also get sunshine).

#9: Raw Milk Contains Growth-Promoting Factors


In their January, 1933 research paper, scientists Krauss, Erb and Washburn provide commentary on the work of two scientists who noticed a bias in a Lanarkshire, Scotland study on the effects of weight and height in school children who were given raw milk and pasteurized milk.

The Scottish study that was partially funded by the dairy industry, was published in the March 21, 1931 issue of Nature Magazine. Fisher and Bartlett were scientists who published a critical evaluation of the Scottish study in the April 18, 1931 issue of Nature.

To understand the Fisher/Bartlett evaluation and the Krauss, Erb and Washburn analysis, here are details of the Scottish study that was conducted on 20,000 poor children, ages 5 through 12 in the Lanarkshire schools in Scotland. The children were divided into three groups:
• Group 1
  The first group of 5,000 children were given 3/4 of a pint of raw milk per day.

• Group 2
  The second group of 5,000 children were given 3/4 of a pint of pasteurized milk per day.

• Group 3
  The third group of 10,000 children were given nothing.

The original study, published in the March 21, 1931 issue of *Nature* stated that “those receiving milk had increase in rate of growth and that “the effects of raw and pasteurized milk on growth in weight and height are, so far as can be judged from this experiment, equal.”

Fisher and Bartlett found that growth, especially in boys, was better in those who received raw milk.

The January, 1933 edition of the *Ohio Agricultural Experiment Station Bulletin* contained a similar evaluation. In their 1933 paper published in this bulletin, scientists Krauss, Erb and Washburn point out by a statistical treatment that the response in height to raw milk was significantly greater than that to pasteurized milk. In their interpretation of the data, they found that “pasteurized milk was only 66.0 per cent as effective as raw milk in the case of boys and 91.1 per cent as effective in the case of girls in inducing increases in weight, and 50.0 per cent as effective in boys and 70.0 per cent in girls in bringing about height increases.”
Will Wisconsin Protect Family Farms?

#10: Raw Milk Provides Nourishment for Bones

[Dr. Herbert M. Shelton, Ph.D., The Hygienic System]
In his book, The Hygienic System, Dr. Herbert Shelton, who wrote nine books on natural cures, had this to say about the bone-nourishing salts of milk:

There is a great and physiologically important reduction of the bone-nourishing salts of the milk. Its calcium-magnesium-carbono-phosphate is broken up into its constituent salts and at least three of these—calcium phosphate, magnesium phosphate and calcium carbonate—are practically insoluble and their usefulness almost destroyed. Pasteurization renders the mineral salts of milk insoluble and non-absorbable.

Why is Milk Homogenized?
Mark McAfee, the founder of California’s largest raw milk dairy, says that homogenization is a step of convenience that denies the consumer the ability to see how much cream is actually in the milk they buy. He explains that homogenization destroys the natural butter found in raw natural milk. The process uses extreme pressure to break apart fat cells that no longer float to the top. Although there are European studies that show that homogenization is dangerous and may strongly contribute to heart disease, our Food and Drug Administration (FDA) disputes these findings under pressure from the strong dairy lobby.
Chapter 7

The History and Dangers of Milk Pasteurization

The cow’s diet largely determines the health of the cow.

- Dr. Ron Schmid

The Untold Story of Milk

In The Untold Story of Milk, author Ron Schmid, a naturopathic physician and graduate of Massachusetts Institute of Technology (MIT), explains that the practice of pasteurization arose from the need to solve a public health problem that resulted from feeding cows an “acid refuse of chemically changed grain and water known as distillery slop” (Note: As this book was being assembled, Kansas State University issued a press release about a school research study that studied cows fed distillery grains. The researchers found that levels of Escherichia Coli 0157 (E. Coli 0157) in cows fed distiller’s grains is twice as high as the level of E. Coli 0157 in cows that do not eat these same grains. E. Coli 0157 is the germ that has prompted the USDA to consider new handling rules for leafy greens).

19th Century Distilleries Also Sold Milk

Schmid says that the 19th Century practice of feeding cows left-over grain from liquor distilleries was caused
by the War of 1812. Indirectly, it was due to the fact that the war caused the American supply of whiskey from the British West Indies to be cut off. When this happened, a domestic liquor industry sprung up. Around this same time, the 19th Century growth of cities caused a reduction in the available pasturage for cows. Distillery owners, who figured out that they could make money from whiskey and milk, began to house cows next to their distilleries and fed them distillery slop. Apparently, modern ethanol distillers still see this as a market for their leftover grains.

