

juststeve

Boy does this explain a lot. Old Timers; those left from when this was heavily a rural, dairy, farm area remember fondly the many cheese plants the area once had. For a while the Amish community were in partnership with a small-scale cheese plant. Still a few here or there, but they are grandfathered in and unfortunately, they have died one by one as grandpas die. The difference is outstanding for those who love cheese. If the memory is working, it was said in WWII the thing the troops said they missed the most was not apple pie - it was good cheese.

This explains how so many of the locals left here express what has happened to the cheese, it all tastes the same, like plastic. And, not for nothing, but much of the regular food fare taste like plastic or fuel oil. It may be just me, but I appreciate the leads offered today for sources of Real Food we may not be able to find in our specific area. It is all uphill for honest healthy farming and food sources for any areas public to set up shop. Older structures struggle to hang on by Regulations imposed on them by Monopolies shutting down honest competition, especially offering quality the Real Deal Goods.

The Amos Miller Amish legal situation currently is not good, but it not over. There needs to be much more Street Heat, or it is not hard to see, bug and worm burgers it will be. Those yet to be born will terrified of real food, so many now are addicted to the artificial taste of canned or boxed foods. Amos Miller verdict update; www.youtube.com/watch There needs to be serious street heat or our Goose is cooked.

Posted On 03/04/2024

Guillermou

Yes, Just we are facing the fake food industry and the pharmaceutical multinationals that promote illness and death. Totally artificial foods are an increasingly popular trend focused on the development of a new line of synthetically produced ultra-processed food products using recent advances in synthetic biology, artificial intelligence and biotechnology. These new products seek to imitate and replace animal products, food additives and expensive, rare or socially conflictive ingredients (such as palm oil). Biotechnology companies and agribusiness giants are seeing the opportunity to enter this promising "green" consumer market and therefore these products are marketed to a new generation of environmentally conscious consumers who are increasingly critical of the grim realities of industrial food production.

As a result, meatless burgers and sausages, as well as imitations of cheese, dairy, seafood and others, have begun to flood the market, and can be found from fast food chains to local grocery stores. The current Amish population in America is quickly approaching 400,000, with the oldest and largest having an average of 7 children per family, so the population is growing rapidly. In a new, comprehensive study (as of June 2023), presented by Steve Kirsch to the Pennsylvania State Senate, it was estimated that for Amish children, who are strictly 100 percent unvaccinated (fully unvaccinated), conditions Typical chronicles hardly exist.

if there is any. These chronic conditions, also called preventable diseases and disorders, suffered by nearly many vaccinated children and swaths of Americans, include autoimmune diseases, heart disease, diabetes, asthma, ADHD, arthritis, cancer, and of course...wait for it...autism.

childrenshealthdefense.org/defender/false-solutions-who-benefits-from-.. vigilantfox.news/.../steve-kirsch-we-cant-find-an-autistic

Posted On 03/04/2024

juststeve

It appears as the years have passed the only way the Fake Foods or chemical/mechanical/factory foods can survive is to exterminate any remains, residue of Real and Healthy Produce or Products. As has been stated here before, the Old Die, the Young Forget, and the Unborn will never know. The Amish, despite any personal faults and foibles individuals may have due to having many of the same Imperfections of any other human. Their choice to manage the majority of their affairs by deciding amongst their own Church/Community what they will or won't endorse as a practice while leaving them behind in the mad dash for financial/material riches, dollars, has helped them survive the Bull Spit to surround them.

To have and kept intact more than enough of the many other kinds of wealth the Almighty Dollar does not provide. This abundance of other kinds of Real Wealth is a direct pain in the @\$ for Predator ParaSite\$, who would prefer not even the slightest attention paid to sources or alternate ways that in the end would actually make the Almighty Dollar worth more than chasing a rattlesnake down a rabbit hole.

(For some insight on Amish, check out Wendell Barry's the Unsettling of America.) From within your Steve Kirsch link Gui. The Control Group Data - Vaccinated / Unvaccinated: Chronic Conditions - 60% / 5.71% Arthritis - 16.67% / 0% Heart Disease - 48% / 0% Diabetes - 10% / 0% Asthma - 7.7% / 0% Autism - 2.5% / 0% ADHD - 9.4% / 0.47% Cancer - 6.0% / 0% While a physical active lifestyle, avoiding the trappings of \$\$\$, & healthier foods all play important parts, just a look at the vax no vax data speaks volumes.

