

**SCR 36**

**NEIL ABERCROMBIE**  
Governor



**RUSSELL S. KOKUBUN**  
Chairperson, Board of Agriculture

**JAMES J. NAKATANI**  
Deputy to the Chairperson

State of Hawaii  
**DEPARTMENT OF AGRICULTURE**  
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**TESTIMONY OF RUSSELL S. KOKUBUN  
CHAIRPERSON, BOARD OF AGRICULTURE**

**BEFORE THE SENATE COMMITTEE ON  
TUESDAY, MARCH 15, 2011  
2:45 P.M.  
CONFERENCE ROOM 229**

**SENATE CONCURRENT RESOLUTION NO. 36  
URGING ONLY THE PURCHASE, SALE, OFFER FOR SALE, TRADE, OR  
DISTRIBUTION OF HUMANELY PRODUCED FOIE GRAS**

Chair Nishihara and Members of the Committee:

Thank you for the opportunity to testify on Senate Concurrent Resolution No. 36 that urges any person or entity who purchases, sells, offers for sale, trades, or distributes foie gras in the State to only purchase, sell, offer for sale, trade, or distribute humanely produced foie gras.

The HDOA offers comments on this resolution and finds that the practice of force feeding ducks and geese for the production of foie gras, although not without controversy, remains a legal agriculture practice in the United States. Since producers of foie gras are located outside of Hawaii, it may be problematic for retail businesses to evaluate production practices and determine if these practices are "humane" for any specific product.

The HDOA supports the general principle that food production animals should be raised under Best Management Practices that include animal welfare standards that are equal to or exceed industry standards.

Thank you for you're the opportunity to testify on this measure.



**Hawaii Farm Bureau**  
F E D E R A T I O N

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COMMITTEE ON AGRICULTURE

Senator Clarence K. Nishihara, Chair  
Senator Gilbert Kahele, Vice Chair

March 15, 2011  
2:45 pm  
Room 229

SR 14 / SCR 36

**URGING ONLY THE PURCHASE, SALE, OFFER FOR SALE, TRADE, OR DISTRIBUTION OF HUMANELY  
PRODUCED FOIE GRAS**

Aloha Chair Nishihara, Vice Chair Kahele, and Members of the Committee,

The Hawaii Farm Bureau, on behalf of our commercial farm and ranch families and organizations throughout the State, respectfully opposes these resolutions for the following reasons:

Foie gras production is not cruel and inhumane

According to veterinarians and other animal 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 and then attribute pain and suffering to them based on a human gag reflex.

Activists opposed to animal agriculture often claim that this product has been banned in other U.S. jurisdictions because of cruel production practices. Before considering this claim, please make sure you are updated on the status of this legislation in those other states. 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, other legislators have withdrawn their support for the ban, even some who had introduced the legislation.

Why is this legislation necessary? It sets a bad precedent for animal agriculture in Hawaii!

This proposal and others to ban sales of foie gras have 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 calls for support.

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, sashimi, and chicken katsu next? All meat food products require the killing of an animal. At what point is that killing considered inhumane?

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

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

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

March 15, 2011

Senate Agriculture Committee  
State Capitol, Room 229  
Hearing on March 15, 2011

RE: TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale  
offer for sale, trade, or distribution of humanely produced foie gras

Chair Nishihara and Members of the Senate Agriculture Committee:

Thank you for giving me the opportunity to testify in opposition to SR14 / SCR36.

My name is Roy Yamaguchi and I have been a professional chef for my entire adult life. I have had the experience of working with nearly every conceivable food product, including FOIE GRAS.

The Senate's consideration of SR14 / SCR36 disturbing because it characterizes the foie gras industry as inhumane and clearly singles out a specific agricultural product. I had the opportunity to experience, first hand, just last month the operations of Hudson Valley Farms, the single largest producers of foie gras in the U.S. I spent more than five hours touring the farm and had the chance to see every aspect of their operation - from when the ducks are hatchlings, to when they are ready for slaughter and to when they are actually slaughtered. During the process, they are fed through a process called gavage or force-feeding in which a funnel is placed down the duck's throat and dry grain from a bucket is dropped into the funnel and enters the ducks crop.

While the Hudson Valley owners really wanted us to see the actual feeding, we got there too late for the feeding and they told us they could not compromise their strict rules to ensure the ducks are not overfed. Instead, they gave us a demonstration of the feeding with the funnel entering the duck's crop. The ducks were never flustered. They were actually very calm and FORCE WAS NEVER INVOLVED.

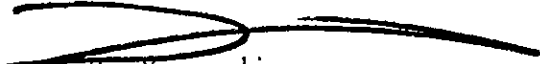
From my experience, the raising of ducks for foie gras was not at all inhumane. I have seen many of the pictures on the internet that show ducks at foie gras farms being mistreated. I can't tell you if it's true or not true, but I don't think ALL foie gras farmers should be penalized for a particular farm mistreating its ducks. To me, it's like outlawing ALL pet ownership because one pet owner mistreated its dogs.

Furthermore, I don't believe that government should interfere with what people can eat. If the public deems a particular product unworthy of purchase then the industry through natural market conditions of demand and supply will perish. Let Hawaii's consumers decide whether they want the product or not. Special interest groups should not pressure government to ban what is considered to be a legal agricultural product sanctioned by the USDA.

Our industry plays a major role in Hawaii's economy and we work hard to promote the sustainability of local agriculture. I challenge you to focus your energies on legislation that will make a difference for our local farmers and ranchers rather than deliberating on resolutions that will penalize all farmers in a niche market.

I ask that you to oppose SR14 and SCR36 which take the first steps toward banning foie gras in our state. Thank you for the opportunity to offer testimony.

Respectfully,

  
Roy Yamaguchi

Roy's Restaurant

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Nalo Farms  
41-574 Makakalo Street  
Waimanalo, Hawaii 96795

March 15, 2011

Senate Agriculture Committee  
State Capitol, Room 229  
Hearing on March 15, 2001

**RE: TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale,  
offer for sale, trade, or distribution of humanely produced foie gras

Chair Nishihara and Members of the Senate Agriculture Committee:

Thank you for giving me the opportunity to testify in opposition to SR14 / SCR36.  
Chair Nishihara and Members of the Committee:

My name is Dean Okimoto and I am opposed to SR14 / SCR36, which urges the sale and distribution of only humanely produced foie gras in Hawaii.

As you know, I am a farmer and was past president of the Hawaii Farm Bureau Federation for many years. I've worked with many of you on legislation which I know benefitted Hawaii's agricultural industry – its farmers, ranchers, fisherman and those who raise other livestock.

I testify before you today because SR14 and SCR 36 which are a first step toward banning foie gras is bad legislation and detrimental to Hawaii and our industry. Every animal industry is regulated by the USDA and adheres to strict standards and codes of conduct. Passage of these two resolutions is a slippery slope. I am very wary of any government entity, legislating what people can and cannot eat. The US has always been a Democracy, and people should decide whether they want to eat a food based on their own principals. Therefore, if they do not agree with the way an animal is raised for slaughter... THEN DON'T EAT IT! if enough people believe the same thing, then that food product will go away on its own! Since the beginning of man, people have hunted animals for food and I'm sure that over time there are probably many instances of mistreatment of our food supply, but that doesn't mean all producers are bad. Just the difference of growing up in the country as opposed to the city, has made me realize, that what we see growing up around animals being raised for food, will differ from those who didn't see these things. Many times seeing an animal slaughtered for food can be a traumatizing thing if one did not grow up with it and witnessed it for the first time.

I am in support of ensuring that our farmers take care in raising their animals, but I don't believe that one product should be singled out because of how it is produced. The gavage or force feeding practice is not at all inhumane. In fact, Hudson Valley Farms, the largest single

producer of foie gras in the U.S. has gone through great lengths to ensure that its livestock are treated with great care and respect. These ducks willingly run up to the handlers to be fed, and the handlers even do NOT feed some of them if they have had enough. What you see on the internet maybe shocking and I can tell you what you see does not happen on every farm. Special interest groups want you to believe it does. I say let those who mistreat their livestock be punished, but don't penalize those who do it right.

You can be assured that we can point to every animal industry and criticize their practices. Our local farmers and ranchers work very hard to care for their animals using good husbandry practices. You can be certain that the passage of these resolutions will be used to attack local poultry and cattle farmers who raise animals for food in Hawaii.

Not everyone is a vegetarian and the banning of this product is the foot in the door for questioning all animal agriculture, not only in the U.S., but right here in Hawaii. Individuals should have the right to eat what is considered to be a legal and safe farm product by USDA. For you to decide what we can and cannot eat is not part of our democratic system, or capitalist system, these industries will survive or die due to the old supply and demand system and whether people will support it or not!

I strongly urge you to oppose these two resolutions. Thank you for the opportunity to offer testimony.

Respectfully,

Dean Okimoto



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March 15, 2011

Senate Agriculture Committee  
State Capitol, Room 229  
Hearing on March 15, 2011

**RE: TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale,  
offer for sale, trade, or distribution of humanely produced foie gras

Chair Nishihara and Members of the Senate Agriculture Committee:

Thank you for the opportunity to make a short presentation on the production of foie gras.  
We represent the Artisan Farmers' Alliance, an association of foie gras producers.

We are opposed to SR14 and SCR36 for the following reasons:

- It is the first step toward banning foie gras in Hawaii.
- It characterizes the foie gras industry as inhumane and clearly singles out a specific agricultural product.
- People should have the right to decide what they want to eat. The foie gras industry will perish if people decide that they don't like the product, including the gavage or force feeding practice.
- This legislation is a slippery slope and will become a model for the demise of other livestock industries – if you take a look on the internet, special interest groups target every livestock industry – cattle, hogs, poultry, fish, lamb, etc. Should every livestock farm suffer for the inadequate and wrongful doings of one farm?
- I had the opportunity to experience, first hand, the operations of Hudson Valley Farms, the single largest producers of foie gras in the U.S. and found nothing inhumane about gavage or force feeding. The ducks were never flustered and **FORCE WAS NEVER INVOLVED.**

The Hudson Valley Farm invited Senator Clayton Hee last year to visit their farm. Unfortunately, the Ethics Commission deemed that it would be unethical for him to travel to New York at their expense. We are hoping that we can ask the Commission to reconsider its decision. Hudson Valley Farm is very open and its owners have asked me to invite those of you who are interested to visit their Farm. I urge you to take them up on their offer and hold these resolutions so that you can make a better judgment about foie gras and how its ducks are treated, raised and fed.

Respectfully,

Denise Hayashi

Ed Thompson





Maui County Farm Bureau

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March 13, 2011

**TESTIMONY**

**RE: SR14/SCR36 URGING ONLY THE PURCHASE, SALE, OFFER FOR SALE, TRADE, OR  
DISTRIBUTION OF HUMANELY PRODUCED FOIE GRAS.**

Chair Nishihara and Members of the Committee:

Maui County Farm Bureau on behalf of our farm and ranch families and organizations strongly opposes SR14/SCR36 setting a precedence on the freedom to farm rights of our farmers and ranchers.

Food production is not equal to keeping of pets. There are many critics of poultry and animal agriculture. We see this measure as a footstep into limiting practices in commercial livestock and poultry production. Our poultry producers and ranchers work hard in taking care of animals and birds using responsible stewardship practices. At the same time, there are those within society who want to impose their standards on the industry. This is not right.

We respectfully request that this Bill be held. It is important that policymakers recognize responsible management practices by the livestock industry and deferral of this bill will represent such a message. Thank you.



## Hawaii Cattlemen's Council, Inc.

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SENATE COMMITTEE ON AGRICULTURE  
Tuesday March 15, 2011 2:45 p.m. Room 229

### SR 14 AND SCR 36 RELATING TO FORCE FEEDING

**URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair Clarence Nishihara, Vice Chair Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Alan Gottlieb, and I am the President of the Hawaii Cattlemen's Council. The Hawaii Cattlemen's Council, Inc. (HCC) is the Statewide umbrella organization comprised of the five county level Cattlemen's Associations. Our 130+ member ranchers represent over 60,000 head of beef cows; more than 75% of all the beef cows in the State. Ranchers are the stewards of approximately 25% of the State's total land mass.

The Hawaii Cattlemen's Council **strongly opposes SR 14 and SCR 36.**

We in the Livestock industry are very sensitive to Animal Cruelty Issues. We are also very sensitive to groups of people who do not believe anyone should be allowed to eat food derived from animals, or own pets or ride horses. Many times, these groups get their foot in the door by grossly exaggerating an issue that the masses do not understand.

Words in this resolution provide a clear link to the 'foot in the door' concept. "**Confined animal feeding**"... Shall we ban most cattle feedlots, dairies and hog farms?; "**Cage Free Housing**"... shall we ban all caged chicken and egg operations? "**Factory Farms**"... does this have the same meaning as "Corporate Farms" they sometimes use... how about the many small family farms in the United States set up as a corporation?; "**Stress free**"... who is going to determine what is stress free, the activists who oppose all livestock agriculture or educated veterinarians and USDA regulators?

Force feeding of ducks to produce Foie Gras perhaps sounds inhumane, and we understand there are videos which show this in a very bad way. However, we are also aware that these same groups capture video out of context, and in many cases not even from the United States, and heavily edit it to meet their agenda. We maintain that if someone secretly followed around any person for months at a time, filming their every move, that they could produce a video which would show that person in a very bad way. We have read in the testimony from a similar bill last year (SB 2170) that the Assemblyman from New York State who first proposed the ban on Foie Gras in New York, later visited a farm, and withdrew his objections.

These same radical animal activists claim many aspects of raising cattle are cruel or inhumane. They simply do not want people to eat Meat or Poultry. The Hawaii Cattlemen's Council has developed and our members have adopted standards for Ethical Practices and the safe and humane treatment of animals. We work with veterinarians and leading animal welfare experts, constantly improving what we do and how we do it. Livestock producers would not benefit from mistreating their animals. Are their bad actors who get caught on video which is then used to decry the entire industry? Yes, of course, but there are bad actors in every corner of our society. If one legislator is caught doing something illegal or immoral, should we assume all follow the same practice? Of course not.

We would ask how many of the folks who have testified in favor of the ban have actually visited a Foie Gras farm, or really understand the traits of these animals? Do they know more on this issue than the veterinarians and the regulators from USDA?

We appeal to you to not ban something, based on hearsay from many groups who have agendas far beyond Foie Gras. **We humbly request that you to send some of your fellow legislators to a Foie Gras Farm and see for yourself before passing a resolution like this.**

If the premise of SR 14 and SCR 36 is to ban any Foie Gras produced by Force Feeding, because it is assumes forced feeding is cruel, we ask that you re-read the article from the Village Voice submitted with this testimony, and especially note that Dr. Jamie Ruiz, director of Cornell's duck research lab said he did not think that force feeding, done correctly, would cause pain and that he does not consider an enlarged liver to be diseased. Your resolution assumes Force Feeding is animal cruelty and leading experts, veterinarians and the USDA do not agree.

If we begin to pass legislation based misleading and misinformed information rather than on the science and expert (veterinarian and USDA) standards on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other livestock industries in Hawaii and nationally.

Please do not pass SR 14 and SCR 36. Thank you for giving us the opportunity to testify on this important matter.



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# Is Foie Gras Torture?

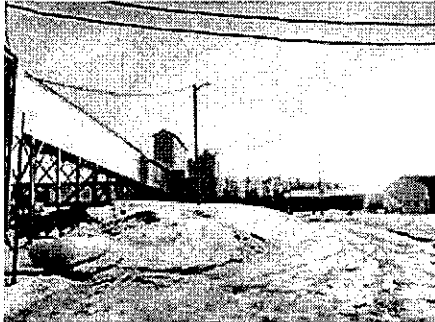
By Sarah DiGregorio  
 published: February 18, 2009

Amol Mhatre



Henley with nine-week-old ducks.

Amol Mhatre




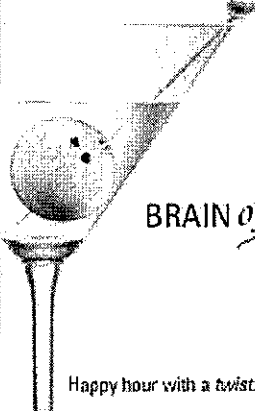
The farm at daybreak.

Amol Mhatre



It's very hard to watch the video about foie gras from the People for the Ethical Treatment of Animals and not conclude that you should lay off fatty liver.





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You're shown a disheveled duck squeezed into a cage so small that the bird can't open its wings. Disturbingly, it rocks back and forth. You then see an enormous barn full of birds, all of them immobilized in tiny cages. There are graphic shots of birds' festering open sores with rats nibbling at them, some that are dying slowly, and some with holes punched through their necks. We learn that foie gras production has been banned in the United Kingdom, Israel, and Switzerland.

The Humane Society and the ASPCA have also joined PETA to oppose foie gras. They object to the force-feeding process, called "gavage," which entails putting a metal tube down a duck's throat to deliver a large amount of corn-based food that causes the liver to enlarge. The process, animal rights groups say, causes trauma to the duck's esophagus and beak. Also, they say, the enlargement of the liver; from six to 10 times the normal size; causes the ducks to become deathly ill, struggle to walk and breathe, and vomit up undigested food. At the website of the humane group Farm Sanctuary, a photograph of a healthy, fluffy white duck rescued from a foie gras farm is contrasted with a shot of two ducks in tiny cages, both covered with their own yellow vomit.

"I am disturbed by the rough handling that creates myriad lesions; fractured limbs and infections of their feet," says Dr. Holly Cheever, vice president of the New York Humane Society, a veterinarian, and an occasional consultant to PETA. "Pneumonia and esophageal scarring, fungal and bacterial infections, and, in rare cases, the rupture of the liver from excess pressure on a badly swollen organ-not to mention the end stages as the liver fails and the brain can no longer function . . . yet, the feeder will grab a seizing or semi-comatose bird and force the tube down to continue the process of liver

Each duck is force-fed for 10 to 15 seconds.

Amol Mhatre



Izzy Yanay, owner of Hudson Valley Foie Gras

Details:

[How Foie Gras Gets Made](#)

Photos of the whole process at Hudson Valley  
by Amol Mhatre

engorgement. Surely you do not need a veterinary affidavit to label this as cruel?" Cheever says that the esophagi are often "blown open" and that the fattened liver becomes profoundly diseased, which causes the birds to die a slow death, beset with seizures and unable to walk.

Groups that oppose the production of foie gras have pushed for city and state bans on the product, sometimes with success, as in California, and sometimes with temporary success, as in Chicago. Meanwhile, various groups continue to hold demonstrations outside restaurants that serve the product, and the Humane Society has brought lawsuits against a local farm.

After watching the gruesome images, it's not hard to understand the legislative concern. No one wants tortured ducks on their watch. After all, we adore ducks—Daffy, Donald, even the Aflac duck—because we find them funny and appealing, much more so than chickens or turkeys.

However, in some cases, legislators have reversed course. In 2007, New York State Assemblyman Michael Benjamin withdrew his name from a proposed bill banning foie gras production in the state after he visited the biggest foie gras farm in the country, Hudson Valley Foie Gras.

What did he see there? Fortunately, Hudson Valley is only about two hours from the city. I figured the only way to know for sure whether foie gras equals torture was to go see it produced for myself. I called a contact at the gourmet food company D'Artagnan, which works closely with Hudson Valley, and asked if I could look around. I'd want to see the force-feeding. And the slaughter. And bring a photographer.

"No problem," came the reply.

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**In the United States**, foie gras production is tiny compared to other animal husbandry. There are four American foie gras farms, and all raise ducks rather than geese, selling not only livers but also breast and leg meat, sausages made with scraps, and down from the feathers. Hudson Valley offers duck testicles and duck tongues, too.

And although Hudson Valley is the biggest foie gras producer in the country, processing 4,000 to 6,000 ducks a week, it raises birds by the traditional model, instead of the industrial one. That means that everything—from the egg hatching to the 21-day force-feeding period and the slaughter—happens on the same farm, tended to by the same workers. So I'd be able to see it all.

When I told Cheever that I was visiting Hudson Valley, she said that I'd be witnessing an elaborate cover-up. "With 150 people living on-site, they can cherry-pick out the disastrously sick ducks," she said. She also didn't believe that the farm force-feeds for only 21 days before slaughtering the ducks. "By the end of the third to fourth weeks, their breathing is strained and their limbs may be lame from infection and injury or fractures, but YOU will not see those birds," she wrote to me in an e-mail.

Hudson Valley Foie Gras is not actually in the Hudson Valley, but in a sparsely populated, rather desolate town called Ferndale in the Catskills region. First stop was the home of Marcus Henley, the farm manager at Hudson Valley, who lives with his wife, Sohnnie (pronounced "Shaun-ie"), on 12 acres, with a black cat, a canary, and some koi. Both are from Arkansas. Henley studied science in college, served in the Army, and then started managing poultry farms in 1983. He came to Hudson Valley in 2001.

On their kitchen table, they'd laid out a spread of products from the farm. There was duck confit, smoked duck breast, deviled duck eggs, duck prosciutto, torchon of foie gras, and foie gras butter—a heart-stopping concoction of rendered foie gras fat and black truffles. The Henleys are 95 percent vegetarian, for health reasons, so this meal was unusual for them.

Henley shrugged when I asked him about the first time he had tried the product. "A boy from Arkansas doesn't get a lot of chance to eat foie gras," he said. I told him that I'd spoken with Cheever, and that she insisted I would not be allowed to see the ducks in the later stages of force-feeding and that the sick ducks would have been removed so I couldn't see them. He laughed. "It's not necessary to do that," he said. "Anyone can come anytime, unannounced. But she says we lie, that we're hiding a horror chamber. We have national-level vets come visit—we have journalists and chefs. How am I going to trick these people?"

Henley assured me that the next morning, when I visited the farm, I'd be able to see what was behind every door. "And there is every possibility that, at some point, we will see a dead duck," he cautioned. The farm has a mortality rate of about 5 percent (from when they're hatched to when they reach 15 weeks, which is when they're slaughtered), so some animals do die along the way—as they do at every farm.

I'm no bird expert, so that night at the hotel, I made a list of the criteria that Dr. Temple Grandin had given me in a phone interview. Grandin is a universally respected animal-welfare expert whose opinions are esteemed by groups as radically far apart as McDonald's and PETA. Grandin cautioned that she hadn't been to a foie gras farm herself, but she *would* say that "ducks and geese will do a certain amount of gorging—that's natural." She explained that the birds prepare for migration by storing fat in their livers and beneath their skin. "An enlarged liver is not necessarily sick, but it's a matter of how far you push it. Are you overloading the birds' biology to the point where it falls apart? Is the duck so big and distorted that it can hardly walk?" She mentioned that birds do not have a gag reflex as humans do, but that the handlers must be careful not to hurt the birds' esophagi with the feeding tube.

Check for bright eyes, clean feathers, foot conditions, and the level of the smell of ammonia in the barn, she said. The birds won't be hungry, so they wouldn't flock to the feeders, but I should watch to see if they tolerate the feeding or try to get away. And if they do show aversion, I should try to figure out if it's because they don't want to be handled or don't want to be fed.

Both Grandin and Cheever agreed that it was important that I see the ducks in the later stages of force-feeding—if any ducks were sick, it would be these. But Cheever was convinced that the farm wouldn't show me those birds.

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**The next morning**, I drove down the narrow road surrounded on either side with fields blanketed in snow and lit by a yellow moon about to set. The farm was at the end of the road, made up of long, low buildings constructed of lumber and corrugated steel. The structures looked out of date, having been built in the 1950s, but Izzy Yanay, the Israeli-born owner of the farm, said he's unable to put money into improvements until he's free from legal bills, the result of ongoing lawsuits from the Humane Society.

We met up with Henley and started to look around. The first thing I noticed was the lack of tiny cages. Hudson Valley raises its ducks in free-feeding barns until they're 12 weeks old. After that, the birds are moved to the force-feeding barns, but instead of being put into individual cages, they're housed in relatively spacious, open-topped group pens about the size of an office cubicle. In fact, none of the four foie gras farms in the United States currently uses the individual cages that have shown up in industrial farms in Canada and France. Hudson Valley's products are certified "cage-free."

Henley then took me to watch the oldest ducks get loaded into a rolling cart bound for the slaughter room. They waddled to the front of their pens and regarded us curiously. The birds that finished their

feeding regime yesterday were the ones being loaded up for the big goodbye, while the others, who were on day 21 that day, were being fed.