Kansas State University Finds E. Coli 0157 is Twice as High in Cattle Fed Distiller’s Grain (an Ethanol By-product) than Cattle That Were Not Fed the Same Grain

[Tuesday, December 4, 2007] While searching for E. Coli 0157 in cattle that were fed distiller’s grains produced as a by-product of the ethanol distilling process, Kansas State University professor T.G. Nagaraja, professor Jim Drouillard and Megan Jacob, a Kansas State University doctoral student, found that the prevalence of 0157 was twice as high in cattle that were fed distiller’s grains as in cattle that were not fed the same grains.
**Distillery Slop Causes Diseases in Humans and Cows**

In his book, Schmid reports that in the early 19th Century, “An estimated 18,000 cows produced over five million gallons of slop milk each year for the consumption of New Yorkers – mostly New York’s children.” Schmid also describes the filthy conditions of the cow quarters, and the high death rate among the animals due to the poor nutritional quality of the slop feed, as well as the crowded conditions in the dairies. These combined factors led to poor quality milk, with many human pathogens, and many sick children. Schmid says that when health professionals realized that dirty milk was causing much of the sickness in the cities, there was a large amount of debate about how to deal with the problem.

**Milk Certification vs. Pasteurization**

According to Schmid, Henry Coit, M.D. created the first milk certification program to ensure the safety of raw milk for human consumption. Coit’s “Medical Milk Commission” established standards for producers that would provide pure milk for city dwellers. However, Coit’s opponents, led

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**Wisconsin Cows’ Life Expectancy**

Although a dairy cow can live to be 25 years, the average life of a cow that is raised in a confinement facility in Wisconsin is 36 months.
by Nathan Strauss, promoted pasteurization as a means to kill the pathogens that would make milk safe for humans to drink. In the end, Strauss won the battle, and pasteurization became common practice in the U.S.

**Pasteurization as a Quick-Fix Solution to Disease**

Although pasteurization provides a quick-fix solution for the diseases associated with slop milk, Ron Schmid explains that the process “significantly alters the fundamental nutritional value of milk” and says, “Raw milk from healthy animals, carefully produced and handled, never has and never will cause disease.” Schmid says the often-repeated fallacy that raw milk carries disease has influenced American’s belief system.

**Hidden Truths About Modern Confinement Operations**

Today’s dairy establishment not only hides the truth about raw milk, they also hide the truth about confinement facilities for dairy cows.

Confinement facilities are called Confined Animal Feeding Operations (CAFOs). While confinement facilities are less cruel for dairy cows than for other animals (comfortable cows give more milk), cows at an automated dairy are treated like machines. Ron Schmid quotes from a dairy text book called *Dairy Cattle Science* written by Dr. M. E. Ensminger who says, “Today, with modern, rapid transportation facilities and the dense dairy population centers, the opportunities for animals to become infected are greatly
increased compared with a generation ago.” Ensminger also says:

- Ten percent of all calves are afflicted by calf scours (infectious diarrhea) and 18 percent of all dairy calves so afflicted die.

- According to the National Mastitis Council, nearly 40 percent of all dairy cows have some form of mastitis.

As Ron Schmid points out, “40 percent of our milk comes from cows with infections of the mammary gland. And mastitis is only one of many diseases with which confinement cows are routinely afflicted.”

**Folk Wisdom From Vermont**

Dr. DeForest Jarvis’ books about the folk medicine of Vermont were best-sellers in the 1960s. Although Jarvis’ books contain mostly natural folk remedies for humans, they also contain natural remedies for cows. His books contain remedies that use three natural ingredients:

- Apple cider vinegar
- Water
- Lugol’s iodine solution (a 178 year-old solution of iodine and potassium iodide created by a French physician named Jean Lugol).

**Dr. Jarvis’ Remedy for Mastitis**

In his book about Vermont folk remedies, Jarvis explains how he administered a Lugol’s iodine, apple cider vinegar
and water remedy to his friend’s cows that had acute mastitis of the udders. Jarvis’ friend called him after the veterinarian had used sulfa drugs without success. Four of the farmer’s best cows, that were running a temperatures as high as 107 degrees, were very sick and the vet had told him the cows were going to die.

Jarvis instructed the farmer to give the cows the following mixture by mouth from a bottle three times a day (morning, noon and night):

- 4 ounces of apple cider vinegar
- 4 ounces of water
- one teaspoon of Lugol’s solution (5%)

The cows’ temperatures began to drop immediately and by the end of the one week, all four cows had recovered from their infection. Three of the cows returned to milk production, and the fourth did not produce milk until her next calf was born and the new lactation period was started.