Posted On 03/04/2024

sue2613

I was reading a mystery novel by a famous author. In the book the family was bragging about an incredible meatloaf that tasted fantastic. What was the secret ingredient? Impossible meat. I will never read this author again. This shows how sneaky and insidious the fake food industry has become. I wonder how much the author got paid for including that in the story?

Posted On 03/04/2024

bchristine

Thank you Just for posting an updated video on Amos Miller ... such a travesty!

Posted On 03/04/2024

myszka

@sue2613 For all practical reasons fake food DOES taste better b/c MSG (excitotoxin) makes your brain think it tastes better.

Posted On 03/04/2024

Guillermou

This brief overview provides basic information on how not to jeopardize organic certification or lose markets due to unintentional contamination from genetically modified crops and the synthetic and banned materials used in their production. Currently, there are two types of genetically modified crops in the United States: transgenic and cisgenic. Transgenic crops have had genetic material transferred between two different species: for example, the genetic material of a fish is inserted into a tomato plant. Cisgenic cultures, on the other hand, have genes that have been "edited" within the same species. This form of genetic modification is also known as "gene editing." For example, the genes of a soybean plant can be edited to change the nutritional qualities of the soybean oil produced.

Because certified organic farmers cannot grow or sell transgenic or modified cisgenic crops as organic, nor use the synthetic materials often applied to them (pesticides and herbicides), inadvertent contamination can mean the loss of domestic and international markets for their products. Many buyers of certified organic crops, particularly international buyers, have almost zero tolerance for genetically modified crops and for pesticide residues used in their production. Links establish laws and rules attra.ncat.org/publication/protecting-organic-crops-from-the-impacts-o..
www.organicseurope.bio/content/uploads/2020/06/ifoameu_policy_gmos_dos..

Posted On 03/04/2024

Guillermou

GMOs do not respect natural restrictions on genetic recombination, the role of time in the genesis of diversity and the natural mechanisms that sustain it through organic evolution. The evolutionary process and the varieties of species are based on sexual reproduction, the recombination of genetic material, and biological and environmental mechanisms that restrict and regulate the dynamics of the genome within each generation during evolution. Recombinant DNA biotechnology, on the other hand, has broken important restrictions on the evolutionary recombination of genetic material, without us yet understanding the nature or role of many of these restrictions that have been established by organic evolution itself.

One of the biggest problems in today's society is that a band of undesirables does not respect the code of rules necessary to respect the ecosystem and our health, wasting money on drugs for chronic diseases that are the disaster of this humanity. These antisocial and dehumanized behaviors can increase in this globalized world, led by the merchants of corrupt money. the capitalist philanthropists, who pull the strings of the rulers, media and corrupt researchers. Large corporations buy friends and influence people to achieve their mafia and criminal interests, instead of promoting the American dream based on democracy, civil rights, freedom, equality, they give way to deception, lies and power of corruption, a vicious circle formed by pressure groups that work for agri-food and pharmaceutical companies that promote pesticides, vaccines, etc.

With the law of fear, they suppress independent research, intimidate scientists, manipulate study designs, covertly write scientific articles, catering to their needs, and selectively publish results that satisfy their interests, agencies are restricted in their effectiveness. , integrating into the "revolving door" between corporate and government employment.

Posted On 03/04/2024

Guillermou

Large corporations have aligned themselves with corrupt power, governors and lawyers are great friends of fortune who offer diseases to people. "The Dark Side of the Moon" is a psychological thriller that describes the lack of ethics of businessmen with great power, strategic mergers to dominate the market, greed and bad practice manipulating and marketing poisons to this humanity without the minimum sensation of guilt. The GMO alliance with vaccines can produce great benefits for their fortunes, but it will bring more misery to the world, more diseases and a great environmental disaster, which will cause future generations devastated by the greed and arrogance of corruption.