The room is lined with four rows of pens that run lengthwise down the barn. There were 11 ducks in each four-by-six-foot pen, which are raised about a foot off the ground; wire mesh forms the floors of the pens, so that duck waste can fall through it into the channel beneath. The place smelled funky, and faintly of ammonia, but not overwhelmingly so. So far, the sights could not have been more different from the horrifying images I'd seen on the Internet.

Henley said that he'd been making some changes on the farm with the help of animal-welfare consultants, including Dr. Ericka Voogd (a colleague of Grandin's) and Dr. Tirath Sandhu, an avian scientist who is retired from the Cornell Veterinary School. One of the alterations could be found in the nurseries, our next stop.

This nursery held four-day-old chicks and smelled woody from the fluffy sawdust bedding covering the floor. The flock of yellow babies cheeped and toddled around the warm room. Until recently, the chicks lived on just one level of sawdust, but moisture from their drinking water would drip down into the bedding. At the prompting of the welfare consultants, the farm installed a wire-mesh ramp on one side of the room, leading up to a level wire-mesh floor, where the water nipples are now located. Moisture drips down through the mesh, and the bedding stays dry. Plus, said Henley, "it adds a level of complexity to their environment."

Henley then took us through a door into a similar room, which held nine-week-olds that looked nearly full-grown. The mass of feathers moved as one, scampering away from us as we entered the room. "You have to move slowly, or they'll stampede," Henley told us. We walked slowly out into the center of the room, and it was like parting the sea-but a sea of ducks.

Once the birds hit 12 weeks, they're moved from the growing areas-;where they waddle around freely and have windows for natural light-to the group pens, where the 21-day force-feeding begins and the room is lit artificially. (It does seem like a step down in living arrangements.)

We headed back to the buildings where the feeding was taking place. A worker climbed into the pen with a stool and a wooden divider. (Each worker has a group of 320 to 350 ducks that he or she feeds every day during the 21-day regimen; workers whose ducks have low mortality rates and high-quality livers get bonuses.) A tube with a funnel at the top was strung from a wire above, and the worker slid it along into the pen she was about to work in. The birds clustered on one side of the pen, but didn't show nearly as much aversion to humans as the nine-week-olds we had just seen did-the older ducks seemed less alarmed by humans, which is hard to reconcile with if they were being tortured.

The woman sat on the stool, put the wooden divider in the middle of the pen, and reached for the first bird. She positioned the bird's body under her leg, eased the tube down the bird's throat, and poured a cupful of feed into the funnel above. A rotating auger spins in the funnel to make sure all of it goes down the pipe, but the food is delivered by gravity. The birds did not relish being grabbed, but the actual process with the tube didn't seem to bother them much. They sat with the tube down their throat for a very short period of time-about 10 to 15 seconds-without struggling or showing sign of distress. The whole process-pick up, position, feed, and release-took about 30 seconds. I watched the birds closely as they walked away from the feeding. Each waddled calmly away, looking unfazed: no breathing problems, no vomiting, and no trouble walking. Their feathers were fairly clean, and I didn't see any lesions on their feet or bodies.

But these ducks were only on their 12th day of force-feeding, so I asked to see the ducks on their 21st day again-this time, to pay more attention to the details of the feeding. We went back up to the area where we had started from. Some of the cages that were full when we saw them earlier were now half-empty, because some ducks actually go to slaughter earlier than the 22nd day. The feeder feels the base of each duck's esophagus (sometimes called a "pseudo-crop"), where feed is held that has yet to be digested. Birds that haven't digested the last feeding are marked with blue chalk and not fed. If they

still haven't digested by the next feeding, they're not fed yet again and are marked with pink chalk and taken with the next batch to be slaughtered.

The birds on their 21st day of feeding appeared very much like the ones at 12 days, but were fatter and had dirtier feathers. The birds are bathed on the second and 10th days of feeding, but Henley said the farm was working with its animal-welfare consultants to find a way to keep the birds' feathers cleaner and thus prevent sores. These birds' reactions to the force-feeding were indistinguishable from those of the 12th-day birds. I looked for the signs that I'd been told would show me that the birds were desperately ill, but these birds, on their 21st day, were not having trouble walking or breathing, they weren't having seizures, and they weren't comatose.

I was at the farm for five hours, all told. I saw thousands of ducks, but not a drop of duck vomit. I didn't see an animal that was having a hard time breathing or walking, or a duck with a bloodied beak or blown-open esophagus. I did see one dead duck. And now I was going to see many more, as I went to the area where they are slaughtered.

Just before they are killed, the birds are hung upside-down (the most common poultry-slaughtering method) and hitched to a moving belt. A breast rub-installed at the suggestion of the animal-welfare consultants-stabilizes the upside-down birds and keeps them calm. Then they're knocked unconscious by a dip in electrified water, and, finally, a man in a yellow rubber suit uses a three-inch knife to make a deep cut in their necks. It all happens very quickly. A stainless-steel tub collects the crimson blood. It's not pleasant, but not as difficult to watch as you might think. And if I can't deal with it, I shouldn't be eating meat.

Soon afterward, I remembered to ask to see the esophagi removed from the slaughtered birds so I could check if they'd been damaged. I was taken past the workers slicing off the garnet breasts and legs and weighing cream-colored livers, and back into the slaughtering room. One worker was slicing off the feet, heads, and necks of the just-plucked ducks and placing those bits into a large garbage bin.

Rick Bishop, Hudson Valley's marketing director, plunged his bare hand into the bin and brought up a floppy, yellowish tube. It was stretchy, smooth, glossy, and thick. He turned part of it inside out, and I looked for abrasions, punctures, and bruises—anything that a layperson could identify as a sign that this esophagus had lived a tortured life. Nothing. I looked at several more esophagi plucked randomly from the bin, and all of them were pale pinkish-yellow and intact—no wounds, no blood, and no bruises or scrapes.

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**After the inspection**, I sat down with Yanay, the owner, in his office. It didn't take much to set him off—animal activists are driving him nuts.

"You say I'm torturing ducks? Well, let's go and see. I invite the whole world to come and see," he said, sounding upset.

So where are the terrible images coming from? Some are from industrial farms in France, where individual cages are common. But Yanay blames bad farm management, not foie gras production itself. "Rats eating ducks?" he said. "You have a rat problem!"

One form of good management, Yanay added, is having each worker responsible for a particular group of ducks. They can track mortality and injuries for each worker—and workers who don't measure up are fired.

Yanay said that his farm is under a microscope, and his legal costs this month were \$50,000. The Humane Society has hit the farm with several unsuccessful lawsuits. The latest one—which the New York Supreme Court dismissed, but is now in appeal—accuses the farm (and the New York State Department of Agriculture) of selling an adulterated food product, because, the plaintiffs say, the livers of force-fed ducks are diseased.



The notion that foie gras is diseased liver is often cited by opponents of the food. Cheever's e-mail to me described how, in the later stages of force-feeding, "air sac and lung volumes are compromised, and they begin to show metabolic illness from liver function impairment."

But Dr. Jaime Ruiz, director of Cornell's duck-research laboratory (and who was at pains to note that he did not support or oppose foie gras production) told me, "The farmers that I know here in New York and France handle the birds carefully, not feeding them above the physiological limits of the birds." He also said that he did not think that force-feeding, done correctly, would cause pain and that he does not consider an enlarged liver to be diseased.

I also called Dr. Sandhu, the retired avian scientist who consults with Hudson Valley Foie Gras on animal welfare. "I have been working with ducks all my life, for 30 years," he said. "[Foie gras] is not a disease. It has been shown by experiments that in birds with fatty livers, if you stop force-feeding, the liver comes back to a normal status." I asked him if the liver in foie gras birds was able to function. "Yes," he said. "It still functions normally and removes toxins. The bird is still standing; it is not sitting down. The weight of the liver is not causing the birds to collapse—they are walking and interacting with other birds."

Animal rights' groups often cite a 1998 report on foie gras from the European Commission's Scientific Committee on Animal Health and Animal Welfare. The 93-page report, though eventually concluding that "force-feeding, as currently practiced, is detrimental to the welfare of birds," is not exactly the slam dunk for animal rights' groups that I had been led to believe.

The report does not propose ending foie gras production, but instead puts forth recommendations for improving the way it's done. In fact, a part of the last section reads, "Since foie gras needs to be produced in order to satisfy the consumers' demand, it is important to produce it in conditions that are acceptable from the welfare viewpoint." The committee's suggestions include making sure that the liver size isn't causing distress to the animal, properly training all persons in charge of the birds, and banning the use of small, individual cages.

Meanwhile, the debate is not a theoretical problem for Knife + Fork, a small restaurant on the Lower East Side. Chef and owner Damien Brassel serves foie gras from the Hudson Valley farm, and he's convinced that the product is humane. "They go out of their way to show everyone exactly how it's done," he says, and suggests that the protesters go see it for themselves. Instead, the protesters have been outside his restaurant on the weekends, chanting things like, "Damien Brassel: How many geese have you tortured today?" The other night, Brassel went out to offer them some foie gras, which did not amuse them. "I take it personally," he says. "They're standing out there in leather jackets and Ugg boots." But the protesters' efforts are actually causing Brassel to sell more foie gras—customers have been requesting it, and he's added it to his tasting menu.

For now, protesters haven't been showing up outside Brassel's apartment or threatening his customers. But, as Mark Caro recounts in his book *The Foie Gras Wars*, due out in March, these tactics have recently been used by activists in Philadelphia. In one case, the general manager of a restaurant recalled that a protester screamed at a customer, "You should die of cancer!" and another restaurateur recounted that protesters would yell, "We know where you live, and we're gonna get you!" Sometimes, the protesters would actually show up in the neighborhood, or a child would come home saying that someone told her that her father murders ducks.

Why are activists so devoted to this issue? Most of the organizations against foie gras also advocate vegetarianism or veganism. 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 necessarily equal abuse, though. But it's manipulation of a different sort that is at work in the videos I watched before my Hudson Valley visit. Those images are not representative of the reality at the nation's largest foie gras farm.

The fact that foie gras is delicious is nice, but it is also besides the point. If hanging puppies by their ears and cutting off their paws produced the most fantastic meat imaginable, I wouldn't eat it and neither would you. Just because we eat animals doesn't mean that we don't draw lines about the welfare of the animals we're going to eat. I support humanely raised (not penned) veal, and I buy cage-free eggs. I don't think it's OK to cut the fin off a shark and throw it back into the water. Personally, I would avoid foie gras from the producers in France and Canada that use individual cages. The fact that some industrial farms elsewhere are making foie gras in inhumane ways doesn't mean that all foie gras production is inhumane. You can buy humanely raised chicken, or you can buy chicken that's had a nasty, brutal life. The same goes for foie gras.

If I had seen with my own eyes that Hudson Valley produced foie gras by abusing ducks, this article would have turned out very differently. But that just wasn't the case.

[sdigregorio@villagevoice.com](mailto:sdigregorio@villagevoice.com)

March 14, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer  
for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate  
Agriculture Committee:

My name is Russell Siu, Chef/Owner of 3660 on the Rise. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of my everyday life, whether serving it at my establishment to my guests or enjoying it at the dinner table with my family. I am privileged to be in an industry that allows me to learn from different cultures about food and food preparation and enjoy different cuisines. From the foie gras farms of France to the izakaya's of Japan I have learned to integrate these cuisines and use them at my restaurant. Do I have to worry of 'what is next?' Veal, Sashimi, or Chicken?

Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36.

Sincerely,

Russell Siu  
3660 on the Rise  
3660 Waiālae Avenue  
Honolulu, Hawaii 96816

**nishihara1 - Dale**

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**From:** W & G [wgogawa@hawaii.rr.com]  
**Sent:** Monday, March 14, 2011 2:52 PM  
**To:** AGL Testimony  
**Subject:** testimony

**Follow Up Flag:** Follow up  
**Flag Status:** Completed

March 14, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36** urging only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahale and members of the Senate Agriculture Committee:

My name is Gale Ogawa, co-owner of 3660 on the Rise. Thank you for providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

As a restaurateur, I am familiar with the practice of feeding ducks and geese for the production of foie gras. I have, in fact, personally visited two foie gras farms in the Dordogne region of France and have witnessed the handling of the animals as well as the feeding process. In no way did I find their practices inhumane. In fact, these animals lived what I considered a very "happy life". The feeding process was in no way inhumane. The animals showed no signs of discomfort or resistance during the process. If practices are the same in the United States, the farms go to great lengths to ensure the careful handling of the animals.

Consumption of animals and animal products are a part of our everyday lives. Strict standards and codes of conduct in which animals are bred, raised, fed and slaughtered are followed within guidelines, requirements and regulations mandated by the USDA.

As both a restaurateur and consumer, I object to being told what I can and cannot eat by the government. Everyone should have a fair choice to decide what they want to eat. Let the consumer decide on whether they consume mass produced vs organic, fast food vs gourmet, carnivorous vs vegetarian. The government should not mandate this part of a citizen's choice.

I strongly urge you to oppose SR 14 and SCR 36.

Thank you for your attention to this matter.

Sincerely,

Gale Ogawa  
3660 Waiālae Avenue

Honolulu, HI 96816  
808 737-1177

Testimony for SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee  
Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m. **Opposed**

Marcus Henley  
80 Brooks Road  
Ferndale, NY 12734

## **All About Foie Gras**

### **Foie Gras Tours**

I am a foie gras farmer. Because foie gras has been called into question, our farm has taken Temple Grandin's advice. We have glass walls. We give two or three tours a week to interested students, chefs, legislators, veterinarians and the media. In legal language, we have an argument for our judges: the farm speaks for itself.

If you are going to decide on an issue such as this, someone making the decisions should have direct experience. This is also about hundreds of jobs in America. We agree that if animals are abused, the practice should not continue. But for the sake of our jobs and our families, if we are to be judged, let us be judged fairly.

I offered, to both Senator Hee and one of the supporters of the bill and resolution, to pay for an impartial observer from Hawaii to travel to New York to inspect a foie gras farm. I think that is very fair. No one came.

### **Why Are We Talking About Foie Gras?**

Why this is an issue? If you come to a foie gras farm, you will not have a problem. But, very few people come to foie gras farms. There are only three in the United States. Hey, animal rights folks have to do something with their money. It is very logical to attack the smallest branch of animal agriculture. We have few resources. They have many. People have little experience with foie gras farming. We stick a tube down their throats for God's sake (that's got to hurt) and only rich people eat foie gras so who really cares. Better yet, from a political standpoint, giving something to a very vocal group of constituents, right or wrong, is much easier when it has little local impact.

### **Can't Foie Gras be Produced without Tube Feeding, as the Resolution Implies?**

The weight of scientific evidence and professional observation says tube feeding DOES NOT HARM the ducks.

Natural feeding does not produce foie gras. Livers of some geese born in April and harvested in December have enlarged livers. This happens once a year, or some years not at all, in small quantity, under the right conditions. The USDA does not consider this foie gras and will not allow it to be labeled foie gras.

I personally gave the Spanish farmer who claims to produce natural foie gras a tour of our farm. During the tour he admitted to a 40% mortality rate in growing. Foie gras farmers, with a 5% mortality rate, consider his farm and that mortality rate anything but humane. Even if some waterfowl made foie gras, we will never treat our animals in this way. "Humane" covers many aspects of farming.

This is a complete red herring. It is not true and if the activists were fully aware of the truth of the animal welfare aspects of that kind of farming, they would not support it.

This is a media myth that was perpetrated and sustained by a New York chef. He has been silent on the issue after he tried several times and failed to produce foie gras in this way.

In the current environment, for any farmer, natural feeding would find a market if it could be done. It cannot and this product is not available. I challenge anyone to show me and this committee where to buy this product.

### **Hawaii as Representative of the AR Strategy**

In 1965 some animal rights people came to the government of Luxembourg and said they did not like this foie gras stuff. They did not ask to prohibit sales. Prohibition on sales is prohibited by the EU Constitution, but that was later. Anyway, the government asked if anyone in Luxembourg would be affected. No. There were no farms. OK, if we give you this, will you go away and leave us alone for awhile? Yes. OK, production of foie gras is illegal in Luxembourg.

This got moved around for some years and several other European countries that did not have foie gras production did the same thing. This built an *a priori* argument. If this country said it is bad, it must be bad. The discussion around these resolutions makes that argument. California did it so it must be bad. There was never a substantive discussion of the facts. Who cared? Even the French foie gras farmers did not care. They could still sell their products in those countries and potential competitors were eliminated.

In California the only foie gras farmer questioned was Sonoma Farms. They were going out of business because of legal challenges (California law was later changed to prevent this type of lawsuits against animal agriculture). Sonoma agreed to the deal if they were allowed to continue the farm until the retirement age of the operators and be shielded from legal action. Read the bill. The legal shield is in the language. There was never a presentation of the facts from the foie gras side.

With the exception of New York, foie gras legislation has been put forward in places that have no foie gras farming and usually not much sales, like Hawaii. In New York, we have been investigated by the local district attorney, the ASPCA, and several governors. A ban foie gras bill has been in the legislature for almost 20 years. New York knows better because the issue has been investigated.

Hawaii is the perfect opportunity to build on the California *a priori* argument. Some constituents ask for this. You look around and ask if this affects your state. The answer is, not much, though local high-profile chefs may differ. We can do this symbolic thing and nobody is hurt in your state.

## **Isn't It Cruel?**

We have provided other testimony, including research and decisions of the American Veterinary Medical Society which says that it is not detrimental to the animals.

When I give tours, I start off in the office, giving someone in the group a feeding tube and asking them to insert in their throat. They look at me in horror. Of course they do. It would hurt. But ducks are not people.

Ducks have no teeth. They eat live fish, rough grasses and crustaceans. If we do that, please call 911. They eat rocks, to lodge in the gizzard to assist in grinding their food. The esophagus of a duck is lined with a very different material than our throat. It has to be. Further, ducks can capture and eat prey underwater. They can do this because their trachea opens under their tongue. Their trachea and esophagus are not in the same place, like ours. We have a gag reflex to prevent food from entering our respiratory system. This is not necessary in ducks. Ducks have no gag reflex. We have our voice box in the neck. A duck's voice comes from the chest. There is no impeding structure in the neck.

Ducks are prey animals and competitive within the species for food. Like a hamster, they can take in a great amount of food, more than their digestive system can handle at once, and store it in a sac at the base of the neck. If they find an abundant food source, they can scarf it down ahead of the other ducks and before they get eaten by a hawk.

We drop food into the sac, not "pumping food into the stomach". It is a normal process. The tube in no way hurts the duck. The capacity of the sac is a liter. We never give them more than a third of their storage capacity at a feeding.

Tours of the farm are rather dramatic. People don't know what to expect after all the hype. We would expect, if we are hurting the animals, that they would struggle against the feeding and avoid the feeders. That is not the case. Aversion behaviour decreases during feeding (which for us is three times a day, maximum 30 seconds total, for 21 days, {10 minutes or less total feeding time} after the ducks are 12 weeks old).

We see a learned response in the ducks. They are not hurt, so they do not avoid the feeders. If they are hurt, there should also be a chemical response, with adrenaline-like chemicals. It is not present during feeding. That information, the scientific studies, is included in other material you have been given.

## **What About the Pictures?**

Hey, let me go to your house and put cameras in the walls. There are a few images out there that show ducks in distress. Happens to all of us. Wherever you live, give me a camera and an escort and I will visit your police stations, emergency rooms, accident scenes, and do a photo essay that will make you sick. You would know better. The images are true, but that is life and that does not represent your community appropriately.



One of the members of the American Veterinary Medical Association who visited our farm said in the JAVMA: "Dr. Gordon did so because, he said, the AVMA "is claiming" to be a science-based organization. "We've all seen the pictures. Seeing with your own eyes and penetrating the issue is worth a thousand pictures."

I had a television crew come not long ago. Free access to the farm. They never ran the story because there was no story. That is why we give the tours.

There are about 50 million ducks and geese are grown for foie gras each year in the world. Certainly you can break into a farm and take some pictures that are not good. Our population of ducks is about 80,000 right now. We have a 5% mortality rate, less than most commercial chicken operations. Showing a few pictures, taken over many years, just does not represent what we do. This is why we open our farm so people can see for themselves.

I can't say there are not bad farms. Same with people, families and communities. But overall, foie gras farmers must care for their animals appropriately.

### **Banning Foie Gras or Making These Resolutions is a Bad Precedent**

This is a wedge issue. We produce foie gras under Federal inspection. Our state and others, and the countries producing foie gras, have animal welfare laws in place to prevent abuse to animals. California has passed its law but it has not taken affect and will be challenged in the courts. The spirit of the Constitution says that is the provenance of the Federal legislature to regulate interstate commerce. Further, the Federal Meat and Poultry Acts govern what can be produced and sold in America. States rights are important. It may be that states can prohibit the practice, but as in the European Union, the Constitution and Federal pre-emption laws argue that sales of products legally produced under Federal inspection should not be prohibited in other states.

I understand there have been some issues regarding pollution at pineapple farms in Hawaii. You have responsible regulatory agencies to deal with these issues, as New York has to deal with animal welfare issues. May we in New York resolve that only environmentally responsible pineapples be purchased, on the basis of our sensibilities?

Come see us.

Marcus Henley  
Foie Gras Farmer

**nishihara5 - Randy**

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**From:** DK Kodama [dk@dkrestaurants.com]  
**Sent:** Monday, March 14, 2011 3:45 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** SR 14 and scr 36  
**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Date March 14, 2011.

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Dave "DK" Kodama. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

In New York, New Jersey and Maryland, bills and resolutions similar to SR 14 and SCR 36 were introduced and abandoned. Restaurant associations, chefs, farmers and the public objected to being told what to eat by their government. In Chicago, where the city council passed a ban, it was repealed after two years of mockery by the national press. There was a swift backlash against each of these attempts to govern our plates, which included a rise in sales of foie gras, and increased public awareness of the facts of foie gras production.

These resolutions are the first attempts by government to decide what we can consume. Everyone should have a fair choice to decide what they want to eat and I believe that choice should be left up to the consumer.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Thank you,

DK Kodama

500 Ala Moana Blvd. #6-D1  
Honolulu, HI 96813  
[DK@DKRestaurants.com](mailto:DK@DKRestaurants.com)  
Cell - (808) 457-5669

**nishihara5 - Randy**

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**From:** Hiroshi Fukui [jasperhf@hawaii.rr.com]  
**Sent:** Sunday, March 13, 2011 11:32 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** testimony opposing SR 14 and scr 36  
**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Sunday, March 13, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Hiroshi Fukui chef/owner of Hiroshi Eurasion Tapas. Thank you for providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

In New York, New Jersey and Maryland, bills and resolutions similar to SR 14 and SCR 36 were introduced and abandoned. Restaurant associations, chefs, farmers and the public objected to being told what to eat by their government. In Chicago, where the city council passed a ban, it was repealed after two years of mockery by the national press. There was a swift backlash against each of these attempts to govern our plates, which included a rise in sales of foie gras, and increased public awareness of the facts of foie gras production.

These resolutions are the first attempts by government to decide what we can consume. Everyone should have a fair choice to decide what they want to eat and I believe that choice should be left up to the consumer.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,  
Hiroshi Fukui

Hiroshi Fukui  
Hiroshi Eurasion Tapas  
500 Ala Moana Blvd. 6D-1  
Honolulu, Hawaii 96813

**nishihara1 - Dale**

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**From:** Chuck Furuya [cfuruya@dkrestaurants.com]  
**Sent:** Sunday, March 13, 2011 4:09 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Cc:** Denise Hayashi  
**Subject:** TESTIMONY OPPOSING SR 14 AND SCR 36

March 12<sup>th</sup>, 2001

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Chuck Furuya. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

As a restaurateur, I am familiar with the practice of feeding ducks and geese and ducks for the production of foie gras. There are two farms in the United States that produce foie gras and both go to great lengths to ensure the careful handling of their birds during the feeding process. The liver in geese and ducks naturally enlarge to store fat in preparation as they migrate. The ability of these animals to store excess fat is a naturally occurring and the method and practice of gavage (force-feeding) the ducks raised for foie gras is not inhumane.