**More Remedies for Sick Dairy Cows**

A liquid solution of apple cider vinegar, Lugol’s iodine and water provides a remedy for several of the diseases that Dr. Ensminger says plague the “dense dairy population centers.” Consumer protest over the prohibition of raw milk will not bring about humane changes in confinement facilities for dairy cows but it should prompt lawmakers to create exemptions for small, organic dairy farms. Here, for the public’s knowledge, are other remedies that Dr. Jarvis describes in his book:
• **Remedy to Decrease the Bacteria Count of Milk**
  Dr. Jarvis says that he decreased the bacteria count of milk markedly by adding three drops of iodine to two ounces of apple cider vinegar and pouring this mixture over the ration of each cow at every feeding twice a day.

• **Remedy to Cure Bang’s Disease in Dairy Cows**
  Dr. Jarvis explains that Bang’s disease, caused by a germ called Brucella abortus, was promptly stopped when a mixture of three drops of iodine and two ounces of apple cider vinegar were poured over a cow’s ration at every feeding twice a day.

  Note: Bang's Disease causes conditions other than abortions and it is possible for cows to be affected with the disease and not abort during pregnancy. Bang’s is considered to be contagious and can cause:

  - Abortions
  - Retained afterbirths
  - Breeding difficulties
  - Udder disease
  - Pneumonia in calves
  - Scours (diarrhea)

• **Remedy to Reduce Lice and Flies**
  In his work with cattle, Dr. Jarvis also noticed that apple cider vinegar and Lugol’s iodine also reduced lice and flies. He wrote:
Lice will leave the hide of a cow that receives apple cider vinegar and iodine [...] Flies will bite young cattle not receiving apple cider vinegar and iodine.

• **Remedy to Reduce Cattle Grubs From the Warble Fly**
  In his work with cattle, Dr. Jarvis discovered that Lugol’s and iodine helped reduce cattle grubs. He explained that larvae of the heel fly (also known as the warble fly), called grubs, burrow through the skin, on leg-hair, or the animal’s underside, and cause rashes and sore spots that get infected. If they’re not deterred, young grubs will burrow between the muscles and work their way into the animal’s inner organs. As the grubs mature, they cut holes through the cow’s hide to get access to air in preparation for an escape that usually takes place during February or March. Jarvis said his goal was to use the apple cider vinegar and iodine mixture to:

  *Make the cow’s body an unsuitable soil for the development and continuing existence of microorganisms, viruses, insects and other parasites.*

  Although the vinegar and iodine did not completely eliminate the problem, the grubs had hard going in the cow’s bodies:

  *During one year’s time only ten grubs were discovered on the backs of a herd of 45 registered Jersey cows. Usually these grubs are a little larger round than a pencil, but these ten grubs had such hard going in the cows’ bodies against the vinegar and iodine that they were no larger round than toothpicks.*
Note: Twenty years after Jarvis wrote his books about Vermont folk medicine, England and Switzerland had large outbreaks of bovine spongiform encephalopathy (BSE or Mad Cow Disease) that is linked to a chemical pesticide used to control the warble fly.

Mark Purdey, a British organic dairy farmer who was a friend of the Weston Price Foundation, discovered two factors that he believed were the cause of BSE:

• **Phosnet**  
  Phosnet is an organo-phosphate chemical that British and Swiss governments forced farmers to apply on the animals’ spine

• **Manganese**  
  Manganese is present in artificial milk powder that is fed to calves and it is toxic to brain tissue.

Mark Purdey’s story appears at the end of this chapter.

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**Mark Purdey’s Work is Available Online**

Mark Purdey died on Sunday November 12, 2006 but his memory lives on. His friends are maintaining his Web site (www.markpurdey.com) that contains information about his work.

Messages of condolence to his family and tributes to Mark are published on this web site and may continue to be sent by e-Mail to info@equofax.com.
Where to Buy Lugol’s Solution

Lugol’s iodine solution is a remedy that is valuable for both humans and cows. The Madison Weston Price chapter leaders have published a book that contains sources for Lugol’s solution and Lugol’s tablets:

*Iodine Remedies: Secrets From the Sea*

The book also contains a recipe for farmers who would like to make Lugol’s for their farm animals.

For more information, contact: Mary Jo Fahey (maryjofahey@tds.net)

The Drug Enforcement Agency (DEA) is limiting the sale of iodine because drug traffickers are using iodine (in the form of iodine crystals and iodine tincture) for the illegal production of methamphetamine, a psychostimulant nicknamed, meth.

