Approved: <u>Eugen Lilin 3-</u>2-93
Date

MINUTES OF THE HOUSE COMMITTEE ON AGRICULTURE.

The meeting was called to order by Chairperson Eugene Shore at 9:08 a.m. on February 16, 1993 in Room 423-S of the Capitol.

All members were present except: Representative Correll - Excused

Representative Lloyd - Excused

Committee staff present: Raney Gilliland, Legislative Research Department

Jill Wolters, Revisor of Statutes Kay Johnson, Committee Secretary

Conferees appearing before the committee: Raney Gilliland - Legislative Research Department

Representative Sheila Hochhauser Anne Hazlett, Legislative Intern Willard William, St. George, KS Kayla Dieball, Manhattan, KS Don Campbell, Meriden, KS

Dr. Andrew Pelletier, Department of Health and Environment

Melvin Brose, Board of Agriculture

Chairman Shore called the meeting to order and announced that fiscal notes for **HB 2069**, **HB 2144** and **HB 2387** have been passed out to committee members. Also distributed are the minutes of February 9, 10 and 11, 1993. They will be considered approved unless corrections are received by 5:00pm on Wednesday, February 17, 1993.

Hearings opened on HB 2387: On farm sale of goat milk.

Raney Gilliland, Legislative Research Department, gave a brief overview of **HB 2387**. It amends the definitions section of K.S.A. 65-737, specifically on page 3, lines 11-16. The sale of milk or milk products from goats and public advertisement of such sales are being added. These are the same provisions as for cow's milk, except there would be different advertising distinctions between cow milk and goat milk.

Proponents:

Representative Sheila Hochhauser, co-sponsor of the bill, attachment #1, explained that **HB 2387** is modeled after the Oklahoma law passed in 1989 which permits off-farm advertising of on-farm sales of goat's milk. Since that time, there has been no goat-milk-related illness. This bill should be viewed as economic development for goat milk producers and as a tool to help buyers and sellers transact business. This is important as there are no pasteurization plants in Kansas.

Anne Hazlett, K-State Intern for Representative Hochhauser, <u>attachment #2</u>, discussed the economic and legal barriers faced by small scale goat producers which results in the dumping of goat milk on compost piles. This wastes a vital nutritional product for people who cannot tolerate cow's milk. Advertising will reach new customers and producers have the potential to increase their farm earnings.

Representative Freeborn asked if inspections by the Department of Health and Environment would be anticipated with passage of this bill and how do producers feel about that. Ms. Hazlett responded yes, the Department of Health and Environment considers this a food safety issue and she would anticipate inspections. Producers are willing to do this and many of them already pasteurize their own milk.

Representative Bryant said there might by some problems with advertising signs, unless existing billboards are rented, and this issue ought to be studied.

CONTINUATION SHEET

MINUTES OF THE HOUSE COMMITTEE ON AGRICULTURE, Room 423-S Statehouse, at 9:08 a.m. on February 16, 1993.

Willard William, goat milk producer, St. George, KS, <u>attachment #3</u>, said you need to advertise to get the product in front of the people. His involvement in the Kansas Dairy Goat Council and the Northern Flint Hills Dairy Goat Club makes him believe goat products would be handled in a safe, sanitary manner.

Responding to Chairman Shore's question about testing, Mr. William said his goats have been tested for arthritis and have regular checks by a veterinarian. He has never had a disease problem.

Kayla Dieball, goat milk producer, Manhattan, <u>attachment #4</u>, said the current word-of-mouth process is frustrating and allowing producers to advertise their product will provide the public with a means of locating a needed food item.

Representative Gatlin asked if it is economically feasible to purchase pasteurizing equipment. Ms. Dieball replied yes, and most members in the American Dairy Goat Association are already pasteurizing.

Representative McClure asked if goat milk producers carry liability insurance. Ms. Dieball responded no.

Representative Reinhardt asked about doctor referrals. Ms. Dieball said doctors will try as many as ten different infant formulas before referring an individual to a goat milk producer.

Don Campbell, goat milk producer, Meriden, KS, <u>attachment #5</u>, said many of his customers have looked for years for someone who sells goat milk and other groups, such as horse, dog and cat breeders, would also benefit from producers being able to advertise.

Additional written testimony, attachments #6-27, was submitted to committee members.

Opponents:

Dr. Andrew Pelletier, Acting State Epidemiologist, Department of Health and Environment, <u>attachment</u> #28, opposes this bill because it expands the promotion of unpasteurized milk. If the milk was pasteurized, the Department of Health and Environment would not object to the bill.

Representative Alldritt suggested there should be some individual responsibility if one chooses to drink unpasteurized milk.

Melvin Brose, Dairy Commissioner, State Board of Agriculture, <u>attachment #29</u>, testified in opposition to **HB 2387** because of public health concerns if exposure to ungraded raw milk products is expanded.

Chairman Shore announced that Republican committee members would meet in his office immediately upon adjournment of the House. The meeting adjourned at 10:02am. The next meeting is scheduled for February 17, 1993.

SHEILA HOCHHAUSER REPRESENTATIVE, 66TH DISTRICT 1636 LEAVENWORTH

MANHATTAN, KANSAS 66502 (913) 539-6177 HOME

(913) 296-7687 TOPEKA OFFICE



COMMITTEE ASSIGNMENTS MEMBER: APPROPRIATIONS GOVERNMENTAL ORGANIZATION AND ELECTIONS RULES AND JOURNAL

HOUSE OF REPRESENTATIVES

TESTIMONY BEFORE THE HOUSE AGRICULTURE COMMITTEE ON HOUSE BILL 2387

February 16, 1993

Mr. Chair and Members of the Committee:

Thank you for agreeing to hold hearings on House Bill 2387.

Last summer Representative Rezac and I were invited by Kayla Dieball, a constituent, to participate in a goat milking contest. That day Representative Rezac successfully milked a goat. I arrived too late to milk, but early enough to learn something about the business of goat milking, both from Ms. Dieball, who raises goats, and from Dr. Kris Hennessey, a veterinarian who treats them.

Ms. Dieball encouraged me to find out about a recently-passed Oklahoma law which permits off-farm advertising of on-farm sales of goat's milk. HB 2387 is modeled after the Oklahoma law passed in 1989.

HB 2387 would not change current Kansas law as far as the sale of goat's milk is concerned. Goat's milk would continue to be sold only on However, HB 2387 would permit goat's milk sales of 100 gallons or less per month to be advertised for sale off-the-farm. Under current Kansas law, this advertising is prohibited.