Large corporations have more tentacles than a giant octopus, they suppress independent research, intimidate scientists, manipulate study designs, write scientific articles covertly, catering to their needs, selectively selecting and publishing the results that satisfy their interests. Independent institutions are silenced, agencies are restricted in their effectiveness, become manipulated by the pressure of money, become part of the "revolving door" between corporate and government employment, censor honest scientists, and hide information from the public.

Posted On 03/04/2024

Ronald_H

Someone gave me what is cheese from perhaps a government program. I don't know the details. It looks like cheese and has the texture, but I wonder if somehow the cheese flavor was extracted in some process? I wonder if the cheese flavor from it is what gives cheese flavored chips that burst of concentrated cheese flavor from some miniscule amount of cheese flavor dust on them? I don't know what I have, but I can't give it away. I buy the cheese I eat and it has cheese flavor.

Posted On 03/04/2024

Almond

One of the few foods I try not to run out of is a locally produced cheese. I know they test their milk for pesticides and antibiotics because they rely on traditional cheese-making methods and claim adulterated milk would lower their product quality. They use only the 4 ingredients. I suspect that not all of the milk is from grass-fed cows, but I assume most of it is, because the grass grows well and is cheaper than the cost of feed for the local farmers that ship milk. Grassfed seems to be a common practice. Less often, I will find excellent sales on imported French brie. I ran out of the cheese I made from raw milk not too long ago. I still have a quantity of homemade organic butter in the freezer along with lard I rendered.

We are not big milk drinkers and I do not buy a lot of other dairy products. We do not miss not drinking milk even though I grew up in dairy country. I am still buying eggs from a farmer, but hope to have our own flock by next year if not sooner. I am not overly concerned about these few purchases as we have our own meat/fish, fruit and vegetables. Super was scrambled eggs with homegrown mushrooms cooked in homemade butter. Both me and my husband commented on how delicious simple food could be. The yolks were so creamy that it tasted like there was cheese with the eggs. We have not had ham in years although we make bulk and stick venison sausage and also jerky.

I do not feel it is worth my effort to cook a ham considering the low quality. I have not had a good ham since I cured my own or we bought home-smoked hams in a mountain community when we were first married. To make good hams, you have to start with good hogs. I never used as many chemicals as nowadays. When I was young, my family would wait until January and stock up on the leftover "private reserve hams that a pork producer made for their own families. If there was surplus after the holidays, these hams would be sold to the public. Otherwise, just supermarket grade hams. -con.-

Posted On 03/04/2024

Almond

-con.- I should ask a "close" neighbor, who still lives about 2 miles away, if he can spare an elk this fall. the herd prefers to graze in his backyard, not mine. I have made excellent "Canadian bacon" from elk meat. It is not like pork, but still very good. Reminder: It is time to think about starting seeds...

Posted On 03/04/2024

Guillermou

Almond, if you visit Spain, do not hesitate to consume the good jamon de jabujo. In Spain we have a growing production of organic foods, including cheeses, a lot of fish because it is a coastal country and also magnificent Jabujo Iberian ham, because the pigs are fed acorns on the farms in Extremadura. In organic goat cheese, it has a certificate from the CAAE, the certification entity specialized in Organic Production that certifies the most hectares in Europe. More than 1,000,000 hectares. Its milk is obtained from herds of goats, which feed exclusively on natural pastures in the mountains of Subbtica.

Iberian pigs spend the last months of their lives eating acorns in the pasture, in an idyllic landscape surrounded by mature oak trees. After a curing process of at least 36 months, the meat leaves a fatty trace and the acorn that the pigs have eaten gives the ham a flavor appreciated in all corners of the world. Our country exports hams to practically the entire world, creating a highly recognized product outside our borders and highly demanded by countries such as Germany, France, the United Kingdom and even China or the United States.

Two North American companies have decided to import not hams, but Iberian pigs to produce the ham themselves, as published by The Guardian. Two companies established in Texas, formed by two Spaniards, and another Hispanic American in the state of Georgia, intend to create their own version of ham. www.theguardian.com/world/2020/aug/15/fury-in-spain-at-us-plans-to-pro..

