

SB2170

Late

From: mailinglist@capitol.hawaii.gov
Sent: Monday, February 22, 2010 4:28 PM
To: JGO Testimony
Cc: HARRISMDW001@hawaii.rr.com
Subject: Testimony for SB2170 on 2/23/2010 10:00:00 AM

LATE

Testimony for JGO 2/23/2010 10:00:00 AM SB2170

Conference room: 016
Testifier position: support
Testifier will be present: No
Submitted by: William Harris
Organization: Individual
Address:
Phone:
E-mail: HARRISMDW001@hawaii.rr.com
Submitted on: 2/22/2010

Comments:

LATE

I'm writing today in support of SB2170, which would prohibit the sale and distribution of foie gras produced using the method of force-feeding.

I'd like to speak on behalf of the many animals, which the ducks and geese are, that are inhumanely treated in this way simply to provide a gourmet food item for humans. They cannot speak for themselves, so there are people, with a vested interest in the production, sale and consumption of these fatty livers, whose testimony you will also be reviewing, who will reassure you that they are being well-cared for even as these ducks and geese are not allowed the simplest humane living condition of being allowed to simply eat their own meals. Instead, they are forced to consume severely restricted types of food in massive quantities that they would not choose to eat if given any free choice about the matter at all. Nor would they choose to be painfully (or, at best, uncomfortably) fed with the use of tubes and augers.

Even these people will acknowledge that the only reason for gavage, another term for force-feeding, is not to optimize the health of the bird, but to create a liver perhaps 6 to 10 or more times fattier than normal. Proponents claim that the wild cousins of these birds fatten themselves, including their livers, anyway in preparation for migration. However, gavage creates fatty livers way beyond a natural level. If a dog were forced to eat this way, it would be considered unlawful abuse, both in the force-feeding method used (imagine a tube and an auger stuck down your throat for all your meals!), and in the goal, an enormous, diseased liver. Force-feeding to create foie gras is not only inherently cruel, but results in unacceptable suffering for the birds involved.

I do not believe that passage of this bill will create an undue hardship for local restaurants, as only a few serve foie gras, and foie gras not created using force-feeding will still be allowed.

Thank you very much for reading this. I strongly urge you to vote in favor of passage of this bill. It speaks well for Hawaii that we can look on these helpless animals, and be swayed, not by their status in providing us with another delicacy of haute cuisine, but by compassion and mercy, instead.

Sincerely,
Lorraine Sakaguchi
Honolulu, Hawaii

From: mailinglist@capitol.hawaii.gov
Sent: Monday, February 22, 2010 5:51 PM
To: JGO Testimony
Cc: DorothySakata@aol.com
Subject: Testimony for SB2170 on 2/23/2010 10:00:00 AM

LATE

Testimony for JGO 2/23/2010 10:00:00 AM SB2170

Conference room: 016
Testifier position: oppose
Testifier will be present: No
Submitted by: Ray and Dorothy Sakata
Organization: Individual
Address: 3454 Pinao St Honolulu, HI 96822
Phone: 988-6059
E-mail: DorothySakata@aol.com
Submitted on: 2/22/2010

Comments:

From: Sharlie H [makaliiginger@hotmail.com]
Sent: Monday, February 22, 2010 8:36 PM
To: JGO Testimony
Subject: SB2170 prohibit foie gras sale in Hawaii

LATE

I am writing to support these bills to prohibit the sale of shark fins and foie gras in Hawaii..Both of these products need to be banned in Hawaii. Please do what you can to help protect sharks from the cruel practice of finning and to stop the force feeding of geese for foie gras.

SB2170 prohibit foie gras sale in Hawaii
SB2169 prohibit shark fin sale in Hawaii

Please pass both of these bills.

Thank you, Nancy Harter

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From: Juliana Chaize [jchaize@mac.com]
Sent: Monday, February 22, 2010 9:27 PM
To: JGO Testimony
Cc: Nico Chaize
Subject: foie gras ban from chef nico (nico's restaurant)

LATE

Aloha!

My name is Nicolas Chaize , chef owner at NICO'S restaurant at pier 38. I'm writing to you in opposition of SB2170, relating to force feeding, which will be up for senate judiciary committee decision making on Tuesday, February 23.