As stated previously, Oklahoma has permitted off-farm advertising of on-farm goat's milk sales since 1989. Note that there has been no incidence of goat-milk-related illness in Oklahoma since that time.

HB 2387 should be viewed as economic development for goat milk producers. Parents whose children have lactose intolerance often find that the children can digest goat's milk more easily. These parents are willing buyers, and the goat milk producers are willing sellers. HB 2387 will help them find one another to transact business. This is especially important in Kansas, where there are no pasteurization plants that will accept goat's milk and no processing plant for making goat cheese.

I urge your support and favorable action on HB 2387. The goat milk producers of Kansas will thank you.

Anne Hazlett, Intern Representative Sheila Hochhauser Feb. 16, 1993

Mr. Chairman, members of the committee, I am Anne Hazlett, an intern for Representative Hochhauser. I am currently a sophomore majoring in agricultural journalism at Kansas State University. I am here today to speak in favor of House Bill No. 2387 which allows for the advertisement of on farm raw goat's milk sales.

The issue of enabling small scale goat milk producers to advertise their product is clearly related to economics. Today, there is an increasing interest in and demand for goat's milk as a substitute for cow's milk. Producers have the right to supply this demand. And consumers likewise have the right to know where the product can be purchased.

According to Deb Manglesdorf DVM and producer from Manhattan, most goat milk producers in Kansas have fewer than eight animals in their herd. Small herd size makes compliance to requirements set for cow's milk sales impractical. The small scale producer faces further economic obstacle in that he is not permitted to advertise or deliver the product to his clients.

In examining the economic plight of the producer, I would like to emphasize that there are no dairy processing plants in the state of Kansas or in the surrounding states of Colorado, Oklahoma and Nebraska that will pasteurize goat's milk. The nearest plant is located in Missouri, and for the small scale producer it is not economically feasible to truck the milk to this location.

Facing these economic and legal barriers, Manglesdorf dumps over 8 gallons of milk a day in to a compost pile. After examining the profiles of two Kansas Dairy Goat Council members, I found this to be a common practice: Producer #1 produces 1555 gallons/year and sells fewer than 520 gallons/year. He dumps three gallons a day. Producer #2 produces 3006 gallons/year and sells around 150 gallons/year. She dumps nine a day.

By pouring their milk onto compost piles, many of our producers are wasting a vital nutritional product for people who can not tolerate cow's milk. For individuals suffering from lactose intolerance, the small fat globules and minimal amount of lactose make the milk easier to digest. Still others simply prefer the taste. Letters we will submit from more than 20 consumers, primarily located in north central Kansas, are proof of the ever present need and demand for this product.

With an abundant supply of goat's milk in the market it would seem that no problem would exist in meeting consumer demand. But by prohibiting these producers from advertising in the mass media, the public in many cases does not even know this product is available.

By reaching new customers through advertising, these producers have the potential to increase their on farm earnings dramatically. Producers in rural areas typically receive \$3 for each gallon of milk they sell. In Kansas City and other urban centers, producers have been able to market their product for as much as \$8 per gallon. Applying these figures to our profiles shows the substantial amount of additional income these individuals could be earning by utilizing a product which they have literally been pouring down the drain.

Opponents will argue that allowing advertisement will increase raw milk consumption and consequently will increase food borne illness. Since 1989, when a similar law was enacted in Oklahoma, there have been no documented cases of illnesses resulting from consumption of raw goat's milk.

Passage of House Bill 2387 will have a twofold impact on the state of Kansas. Producers will open new markets for their products and consumers will find higher quality goat's milk available at reasonable and consistent prices.

2-2

In the interest of quality foods from the land of Ah's and economic development that promotes small, as well as large, businesses in Kansas, I feel that the passage of House Bill #2387 to allow advertising of quality goat milk is very necessary.

We need to give the people of Kansas who need to have goat milk for babies and/or the elderly or other folks with health problems way to locate a source. With our new super highways, a sign in front of the farmstead doesn't reach the public. Some folks have been looking for weeks and months before they find a source of goat milk. (Sometimes visitors to Kansas need to find a source of goat milk also.)

We have milked dairy goats for 17 years. We use the milk, cheese, and butter in our home and would not have any that was not handled in a safe, sanitary manner. I am chairman of The Kansas Dairy Goat Council and President of the Northern Flint Hills Dairy Goat Club, and I feel that the other breeders would not sell milk that they wouldn't use themselves.

There are over 100 herds in Kansas in the American Dairy Goat Registry, with approximately 25 herds on Dairy Herd Improvement Association test.

Thank you for your support.

Willard William

4450 Hopkins Creek Road

St. George, KS 66535

To: Kansas Agricultural Committee Members Supporting Bill No. 2387

Alpines, Nubians, Toggenburgs, Saanens, LaManchas, and Oberhasliare these names familiar to you? No they are not the names of towns in Kansas and it is not a list of menu items from the cafeteriathese are the names of all the breeds of goats that are currently being raised in the state of Kansas. Thats right-6 different breeds of Dairy Goats are being bred right here in our home state. What is even more amazing is that these beautiful animals are producing a product that is being wasted by the hundreds of gallons every week because of the laws in our state of Kansas.

As a Dairy Goat owner and breeder for the past 14 years, I am excited that the Kansas Agriculture Committee is considering a progress move for our industry. By approving this bill to allow producers to advertise their product, we will provide the public with a means of locating a much needed and desired food item.

Currently if anyone in Kansas wants to find a producer of Dairy Goat milk, they will have a tough time unless someone knows someone else and they know someone who may know a goat owner. Many times this can take weeks to locate and sometimes one won't be found. This process in itself is extremely frustrating to the consumer and can also be dangerous if the consumer needs the product for their own well being of health. Specifically I am referring to infants and children who can not tolerate formulas or cow milk. Over and over again I have seen young children tolerate consumption of goat milk and start gaining weight and show a rapid improvement in their health.

Pet owners readily use Goat milk at many of our states dog kennels. Again many people cannot find the Goat milk due to the advertising laws. Those breeders fortunate enough to locate the milk will consistantly produce animals that are growthier and many times receive a bonus on their product.