Now that the DEA is regulating iodine, the retail price of Lugol’s solution has skyrocketed and the price is prohibitive for farmers. Farmers who would like to make their own Lugol’s can buy iodine from chemical companies that are registered with the DEA. Due to DEA regulations, the sale involves paperwork and a satellite photo of the farm.
Warble Fly Chemical Linked to Mad Cow
In April, 1996, the Environmental News Network (ENN) reported that a organic dairy farmer from Somerset, England refused to obey government orders to spray his cattle with an organo-phosphate pesticide called phosnet that is used to fight the warble fly. Purdey, now deceased, was a farmer-researcher who successfully defended himself against a British Agriculture Ministry prosecution for refusing to use the pesticide on his cows.

Purdey’s Fight
Although Purdey went to court to challenge the order and won, ENN reported that he lost his farm, was shot at, was blockaded in his home to prevent him giving a lecture, and saw a new farmhouse go up in flames the day he was due to move in. Purdey told ENN that British farmers were forced to use phosnet—a blend of organo-phosphates and base of the drug thalidomide—in the 1980s to combat warble fly infestation. Farmers massaged it along an animal’s spinal cord which is where bovine spongiform encephalopathy (BSE) occurs.

Radio Free America Talk Show Interview
When Purdey appeared on a broadcast of Radio Free America with host Tom Valentine and Weston Price Foundation president Sally Fallon, he explained that when the Mad Cow epidemic hit England in the
1980s, not one cow in his herd developed the disease. He said the meat and bone meal ingredient that the authorities blamed was sold all over the world but several areas, including he Middle East, South America and South Africa, never had a problem with BSE (Note: The transcript of Mark Purdey’s and Sally Fallon’s interview is available at: www.americanfreepress.net/Alternative_Health/21_Misinformation_on_Mad_Cow.htm).

**Manganese Also a Factor in BSE**

After Purdey successfully defended himself against the Agriculture Ministry, he studied organic chemistry. In the radio interview with Tom Valentine and Sally Fallon, he explained that there are two factors involved in BSE. The first is the organo-phosphates that crosses the body barriers and binds with crucial nerve enzymes, disrupting pathways of the central, peripheral and autonomic nervous systems. The second is a mineral imbalance caused by feeding artificial milk powder that is laced with manganese. He said that when a calf is young, the brain becomes overloaded with manganese that can interact with a phosphate chemical causing a lethal chain-reaction phenomenon.

**Evidence That Corroborates Mark Purdey’s Theory**

In the *Radio Free America* interview, Purdey cited two other examples that backed up his theory:
• **Cambridge University Cell Culture Study**  
The first was at Cambridge University where scientists did a cell culture study that looked at a brain cell. Purdey said that when scientists bombarded the cell with manganese and removed copper, they produced the exact abnormality that was found in the brains of animals that died of BSE.

• **BSE Outbreak in Switzerland**  
The second was Switzerland’s large-scale BSE outbreak. Purdey said that the Swiss were the only other European group to insist on the use of phosnet.
Notes
Chapter 8

California’s Sneak Attack on Raw Milk

If consumers are buying milk unpasteurized, then that doesn’t leave much for the processors to do.

- David Gumpert
  “Old MacDonald Had a Farm…and He got Arrested?”

California led the nation as the first state to allow raw milk to be sold in retail stores. That changed on October 8, 2007 when Governor Schwarzenegger signed a law (AB1735) that limits the amount of coliform bacteria per milliliter to 10—the same as pasteurized milk that has been heated to a high temperature. The law is scheduled to take effect on January 1, 2008 (See: The AB1735 Raw Milk Surprise)

Harmonization with FDA Codes

California Department of Food and Agriculture (CDFA) says that no pathogens have ever been found in the state’s largest dairy owned by an internationally recognized expert in raw milk production (See: Organic Pastures Dairy Company). Rather, the CDFA officials explain that the reason for the new limit is to “harmonize the
California raw milk codes with federal Food and Drug Administration (FDA) codes.”

**Ohio’s New Raw Milk Rule**

Ohio’s new raw milk rule has language that makes the rule similar to the new California rule (See italic type):

(3) Adopt rules in accordance with Chapter 119. of the Revised Code establishing requirements governing the production, labeling, inspection, and sampling of raw milk that is not to be pasteurized prior to gift, sale, offer for sale, or exposure for sale to the ultimate consumer as authorized in section 917.04 of the Revised Code. *The rules shall be no more stringent than the grade A pasteurized milk ordinance of the food and drug administration*, public health service, of the United States department of health and human services, 2005 revision, to the extent those provisions do not conflict with the laws of this state.

Note: The italicized sentence is evidence that the Ohio rule “harmonizes” with the federal government’s Food and Drug Administration.