As chef owner, and also grew up in France in duck farm, I 'm very familiar with the practice of feeding ducks and geese for the production of foie gras, something pass on generation after generation for century , foie gras is a essential part of cooking every chef use it to flavor soup, sauce, or

simply cook it or poached it, taking foie gras out of the menu will be like taking sashimi out the menu in Japanese restaurant, please consider and be proud of all chefs and local chefs who use foie gras to make those beautiful dishes(Roy's , Alan Wong, chef Hardy, Sam Choy , Russel Sui,

Eric Leterc , chef Mavro, chef Garnier, chef Colin and so many others) please trust us we know what we're doing, don't lesson to some animal lover who never work in a farm and try to understand what needs to be done and think that any killing is cruelty, the same people who think that

catching fish with a hook is inhumane, that brings me to :

if we begin to legislate what is humane/inhumane in foie gras industry , it will set a precedent to define humane/ inhumane for other industries and fishing will be the first one as you know my restaurant is next to the fish auction and I'm involved with the fishing industry and concern about the future of it.

At the end I would like to mention that there is two or three duck farms that produce foie gras a more "humane way" if you would...it's a longer process to ensure the least amount of distress during feeding process, so there is solution.....

please think carefully before you vote as the consequences could be terrible for our difficult industry you all know how hard restaurant business is, don't make it harder.

I want to continue to have the right to choose what I eat and don't eat. Please vote against SB2170.

thank you
merci

Nicolas Chaize

chef owner at Nico's restaurant

1133 n. nimitz hwy
96817,honolulu,hawaii



LATE

2343 Rose Street, Honolulu, HI 96819
Phone: (808) 848-2074; Neighbor Islands: 1-800-482-1272
Fax: (808) 848-1921; e-mail: info@hfbf.org

TESTIMONY
COMMITTEE ON JUDICIARY AND GOVERNMENT OPERATIONS
Senator Brian T. Taniguchi, Chair
Senator Dwight Y. Takamine, Vice Chair

February 23, 2010

SB 2170 RELATING TO FORCE FEEDING

Chair Taniguchi, Vice Chair Takamine, and Members of the Committee:

Hawaii Farm Bureau Federation, on behalf of our 1,600 local farm and ranch families and organizations, **strongly opposes** SB2170, prohibiting the sale and distribution of foie gras in the State.

Foie gras production is not cruel and inhumane

According to veterinarians and other scientists who have witnessed and studied foie gras production practices, they are neither cruel nor inhumane. Animals certainly deserve respect and compassion. They should not be made to suffer. However, because their anatomies are completely different from humans, it makes no sense to anthropomorphize ducks and geese into people.

The activists claim that this product has been banned in other U.S. jurisdictions because of cruel production practices. Please make sure you are updated on the status of this legislation in those other states. There are reports that after having visited the primary U.S. foie gras producer and taking the time to speak to veterinarians about duck and goose anatomy and physiology, legislators have withdrawn their support for the ban, even some who had introduced the legislation.

Why should we ban production of a food that we don't even produce in Hawaii?

This proposed ban has been promoted using the standard animal rights tactics in which legislation is proposed in an area where the particular farming practice is NOT done. At face value, no one would oppose the bill. The activists presume that unwary legislators won't mind passing the bill because no local farms will be affected and they can appease their local animal rights constituents who have barraged them with support testimony.

However, the passage of this bill is important for two reasons:

1. It will be used to justify similar legislation in other jurisdictions.
2. It is a first step in the attack on all of animal agriculture.

Not everyone is a vegetarian and the banning of this product is the foot in the door for questioning all animal agriculture. Should we dictate what people can and cannot eat? Should we ban kalua pig, spam, hamburger, eggs, and chicken katsu next? All meat food products require the killing of an animal. At what point is that killing considered inhumane?

In general, individuals should have the right to choose what they eat. Local government should not dictate what foods we are allowed to consume.

Our local farmers and ranchers work very hard to care for their animals using good animal husbandry practices. Despite this, they feel threatened that these tactics and this type of interference in farming could be turned on them next. If this bill passes, the question becomes, is the mere raising of animals for food an inhumane practice?

We respectfully request that this bill be held. It is important that policymakers refuse to set a precedent of this kind. Thank you for your support of agriculture and especially our local farmers and ranchers.