The American Veterinary Medical Association has investigated foie gras production, and for three consecutive years has refused to take a position against it. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Chuck Furuya  
3756 Pukalani Place  
Honolulu, Hawaii 96816

**nishihara1 - Dale**

---

**From:** Goran Streng [goran.streng@hawaiiintel.net]  
**Sent:** Sunday, March 13, 2011 4:55 PM  
**To:** AGL Testimony  
**Subject:** TESTIMONY OPPOSING SR 14 AND SCR 36 URGING

Date 3/13/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

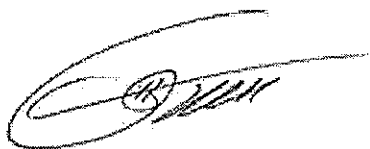
My name is Göran V. Streng. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

As chef and restaurateur, I am familiar with the practice of feeding ducks and geese and ducks for the production of foie gras. There are two farms in the United States that produce foie gras and both go to great lengths to ensure the careful handling of their birds during the feeding process. The liver in geese and ducks naturally enlarge to store fat in preparation as they migrate. The ability of these animals to store excess fat is a naturally occurring and the method and practice of gavage (force-feeding) the ducks raised for foie gras is not inhumane.

The American Veterinary Medical Association has investigated foie gras production, and for three consecutive years has refused to take a position against it. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,



**Göran Streng**  
**Chef/Owner**  
**ScandinAsian Restaurant Group LLC**  
**Tangö Contemporary Café**  
**Tangö Market**  
**1288 Ala Moana Boulevard, Suite 120**  
**Honolulu, Hawaii 96814**  
**Tel: 593-7288**  
**Fax: 593-7289**  
**Cell: 781-2100**  
**Web: [www.tangocafehawaii.com](http://www.tangocafehawaii.com)**  
**E-mail: [goran.streng@hawaiiintel.net](mailto:goran.streng@hawaiiintel.net)**

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

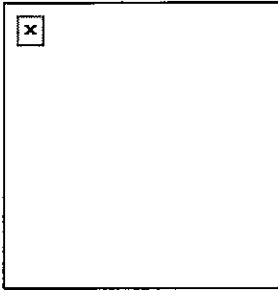
Gordon W K Hopkins  
Roy's Director of Chefs  
1300 Dove Street, Suite 105  
Newport Beach, CA 92660  
(808) 479-6787

## nishihara5 - Randy

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**From:** Rainer Kumbroch [RKumbroch@RoysRestaurant.com]  
**Sent:** Monday, March 14, 2011 9:35 AM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Sam Slom; Sen. Glenn Wakai; Sen. Jill Tokuda; Sen. Maile Shimabukuro; Sen. Ronald D. Kouchi; Sen. Donovan Dela Cruz; Sen. Suzanne Chun Oakland; Sen. Gilbert Kahele  
**Subject:** SR14/SCR36

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged



Hawaii State Senate  
Re: SR14/SCR36

To all concerned,

Please accept this correspondence as my views on SR14/SCR36

I find the Senates consideration SR14/SCR36 quite disturbing as it clearly singles out a specific product that should be protected by the free market system. I understand the controversy surrounding the production of Foie Gras, but I also understand the actual methods used in its production.

My stance on this matter is one of choice. Let the people decide whether they want the product. If special interests, or concerned citizens can convince enough people that the practice is unacceptable in our society then it becomes a non issue, it becomes the will of the people. The American consumer is capable of making their own choices. If government wants to educate consumers on their choices that is one thing but, in my humble opinion, it is not the role of government to make those choices.

We work very hard in our industry to promote sustainability, partly because of questionable practices within the food industry. It would seem that the Senate would have many more pressing issues to address when it comes to protecting its actual constituents, harmful pesticides in our crops, hormones in our milk and livestock, not to mention tobacco and all of the related health issues.

It troubles me that the senate would be willing to devote valuable time considering a bill that outlaws a product that employs a practice that is allegedly cruel to a Goose or Duck, but will not devote the same energy and resources on addictive and harmful products that have been proven to be toxic.

We as a society have been blessed to live in a country that embraces capitalism and the free market system. Please allow the free market system to work as it is supposed to. If those opposed to the methods of farming that are being considered can convince their fellow Americans that there is an injustice, then, the issue resolves itself. It is the very essence of our democracy.

Respectfully,

Rainer Kumbroch  
President  
Roy's Restaurants-Hawaii

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This message and any attachments are intended only for the use of the addressee and may contain information that is privileged and confidential. If the reader of this message is not the intended recipient or an authorized representative of the intended recipient, you are hereby notified that any dissemination of this communication is strictly prohibited. If you have received this communication in error, please notify me immediately by replying to this e-mail message or by telephone (813-282-1225), then delete this message and any attachments from your system. Thank you.



Testimony for SR14/SCR36, relating to Foie Gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

I work at Hudson Valley Foie Gras so obviously I oppose SR No 14 and SCR No 36, and any legislation regulating farm practices that have not been investigated. Working as the Sullivan County Agricultural Economic Developer, I had the opportunity to work closely with both NY Foie Gras farmers for over 10 years.

While working with the local ranchers and dairymen we designed a slaughter facility to process their Heritage breeds of beef, pork and lamb for sale to the nearby Manhattan Restaurants. A local Philanthropist donated the engineering services and materials so that we could have a Humane Slaughter process at our plant, using the genius of Temple Grandin. She has since become recognized around the world as the leading authority on animal behavior and humane care systems on the farm and processing floor. HBO even made a documentary on her life with Claire Danes playing her role.

This experience with Temple opened my eyes about the way a human should treat an animal that is giving it's life to feed you. I can only tell you that when you give respect to the animals, everyone is better for it and this is the direction that mankind is heading, to be "Compassionate Carnivores".

Over 4 years ago I proposed to the owners of Hudson Valley Foie Gras Farm that they secure the consulting services of Poultry specialist that works under Temple Grandin, Erica Voogd, and the farm accepted the idea and asked me to work as the "Animal Welfare Officer" which I accepted enthusiastically.

There were many brilliant changes made to the farming practices here, the insights of Temple were both simple and profound. We worked together until we designed and monitored a program that assures that the ducks here are handled under strict care guidelines that guaranteed humane treatment and no stress at every life stage.

Our tours at the farm have increased tenfold in each of the last few years. We have been reaching out to Culinary Schools and even College Ethics Teachers to demonstrate the model for animal care and what we have accomplished on our farm.

We became USDA Certified as "Cage Free" on February 11<sup>th</sup> of 2008. It was always the way that we have raised the ducks here on our farm however the certification has helped our customers who haven't seen the farm to better understand us.

I consider our farm to be the "Humane Choice" for Foie Gras and have always been in favor of Cage Free agriculture. Other farms in Spain, NY and California have created what they called Ethical Foie Gras one or two times over the past 5 years but without the uniform care and hand feeding that our ducks receive, predation, poor nutrition and disease most often caused failure. They were not able to supply any customers consistently with their rare successes and Eduardo Sousa even admitted to me during his visit to the farm that it was a "hobby" for him.

We are proud, and our farm is open and transparent to the public. If a lawmaker can make a farmer a criminal without ever seeing or understanding what they are regulating, it is irresponsible. When any farmer thinks that he can avoid the law and mistreat animals, that is even worse! If the intent is to encourage more humane care of animals I would join you in designing such legislation if it is really necessary.

Keep in mind that the public is already choosing humane farms for their proteins and it is certainly exciting to see this happening. Wolfgang Puck demanded only Cage Free Eggs and stopped using Foie Gras in 2007. That combination of moral stances inspired us to get Certified Cage Free and he has recently returned to using only our Foie Gras. This is an example of how the consumer is driving the American Farmer to become the best that the world has to offer!

I strongly urge you to reject SR No 14 and SCR No 36. Thank you.

Rick Bishop  
Hudson Valley Foie Gras

## nishihara5 - Randy

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**From:** Gerard's Restaurant [gerard@maui.net]  
**Sent:** Monday, March 14, 2011 11:02 AM  
**To:** AGL Testimony  
**Subject:** SR 14, SCR 36

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

March 14<sup>th</sup>, 2011,

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Gerard Reversade

Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Gerard Reversade  
Gerard's restaurant  
174 Lahainaluna  
Lahaina, HI - 96761

Saturday, March 12, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Eric Leterc. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

As Eric Leterc (chef, restaurateur, member of the restaurant industry, informed citizen), I am familiar with the practice of feeding ducks and geese and ducks for the production of foie gras. There are two farms in the United States that produce foie gras and both go to great lengths to ensure the careful handling of their birds during the feeding process. The liver in geese and ducks naturally enlarge to store fat in preparation as they migrate. The ability of these animals to store excess fat is a naturally occurring and the method and practice of gavage (force-feeding) the ducks raised for foie gras is not inhumane.

The American Veterinary Medical Association has investigated foie gras production, and for three consecutive years has refused to take a position against it. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Eric Leterc  
5333 Likini street # 1701  
Honolulu, Hawaii 96818

**Eric Leterc, Executive Chef,**

**5333 Likini street # 1701, Honolulu, Hawaii**

**I am opposed to the bill SR14 and SR36 here there is some reason:**

- If you are a producer of foie gras or raise other animal for human consumption and maltreat this animal, the quality of the meat produce will be stressed not good for consumption. I would suggest you do more research and check exactly how these animals are raise.
- If you consider banning the production and sales of Foie gras in Hawaii, you should consider also banning the production of Chicken who are following the same process of force feeding, they are raised in much smaller environment that the duck or goose. Also a chick can be raise to a full size chicken in only several weeks because of the chemical injected is that right?
- As human being we should have the choice to eat what ever suite your body, we do not force people to eat what we want
- Veterinarian are using the same process to feed bird who are in need of food
- You have to remember that bird and poultry to not have the same digestive system that human being, or cow, they process food differently.
- As you are concern about foie gras, you should be concern about the chemical and preservative who are use in our food chain.
- Should we ban fast food chain?
- As a chef for about 30 years I served foie gras to many head of state and famous people. We guaranty that the product is clean and humanly treated. I would love for you to visit this farm to understand the process.

**Her are some fact that you can find in the internet:**

**Foie gras** (pronounced /fwa:'grɑ:/ in English; French for "fat liver") is a food product made of the liver of a duck or goose that has been specially fattened. This fattening is typically achieved through gavage (force-feeding) corn, according to French law,<sup>[1]</sup> though outside of France it is occasionally produced using natural feeding. Pâté de foie gras was formerly known as "Strasbourg pie" in English due to that city being a major producer of this food product.<sup>[2]</sup>

Foie gras is a popular and well-known delicacy in French cuisine. Its flavor is described as rich, buttery, and delicate, unlike that of a regular duck or goose liver. Foie gras is sold whole, or is prepared into mousse, parfait, or pâté (the lowest quality), and may also be served as an accompaniment to another food item, such as steak. French law states that "Foie gras belongs to the protected cultural and gastronomical heritage of France."<sup>[3]</sup> Another European cuisine employs fattened goose liver almost to the extent as in France; in Hungary, *libamáj* (lit. 'goose liver') is produced, as in France, both at the small farm and larger commercial levels, and is consumed both plain and in cooking by all levels of

society. As with French foie gras, tinned libamáj is exported and can be purchased around Europe and North America.

The technique of gavage dates as far back as 2500 BC, when the ancient Egyptians began keeping birds for food and deliberately fattened the birds through force-feeding.<sup>[4]</sup> Today, France is by far the largest producer and consumer of foie gras, though it is produced and consumed worldwide, particularly in other European nations, the United States, and the People's Republic of China.<sup>[5]</sup>

### **.Ancient times**

As early as 2500 BC, the ancient Egyptians learned that many birds could be fattened through forced overfeeding and began this practice. Whether they particularly sought the fattened livers of migratory birds as a delicacy remains undetermined.<sup>[6][7]</sup> In the necropolis of Saqqara, in the tomb of Mereruka, an important royal official, there is a bas relief scene wherein workers grasp geese around the necks in order to push food down their throats. At the side stand tables piled with more food pellets, and a flask for moistening the feed before giving it to the geese.<sup>[7][8][9]</sup>

The practice of goose fattening spread from Egypt to the Mediterranean.<sup>[10]</sup> The earliest reference to fattened geese is from the 5th century BC Greek poet Cratinus, who wrote of geese-fatteners, yet Egypt maintained its reputation as the source for fattened geese. When the Spartan king Agesilaus visited Egypt in 361 BC, he was greeted with fattened geese and calves, the riches of Egyptian farmers.<sup>[7][11]</sup>

It was not until the Roman period, however, that foie gras is mentioned as a distinct food, which the Romans named *iecur ficatum*;<sup>[12][13][14]</sup> *iecur* means liver<sup>[15]</sup> and *ficatum* derives from *ficus*, meaning fig in Latin.<sup>[16]</sup> The emperor Elagabalus fed his dogs on foie gras during the four years of his chaotic reign.<sup>[17]</sup> Pliny the Elder (1st century AD) credits his contemporary, Roman gastronome Marcus Gavius Apicius, with feeding dried figs to geese in order to enlarge their livers:

**nishihara5 - Randy**

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**From:** Peter Merriman [peter@merrimanshawaii.com]  
**Sent:** Monday, March 14, 2011 2:34 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** Measure SR14, SCR36 to be heard on March 15, 2011 at 2:45 pm, Room 229

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Dear Senate Agricultural Committee Members,

I am writing to let you know that I am totally against any law that limits, restricts, or outlaws the sale of foie gras. It is a culturally important food item and we should be supporting its use.

Thank you.

Sincerely,

Peter Merriman

--  
Peter Merriman  
Merriman's Restaurants  
One Bay Club Place  
Lahaina, HI 96761

**nishihara5 - Randy**

---

**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Sunday, March 13, 2011 7:44 PM  
**To:** AGL Testimony  
**Cc:** mmmmahalo2000@aol.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: comments only  
Testifier will be present: No  
Submitted by: Mike Moran  
Organization: Individual  
Address:  
Phone:  
E-mail: [mmmmahalo2000@aol.com](mailto:mmmmahalo2000@aol.com)  
Submitted on: 3/13/2011

**Comments:**

Aloha Chair and members,  
The very title is erroneous as for a product to truly be foie gras, it has to be inhumanly produced via force feeding. If the birds are not force fed, the result is not foie gras. There is no humanely produced foie gras. Rename prohibition of foie gras, delete paragraph six, and resolve to prohibit purchase sale distribution of any foie gras product. mahalo,  
Mike Moran Kihei, Maui



**nishihara5 - Randy**

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**From:** Barbara Steinberg [h2ocolor@webtv.net]  
**Sent:** Monday, March 14, 2011 2:20 PM  
**To:** AGL Testimony  
**Cc:** h2oColor@webtv.net  
**Subject:** SR14, SCR38 position amendReso

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

**POSITION AMEND RESO SR14, SCR38**

Barbara Steinberg  
PO box 1764  
Kihei HI 96753  
808 8790025

Chair Senator Clarence Nishihara  
and committee:

Position : AMEND Resolution SR14, SCR36

with the enclosed amendments

Amend Title on SR14, SCR36

Delete paragraph 6, on SR14, SCR36 and Page 2 Amend 2nd to last paragraph

**URGING DISCONTINUATION OF HE PURCHASE, SALE , OFFER FOR SALE, TRADE, OR  
DISTRIBUTION OF FOIE GRAS MADE FROM FORCE FED OR TUBE FED DUCKS OR GEESE.**

**SR14, SCR36**

Amend by Deleting Paragraph 6

WHEREAS, there are humane alternatives to customary foie gras production that use stress-free, non-invasive procedures, including incorporation of cage free housing and hand feeding of the waterfowl, or production of foie gras that coincides with winter migrations when the waterfowl's liver is naturally fattened through increased foraging by the waterfowl, now ; therefore,

SR14: Pg 2 Amend Line 5 and 6 with :

BE IT RESOLVED BY THE Senate of the Twenty-sixth legislature of the State of Hawaii, Regular Session of 2011, that the Legislature strongly urges any person or entity who purchases , sells , offers for sale , trades. or distributes foie gras in the State to discontinue the purchase, sale, offer for sale , trade , or distribution of foie gras made from force-fed or tube fed ducks or geese

SCR36: Pg 2. Amend Line 8,9,10 with :

BE IT RESOLVED BY THE Senate of the Twenty-sixth Legislature of the State of Hawaii, Regular Session of 2011, he House of Representatives concurring , the the Legislature strongly urges any person or entity who purchases , sells, offers for sale, trades, or distributes foie gras in the State to discontinue the purchase, sale , offer for sale, trade of distribution of foie gras made from force fed or tube fed ducks or geese.

more personal comments:

Foie gras is always made by force feeding . it is cruel to force a bird:duck or goose to consume more food than it naturally would eat for purpose of grossly enlarging its liver . Foie gras forces healthy

birds to become sickly for this practice and it is inhumane and cruel .

)Faux FAKE non force fed grois is the only humane type of product that is a substitute for the enlarged livers . Enlarged livers are in fact diseased livers as confirmed by veterinarians to be hepatic lipidosis a confirmed disease making the birds sickly for weeks before slaughter which is inhumane and cruel. To force a bird to become diseased is cruel . To force a bird to experience pain during feeding is cruel and force feeding is painful and once the livers become 10-12 times the size ; and are so enlarged it pressed on lungs making it difficult to breathe or walk .

Foie gras is cruel .



**THE HUMANE SOCIETY**  
OF THE UNITED STATES

TO: Honorable Chair Nishihara, Vice-Chair Kahele and Committee Members

Senate Agriculture Committee, 3-15-11, 245pm Rm. 229

**RE: In Support with Amendments to SCR 36/SR 14; Relating to Foie Gras**

Submitted by: Inga Gibson, Hawaii State Director, The Humane Society of the United States,  
P.O. Box 89131, Honolulu, HI 96830, [igibson@hsus.org](mailto:igibson@hsus.org), 808-922-9910

---

On behalf of our more than 49,000 members and supporters of The Humane Society of the United States in Hawaii, we thank you for the opportunity to speak in **support of SCR36/SR14, with suggested amendments.**

**Animal Welfare and Environmental Concerns with Foie Gras Production:**

Foie gras (French for “fatty liver”) is the product of extreme animal cruelty. Foie gras production inherently involves force feeding ducks so much that their livers become diseased and enlarged. This causes a tremendous amount of suffering. Foie gras producers force pipes down ducks’ throats to force feed them far more than they would ever eat naturally; duck’s livers may grow up to ten times their normal size. Fortunately, Hawaii has no foie gras production however, a number of restaurants and retailers in Hawaii support the continuation of this cruel industry by selling the product.

The process not only results in extreme suffering for the birds, but also produces a significant amount of waste, including manure and slaughter waste. For example, just last year, a federal court in Manhattan ruled in favor of The Humane Society of the United States in its federal lawsuit charging the nation's largest foie gras factory farm, Hudson Valley Foie Gras, with numerous violations of the federal Clean Water Act.

Regardless of whether the ducks are in cages or not, or whether they’re force-fed by hand or not, the process of forcing birds to consume vastly more than they normally would so that their livers become diseased is inherently cruel and should be prohibited. Therefore, we request the following amendments to remove the paragraph related to “humane alternatives.”

Remove: ~~WHEREAS, there are humane alternatives to customary foie gras production that use stress-free, non-invasive procedures, including incorporation of cage free housing and hand feeding of the waterfowl, or production of foie gras that coincides with winter migrations when the waterfowl's liver is naturally fattened through increased foraging by the waterfowl; now, therefore,~~

More than a dozen countries, a number of cities and the state of California have prohibited foie gras production. In the interests of animal welfare and our environment, we urge Hawaii to do the same.

Thank you for the opportunity to testify.

**nishihara1 - Dale**

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**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Sunday, March 13, 2011 7:14 PM  
**To:** AGL Testimony  
**Cc:** ianross0@gmail.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM  
**Attachments:** SR14\_comments.docx

**Follow Up Flag:** Follow up  
**Flag Status:** Completed

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: comments only  
Testifier will be present: No  
Submitted by: Ian Ross  
Organization: Individual  
Address:  
Phone:  
E-mail: [ianross0@gmail.com](mailto:ianross0@gmail.com)  
Submitted on: 3/13/2011

Comments:

I thank the legislature for considering the important issue of animal welfare in commercial food production. I write as someone who was partly raised in Hawaii (my father still lives here) and continues to frequently visit. I write to ask that the legislature consider changing the language of resolution SR 14 away from "humanely" produced foie gras because foie gras production inherently causes extreme animal suffering by virtue of the force-feeding of ducks and geese that it entails.

There is simply no such thing as humane force-feeding. There have been suggestions from the industry to move from, say, metal pipes (that are used to pump food down an animal's throat) to rubber ones, but the essential fact remains these animals used in foie gras production are force-fed against their will, actually inducing a disease (hepatic lipidosis), which is the very goal of the industry -- to artificially induce abnormally large and diseased livers that can be sold as foie gras.

Consequently, I urge you to emend the resolution to urge against the purchase of any foie gras, as several jurisdictions have already done. For example, the state of California is even phasing in a ban on both the production and sale of foie gras due to its inherent cruelty.

Thank you,

Ian Ross

March 14, 2011

Testimony on SR 14/ SCR 36 Relating to Foie Gras Support

Committee on Agriculture

Senator Clarence Nishihara – Chair

Senator Gilbert Kahele – Vice Chair

Tuesday – March 15, 2011

2:45PM - State Capitol – Room 229

Please pass this legislation!! It is unbelievable that anyone could torture an animal in the way that this force feeding is done. There is nothing anyone can say to defend this cruel practice. Some ducks die because they rupture from over stuffing.

There is no defense to this practice.

Again, help Hawaii to set standards and be in the forefront of animal protection....not at the tail end!

Thank you for this opportunity to testify.

Ginger Towle – President

West Hawaii Humane Society

Box 2695, Kailua-Kona, Hi. 96745

Phone 808-329-2051

**nishihara5 - Randy**

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**From:** INSPIREVISION@aol.com  
**Sent:** Monday, March 14, 2011 3:44 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara  
**Cc:** h2ocolor@webtv.net  
**Subject:** Re:SR14,SCR36

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

**POSTION: AMEND RESOLUTION SR14,SCR 36 WITH THE ENCLOSED AMENDMENTS (highlighted in yellow) and Deletion [REDACTED]:**

1). Amend Title on SR14,SCR36; 2). Delete Paragraph 6 on SR14,SCR36; and  
3). Page 2, Amend Second to last paragraph on SR14,SCR36

**AMEND BY REPLACING RESOLUTION TITLE (SR14,SCR36):**

**URGING DISCONTINUATION OF THE PURCHASE, SALE, OFFER FOR SALE, TRADE, OR DISTRIBUTION OF FOIE GRAS MADE FROM FORCE FED OR TUBE FED DUCKS OR GEESE.**

**SR14,SCR36: Amend by Deleting Paragraph 6**

[REDACTED]

**SR14: Pg.2, Amend Line 5 and 6 with:**

**BE IT RESOLVED BY THE Senate of the Twenty-sixth Legislature of the State of Hawaii, Regular Session of 2011, that the Legislature strongly urges any person or entity who purchases, sells, offers for sale, trades, or distributes foie gras in the State to discontinue the purchase, sale, offer for sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.**

**SCR36: Pg. 2, Amend Line 8,9,10 with:**

**BE IT RESOLVED BY THE Senate of the Twenty-sixth Legislature of the State of Hawaii, Regular Session of 2011, the House of Representatives concurring, that the Legislature strongly urges any person or entity who purchases, sells, offers for sale, trades, or distributes foie gras in the State to discontinue the purchase, sale, offer for sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.**

**COMMENTS:**

**I am for amending the resolution to say: foie gras is not humane, will always be cruel, due to force feeding necessary to produce enlarged liver 10-12x the original size.**

Foie Gras Production is a Man Made Hell for ducks and geese. This production method using gavage, or the force feeding method is an cruel aberration of nature's design and should cease immediately. Waterfowl are not machines and the cruelty of force feeding practices is not compatible with civilized society. They are force fed by having 12" metal or plastic tubes rammed into their esophogus up to 3x a day, up to 4 weeks, to the brink of death, to intentionally create a diseased liver, hepatic lipidosis, to induce a liver 10 x the original size. They are fed enormous amounts of food, the human equivalent of 44 pounds of pasta for a 175 man each day. This is not normal premigration behavior, as premigrating birds gorge so that livers swell up to only two times the size.

The internet generation has brought this production method where it can be seen right in our living rooms, exposing what could not be seen before. The production method has been described as a torture chamber by compassionate animal groups.