The Dairy Goat producers are not new to Kansas. Some breeders have been actively raising goats for over 40 years and have been resource people for many of us. In the past 5 years I have seen a dramatic increase in the interest of Dairy Goats and also in the number of herds and animals in the state. A large increase I am aware of involves the youth of Kansas and especially the 4-H program. For the past 7 years I have worked with the 4-Hers in the Dairy Goat project. We strive to raise a productive animal that is structurally correct and sound. But we also teach the usefulness of this animals product by learning to make cheese, butter, soap, and especially ice cream. The 4-Hers also count on an income on their projects by selling products their animal produces. How frustrating can it be to a young adult that has improved their milking herd to produce 1 to 2 gallons of milk a day, only to learn they can not advertise their product. We teach one another the qualities to improve on these animals and find that many consumers do not know where to find our product.

The Kansas Dairy Goat producers are no longer raising animals that give 1 or 2 quarts of milk a day. We are producing animals that easily milk 1 gallon and some over 2 gallon each day-thats correct over 2 gallons of milk each day from 1 Dairy Goat. The over 20 herds in Kansas that are on the Dairy Herd Improvement program are recognized as some of the top producers in the country. We currently have top

producing animals in 3 of the 6 breeds here in the state of Kansas. Breedersfrom all across the U.S. buy breeding stock from Kansas herds every year and have taken notice that we do have top producers here in the Sunflower state.

When you see what Dairy Goat producers in other states are doing you truly realize we are sitting on a gold mine here in the Midwest. Producers everywhere are expanding their herds to meet the increase in demand of their product whether it be fluid milk, cheese or a soap product. The Dairy Goat has shown a significant feed conversion ability and can be a profit making animal for the producer and the state of Kansas.

The Dairy Goat producers of Kansas are a progressive and energetic group of individuals and we are looking at the future with our animals. We feel very strongly that in the near future a Dairy Goat cheese will be produced commercially here in the state and producers are looking at developing a fluid milk plant. We are serious about what we are doing and are looking at a definite economic impact on the I would be much more excited about purchasing a state of Kansas. Kansas goat cheese than to buy an imported one. But for many Dairy Goat producers we must take one step at a time to be financially realistic. By approving this bill to advertise to sell goat milk, there will be a definite economic advantage for all the producers to make plans for the future and for expansion into more products. I am proud of the products that we produce on our farm and would not consider selling an item that I would not use in my own home or for my own family. Please give serious consideration of approving this bill and help make this the Land of Ahs for the Dairy Goat producer also.

Kargle Dieball

My name is Don Campbell. I live in Meriden, located in Jefferson Co. I have sold goats milk to the public off and on for the past 13 years. The majority of my customers come to us by word of mouth. A comment most frequently heard from new customers is that they have been Tooking for years for someone who sells goats milk in this area. Why haven't you advertised or put up signs that you have milk for sale?

There are other groups of people that would benifit from us being able to advertise goats milk. These are the many horse breeders that have orphaned foals, dog and cat breeders that just want milk for supplementing their pupples and kittens diets, cattle breeders, etc. Sat. February 6th a man called and wanted milk for a purebred calf. that was not getting enough milk from the cow. Last summer a quarter horse breeder purchased 15 gallons a week for an orphaned colt. These people can not justify spending \$3.29 per quart for the pasteurized goats milk that is now being shipped here from California.

Eleven years ago our oldest son was born with an intolerance to milk and numerous allergies. At that time not very much was known about alternatives. We searched the market for formulas that did not contain cow's milk. We found only one on the market that was carried in only one grocery store in Manhattan. It was very expensive. Finally, our family physician suggested that we try goat's milk. However, he did not know of a source. It was a coincidence that I found a nurse within the hospital where I worked who raised goats. She was willing to supply me with goat's milk. My son did fine on the goat's milk with absolutely no ill effects.

After working for ten years as an emergency room nurse and 5 years as as school nurse, I have worked with many children who cannot tolerate cow's milk. These children often have all dairy products deleted from their diet because parents are not aware of any alternative. Parents are very often not informed of goat's milk being an option because it is not visible to consumers. In recent literature there has been some concern regarding cow's milk and juvenile diabetes. Also, more and more people have been found to have an enzyme missing that makes them lactose intolerant. In a society where one can find guns and dates listed in the personal column of the paper, I question why one can't find an alternative to cow's milk.

Tamara Dorsett, R.N., B.S.N.

308 N. 15th. Manhattan, Ks. 66502 (913) 539-1956 To Whom it May Concern:

For the past 15 years or so, our family has used only goats milk for the following reasons:

- 1. When my father had cancer, back in the early 70's, his doctor told him the only milk he could have was goats milk. His doctor said that goats milk had more digestive enzymes in it and was easier for the body to assimilate.
- 2. I have read the Holy Bible from cover to cover and find that it never makes reference to any other milk for human consumption than goats milk.
- 3. Currently world wide there is more goats milk consumed by humans than milk from all other animals combined.
- 4. The composition of cows milk enables a new born calf to double it's weight in 30 days whereas goats do not have as rapid of growth rate. When humans drink cows milk it promotes an overweight condition.
- 5. Our current family doctor promotes the use of goats milk and has many patients who can not tolerate any other type of milk.

I was shocked to learn that the state of Kansas did not recognize the use of goats milk for human consumption and feel we are long overdue in doing so.

Sincerely

Dwayne Juedes

mayne Juldes

Shirley & Dwayne Juedes R.R. # 1 Box 11 Grantville, Kansas 66429-9702 Phone (913) 246-3607

February 14, 1993

Dear Honorable Delegates:

My name is Rex Traw my wife, Linda and son, Andrew live at 2418 SE Maryland in Topeka. We would encourage the state to support legislation in favor of goat milk production and distribution in Kansas. We are strong supporters of human consumption of goats milk.

My son weened himself from human milk at 11 months. We had a recommendation from the family doctor to place him on cows milk. Andrew began to experience ear and bronchial infections with high fever and was placed on prescribed anti-biotics. We also tried various blends of cows milk with no positive results. Our physician sent us to a nutritionalist who had us try rice milk but it was too costly. My son's cousins, 5 total, all had allergies to cows milk. am not meaning to down talk the value of cows milk but establish the need and acceptance for goats milk.

My son currently has been off of goats milk because of a low supply of milk. Again we tried to reintroduce him to small amounts of cows milk. My son has had two ear infections in the last 60 days. He has never had an infection while on goats milk during its use.