From: Dominique Jamain [sales@seafood-connection.com]
Sent: Tuesday, February 23, 2010 7:06 AM
To: Sen. Robert Bunda
Cc: Sen. Roz Baker; Sen. Suzanne Chun Oakland; Sen. J. Kalani English; Sen. Will Espero; Sen. Carol Fukunaga; Sen. Mike Gabbard; Sen. Brickwood Galuteria; Sen. Josh Green; Sen. Colleen Hanabusa; Sen. Clayton Hee; Sen. Fred Hemmings; Sen. Gary Hooser; Sen. David Ige; Sen. Les Ihara, Jr.; Sen. Michelle Kidani; Sen. Donna Mercado Kim; Sen. Russell Kokubun; Sen. Clarence Nishihara; Sen. Norman Sakamoto; Sen. Sam Slom; Sen. Dwight Takamine; Sen. Brian Taniguchi; Sen. Jill Tokuda; Sen. Shan Tsutsui; JGO Testimony
Subject: opposition to SB2170

LATE

The right to choose what we can and cannot eat

My name is Dominique Jamain. I am writing to you in opposition of SB2170, Relating to Force Feeding, which will be up for Senate Judiciary decision making on Tuesday, February 23. SB2170 bans the sale and distribution of foie gras in Hawaii because and cites the rationale as inhumane treatment and cruelty to animals.

The production of foie gras and the manner in which the geese or ducks are raised is not inhumane. It is like any other animal industry – we slaughter cows, pigs and chickens without hesitation everyday. Foie gras does not pose a threat to the health and safety to consumers. As such, the public should retain the right to eat and support this product.

I want to continue to have the right to choose what I eat and don't eat. Please vote against SB2170. Thank you.

Dominique Jamain
827 Kahena Street
Hon HI 96825



P.O. Box 1630
Kamuela, HI. 96743

Phone: 808-775-8015

Fax: 808-775-8015

E-mail: bifb@hawaiiintel.net

Re: SB 2170 Relating to Force Feeding
Hearing Date: Feb. 23, 2010 @ 10:00 AM
JGO; Conference Room 016

Position: Strongly Oppose

Chair; Taniguchi & Members of the Committee;

My name is Lorie Farrell; I am the executive director for the Big Island Farm Bureau (BIFB). We are the largest general agriculture organization in the State of Hawaii & the Big Island; representing over 650 agricultural members/producers on the Island of Hawaii & over 1600 statewide. We are unique in representing all agricultural commodities & utilize our diverse membership base to direct our policies. The Big Island Farm Bureau is comprised of the individual farm bureau chapters on the Big Island and we are directly related to the Hawaii Farm Bureau Federation and affiliated with the American Farm Bureau Federation.

The BIFB ***STRONGLY OPOSES SB 2170 in its entirety. Foie Gras Production does not equal cruelty or inhumane treatment.***

The Politics of food is a reality in Hawaii. The scenarios depicted in SB 2170 are not reality in U.S. Foie Gras production. What's at stake is the individual's right to choose, the future of artisanal & niche farming, and good taste.

Righteous people who want to ban everything because it might be unsafe get together with all the people who want to ban everything because it might be cruel, and the people who want to ban everything because it might be unhealthy. It's the ***perfect storm*** with Hawaii's agricultural producers caught in the middle. Where is their next stop?

- This Bill leads us down a slippery slope to continual fighting to protect our producer's rights to choose their own production methods. Who says this is inhumane, not the American Veterinary Medical Association. In 2004 & 2005 they refused to take a position based on limited peer reviewed scientific data; and further stated that practical experience & observations by the members showed minimal adverse effects on the birds involved.
- As an industry, we think that menu offerings are best left to the individual restaurant operators & consumers, rather than being dictated by government.
- US producers of Foie Grass use traditional methods; not the Industrial method as depicted in the animal rights videos. (Industrial; pens each bird in a separate cage)
- Most of the organizations against foie gras also advocate vegetarianism or veganism.

