

Dear Editor,

More than a dozen European nations, the state of California and the city of Chicago, have banned the cruelty of foie gras (pronounced 'fwah grah', French for 'fatty liver'), but this diseased duck and goose product is still marketed as a supposed "delicacy" in expensive restaurants.

Medically known as *hepatic lipidosis*, the production of foie gras involves force-feeding confined birds through a pipe shoved down their throats to cause their livers to expand ten times their normal size. Some birds die before slaughter as a consequence of ruptured internal organs or asphyxiation when food becomes impacted in their throats and digestive systems. Others become so physically debilitated by the end of the force-feeding period that they are unable to stand or walk. Veterinarians and pathologists have determined that the force-feeding process is inhumane and even representatives of the foie gras industry admit that the process would be fatal if it was allowed to continue. No other farm animal production method involves the deliberate causation of disease to the point of fatality. Foie gras is a product of blatant animal cruelty and it has no place in a society that values compassion.

For more information and for ways you can help end this unnecessary animal abuse, please visit www.NoFoieGras.org