Furthermore, goats milk is widely accepted and used for human consumption in foreign countries and including the United States. We urge the state as family to support Kansas produdction and distribution of goats milk.

Sincerely,

Rex B. Traw

to Whom sit May Concern! Jahrents Goats Mills and like it I Think it should be availble for Human use. Sincerely yours Charles V. Umschuid

To whom it may concern!

My name is Gary Graf. I am writing this letter to tell about our experiences with goats milk. We have been drinking goats milk since April of 1992. My family, two adults and three small children, drinks between 2 to 4 gallons of goats milk per week. We have never had any thouble with the milk. We have been improving our diet in many ways, we try to eat whole grain breads, a reduced sogar diet and many fresh vesetables I fruits. Goats milk is the natural choice for milk.

We tend to believe theat the milk we drink from goats is more notritionally digested. I know of many people who are not able to tolerate cows milk but fare very well on say or goats milk. As far as quality, it is hard to beat the full flavor of natural, whele goats milk. It sure beats the "watered down cows version. Goats milk makes excellent yogert and homemade icecream.

Historically people have been drinking goats milk long before the con variety carsht on. Provents 2727 "You shall have enough goats milk for your food, For the food of your household, Arel the nourishment of your maidservants."

According to "The How to Herb Book" by Velma J. Keith and Monteen Econdon, "Goat milk is naturally homogenized and easily assimilated."
It goes on to state that new milk contains enzymes to help the milk be disested, which are destroyed though parteurization. Baw milk is also less mucos forming."

For anybody who is concerned about their health and wants to feel better about the foods they are eating, I strongly encourage them to drink souts milk. If I may borrow another phase ... goats milk-it does a body good.

Sincerely,
Eary Gut

Bary Gut

Ayal SW. Candletree #5

Typeka, KS 66614

(913) 271-2047

17 Feb 1993

Our household has been using goats' milk, when available, for about five years. We enjoy yogurt and butter from goats' milk, too. It is eaisly digested by my young daughter.

Lynn Wilson Rt 2 Box 38 Meriden, Ks 66512

I'm glad to have this opportunity to express my appreciation of being able to use goat's milh for my family as a mutritional alternature to Cows milh. Before my son, now 5 years old, was even one, it became Obvious that he did not tolerate dairy products. He would become terribly consested after drinking milh of formula, I put him on Joy until he was old Inough to be of of formula. Celthough he loved to drink mich, a limited the amount he drank Decause he Decare Do Consisted. My daughter, , just didn't drink it Decause The didn't like it. I became concerned about their getting cell the mutuents they needed. In the fall of 192. O was introduced to goods milh and my family fell in love with A. The children both enjoy it and Dufer it to cows milk, and my Son can drink it with no il Dide effects. I feel contident that they are setting essential mutrients when they have their soats milk we struggle during the winter when

HOUSE AGRICULTURE

ATTACHMENT #12

it is not readily available and are very much booking forevaid to spans when we can set it again.

Sincrely,

Euthanie J. Baker

Buthanie J. Baker 214 SW Clay Topela 15 66606

913-235-8675

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February 15, 1993

For the past several years, I have had numerous problems with sinuses and breathing problems. About two years ago I switched from drinking cow's milk to drinking goat's milk in an effort to reduce mucus in my sinuses, and I find that I have far less symptoms than before. Of course, goat's milk is very nutritious. When I was a child, I was not growing and thriving as a child should. The doctor told my parents to get a goat and give me the milk. (We lived in a rural area at the time.) They did as the doctor instructed, and Immediately I began to thrive. So, I am confident that goat's milk was responsible for my good health.

Several years ago, when our grandson was put on formula after his mother went back to work, he suffered from severe stomach aches every day, crying from one to two hours at a time. Remembering my expereience as a child with goat's milk, I got some and gave it to him. Immediately the stomach aches stopped.

rufa daye Shoemaker

FEBR. 13,1993

To Whom It May Concern:

My family and I use goal's milk. We enjoy goal's milk. We trust goals milk to be a safe, nutritious, tasty dairy product. We are aware that we tolerate the goal's milk better than cow's milk (patarized or raw).

Indeed, probably the only reason I purchase cow's milk the most of the time is for us, it's in convenient to travel to our favor te supplier, and cow's milk is commercially available nearly any where.

DANNY B. JONES Dans Jones

2602 S.E. GOLDEN AVE. Deipe he Jones

TOPEKA, KS 6665-3258

Mr. Chairman, Members of the Ag Committee:

My name is Jayne Link, I've been the Manager of People's Groacery Cooperative in Manhattan, Kansas since 1985. I am representing the 170 households that are members of the co-op, we operate a Retail Food Co-op which is open to the public.

Over the past eight years I have received numerous phone calls and questions from customers trying to find out where in the area they can purchase goat's milk. More and more I'm meeting people in the Manhattan or surrounding area who are allergic to cow's milk and seek goat's milk as an alternative.

In Helen Walsh's book "Starting Right with Milk Goats" she states: "The great value which goat milk possesses lies principally in the fact it forms small, soft curds in the stomach and that the fat globules are small and well emulsified, which makes the milk easily and quickly digested. For this reason it is often advised by physicians for infant feeding, although usually in modified form for the infants, with the addition of malt sugar, or honey, and boiled one minute or pasteurized. Because of its delicacy and easy digestibility it is especially beneficial for invalids or people with low vitality or sensitive digestive systems. Also, in many instances it can be tolerated by people allergic to the protein of cow milk, especially when the allergy results in eczema, hay fever or asthma."

I am asking that you support the inclusion of the on farm retail sale of goat's milk in House Bill No. 2387. It will not only benefit the Consumers of Kansas but the Goat Dairy Farmers, too.

THANK YOU!

ADDITIONAL SPECIES THAT SUGGEST DECLINE

Stonecat (Noturus flavus)

Percent of Sites Captured

	SOUTH FORK	<u>CEDAR CREEK</u>
1952	86	-
1967	29	-
1990	33	-

Gizzard Shad (Dorosoma cepedianum)

1952	0		0
1967	29	33	
1990	0		17

1737 Plymouth Rd. Manhattan, KS 66502 (913) 776-6481

15 February 1992

Dear Committee Chair:

I am writing to support the passage of HOUSE BILL No. 2387 introduced by Representatives Hochhauser and Rezac.

Since August 1988, I have purchased two gallons of goat's milk every week from Dr. Deb Mangelsdorf. Deb, Doctor of Veterinary Medicine, is the proprietor of the Konza Veterinary Clinic located at 8080 East Hwy. 24.