- It's easier for them to come to Hawaii and go after our small farmers with little resources. We see a reoccurring pattern that outside resources view our State as ripe grounds to enact bans and legislate our choices and limit our production methods.
- Allow Hawaii's consumers to choose for themselves what they should eat. We are afforded freedom of choice. If you don't want to eat Foie gras! Don't eat it!
- We have no Foie gras producers in Hawaii currently, why shouldn't we?
- If you generally oppose the manipulation of animals for food, you're going to oppose foie gras all the more, because the production does manipulate the animal more than usual. *Manipulation does not equal abuse or inhumane treatment.*
- It's manipulation of a different sort that is at work in the videos being circulated. Those images are not representative of the reality at foie gras farms in the United States.
- The fact that some industrial farms elsewhere are making foie gras in inhumane ways doesn't mean that all foie gras production is inhumane.
- New York has refused to pass any laws banning Foie Gras production or sales, despite having repeated Bills filed for the last 20 years.
- The ban on Foie Gras in Chicago was Unanimously Overturned.
- The ban enacted in California is set to go into effect in 2012; it will be challenged in Court.
- This issue is designed to be a wedge, purposely driven by animal activists.

Foie gras is a good example of the politics of food, everyone can relate to food and clearly we all can decide for ourselves what our food choices are! What's next? The politics of Food is the activists groups are going after our producers! The same farmers that attempt to feed Hawaii, their easy targets and do not have the means to fight the battles; they must farm to stay in business!

We respectfully urge you to kill this Bill and Support Hawaii's Agricultural Producers and Consumers in exercising their Right to Choose! Thank you for the opportunity to testify before the Committee.

Sincerely,

Lorie Farrell
 Executive Director
 Big Island Farm Bureau

Additional resource links listed below.

Further Resources

In 2004 and 2005, the American Veterinary Medical Association House of Delegates was forwarded resolutions from its Animal Welfare Committee to oppose the production methods for foie gras. After hearing testimony from 13 delegates, the HOD declined to take a position and left a simple statement: "Limited peer-reviewed, scientific information is available dealing with the animal welfare concerns associated with foie gras production, but the observations and practical experience shared by HOD members indicate a minimum of adverse effects on the birds involved."

The HOD sent delegates to visit foie gras farms. One delegate, Robert P Gordon of New Jersey, indicated his personal position changed drastically after the visit. He also testified tube feeding is less distressing than taking the rectal temperature of a cat and urged the AVMA to take a position based on science, not emotion, while cautioning against anthropomorphism. The New York delegation offered their opinion that opponents of foie gras were intending to create a wedge issue; that the arguments used against foie gras would be modified to be used against other livestock production. The testimony of the delegate from the Association of Avian Veterinarians was that medicating and feeding sick birds via tube was a normal practice that birds accepted without stress. Another delegate who toured the farms stated that the birds appeared to be well cared for and better off than other poultry raised in factory farming. The overall position of the House of Delegates was that, "...observations and practical experience shared by HOD members indicate a minimum of adverse effects on the birds involved."^[16] The closing comments in the HOD were that the AVMA should be taking positions on facts and science, make broad policy positions on general animal welfare, and support positions that created oversight of controversial practices for fear that prohibition would cause production to move to countries without animal welfare regulation.^[16]

The following links take you to a in-depth Foie Gras article/trip from the Village Voice & a Wikipedia page for details.

Village Voice – Is Foie Gras Torture?

<http://www.villagevoice.com/2009-02-18/dining/is-foie-gras-torture/1>

Wikipedia

http://en.wikipedia.org/wiki/Foie_gras_controversy

From: Trese Otani [treseao@dotaniproduce.com]
Sent: Tuesday, February 23, 2010 11:35 AM
To: Sen. Roz Baker; Sen. Robert Bunda; Sen. Suzanne Chun Oakland; Sen. J. Kalani English; Sen. Will Espero; Sen. Carol Fukunaga; Sen. Mike Gabbard; Sen. Brickwood Galuteria; Sen. Josh Green; Sen. Colleen Hanabusa; Sen. Clayton Hee; Sen. Fred Hemmings; Sen. Gary Hooser; Sen. David Ige; Sen. Les Ihara, Jr.; Sen. Michelle Kidani; Sen. Donna Mercado Kim; Sen. Russell Kokubun; Sen. Clarence Nishihara; Sen. Norman Sakamoto; Sen. Sam Slom; Sen. Dwight Takamine; Sen. Brian Taniguchi; Sen. Jill Tokuda; Sen. Shan Tsutsui; JGO
Subject: Testimony
FW: SB2170

Version #3 – The right to choose what we can and cannot eat

My name is Theresa Otani. I am writing to you in opposition of SB2170, Relating to Force Feeding, which will be up for Senate Judiciary decision making on Tuesday, February 23. SB2170 bans the sale and distribution of foie gras in Hawaii because and cites the rationale as inhumane treatment and cruelty to animals.