Posted On 03/04/2024

Guillermou

However, there will be notable differences. Contrary to what happens in the Spanish pasture, the pig will not feed on acorns in its last months, but will instead feed on walnuts, peanuts and sunflower seeds. Experts in the production of acorn-fed Iberian ham explain that it will not be the same at all, because the acorns are essential for the meat to be so delicious and give off that characteristic fat. Fat composition of acorn-fed Iberian ham SATURATED FATTY ACIDS: Palmitic 21.04%. Stearic 9.08%. MONOUNSATURATED FATTY ACIDS: Palmitoleic 4.50%. Oleic 59.13%. POLINSATURATED FATTY ACIDS: Linoleic 3.11%, Linolenic 0.78%

Posted On 03/04/2024

Almond

Guillermo... I do recall the hams of Spain. What surprised me was that an individual baguette was split open and a sandwich made with nothing but the hams. These flavors were considered perfect melding. However, I would have preferred a slice of tomato or some of the excellent European butter on the sandwich, too. A lot of Spanish food was very simple and used fresh local ingredients. However, that is changing in most parts of the world nowadays. I prob would have thrived on the Spanish diet except, even then, much of the olive oil was already refined.

I was often ill after consuming these oils. I did gain a lot of weight living in Europe. Maybe it was the bread and butter? I went on an old-fashioned 1600-calorie a day diabetic diet when I returned to the US--the kind used before processed foods were allowed. It was prob not a healthy diet for diabetics, but it worked well for weight loss--lots of plain fresh vegetables. I recall eating lots of green salads and tomatoes at harvest time.

Posted On 03/04/2024

Renee888

I was getting my cheese from Amos Miller and hope to be able to continue to do so once his case gets to a higher court that hopefully isn't controlled. I'm one of those who thinks most store-bought cheeses don't have much taste anymore, but the cheese from Amos is good. Anyone out there old enough to remember "colby-LONGHORN" cheese? Not colby but colby-longhorn. Used to love that cheese flavor but no store-bought cheese comes anywhere close to what it used to taste like. We should ALL be continuing to support Amos' court case battle because what happens to that precious man will affect us all at some point.

Posted On 03/04/2024

kila729

I recently received my first case of eggs from Angel Acres!! Thank you for telling us about Ashley's work!

Posted On 03/04/2024

epi-cure

Still prepping for the imminent arrival of pullets, I presently don't have time to watch my home state favorite chicken lady, runner up in chicken authority score only to Sue12Cross here at Mercola (take a bow Sue :-) Working outside in the sun is a survival mechanism of sorts for the genocide occurring in Gaza and a world that is allowing this to proceed uncontested:

twitter.com/Mivasair/status/1764322548215410811?s=20&utm_source=su..

Posted On 03/04/2024

rrealrose

Epi-cure, and Everyone, * * * Important * * * European news just broke, Nigel Farage discussing the dissolution of Net-Zero by the EU, he gives history of farmer protests as well as budgetary impact of current regulations on the EU - - x.com/.../1764570254410428537 - - about 4 min.

Posted On 03/04/2024

epi-cure

Hi rose ! Keeping things (barely) relevant, I was able to boil an egg to accompany the croissant in the time it took to watch my favorite Mr. Brexit tell us of hard times ahead for Brussels. Where can I find a quality 4-minute video like that? All mine take up way too much time and consequently nobody wants to be my friend when I send them over. "Oh no, here he comes again, run the other way!" :-) The tide is turning slowly but surely over here too although methinks we should be importing those revolution-in-their-dna French farmers from across our southern border to help jumpstart our still too lulled masses. I think they could spare a small city's worth and not miss a beat with their E.U. slap down. BTW, do you have French ancestry? Just wondered 'cause we both have posted Mireille Mathieu singing Le Marseille. Nigel and friends starting around 10:30 thenewamerican.com/video/cpac-roundup-trump-farage-milei-gaetz/?mc_cid..

Posted On 03/04/2024

Cabochon

The French were always considered the most bloody-minded, obtuse nation on earth, unlike the “mustn’t grumble”, TV-brainwashed British who wouldn’t know nor care about pasteurised, homogenised, genetically modified milk, even if it came up and shook them out of their stupor - if it looks like milk it is milk, rrealrose. Not legal to sell unpasteurised milk in these islands in retailers and supermarkets, though it can be purchased direct from the many traditional farms in England and Wales and there are ways round legislation when it comes to cheese buying. As usual the food police have created a veritable pig’s breakfast of rules and regulations: realmilk.com; naturaler.co.uk/where-to-buy-raw-milk-uk .