**Organic Pastures Dairy Company (OPDC)**

Organic Pastures Dairy Company (OPDC) in California’s San Joaquin Valley (1-877-729-6455) is the most famous organic, raw milk dairy in the country. OPDC is owned by Mark and Blaine McAfee. Although the McAfee family has been farming since the 1950s, they did not launch their
Mary Jo Fahey

raw milk dairy farm until 2000. Mark’s innovative techniques that he developed on his raw dairy farm have earned him a reputation as an internationally recognized expert in raw milk production.

The McAfees explain that natural organic raw milk contains vitally important living things including:

- Beneficial bacteria
- Enzymes (including lipase, protease and other)
- Lactase forming bacteria
- Enzyme based pathogen killing systems

Similar to the research quoted in Chapter 6, the McAfees say that pasteurization inactivates or dramatically reduces the effects of these important active (living) elements. As they explain, “After pasteurization, the bacteria found naturally in milk are killed. During the high temperature heating process, cell bodies of these bacteria are ruptured and their contents are spilled, releasing histamines. This causes many milk drinkers to suffer allergic reactions. Almost all of these same consumers can drink raw milk and not have allergies. The high levels of bacteria permitted in milk intended for pasteurization are still found in pasteurized milk; they are just dead and not removed by the process.”

The AB1735 Raw Milk Surprise

In a letter that is published on the Weston Price Foundation Web site, Organic Pastures Dairy Company (OPDC) founder
Mark McAfee says that “the consumer uprising in response to California’s AB1735 Raw Milk Surprise has been tremendous.” Organic Pastures will be working with a raw milk dairy called Claravale Farm in Paicines, California to file a suit against the State of California on December 17, 2007. They will also request a preliminary restraining order against enforcement of the 10-coliform-per-milliliter requirement for raw milk, passed by the legislature in October.

Claravale Farm

Dr. Ronald L. Garthwaite, Ph.D., who owns Claravale Farm, also has posted a letter to his customers on his site (http://claravaledairy.com). He says for years, he believed that the CDFA was very supportive of raw milk. In his letter, he says, “We were dead wrong. I’m sorry for having misled you. They are simply much more devious, two-faced, and sinister than I could ever have imagined.”
Presidential Candidate Ron Paul Recently Introduced a National Raw Milk Bill

California scientist, nutritionist and raw food expert Aajonus Vonderplanitz (author of We Want to Live), St. Louis, Missouri’s Jeff Slay and Appleton, Wisconsin’s Leslie Jacob spent two months in Washington last summer to talk to representatives about raw milk. As it turned out, the three raw dairy activists were in Washington, D.C. as the State of California was working on a plan to shut down raw milk sales.

As this book is being assembled, it has been a month since Ron Paul introduced a national raw milk bill. When I contacted Aajonus about the timing of his trip to Washington, D.C., he said:

We had no idea that the sneak attack was underway in California. If we had, we could have stopped it. We would have been in California and postponed our lobbying in Washington, D.C.

In spite of the timing, the details about the lobbying that the three raw dairy activists accomplished in Washington, D.C., is an important story. They visited 537 offices, saw three legislators, spoke to seventy-six legislative representatives and left behind copies of “The Report in Favor of Raw Milk” written by Dr. William Campbell Douglass, Jr. (author
of The Milk Book: The Milk of Human Kindness Is Not Pasteurized) and Aajonus Vonderplanitz. Public support in the form of phone calls and faxes helped the team to secure their meetings. Of the seventy-six legislative representatives who listened to a pitch about raw milk, seventy-two of them thought raw milk carried disease. When the raw milk advocates left the meetings, all but four believed that raw milk is advantageous. In his report about their experience, Aajonus explained that California’s Diane Feinstein was the only legislator who was outright negative.

Representative Ron Paul’s top assistant, Norman Singleton, agreed to submit a bill to Congress for raw milk. Aajonus wrote the bill, re-wrote it several times and Ron Paul wrote the final version (HR 4077) in mid-October. The bill, that is designed to allow interstate transportation and commerce of raw milk, was introduced to Congress on November 5, 2007. On November 15, 2007, Dennis Kucinich (Ohio) and Peter Welch (Vermont) joined as co-sponsors. Seventy more representatives said that if Aajonus and his team got someone to submit the bill, they would join as cosponsors. Here is the “Constitutional Candidate’s” speech:

Dr. Ron Paul:

Madam Speaker, I rise to introduce legislation that allows the transportation and sale in interstate commerce of
unpasteurized milk and milk products, as long as the milk both originates from and is shipped to States that allow the sale of unpasteurized milk and milk products. This legislation removes an unconstitutional restraint on farmers who wish to sell unpasteurized milk and milk products, and people who wish to consume unpasteurized milk and milk products.

