



The Raw Truth About Raw Milk

Not every state in the US offers raw milk. Fortunately, South Carolina is one of lucky states that does sell nature's purest dairy product. Raw milk is unaltered milk taken straight from the cow, so it's not heated through pasteurization or homogenized to blend the milk and fat. Because it's minimally processed (just filtered and bottled), raw milk has no additives so it retains all of the milk's natural vitamins and minerals, as well as lactobacilli bacteria which helps people digest lactose. That means, even those who are lactose-intolerant can enjoy it.

Belue Farms Natural Market stocks only grade A raw milk from **Milky Way Farm** in Starr, SC. Milky Way cows are all Jerseys, pasture-grazed for healthier milk with no hormones, steroids or antibiotics. Jersey milk has 20% more protein, 20% more calcium and 25% more butterfat than most other milk. Milky Way raw milk is also chilled within seconds of leaving the cow. (No other SC raw milk dairy offers this process.) Rapid chilling prevents harmful bacteria from multiplying and allows Milky Way milk to last three to four weeks in a refrigerator at 40 degrees or below.

To assure purity, the SC. Health Department tests Milky Way milk monthly for bacteria and yearly for TB and Brucellosis. In addition, the farm voluntarily tests its milk annually for Johnes disease to ensure the herd is Johnes-free. Next time you're near our Market, stop by for a gallon of Milky Way Farm raw milk. You may never drink anything else.

Raw milk is available for purchase in our Market. However, Federal regulations prohibit the sale of SC raw milk outside the state of South Carolina.

Eat Healthy. Be Happy.

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