

Re: HB 2612

To Chair Witt and members of the committee,

I urge you to legalize the sale of Raw Butter, which has been eaten with gusto for millenia around the world. Raw Butter, a staple of American baking and eating was pushed aside and vilified 100 years ago with the marketing and distribution of unhealthy trans-fats in shortening. Is it not an unusual coincidence that heart disease entered the stage at the time when Raw Butter exited?

The vitamins and minerals in real butter have been shown to protect against heart disease. The fatty acids have anti-tumor (read anti-cancer) effects and help digestion and weight control. When butter comes from cows that are grass-fed, its nutrients help develop strong bones and teeth and combat arthritis. Pasteurization destroys beneficial bacteria in milk, as well as enzymes and vitamins. It also changes amino acids in milk protein, making the proteins less available.

Raw Butter is sold worldwide without incident, and closer to home, has been sold in California for the last 20 years (also without incident, of course!)

But health benefits aside, let us consider the Oregon economy, and the fact that the OR Dairy Farmer's Association shows less than 200 dairy farms left in the state! In the meantime, consumers are increasingly demanding local, real food, such as raw butter. And that makes sense at a time when our natural heritage is being supplanted by factory-farmed, mass-produced, chemically-preserved foods that have fueled the epidemic of obesity, heart disease, behavior disorders and other unexplained syndromes that people face today.

Thank you for helping make real food available again and taking these matters into consideration as you deliberate the legalization of raw butter sales in Oregon.