Worth reading chapter on milk and dairy in “Nourishing Traditions”, Fallon and Enig, second edition. The farmers revolt in Europe you won’t find on mainstream news. Like Trudeau, Macron is a WEF puppet /young global leader trained traitor. Draconian French laws were passed recently re vax critics. In the disunited Kingdom, former PM - pro-EU Cameron was wheeled in to pretend Brexit never happened. Meanwhile war criminal Blair who promised to “rub our noses in diversity” is seeing his wish come true. Like Obama he probably lives quietly and securely in the UK equivalent of Martha’s Vineyard far from immigrant hordes.

The EU was the brainchild of recently departed Kissinger, as a logical continuation of the Hitler era. No wonder messenger boy Macron went scuttling off cap in hand to Brussels. Meanwhile, the supine Wastemonster cabal have refused parliamentary discussion of the WHO power grab - in spite of over 100,000 signatures to the petition. petition.parliament.uk/.../648609;
www.2ndsmartestguyintheworld.com/p/france-any-criticism-of-the-mrna?pu..
www.thenewera.uk/p/sunak-mitchell-and-cameron-and-the?utm_campaign=pos..

Posted On 03/04/2024

rrealrose

Great comments, yes I have the same issue with anything longer than 20 minutes, run for the hills! The French are most persnickety about food quality of any country I visited. Am certain I missed quite a few...

Posted On 03/04/2024

DwayneOxford

Cured my eczema by elimination of FDA approved poisons in food/drink. I suspect same would happen with MANY other ailments.

Posted On 03/04/2024

MarKe

What did you eliminate, Dwayne? One of my children has a problem with eczema, and headaches, too. thank you.

Posted On 03/06/2024

luckygal8241

My cheese only says "enzymes" other than pastured milk, salt, cheese cultures, and potato starch and corn starch? to prevent caking.

Posted On 03/04/2024

galanin22

Corn starch? Assume GMO corn.

Posted On 03/04/2024

cow5815

As for finding local, trustworthy sources for cheese and other foods, check out your nearest chapter of the Weston A Price Foundation, which has chapters all over the world. They connect consumers with reliable food producers. Azure Standard may also be a good resource, but you'd have to inquire about animal rennet.

Posted On 03/04/2024

Ginger Bell

Thank goodness we make all of our own cheese! it only contains raw milk, animal rennet, and culture. And, it tastes better than what I purchase in the store.

Posted On 03/04/2024

MollyMalone

We eat what is considered raw milk cheese, it's tricky to find but hopefully they don't use gmo rennet. I'll have to figure that one out - along with everything else that's adulterating our food! There are several (many?) cheese-making sites online, at least so far. I've only made ricotta and my sister makes mozzarella. This site has been around for a while and it's being updated and enlarged:

fankhauserblog.wordpress.com/cheese-making-for-new-folks

Posted On 03/04/2024

Wayjamus

Cabot cheese (VT) is made with microbial rennet. It's pretty darn good so I don't know about the bitter part.

Posted On 03/04/2024

rrealrose

The bio-engineered food discussion has heated up on TwitterX, link showing label for traditional Campbell's Chicken Noodle Soup: x.com/.../1681710089584152582 - - (note: Campbell's now offers an organic version. ya need to look for it.) And this is someone filming ingredient lists on their latest trip to Aldi Supermarket: x.com/.../1764310276944372098 - - slowly but surely, word is getting out.

Posted On 03/04/2024

brianallen1

And is Campbell corporation to be trusted with their organics? Even so, why would you want to support such an organization?

Posted On 03/04/2024

bchristine

YES Brian, exactly! Even though many of these conventional brands have their own 'organic' product lines now, I would NEVER purchase them because they cannot be trusted, and I DO NOT want to support them!