Dr. Holly Cheever, Veterinarian writes in letter:

"Re: letter about the implication of the artificially swollen liver 10-12 times the size normal by force feeding:

- The livers are in liver failure due to hepatic lipidosis (fatty infiltration).
- The birds are too ill to eat on their own.
- Many birds exhibit neurological abnormalities in their last 7-10 days: seizures, semi-comas, opisthotonus -- all due to "hepatic encephalopathy," i.e., brain dysfunction secondary to liver failure.
- Due to the huge swollen livers, the birds' lungs and airsacs are displaced so that birds show abnormal respiratory patterns - rapid shallow panting - since they cannot breathe normally for their last two weeks.
- Inability to walk normally since the swollen abdomens push their limbs out to the side - this is why the birds shown in an excruciating piece of video from Sonoma FG in 2003 are shown unable to move away from the rats who are eating them alive, starting at the cloacae (vents - elimination openings).
- Typically, birds taken from HVFG for necropsy in 2005 (at the same time that I was invited on my third visit to HVFG, and the first time I saw the artificial tours), showed the following lesions:

- \*Aspiration pneumonia due to the rough passage of the gavage tube
- \*Fungal infections throughout the lungs and organs
- \*Liver rupture
- \*Broken bones due to rough handling
- \*Esophageal scarring due to the rough passage of the tube
- \*Filthy feathers due to their filthy environment and their inability to preen after their illness became too much for them to act normally.
- \*Necropsies were performed at Cornell's College of Veterinary Medicine and by NY State's wildlife pathologist Dr. Ward Stone.

Please notice that the birds taken at the same time as the choreographed tours - clearly from the weeks in which there were no guests present - show the magnitude of pain and suffering.

The bottom line is that this production method which aims to produce such huge livers, cannot be humane since livers of this size indicate severe metabolic illness in the suffering birds. "

The **Pew Commission** recommended the phase out of the most intensive and inhumane production practices in USA within a decade... this includes the forced feeding of fowl to produce foie gras. <http://www.ncifap.org/bin/s/a/PCIFAPSmry.pdf>

**Experts** in the medical field testify that the suffering of the birds is inhumane and detrimental to animal welfare, as the liver takes on a pathological state, Hepatic Lipidosis, where the liver can no longer perform its function. <http://www.humanesociety.org/assets/pdfs/farm/hsus-scientists-and-experts-on-force-feeding-for-foie-gras-production-and-duck-and-goose-welfare.pdf>

In 2004, **the EU (European Nation)** gave France and Hungary a 15-year grace period to find alternative methods to fatten geese for foie gras, i.e., eliminate the force feeding of geese. [NO Foie Gras - A Farm Sanctuary Campaign](#)

In 2009, West Hollywood City Council called foie gras "a product of animal torture" and sent copies of their resolution to all restaurants in the city serving foie gras.

[West Hollywood supports foie gras ban | Daily Dish | Los Angeles Times](#) . Also,

[San Diego](#), [San Francisco](#), [Takoma Park](#), [Berkeley](#), and [Solana Beach City Councils](#) commended restaurants for removing this product of animal torture.

[Legislation | StopForceFeeding.com](#)

From StopForceFeeding.Com :

Dr. Ward Stone, the former senior wildlife pathologist for the New York State Department of Environmental Conservation, has conducted necropsies on ducks who died during force feeding at Hudson Valley Foie Gras and writes, "I eat meat including ducks on occasion. However, the short tortured lives of ducks raised for Foie Gras is well outside the norm of farm practice. Having seen the pathology that occurs from Foie Gras Production, I strongly recommend that this process be outlawed." You can read his reports [here](#) and [here](#).

[According to the ASPCA](#), "The birds' livers become so enlarged...that according to documentation by veterinarians, the animals must experience unspeakable pain and suffering. Birds have literally exploded from these forced feedings. The results of necropsies on dead birds that have been force-fed reveal ruptured livers, throat damage, esophageal trauma, and food spilling from the dead animals' throats and out of their nostrils."



In addition to enduring force-feeding, the birds also suffer the same neglectful and abusive treatment of other factory-farmed animals: overcrowding, mutilations (their beaks are cut off), all their natural instincts and desires-such as interacting in social groups, mating freely, keeping themselves clean, nurturing their young, exploring their surroundings-thwarted, and eventually being sent to a violent death by slaughter. Throughout the weeks of force-feeding, the birds are kept in either a group pen or an individual cage with only wire or plastic-mesh floors to stand and sleep on. Unable to feel the sun on their backs or ground beneath their feet, the ducks are held in cages so small that they cannot fully stand or stretch their wings.

To make matters worse, the ducks and geese are housed without access to swimming water even though ducks need to be able to immerse themselves in water to remain healthy. Access to water on these farms is so limited that the ducks cannot adequately clean their nostrils and eyes, which can lead to blindness.

This is all for an overpriced, unhealthy appetizer that anyone can do without.

Jane Shiraki  
Honolulu



# *Leilani Farm Sanctuary*

[www.LeilaniFarmSanctuary.org](http://www.LeilaniFarmSanctuary.org)  
[leilanifarmsanctuary@gmail.com](mailto:leilanifarmsanctuary@gmail.com)

January 25, 2011

To Whom it May Concern:

Leilani Farm Sanctuary strongly supports all efforts to ban products made from the force-feeding of ducks and geese. As an organization dedicated to ending cruelty to animals, we applaud the introduction of legislation to end the barbaric practice of torturing animals to make products such as foie gras.

Thank you for your compassion toward all animals.

Sincerely,

*Laurelee Blanchard*

Laurelee Blanchard, Director  
Leilani Farm Sanctuary

260 East Kuiaha Road  
Haiku, Hawaii 96708  
808-298-8544

**nishihara5 - Randy**

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**From:** Judy Mick [ppchawaii@yahoo.com]  
**Sent:** Sunday, March 13, 2011 9:49 PM  
**To:** AGL Testimony  
**Subject:** SR 14/SCR 36

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Aloha-

Please help Hawaii join other states and notable chefs such as Wolfgang Puck in stopping the cruel practice of making foie gras. Animals deserve better treatment from us than that. I ask that you make it reality in our state. Mahalo. Judy Mick, Kailua

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:16 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: SR14; AGR; March 15  
  
**Importance:** High

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**From:** Joel Fischer [<mailto:jfischer@hawaii.edu>]  
**Sent:** Saturday, March 12, 2011 2:39 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** SR14; AGR; March 15  
**Importance:** High

SR14, SCR36, Relating to Foie Gras  
AGR; Chair, Sen Nishihara

**PLEASE PASS THIS RESO, WITH AMENDMENT (below)!**

I am very grateful to Sen Nishihara for introducing this resolution and holding this hearing.

Forced feeding of geese and ducks is a practice that is too barbarous to even contemplate. Killing geese and ducks is bad enough. But torturing them for weeks by stuffing tubes down their throats and then forcing so much food into them to fatten up their livers just so some people can eat these products in as inhumane as people can get. It treats these beautiful creatures as though they we on earth just to be tortured and killed to give people a taste of fatty organs. YUCK! This is just too gross for words!

If this reso became a bill, it would be easy to enforce. There are only a handful of restaurants serving foie gras in Hawai'i. All the Department of Agriculture has to do is ascertain where each restaurant obtains their foie gras (only two places in the US!), and then ascertain that the foie gras is not produced by force-feeding. Simple.

Hawai'i can join a list of localities in the US and all around the world that are banning force-feeding. It is, indeed, high time we DO join them.

**AMENDMENT:** While this reso is well-worded, I would like to propose an amendment to clarify one part of the wording. The reso allows "hand-feeding"; some may interpret that phrase as allowing force-feeding by hand. Please amend the reso to state specifically that *"force-feeding of any kind violates the intent of this resolution."*

Thank you for supporting this reso.

Aloha, joel

Dr. Joel Fischer, ACSW  
Professor (Ret.)  
University of Hawai'i, School of Social Work  
Henke Hall  
Honolulu, HI 96822

"It is reasonable that everyone who asks justice should DO justice."

Thomas Jefferson

"There comes a time when one must take a position that is neither safe, nor politic, nor popular, but one must take it because one's conscience tells one that it is right."

Dr. Martin Luther King, Jr.

"Never, never, never quit."

Winston Churchill

nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:17 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Amend Resolution SR14,SCR36

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**From:** stacey arnold [mailto:staceyarnold@yahoo.com]  
**Sent:** Saturday, March 12, 2011 12:28 PM  
**To:** Sen. Clarence Nishihara  
**Cc:** h2ocolor@webtv.net  
**Subject:** Amend Resolution SR14,SCR36

*Senator Nishihara....Please help to end the cruel practice of producing foie gras by amending Resolution SR14,SCR36 as described below. Thank you.*

**Position: AMEND RESOLUTION SR14,SCR 36 WITH THE ENCLOSED AMENDMENTS (highlighted in yellow) and Deletion [REDACTED]:**  
1). Amend Title on SR14,SCR36; 2). Delete Paragraph 6 on SR14,SCR36; and  
3). Page 2, Amend Second to last paragraph on SR14,SCR36

**AMEND BY REPLACING RESOLUTION TITLE (SR14,SCR36):**

**URGING DISCONTINUATION OF THE PURCHASE, SALE, OFFER FOR SALE, TRADE, OR DISTRIBUTION OF FOIE GRAS MADE FROM FORCE FED OR TUBE FED DUCKS OR GEESE.**

**SR14,SCR36: Amend by Deleting Paragraph 6**

[REDACTED]

**SR14: Pg.2, Amend Line 5 and 6 with:**

**BE IT RESOLVED BY THE Senate of the Twenty-sixth Legislature of the State of Hawaii, Regular Session of 2011, that the Legislature strongly urges any person or entity who purchases, sells, offers for sale, trades, or distributes foie gras in the State to discontinue the purchase, sale, offer for sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.**

**SCR36: Pg. 2, Amend Line 8,9,10 with:**

**BE IT RESOLVED BY THE Senate of the Twenty-sixth Legislature of the State of Hawaii, Regular Session of 2011, the House of Representatives concurring, that the Legislature strongly urges any person or entity who purchases, sells, offers for sale, trades, or distributes foie gras in the State to discontinue the purchase, sale, offer for sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.**

Jane E Arnold

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Matthew Jisa  
**Sent:** Friday, March 11, 2011 12:26 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

I would appreciate it if you could support any bills that outlaw Foie Gras in Hawaii. As you know, the production of this food requires the barbaric treatment of animals. We can't have that in our Aloha State.  
Nobody needs Foie Gras.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mr. Matthew Jisa  
PO Box 75157  
Honolulu, HI 96836-0157



**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 10:02 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Testimony against Foie Gras

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**From:** Gillian Boss [<mailto:gillian1@hawaii.rr.com>]  
**Sent:** Thursday, March 10, 2011 4:33 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Testimony against Foie Gras

Dear Senator nishihara,

It is impossible to produce Foie Gras humanely. If we have any compassion, we will ban this process; in order to achieve this we must ban the sale of Foie Gras.

Yours sincerely

Gillian Boss

March 14, 2010.

To: Sen. Nishihara, Chair Senate Committee on Agriculture.

From: CN Lee



Ref. SCR 036 and SR 14 pertaining to foie gras.

I am writing as a citizen of the State of Hawaii in oppose of the above resolution as I find the wording of the resolution to be flawed.

The state has yet to address its Constitutional mandate (Article XI, Section 3) in preserving important and unique agricultural land. In fact, large parcel has just been on tract to be rezoned e.g. the Koa Ridge Development<sup>1</sup>, the Ewa plains, etc.

It is ironic that at such tough and challenging economic times that efforts are used to addressed special interests versus time vested to create jobs, reduce carbon footprint, etc. Few if anyone on the committee or in the room at the hearing has foie gras in any frequency. In addition, modern foie gras is safely produced.<sup>2</sup> This is also a very limited market, both in production as well as in consumption of the product.

Hence, given the currently language of the resolution which portray inaccurate information, I am oppose to the resolution. Thank you.

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<sup>1</sup> [http://www.staradvertiser.com/news/hawaiinews/20100924\\_Koa\\_Ridge\\_project\\_given\\_green\\_light.html](http://www.staradvertiser.com/news/hawaiinews/20100924_Koa_Ridge_project_given_green_light.html)

<sup>2</sup> <http://www.villagevoice.com/2009-02-18/news/is-foie-gras-torture/>

Testimony OPPOSING SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011, at 2:25 p.m.

Maria Wilhelm  
14 Jackson Drive  
Ellenville, NY 12428

SR14/SCR36 encourage the purchase of humane foie gras. Foie gras farming IS humane and this resolution is not needed. None of the people who are advocating this bill have been to a foie gras farm, although they have been invited. The resolution is wrong, sets a terrible precedent and does nothing beneficial.

Attached is a letter from a member of the New York State Assembly, Michael Benjamin, explaining that he had sponsored a bill to ban foie gras in New York. After exploring the issue and visiting a foie gras farm, he withdrew his support for the bill in 2007. Also included are press releases describing the rejection of similar bills in Maryland in 2008 and Maine in 2009.

Similar measures have been considered and rejected in Hawaii in 2006 and 2010, Connecticut, New Jersey, Massachusetts, Illinois, Michigan, Washington and Oregon. While the bill passed in California, it passed without input from foie gras farmers. Rather, it passed with the approval of the foie gras farmer in California who was burdened with excessive litigation fees. He agreed to the bill but with the condition that legal actions by the activists cease and he be shielded by law from further legal action.

There is a general understanding that there is no basis for attempts to ban foie gras farming or resolve against it and that the animals are not mis-treated. The Chicago ban was passed as part of a multi-piece omnibus bill. The Chicago City Council was nationally criticized until their ban was overturned.

The California bill has yet to take affect. It is probable that the sales portion of that bill will be challenged in court as a restriction of interstate commerce or pre-emption of the Federal Meat and Poultry Act.

From the Chicago Tribune:

**May 14, 2008**  
**City Council reverses foie gras ban**

Posted by Dan Mihalopoulos at 2:05 p.m.

With Mayor Richard Daley running the vote, the Chicago City Council on Wednesday repealed its controversial ban on foie gras.

Over the shouted objections of Ald. Joe Moore (49th), the ban's sponsor, the council used a parliamentary manuever to put the ordinance on the floor for a vote.

The council voted 37-6 to repeal the two-year-old ban, which critics argued had made Chicago--and the City Council--a national laughingstock.

Ald. Thomas Tunney (44th), a restaurant owner, forced the vote on the measure that prohibits restaurants in the city from serving the delicacy made from the engorged livers of ducks or geese.

Testimony OPPOSING SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee  
Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

Sohnnie Best  
PO Box 551  
Ferndale, NY 12734

Edible Hudson Valley, Winter Edition 2010  
<http://www.ediblecommunities.com/hudsonvalley/winter-2010/food-for-thought.htm>

## FOOD FOR THOUGHT



taboo & delicacy  
*The Ethics and Ethos of Foie Gras*  
by lisa m. dellwo & photography by jennifer may

I love to eat foie gras. So much so that once, at Four Square restaurant in Durham, NC, I went a little crazy and ordered a second round of foie gras instead of dessert.

So when I was asked to write about foie gras for Edible Hudson Valley, I initially demurred. "I like foie gras," I told my editor, knowing that he would want me to explore the animal welfare issues that make the delicacy such a controversial food choice.

When he explained that liking foie gras didn't necessarily disqualify me from writing the piece, I still resisted. Frankly,

I wasn't sure I had the stomach for what I'd find out.

Which made me feel small. Which meant I had to take the assignment.

For the uninitiated, foie gras—literally “fat liver” in French—is produced when ducks or geese are fed through a funnel in a process called gavage, or force-feeding. The process, which dates back to ancient Egypt and which artificially mimics the dietary habits of migratory geese, produces an oversized liver that is less dense and gamy and more buttery and delicate than a typical liver. Foie gras is typically used to make terrines, served cold, or it is sliced, seared over high heat and often served with fruit-based accompaniments that complement the liver's flavor and texture.

It's rich, delicious and expensive—a cholesterol extravaganza that I'd normally limit myself to once or twice a year (the temporary insanity of that dessert episode notwithstanding).

It is also a gastronomic hot potato. Not only animal rights activists but also garden-variety carnivores are repelled by the concept of force-fed ducks. Some cities and states have explored banning the sale or production of foie gras, largely because of the apparent cruelty of the gavage process. So before I even began researching this article, I became familiar with “the look”—the one friends would give me when I told them about the assignment. “The look” was usually accompanied by “You're going to be against it, right?”

That's exactly what I needed to find out. I had a pile of research to read, but I also had the advantage of proximity: one of the nation's four foie gras producers is a mere two hours' drive away from me. I e-mailed Hudson Valley Foie Gras, knowing from my reading that the company allowed media to tour the facility, but expecting to be put off for days. Instead, less than 48 hours after my initial contact, operations manager Marcus Henley greeted me as I pulled into the 160-acre farm in Sullivan County.

Henley is a longtime poultry farmer whose soft Arkansas accent has survived years of working in the Northeast. He has the wary look and guarded speech of someone who has verbally fenced with opponents. I'd given him little reason to surmise whether I was pro, con or neutral. And yet, he was willing to show me every stage of production, including gavage and slaughter. “We have an open farm,” he maintained.

We had timed my visit to coincide with the afternoon feeding of the ducks but—at my choice—not the morning slaughter. As Henley told me later, “Force feeding is the point of coming here.”

It was definitely the point, but we wouldn't go there right away. First, he walked me into a meager office suite adjoining the slaughter facility, which was being sanitized after the morning's activities. The wood-paneled hallway was covered with framed menus from top restaurants, many of them signed by the chefs. Presumably they all featured foie gras.

There, in a cardboard box, were some duckling youngsters: 50 newborn Moulard ducks, yellow, fluffy and adorable, who had been hatched at a neighboring farm owned by the company. They are “sexed” (separated by gender) soon after hatching, and the females, who apparently do not produce wonderful foie gras, are sent to farmers in Trinidad, where the strong flavor of the Moulard hybrid is appreciated. (Some foie gras farms euthanize the female ducks soon after birth—this one does not.)

The youngest ducks are housed together in massive barns with large windows to let in the sunlight. When Henley arrived at the farm in 2001, they were kept outside in paddocks. He tried them in open fields so that they would be true free-range birds, but he found it difficult to control predation and sanitary conditions. So the ducks are in facilities that can be thoroughly sanitized between production cycles, and the loss to predators like hawks and weasels is minimized.

In one barn housing older birds that were still eating a normal diet, Henley demonstrated by walking among them that the ducks develop an aversion to humans. It was clear from the way they massed away from him that this was true. It was also pretty clear that he was carefully preparing me for what I might see later.

Finally, we reached the force-feeding barn, to which the birds are transferred at about 12 weeks old. After adjusting my eyes to the dim light in this chilly barn, I saw rows of knee-high enclosures, each about the size of a restaurant booth, and each with about 10 mature ducks within. Like all of the other barns, it smelled funky—about like any other

barnyard I'd visited, but not nauseating or ammoniac, which would have meant sanitary conditions weren't up to par.

Throughout the tour, Henley had peppered the conversation with bits of duck lore and anatomical explanations. For instance, ducks in the wild need to find and consume food quickly and then get back under cover, away from predators. So they have a crop at the base of their necks, a pouch that can hold up to a liter of food to be digested later. For instance, the esophagus lining of a duck is more hardened than that of a human, so that it can withstand the swallowing of a whole fish. For instance, the entrance to a duck's trachea is not shared with the esophagus, so the funnel is not cutting off the duck's airway.

The message was clear: ducks are different physiologically from humans, and I shouldn't anthropomorphize when I see the gavage: I shouldn't imagine that they can't breathe, that their throats are being torn up and that they're being fed more than they can handle. Those are all concerns that are expressed by almost anyone with an imagination who has heard about gavage.

I was ready. Apprehensive, but ready.

We walked about halfway up an aisle to a pen where a young woman was perched on a low stool. She nodded a greeting and then firmly scooped up one duck and planted it between her knees. With one hand, she positioned a funnel into the duck's long throat; with the other, she felt the crop at the base of the neck. If it was full, it meant the duck hadn't digested its previous meal and would not be fed this time. Then she took a measure of dry grain from a bucket and dropped it into the funnel, where it entered the duck's crop with an assist from a small electric-powered auger that keeps the funnel from clogging. She pulled the funnel out, released the duck to the other side of the pen, and reached for the next duck.

"Is that it?" I thought. It was pretty anticlimactic. We watched a few more ducks being fed, and here's what I noticed: The ducks were handled firmly and matter-of-factly. It wasn't the kind of gentleness with which you'd treat a pet, but it wasn't overtly rough or violent. Force wasn't involved, in either the capture or the feeding. Some of the ducks flapped around and squawked a bit before or after being fed, for a few seconds. None of them vomited. Nor did any of them go running up to the feeder asking for seconds.

We went further down the aisle, where Henley said we'd see ducks who were at the end of the process. Typically at Hudson Valley Foie Gras, that point arrives at 21 days. It used to be 28 days, but the cycle was reduced at the advice of an animal welfare specialist concerned about the impact of the longer period on the duck's mobility and foot health. Stopping at another feeding station, Henley pointed out that these ducks were significantly bigger.

"Veinte días?" he asked the feeder.

"Veinte," she responded.

These ducks had been force-fed for 20 days. At that stage, it is critically important for the worker to feel the duck's crop; any who have stopped digesting food are taken for slaughter, even if they haven't spent the full 21 days in gavage. The 20-day ducks were bigger and somewhat grimmer—they are washed several times during the process but not during the last 10 days. Their reaction to the gavage was about the same as that of the younger ducks—they didn't come running to be fed, but they didn't appear to fear it either.

The last thing I saw was birds on their first day of gavage. This is what Henley had been preparing me for when he talked of the aversion adult ducks develop to humans. He warned me that it is on the first day that the ducks experience the most stress, because they have not been handled by humans.

We watched. These ducks may have seemed a bit more flustered, but not much.

I drove away from the farm feeling pretty comfortable with what I'd seen. These were farm animals, no doubt—not someone's pets or hobby ducks. But I'm not an animal welfare specialist. So I called one. Dr. Temple Grandin, the noted author of *Animals Make Us Human*, and whose work in this field has made her the go-to person for people with questions like mine.

Grandin was surprisingly accessible, and listened patiently while I described what I'd seen a few days earlier. "It

wasn't upsetting," I told her. "But I'm not an expert."

That was all right, she told me. "How the public would react is part of the equation," she said. It's the wedding guest philosophy, or the airplane approach, she explained: If you took 10 people out of a wedding reception or off an airplane at La Guardia—in other words, a randomly selected population—and showed them a farming operation, it's a good test of whether it's cruel. She takes regular people to cattle slaughter operations for the purpose of seeing their reaction. "If it makes them puke," then you have a problem, she said.

Moreover, it was acceptable to her that I'd been given the tour in a relatively calculated fashion, with a series of benign visits leading up to the gavage. She does the same with her cattle slaughter tours, preparing people for what they're going to see.

At that point, I was feeling pretty comfortable with foie gras.

But not so fast.

Grandin told me that she will not eat foie gras, even though she is a meat eater. She has sufficient reservations about the process, and whether the 21-day gavage "pushes the biology" of the duck—that is, whether it is inducing a metabolic disorder and whether there is a large die-off of ducks toward the end of their lives.

According to Henley, the death rate of ducks at the farm is about five percent, about the same as you'd find in a commercial chicken operation, although the chickens are slaughtered at just seven weeks.

The question of whether the foie gras liver is diseased is one of the tenets upon which the animal welfare groups pin their objections to the product. A news article in the Journal of the American Veterinary Medical Association described a site visit by several veterinarians to Hudson Valley Foie Gras. As a result of the site visit, the association declined to pass two pending resolutions opposing foie gras productions. (The AVMA is one of a long list of organizations and government bodies who declined to enact foie gras bans after sending representatives to visit Hudson Valley Foie Gras.) However, one of the visiting veterinarians, although he thought the birds were well cared for, said that the process induced liver disease.

Ugh. Liver disease. But like every issue surrounding foie gras, it's not that simple. For every doctor who says the foie gras is essentially a diseased liver, you can probably find two others who say it is not. Henley showed me a letter from Stephen H. Caldwell, MD, a liver specialist at the University of Virginia who had examined fatty duck liver at 18 days and wrote, "There is no disease." Storing fat in the liver and thereby enlarging it, he pointed out, is an adaptive mechanism of birds preparing for long migrations.

