

Dear Chair Witt and members of the committee,

I truly hope you are considering the legalization of raw butter, for a revitalization of Oregon's dairy industry is sorely needed. While pasteurizing has long been a standard practice, it was initially developed as a stop-gap measure, only capable of minimizing the effects that toxins and microbes could have in contaminating milk, at a time when dairy practices and the transportation of dairy products were not conducted with health and safety in mind. With increased safety due to improved regulation and disease prevention, this is no longer the case. Cleanly-produced raw dairy products have consistently revealed a stable microbiome which prevents bacterial invaders from gaining a foothold. Raw butter, rich in beneficial bacteria, would only improve and strengthen the digestive systems of its consumers, as more and more evidence reveals the importance of a bountiful bacterial balance in the gut.

Legalizing raw butter for sale to the public will greatly benefit Oregon's dairy industry by creating another market for potential farmers. There are people who wish they could engage in dairy operations, but the current status quo makes it all too clear that one needs to either invest massively or else leave. Allowing the manufacture of raw butter will allow people to start small and scale appropriately like other businesses, without the need for excessive loans and investitures. Well-sourced, natural food is the foundation of good health. It is about time we increased the number of farms, from an overworked 194 dairy-incorporating farms, who are able to provide these resources to our community!

Thank you for reading my testimony. I trust you will make the best decision in these circumstances.

Sincerely,

a concerned consumer