Posted On 03/04/2024

Segstar

By far the best Campbell I ever knew...Great dude...RIP Glen. youtu.be/JX7NNMKBPsw

Posted On 03/04/2024

rrealrose

Some time ago, developed a penchant for Mozzarella, mostly used in cooking. Could be for extra calcium or a higher tryptophan level or something else. Regardless, even organic is not great, rubbery, distribution too slow? The only stuff that best resembles real stuff is locally made and distributed, usually at a premium price.

Posted On 03/04/2024

goldenreynolds

I just checked the cheeses in my refrigerator. They are mostly all organic but the only ones that had animal rennet are imported Gouda and Italian Parmigiana Reggiano. The Parmigiana was made from raw cow's milk while the Gouda was from pasteurized. All the other raw milk organic cheese have "enzyme", "microbial enzymes", or "vegetarian enzymes". Who knew?

Posted On 03/04/2024

reb22656

Animal rennet isn't kosher and that's a consideration for some of us.

Posted On 03/04/2024

nmi4146

I wonder why it is not kosher. Ruminates are where the rennet comes from and they are clean animals according to the Bible.

Posted On 03/04/2024

Arlen1

I never knew there was fake (gmo) enzymes used in making cheese. That's disappointing. I'm sure the reason has to do with profitability and/or quality control. When you buy your favorite cheddar cheese you expect it to taste just like the first and last time you bought it. Sometimes that requires strict control over the ingredients. It's just the nature of the beast. I don't eat a lot of cheese. Since most of the recipes that include cheese also include starches (processed grains), I just don't eat it. I love cheese, but it's a victim of my strict diet that has no grains in it.

Posted On 03/04/2024

boo4329

Very useful article. I conveyed it to the Canadian cheesemaker whose organic, lactose-free cheese we LOVE and eat almost daily. The terms "bacterial culture" & "microbial enzyme", both on the label, have concerned me for years, but now we know. Certainly, if a microbial enzyme is made by a rennet-producing gene being "taken out of the animal cell's DNA string and then inserted into the bacteria, yeast or mold host cell's DNA string", it cannot be any more acceptable to a vegan than rennet itself - and has the additional liability of being GM. Now you're making us carnivores eat GMOs from FPCs when we could all be just eating a simple animal product.

Or if it's not been engineered but has been made from organisms contaminated with GMOs such as soy (which is predominantly GM), does the cheesemaker care that the coagulating product itself may invalidate the organic classification of the end product? Maybe I don't want to pay a premium price when I can't even know for sure what I'm getting. Perhaps it takes a real craftsman to make a good cheese using rennet, but it was done for millenia. Have we lost all our skills? Are we getting residual antibiotics and glyphosate in the milk supply that prevent proper coagulation? Thanks, Dr. M. for addressing this issue.

Posted On 03/05/2024

Boomeree

What brand name is guaranteed animal rennet cheese sold under, and at what stores in the San Diego, CA area?

Posted On 03/05/2024

sophie124

Will cheese state FPC? Just assume FPC if it only says enzymes?

Posted On 03/05/2024

Blivet2

I assumed mainstream cheese had hydrogel in it. I'm not surprised now to read about GMO enzymes, and likely next month I'll hear of the next horror. I live in Taiwan, where there has been much discontent over Ractopamine pork from the U.S. (a product associated with Lilly Pharmaceuticals). The govt. here caved to U.S. demands that pork may not be labeled as to where it comes from or whether it was produced using Ractopamine. "Just get the damn shot," right?

Posted On 03/04/2024

sco3869

Disgusting

Posted On 03/04/2024

m4designusa

Hmmm? I just checked that "Irish Grass Fed" butter and cheese company uses microbial rennet! ;-)

Posted On 03/04/2024

steve333

Good thing I don't like cheese (except for mozzarella) Our government is disgusting

Posted On 03/04/2024

Barbara Charis

Anything coming from a cow I avoid; too much protein and too much fat. Dairy was designed for the 500 pound growth of a baby calf during its first nine months...and i am not a bovine species. Each species has its own speciic milk for new borns that have no teeth. The composition of milk from different species differs. Each species has different needs. Human babies only need to grow 14 pounds the first year of life. When I developed a tumor from eating cheese and dairy....I stopped eating dairy...and the tumor disappeared, because it was not being fed. I occasionally have an ounce or less of raw goat cheese, but I know how many fat and protein grams are in an ounce. I keep track of my protein and fat grams daily. Almost every food has protein and where there is protein there is usually fat grams, too. . Excess protein and fat are killers. The Food Industry has set nutrient standards, which in many cases are too high or not realistic in its processed food. Heat destroys nutrients, etc.