That mechanism, in fact, is the basis for a fascinating new development in the world of foie gras. In Spain, a farmer named Eduardo Sousa has come up with what the BBC called "the holy grail of foie gras"—fatty liver produced without force feeding. His approach is to take advantage of the natural habit of wild geese (he uses geese, not ducks) to stuff themselves in advance of migration, storing lipids in ever-growing livers much as the force-fed ducks do. His product has produced a certain level of controversy—winning an award for excellent foie gras from a French culinary organization while being termed not foie gras by some gastronomes. But it is generating excitement from chefs and others who want to enjoy gavage-free foie gras. Perhaps one day in the Hudson Valley, we will have that opportunity. As Time magazine reported this summer, chef Dan Barber of Westchester's Blue Hill at Stone Barns has asked the resident farmers at Stone Barns to experiment with Sousa's techniques. The much anticipated results of this experiment are still in the waiting.

The title of the Time article was "Can Ethical Foie Gras Happen in America?" (August 12, 2009), which implies that it isn't happening in this country at all. I don't think that's true. I watched ducks being treated with care throughout my visit to Hudson Valley Foie

Gras. They are force-feeding 12,000 ducks at a time (a number that astounded me—a lot of people are eating foie gras and the other products like duck leg confit produced at the farm), and I met a lot of those ducks. If what I saw was an elaborate front for a crueler shadow operation, they were spending an absurd amount of time and money on putting on a show.

In addition to talking to Temple Grandin, I had a conversation with Erika Voogd, an animal welfare specialist who has consulted with Hudson Valley Foie Gras over the past several years. It was on her recommendation that the force-feeding was reduced from 28 to 21 days. She also made recommendations regarding “humane harvest”—her term for slaughter—that she says the farm has implemented. During each of her visits, including an unannounced one last summer, she was convinced that an operation that appeared in general to be humane was becoming more and more so. “If you’re going to do this,” she said, “They’ve tried hard to put in place a system that’s as noninvasive as possible.”

If you’re going to do this. It comes down to that. In one of my many recent conversations with friends about whether foie gras production was cruel, one of them finally said, “But foie gras is unnecessary.” Of course it is. It’s unnecessary in the way that fine Bordeaux is, or even bacon and eggs for breakfast. We don’t need it to survive. But if you believe that we join together at the table for pleasure as well as sustenance, then who defines what is unnecessary? It’s truly an individual choice.

Just before I sat down to write this article, I watched a video on YouTube that has been used by animal welfare groups who oppose foie gras. It was a sort of snuff film that I’d read about in Mark Caro’s sensible book *The Foie Gras Wars* (which I recommend if you want to read more deeply into this subject). It had been shot, presumably with a hidden camera, by a worker at a Canadian foie gras facility. The mistreatment of ducks as shown on that video was repugnant, and I can understand why someone watching it would oppose foie gras.

But what was on that video bore no resemblance to what I saw at Hudson Valley Foie Gras. Obviously, you could argue that my four-hour visit wasn’t long enough to uncover abuse. But the company has made a point of opening its doors to visitors—from the media, from activist groups, from restaurant kitchens, from veterinary associations, from the public. As chef John Novi of Depuy Canal House told me, if the operations at Hudson Valley Foie Gras were inhumane, “They would have been exposed after all these years.”

About halfway through the reporting for this article, I told my editor that the ethical issue was a non-story as far as I was concerned. I wanted to write about the food. I visited the Culinary Institute of America, where an international competition of young chefs featured foie gras from the Hudson Valley. I talked about different preparations with a couple of chefs—including Novi from Depuy Canal House, who hasn’t eaten foie gras in years for health reasons but who always has it on his menu, and Shane Ingram, from the restaurant in Durham where I ate foie gras for dessert. He’d visited Sonoma County Foie Gras years ago and felt comfortable with what he saw. That operation will be effectively out of business in a few years when California’s 2012 ban on foie gras production takes place.

Moving through the evolution of this story, I became convinced that the ethical issue was, after all, the story. If you don’t eat meat, fine. If you don’t want to eat liver (Dad!), fine. If you object to foie gras on humanitarian grounds, you should know that the sensationalist charges by activists do not always play out in reality. Educate yourself about the process. (Once again, I recommend Caro’s *The Foie Gras Wars*). You may still find that you’re uncomfortable with the product.

If you do like foie gras and want to continue eating it, you have a responsibility to know exactly how it comes to your table, and you should know that some farms outside of the country are not nearly as attentive to the animals’ well-being as the farm I observed. (Temple Grandin told me that if foie gras production were to be banned here or in the European Union, it would probably move to Eastern Europe, where “I can assure you [conditions] will be horrible.”)

It comes back to eating locally, knowing your farmer and demanding transparency about sourcing from restaurateurs. I can’t report to you about conditions at other farms, but my own observations and my conversations with animal welfare specialists leave me satisfied that the ducks at Hudson Valley Foie Gras are treated as ethically as possible, given their fate.



Testimony for SR14/SCK36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

Nicole Dertinger  
PO Box 128  
Livingston Manor, NY 12758

I oppose SR14/SCR36. I have personally observed foie gras farming and processing. This resolution implies some foie gras farming is not humane and does not define humane. From my observations, foie gras farming is as humane as any other animal agriculture.

While not specifically discussed in the resolution, I have seen foie gras described as a "diseased" liver.

I am providing the introduction and conclusion of an extensive scientific study that concludes the liver enlargement is a normal process and not a disease. Also attached is the opinion of an internationally-known liver researcher who has examined foie gras livers and again concludes this is a normal, not pathological, process.

Nicole Dertinger

**Contribution to the Study of the Physiology of Ducks during Force-feeding: Study of Hepatic Steatosis**  
Bull. Acad. Vet. France-2006 Tome 159-No. 1.

By Genevieve BENARD<sup>(1)</sup>, Toussaint BENGONE<sup>(1)</sup>, Dieter FREHN<sup>(2)</sup>,  
Suzanne DURAND<sup>(2)</sup>, Charles LABIE<sup>(3)</sup>, Patrick BENARD<sup>(2)</sup>,  
(Report presented on November 24, 2005)

**SUMMARY:**

The objective of this project was to study the morphological and functional changes in force-fed ducks (*Carina moschata* x *Anas platyrhynchos*), subjected to three cycles of two weeks of force-feeding followed by four weeks of alimentary rest.

It is proven that following a period of force-feeding, the hepatomegaly obtained is expressed by a decrease in the clearance capacity. If these animals have free access to food, the entire morphological, chemical and biochemical parameters, as well as the BSP test parameters, are in the same order of size as those measurements of the control animals.

The animals tolerate three consecutive cycles of force-feeding/rest well, since they do not present any signs of pathological manifestation and since the entirety of the parameters measured or calculated are not statistically different from those observed or measured from the control animals of the same age. Also, when the force-feeding is conducted following professional standards, under a artisan's working conditions, the steatosis induced is reversible; therefore it is possible, on the ethical scale, to have acceptable defining criteria for the conditions of welfare of the animals being bred.

Keywords: duck, force-feeding, foie gras, hepatic function, bromosulphophthalein (BSP), welfare

• Introduction

A very ancient practice, the main goal of the force-feeding of birds was obtaining animals whose flesh was infiltrated with fat; it had evolved toward the middle of the 19<sup>th</sup> century toward the production of foie gras whose gastronomic merits were praised by the Romans and to which references have been found starting from the 15<sup>th</sup> century.

The evolution of society's awareness, particularly on the subject of animal welfare and protection, has led to the establishment of rules in the form of a European directive which, in its main lines, bans the force-feeding of animals. The section entitled "animal welfare" of the Committee of Veterinary Science has performed a review of the scientific data available, in relation to the force-feeding of web-footed creatures and their welfare (X, 1996). Based on this review, the permanent committee of the European convention for the protection of animals on ranches has sent out a plan of recommendations concerning the Barbary ducks and the hybrids of Barbary ducks and the domestic ducks (PERMANENT COMMITTEE, 1999). The text adopted by the permanent committee on June 22, 1999 has provided a supplementary plan, article 24, which stipulates that "the countries authorizing the production of foie gras must encourage studies bearing on the aspects of welfare and research of alternative methods not involving forced feeding. Until new scientific results are obtained on alternative methods and their welfare aspects, the production of foie gras must only be practiced where it already exists, and this only following the standards provided by the national legislation" (X, 1998).

In this context, we have taken the initiative of an experimental program aimed at stating, on the biological plane, the characteristics of hepatocytes at the time of force-feeding, in view of obtaining foie gras.

• **CONCLUSION**

The act of subjecting the ducks to three cycles of 2 weeks of force-feeding, then 4 weeks of return to free feeding, has allowed us to show that under these conditions, the animals do not die and do not show any clinical signs of pathological problems. The hepatic steatosis through force-feeding, reversible is similar to the physiological steatosis observed with birds at the time of adaptation to certain stages of life, such as the start of egg-laying and migrations (PILO and GEORGE, 1983). Also, one can conclude that force-feeding, when it is conducted following the professional artisan standardized criteria, it does not cause any suffering; consequently, such conditions allow us to ensure acceptable conditions of welfare of waterfowl.

The DIGESTIVE HEALTH CENTER of EXCELLENCE  
DIVISION of GASTROENTEROLOGY and HEPATOLOGY

Marcus Henley  
HVFG, LLC  
Attn: Marcus  
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January 26, 2008

Carl Uerg, M.D.  
Interim Chief

Steven Cohn, M.D., Ph.D.  
Interim Director, Digestive  
Health Center of Excellence

re: Fatty Liver

Dear Mr. Henley

Abdullah Al-Ozaimi, M.D.  
Carl K. Argo, M.D.  
Brian W. Behm, M.D.  
Stephen J. Dickson, M.D.  
Stephen H. Caldwell, M.D.  
Fabio Cominelli, M.D., Ph.D.  
Sheila E. Crowe, M.D.  
Peter B. Ernst, D.V.M., Ph.D.  
Meredith Gross, M.S.  
Michel Kahalch, M.D.  
Dikler Makola, M.D., Ph.D.  
Patrick G. Nonhup, M.D.  
David A. Peura, M.D.  
Theresa T. Pizarro, Ph.D.  
Steven M. Powell, M.D.  
Brian K. Reuter, Ph.D.  
James K. Roche, M.D.  
William G. Ross, M.A.  
Vanesa M. Shami, M.D.  
Aida Vidrich, Ph.D.  
Paul Yeaton, M.D.  
Andrew Wang, M.D.

I am writing in response to your inquiry regarding the nature of fatty liver in palmipedes such as geese and ducks. I have been actively researching fatty liver in humans and in animals for the past 15-20 years, and I am an internationally known expert on the subject. I have published many of my studies in highly ranked and peer-reviewed journals, and I have been invited to speak on this topic at conferences worldwide. Although my work centers on humans, I have personally studied fatty liver in palmipedes and am very qualified to address your inquiry. I have attached my CV for your review.

First, it should be noted that cyclical fatty liver is commonly observed in nature. Thus, it can hardly be called a disease state in and of itself. It is a normal ability although it serves a purpose and it is not evenly distributed among species. It has been observed in rutting deer and certain non-hibernating cold weather mammals. The ability to store fat in the liver can be considered as an adaptive mechanism to feast and famine conditions. In palmipedes, it appears to be a natural pre-migration process similar to concepts inherent to the thrifty genome hypothesis of energy management. In other words, prior to long migrations, the animal turns on certain pathways which facilitate storage of fat for energy needs – the liver is a crucial depot for this process. We have hypothesized that the ethnic variation noted in human fatty liver results from similar eons old adaptive processes.

The ancient practice (millennia old – see below) of foie gras farming takes advantage of this natural cycle by feeding excessive carbohydrates to the geese or ducks. Thus certain geese have this ability and certain others with presumably less migratory patterns do not.

I have personally examined the histology of fatty duck liver at 12 days and 18 days of carbohydrate loading by both standard light microscopy and electron microscopy. There is no 'disease'. The liver in this situation contains abundant triglyceride stores but the histology is consistent with simple steatosis (fatty liver) indicating long term stability, reversibility and an absence of NASH or non-alcoholic steatohepatitis (evidence of cell injury). The latter condition, NASH or nonalcoholic steatohepatitis, is in humans associated with a risk for cirrhosis and shortened lifespan. However, the former, simple steatosis, as seen in the palmipedes, is not. This course has been recently confirmed in human natural

history studies showing that simple steatosis (or steatosis without fibrosis or cellular ballooning, precursors to cirrhosis) is associated with longevity (*Ekstedt et al Hepatology 2008;44:885*). This severe pattern is not seen in the palmipedes. Thus simple steatosis in palmipedes is more characteristic of normal longevity.

Is fatty liver in and of itself a disease state? As noted above, human data indicates that simple steatosis is stable, associated with normal longevity and not associated with progression to cirrhosis. Since the word 'disease' implies some sort of apparent shortening of life or obvious dysfunction, I would have to answer 'no' - it is not a disease state. Is there impairment? I have seen the carbohydrate loaded ducks at 12 and 18 days and I can say from personal observation that no impairment was evident to me. I am not a veterinarian but I am a very experienced physician and I can say with confidence that I could not detect any impairment. Aside from twice per day tube feeding which lasted all of 1 minute each, the animals were running around in an open pen.

Energy management involves the triad of metabolic cross talk between the liver, skeletal muscle and adipose tissue. These three key organs are integrated through the activity of pro- and anti-glycemic hormones. It should be noted that prized beef such as Kobi and Angus is 'marbled' meat indicating an increased fat level that results from changes in their dietary intake and regulatory hormones aimed at increasing their muscle fat. These common sources of beef are obviously not considered diseased. I have attached references and an abstract (see below) regarding the effects of diet on these common sources of beef and the effects of diet on muscle fat and mitochondria.

The idea that fatty liver in the palmipede constitutes a diseased state strikes me as a quasi-religious belief rather than a scientific fact. One might also ban marbled meats such as Kobi or Angus beef, bacon and even cod liver oil which also derives from the liver's well known ability to store fat. The health effects of consuming this traditional and ancient type of food is no better or worse than that associated with eating any sort of fatty meat.

I hope these comments are helpful. I will be glad to speak to anyone who would like to present a contrasting opinion. Please see also the comment below.

Best regards,

Stephen Caldwell, MD  
Director of Hepatology  
University of Virginia  
Charlottesville, VA

PS: As you know, perhaps better than I, foie gras farming is thousands of years old, dating back to ancient Egypt. It is of interest that the actual word for 'liver' in Latin-based languages (fegato, figado, higado) and ancient Greek (sykoti) derive from the Roman and Greek terms for fattened liver which results from feeding animals an over abundance of figs (carbohydrate). Below, I have attached an excerpt from a recent essay:

Belying the long history of foie gras in human culture, both the Latin term for liver '*ficatum*' and the lay Greek term '*sykoti*' are derived from the name for fattened animal livers, *lecur ficatum* in Latin and *hepar*

*sykoton* in Greek. Both phrases describe animal liver fattened with figs ('*fico*' in Latin and '*syko*' in Greek) which imparted an especially popular flavor to the liver. The dish was so popular that the adjective or actually the past participle (*ficatum* or *sykoton*) eventually evolved into a noun – the Greek adjective becoming a common term for 'liver' – *sykoti* in Greek- and the Latin term which became the root for 'fegato' in Italian, 'figado' in Portuguese and 'higado' in Spanish.

#### References:

1. please see *Ekstedt et al Hepatology 2006;44:865* and my attached CV for my publications
2. **Juria C et al Adipocyte fatty acid-binding protein and mitochondrial enzyme activities in muscles as relevant indicators of marbling in cattle. *J Anim Sci* 2007 Oct;85(10):2660-9.**

Marbling is an important criterion for beef quality grading in many countries. The purpose of the current study was to utilize the natural genetic variation to identify major metabolic indicators of marbling in cattle differing in genotypes. Rectus abdominis (RA, oxidative), semitendinosus (glycolytic), and longissimus thoracis (LT, oxido-glycolytic) muscles were taken from steers of different genotypes that expressed high [Angus, n = 16; and crossbred (Angus x Japanese Black), n = 10] or low (Limousin, n = 12) levels of marbling in their meat. Muscles from Angus and crossbred steers were characterized, as expected, by a greater triacylglycerol (TAG) content ( $P < 0.001$ ) and also by greater protein contents of fatty acid-binding protein specific for heart and muscles (H-FABP;  $P < 0.001$  for RA and  $P < 0.05$  for LT muscle) or for adipocytes (A-FABP;  $P < 0.001$  for RA and LT muscles). Moreover, oxidative enzyme activities (beta-hydroxyacyl-CoA dehydrogenase, citrate synthase, isocitrate dehydrogenase, cytochrome-c oxidase) were greater ( $P < 0.01$  to  $0.001$ ) in the 3 muscles studied, whereas glycolytic enzyme activities (phosphofructokinase and lactate dehydrogenase) were lower ( $P < 0.001$ ) in RA muscle in Angus and crossbred steers compared with Limousin steers. Significant correlations were observed between TAG content and H- and A-FABP protein contents, and oxidative ( $r > \text{or} = +0.55$ ,  $P < 0.001$ ) or glycolytic enzyme activities ( $r > \text{or} = -0.47$ ,  $P < 0.001$ ), when the 3 genotypes and muscles studied were considered as a whole. In addition, A-FABP protein content and some oxidative enzyme activities were significantly correlated with TAG content independently of the genotype and muscle effects. In conclusion, A-FABP protein content, as well as oxidative enzyme activities, may be used as indicators of the ability of steers from extreme genotypes to deposit intramuscular fat.

3. **Gill RK et al. Impact of beef cattle diets containing corn or sorghum distillers grains on beef color, fatty acid profiles, and sensory attributes. *J Anim Sci* 2008 Jan 11**
4. **Nelson ML et al. Effects of supplemental fat on growth performance and quality of beef from steers fed corn finishing diets. *J Anim Sci* 2008 Jan 11**

Testimony OPPOSING SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

Dotty Moylan  
80 Brooks Road  
Ferndale, NY 12734

The following article is a comprehensive discussion of both sides of the issue and a report of a visit to a foie gras farm.

Dotty Moylan

The Village Voice, 2/18/2009  
<http://www.villagevoice.com/2009-02-18/restaurants/is-foie-gras-torture>

Restaurants

Is Foie Gras Torture?

Comments (118) By Sarah DiGregorio *Wednesday, Feb 18 2009*

It's very hard to watch the video about foie gras from the People for the Ethical Treatment of Animals and not conclude that you should lay off fatty liver.

You're shown a disheveled duck squeezed into a cage so small that the bird can't open its wings. Disturbingly, it rocks back and forth. You then see an enormous barn full of birds, all of them immobilized in tiny cages. There are graphic shots of birds' festering open sores with rats nibbling at them, some that are dying slowly, and some with holes punched through their necks. We learn that foie gras production has been banned in the United Kingdom, Israel, and Switzerland.

The Humane Society and the ASPCA have also joined PETA to oppose foie gras. They object to the force-feeding process, called "gavage," which entails putting a metal tube down a duck's throat to deliver a large amount of corn-based food that causes the liver to enlarge. The process, animal rights groups say, causes trauma to the duck's esophagus and beak. Also, they say, the enlargement of the liver; from six to 10 times the normal size; causes the ducks to become deathly ill, struggle to walk and breathe, and vomit up undigested food. At the website of the humane group Farm Sanctuary, a photograph of a healthy, fluffy white duck rescued from a foie gras farm is contrasted with a shot of two ducks in tiny cages, both covered with their own yellow vomit.

"I am disturbed by the rough handling that creates myriad lesions; fractured limbs and infections of their feet," says Dr. Holly Cheever, vice president of the New York Humane Society, a veterinarian, and an occasional consultant to PETA. "Pneumonia and esophageal scarring, fungal and bacterial infections, and, in rare cases, the rupture of the liver from excess pressure on a badly swollen organ-not to mention the semi-comatose and seizing states I have seen in the end stages as the liver fails and the brain can no longer function . . . yet, the feeder will grab a seizing or semi-comatose bird and force the tube down to continue the process of liver engorgement. Surely you do not need a veterinary affidavit to label this as cruel?" Cheever says that the esophagi are often "blown open" and that the fattened liver becomes profoundly diseased, which causes the birds to die a slow death, beset with seizures and unable to walk.

Groups that oppose the production of foie gras have pushed for city and state bans on the product, sometimes with success, as in California, and sometimes with temporary success, as in Chicago. Meanwhile, various groups continue to hold demonstrations outside restaurants that serve the product, and the Humane Society has brought lawsuits against a local farm.

After watching the gruesome images, it's not hard to understand the legislative concern. No one wants tortured ducks on their watch. After all, we adore ducks-Daffy, Donald, even the Aflac duck-because we find them funny and appealing, much more so than chickens or turkeys.

However, in some cases, legislators have reversed course. In 2007, New York State Assemblyman Michael Benjamin withdrew his name from a proposed bill banning foie gras production in the state after he visited the biggest foie gras farm in the country, Hudson Valley Foie Gras.

What did he see there? Fortunately, Hudson Valley is only about two hours from the city. I figured the only way to know for sure whether foie gras equals torture was to go see it produced for myself. I called a contact at the gourmet food company D'Artagnan, which works closely with Hudson Valley, and asked if I could look around. I'd want to see the force-feeding. And the slaughter. And bring a photographer.

"No problem," came the reply.

In the United States, foie gras production is tiny compared to other animal husbandry. There are four American foie gras farms, and all raise ducks rather than geese, selling not only livers but also breast and leg meat, sausages made with scraps, and down from the feathers. Hudson Valley offers duck testicles and duck tongues, too.

And although Hudson Valley is the biggest foie gras producer in the country, processing 4,000 to 6,000 ducks a week, it raises birds by the traditional model, instead of the industrial one. That means that everything—from the egg hatching to the 21-day force-feeding period and the slaughter—happens on the same farm, tended to by the same workers. So I'd be able to see it all.

When I told Cheever that I was visiting Hudson Valley, she said that I'd be witnessing an elaborate cover-up. "With 150 people living on-site, they can cherry-pick out the disastrously sick ducks," she said. She also didn't believe that the farm force-feeds for only 21 days before slaughtering the ducks. "By the end of the third to fourth weeks, their breathing is strained and their limbs may be lame from infection and injury or fractures, but YOU will not see those birds," she wrote to me in an e-mail.

Hudson Valley Foie Gras is not actually in the Hudson Valley, but in a sparsely populated, rather desolate town called Ferndale in the Catskills region. First stop was the home of Marcus Henley, the farm manager at Hudson Valley, who lives with his wife, Sohnnie (pronounced "Shaun-ie"), on 12 acres, with a black cat, a canary, and some koi. Both are from Arkansas. Henley studied science in college, served in the Army, and then started managing poultry farms in 1983. He came to Hudson Valley in 2001.

On their kitchen table, they'd laid out a spread of products from the farm. There was duck confit, smoked duck breast, deviled duck eggs, duck prosciutto, torchon of foie gras, and foie gras butter—a heart-stopping concoction of rendered foie gras fat and black truffles. The Henleys are 95 percent vegetarian, for health reasons, so this meal was unusual for them.

Henley shrugged when I asked him about the first time he had tried the product. "A boy from Arkansas doesn't get a lot of chance to eat foie gras," he said. I told him that I'd spoken with Cheever, and that she insisted I would not be allowed to see the ducks in the later stages of force-feeding and that the sick ducks would have been removed so I couldn't see them. He laughed. "It's not necessary to do that," he said. "Anyone can come anytime, unannounced. But she says we lie, that we're hiding a horror chamber. We have national-level vets come visit—we have journalists and chefs. How am I going to trick these people?"

Henley assured me that the next morning, when I visited the farm, I'd be able to see what was behind every door. "And there is every possibility that, at some point, we will see a dead duck," he cautioned. The farm has a mortality rate of about 5 percent (from when they're hatched to when they reach 15 weeks, which is when they're slaughtered), so some animals do die along the way—as they do at every farm.

I'm no bird expert, so that night at the hotel, I made a list of the criteria that Dr. Temple Grandin had given me in a phone interview. Grandin is a universally respected animal-welfare expert whose opinions are esteemed by groups as radically far apart as McDonald's and PETA. Grandin cautioned that she hadn't been to a foie gras farm herself, but she *would* say that "ducks and geese will do a certain amount of gorging—that's natural." She explained that the birds prepare for migration by storing fat in their livers and beneath their skin. "An enlarged liver is not necessarily sick, but it's a matter of how far you push it. Are you overloading the birds' biology to the point where it falls apart? Is the duck so big and distorted that it can hardly walk?" She mentioned that birds do not have a gag reflex as humans do, but that the handlers must be careful not to hurt the birds' esophagi with the feeding tube.

