

Thank you, Tina!

We would like to take this opportunity to express our gratitude to our founder and leader, Tina Harrison, who is retiring from her position as Coordinator. We will miss her greatly, but are confident that the animal welfare

community will continue to benefit from her knowledge and experience for some time to come. In honour of Tina, we devote this portion of our newsletter to a celebration of her achievements in the area of food animal welfare.



CETFA'S PROGRESS THROUGH THE YEARS – 1990-2000

CETFA was the first lobby group in Canada to speak out for food animals and press for reform. The effort soon spread to Vancouver Island with formation of an active and valued group in Victoria. This Branch does much to publicize the incredible suffering endured by food animals. Letter campaigns, information tables at malls and at the University of Victoria have greatly raised public awareness of the issue.

CETFA co-founders gained access to three major federally inspected slaughterhouses – United Poultry, Grandmaison Beef Farm Ltd and Britco Export Packers Ltd – where all “accepted” methods of slaughter were witnessed at close range. Following these visits, and the resulting publicity...

- ☞ Sledge hammer (manual) stunning was outlawed.
- ☞ The Ontario stockyard was closed as a result of a two-hour video recorded by Ariel Lang, CETFA Toronto Coordinator, documenting

the appalling treatment of downed animals. Prior to this, SPCAs and humane societies had assured CETFA that such activities were confined to the USA, but did not occur in Canada! We understand that this is the only such recording that exists of routine mistreatment of immobilized animals trucked to slaughter in Canada. Prior to this time, there were only denials. Official investigations in Ontario showed that some 700 downers were received in provincial plants every month.

- ☞ As a direct result of this “leak” the Ontario government imposed legislation making it mandatory to inspect and license ALL slaughterhouses in that Province.

CETFA produced the pamphlet ‘Rethink the Way We Live’, the creative work of valued volunteer Andrea Sparling. It is now into third printing, Successful demonstrations were held

at Poultry abattoirs in Vancouver, at Vancouver’s *Olympic Meats* (which has since closed) and at the western regions office of Agriculture Canada in New Westminster.

Tina spoke to the successful Motion, urging a ban on Veal Crates in the Province, at the AGM of the BC Liberal Riding of Richmond Centre. Several sidewalk flyer days were held outside Safeway stores, to inform the public about the appalling treatment of veal calves, and to urge no-veal purchases. Valued volunteer, Loretta Marquis, gathered over 4,000 names on a Petition for Veal calf reform while driving to Ontario and back, and in her home province of British Columbia. She subsequently led a CETFA delegation to the Legislature in Victoria, where we were introduced from the floor of the House by MLA Doug Symons, of Richmond Centre, and where Ms Marquis’ Petition of 4,000 names was presented. At the present time, according to the Minister

(continued on page 2)



Representatives of several organizations, including CETFA, protesting outside Hallmark Poultry in Vancouver.

CETFA'S PROGRESS THROUGH THE YEARS... (continued from page 1)

of Agriculture, almost no white veal is produced in British Columbia.

First-hand reports were sent to CETFA, over a two-year period, from a cross-country trucker transporting food animals. The reports were published by CETFA in a booklet, "Operation Transport" which resulted in a number of improvements e.g. the return of inspection to holding barns in Thunder Bay, near to the loading zones. As the Truck transport of livestock became a hot issue, Speaker of the House, John Fraser, requested that CETFA send him a list of recommendations for improving transport policies, which enabled our concerns to be heard by MP's in the House of Commons and on the Standing Committee on Agriculture, Food & Fisheries. From those recommendations, CETFA produced a brochure titled, 'Towards Humane Transportation'. Significant changes were made –

- 1) Forced jumping of pigs into noses of trucks was banned.
- 2) Papers were issued to truckers at West Hawk Lake, MB, with measurements of livestock trailers in use, to prevent overloading.
- 3) Agriculture Canada announced studies on new humane transportation policies in Canada. Tina Harrison was invited to attend the

initial consultation meetings in Toronto. One trucker informed the assembly that British Columbia is known as the strictest province in Canada when it comes to the transportation of livestock.

CETFA contributed \$4,000 towards the production of the film, "A Cow at My Table" which was shown to rave reviews at the Vancouver Film Festival. An interview was arranged between the Trucker informant and Jennifer Abbott, producer of the film. A verbatim account of that interview was produced by CETFA in the booklet, "The Last Ride"

In 1997, the University of British Columbia established an Animal Welfare Program as part of the Faculty of Agricultural Sciences. Appointed Chair was Dr. David Fraser, well known proponent of a compassionate approach to the handling of farm animals, particularly those raised for food. Dr. Fraser stresses the important role of groups such as CETFA.

May we continue to be worthy of his confidence – with no slackening of a strong commitment to serious reform.

*"Bearing the Hurts of
Those We Serve — Wounded,
Bruised and Bowed."*

For bringing about increasing public awareness we must credit Tina's unflagging determination to bring to everyone's attention the plight of food animals.