Posted On 03/04/2024

Skai01

Fabio Veronesi, president of the Italian Society of Agricultural Genetics (SIGA), wrote in an email, "To think of Italy as a country that is GMO-free is misleading. We do not cultivate [GM crops], but we use products derived from GM plants."

Posted On 03/04/2024

Hopedog

Does anyone know if a food has the label "Organic" if it can contain GMO ingredients although I do realize there aren't much oversight by FDA as they no longer serve the taxpayers interests?

Posted On 03/04/2024

Segstar

Technically if a food is labelled Organic it shouldn't contain any GMO or Synthetic chemicals...But today corners are being cut, individual responsibilities does not exist, so who knows what is being CERTIFIED as Organic.. We need guards to guard the current guards we have..

Posted On 03/04/2024

goo6050

I live in Wisconsin, the cheese capital. However, I only buy Old Croc cheese imported from Australia and made from grass-fed cows' milk. Hopefully, it isn't genetically modified.

Posted On 03/04/2024

myszka

"Wisconsin, the cheese capital" - Vermont being close second.

Posted On 03/04/2024

plastictekkie

I once traveled with a man who continually bragged at what a gourmet he was. When traveling in UK, he was once asked whether he wanted domestic or imported cheese. He replied, "I only eat imported." The cheese was served, and my friend said, "This is very good. I'll have to have more of this. Which country is it imported from, and what is the brand name?" The waiter went to the kitchen and returned. He replied, "It is from the USA and it says 'Wisconsin' on the package."

Posted On 03/04/2024

myszka

You should buy your cheese at Trader Joe's. It is owned by ALDI, German company and it the biggest importer of cheese in the US. They also sell cheese made in America. Check the label. They have the lowest price for high quality French, Dutch, Danish, Irish, German and New Zealand cheeses.

Posted On 03/04/2024

myszka

Be careful with Italian cheese. Often it originates (just like "Italian" or "French" wine) in Eastern Europe where quality control is a joke. I know, I am from Eastern Europe. And don't get me started on "Italian" or "Greek" olive oil.

Posted On 03/04/2024

galanin22

I disagree with the comment by myszka. Assuming this "mouse" is from Poland. I am from Central Europe and my view differs 180'. Europeans have much stricter food laws. You are way safer eating EU products than US. also I've never heard that Made in France cheese is made in Eastern Europe, that would be where? Latvia? Lithuania? Russia? The comment is absurd. The EU laws do not allow it and neither would the French.

Posted On 03/04/2024

myszka

@galanin22 I wrote about "French" wine which often originates from Tunisia or Moldova, not French cheese. As for the rest you are naive. Look at the current situation on Polish-Ukrainian border where low quality and chemically polluted Ukrainian food, poultry, eggs, seed oils, wheat is flooding EU market without any control. Also look at the volume of MSG imports to eastern Europe. But hey, what do I know?

Posted On 03/04/2024

dea7748

Cheers for info gathered Doc M, yes rennet has been a long standing issues and point of contention for many who don't eat the flesh of living things and get their 'protein' and what-not from other sources - among them cheese. My concern is the gradual introduction of poisons into our foods as many other forms of introduced disease (of which vaccination features highly) are becoming more n' more recognized as such, and these companies as Merck, Pfizer and others who control our medical industry, are being forced slowly by increased public awareness to find new ways to keep their 'business' alive n' kicking. Bottom line: Do you trust a company that has built itself on poisoning populations with the aid of 'junk science' and compliment companies like the FDA, to be introduced to the food industry as well? A little things perhaps but from small things big things grow or in our case 'mutate' towards ill health.

