



About Foie Gras Cruelty

Ducks make up 96% of the force-fed animals due to the fact that they are cheaper to keep and feed than geese.

[Video Clip- DISCOVER FOIE GRAS](#)

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.



Health and welfare problems in force-fed birds include:

- Fear and distress caused by catching, restraint and the force-feeding procedure;
- Discomfort, pain and injuries, with the possibility of secondary infection, due to the repeated insertion of the feeding tube;
- Liver structure and function is severely altered and compromised;
- The enlarged liver causes discomfort and malaise and forces the legs outwards so that the birds have difficulty standing and their natural gait and ability to walk are severely impaired;
- Panting;
- Loose faeces;
- Increased incidence of bone fractures and liver lesions;
- Increased incidence of respiratory disorders;
- Obesity;
- Reduced activity;
- "Wet neck" – a condition where the neck feathers become curved and sticky;

Importing it, supplying it, ordering it, buying it and eating it means you are part of the cruelty, pain and suffering!

TAKE THE PLEDGE! [DOWNLOAD YOUR PLEDGE FORM](#)

It may be tradition, it may be culture, but times have progressed and the undeniable pain and suffering caused by modern farming methods are unacceptable. Foie Gras is one of many unspeakably cruel items we eat, is trendy and for those with the funds to spend outrageous amounts on a small plate consisting of 85% fat and 100% suffering.

In France, the fattening is achieved through gavage (force-feeding) corn, according to French law.[56] French law states that "Foie gras belongs to the protected cultural and gastronomic heritage of France."

Foie Gras is not necessary to our survival.

There are many luxury and exotic, cruelty free things to eat in the world. We'd like you to add your voice to the growing throng of South Africans saying **NO FOIE GRAS, SOUTH AFRICA!**

How much cruelty can you swallow?

COUNTRIES THAT HAVE BANNED FOIE GRAS PRODUCTION

Europe "Until new scientific evidence on alternative methods and their welfare aspects is available", the production of foie gras is prohibited by treaty except for "where it is current practice" among 35 countries bound by the Council of Europe's European Convention for the Protection of Animals kept for Farming Purposes. The force feeding of animals for non-medical purposes, essential to current foie gras production practices, is explicitly prohibited by specific laws in six of nine Austrian provinces, the Czech Republic, Denmark, Finland, Germany, Italy, Luxembourg, Norway, Poland, or following interpretation of general animal protection laws in Ireland, Sweden, Switzerland, the Netherlands and the United Kingdom. Since 1997, the number of European countries producing foie gras has halved. Only five countries still produce foie gras: Belgium, Bulgaria, Spain, France and Hungary.

United States State of California: Sections 25980-25984 of the California Health and Safety Code, enacted in 2004 and effective from July 1, 2012, prohibits "force feed[ing] a bird for the purpose of enlarging the bird's liver beyond normal size" and the sale of products that are a result of this process.

City of San Diego: On January 8, 2008, the San Diego City Council unanimously passed a resolution that "commends the Animal Protection and Rescue League (APRL) for raising awareness of the cruel practice of force-feeding ducks and geese to produce foie gras, commends the many San Diego restaurants that have stopped selling foie gras before the California statewide ban goes into effect, and encourages San Diegans to avoid supporting this extreme form of animal cruelty." The resolution also cites an independent Zogby poll finding that 85% of San Diegans favor an immediate ban on foie gras.

City of Chicago: On 26 April 2006, the Chicago City Council voted to ban the sale of foie gras, effective 22 August 2006[60] Breaches of the ban were to be punished with fines of \$250-\$500. Alderman Joe Moore, who proposed the ban, described the method by which foie gras is produced as "clearly animal cruelty." (Repealed)

Argentina Foie gras production is illegal in Argentina as a mistreatment or act of cruelty to animals.