From Victoria,

The Victoria Branch of CETFA would like to take this opportunity to express our sincere thanks and appreciation to Tina Harrison for her remarkable work over the past 11 years. Part of CETFA's Mission Statement asks us to promote the humane treatment of animals used for food, and to disseminate information - to further the protection of food animals from all forms of abuse. Tina has been a shining example to all of us as she sacrificed her personal life to work without fail or hesitation to fulfill these goals. She has been a true heroine and saviour of these animals and her work will be recognized for years to come.

Tina's first contact in Victoria was Mrs. Joy Hurren who is also retiring this year. Joy, whose heart embraces the well-being of all God's creatures, worked with Tina with great energy and commitment to build up the Victoria Branch of CETFA and has led and encouraged us all over the years.

How can we possibly follow in the footsteps of these incredible and dynamic women? We can only try – day by day – to carry on their work.

Thank you so much, Tina and Joy, from the bottom of our hearts.

Linda Saliga

Award Winning Series

On July 3, Daphne Bramham was given the award *Journalist Advocate of the Year* at the Animal Rights 2001 conference in Washington, DC. Also honoured that evening were actors Linda Blair and James Cromwell. The award was for her six-part series of full page articles about the plight of farmed animals that ran in the *Vancouver Sun*. The series included an article on Tina Harrison and her work with CETFA.

Philip Lymbery, of Compassion in World Farming visits Vancouver

Several of our members were fortunate enough to join with other groups from across Canada to consult with Mr. Lymbery at a series of workshops. It was he who led the successful campaign in Europe to ban battery cages. Philip, fresh from a similar conference in the Philippines, was a source of inspiration and practical advice. His counsel is worth remembering as we fight against odds: "It can take 20 years to bring a campaign from planning to success and we must be prepared to plan and persevere." Thanks to the groups and individuals who made his visit possible.

Breaking Through the Wall

Setting up a CETFA information table at the Abbotsford or Cloverdale Flea-market each month has given me the opportunity to be proactive in a non-aggressive way, through education and awareness about our 'food animals'.

The hundreds and often thousands of people who go through these flea-markets each week have certainly given us the exposure needed in the Fraser Valley. However, it is a struggle. By the end of one of these days I am left feeling very discouraged and questioning my efforts. There are so few who are truly interested. The mere second it registers in the viewer's mind what they are looking at, A WALL GOES UP, they withdraw and will break any eye contact. The more one learns the more one does not want to know. This paradox, however, drives me to continue my efforts to find ways to break through and reach these people. I am forever learning and these poor suffering animals need us more than ever.

I have a 3' by 6' table. If any members have any brilliant ideas for me or would like to



come and sit with me for a day, I would be more than grateful.

Thanks so much to my CETFA board members for their continued support.

Simone Halley

On August 11, Simone and her CETFA display joined with the Vancouver Humane Society to celebrate Animal Rights Day outside the Vancouver Art Gallery. Their information was available to hundreds of people. We are grateful to and inspired by Simone's dedication and persistence.



In the Blink of an Eye: A secret video made by a worker at a meatpacking plant in Pasco, WA, showed that this steer, which supposedly had been stunned, had blinking reflexes, indicating it was still conscious.

PHOTO: WASHINGTON POST, APRIL 10, 2001

TRANSPORTATION & SLAUGHTER DEVELOPMENTS

- In the year 2000, according to government figures, 3,051,732 animals arriving at Canadian federally inspected slaughter plants were found either dead or too ill to serve as human food. 651,069,311 animals made it to slaughter while still alive. How many of these were downers or badly injured, we don't know. They are, presumably, not taken note of. We can only imagine.
- In addition to requiring humane standards from its suppliers, *Burger King* intends to inspect abattoirs to assure that suppliers meet its standards for humane treatment. Much good may flow naturally if Burger King follows through on its stated intention to refuse to buy from plants that slaughter downed animals. If downed animals cannot be used for human food, injured animals become a cost. Loss of profit should spur improvements in vehicles & driver attitudes and acceptance by industry of the need for enforcement of regulations.
- According to Dr. R. Charlebois of the Canadian Food Inspection Agency, there are a total of 611 federally registered establishments in Canada. Of these, 131 establishments are conducting slaughter and are inspected on a full time basis by the CFIA. He claims that inspection programs for health & safety and wholesomeness of the product as well as for animal welfare are in place in all establishments.
- There have been rumours that slaughterhouse monitoring by federal inspectors is being phased out in favour of inspection by plant employees. Dr.

Gary Thiessen, of the Canadian Food Inspection Agency replied to our questions, "CFIA staffs all federally inspected slaughterhouses with the full-time, on-site presence of at least one government inspector throughout slaughtering operations..." However, "There are currently eight pilots under MPIP (Modernized Poultry Inspection System) and each one has at least one full-time Veterinarian plus one full-time CFIA inspector for each evisceration line for each slaughter shift. Additional CFIA staff provide ongoing coverage of the processing operations in the remainder of the plant." He also reports that in 1999-2000 the number of inspection staff performing meat inspection, increased from 1525 to 1736. *It is not said whether the increase in inspection staff occurred in slaughterhouses. Nor do we know whether inspection staff in slaughterhouses are watching, on our behalf, to prevent slaughter of conscious animals.* Anyone wanting to research the implications of the 'Modernized Poultry Inspection System' is referred to website: <http://www.inspection.gc.ca/english/anima/meavia/mmopmmhv/table19e.shtml>

- According to the former BC Minister of Agriculture, there have been no prosecutions for cruelty in any un-inspected BC slaughterhouse. According to the BCSPCA, at least in the last 5 years, there have been no prosecutions for abuses in transport or at registered slaughterhouses in BC. We are waiting to hear from the Federal authorities whether there have ever

been any prosecutions for violations at federally inspected plants or on cross border transport.