Because I am allergic to cow's milk, I have drunk almost no milk since the summer of 1963. While I have tried a variety of substitutes such as soy milk and powdered milk, I didn't care for any of them. In fact, I had tried goat's milk many years ago but didn't care for it.

I'm not sure why Dr. Mangelsdorf's milk is so good and why I like it so much. I would guess it's because I get it from her so fresh. I get it from her on the same day that she milks her goats and I never keep goat's milk in my refrigerator for more than 5 days.

I feel that Dr. Mangelsdorf should be able to advertise her product so that other people including those allergic to cow's milk would be able to enjoy such a great-tasting milk.

Sincerely,

John W. Dalida

HOUSE AGRICULTURE

Thy lestemonia To Gest Dorry Products, IT is with great pleasure that I can Tolse This opportunity To express in writing The way of feel about goot doing products. It has saved my health to hard earned money. Lam now 44 years of oge. Asa Ternoger & warked with cottle, consuming cows mille + creams After The service hitch & west into construction. At The eye of 22 & devoloped stomach ulsers in The peptic form. The doctors prescribed malox at first, Then Tagone at Then Zantact, allantracids. And all the cows wilk & could drink. My brother Dan did not start millerny Soats for 10 or 12 years after my ulser attacks. When the Told me goats milk was good for me t to Try it, I had doubts, but ofter 15 years & hundreds of dollars in antiocids + medical bills of tryet it. In one week I noticed of didn't have to Take as many Zantacis To get relite from indigestion. & Kept useing the milk on a leagulor basis I Finally discarded the pills. He explained how The milk would digest quicken teasyer without forming a coating in my stomach as cows milk does, Trapens acids + eggervatains my stomach Lineing + produceing sotes. Although I am sold on goats milk & cheese, my toste is a little different of know the difference in quality of goate milk. What they are ted thow They are taken care of As fat as han concerned, a well programed, good Goat Dairy Product is needed For every human wenting to enjoy good Health. 2-16-93 ATTACHMENT#17 Clark Clary hell

We desire for goats milk to be available for purchase, because it is easy to digest and is not allergen. Goats milk was medically recommended for or grandson, because of his allegeries. Doctors often recommend the use of goats milk in preference to cows milk.

William H. Herndon Louise Herndon William H. Herndon

2723 Golden Ave. Topeka, Kansas 66605 Phone: (913) 267-2313

Louise Herndon

To whom it may concearn, My name is Sue Christmas. I am a for mer Medical Assistant, now Foster Parent. I am adopting a little man who is now 22 months old. He has lived with us since he Was 3 months old.

Our first year together were very hard on both of us He is allergie to Cows milk. When he came to us he was on soy formula. He was small and got upper Respiratory Illnesses very often. We tryed every formula made but he wasn't able to tolerate any of them. He is allergic to soy and other fads also. His health got worse. He developed almost continuous ear infections and asthma. He wasn't growing well either. He was on daily medication and had tubes put into his cars.

Only when we put him on goat's milk did he improve. His respiratory and ear problems have disapeared. He is growing much better physicaly. mentaly and emotionaly. We are very glad

we found goat's milk.

Goat's milk is a good food. His diet is incomplete without H. We have tryed to reintroduce cow's milk a number if times. Everytime he developes the same Symptoms

In my opinion many intolerant children and adults could benefit from drinking quat's milk. I'd very much like to see it become

more available.

Yours truly. 'Sue Christmas 307 SW Elmuxad Face Topeka, KS 66606

TO WHOM IT MAY CONCERN:

I WOULD LIKE TO GO ON RECORD

AS BEING A STRONG ADVOCATE OF

GOAT'S MILK.

IN JAN. OF 1992 I HAD A BABY WHO FOR THE FIRST 3 MONTHS WAS NOT SLEEPING MORE THAN I HOUR AT A TIME AND WAS NOT GAINING WEIGHT. WE TRIED 4 DIFFERENT FORMULAS INCLUDING SOY BASED TO NO AVAIL, THE CHILD WAS CRANKY, LISTLESS AND COULD GET NO REST BECAZUSE HE WAS ALWAYS HUNGRY. EVERYTHING WETRIED ONLY CAME BACKUP.

ON MY OWN, I DECIDED TO TRY GRAT'S MILK AS GEVERAL PEOPLE TOLD ME IT HAD WORKED FOR THEM.

MY CHILD AFTER TWO DAYS ON THE GOAT'S MILK WAS SLEEPING 4 IMS AT A TIME AND WAS NO LONGER SPITTING UP. IN TWO WEEKS THE HAD GAINED 316S AND WAS A TOTALLY DIFFERENT CHILD.

I FEEL IF MORE PHYSIC, ANS WOULD EXPLAIN OR ADVOCATE GOATS MILK FOR INFANTS THERE WOULD BE MANY MORE HAPPY BABIES AND MOTHERS.

I WHOLE HEARTSLY RECOMMEND GODAT'S MILK FOR HUMAN CONSUMPTION.

KATHY SWANK

House Agriculture 2-16-93 Attachment 19

Feb 1., 1993

To whom it may concearn,
My name is Sue Christmas. I am a former Medical Assistant, now Foster Parent.

I am adopting a little man who is now 12 months old. He has lived with us since he was 3 months old.

Our first year together were very hard on both of us. He is allergic to Cows milk. When he came to us he was on soy formula. He was small and got upper Respiratory Illnesses very often. We tryed every formula made but he wasn't able to talerate any of than. He is allergic to soy and other foods also. His health got worse. He developed almost continuous ear infections and asthma. He wasn't growing well either. He was on daily medication and had takes put into his cars.

Only when we put him on goat's milk did he improve. His respiratory and ear problems have disapeared. He is growing much better physicaly, mentaly and emotionally. We are very glad we found goat's milk.

13 February 1993

Thank you Mr. Chairman, Members of the Committee for allowing me to present this information:

I, Sylvia Beeman, live with my husband and three daughters in Manhattan, Kansas. As infants, my two younger daughters were plagued by colds, ear infections, bronchitis, pneumonia, and diarrhea. Visits to the doctor were frequent as were perscriptions for antibiotics. These problems were especially perplexing because these children had been plump and free of illness when exclusively breastfed. Knowing that my family had a history of cows' milk allergy, I questioned our ear/ nose/ throat specialist, Dr. John Barlow, who was recommending that tubes be surgically inserted in our on year-old's eardrums, whether allergy could play a part in our daughters' ailments. He responded that allergies were a very probable culprit but would be too difficult to pinpoint. We decided to begin from scratch, introducing foods one at a time to our girls, and eliminating those that caused wheezing or diarrhea. Through this process, we determined that both girls were sensitive to whole cows' milk.