The production of foie gras and the manner in which the geese or ducks are raised is not inhumane. It is like any other animal industry – we slaughter cows, pigs and chickens without hesitation every day. Foie gras does not pose a threat to the health and safety to consumers. As such, the public should retain the right to eat and support this product.

When you think about it beef, poultry, and fish are NOT SAFE because of the antibiotic and hormones they are raised on - this is what government SHOULD THINK about and act on (safety for what we consume)!

I want to continue to have the right to choose what I eat and don't eat. Please vote against SB2170. Thank you.

From: Advocate [advocate@animalactivist.com] on behalf of Eva Davis [evakauai@yahoo.com]
Sent: Tuesday, February 23, 2010 12:03 PM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

LATE

Feb 23, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are

increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Ms. Eva Davis
6885 Leimomi St
Kapaa, HI 96746-8301

From: Advocate [advocate@animalactivist.com] on behalf of siobhan wilson
[siobhan_haiku@hotmail.com]
Sent: Tuesday, February 23, 2010 4:04 PM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

LATE

Feb 23, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are

increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Mahalo from Maui

Sincerely,

Mrs. siobhan wilson
PO Box 791659
Paia, HI 96779-1659

From: Advocate [advocate@animalactivist.com] on behalf of Kathleen Blackwell [kilolima01@gmail.com]
Sent: Tuesday, February 23, 2010 11:51 PM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

Feb 24, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Mrs. Kathleen Blackwell
2131 Kalakaua Ave Apt 310
Honolulu, HI 96815-2300

From: Advocate [advocate@animalactivist.com] on behalf of Tracy Goto [moonbeam808@hotmail.com]
Sent: Wednesday, February 24, 2010 10:24 PM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

Feb 25, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Mrs. Tracy Goto
1370 Hoona St
Pearl City, HI 96782-1747

From: Advocate [advocate@animalactivist.com] on behalf of Chantal Buslot
[chantal.buslot@yucom.be]
Sent: Wednesday, February 24, 2010 11:24 PM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

Feb 25, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Mrs. Chantal Buslot
Meybroekstraat 46
Hasselt, None 3510
003211253527

From: Advocate [advocate@animalactivist.com] on behalf of c wesley [cazza177@ntlworld.com]
Sent: Thursday, February 25, 2010 7:26 AM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

Feb 25, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Ms. c wesley
1 taylor ave
uk, None en1 2gl

From: Advocate [advocate@animalactivist.com] on behalf of Wendy Yukihiro [jargonn@comcast.net]
Sent: Thursday, February 25, 2010 8:26 AM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

Feb 25, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Mrs. Wendy Yukihiro
6523 S 251st St Apt BBB106
Kent, WA 98032-2206

From: Advocate [advocate@animalactivist.com] on behalf of Katrin F. [kfortheanimals@gmx.de]
Sent: Thursday, February 25, 2010 10:56 AM
To: JGO Testimony
Subject: Support for SB 2170 (Hearing: February 23, 2010; 10 a.m.)

LATE

Feb 25, 2010

Hawaii State Senate Judiciary and Government Operations Committee

Dear Senate Judiciary and Government Operations Committee,

I am writing in support of SB 2170, A Bill for an Act Relating to Force Feeding, which would prohibit the sale and distribution of foie gras produced using force-feeding. Foie gras is made by force-feeding ducks and geese such enormous amounts of grain and fat that their livers become diseased and painfully engorged. People worldwide are increasingly associating foie gras with extreme cruelty to animals, and other states and countries have banned this cruel product, including California, where the sale and production of foie gras will be illegal starting in 2012.

Thank you for your consideration.

Sincerely,

Mrs. Katrin F.
Beutenbergstr. 5a
Chemnitz, None 09128