

Foie gras is the massively enlarged, diseased liver of a duck or goose; the result of farmers pumping up to four pounds of mush into each bird daily. To force them to ingest enough food so their livers swell to ten times more than is normal and natural, each struggling bird is restrained as a long, metal pipe is shoved down his throat two to three times every day.

The vast amount of feed birds are forced to consume causes enormous internal pressure. Injury to the birds is common. Their esophagi are sometimes painfully punctured during the violent force-feedings, and access to water is so limited that the ducks, unable to adequately clean the vomit, feces and mush from their nostrils and eyes, often become blind.

“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 animal’s throat and out of [his] nostrils.”

Growing Outcry

Whether the foie gras comes from farms in the U.S. or abroad, ducks and geese are crammed so tightly into overcrowded sheds or small feces and vomit-covered cages that they are unable to raise a wing for many weeks. Because of its inherent cruelty, Chicago recently outlawed the sale of foie gras in the city and California has become the first U.S. state to pass a law banning the sale and production of foie gras from force-fed birds by 2012. Until the other forty-nine states follow, a half million ducks continue to be tortured and killed in the U.S. each year for this “delicacy.”

Already fifteen nations, including the United Kingdom, The Czech Republic, Denmark, Finland, Germany, Luxembourg, Norway, Poland, Sweden, Switzerland and Israel – previously the fourth-largest producer in the world – outlaw force-feeding birds for foie gras.

Many celebrated chefs, including world-famous Wolfgang Puck, have removed foie gras from their menus due to its cruelty.

Only by informing the public and elected officials about the inherent cruelty of foie gras will the needless suffering of birds for a mere palate preference end.

Foie Gras Myths & Facts

Defenders of foie gras deceive the public with myths to hide the true horrors.

myth

The process of force-feeding mimics the natural gorging of birds before migration.

FACT

Before migration, some birds store fat in their livers; however, the organs never increase by more than two times their original size. Force-feeding expands the liver up to 10 times its normal size.

myth

The ducks are free-range and actually walk up to the workers to be fed.

FACT

During the first 12 weeks of their lives, the birds may be kept outside. This is what is typically shown to visitors. However, the last two to three weeks of the ducks’ lives are spent in horrible conditions. Video of the force-feeding process clearly shows that workers grab the birds against their will to force the pipe down their throats.

What You Can Do

- Spread the word. Circulate this brochure to family, friends, co-workers and others in your community.
- Leave IDA’s restaurant card at any restaurant serving foie gras.
- Start a sustained presence campaign in your area at any restaurants refusing to remove foie gras from their menus. We can help you.
- Sign up for IDA’s weekly e-news and alerts at www.idausa.org/action
- Please e-mail banfoiegras@idausa.org/action or visit StopForceFeeding.com to request free brochures, cards, restaurant packs and more.



In Defense of Animals

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FOIE GRAS



cruelty

REVEALED

Warning: Graphic Photos Enclosed

Exposing the Cruelty of Foie Gras

Having seen firsthand the terrible suffering of ducks ... I am forced to conclude that foie gras is produced at a terrible cost to the birds themselves. Foie gras, touted as a gourmet delicacy to entice the palate, is really only the **diseased tissue of a tortured, sick animal.**

Wendy Jensen, DVM
Veterinarian



Force-feeding can lead to inhalation of regurgitated feed and a slow, painful death by suffocation.



A worker clutches a duck, preparing to force the metal pipe down the bird's throat.



The long, metal pipe can be seen protruding through the duck's neck.



The worker throws the duck across the pen while grabbing another to repeat the procedure.

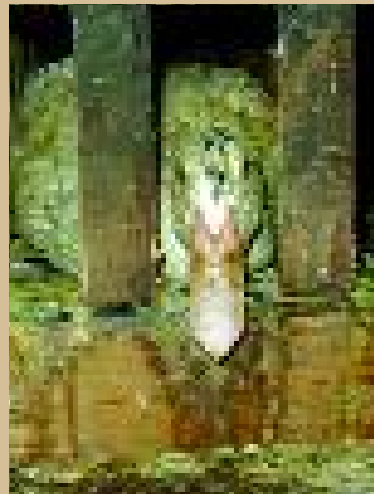


photo taken at Sonoma Foie Gras



photo taken at Hudson Valley Foie Gras

Ducks live in vomit-covered pens or cages barely bigger than their own bodies for three weeks while they are force-fed.



A liver from a healthy duck next to a liver from a duck who was force-fed to make foie gras.