Since that time four years ago, these girls have visited the doctor only for healthy child checks, with one exception when one needed a perscription for an antibiotic. Our daughters have been drinking goat's milk for the past four years, which we obtain from Willard William of St. George, Ks. Mr. William pastuerizes his milk and sells it to us at $\frac{1}{4}$ the cost of hard to find bottled fresh goats milk in the store from out-of-state sources.

We support House Bill #2387 which would allow a small goat's milk producer to advertized his product. We found out about our source of goat's milk only by a chance comment. We are very greatful that hr William provides us with goat's milk which is necessary for the proper nutrition and health of our daughters although he does not even cover his expenses for producing this milk. We recognize the value of inspecting animal herds and milk, but we are satisfied with our goat's milk supplier and willing to accept any risks, which we consider unlikely:

Sylvia Breman 1744 Leavenworth Manhattan, Ks. 66502 February 15th, 1993

To whom it may concern;

We are writing to encourage you to please consider the changes that are being requested concerning the limitations on goat's milk.

There is a very special reason for us. One year ago we adopted a baby boy who was allergic to formula. After trying everything, it was suggested to use fresh goat's milk. The baby was able to drink it and keep it down without any complications. We were happy to find something that aided our child in his growth and general well being.

Then we ran into something we had not counted on. Where do we find it? It was not easy to locate. It was only though a friend that we were able to locate milk for our child. If we would not of known him we might not have found the fresh milk. This would have caused us and our child alot of misery. I know of others who could benefit through the use of goat's milk if they could find it. As it stands right now if we were to move to another part of the state it would be difficult for us to locate the much needed milk.

Please consider the changes that are being requested. It will benefit alot of us who depend upon goat's milk.

Thank you,

Mark and Laurie Roberts

Mars & Laurie Roberts

825 Davis

Manhattan Ks. 66502

House AGRICULTURE 2-16-93. ATTACHMENT # 22

Deborah L. Mangelsdorf, DVM 821 Tabor Valley Rd. Manhattan, Ks 66502 (913) 539-8926

Re: House Bill No. 2387

To Whom it May Concern:

I am in favor of the proposal outlined in this bill in respect to legalizing the advertising of the sales of goat milk on the farm. We have a product that is long overdue for recognition and We breeders already face the lack of understanding and respect. general ignorance that the public has towards our product. the lack of knowledge, and wrongful myths that persons have, we must take special precautions that milk is clean and handled carefully to preserve its freshness, quality and taste. We don't need any help in "running down" our product. Everything from children's storybooks to un-informed individuals do this for us Few persons make a valid attempt to learn about Dairy Goats or the potential they have for an economically significant impact. True, they are usually found in small herds, and it is the small producer that we are currently and unjustly suppressing. True, at this point in time, they are not a large part of the state's agribusiness. We breeders and producers are not ready for large commercial Dairy operations in this state at this time, but we are long over due for the right to advertise the product that we have and make it available to persons who are interested Not to be able to do so is rather discriminatory; producing farm-fresh eggs for example can run an ad in classified papers, etc. It is only with a narrow mind and lack of information that anyone would oppose allowing the advertising of this product.

I understand the concern that some have for the public safety and the potential for food-borne illness. As a Veterinarian and goat breeder I am especially sensitive to the concerns for the health and well-being of the animals. It is only from healthy animals that we can expect a quality product. I am impressed with the concern that so many breeders have for everything from drug residues to subclinical mastitis. As a group, these people have fought a long uphill battle to market their milk, educate the public and find their niche in agriculture. As evidenced in the numerous testimonials presented to you, there is a need, desire and a place for this product. Please consider this and allow producers to advertise. It is the first step in advancing this product to a more significant level for the individual and for the State.

Sincerely, Deborah L. Mangelsdon Deborah L. Mangelsdorf, DVM

Willard William 450 Hopkins Creek Rd. St. George, Ks. 66535

3132031-20

Dear Willard,

I appreciated your call regarding the sale of raw goat milk on the farm. You are aware of our goats as a 4-H show project, but we started a goat herd in the late 1970's for health reasons. Ashley and Katie, who are now healthy teens, were totally unable to digest cows milk or formula based on cows milk. Both girls were diaganosed as lactose intolerant. This is not an allergy, but an inability to break down the compound lactose into simple digestable sugars. Our physician thought they would both outgrow it, eventually. While infants, they survived on soy-based formula. As they grew older, our physician suggested soy milk. Both girls refused this. A new product that broke down the lactose in milk became available, but the quality of the product was poor. Both girls refused it also. It appeared our only option was to continue the costly formula.

About the same time, our oldest son fell in love with a dairy goat doe at the county fair. We purchased that doe and we came to love dairy goats also. An interesting side affect came when this first goat freshened for the first time. We had fresh milk and didn't know what to do with it. We allowed the girls to try it, and they were both able to digest it. At last we had a possible solution. We immediately increased our herd to allow

for year round production.

As predicted, both the girls did outgrow the lactose intolerance and as the son grew up the herd was dispersed. BUT, we had another side effect, Those now healthy teens remembered the gentle goats and their delicious milk. We now have a herd of 30 does and doelings.

It is a shame to have to use our surplus milk as animal feed! Many people could benefit from this healthy clean product if we were able to sell it. I get at least two calls a month from people wanting to buy goats milk, usually for health reasons.

House bill 2387 MUST PASS. None of the goat milk producers will get rich. I doubt if we would make any more than if we sold our milk for pig food, BUT people unable to drink cow's milk would have a solution. It is unfair to ask people who need goats milk to spend \$2.55 for a 12 oz. can of product when we are wasting the same.

