

Dear Ben & Jerry: Please Don't Use Mother's Milk in Your Ice Cream

Written by [Laurel Haring](#) Monday, September 29 2008 16:33

You scream, I scream, we all scream for ice cream. But we may just scream and run if Ben & Jerry's Homemade Ice Cream starts milking moms. People for the Ethical Treatment of Animals (PETA) made this unusual suggestion to the company's founders last week.

OK, I really don't know if PETA is serious about this. It could be that this is just a PR stunt to highlight the suffering of cows and calves. On the other hand, breast IS best, right?

Some background ... PETA has asked Ben & Jerry's Homemade Ice Cream to use mother's milk in its products both to alleviate animal suffering and to produce a healthier frozen treat. In her letter to Ben Cohen and Jerry Greenfield, Tracy Reiman, PETA executive VP, said that cow's milk is "hazardous" and that milking cows is "cruel." "If Ben and Jerry's replaced the cow's milk in its ice cream with breast milk, your customers – and cows – would reap the benefits," she wrote. However, according to an article posted by the Associated Press, the ice cream company, its customers, and even La Leche League International didn't go for PETA's idea.

When you stop and think about it, though, aren't humans the only animals that consume the milk of other animals? I can't think of which comedian it was who listed different animals whose milk we might want to try; however, I do remember one suggestion was mouse milk. Uh, no, thanks. Even though Reiman states in her letter that dairy products have been linked to juvenile diabetes, obesity, and allergies, generations of humans have happily consumed milk, cheese, and butter. I, myself, am part of a generation that was served milk with all three meals *and* snacks. I love ice cream, butter, cheese, and milk. Lucky for me I'm not lactose intolerant. According to the AP article, about 1-1/2 gallons of milk go into each gallon of ice cream. Can you imagine the cost of just a pint of ice cream made with mother's milk? The mind reels ... and recoils.

Federal regulations require that ice cream be made with milk from healthy cows. If you were to make ice cream made with yak or goat milk, you'd have to be sure to clearly state that on the label. Hmm. Just imagine the creativity that would have to go into the label for ice cream made from mother's milk. "Our ice cream is just as good as mom's ... because it's made from mom's milk." Ugh. No, thanks. I think I'll take a hiatus from ice cream until I can forget all about this particular story. Oh, well. I can always count on sweet, sweet milk chocolate to deliver the goods ... or can I? (Chocolate manufacturers have been tampering with their recipes ... and we chocolate fans are sitting up, taking notice, and making a fuss Join us, won't you?)

Laurel Haring is a writer and editor. She and her family live in Wilmington, Delaware. Laurel loves a good laugh, and this story did the trick.

<http://www.typeamom.net/dear-ben-%26-jerry:-please-don%27t-use-mother%27s-milk-in-your-ice-cream.html>