

The force-feeding of ducks and geese is clearly recognised as animal cruelty, therefore foie-gras production has been unilaterally banned in several countries, including most of the Austrian provinces, the Czech Republic, Denmark, Finland, Germany, Italy, Luxembourg, Norway, Poland, Israel, and since 2012 California (upheld in 2013). General animal protection laws in Ireland, Sweden, Switzerland, the Netherlands and the United Kingdom mean that production is essentially banned there also. SA laws are interpreted to mean that production is banned here.



To add to the pain and misery, many Grey Geese bred for foie-gras production are live-plucked for their feathers before being slaughtered after force-feeding, despite the practice supposedly banned in the EU. Plucking is a traditional activity in Hungary where the geese are plucked 3-4 times a year. Feathers from live animals are considered better quality. In practice, it is

all but impossible to know which down products sold come from live-plucked birds.

The Most Reverend Arch Bishop Desmond Tutu has signed the pledge not to eat or serve Foie Gras. Have you?

Others who have taken the pledge include Nobel Laureate JM Coetzee, popular DJ Grant Nash, Chris Chameleon, Claire Johnston of Mango Groove and WC Premier Helen Zille.

Find the pledge form on our website, www.nfgsa.co.za and see who else has taken the pledge!



NO FOIE GRAS SA Affiliate: Beauty without Cruelty

Email to nofiegras@absamail.co.za Post to No Foie Gras SA, PO Box 1156, Milnerton, 7435 Fax to 0866 177157 Mobile 082 851 2316

PLEASE SUPPORT OUR CAMPAIGN - Education is vital in allowing consumers and suppliers to make informed decisions.

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"The thinking man must oppose all cruel customs no matter how deeply rooted in tradition and surrounded by a halo. When we have a choice, we must avoid bringing torment and injury into the life of another, even the lowliest creature; to do so is to renounce our manhood and shoulder a guilt which nothing justifies." Albert Schweitzer



Foie Gras is cruel!

Foie Gras is singled out world-wide due to it defining the worst excesses of human greed and self-indulgence of the few for fleeting taste, regardless of the cruel and painful process involved.

French law dictates that Foie Gras must include gavage, or force feeding. French rural code L654-27-1: "On entend par foie gras, le foie d'un canard ou d'une oie spécialement engraisé par gavage." ("By "foie gras" one is to understand the liver of a duck or a goose that has been specially fattened by gavage")

If the birds were happy to gorge to the extent demanded for the process there would be no need to force feed. It is not possible to produce cruelty - free Foie Gras, despite what the industry says.

Pretentious people eat Foie Gras.

Foie Gras is not only about pitying the millions of birds who suffer and die, many from suffocation and lacerations of the throat or suffocation, before slaughter. It is also about having our own dignity, recognizing the dignity, sentience and the right to live their own lives of other beings and also being conscious of the terrible human cost that is part of the price paid when making, buying or eating Foie Gras.

For example, one bird is forced to consume between 160 and 210 kgs of corn mush in only three weeks. This is the equivalent of a 68kg human consuming roughly 27kgs of oiled pasta daily, or 54 boxes of pasta a day. (Ref: USA Animal Protection & Rescue League) Sound absurd? But this is precisely what happens.

The issue of Foie Gras is not to the exclusion of others, such as circus animals, factory farms, puppy mills, the homeless or disenfranchised, AIDS or anything else, it simply that Foie Gras defines the worst excesses of human greed and self indulgence of the few for fleeting taste, regardless who may suffer.

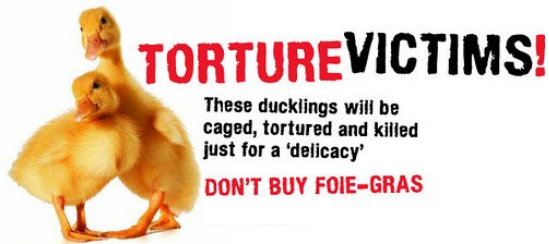
40 million birds suffer and die annually on Foie Gras farms. Can you imagine how many starving humans could be fed with more than 840 million kgs of food that is currently diverted for the FG industry each year?

For many reasons, we should refrain from importing, buying, supplying and eating this socially irresponsible and cruel product.

Force-feeding results in steatosis of the liver, (hepatic lipidosis) a condition in which large fat globules accumulate in the liver cells to an extent never seen in any normal healthy birds. This condition is considered pathological by most animal welfare experts. In other words, the organ is diseased!

Birds suffer fear and distress caused by catching, restraint and the force-feeding procedure.

They endure discomfort, pain and injuries, with the possibility of secondary infection, due to the repeated insertion of the feeding tube; Furthermore, as waterfowl, they suffer the stress of being unable to swim and bathe.



Importing it, supplying it, ordering it, buying it and eating it means you support the cruelty, pain and suffering!

There are a number of SA venues, hotels and stores which have taken the decision to remove Foie Gras as an item due to the inherent cruelty of the process.

The One and Only Hotel, The Cape Grace and the Table Bay Hotel are world class establishments now willingly foie gras free. Fruit Lovers Market and Spar count among those who have removed foie gras from shelves. Conrad Gallagher, youngest Irish chef to be awarded a Michelin star, owned Geisha Wok and Noodle bar in Cape Town and immediately removed foie gras from the menu when it was pointed out that his innovative, inventive and modern menu was in direct contrast to an outdated ingredient like foie gras.

From Checkers: *"Checkers takes the matter of humane animal treatment and animal welfare extremely seriously. Since the conditions under which Foie Gras is produced came to our attention, we took the decision to not stock any such products in our business."*

We received this reply from Woolies: *"Woolworths has a policy of neither stocking nor selling foie gras as part of our Good Food Journey, which promotes the ethical and humane treatment of all animals. Babongile Dlamini"* On behalf of Woolworths Press Office

Our Wall of Shame exposes those places which refuse to remove foie gras, while being aware of the suffering involved.



Please support our efforts:

Sign the pledge.

Let venues know that foie gras is cruel.

Download our leaflet and leave at venues that serve foie gras.

Donate and help us make a difference.

www.nfgsa.co.za



No Foie Gras South Africa