My office has heard from numerous people who would like to purchase unpasteurized milk. Many of these people have done their own research and come to the conclusion that unpasteurized milk is healthier than pasteurized milk. These Americans have the right to consume these products without having the Federal Government second-guess their judgment about what products best promote health. If there are legitimate concerns about the safety of unpasteurized milk, those concerns should be addressed at the State and local level.

I urge my colleagues to join me in promoting consumers’ rights, the original intent of the Constitution, and federalism by cosponsoring my legislation to allow the interstate sale of unpasteurized milk and milk products.

Note: The Weston A. Price is a 501(c) charity that does not support political candidates. This story about Ron Paul should not be considered a promotion for his presidential campaign.
Chapter 9

What Will Happen to the State of Wisconsin?

The University of Wisconsin at Madison spends more on R&D than Stanford, MIT, or Harvard.

- Fast Company Magazine

In July 2007, Fast Company Magazine ran a story about the urban centers that are shaping our future and named Madison as the “Biotech Bastion of the Breadbasket.” Carol Colletta, president of an advocacy group called CEOs for Cities is quoted in the article and says, “Smart people are choosing to live near smart people.” While Fast Company applauds Madison for attracting creative people, Wall Street Journal analysts say Wisconsin’s recent tax increases will entice people to move out of the state (See: “Tax War Between the States”).

Are Biotech Giants Squashing Rural America?

The Fast Company article says that worldwide, the pace of urbanization is accelerating. In 2007, for the first time, more of the earth’s population live in cities than in rural areas. The article goes on to say that there are winners in this battle for the future and the magazine calls them “Fast Cities” or
“cauldrons of creativity where the most important ideas and the organizations of tomorrow are centered.” As oligopolies continue to scale up will decision-makers care or are they even paying attention to what happens to small farms?

**Bad Time for the State To Abandon Small Farmers**

Several macro-economic factors that effect the entire country make this a particularly bad time for the State of Wisconsin to abandon the state’s family farms:

- **Worries About a Recession**
  The Federal Reserve says the gross national product will grow by as little as 1.6% in 2008 but will accelerate after that. In the meantime, falling profits could discourage spending and make companies less willing to hire or retain their workforce—meaning bad news for wage earners.

- **Subprime Mortgage Fallout**
  On Thursday, December 20, 2007, *Bloomberg News* reported that foreclosures are up 68% in a year. Although the U.S. foreclosures in November declined 10 percent from October, they rose 68 percent from November 2006. Nationally, there were 201,950 foreclosure filings in November alone.

- **Weakening Dollar**
  Although the falling dollar has been a boon to U.S. manufacturers, retailing and American tourism, a weak dollar will hurt several trans-Atlantic connections:
- **Americans Working Outside the U.S.**
  On Sunday, December 16, 2007, the *Chicago Tribune* ran an article called, “Expats Taking a Pounding in Britain.” The story, about a North Carolina couple who took a three-year assignment in London, explains that a 33% pay increase was not enough to offset the falling dollar. Kim Murphy, the writer who covered the story, explained the cost-of-living difference in prices that (rich) Americans would understand:

<table>
<thead>
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<th>Item</th>
<th>U.S.</th>
<th>Britain</th>
</tr>
</thead>
<tbody>
<tr>
<td>Land’s End</td>
<td>$139.50</td>
<td>$266</td>
</tr>
<tr>
<td>Cashmere Cardigan</td>
<td>$399.99</td>
<td>$617.98</td>
</tr>
<tr>
<td>Starbucks Latte</td>
<td>$3.10</td>
<td>$4.22</td>
</tr>
<tr>
<td>Playstation 3 Game</td>
<td>$399.99</td>
<td>$617.98</td>
</tr>
</tbody>
</table>

- **Americans Students Studying Abroad**
  Kim Murphy’s article explains that for the large population of American students studying abroad, prices of everything is almost double. Mary Kopenski, the dean of enrollment at the American International University in London, who is quoted in the article, says many students pick
up the Herald Tribune paper every day to check the exchange rate.

- **Tax War Between the States**
  Arthur Laffer and Stephen Moore’s article about the tax war between the states in the December 10, 2007 edition of The Wall Street Journal, says Wisconsin’s recent tax increases may entice people to move out of the state. The authors say that a record eight million people have moved from one state to another last year and it has little to do with climate. Instead, migration patterns reveal:

  - **Dynamic and Desirable States**
    The writers say that the states that are “the winners in the contest for the most valuable resource on the globe—human capital—are the states with the lowest tax, spending and regulatory burdens. They say that the biggest losers are almost all of the states congregated in the Northeast and the Midwest.

