

If Consumers Demand More Humanely Produced Food, They Get It.

Having lost faith in government food-safety regulations, British consumers are demanding that retailers assure them that beef is safe and has been produced under humane conditions. Major retailers, including 'Marks and Spencer', one of the largest food companies in the United Kingdom, have drawn up their own guidelines which suppliers in Northern Ireland must comply with. Although some farmers

object, many have been willing to change and hope that safe and humane products will obtain premium prices in Britain and Europe. A livestock buyer for another of Northern Ireland's major food companies is quoted as stating "Farmers are now well convinced that they're going to do whatever they have to do to please the customer."

From an article by Molly Wilson, in 'The Furrow'

Restaurants force packer changes

By **Mary MacArthur**
Camrose bureau

EDMONTON - Fast food giants McDonalds and Wendy's have done more in one year to improve cattle handling facilities in packing plants than has been done in the past 25 years, says a livestock behavior specialist.

Temple Grandin told an animal care conference here last week that it all comes down to accountability. Restaurant giants want to reassure their customers their meat comes from packing plants where animals are treated in the most humane way possible.

Last year the restaurant chains hired Grandin to audit packing plants where they buy their meat to make sure the plants met guidelines she wrote a few years for the American Meat Institute.

"When you have major customers insisting on standards it's amazing what it will do to the plant," Grandin told the Alberta Farm Animal Care Conference.

Significant improvements

In 1996, a United States Department of Agriculture study from 10 packing plants showed only 30 percent of the animals were rendered

instantly insensible with one shot from a captive bolt gun. In 1999 that average jumped to 74 percent.

When the two worst packing plant offenders were removed from the list, the average jumped to 96.6 percent of the animals properly stunned.

"The data clearly show that the audit program conducted by McDonalds has resulted in a greater percentage of slaughter plants which are now in compliance with the guidelines," Grandin said.

She did a similar audit in Canada in 1999, but only about 60 percent of the plants passed.

"The U.S. is now ahead of Canada."

Fortunately, most of the problems were corrected by simple changes like changing the lighting, adding non-slip grating in the stunning box, replacing worn-out stun guns or eliminating air blowing in the animal's face.

Of the 42 plants checked in the U.S., only two needed major renovations.

In 1997, Grandin was hired by the American Meat Institute to develop a simple way to check if packing plants treated animals in the most humane way possible.

She devised a system of counting cattle's moos or pig's squeals in the stunning area and if the animals were

unconscious on the bleed rail.

"You've got to have a very simple system. If you don't make it simple to practice, they don't work."

If more than three percent of the cattle are mooing, something is wrong, she said.

"If the animal balks, (the plants) need to fix the problem, not get out a bigger prod."

In some plants she eliminated balking by simple changes like adding lights.

In the Canadian audit, Grandin looked at beef, pork, veal, horse, poultry and kosher plants. Two of the four provincial plants passed the audit on stunning and handling and nine out of 15 of the federally inspected plants passed.

The main causes of poor stunning were improper equipment, lack of adjustment or maintenance of equipment, agitated animals or wet cartridges.

Two of the worst offenders were large hog plants where they had excessive use of prods, she said.

From Western Producer, January 20, 2000

**We want to know —
When will McDonald's Canada
make the same effort?**

Demanding More Humanely Produced Food...

What about Canada?

Some say it can't be done. They say that farming that considers the welfare of the animals can only be done as a hobby. They say that farmers can't survive in Canada unless they farm intensively to provide the market with cheap products.

Others do it, among them Rob Donaldson of Bradner Farms*. He has been farming organically for several years and is very happy with the results. He produces eggs, broilers and milk, organically certified by the BC Association for Regenerative Agriculture. His animals are not given the antibiotics and hormones that are part of the factory farm system and that are relied on by intensive farmers to keep their animals alive. Instead, they are given three times as much living space, freedom to move around and groom themselves and access to the outdoors. Rob says that he expected a little more illness among his broilers without drugs, but was pleased to discover slightly less illness.

According to Rob, each of his egg, broiler and dairy operations stands on its own, financially, and is proving that organic farming can be done on a successful commercial basis. However, at present the extent of his operations is limited by the market. The farmer can produce and sell only as much as the consuming public will buy.

