

115 Years Later and the Issue is Still the Same  
Women's Institute Members across Ontario  
Still Speak Out Against the Consumption of Raw Milk

Recent news reports of illness linked to the consumption of raw milk prompted the Federated Women's Institutes of Ontario to remind Canadians that raw milk increases the risk of contracting a serious food borne disease such as E coli. Since 1991 raw milk sales have been strictly prohibited under the Food & Drug Regulations.

Consuming unpasteurized milk has been an important issue throughout the history of the Women's Institute. Co-founder Adelaide Hunter Hoodless was behind the drive to pasteurize milk after her 18 month old son died in 1896 from drinking raw milk that was contaminated with the Tuberculosis bacterium.

Unfortunately, the debate over the safety of raw milk still exists in 2012.

The mandated pasteurization of milk since 1938 has resulted in a significant decrease in illnesses and deaths which were attributed to raw milk consumption before that. Farming methods have improved greatly yet 4% of Ontario's raw milk continues to carry pathogens.

A person who drinks raw milk can act as a carrier for the pathogenic bacteria within. Health Canada routinely issues an advisory every year warning consumers about the possible perils of drinking raw milk. The most susceptible to these diseases include the young children, the elderly and pregnant women who could miscarry as a result of the infection.

Dr. McQuigge in 2007 stated, "Unpasteurized milk is one of the most dangerous sources of food borne diseases known to Man Kind".

An interesting fact, the only raw milk product that is legal in Ontario is hard cheese that has been aged for 60 days or more.

Check this information at Health Canada [www.hc-sc.gc.ca](http://www.hc-sc.gc.ca)  
or Canadian Food Inspection Agency [www.inspection.gc.ca](http://www.inspection.gc.ca)

The FWIO continues to demand the continuation of the pasteurization of milk.



*Federated Women's Institutes of Ontario*