  - **Has-Been States**
    Laffer’s and Moore’s data comes from a recent study done by the American Legislative Exchange Council called the “2007 Economic Competitiveness Rating of the 50 States.” The ratings are based on 16 economic policy variables including taxes, regulations, right to work, the legal system, educational freedom and government debt. The report says that over the past decade, the ten
states with the highest taxes and spending, and the most intrusive regulations, have half the population and job growth, and one-third slower growth in incomes, than the 10 most economically free states.

Laffer and Moore say noncompetitive states are plagued by falling housing values, a shrinking tax base, business out-migration, capital flight for schools, roads and aging infrastructure—and that the factors of decline hurt the poor the most (Note: Illinois, in the list of noncompetitive states, is seeing poverty rates climb. The December 16, 2007 issue of the Chicago Tribune ran eight full pages of photographs for a special report called, “Our Hidden Poor.” The report says that 1.5 million people in Illinois, or 12 percent of the state, live below the poverty line. The photographs and audio interviews that present “barren apartments, soulless shelters and overflowing trailers” are available at www.chicagotribune.com/poverty).

**Cornell Study of Federal, State and Local Tax Burdens for Dairy Farmers**

In 1996, the Agricultural Finance Review published a study done by Cornell University that estimated the federal, state and local tax burdens on dairy farmers in 48 states. The states with the lowest overall tax burdens were Delaware, North Dakota, Alabama, North Carolina and Maryland.
Will Wisconsin Protect Family Farms?

Southern Governor Closed the State’s Economic Development Office in Europe

The Laffer/Moore article about the Tax War Between the States that was published in the Wall Street Journal, says one Southern governor who was interviewed for the article (who did not want to be identified) said his state has closed its economic development office in Europe. In the Laffer/Moore interview, he told the authors, “Why search for factories overseas when we can plunder high tax areas?”

Opening the Door to Foreign Investment

While Americans migrate to what they perceive as favorable states, the federal government is working to open the country’s doors to foreign investment that tilts the country in the direction of a globalist agenda.

Oligopolies with home bases all over the globe have been encouraging privatization and the sale of government assets since before the Reagan administration [1981 to 1989]. In 1980, Congress passed the Monetary De-Regulation Act that led to global mergers. A more recent, Banking Modernization Act that Congress passed in 1999 (HR10) repealed the 1933 Glass-Steagall Act that separates commercial and investment banking—allowing foreign banks, insurance companies and brokerage firms to buy American banks, insurance companies and brokerage firms.
In 2004, CBS News columnist Irwin Stelzer questioned why the United States Secretary to the Treasury John Snow said, “America favors a strong dollar set by market forces” when market forces are progressively weakening the dollar (Note: Snow resigned as Secretary of the Treasury when an ethics lawyer discovered his brokers had purchased $10 million worth of debt issued by Fannie Mae (See: “Fannie Mae is a Government Sponsored Enterprise (GSE) of the U.S. Government”).

Author Joan Veon, who writes a column for NewsWithViews.com, feels that Snow’s comment about market forces signals a market-based governance system that is hard to comprehend without looking at worldwide mergers and acquisitions data. Other clues that Joan’s analysis is not far-fetched include:

- **1994 General Agreement on Trade and Tariffs**
  In 1994, Congress passed the 27,000-page General Agreement on Trade and Tariffs that established the World Trade Organization.

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**Fannie Mae is a Government Sponsored Enterprise (GSE) of the U.S. Government**

Fannie Mae is an example of a privately-owned corporation that has been authorized to implement a government program. Fannie Mae is a nickname for The Federal National Mortgage Association (FNMA) that has been authorized to make loans.
• **2001 International Accounting Standards**
  In 2001, The International Accounting Standards Committee (IASC) was created in London to work with countries to adopt new accounting rules.

• **2006-2007 Global Currency Imbalances**
  In 2006, William White, Economic Advisor and Head of the Monetary and Economic Department for the Bank for Economic Settlements, says, “…global imbalances will either return to a gold system or an international currency.”

• **Stock Exchanges Buying Other Exchanges**
  In her March, 2006 article written for NewsWithViews.com titled, “The New York Stock Exchange Goes Global,” Joan Veon says exchanges buying other exchanges represent a global stock exchange empire. She says that The New York Stock Exchange went public in order to buy up other stock exchanges around the world (Note: Summer Chicago Tribune articles that analyzed the 2007 merger between The Chicago Mercantile Exchange and the Chicago Board of Trade in July 2007 explained the new entity’s intention is to buy up other exchanges around the world. The Chicago Mercantile Exchange went public in December 2002, and merged with the Chicago Board of Trade in July 2007 to become CME Group Inc.).