This where you and I come in (and everyone else who cares about the welfare of animals.) Greater space, freedom and outdoor access involves more expense to the farmer, which means the food produced will cost more. If we don't want to eat at the expense of tortured animals, we must be willing to pay the cost of producing food humanely. This is an ethical dilemma for many of us who have been taught that saving money is a virtue. We must, however, examine our attitudes honestly and face the fact that cheap animal produce is obtained at the expense of suffering.

Let's 'vote with our wallets'. In Britain, the Freedom Food motto is '**A Small Price to Pay**'. Look for organic or free range produce. Each of us can make a difference.

** Bradner Farms milk and eggs, labeled organic, are sold by the Avalon Dairy, at 5805 Wales, Vancouver. Other organic and free range eggs are available at most supermarkets. The farm's organic broilers are marketed by "Thomas Reid Farms" and are sold in specialty stores. If you want to buy meat that has been raised a little more humanely, ask for "fresh local organic."*



WARNING: There still remain the problems of disposal of male chicks and 'spent hens' and the trauma of catching, transportation and slaughter of meat chickens. We continue to work to bring these sad truths to public notice and are heartened to see that more and more people are becoming concerned.

Don't ship crippled cows, milk producers urged

By Ron Friesen

Manitoba milk producers are being urged not to ship cows in poor condition to livestock auction markets.

The warning comes after a veterinarian at Winnipeg Livestock Sales Ltd. had to destroy four Holstein cows last March because the animals were either crippled or too sick to be sold.

"We don't think it's a really big problem but it has the potential to become one," said Bruce Grewar, supervisor of public relations for Manitoba Milk Producers.

"We're saying, if you ship cows to auction rings, make sure they're healthy and able to travel."

MMP raised the matter at its spring district meetings in April.

Milk producers were told that

shipping sick or crippled cows could blow up in their faces if animal welfare people, who sometimes monitor livestock sales, decide to make an issue of it.

If a culled cow isn't in good enough condition to get on and off a trailer, it shouldn't be shipped, MMP staff said.

From Manitoba Cooperator, May 2000

In Canada the trend to more humane and healthful farming is gaining momentum,

consumers are willing to support humane producers, and many groups are working to provide consumers with the information necessary to make humane choices in the marketplace.

- ✓ The **Canadian Farm Animal Care Trust**, (CANFACT), has developed a labeling scheme for animals reared, transported and slaughtered under Freedom Foods standards of animal welfare.
- ✓ The **BCSPCA**, under its Farm Animal Program, is preparing a humane certification program for food produced from animals. Standards for Poultry are almost complete and the Standards Coordinator is presently working on standards for beef cattle and pigs. This program is being funded by several groups, including the Vancouver Foundation and CANFACT, but not by government.

FOIE GRAS

We received a Critical Analysis by The French League of Animal Rights Foundation of a report by the European Scientific Committee on Animal Health and Welfare on force-feeding of geese and ducks and the production of *foie gras*.

This analysis, published in April, 2000, reminds us that the birds are de-beaked (painful), housed in near darkness, then force-fed huge amounts twice daily, by use of a foot-long tube pushed down the throat. Apart from the force-feeding itself, distress is caused by confinement, and injury to the esophagus. This is something to consider when contemplating eating this imported luxury item.

Address: 39, rue Claude Bernard, 75005, Paris, France
email: lfda@league-animal-rights.org

FAUNA FOUNDATION



Corinne Whitman 1998

Highland Steer who lives at the Fauna Foundation

Fauna Foundation is a Chimpanzee sanctuary in Quebec that provides a place for abused animals to live out their lives in a safe and loving environment. It is also home to goats, potbellied pigs, peacocks, chickens, horses and cattle (including a highland steer) Most of these animals have been rescued from unusual situations, such as the little pig that had escaped from a local factory farm, or the three turkey chicks who were rescued from a bag of dead chicks.

Fauna's address is:
PO Box 33, Chamblay, Que, J3L 4B1
website:
www3.sympatico.ca/fauna.found

A Change!