- The lack of public scrutiny makes it difficult to obtain information about transport and slaughter abuses, and informers can find that they have put themselves at risk in vain. A glaring example of this is the refusal of Washington State officials to prosecute IBP for violations of state laws at its Pasco WN slaughter plant; this despite being provided with a strong case, including videos and 20 signed affidavits from workers. According to an April 10, 2001, article in the *Washington Post*, "Some inspectors are so frustrated they're asking outsiders for help: The inspectors' union joined with Humane Farming Association last spring and urged Washington state authorities to crack down on alleged animal abuse at the IBP plant in Pasco." The same article quotes noted slaughter expert Temple Grandin as saying upon viewing the videotape, "There were fully alive beef on that rail."
- Is the slaughter situation different in Canada? Is killing line speed unimportant for profit in Canadian plants? Is an inspector's career dependent on success in preventing animal suffering? Are no Canadian plants in Canada owned by the very same IBP? Are various levels of government anxious to prosecute their corporate citizens? Is there an independent agency currently involved in inspecting animal welfare at slaughterhouses? The answers seem to be NO, NO, NO, NO, AND NO.

Know What You are Buying...

On the *BC Egg Producers'* website there is a frank admission that most eggs are laid by caged hens.

A *BC Egg Producers'* brochure sets out the standards for different types of eggs. To quote:



"Free Run. Free Run eggs are produced by laying hens that are housed on litter and/or slotted floors. They are free to move around the floor of the barn."

"Free Range Like Free Run hens these layers are housed on litter and/or slotted floors and have free movement about the barn floor. And, weather permitting, they have access to an outdoor area with vegetation."

"Organic. Organic eggs are produced by hens that are fed organic feed and raised in accordance with guidelines issued by certifying organizations."

"Omega 3 Enhanced. From white layers fed an all vegetarian diet that includes significant amounts of flax seed. As a result these eggs are a source of Omega 3." (note: no comments about guidelines for raising.)

This would seem to put to rest the argument raised by Egg Marketing Boards and, at one time, the Canadian Food Inspection Agency that there are no standards for labeling eggs 'Free Run' or 'Free Range'

A&W Waiting to See...

In answer to a query about food animal welfare, *A&W Food Services of Canada* replies that "We plan to stay abreast of developments in the industry and take action to maintain appropriate standards." Let us hope that they will be made aware of public interest and decide to upgrade their idea of appropriate standards.

Labeling is Catching On...

Winnipeg Humane Society with the support of the Organic Food Council of Manitoba, has launched its initiative to establish a label for meat, dairy or eggs raised by Manitoba farmers according to standards approved and monitored by the Society. We wish them success.



The *Regina Humane Society* and the *Ontario SPCA* are also considering similar programs.

BC SPCA's labeling scheme is soon to be tested. For those interested in further information, there will be three presentations in September: at the Port Alberni Agricultural Fair Sept. 6 to 9, at the Farm Folk/City Folk-Feast of Fields at UBC Sept 9, and at Capers Living Natural Fair Sept. 15 & 16.

Worth Reading

Saving Emily



by Nicholas Read
2001, Prometheus Books
59 John Glenn Drive
Amherst, New York
ISBN 1-57392-897-6

This is an easy read for young people or adults. It describes the life experiences of a beef heifer, her daring escape on the way to slaughter and the boy and girl who save her.

ACTION CORNER

WRITE McDonald's Canada to demand they follow the lead of the US McDonald's in requiring basic humane standards from its suppliers.

Mr Peter Beresford
Executive Vice President
McDonald's Restaurants of Canada, Ltd
McDonald's Place
Toronto, ON M3C 3L4

WRITE to ask when A&W intends to bring the standards expected of its suppliers up to the standards required of Burger King suppliers. Let them know that you intend to patronize eating places that have some humane standards.

Peter Keating
Director, Purchasing & Distribution
A&W Food Services of Canada Inc.,
#300 - 171 West Esplanade,
North Vancouver, BC V7M 3K9

WRITE AGAIN to Justice Minister Anne McLellan and your local MP, reminding them that you want Bill C-15 passed. It has been carried over to the fall sitting of parliament and there is still some opposition to its passing. Parliament must know that Canadians support improvements to animal welfare laws.

LOOK for humane labeling in your food market. Let the manager know that you are seeking humanely produced food. If there is a labeling program being organized in your area, let the manager know where he can get information about it.

Please be our Guest...

At our
Annual General Meeting
in Vancouver, BC on
Saturday, October 20, 2001
at 2:00 pm.

RSVP 322-0448, Dorothy.



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