Israel In August 2003, the Supreme Court of Israel ordered the Israeli Ministry of Agriculture to ban the force feeding of geese, effective 31 March 2005. The last appeal was withdrawn in October 2005, but the law was left unenforced until February 2006. Most protest activities were conducted by the Anonymous for Animal Rights organization, which also tracks the enforcement of the ban, and files complaints against farms that conduct illegal force feeding. In May 2013, a bill proposed by Knesset Member Dov Lipman plans to prohibit all sales of the delicacy due to the controversial methods, which since been accepted.

India has banned both production and import of foie gras.

FACT: To produce down bedding, feathers are ripped out of live birds BY THE FISTFUL, often causing bloody wounds as they shriek in pain.



LIVE PLUCKING OF GEESE AND EIDER DUCKS FOR DOWN, BEFORE BEING FORCE FED :

<http://www.upc-online.org/livepluc.html>

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.

http://www.gak.hu/aw/show.asp?page=content/animal_welfare/liba.asp

Fois Gras production is a massive and obviously cruel trade in Hungary, which is quite clearly condemned by the EU public and the Commission as well (Directive 88/306 EC concerning the protection of animals kept for farming purposes.

No Bed of Feathers for a Goose in Hungary:

<http://query.nytimes.com/gst/fullpage.html?res=940DE2DD1E38F931A35755C0A96E948260&n=Top/News/World/Countries%20and%20Territories/Hungary>

The torture of geese in Poland, Hungary and China: <http://www.zoochat.com/25/torture-geese-poland-hungary-china-62984/>

An underground investigative team with hidden cameras has researched the goose feather industry.

It seems that a fairly common custom is to pick the feathers out of living geese - not dead and slaughtered geese. The practise is forbidden in the EU, but apparently this law is not enforced in Poland and Hungary, according to the documentary. The footage shown is revolting. **The geese scream in their pain. The biggest wounds resulting from the torture are hastily sown together by their torturers - so that the animals will not bleed to death but be ready for another "treatment" later on.**

The geese have to endure this torture 3-4 times before slaughter, unless they are especially unlucky and after this torture are being sent to one of these farms where they are force-fed to enlarge their liver before death finally releases them from human torture.

A leading Swedish veterinary, commenting on the footage, called the practice "torture" and compared it to ripping out the hair of a human skull. "Double torture"... "...their lives are Hell on earth", was the commentary of the veterinary - Johan Beck-Fries - member of a Swedish

governmental commission.

The Foie Gras Assembly Line

<http://www.youtube.com/watch?v=8IWN8UGDyC0>

For scientific evidence of the cruelty inflicted, or for downloadable pamphlets, visit

www.nofoeigras.org

96 FAQ'S for the reasons behind animal rights vs animal welfare can be found here
www.animal-rights.net/ar-faq

Foie Gras production in Belgium

<http://www.youtube.com/watch?v=0C0QgfJ484I>

Letter from a South African Vet now living abroad

Dear Toni

I studied veterinary medicine in South Africa and graduated from Onderstepoort in 1980. I am currently living in the UK.

Typically, young geese are force fed huge amounts of crushed maize for a period of upto 28 days, during which time their liver will increase in size by a magnitude of 8 to 10 times the normal. The massively swollen liver represents a pathological condition, known as 'fatty degeneration' where the liver becomes packed with cholesterol.

Any human being suffering the same condition would be hospitalised immediately in an intensive care unit. In the case of the geese, the enormous liver presses on the lungs, making breathing very difficult. In fact, if the force feeding were to continue for a few days over the 28-day period, the birds would die from stress.



Good luck and best wishes,

Andre Menache, MRCVS

According to Dr Andre Menache, who was one of Israeli 'Noah's' senior members at the time, and the ruling's stress on cruelty means any alternative to force-feeding will have to be provably non-harmful. "Any method that achieves the aim of swelling the liver is going to entail cruelty," he told BBC News Online. Noah won its case, Dr Menache said, by basing it on actual autopsies of birds that had been force-fed to prove the damage to their digestive system, throat and other organs.

There is no justification for inflicting suffering.