In the interest of efficiency and economy, we have reduced the number of newsletters from four to three a year. There will now be a Fall, Winter and Spring issue.

A Vote of Thanks! We Couldn't do it Without You!

Thanks to those who wrote to the Federal Justice Minister protesting the exclusion of food animals from protection under the revised laws pertaining to crimes against animals. And thanks to those who sent us copies of their letters. Please send us any answers you might get. Our members write to politicians and the press on many important issues. Way to Go!

And thank you, also, to our loyal supporters who keep us up to date on issues by sending newspaper and magazine clippings. We really do appreciate those clippings!

Finally, a note of gratitude to those who have donated to our cause in the past year. We will be sending you a yearly financial report with our next newsletter.

ACTION CORNER

Did you know that a question from one person represents many people, to a politician, one phone call represents many voices and one letter represents the opinion of hundreds of people. What you have to say counts.

ASK your local supermarket to stock certified organic animal products and free range eggs. If the store stocks eggs labeled free range, ask the manager how he knows they are free range (Free Range chickens have access to the outdoors.) Tell him you'd like to see labeled, humanely raised food. Your questions, whether answered to your satisfaction or not, can have an influence on the store.

HELP us all to make intelligent choices in the marketplace. If you know of a source of humane animal produce, please let us know. Write us or give us a phone call.

WRITE to McDonald's Canada. Ask them when they are going to be able to assure their customers that they don't get their meat from tortured animals. You could also make the same inquiry of your favourite fast food chain, or restaurant.

McDonalds for Western Canada
4400 Still Creek Dr.
Burnaby, BC
V5C 6C6

McDonalds for Eastern Canada
McDonald Place
Toronto, ON
M3C 3L4

WRITE to the Federal Minister of Health (copy to your MP)
To demand support for efforts to establish Freedom Food labeling in Canada. Tell him that we Canadians deserve the opportunity to choose whether to pay for food produced humanely or through misery and pain.

Hon Allan Rock
Brooke Claxton Bldg, Postal Location 0916A
Ottawa ON K1A 0K9

WRITE the Federal Minister of Agriculture to demand that the government support producers who are raising humane and healthy food, instead of large agribusinesses. Send a copy to your MP.

Hon Lyle Vanclief
Sir John Carling Bldg, 9 fl, 930 Carling Ave
Ottawa ON K1A 0K9

NOTE: Postage is not necessary for letters to a member of Parliament. Call 1-800-463-6868 for the name and address of your MP.

WORTH READING

Slaughterhouse: the shocking story of greed, neglect and inhumane treatment inside the U.S. meat industry

Gail A Eisnitz
1997, Prometheus Books
Amherst, NY
ISBN 157392-1661

The Vancouver Humane Society Summer 2000 newsletter features an article which describes all aspects of intensive egg and broiler production and its impact on the animals.

Vancouver Humane Society
303-8623 Granville
Vancouver BC V6P 5A1

Apologies to those who had to ask us where to find the **Healthy School Action Guide**. It was published by EarthSave's Healthy School Lunch Program, 706 Frederick St, Santa Cruz, CA 95060-2205. It can be obtained from

EarthSave Vancouver
106G - 2480 Spruce St
Vancouver, BC, V6H 2P6

DON'T MISS CETFA'S Annual General Meeting

Saturday, October 21, 2000 - 2 p.m.
5455 West Boulevard, Vancouver, BC

Come and join us for food and a friendly visit following the meeting. We want to meet you and hear your opinions.

RSVP Dorothy at 322-0448
or Patricia at 266-9533

Anyone wishing to serve on the Board is invited to call Dorothy, at 322-0448. We would be very happy to consider such an offer.



Canadians for the
Ethical Treatment
of Food Animals

Annual Membership
\$10.00

Application for New Renewal Membership

Name: _____ Telephone: _____

Address: _____

City: _____ Postal Code: _____

*We believe that animals raised for food should have
a pain and stress free life and a humane death.*

I might be able to help with:
 Writing Letters
 Assisting at information tables
 Maintaining Website

Please make your membership fee payable to:
Canadians for the Ethical Treatment of Food Animals
Box 18024, 2225 West 41 Avenue
Vancouver, BC V6M 4L3