Check for bright eyes, clean feathers, foot conditions, and the level of the smell of ammonia in the barn, she said. The birds won't be hungry, so they wouldn't flock to the feeders, but I should watch to see if they tolerate the feeding or try to get away. And if they do show aversion, I should try to figure out if it's because they don't want to be handled or don't want to be fed.

Both Grandin and Cheever agreed that it was important that I see the ducks in the later stages of force-feeding—if any ducks were sick, it would be these. But Cheever was convinced that the farm wouldn't show me those birds.

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The next morning, I drove down the narrow road surrounded on either side with fields blanketed in snow and lit by a yellow moon about to set. The farm was at the end of the road, made up of long, low buildings constructed of lumber and corrugated steel. The structures looked out of date, having been built in the 1950s, but Izzy Yanay, the Israeli-born owner of the farm, said he's unable to put money into improvements until he's free from legal bills, the result of ongoing lawsuits from the Humane Society.

We met up with Henley and started to look around. The first thing I noticed was the lack of tiny cages. Hudson Valley raises its ducks in free-feeding barns until they're 12 weeks old. After that, the birds are moved to the force-feeding barns, but

instead of being put into individual cages, they're housed in relatively spacious, open-topped group pens about the size of an office cubicle. In fact, none of the four foie gras farms in the United States currently uses the individual cages that have shown up in industrial farms in Canada and France. Hudson Valley's products are certified "cage-free."

Henley then took me to watch the oldest ducks get loaded into a rolling cart bound for the slaughter room. They waddled to the front of their pens and regarded us curiously. The birds that finished their feeding regime yesterday were the ones being loaded up for the big goodbye, while the others, who were on day 21 that day, were being fed.

The room is lined with four rows of pens that run lengthwise down the barn. There were 11 ducks in each four-by-six-foot pen, which are raised about a foot off the ground; wire mesh forms the floors of the pens, so that duck waste can fall through it into the channel beneath. The place smelled funky, and faintly of ammonia, but not overwhelmingly so. So far, the sights could not have been more different from the horrifying images I'd seen on the Internet.

Henley said that he'd been making some changes on the farm with the help of animal-welfare consultants, including Dr. Ericka Voogd (a colleague of Grandin's) and Dr. Tirath Sandhu, an avian scientist who is retired from the Cornell Veterinary School. One of the alterations could be found in the nurseries, our next stop.

This nursery held four-day-old chicks and smelled woody from the fluffy sawdust bedding covering the floor. The flock of yellow babies cheeped and toddled around the warm room. Until recently, the chicks lived on just one level of sawdust, but moisture from their drinking water would drip down into the bedding. At the prompting of the welfare consultants, the farm installed a wire-mesh ramp on one side of the room, leading up to a level wire-mesh floor, where the water nipples are now located. Moisture drips down through the mesh, and the bedding stays dry. Plus, said Henley, "it adds a level of complexity to their environment."

Henley then took us through a door into a similar room, which held nine-week-olds that looked nearly full-grown. The mass of feathers moved as one, scampering away from us as we entered the room. "You have to move slowly, or they'll stampede," Henley told us. We walked slowly out into the center of the room, and it was like parting the sea-but a sea of ducks.

Once the birds hit 12 weeks, they're moved from the growing areas-where they waddle around freely and have windows for natural light-to the group pens, where the 21-day force-feeding begins and the room is lit artificially. (It does seem like a step down in living arrangements.)

We headed back to the buildings where the feeding was taking place. A worker climbed into the pen with a stool and a wooden divider. (Each worker has a group of 320 to 350 ducks that he or she feeds every day during the 21-day regimen; workers whose ducks have low mortality rates and high-quality livers get bonuses.) A tube with a funnel at the top was strung from a wire above, and the worker slid it along into the pen she was about to work in. The birds clustered on one side of the pen, but didn't show nearly as much aversion to humans as the nine-week-olds we had just seen did-the older ducks seemed less alarmed by humans, which is hard to reconcile with if they were being tortured.

The woman sat on the stool, put the wooden divider in the middle of the pen, and reached for the first bird. She positioned the bird's body under her leg, eased the tube down the bird's throat, and poured a cupful of feed into the funnel above. A rotating auger spins in the funnel to make sure all of it goes down the pipe, but the food is delivered by gravity. The birds did not relish being grabbed, but the actual process with the tube didn't seem to bother them much. They sat with the tube down their throat for a very short period of time-about 10 to 15 seconds-without struggling or showing sign of distress. The whole process-pick up, position, feed, and release-took about 30 seconds. I watched the birds closely as they walked away from the feeding. Each waddled calmly away, looking unfazed: no breathing problems, no vomiting, and no trouble walking. Their feathers were fairly clean, and I didn't see any lesions on their feet or bodies.

But these ducks were only on their 12th day of force-feeding, so I asked to see the ducks on their 21st day again-this time, to pay more attention to the details of the feeding. We went back up to the area where we had started from. Some of the cages that were full when we saw them earlier were now half-empty, because some ducks actually go to slaughter earlier than the 22nd day. The feeder feels the base of each duck's esophagus (sometimes called a "pseudo-crop"), where feed is held that has yet to be digested. Birds that haven't digested the last feeding are marked with blue chalk and not fed. If they still haven't digested by the next feeding, they're not fed yet again and are marked with pink chalk and taken with the next batch to be slaughtered.

The birds on their 21st day of feeding appeared very much like the ones at 12 days, but were fatter and had dirtier feathers. The birds are bathed on the second and 10th days of feeding, but Henley said the farm was working with its animal-welfare consultants to find a way to keep the birds' feathers cleaner and thus prevent sores. These birds' reactions to the force-feeding were indistinguishable from those of the 12th-day birds. I looked for the signs that I'd been told would show me that the birds were desperately ill, but these birds, on their 21st day, were not having trouble walking or breathing, they weren't having seizures, and they weren't comatose.



I was at the farm for five hours, all told. I saw thousands of ducks, but not a drop of duck vomit. I didn't see an animal that was having a hard time breathing or walking, or a duck with a bloodied beak or blown-open esophagus. I did see one dead duck. And now I was going to see many more, as I went to the area where they are slaughtered.

Just before they are killed, the birds are hung upside-down (the most common poultry-slaughtering method) and hitched to a moving belt. A breast rub-installed at the suggestion of the animal-welfare consultants-stabilizes the upside-down birds and keeps them calm. Then they're knocked unconscious by a dip in electrified water, and, finally, a man in a yellow rubber suit uses a three-inch knife to make a deep cut in their necks. It all happens very quickly. A stainless-steel tub collects the crimson blood. It's not pleasant, but not as difficult to watch as you might think. And if I can't deal with it, I shouldn't be eating meat.

Soon afterward, I remembered to ask to see the esophagi removed from the slaughtered birds so I could check if they'd been damaged. I was taken past the workers slicing off the garnet breasts and legs and weighing cream-colored livers, and back into the slaughtering room. One worker was slicing off the feet, heads, and necks of the just-plucked ducks and placing those bits into a large garbage bin.

Rick Bishop, Hudson Valley's marketing director, plunged his bare hand into the bin and brought up a floppy, yellowish tube. It was stretchy, smooth, glossy, and thick. He turned part of it inside out, and I looked for abrasions, punctures, and bruises-anything that a layperson could identify as a sign that this esophagus had lived a tortured life. Nothing. I looked at several more esophagi plucked randomly from the bin, and all of them were pale pinkish-yellow and intact-no wounds, no blood, and no bruises or scrapes.

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After the inspection, I sat down with Yanay, the owner, in his office. It didn't take much to set him off-animal activists are driving him nuts.

"You say I'm torturing ducks? Well, let's go and see. I invite the whole world to come and see," he said, sounding upset.

So where are the terrible images coming from? Some are from industrial farms in France, where individual cages are common. But Yanay blames bad farm management, not foie gras production itself. "Rats eating ducks?" he said. "You have a rat problem!"

One form of good management, Yanay added, is having each worker responsible for a particular group of ducks. They can track mortality and injuries for each worker-and workers who don't measure up are fired.

Yanay said that his farm is under a microscope, and his legal costs this month were \$50,000. The Humane Society has hit the farm with several unsuccessful lawsuits. The latest one-which the New York Supreme Court dismissed, but is now in appeal-accuses the farm (and the New York State Department of Agriculture) of selling an adulterated food product, because, the plaintiffs say, the livers of force-fed ducks are diseased.

The notion that foie gras is diseased liver is often cited by opponents of the food. Cheever's e-mail to me described how, in the later stages of force-feeding, "air sac and lung volumes are compromised, and they begin to show metabolic illness from liver function impairment."

But Dr. Jaime Ruiz, director of Cornell's duck-research laboratory (and who was at pains to note that he did not support or oppose foie gras production) told me, "The farmers that I know here in New York and France handle the birds carefully, not feeding them above the physiological limits of the birds." He also said that he did not think that force-feeding, done correctly, would cause pain and that he does not consider an enlarged liver to be diseased.

I also called Dr. Sandhu, the retired avian scientist who consults with Hudson Valley Foie Gras on animal welfare. "I have been working with ducks all my life, for 30 years," he said. "[Foie gras] is not a disease. It has been shown by experiments that in birds with fatty livers, if you stop force-feeding, the liver comes back to a normal status." I asked him if the liver in foie gras birds was able to function. "Yes," he said. "It still functions normally and removes toxins. The bird is still standing; it is not sitting down. The weight of the liver is not causing the birds to collapse-they are walking and interacting with other birds."

Animal rights' groups often cite a 1998 report on foie gras from the European Commission's Scientific Committee on Animal Health and Animal Welfare. The 93-page report, though eventually concluding that "force-feeding, as currently practiced, is detrimental to the welfare of birds," is not exactly the slam dunk for animal rights' groups that I had been led to believe.

The report does not propose ending foie gras production, but instead puts forth recommendations for improving the way it's done. In fact, a part of the last section reads, "Since foie gras needs to be produced in order to satisfy the consumers' demand, it is important to produce it in conditions that are acceptable from the welfare viewpoint." The committee's

suggestions include making sure that the liver size isn't causing distress to the animal, properly training all persons in charge of the birds, and banning the use of small, individual cages.

Meanwhile, the debate is not a theoretical problem for Knife + Fork, a small restaurant on the Lower East Side. Chef and owner Damien Brassel serves foie gras from the Hudson Valley farm, and he's convinced that the product is humane. "They go out of their way to show everyone exactly how it's done," he says, and suggests that the protesters go see it for themselves. Instead, the protesters have been outside his restaurant on the weekends, chanting things like, "Damien Brassel! How many geese have you tortured today?" The other night, Brassel went out to offer them some foie gras, which did not amuse them. "I take it personally," he says. "They're standing out there in leather jackets and Ugg boots." But the protesters' efforts are actually causing Brassel to sell more foie gras—customers have been requesting it, and he's added it to his tasting menu.

For now, protesters haven't been showing up outside Brassel's apartment or threatening his customers. But, as Mark Caro recounts in his book *The Foie Gras Wars*, due out in March, these tactics have recently been used by activists in Philadelphia. In one case, the general manager of a restaurant recalled that a protester screamed at a customer, "You should die of cancer!" and another restaurateur recounted that protesters would yell, "We know where you live, and we're gonna get you!" Sometimes, the protesters would actually show up in the neighborhood, or a child would come home saying that someone told her that her father murders ducks.

Why are activists so devoted to this issue? Most of the organizations against foie gras also advocate vegetarianism or veganism. 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 necessarily equal abuse, though. But it's manipulation of a different sort that is at work in the videos I watched before my Hudson Valley visit. Those images are not representative of the reality at the nation's largest foie gras farm.

The fact that foie gras is delicious is nice, but it is also besides the point. If hanging puppies by their ears and cutting off their paws produced the most fantastic meat imaginable, I wouldn't eat it and neither would you. Just because we eat animals doesn't mean that we don't draw lines about the welfare of the animals we're going to eat. I support humanely raised (not penned) veal, and I buy cage-free eggs. I don't think it's OK to cut the fin off a shark and throw it back into the water. Personally, I would avoid foie gras from the producers in France and Canada that use individual cages. The fact that some industrial farms elsewhere are making foie gras in inhumane ways doesn't mean that all foie gras production is inhumane. You can buy humanely raised chicken, or you can buy chicken that's had a nasty, brutal life. The same goes for foie gras.

If I had seen with my own eyes that Hudson Valley produced foie gras by abusing ducks, this article would have turned out very differently. But that just wasn't the case.

## nishihara5 - Randy

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**From:** Talwar, Carrie [CTalwar@clicksquared.com]  
**Sent:** Monday, March 14, 2011 10:17 AM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** Measure SR14, SCR36 to be heard on March 15, 2011 at 2:45 p.m., Room 229

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

March 14, 2011

TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Carrie Talwar. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

In New York, New Jersey and Maryland, bills and resolutions similar to SR 14 and SCR 36 were introduced and abandoned. Restaurant associations, chefs, farmers and the public objected to being told what to eat by their government. In Chicago, where the city council passed a ban, it was repealed after two years of mockery by the national press. There was a swift backlash against each of these attempts to govern our plates, which included a rise in sales of foie gras, and increased public awareness of the facts of foie gras production.

These resolutions are the first attempts by government to decide what we can consume. Everyone should have a fair choice to decide what they want to eat and I believe that choice should be left up to the consumer.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Carrie Talwar  
3220 Allan Place  
Honolulu, HI 96817

Testimony for SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

Melissa Hutchens  
40 Nelshore Drive  
Monticello, NY

I am opposed to SR14 and SCR36, for two reasons.

First, it does not seem that the issue is being fairly considered. It seems that a lot of people have visited foie gras farms and come away satisfied that foie gras farming is OK. Only a couple of people from Hawaii visited a foie gras and actually investigated the claims of either the farmers or the animal rights people. The report of visits by the American Veterinary Medical Association is attached.

Second, the Hawaii resolution, and statements by supporters, are deceptive in saying that there are farms that make foie gras by letting the ducks or geese eat a lot.

Storing fat in the liver is a migratory adaptation of waterfowl. And please do not say foie gras ducks do not migrate. They are ducks, and have an evolutionary capacity for fat storage in the liver. We would expect to see fatty liver under certain conditions. The non-force-fed foie gras referred to by the bill supporters is fatty liver. It tastes like liver. It is a long way from the lipid content and culinary utility of foie gras.

A lot of this comes from a talk by east coast chef Dan Barber about a Spanish goose farmer named Sousa. Apart from the fact that Sousa has a mortality rate five times more than foie gras farms, it is just not honest to call what he produces foie gras and prohibited in the US. And he produces a very little bit, one day a year and many years non at all.

This product is not foie gras and is not available except for very limited quantities once a year if it all. Saying otherwise is deceptive.

Testimony for SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

I oppose SR No 14 and SCR No 36, which urge only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I understand that the Ag and Health Committees are hearing these resolutions and want to let you know that there are many opposed to SR No 14 and SCR No 36.

Certainly I approve of humanely produced products. However, these resolutions are very disturbing. They describe foie gras farming in very negative terms: statements that are not generally supported by reports of journalists, chefs, and veterinarians who have visited foie gras farms.

It does not seem fair or in keeping with Hawaiian values for the Hawaiian Senate to make a resolution where there is ample information and observation to counter the basis of the resolution.

Further, the resolution defines “humane” foie gras farming vaguely, much too vaguely to provide useful guidance for consumers to make choices and support good farmers. The lack of guidance will make all choices suspect and harm good farmers.

These resolutions would set a bad precedent in a sensitive area. Consumption of animals and animal products is a part of our everyday lives. There are many kinds of animal agriculture, including beef, poultry, pork, rabbit, fish, venison, etc. Each of these areas has critics. Each part of animal agriculture has a responsibility to adhere to strict standards and codes of conduct in which animals are bred, raised and slaughtered.

Legislating against or making vague resolutions against farms on the basis of concerns of a very small minority, beyond the requirements of the USDA and state agencies charged with overseeing existing animal welfare laws, opens a door that can impact many other farmers in all areas and our food supply in the future.

I strongly urge you to reject SR No 14 and SCR No 36. Thank you.

Peter Dudgeon  
3631 Diamond Head Road  
Honolulu, Hawaii 96816

## **nishihara5 - Randy**

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**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Monday, March 14, 2011 3:32 PM  
**To:** AGL Testimony  
**Cc:** brkstknk@aol.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: oppose  
Testifier will be present: No  
Submitted by: Brooks Takenaka  
Organization: Individual  
Address:  
Phone:  
E-mail: [brkstknk@aol.com](mailto:brkstknk@aol.com)  
Submitted on: 3/14/2011

**Comments:**

I am opposed to SR 14 and SCR 36 that will require only "humanely" produced foie gras in the state of Hawaii. The American Veterinary Medical Association has investigated foie gras production, and for 3 consecutive years has refused to take a position against it. Numerous states have rejected similar legislation. In Chicago, where the city council passed a ban, it was repealed after two years.

Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Mahalo for this opportunity to share my views.

Brooks Takenaka

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 10:04 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Measure SR14, SCR36

-----Original Message-----

From: [dtsakamoto@hawaii.rr.com](mailto:dtsakamoto@hawaii.rr.com) [mailto:[dtsakamoto@hawaii.rr.com](mailto:dtsakamoto@hawaii.rr.com)]  
Sent: Monday, March 14, 2011 9:57 AM  
Subject: Measure SR14, SCR36

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

RE: TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

My name is Dawn Sakamoto Paiva. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

As an informed citizen, I am familiar with the practice of feeding ducks and geese and ducks for the production of foie gras. There are two farms in the United States that produce foie gras and both go to great lengths to ensure the careful handling of their birds during the feeding process. The liver in geese and ducks naturally enlarge to store fat in preparation as they migrate. The ability of these animals to store excess fat is a naturally occurring and the method and practice of gavage (force-feeding) the ducks raised for foie gras is not inhumane.

SR 14 and SCR 36 unfairly target a food item which is considered "luxury." If our government feels it MUST legislate the sale and distribution of foods derived from commercially raised and slaughtered animals, it would better serve our communities to take a closer look at items such as beef, pork and chicken which are cheaply available and widely consumed -- and raised in conditions far worse -- and detrimental to human health -- than the foie gras industry's geese.

The American Veterinary Medical Association has investigated foie gras production, and for three consecutive years has refused to take a position against it. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Dawn Sakamoto Paiva  
930 Kaheka St., #1701  
Honolulu, HI 96814

March 14, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer  
for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate  
Agriculture Committee:

My name is Conrad Nonaka. Thank you providing me the opportunity to testify against SR  
14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of  
humanely produced foie gras. I am opposed to the resolutions because they are being used  
as a first step toward legislation to ban foie gras in Hawaii.

As member of the restaurant industry, I am familiar with the practice of feeding ducks and  
geese and ducks for the production of foie gras. There are two farms in the United States  
that produce foie gras and both go to great lengths to ensure the careful handling of their  
birds during the feeding process. The liver in geese and ducks naturally enlarge to store fat  
in preparation as they migrate. The ability of these animals to store excess fat is a naturally  
occurring and the method and practice of gavage (force-feeding) the ducks raised for foie  
gras is not inhumane.

The American Veterinary Medical Association has investigated foie gras production, and for  
three consecutive years has refused to take a position against it. Numerous states have  
rejected similar resolutions and legislation after investigation. Foie gras farms are very open,  
receiving visitors for inspections. Published reports from these visits conflict strongly with  
statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Conrad Nonaka  
4303 Diamond Head Road  
Honolulu, HI 96816



**Senate Ag Committee and its members:**

[AGLTestimony@Capitol.hawaii.gov](mailto:AGLTestimony@Capitol.hawaii.gov)  
[sennishihara@Capitol.hawaii.gov](mailto:sennishihara@Capitol.hawaii.gov);  
[senkahele@Capitol.hawaii.gov](mailto:senkahele@Capitol.hawaii.gov);  
[senchunoakland@Capitol.hawaii.gov](mailto:senchunoakland@Capitol.hawaii.gov)  
[sendelacruz@capitol.hawaii.gov](mailto:sendelacruz@capitol.hawaii.gov);  
[senkouchi@capitol.hawaii.gov](mailto:senkouchi@capitol.hawaii.gov);  
[senshimabukuro@capitol.hawaii.gov](mailto:senshimabukuro@capitol.hawaii.gov);  
[sentokuda@capitol.hawaii.gov](mailto:sentokuda@capitol.hawaii.gov);  
[senwakai@capitol.hawaii.gov](mailto:senwakai@capitol.hawaii.gov);  
[senslom@Capitol.hawaii.gov](mailto:senslom@Capitol.hawaii.gov)

March 14, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Jason Kim. Thank you for providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

As a restaurateur, member of the restaurant industry, informed citizen, I am familiar with the practice of feeding ducks and geese and ducks for the production of foie gras. There are two farms in the United States that produce foie gras and both go to great lengths to ensure the careful handling of their birds during the feeding process. The liver in geese and ducks naturally enlarges to store fat in preparation as they migrate. The ability of these animals to store excess fat is a naturally occurring and the method and practice of gavage (force-feeding) the ducks raised for foie gras is not inhumane.

The American Veterinary Medical Association has investigated foie gras production, and for three consecutive years has refused to take a position against it. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,  
Jason Kim  
1050 Ala Moana Blvd Suite, 2360  
Honolulu, Hawaii 96814

## nishihara1 - Dale

---

**From:** Jeannie Lee [jeannielee@me.com]  
**Sent:** Sunday, March 13, 2011 2:47 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** testimony opposing SR 14 and scr 36 urging only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Date 3.13.11

testimony opposing SR 14 and scr 36 urging only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Jeannie Lee. Thank you providing me the opportunity to testify against SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

In New York, New Jersey and Maryland, bills and resolutions similar to SR 14 and SCR 36 were introduced and abandoned. Restaurant associations, chefs, farmers and the public objected to being told what to eat by their government. In Chicago, where the city council passed a ban, it was repealed after two years of mockery by the national press. There was a swift backlash against each of these attempts to govern our plates, which included a rise in sales of foie gras, and increased public awareness of the facts of foie gras production.

These resolutions are the first attempts by government to decide what we can consume. Everyone should have a fair choice to decide what they want to eat and I believe that choice should be left up to the consumer.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Jeannie Lee

Your Name

Full Address  
6084 Stevenson Drive  
307  
Orlando FL 32835

## nishihara5 - Randy

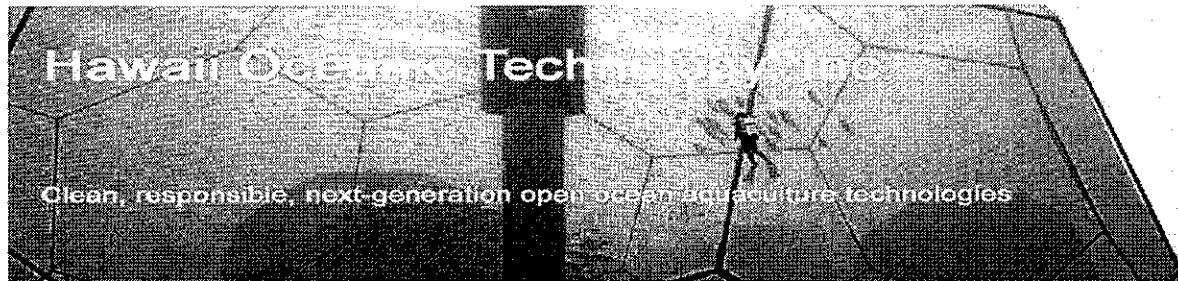
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**From:** Erin Furukawa [erinemi@gmail.com]  
**Sent:** Monday, March 14, 2011 1:19 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom; Sen. Suzanne Chun Oakland  
**Subject:** TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

> March 14, 2011

>  
> TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale,  
> offer for sale, trade, or distribution of humanely produced foie gras  
>  
> Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members  
> of the Senate Agriculture Committee:  
>  
> My name is Erin Furukawa. Thank you providing me the opportunity to  
> testify against SR 14 and SCR 36 which urges only the purchase, sale,  
> offer for sale, trade, or distribution of humanely produced foie gras.  
> I am opposed to the resolutions because they are being used as a first  
> step toward legislation to ban foie gras in Hawaii.  
>  
> In New York, New Jersey and Maryland, bills and resolutions similar  
> to SR 14 and SCR 36 were introduced and abandoned. Restaurant  
> associations, chefs, farmers and the public objected to being told  
> what to eat by their government. In Chicago, where the city council  
> passed a ban, it was repealed after two years of mockery by the  
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> attempts to govern our plates, which included a rise in sales of foie  
> gras, and increased public awareness of the facts of foie gras  
> production.  
>  
> These resolutions are the first attempts by government to decide what  
> we can consume. Everyone should have a fair choice to decide what  
> they want to eat and I believe that choice should be left up to the  
> consumer.  
>  
> I strongly urge you to oppose SR 14 and SCR 36. Thank you.  
>  
> Sincerely,  
>  
> Erin Furukawa  
> 55 South Judd Street Apt. 2003  
> Honolulu, Hawaii 96817  
>



March 14, 2010

TO: COMMITTEE ON AGRICULTURE  
Senator Clarence K. Nishihara, Chair  
Senator Gilbert Kahele, Vice Chair

HEARING DATE: TUESDAY, MARCH 15 AT 2:45 P.M., ROOM 229

RE: TESTIMONY IN STRONG OPPOSITION TO SR14 AND SCR36

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Bill Spencer and I am the CEO of Hawaii Oceanic Technology, Inc. the first permitted Ahi farm in the United States. Thank you providing me the opportunity express my strong opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii and serve as a precedent for banning other types of food.