Veon says that “If all the exchanges in the world are listed companies, then the mergers and acquisitions that are common among other stocks will also be part of the stock exchange empire.”
States Can Still Make a Difference

What happens next will largely depend on individual state governments. Under the original Constitution’s 10th Amendment, 48 states are considered separate sovereign nations and/or countries unto themselves. In contrast, under the Fourteenth Amendment constitution, states are considered to be a political subdivision of the United States that is one federal nation.

The Constitution’s 10th Amendment protects 48 “free” independent state/nations. In contrast, the 14th Amendment transforms the separate states into one federal nation.

Tension Between the People and the Government

There are people across the country who are already feeling the effects of the globalists’ agenda (an agenda that is driven by profit).

In October 2007, delegates from secessionist organizations in 36 states met in Chattanooga, Tennessee to discuss the Empire—the name secessionist have given to a federal government that has become a “tyrant abroad and a despot at home.” The Chattanooga Conference was the Second North American Secessionist Convention—one that has attracted a lot of media attention. The press became interested when they heard that the the convention attracted alliance groups from the far right and the far left. Neither side brought up race, religion, sexuality or
immigration. They acknowledged their differences and discussed:

> A government that has lost its moral authority

Near the end of the convention, the delegates signed the Chattanooga Declaration that contained the truths upon which most delegates agreed. Both sides agreed:

- The left-right dichotomy is an anachronism from the past exploited by politicians to help keep us divided.
- The Bush administration has used the left-right divide to gain support for its war on terrorism.
- The United States is owned, operated and controlled by corporate America.
- The words liberal and conservative no longer have meaning.
- The real issues are size, scale, and empire, not Iraq, the economy, health care or immigration.
- The American Empire is the most powerful, most militaristic, most violent, most racist and most imperialistic empire of all time.

**Creating Something New By Reverting to the Old**

Farmers cannot easily move to other states with fewer regulatory burdens. However, once their farm is gone, they are free to “vote with their feet” as writers Laffer and Moore say eight million other Americans are doing.
Before they give up, many property owners are studying the Constitution to try to save their what the Founding Fathers called “unalienable rights.”

Although our Founding Fathers were not perfect, most people would agree that the moral principles that they wove into the Declaration of Independence and the Constitution were Divinely inspired.

In *The Moral Basis of a Free Society*, authors Mike Aldana and Ryan Henrie explain that man’s unalienable rights to the elements of freedom are divided into two categories:

**Natural Rights**
Natural rights include the right to life, liberty, property and knowledge.

**Acquired Rights**
Acquired rights are those that are obtained by making agreements with others.

Aldana and Henrie say that agreements with others or contracts are the consequences of a very extensive division of labor in a well-developed economy where we “consume very little of what we produce and produce very little of what we consume.” In such an economy, vocations are learned, skills are developed and the facilities needed for mass production are acquired. What results is a division of labor that has enormous benefit and those benefits depend entirely on the freedom of contract. If freedom of contract is taken away, each person would need to build their own
home, weave their own cloth, make their own clothing, raise and prepare their own food and build their own automobiles.

**Freedom to Make Contracts**

Article 1, Section 10 of the Constitution limits the power of states to deny the right to contract:

> No State shall enter into any Treaty, Alliance or Confederation; grant Letters of Marque and Reprisal; coin Money; emit Bills of Credit; make any Thing but gold and silver Coin a Tender in Payments of Debts; pass any Bill of Attainder, ex post facto Law, or Law impairing the Obligation of Contracts, or grant any Title of Nobility.

**Limit on the Freedom to Make Contracts**

The limit on the freedom to make contracts relates to a contracting party’s intention. Contracts may not be used to commit crimes.

**Freedom of Property**

Authors Mike Aldana and Ryan Henrie point out that contractual freedom is related to freedom of property. They explain:

> The right of private property lies at the foundation of all other freedoms and under circumstances which prevail today, freedom of contract is the very heart and soul of the right of private property. To the extent it is restricted the freedom to acquire from others those goods and services we need to accomplish our purposes is restricted.
Chapter 10

Conclusion

 Forewarned, forearmed; to be prepared is half the victory.

 - Miguel de Cervantes
   Author, Don Quixote
   de la Mancha

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Will Wisconsin Protect Family Farms?

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