Karla Riekeman

Koula Rulena Route Two, Box 216 Abilene, Ks. 67410

913/479-2145

To whom it may concern:

February 14, 1993

I am a freshman veterinary student at Kansas State University. September of 1992 I adopted an orphan foal from Kansas State University who was three weeks of age. Due to the fact that the foal was so very young and still needed a nutrient dense liquid diet, I was advised by the veterinarian that I work for to try using goat milk. For four months I fed the foal twice a day with goat milk. I am very greatful to have had a person knowledgeable Through my enough about goat milk to recommend it to me. experience with goat milk it has come to my realization that the product is not widely known about. This is because of the fact that producers are not able to advertise. I would like it to be known that I am willing to support the producers in their fight to be able to advertise. My stance is brought about by my personal experiences and all of the cases that have been helped in the veterinary clinic that I am an employee of.

(aren S. Davisí

8635 Hannah LM Manhallan, Ks.

To Whom It Concerns,

We have used goots milk for approximately four to fein years to feel our puppies. On the healthest thing other than the mother's natural milk that can be given.

It is our feeling goot milk is just as good for humans as it is for all other animals.

Herra R. Berry 925 South Man Al Manhattan Xo 66502

Sharil 3 HEIFER PROJECT INTERNATIONAL

RESOURCE MATERIAL FOR A "LIVING GIFT" PROJECT

Give A Goat

Giving a goat is an imaginative way to help a needy family to help themselves.

Foster Mother Of The Human Race

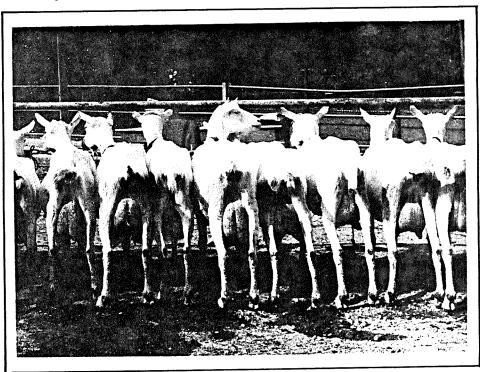
Alert and agile, goats are closer to antelope than to their common cousins, sheep. Curiosity, playfulness, and loyalty make them most endearing of man's four-legged friends. Capricious they are — the word comes from the Latin for goat — also adventurous. A bas relief on an ancient Pharaoh's tomb shows goats feeding in the tops of argan trees. Today, goats in Morocco still browse high in the shaky branches of trees.

Around the world goats are recognized as useful as well as delightful. In some countries they are called the foster mother of the human race. They supply milk, cream, butter, cheese, meat, hides and fertilizer. Hardy and disease-resistant, goats are natural browsers and thrive on pastures where a cow would starve. They improve range by clearing brush. Vast herds of Spanish goats used to roam our Southwestern states and Mexico for this purpose. But they can also cause soil erosion by overgrazing.

A Miniature Cow

For that reason modern dairy goats are fenced and housed. To get top milk production, farmers feed their goats four times and water them six to eight times a day (milk is 85% water). Contrary to popular belief, goats are fastidious eaters. They disdain soiled or stale food; in winter their water must be warm. While they might sample the glue on the label, goats do not eat tin cans!

In return for proper care, the doe (female) bears one or two kids each year, after five months gestation. She averages about 8 lbs. of milk a day for 10 months. Goat's milk has a softer curd than cow's. It's fat globules are smaller, making it easy for babies and invalids to digest. Many doctors recommend it for allergies.



Known as "the poor man's cow," a goat eats only one-fifth as much as a cow, yet produces a gallon or more of milk every day.

All breeds of dairy goats are good milk producers, though it is a chocolate and fawn colored Toggenburg sent to India that holds the Heifer Project record at 3060 lbs. a year. The snow-white Saanens from Switzerland are also popular in the U.S., as are the French Alpines. Sleek-coated Nubians with their droopy ears, rich colors and aristocratic noses, also have many admirers.

Great Help To Poor Families

There are many reasons why goats are popular with poor farmers in developing countries. Not only are they an important source of milk and meat, but they eat only one-fifth as much as a cow. They are small enough for even a youngster to handle. They are ideal for

families who need a small supply of milk regularly, but who cannot afford or do not have space for a cow.

Since 1947 Heifer Project has sent goats to families throughout Africa, Asia and Latin America, and requests are still being received. By giving a goat, you give some family the means to a healthier, happy life.

A Prayer

Lord, thank you for giddy goats leaping from crags, exploring crannies,

seeking strange mountain flowers and mischief.

May we be like them:

running towards people instead of

bounding with life, hearts high with adventure,

on top of your world.





27-3

Goas In The Bible

Today, as thousands of years ago, wild goats roam the **Tonely** cliffs above the Dead Sea. Only goats could survive on



the sparse herbage of that rough terrain. The people of Israel believed that demons in goat form were wandering through the desert (Isa. 13:21). Scholars think that these were what the Greeks called saturs.

Not surprisingly, it was a goat that the Israelities drove into the wilderness each year on the Day of Atonement. The unfortunate animal was chosen by lot and symbolically laden with all the sins of the people. An attendant led it to a high cliff and pushed it over.

But it was long before Israel's history began that goats were tamed, probably first in Persia. Goats proved more adaptable than heavy sheep which needed soft grasses and lower pasture. Energetic, nimble goats could find food in unlikely places, and give a regular supply of nourishing milk in return.

In Bible times, even the poorest family had a goat, and perhaps a little kid for the children to pet and play with. Men of status like wealthy Nabal, boasted 1,000 goats, besides many other animals (I Sam. 25:2). Killing a kid was, and still is, a mark of Hebrew hospitality (Luke 15:29). A gift of goats was not unusual, though the 7,700 goats brought by the Arabs to King Jehoshaphat was certainly out of the ordinary.

Sheep and goats were tended together, but often separated for milking, herding and feeding. Jesus remembered this when he described the dividing of nations in Matthew 25:32 f. Goat milk was often made into leben, the popular sour milk delicacy. Goats also supplied meat, leather, and hair to weave into tent fabric and coarse garments. Their hollow horns

made useful vials for oil.

Animals so highly valued were often spoken of. They provided the image for describing a successful battle ("the people of Israel encamped before them like two little flocks of goats," I Kings 20:27), or singing the praise of a beautiful bride ("your hair is like a flock of goats moving down the slopes of Gilead," Song of Sol. 4:1). Israel even likened her leaders to the large he-goats that led the flock (Jer. 50:8). Thus Daniel described Alexander the Great in his dream (Dan. 8:5-8)

As with all domestic animals, the people of Israel held the first-born of the flock sacred to God (Num. 18:15-17). Goats were also offered on many other occasions of worship. God's Covenant with Abraham included the sacrifice of a she goat (Gen. 15:9). A year-old male was required for Passover (Ex. 12:5). It is hard for us to understand the importance of ritual animal sacrifice today. "Without the shedding of blood there is no forgiveness of sins" wrote an early Christian (Heb. 9:22). But he also reminded believers that Christ "entered once for all into the Holy Place, taking not the blood of goats and calves but his own blood, thus securing an eternal redemption."