Posted On 03/04/2024

MASONMANNIX

I only purchase Organic, Organic/Grass Fed Cheese but this article triggered some memories of eating brand named non-Organic cheese that had a horrible aftertaste and I would burp up a rotten taste. You can surmise what happened next - Rotten Egg Smelling Bowel Movement! I will "Favorite" nourishcooperative.com immediately; thanks!

Posted On 03/04/2024

Bonbon7

@masonmannix, I ate cheese "from Wisconsin" at a friends' home 3 days ago. During that night, I experienced abdominal pain nearly all night, and then rotten egg belching (as well as foul gas) the whole next day! I wondered at the time if the cheese was the culprit, but your comment nailed it! So discouraging to have foods that I formerly wouldn't have thought twice about become a source of suspicious toxins... Thank you, Dr. M, for your in-depth research, and especially for your presentations that allow a person not trained in chemistry to understand it!

Posted On 03/04/2024

teachdaily

Should we assume that the imported cheeses from Europe are safer and made with natural animal rennet?

Posted On 03/04/2024

jesstiger81

I would assume so. Just like the gluten and flour imported from there is better too.

Posted On 03/04/2024

brianallen1

Never assume. What is shipped to America is often completely different than what is sold in Europe. They know Americans will eat anything and many buy image, marketing and packaging.

Posted On 03/04/2024

galanin22

Yes, it is. The EU food laws are much stricter than US laws.

Posted On 03/04/2024

Segstar

There's a very good reason why it's been stated one should never ASS U ME anything.. Brian when your say Americans would eat anything, are you saying they are like Hogs in your yesterday's comment...Awrite, awrite, but it's not just Americans, the whole wicked system has been setup so the very vast majority of the people have no choice but to eat what they can get... And many are just starving and dying for the lack of.... Time for a "new design," one that would support not only the Captain, but the cook and everyone in between ...

Posted On 03/04/2024

grulla

You might explore, research, and investigate cheese (caso) imported from Mexico, as I/we have read so much about their other organic products, as well as rejection of Monsanto.

foodtank.com/news/2021/10/mexicos-highest-court-rejects-appeal-of-gm-c..

Posted On 03/04/2024

jaycee1

No, products that are exported are typically exempt from the non-GMO requirements.

Posted On 03/04/2024

ellivoc

In England it has to say if it is GMO. Brits will not buy it. So No GM in cheese. Of course to be 100% sure just buy organic.. I think there could be a problem with the cows being fed GM feed but then again not if they are organically grown..

Posted On 03/04/2024

myszka

I would. GM food is generally forbidden in EU.

Posted On 03/04/2024

EIGHT THINGS YOU SHOULD KNOW ABOUT GMOS--- 1.---ARE GMOS ALLOWED IN THE EU?-----
GMOs can only be cultivated or sold for consumption in the EU after they have been authorised at the EU level. This process includes a scientific risk assessment. Only one GMO has been approved for cultivation in the EU so far. Maize MON 810 was authorised for cultivation in 1998, but this authorisation has now expired and is waiting for renewal. In 2013 it was mostly cultivated in Spain and on a small scale in Portugal, the Czech Republic, Romania and Slovakia. In the same year eight countries banned the cultivation of GMOs on their territory: Germany, Austria, Bulgaria, Luxembourg, Poland, Hungary, Greece and Italy.

It is possible that other countries could follow suit. Currently there are eight applications for approval pending, including the renewal of maize MON 810. So far 58 GMOs have been authorised for consumption in food and feed in the EU. They include maize, cotton, soybean, oilseed rape and sugar beet and another 58 are waiting for approval. In 2013, the EU needed 36 million tonnes of equivalent soybean to feed its livestock; 1.4 out of it was non-GMOs and produced in the EU. The EU is therefore dependent on imports to feed its livestock.

2.---ARE PEOPLE IN THE EU ALREADY CONSUMING GMOS?----- Most of the GMOs authorised in the EU are used to feed farm animals, but some imported food might also contain them. The EU food labelling system obliges companies to indicate if the food or feed they produce contains GMOs. This applies when GMOs account for at least 0.9% of the food or the feed. Companies also have the option to indicate on a label that their product does not contain GMOs. More in the link .---
www.europarl.europa.eu/topics/en/article/20151013STO97392/eight-things..

Posted On 03/04/2024