In New York, New Jersey and Maryland, bills and resolutions similar to SR 14 and SCR 36 were introduced and abandoned. Restaurant associations, chefs, farmers and the public objected to being told what to serve and/or eat by their government. In Chicago, where the city council passed a ban, it was repealed after two years of mockery by the national press. There was a swift backlash against each of these attempts to govern our plates, which included a rise in sales of foie gras, and increased public awareness of the facts of foie gras production.

These resolutions are the first attempts by government to legislate what we can produce, prepare or consume. Everyone should have a fair choice to decide what they want to eat and I believe that choice should be left up to the consumer.

I strongly urge you to oppose SR 14 and SCR 36. Thank you for the opportunity to comment.

Sincerely,

Bill Spencer  
President/CEO

Testimony for SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15<sup>th</sup>, 2011 at 2:25 p.m.

[AGLTestimony@Capitol.hawaii.gov](mailto:AGLTestimony@Capitol.hawaii.gov)  
fax : 808-586-6659.

I am opposed to SR No 14 and SCR No 36, which urge only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras.

These resolutions argue that foie gras farming is harmful to the animals. That is not correct. I am very familiar with the practice of feeding ducks and geese for the production of foie gras.

The American Veterinary Medical Association rejected attempts to declare foie gras farming detrimental to animal welfare. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with the resolution statements.

Foie gras farms go to great lengths to ensure their birds are properly handled during the feeding process. The liver in geese and ducks enlarges to store fat prior to migration. The ability of these animals to store excess fat is naturally occurring and the method and practice of feeding the ducks raised for foie gras is humane, based on observation of the birds during feeding and scientific research.

I strongly urge you to reject SR No 14 and SCR No 36.  
Thank you.

Name: ...Philippe Lefour.....  
Address: ...31177 Wiegman Road. Hayward , CA 94544.....

Testimony for SR14/SCR36, relating to foie gras, to be heard by the Agriculture Committee Tuesday, March 15th, 2011 at 2:25 p.m.

Robert del Grosso  
Hendricks Farms and Dairy  
202 Green Hill Road  
Telford, Pa 18969

I am opposed to SR No 14 and SCR No 36, which urge only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. These resolutions argue that foie gras farming is intrinsically harmful to the animals. This is illogic *ad absurdum*. As someone who works on a farm and who has visited farms where foie gras is produced, I am very familiar with humane farming practices and the practice of feeding ducks and geese for the production of foie gras.

The American Veterinary Medical Association has rejected attempts to declare foie gras farming detrimental to animal welfare. Numerous states have rejected similar resolutions and legislation after investigation. Foie gras farms are very open, receiving visitors for inspections. Published reports from these visits conflict strongly with the resolution statements which seem to be informed based on allegations by those who have no direct experience of farming, and certainly not duck and goose farming.

The high value placed on producing a premium product causes foie gras farms to go to great lengths to ensure their birds are properly handled during the feeding process. The liver in geese and ducks enlarges to store fat prior to migration. The ability of these animals to store excess fat is naturally occurring and the method and practice of feeding the ducks raised for foie gras is humane, based on observation of the birds during feeding and scientific research.

I strongly urge you to reject SR No 14 and SCR No 36. Thank you.

Respectfully,  
Robert M. del Grosso  
Chef, Hendricks Farms and Dairy

nishihara1 - Dale

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From: Kathryn Nicholson [katyosoy@yahoo.com]  
Sent: Saturday, March 12, 2011 11:04 PM  
To: AGL Testimony  
Subject: Opposed to SR14 and SCR36

3/12/2011

Testimony Opposing SR 14 and SCR 36 Urging only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras.

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee,

My name is Kathryn Nicholson. Thank you for providing me with the opportunity to

testify against SR 14 and SCR 36 which urges the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

In New York, New Jersey and Maryland, bills and resolutions similar to SR 14 and

SCR 36 were introduced and abandoned. Restaurant associations, chefs, framers and the public objected to being told what to eat by their government. In Chicago, where the city council passed a ban, it was repealed after two years of

mockery by the national press. There was a swift backlash against each of these attempts to govern our plates, which included a rise in the sales of foie gras, and an increased public awareness of the facts of the foie gras production.

These resolutions are the first attempts by the government to decide what we can

consume. Everyone should have a fair choice to decide what they want to eat and I believe that choice should be left up to the consumer.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Kathryn Nicholson  
2999 Kalakaua Ave.  
Honolulu, HI 96815

March 13, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING ONLY THE PURCHASE, SALES, OFFER FOR SALE, TRADE, OR DISTRIBUTION OF HUMANELY PRODUCED FOIE GRAS**

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Charlene Takemoto. Thank you for the opportunity to testify in opposition to SR14 and SCR36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR14 and SCR36.

With Sincere Thanks,

Charlene Takemoto  
94-317 Mahinahou Street  
Mililani, HI 96789  
(808)732-0061



March 14, 2011

**RE: OPPOSITION TO SR 14 AND SCR 36**  
(Urging the purchase, sale, offer for sale, trade, or  
distribution of only humanely produced foie gras)

Dear Chairman Clarence Nishihara,  
Vice Chairman Gilbert Kahele and  
Members of the Senate Agriculture Committee:

Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions.

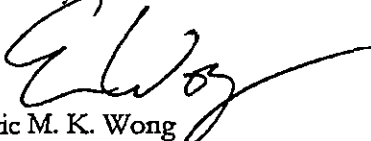
Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered. Each industry has guidelines, requirements and regulations mandated by the USDA.

My understanding is that the American Veterinary Medical Association has investigated foie gras production, and for three consecutive years has found no need to take a position against it. Furthermore, numerous states have rejected similar resolutions and legislation after investigation. Published reports from inspections of foie gras farms conflict strongly with statements made in SR 14 and SCR 36.

SR14 and SCR36 is will set a dangerous precedent towards the unnecessary regulation of food industries in general and, in this case, singles out one industry in particular. If we begin to pass legislation on how an industry breeds or raises an animal it will lead to increased expenses for the industry and the demise of that and possibly other industries. At minimum, expenses to the foie gras farms and all vertically related industries will increase. A large part of the added expenses will be ultimately borne by the consumers.

I strongly urge you to oppose SR 14 and SCR 36.

Sincerely,



Eric M. K. Wong  
3705 Waiālae Avenue, Ste. 208  
Honolulu, Hawaii 96816

Dist: [AGLTestimony@Capitol.hawaii.gov](mailto:AGLTestimony@Capitol.hawaii.gov); [sennishihara@Capitol.hawaii.gov](mailto:sennishihara@Capitol.hawaii.gov);  
[senkahele@Capitol.hawaii.gov](mailto:senkahele@Capitol.hawaii.gov); [senchunoakland@Capitol.hawaii.gov](mailto:senchunoakland@Capitol.hawaii.gov)  
[sendelacruz@capitol.hawaii.gov](mailto:sendelacruz@capitol.hawaii.gov); [senkouchi@capitol.hawaii.gov](mailto:senkouchi@capitol.hawaii.gov)  
[senshimabukuro@capitol.hawaii.gov](mailto:senshimabukuro@capitol.hawaii.gov); [sentokuda@capitol.hawaii.gov](mailto:sentokuda@capitol.hawaii.gov)  
[senwakai@capitol.hawaii.gov](mailto:senwakai@capitol.hawaii.gov); [senslom@Capitol.hawaii.gov](mailto:senslom@Capitol.hawaii.gov)

March 13, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING ONLY THE PURCHASE, SALES, OFFER FOR SALE, TRADE, OR DISTRIBUTION OF HUMANELY PRODUCED FOIE GRAS**

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Les Young and I am providing my written testimony in **strong opposition to SR14 and SCR36**, which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to these resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii; and I am against all resolutions of this general nature that dictate what should otherwise be a personal choice and that erode my personal right to choose. The role of our elected officials DOES NOT extend to telling me what I can or cannot eat or buy.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR14 and SCR36.

Sincerely,

*Les Young*

Les Young  
1506 Ala Mahamoe Street  
Honolulu, Hawaii 96819  
Phone: (808) 265-1271  
Email: [youngl024@hawaii.rr.com](mailto:youngl024@hawaii.rr.com)

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 10:06 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: SR14 and SCR36

-----Original Message-----

From: Joan Namkoong [<mailto:foodie@hawaii.rr.com>]  
Sent: Monday, March 14, 2011 9:01 AM  
To: Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
Subject: SR14 and SCR36

Members of the State Agriculture Committee:

My name is Joan Namkoong; I am a food writer in Hawaii. I am writing to oppose SR14 and SCR 36 which will lead to a ban on the sale of foie gras in Hawaii.

Foie gras is a food that has been produced and eaten for thousands of years. To say that the practice of gavage (force feeding) ducks for foie gras is inhumane is the same as saying that feeding corn to beef cattle is inhumane since beef cattle are meant to eat grass. The two farms in U.S. that produce foie gras go to great lengths to ensure the careful handling of their birds during the feeding process.

Consumption of animals and animal products are a part of our everyday lives - who doesn't eat beef, pork, lamb, chicken, eggs and milk? Each industry has its own protocols for breeding, raising and slaughtering animals and the USDA regulates each industry. The proposed legislation singles out one industry - foie gras - and if it becomes law, it will set a bad precedent for the future of each animal industry.

Further, government should not decide what I can eat. If I do not agree with the protocols of an industry, then I can make the decision to not consume it. Consumers should be able to decide for themselves.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Joan Namkoong  
65-1154 Hokuula Rd.  
Kamuela, Hawaii 96743

Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is \_\_Vivian Hayashi\_\_\_\_\_. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Vivian C. Hayashi

2503 Huene St.  
Honolulu, Hawaii 96817

Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Edwin K. Hayashi. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Edwin K. Hayashi

2503 Huene St.  
Honolulu, Hawaii 96817

Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Frances Yamada. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Frances Yamada

1203 B. Alewa Drive  
Honolulu, Hawaii 96817

Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is \_\_John Yamada\_\_\_\_\_. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

John Yamada

1203 B. Alewa Drive  
Honolulu, Hawaii 96817

Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Brent Yamada. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Brent Yamada

1203 B. Alewa Drive  
Honolulu, Hawaii 96817



Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Susan Fusuma. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Susan Fusuma  
1114 Punahou St. #4-B  
Honolulu, Hawaii 96826

Date 3/14/2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Helen Hayashi. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Helen Hayashi  
1203 G. Alewa Drive  
Honolulu, Hawaii 96817

March 15 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Brandon McConnell. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,  
Brandon McConnell

Brandon McConnell  
1319 Lekeona Street  
Kailua, HI 96734

**nishihara5 - Randy**

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**From:** Ann Wharton [annmcwharton@gmail.com]  
**Sent:** Monday, March 14, 2011 9:12 AM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** Testimony opposing SR 14 and SCR 36  
**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Ann Wharton. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,  
Ann Wharton  
46-144 Hilinama Street  
Kaneohe, HI 96744

March 11, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras**

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is \_\_\_\_\_Derek Rompasky\_\_\_\_\_. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Derek Rompasky  
1203 G. Alewa Drive  
Honolulu, Hawaii 96817

March 11, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is \_\_\_\_\_Nicole Rompasky\_\_\_\_\_. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Nicole Rompasky  
1203 G. Alewa Drive  
Honolulu, Hawaii 96817

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:07 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: HEARING ON FOIE GRAS - SR14 and SCR36 - TUESDAY, MARCH 15 AT 2:45 P.M., ROOM 229

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**From:** sandraanddaryl [<mailto:sandraanddaryl@gmail.com>]  
**Sent:** Sunday, March 13, 2011 8:55 PM  
**To:** AGL Testimony; Sen. Clarence Nishihara; Sen. Gilbert Kahele; Sen. Suzanne Chun Oakland; Sen. Donovan Dela Cruz; Sen. Ronald D. Kouchi; Sen. Maile Shimabukuro; Sen. Jill Tokuda; Sen. Glenn Wakai; Sen. Sam Slom  
**Subject:** HEARING ON FOIE GRAS - SR14 and SCR36 - TUESDAY, MARCH 15 AT 2:45 P.M., ROOM 229

March 13, 2011

TESTIMONY OPPOSING SR 14 AND SCR 36 URGING only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate Agriculture Committee:

My name is Daryl Yasunari. Thank you for the opportunity to testify in opposition to SR 14 and SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely produced foie gras. I am opposed to the resolutions because they are being used as a first step toward legislation to ban foie gras in Hawaii.

Consumption of animals and animal products are a part of our everyday lives. Each animal industry has a responsibility to ensure that it adheres to strict standards and codes of conduct in which animals are bred, raised and slaughtered and each industry has guidelines, requirements and regulations mandated by the USDA.

SR14 and SCR36 set a bad precedent and single out one industry. If we begin to pass legislation on how an industry breeds, raises and/or slaughters an animal it will set a precedent for the demise of other industries.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,

Daryl Yasunari  
1203 F-1 Alewa Drive  
Honolulu, HI 96817

nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:58 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of vicik ginoli  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. vicik ginoli  
727 Bryn Mawr Blvd  
Springfield, IL 62703-3838



## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:58 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Miriam I de g  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Miriam I de g  
puente 112  
oaxaca, None 68020

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Judith Penhiter  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Judith Penhiter

St. Peter, MN 56082

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of susan miklajcyk  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. susan miklajcyk  
6699 Van Buren Rd  
Warners, NY 13164-9740

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of clifford/christine schmutz  
Sent: Friday, March 11, 2011 10:56 AM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mr. clifford/christine schmutz

boonton township, NJ 07005-9151

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of FloJean Speck  
Sent: Friday, March 11, 2011 10:56 AM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

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Sincerely,

Ms. FloJean Speck

Baltimore, MD 21229

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:09 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Rebecca Robison  
**Sent:** Sunday, March 13, 2011 6:32 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Rebecca Robison  
3214 Mokihana St  
Honolulu, HI 96816-1293

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:10 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Camile Kray  
Sent: Sunday, March 13, 2011 9:01 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. Camile Kray

Nice, None 06000

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:11 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Karen Frangos  
Sent: Sunday, March 13, 2011 12:01 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Dr. Karen Frangos

Kihei, HI 96753



**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:11 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Jaci Chan  
Sent: Sunday, March 13, 2011 1:01 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Jaci Chan  
1355 16th Ave  
Honolulu, HI 96816-4301

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:12 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Tina Gomes  
Sent: Sunday, March 13, 2011 9:31 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Tina Gomes  
PO Box 1109  
Puunene, HI 96784-1109

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:12 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Melinda Moore  
Sent: Sunday, March 13, 2011 12:31 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Melinda Moore  
1003 Front St  
Lahaina, HI 96761-1612

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:12 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Joyce Gertler  
Sent: Sunday, March 13, 2011 10:01 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate human being who believes we are need to be the voice for those who cannot speak and suffer AND who visits Hawaii often, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Joyce Gertler

Corte Madera, CA 94925

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:13 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of dennis lubrano  
**Sent:** Sunday, March 13, 2011 10:31 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. dennis lubrano  
515 Keolu Dr Apt F  
Kailua, HI 96734-3940

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:13 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Ruth Murillo  
**Sent:** Sunday, March 13, 2011 6:30 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Ruth Murillo'

Bogotá, None 01110

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:13 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of dale chappell  
**Sent:** Saturday, March 12, 2011 10:00 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 13, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. dale chappell

Haiku, HI 96708

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:15 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Martina Jale  
**Sent:** Saturday, March 12, 2011 6:59 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Martina Jale  
114 Kahiapo Pl  
Haiku, HI 96708-5126



## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:15 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Elizabeth Fraize  
Sent: Saturday, March 12, 2011 6:29 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

At the very least, menus should have to read "foie gras" made from diseased liver of cruelly force fed ducks!

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Elizabeth Fraize  
1551 Thurston Ave Apt A4  
Honolulu, HI 96822-3709

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:15 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Mollie Morrissette  
**Sent:** Saturday, March 12, 2011 3:59 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Miss Mollie Morrissette  
3504 Perch Dr  
Willits, CA 95490-9094

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:16 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of carlee trent  
Sent: Saturday, March 12, 2011 2:59 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. carlee trent  
1107 Selma Rd  
Springfield, OH 45505-3263

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:16 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Liz Collins  
Sent: Saturday, March 12, 2011 1:59 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Liz Collins  
649 N Illinois St  
Arlington, VA 22205-1139

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:17 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of lisa modika  
**Sent:** Saturday, March 12, 2011 1:29 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. lisa modika  
1088 S Kihei Rd  
Kihei, HI 96753-9146

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:17 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of K R  
**Sent:** Saturday, March 12, 2011 12:59 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. K R

makawao, HI 96768

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:17 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Janet Schoenhaus  
Sent: Saturday, March 12, 2011 12:29 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Janet Schoenhaus  
101 E Waipuilani Rd  
Kihei, HI 96753-8245

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:17 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Aliaska Brozen  
Sent: Saturday, March 12, 2011 12:29 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Aliaska Brozen  
3100A Mapu Pl  
# A  
Kihei, HI 96753-9451



## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:18 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of kerry burkhardt  
**Sent:** Saturday, March 12, 2011 10:28 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. kerry burkhardt

kenmore, NY 14217-1018

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:18 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Kathy Shimata  
Sent: Saturday, March 12, 2011 10:28 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Kathy Shimata  
3453 Pawaina St  
Honolulu, HI 96822-1356

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:18 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Shirley McGreal  
Sent: Saturday, March 12, 2011 9:58 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate South Carolina resident who has visited Hawaii many times, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Dr. Shirley McGreal  
PO Box 766  
Summerville, SC 29484-0766

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:19 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Jim Wrzesinski  
**Sent:** Saturday, March 12, 2011 8:59 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. Jim Wrzesinski  
221 Waipahe Pl  
Kihei, HI 96753-8062

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:20 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Michael Martini  
Sent: Saturday, March 12, 2011 8:59 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. Michael Martini

Waialua, HI 96791

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:20 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Ann Reed  
**Sent:** Saturday, March 12, 2011 8:59 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Ann Reed  
1622 N. 2nd St  
Quincy, IL 62301-1571

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:30 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Kristin Calhoun  
**Sent:** Saturday, March 12, 2011 7:28 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Kristin Calhoun  
926 Levitt Pkwy  
Rockledge, FL 32955-4032

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:30 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Carol Carsten  
**Sent:** Saturday, March 12, 2011 4:58 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Carol Carsten  
279 Kuukama St  
Kailua, HI 96734-2950



## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:30 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Nevin Baric  
Sent: Saturday, March 12, 2011 4:28 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. Nevin Baric  
32 Louis South Street  
Naguac, CA 94901

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:30 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of brigitte vitureau  
**Sent:** Saturday, March 12, 2011 3:58 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. brigitte vitureau

st maur, None 94100

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:31 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Genoveva M. Martinez  
**Sent:** Saturday, March 12, 2011 12:28 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Genoveva M. Martinez  
3384 S Crown Dancer Dr  
Tucson, AZ 85730-1687

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:31 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Randall McKinnon  
Sent: Friday, March 11, 2011 11:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Mahalo for your attention to this very important matter.

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mr. Randall McKinnon  
1465 Aala St  
Honolulu, HI 96817-3605

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:31 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of patricia westbrook  
**Sent:** Friday, March 11, 2011 10:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please do the humanitarian thing. In this age of greed and nonsense, it is encouraging that this one deed of compassion and intelligence can be implemented by your vote. Please, please, please do the right thing.

mahalo  
patricia westbrook

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. patricia westbrook

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:31 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Marc Hartung  
Sent: Friday, March 11, 2011 9:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 12, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Marc Hartung

Makawao, HI 96768

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:31 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Anne Pierce  
Sent: Friday, March 11, 2011 7:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Anne Pierce

Haiku, HI 96708

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Adria Castro  
**Sent:** Friday, March 11, 2011 7:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate American, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

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Sincerely,

Adria Castro

Imperial Beach, CA 91932



**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Amber Coon  
Sent: Friday, March 11, 2011 6:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

I have planned on visiting Hawaii for several years, ever since my mother honey mooned there. Next year will probably be the year I will be able to make my plans happen. As a prospective money spending tourist, I urge you to support this amended resolution against the purchase, sale, offer for sale, trade, or distribution of foie gras. Foie gras is the fattened, diseased liver of a duck or goose who has been forced fed and and then cruelly killed.

Since I refuse to eat in any restaurant that has foie gras on the menu, this resolution will help me to more easily find restaurants to dine at. I will feel much more comfortable spending my money in a state that has made a decision to protect ducks and geese from the cruel foie gras industry. Thank you for your consideration.

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. Amber Coon

Syracuse, NY 13203

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Geraldine Fillari  
Sent: Friday, March 11, 2011 6:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Geraldine Fillari

Livermore, CA 94551

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Adolfo Lopez  
**Sent:** Friday, March 11, 2011 6:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. Adolfo Lopez  
4986 Field St  
San Diego, CA 92110-2204

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of sharon duffy  
**Sent:** Friday, March 11, 2011 5:57 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. sharon duffy  
35240 Peralta Dr  
Warner Springs, CA 92086-9718

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of barb anne  
**Sent:** Friday, March 11, 2011 5:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. barb anne  
555  
haleiwa, HI 96712

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:32 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Pat Makozak  
Sent: Friday, March 11, 2011 5:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Pat Makozak  
477 Kalalau Pl  
Kihei, HI 96753-8928

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:33 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Vanessa Van Doorne  
Sent: Friday, March 11, 2011 5:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Vanessa Van Doorne  
7715 Kalohelani Pl  
Honolulu, HI 96825-2866

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:33 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of John Naylor  
**Sent:** Friday, March 11, 2011 5:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

John Naylor

makawao, HI 96768



## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:33 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Judith Smith  
Sent: Friday, March 11, 2011 5:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Judith Smith  
2712 Grande Vista Avenue  
2712 Grande Vista Ave  
Oakland, CA 94601-1320

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:33 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Marcia Futa  
Sent: Friday, March 11, 2011 5:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Marcia Futa  
1142 Manulani St  
Kailua, HI 96734-3801

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:33 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Pam Harris  
**Sent:** Friday, March 11, 2011 4:57 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Sincerely,

Ms. Pam Harris  
6401 Mount ADA Rd  
San Diego, CA 92111-3102

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:33 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Mimi Forsyth  
Sent: Friday, March 11, 2011 4:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Dr. Mimi Forsyth  
PO Box 970968  
Waipahu, HI 96797-0968

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Laura Gleason  
Sent: Friday, March 11, 2011 4:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Laura Gleason  
85 Kahele Pl  
Kihei, HI 96753-8036

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Bryan Pease  
Sent: Friday, March 11, 2011 4:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. Bryan Pease  
302 Washington St # 404  
San Diego, CA 92103-2110

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of nicole gardner  
Sent: Friday, March 11, 2011 4:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. nicole gardner

garden valley, CA 95633

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of iwalani sanders  
**Sent:** Friday, March 11, 2011 3:57 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. iwalani sanders  
PO Box 176  
Haleiwa, HI 96712-0176



**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Anto Scolpini  
Sent: Friday, March 11, 2011 3:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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Thank you very much for helping ending this cruel and highly un-necessary practice (without mentioning, also, very un-healthy for human consumption! "Eating a diseased liver can be quite taxing to our liver" my father's Celestino Scolpini MD, words).