Check Your Goat Quotient

- a. Does a goat (1) bleat, (2) bark, or (3) bray?
- b. Would you call a young goat (1) brat, (2) kid, or (3) goatee?
- c. When you curry a goat, do you (1) eat it, (2) ride it, (3) brush it?
- d. Is a group of goats called a (1) pack. (2) herd. (3) pride?
- e. Capriculture is (1) life on the Island of Capri, (2) the 10th sign of the Zodiac, (3) the study of goatkeeping?

f. "To get his goat" is to (1) make a man angry, (2) steal his milk supply, (3) pull his beard.

Answers: a-(1); b-(2); c-(3); d-(2); e-(3); f-(1).

Goat Stories and Sayings

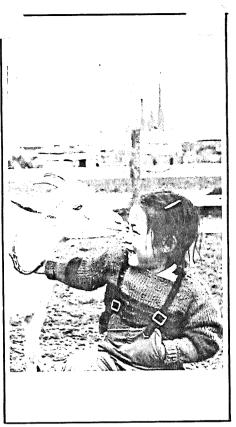
Because goats are friendly, lively and inquisitive, they are much like us. People who have been owned by a goat love to tell tales of how their pet sleeps on the porch swing, orders them to come when called, or won't eat unless they wait on him personally. Humorous and traditional stories come from many parts of the world. Here is one from Ethiopia:

The abbot of a certain monastery was much displeased when he noticed some of his brothers falling asleep during prayers. "How



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KOREA

is it that even the goats on the hillside are more lively than you?" he upbraided them. Looking closely at the goats he observed they were especially frisky after nibbling some wild bushes that bordered the monastery. He gathered some of the berries and boiled them in water. A rich aroma drew the monks from their tasks. The abbot gave them a drink, and they found the brew delicious. Thereafter, no one fell asleep during prayers, and the monastery goats were much praised for the discovery of coffee.

Hundreds of other African "goat proverbs" are not part of stories. Here are a few with their English equivalents:

- 1. If the first goat goes lame, those that follow will not reach the pasture. (One bad apple spoils the whole
- 2. The goat is attracted by salt. (Every man has his price.)
- 3. People who have no goat desire no meat. ("Sour grapes," said the fox who could not reach them.)
- 4. A bleating goat can't be kept quiet. (A fool asks more questions in an hour than a wise man answers in a year.)
- 5. When a poor man's goat is about to kid, his needs multiply also. (Don't count your chickens before they are hatched.)
- 6. The doe that bears six kids, feeds them too. (God will provide.)

State of Kansas Joan Finney, Governor



Department of Health and Environment

Robert C. Harder, Secretary

Reply to:

Testimony presented to

House Agriculture Committee

by

The Kansas Department of Health and Environment

House Bill 2387

Good morning. I am Dr. Andrew Pelletier, the acting state epidemiologist in the Department of Health and Environment. I will be speaking on House Bill 2387 which deals with the advertisement of dairy products.

The major change in the proposed bill is to allow for the general advertisement of goat milk for sale to the public. Currently, the law allows for the milk producer to advertise only by means of a sign erected on the premises of the

The Department of Health and Environment opposes this bill since it expands the promotion of unpasteurized milk. The consumption of raw milk is a dangerous public health practice. Animals harbor a variety of microorganisms that cause illness in humans. Consuming unpasteurized milk is analogous to consuming any The dangers of trichinosis from inadequately cooked pork raw animal product. are well known. The risk of infection with E. coli from poorly cooked ground beef has recently received national attention after an outbreak of foodborne illness in the northwest. Outbreaks of salmonellosis from the consumption of raw shell eggs have also become more common in recent years.

Consuming raw milk is no different than eating any other uncooked animal product such as meat, poultry or eggs. As just one example, the consumption of raw milk was associated with 20 outbreaks of Campylobacter infection, a severe form of bacterial diarrhea, among children in 11 states during the last decade. One of those outbreaks occurred in June 1988 in Kansas. Fifty-three percent of 196 children attending a bible school became ill after drinking unpasteurized milk donated by a dairy. Raw milk has also been associated with outbreaks of E. coli and salmonella.

The Department of Health and Environment is not opposed to the consumption of goat milk. What we do oppose is the promotion or sale of any milk that has not been pasteurized. Dairy products that are advertised for sale should be safe for human consumption.

Thank you for your attention. I will be happy to answer any questions that you might have.

Testimony presented by:

Andrew Pelletier, M.D. Acting State Epidemiologist Bureau of Disease Control February 16, 1993

HOUSE BILL NO. 2387

HOUSE COMMITTEE ON AGRICULTURE

February 16, 1993

Mr. Chairman, members of the House Committee on Agriculture. My name is Melvin Brose and I am the Dairy Commissioner for the State of Kansas.

I appear today in opposition to House Bill 2387 which permits public advertising and sale of raw goat milk and goat dairy products if the sales do not exceed 100 gallons per month.

My opposition is for public health concerns. First of all, the facilities are not inspected. Secondly, goat milk, if not handled properly is subject to environmental pathogens such as listeria, salmonella, camplobacter and E. Coli.

Kansas has had three reported occurrences of camplobacter poisoning. In 1981, 250 people became ill from the consumption of raw cow's milk near Wichita. In 1988, 75 students became ill from raw cow's milk which was provided to them during a summer Bible school. In 1990, 26 children became ill from camplobacter poisoning when they visited a dairy farm and were offered raw cow's milk from the bulk tank.

As specifically noted, these were caused by raw cow's milk produced in inspected dairies. The potential for similar incidents is possible for raw goat's milk and goat dairy products.

The present law allows for the sale of raw milk on the farm directly to the retail consumer and does not permit public advertising. There is no limit on the amount that can be sold directly in containers clearly labeled as ungraded raw milk.

As Dairy Commissioner, I am reluctant to expand the exposure to ungraded raw milk products and potentially increase the public health risk, thus I am opposed to House Bill 2387.

I will try to answer any questions you may have.