



SAY "NO" TO FOIE GRAS

Foie gras (French for "fatty liver" and pronounced "fwah grah") is produced by cruel farming practices. At just a few months old, ducks are confined inside dark sheds and force-fed enormous amounts of food several times a day. A farm worker grabs each duck and, one by one, thrusts a metal pipe down their throats so that a mixture of corn can be forced directly into their gullets. In just a matter of weeks, the ducks become grossly overweight, and their livers expand up to 10 times their normal size.

It is this grotesque, diseased, fatty liver that is sold as the "gourmet" food item known as foie gras. In medical terms, the animals are suffering from hepatic lipidosis, a pathological condition in which the liver is no longer able to function normally. Ducks and geese with such hugely swollen livers have difficulty standing, walking and even breathing. Veterinarians and pathologists have determined that the force-feeding process is inhumane. Even representatives of the foie gras industry admit that the process would be fatal if it was allowed to continue.

The mortality rate for ducks raised on foie gras farms is tremendous — up to 20 times greater than that of other types



Several times a day, a pipe is shoved into their throats, forcing in massive quantities of food.



of duck farming. Some birds die before slaughter as a consequence of injured internal organs or asphyxiation when food becomes impacted in their throats and digestive systems. Necropsies performed on foie gras birds have revealed enormously swollen livers, lacerated tracheas and esophagi, throats severely impacted with undigested corn, and a proliferation of bacterial and fungal growth on the lining of their organs.

Finally, ducks on foie gras farms suffer — as do all factory-farmed ducks — from insufficient access to water. Although these aquatic birds require water for normal, instinctual behaviors, they are given barely enough water to dip the ends of their bills into. Additionally, they suffer from de-billing — a painful mutilation in which the tips of their bills are seared off, ostensibly to prevent the stressed birds from injuring each other in overcrowded quarters.

Foie gras production has been banned in many countries, including Austria, the Czech Republic, Denmark, Finland, Germany, Italy, Luxembourg, Norway, Poland, Sweden, Switzerland, and the United Kingdom. In August 2003, Israel also banned foie gras production, ruling that it violates the country's animal cruelty law.

This inhumane practice should be prohibited in the U.S. as well.



HOW YOU CAN HELP:

Never buy foie gras.

Educate your friends and family about foie gras cruelty.

If you see foie gras on the menu, take the time to inform the staff about the cruelty involved in its production, and ask them to remove it.

Ask restaurants and other establishments to sign the No Foie Gras Pledge — contact Farm Sanctuary for materials.

FARM SANCTUARY

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WWW.NOFOIEGRAS.ORG