Anto Scolpini-Heisel

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mrs. Anto Scolpini

Kihei, HI 96753

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Amy Dumas  
Sent: Friday, March 11, 2011 2:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Amy Dumas  
4100 Queen Emmas Dr Apt 58  
Princeville, HI 96722-5558

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:35 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Janise cole  
Sent: Friday, March 11, 2011 2:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

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Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Janise cole  
1447 Kewalo St Apt 707  
Honolulu, HI 96822-4195

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:35 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of ASHLEY ORDECKI  
Sent: Friday, March 11, 2011 2:27 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

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Sincerely,

Ms. ASHLEY ORDECKI

San Francisco, CA 94109-6169

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:35 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Mary Ann Carroll  
Sent: Friday, March 11, 2011 1:26 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

This is a morally reprehensible practice and in the interest of the ducks it should be prohibited. Hawaii could be a leader in banning foie gras.

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. Mary Ann Carroll  
PO Box 6231  
92-8477 Bougainvillean Dr  
Ocean View, HI 96737-6231

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:35 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of MAYRA IVONNE SILVA Y SILVA  
**Sent:** Friday, March 11, 2011 1:26 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Miss MAYRA IVONNE SILVA Y SILVA

Queretaro, Mexico, None 76150

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:35 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Janell Curtis  
Sent: Friday, March 11, 2011 1:26 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011 .

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate citizen, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mrs. Janell Curtis

PSL, FL 34953

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:36 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of anita wintner  
Sent: Friday, March 11, 2011 12:56 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. anita wintner  
6689 Makena Rd  
Kihei, HI 96753-5449



**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:36 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of sara taylor  
Sent: Friday, March 11, 2011 12:56 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. sara taylor

lee, NH 03861

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:36 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of sheila spencer  
**Sent:** Friday, March 11, 2011 12:56 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. sheila spencer

haleiwa, HI 96712

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:36 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Judy Cook  
**Sent:** Friday, March 11, 2011 12:57 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Judy Cook  
Clifton way  
Beverly Hills, CA 90211-2209

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:37 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Penny Gregorio  
Sent: Friday, March 11, 2011 12:57 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mrs. Penny Gregorio  
2319 Ala Wai Blvd Apt G  
Honolulu, HI 96815-2625

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:37 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Yoriko Nishi  
**Sent:** Friday, March 11, 2011 12:57 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Miss Yoriko Nishi  
13701 Marina Pointe Dr Apt 430  
Marina Del Rey, CA 90292-9246

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:37 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Ashley Dietrich  
Sent: Friday, March 11, 2011 12:56 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

I vacation in Hawai'i often, and I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Ashley Dietrich

Enid, OK 73703

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:37 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of sheila spencer  
**Sent:** Friday, March 11, 2011 12:56 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. sheila spencer

haleiwa, HI 96712

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:37 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Doris Carey  
**Sent:** Friday, March 11, 2011 12:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Doris Carey  
11 N Riding Dr  
Cherry Hill, NJ 08003-2716



**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:37 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Lori Kidd  
Sent: Friday, March 11, 2011 12:26 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Lori Kidd

Fort Myers, FL 33912

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Leilani Clark  
**Sent:** Friday, March 11, 2011 12:27 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. Leilani Clark  
87-370 Koahe Mauka Pl  
Captain Cook, HI 96704-8745

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of susanna nieddu  
Sent: Friday, March 11, 2011 12:26 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Miss susanna nieddu  
7021 Carmen Blvd  
Las Vegas, NV 89128-3406

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of maria Brion  
**Sent:** Friday, March 11, 2011 12:11 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. maria Brion  
2025 N Silver St  
Silver City, NM 88061-7022

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Shari Au  
**Sent:** Friday, March 11, 2011 12:11 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Feeding humans liver diseased parts of poultry that are debilitatingly sick and grossly obese, so much so they are incapacitated physically, cannot contribute to human health. Feeding humans diseased organ parts cannot ultimately contribute to human health.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. Shari Au  
1702 Kewalo St Apt 403  
Honolulu, HI 96822-3096

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of K Garrett  
Sent: Friday, March 11, 2011 12:11 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. K Garrett  
47-702 Ahuimanu Rd  
Kaneohe, HI 96744-5406

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of maria Brion  
Sent: Friday, March 11, 2011 12:11 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. maria Brion  
2025 N Silver St  
Silver City, NM 88061-7022

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:38 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Linda Salemi  
Sent: Friday, March 11, 2011 12:06 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Linda Salemi  
3221 Nelkin Dr  
Wallington, NJ 07057-1706



## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Jessica Simpson  
Sent: Friday, March 11, 2011 12:06 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Jessica Simpson  
2303 Redfield St  
La Crosse, WI 54601-5957

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of April Jarvis  
Sent: Friday, March 11, 2011 12:06 PM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. April Jarvis

Clarksburg, WV 26301

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Rachel Haven  
**Sent:** Friday, March 11, 2011 11:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian (temporarily living back on Mainland), I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. Rachel Haven  
3050 Grassy Bend Dr  
Grove City, OH 43123-9384

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Jennifer Griffith  
Sent: Friday, March 11, 2011 11:27 AM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Jennifer Griffith

Honolulu, HI 96826

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Eva Fidjeland  
**Sent:** Friday, March 11, 2011 11:27 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Miss Eva Fidjeland  
Leths gata 3  
Orrefors, None 38040

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Murray and Shari Grounds  
Sent: Friday, March 11, 2011 11:27 AM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mr. Murray and Shari Grounds  
PO Box 1265  
Kailua, HI 96734-1265

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:39 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Elise Margulis  
Sent: Friday, March 11, 2011 11:27 AM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Ms. Elise Margulis

Livngston, NJ 07039-3621

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:40 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of ilana mcallister  
**Sent:** Friday, March 11, 2011 11:27 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate frequent traveler to Hawaii, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. ilana mcallister

Pasadena, CA 91103



**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:40 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Brooke Prim  
Sent: Friday, March 11, 2011 11:27 AM  
To: Sen. Clarence Nishihara  
Subject: Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Brooke Prim

Tucson, AZ 85749

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:40 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Randi Hirsch  
**Sent:** Friday, March 11, 2011 11:26 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

I vacation in Hawaii yearly and my parents own a Timeshare in Maui. As a concerned and compassionate Hawaii tourist, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Randi Hirsch

Calabasas, CA 91302

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:40 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Eva Fidjeland  
**Sent:** Friday, March 11, 2011 11:26 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Miss Eva Fidjeland  
Leths gata 3  
Orrefors, None 38040

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:40 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Robin Karell-Brouwer  
**Sent:** Friday, March 11, 2011 11:26 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Robin Karell-Brouwer  
1970 Alpine Ave NW  
Grand Rapids, MI 49504-2808

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:58 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Amanda Foley  
**Sent:** Friday, March 11, 2011 11:26 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Amanda Foley

Breckenridge, CO 80424

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Dana Anderson  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Dana Anderson  
2854 Park St  
Honolulu, HI 96817-1157

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of anita wintner  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. anita wintner  
6689 Makena Rd  
Kihei, HI 96753-5449

## nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 9:59 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support Amended Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of kimo kenyon  
**Sent:** Friday, March 11, 2011 10:56 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support Amended Resolution SR14,SCR36, to ban foie gras

Mar 11, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

pleas stop this cruel practise nothing can be that good to eat that you would make an animal suffer like that. shame on all of you. the good lord will not forget what you are doing.As a concerned and compassionate Hawaiian, I ask you to please support the Amended Resolution SR14,SCR36, that urges discontinuation of the purchase, sale, offer or sale, trade, or distribution of foie gras made from force fed or tube fed ducks or geese.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the Amended Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mr. kimo kenyon  
63 Hoomoku Loop  
Kahului, HI 96732-2561



nishihara1 - Dale

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 10:06 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of SueLyn Tran  
**Sent:** Monday, March 14, 2011 9:03 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. SueLyn Tran  
1043 Kinau St  
Honolulu, HI 96814-1419

**nishihara1 - Dale**

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**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 10:57 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Aliaska Brozen  
**Sent:** Monday, March 14, 2011 10:33 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. Aliaska Brozen  
3100A Mapu Pl  
# A  
Kihei, HI 96753-9451

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 11:34 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Phyllis TAVARES  
**Sent:** Monday, March 14, 2011 11:33 AM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Phyllis TAVARES  
PO Box 476  
Makawao, HI 96768-0476

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 1:44 PM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Piliialoha Teves  
Sent: Monday, March 14, 2011 1:33 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Piliialoha Teves

Wailuku, HI 96793

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 3:53 PM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of faith lebb  
**Sent:** Monday, March 14, 2011 3:34 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Ms. faith lebb  
PO Box 546  
Aiea, HI 96701-0546

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 4:07 PM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Randall McKinnon  
**Sent:** Monday, March 14, 2011 4:04 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

Foie gras production universally ranks as one of the cruelest forms of animal agriculture, and public outrage at the inhumane practices inherent in the foie gras industry has resulted in bans of the product in Denmark, Finland, Germany, Luxembourg, Israel, Norway, Poland, Sweden, Switzerland, the U.K. and the Czech Republic.

Investigators confirmed the cruelty in foie gras production first hand after witnessing ducks crammed in filthy, feces-ridden sheds and ducks suffering and dying of organ rupture after being force fed nearly four pounds of corn mush a day through metal pipes shoved down the birds' throats. The three daily force-feedings frequently choke, injure or kill the birds by gouging open their throats with the metal pipe.

This treatment is completely unacceptable; there is reason to continue such horrible treatment of these geese and duck. I implore you to do everything you can to ensure that the practice is banned in Hawaii.

By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,ACR36 to help protect birds from this torture.

Sincerely,

Mr. Randall McKinnon

Honolulu, HI 96817

## nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Monday, March 14, 2011 8:07 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

-----Original Message-----

**From:** In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Karen McAbeer  
**Sent:** Sunday, March 13, 2011 10:32 PM  
**To:** Sen. Clarence Nishihara  
**Subject:** Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 14, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Karen McAbeer  
PO Box 3735  
La Mesa, CA 91944-3735

**nishihara1 - Dale**

---

**From:** Sen. Clarence Nishihara  
**Sent:** Tuesday, March 15, 2011 7:01 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

**LATE**

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Angela Kneale  
Sent: Tuesday, March 15, 2011 6:05 AM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 15, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Miss Angela Kneale

Mililani, HI 96789-4124



nishihara1 - Dale

---

**From:** Sen. Clarence Nishihara  
**Sent:** Tuesday, March 15, 2011 7:03 AM  
**To:** nishihara1 - Dale  
**Subject:** FW: Please support amending Resolution SR14,SCR36, to ban foie gras

LATE

-----Original Message-----

From: In Defense of Animals [<mailto:takeaction@idausa.org>] On Behalf Of Lori Delbello  
Sent: Monday, March 14, 2011 9:34 PM  
To: Sen. Clarence Nishihara  
Subject: Please support amending Resolution SR14,SCR36, to ban foie gras

Mar 15, 2011

Senator Clarence Nishihara  
HI

Dear Senator Nishihara,

As a concerned and compassionate Hawaiian, I ask you to please support amending Resolution SR14,SCR36, to urge discontinuation of the sale of foie gras made from force fed or tube fed ducks or geese, and to remove any reference to "humane foie gras," as all foie gras is by definition made by force-feeding.

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By the end of the force-feeding process, ducks are physically debilitated with livers five to ten times normal size and many are unable to stand or walk.

Please take this important step and support the amending Resolution SR14,SCR36 to help protect birds from this torture.

Sincerely,

Mrs. Lori Delbello

Kihei, HI 96753

**nishihara1 - Dale**

---

**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Sunday, March 13, 2011 4:48 PM  
**To:** AGL Testimony  
**Cc:** jpaskal@moviola.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: comments only  
Testifier will be present: No  
Submitted by: Joseph Paskal  
Organization: Postcards Cafe, Hanalei HI  
Address:  
Phone:  
E-mail: [jpaskal@moviola.com](mailto:jpaskal@moviola.com)  
Submitted on: 3/13/2011

**Comments:**

This resolution needs to EXCLUDE the term "HUMANE fois gras. There is nothing 'humane' about force-feeding a suffering animal. PLEASE take this into serious consideration and re-write the measure before including it.

**nishihara1 - Dale**

---

**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Sunday, March 13, 2011 3:18 PM  
**To:** AGL Testimony  
**Cc:** swartzg001@hawaii.rr.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: oppose  
Testifier will be present: No  
Submitted by: gregory swartz  
Organization: Individual  
Address:  
Phone:  
E-mail: [swartzg001@hawaii.rr.com](mailto:swartzg001@hawaii.rr.com)  
Submitted on: 3/13/2011

**Comments:**

I do not eat foie gras, but I object to government telling me or anyone else what they can eat. I doubt that the alternative methods suggested in the bill actually work and doubt that they are commercially feasible,

## nishihara5 - Randy

---

**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Monday, March 14, 2011 7:54 AM  
**To:** AGL Testimony  
**Cc:** AKOE002@hawaii.rr.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: oppose  
Testifier will be present: No  
Submitted by: Eric Ako DVM  
Organization: Individual  
Address:  
Phone:  
E-mail: [AKOE002@hawaii.rr.com](mailto:AKOE002@hawaii.rr.com)  
Submitted on: 3/14/2011

**Comments:**

Dear Chair Nishihara and Committee members, I am strongly opposed to SR14. SR14 gives an incorrect picture of the industry and unfair inflammatory rhetoric. Force feeding is NEVER mechanically performed. Unmitigated pain and suffering...paints a wholly unlikely senario. The American Veterinary Medical Association has sent investigative teams to both of the 2 producers in the country. Conditions were found to be better than most commercial bird farms and the techniques used were not found to be inhumane nor deleterious to the birds. The AVMA House of Delegates refused to pass measures introduced by misguided animal rights activists to ban the production of foie gras. The limited magnitude of the industry and market do not warrant your action. Respectfully,  
Eric Ako DVM

nishihara1 - Dale

---

**From:** Michi Loo [loomichi@gmail.com]  
**Sent:** Monday, March 14, 2011 4:18 PM  
**To:** AGL Testimony  
**Subject:** KILL SR14 and SCR36

LATE

Please kill KILL SR14 and SCR36.

Thank you.

Michi Loo S.



RESTAURANTS

Senator Brian T. Taniguchi  
10<sup>th</sup> Senatorial District  
Hawaii State Capitol, Room 219  
415 South Beretania Street  
Honolulu, Hawaii 96813

LATE

February 22, 2010

Re: SB2170 Ban on the production and sale of foie gras in Hawaii

To Chairman Taniguchi and Members of the Committee:

My name is Alan Wong. I am writing to you in opposition to SB2170, Relating to Force Feeding, which will be up for Senate Judiciary Committee decision making on Tuesday, February 23. SB2170 bans the sale and distribution of foie gras in Hawaii because it defines the practice by which geese or ducks are raised to produce foie gras as inhumane.

I am against legislation that bans our restaurants from serving ingredients that we choose to serve. As a chef/restaurateur, we base our menu items on dishes our guests enjoy and choose to order. There are far more serious issues to address in regards to food, food safety, proper disclosure on labels, etc. I agree that inhumane treatment of animals is not acceptable. If the treatment of the animals can be verified as to be humane, the question is why are going down this path and waste valuable precious time, energy and money on a subject that is far less serious than other issues in our time.

There are two farms in the United States that produce foie gras and both go to great lengths to ensure the least amount of distress to their birds during the feeding process. The feeding process they practice are not in opposition to what naturally occurs in geese and ducks whose livers enlarge as part of their preparation to store fat for migration. To assume that any inhumane practice of all commercial businesses engaged in foie gras production is the same and generalized to all industry producers, is irresponsible and misleading to the public.

If the customer stops buying any food item or dish, I simply stop buying it because the customer has told me that this is not what they want. If the customer keeps buying, and even keeps complimenting the dish, we keep buying it, cook it and serve it. I do not profess to be the expert on the subject; all I am saying is that there are other far more serious things going on to deal with, and let's leave it up to the customers to decide. Educate them, make them more aware - yes, teach them - yes, and leave it up to them. When will it end? What is the next thing that will get banned?

We, in the restaurant industry, have a hard enough time as it is. The attrition rate of restaurants closing in this economy is staggering and continues to decline. Our mom and pop stores and restaurants in our communities are disappearing. We need support through legislation to help keep restaurants alive and thriving. We elect politicians to represent us; let's reconnect, engage in more constructive, positive issues that bring us forward in this coming challenging decade.

Thank you for your time.

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West County Farm Bureau  
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LATE

March 15, 2011

**WRITTEN TESTIMONY**  
**SENATE AGRICULTURE COMMITTEE**

Senator Clarence Nishihara, Chair  
Senator Gilbert Kahele, Vice Chair

**SR14 and SCR 36 URGING ONLY THE PURCHASE, SALE, OFFER FOR SALE,  
TRADE. OR DISTRIBUTION OF HUMANELY PRODUCED FOIE GRAS.**

Chair Nishihara, Vice Chair Kahele and Members of the Committee:

West County Farm Bureau represents farmers and ranchers from the Waianae Coast, Waipahu, Wahiawa, Waialua, Haleiwa, and Kapolei on Oahu. Many of our members raise cattle, chickens and hogs. We oppose SR 14 and SCR 36 and respectfully submit the following reasons why the production of Foie Gras is misunderstood.

Waterfowl like ducks and geese voluntarily increase their food consumption for migration, which increases their liver size. Having a fatty liver or producing Foie Gras is not dangerous like fatty liver disease in humans or chickens. The use of the terms, "force feeding" of this bill is extreme. The American Veterinary Medical Association does not oppose the production of Foie Gras because it is an enhanced, sophisticated feeding practice not harmful to ducks. The ducks have food available for their free choice at all times.

The liver of ducks is very plastic or expandable, so if the bird is no longer considered for Foie Gras, its liver will decrease in size. The esophagus of the duck is expandable so the feeding tube is easily inserted. The practice of using a firm or hard tube is safer because a soft feeding tube has a higher degree of danger penetrating the esophagus due to more mobility. It has been observed in California that some ducks actually follow the farmer when he begins the tube feeding. It has also been observed that the mortality and morbidity of this Foie Gras farm in California is less than the broiler operations producing chicken meat. These ducks are well cared for as reflected in the higher livability.

Valuable pet birds or zoo avian species that become seriously ill may receive tube feeding to save their lives. Some of us have experienced our cat or dog suffering from organ failure where it is an acceptable veterinary practice to insert tube feeding by the nose to sustain their lives.

Those who oppose the consumption of meat portray Foie Gras as unkind and inhumane. The resolutions request the adaption of foie gras production by methods similar to winter migratory waterfowl and wildlife. We believe producing foie gras from suggested practices stated in both resolutions pose an increased risk to food safety and increased exposure to avian diseases such as

Avian Influenza. We respectfully request that you oppose both SR 14 and SCR 36. The production of Foie Gras is based on safe and sanitary husbandry; inspected by the USDA FSIS and not opposed by the American Veterinary Medical Association. Allow the consumers of Hawaii to have the right to choose their food that is produced by best sanitary management practices.

Thank you for the opportunity to submit comments.

Sincerely,  
Phyllis Shimabukuro-Geiser  
West Oahu County Farm Bureau



**Senate Ag Committee and its members:**

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LATE

March 14, 2011

**TESTIMONY OPPOSING SR 14 AND SCR 36 URGING** only the purchase, sale, offer  
for sale, trade, or distribution of humanely produced foie gras

Dear Chair, Clarence Nishihara, Vice Chair, Gilbert Kahele and members of the Senate  
Agriculture Committee:

My name is Jason Kim Thank you providing me the opportunity to testify against SR 14 and  
SCR 36 which urges only the purchase, sale, offer for sale, trade, or distribution of humanely  
produced foie gras. I am opposed to the resolutions because they are being used as a first  
step toward legislation to ban foie gras in Hawaii.

As restaurateur, member of the restaurant industry, informed citizen, I am familiar with the  
practice of feeding ducks and geese and ducks for the production of foie gras. There are  
two farms in the United States that produce foie gras and both go to great lengths to ensure  
the careful handling of their birds during the feeding process. The liver in geese and ducks  
naturally enlarge to store fat in preparation as they migrate. The ability of these animals to  
store excess fat is a naturally occurring and the method and practice of gavage (force-  
feeding) the ducks raised for foie gras is not inhumane.

The American Veterinary Medical Association has investigated foie gras production, and for  
three consecutive years has refused to take a position against it. Numerous states have  
rejected similar resolutions and legislation after investigation. Foie gras farms are very open,  
receiving visitors for inspections. Published reports from these visits conflict strongly with  
statements made in SR 14 and SCR 36.

I strongly urge you to oppose SR 14 and SCR 36. Thank you.

Sincerely,  
Jason Kim  
1050 Ala Moana Blvd Suite, 2360  
Honolulu, Hawaii 96814

# Kauai County Farm Bureau

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*The Voice of Kauai's Agriculture*



LATE

March 14, 2011

ATTN: Committee on Agriculture  
Senator Nishihara (Chair) Vice Chair Kahele, and Members of the Committee

RE: SR 14/ SCR 36 Urging only the purchase, sale, offer for sale, trade  
or distribution of humanely produced Foie Gras

HEARING DATE: March 15, 2011 – Committee on Agriculture, Room 229, 2:45pm

Kauai County Farm Bureau on behalf of our member farm and ranch families, and affiliated with Hawaii Farm Bureau Federation, respectfully requests that SR 14/ SCR 36 be held.

While nobody that we know of in Hawaii is currently raising foie gras, it is of concern that the approach is being used to define what we eat here in our state. Why is this legislation necessary for Hawaii especially as we are working to promote more agriculture and food security?

This proposal and others to ban sales of foie gras have been promoted using the standard animal rights tactics in which legislation is proposed in an area where the particular farming practice is NOT done. Those activists who are opposed to animal agriculture often claim that this product has been banned in other U.S. jurisdictions because of cruel production practices. The presumption is that unwary legislators won't mind passing the bill because no local farms will be affected and local animal rights constituents can be appeased.

Our concern is that it sets a bad precedent for animal production practices. The passage of this bill is important may be used to justify similar legislation in other jurisdictions. The banning of this product is the foot in the door for questioning all animal agriculture.

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 and then attribute pain and suffering to them based on a human gag reflex.

All meat food products require the killing of an animal. At what point is that killing considered inhumane? Should we dictate what people can and cannot eat? Should we ban kalua pig, spam, hamburger, eggs, sashimi, and chicken katsu next? If this bill passes, the question becomes, is the mere raising of animals for food an inhumane practice?

Our local farmers and ranchers work very hard to care for their animals using good animal husbandry practices. In general, individuals should have the right to choose what they eat. Local government should not dictate what foods we are allowed to consume.

We respectfully request that these resolutions be held. Thank you for your support of agriculture, and especially your support of our local farmers and ranchers. Mahalo for your consideration.

Sincerely,

Roy Oyama

nishihara1 - Dale

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**From:** mailinglist@capitol.hawaii.gov  
**Sent:** Tuesday, March 15, 2011 5:48 AM  
**To:** AGL Testimony  
**Cc:** angela.kikuchi.kneale@gmail.com  
**Subject:** Testimony for SR14 on 3/15/2011 2:45:00 PM

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

LATE

Testimony for AGL 3/15/2011 2:45:00 PM SR14

Conference room: 229  
Testifier position: support  
Testifier will be present: Yes  
Submitted by: Angela M. Kneale  
Organization: Individual  
Address:  
Phone:  
E-mail: [angela.kikuchi.kneale@gmail.com](mailto:angela.kikuchi.kneale@gmail.com)  
Submitted on: 3/15/2011

**Comments:**

I will uphold my support of this resolution on the condition that there is no usage of "humane foie gras." There is no such standard by which foie gras is produced that is in any sense humane. Foie gras is the product of force fed ducks and geese. These food poultry animals are not genetically engineered to have large livers ten times the normal size. Proportionally large food tubes are jammed into their stomachs and until their livers are ruptured or reach 10 times the normal size.

Please remove the wording "humane foie gras."