The foie gras industry often tries to justify its practices by saying they are just an extension of the natural, pre-migration gorging behaviors of migratory fowl, first noted by the Egyptians thousands of years ago. However, this claim is patently false on several accounts.



First, migratory geese never gorge themselves up until the point of death before migration. Such extreme behaviors would be physically incapacitating and would be antithetical to their survival. The livers of wild ducks and geese may expand up to twice their normal size, prior to migration, not a ten-fold expansion as found in forced-feeding production.

Second, the duck species (Muscovy and Mulard or Moulard) used in foie gras production are non-migratory and not predisposed to gorging as are wild geese. In addition, wild birds who do migrate expend the excess fat for migration, unlike the severely confined birds in foie gras facilities. Artificially-induced gorging is extremely painful and debilitating to these birds, as noted by the European Scientific Committee on Health and Animal Welfare's 1998 report, which concluded that "Whilst the domestic goose might well be adapted to store food before migration, it is less likely that a cross between the domestic duck and the Muscovy duck, the Mulard, has such potential for food."

The foie gras industry also defends their production methods by claiming it is a long-held tradition. However, ducks and geese fattened with figs in olden times were not forced to endure living inside dark warehouses in cramped and dirty wire cages with little or no water and force-fed with wide, inflexible and non-lubricated pipes.

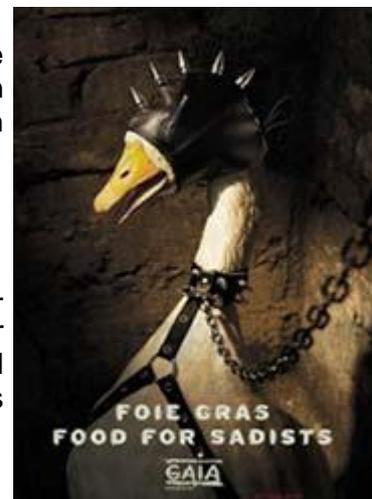
Today, the Mulard duck, a cross between the male Muscovy and the female Pekin duck, is the most commonly-used bird in the foie gras industry throughout the world. It is, in fact, the only species of bird used by U.S. foie gras producers because it is considered easier to raise than geese or other breeds of ducks. Because the male Mulard duck is larger and hardier (and thus better able to survive the rigors of force feeding), females are almost never used for foie gras, but are raised for meat.

FACT

Foie gras literally means 'fat liver'. People who eat foie gras are swallowing 85 per cent fat - which goes directly to their own liver, raising cholesterol, and contributing to many other health problems.

FACT

During cramming, the liver becomes a totally abnormal organ - grossly oversized in proportion to the bird's body. Our investigator describes it graphically: "It's like forcing an animal to smoke enormous quantities of cigarettes and then selling its cancerous, deformed lungs as a delicacy."



FACT

A large part of the world's human population suffers from malnutrition - yet we allow valuable grain stocks to be used to produce this expensive, 'gourmet food' to be sold in up-market shops and restaurants

For scientific evidence of the cruelty inflicted, or for downloadable pamphlets.

Visit www.nofoiegras.org

Would you like Alzheimers with that?

A protein found in foie gras can accelerate a potentially deadly disease process known as amyloidosis that occurs in conditions such as rheumatoid arthritis (RA) and tuberculosis, according to a study published on Monday.

See the full article at www.iol.co.za

WHAT YOU CAN DO:

1. Pledge to never buy or eat Foie Gras. Drop me a mail, at nofoiegras@absamail.co.za and if you represent a company, send your company details - you will be listed on our supporters page
2. Please sign the petition at www.petitionspot.com and send it to your friends and family.
3. If you visit any restaurant with Foie Gras on the menu, please ask the manager to **REMOVE** Foie Gras from the menu.
4. Drop me a line at nofoiegras@absamail.co.za if you find a restaurant with Foie Gras on the menu, or with any comments or suggestions.
5. Become a member of, or donate to, Beauty without Cruelty. Your membership fees goes toward education.

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