

SOCIETY FOR THE PREVENTION OF CRUELTY TO ANIMALS

(In association with R.S.P.C.A. England) Patroness: LADY Y.P. McNEICE



FRIENDS FOR LIFE

23 June 2010

Editor,
Life!
Straits Times

Dear Sir,

I refer to the write up 'Foie Gras Festival' under Tidbits Sunday Times (20 June).

Consumers are generally unaware of the cruel and torturous practices subjected to ducks and geese in the production process of foie gras. The birds are commonly fed using a pneumatic pump forced down the throat. Prior to force feeding, birds are typically kept in buildings on straw bedding and allowed access to an outdoor area. Force-feeding begins when the birds are around 12 weeks of age and occurs for around 12 to 15 days before slaughter. During this time the birds are usually force-fed two or three times each day. For force-feeding to occur, the birds have first to be restrained. During the force-feeding period, most ducks (around 80 per cent) are therefore kept individually in small, wire or plastic cages with their head protruding through an opening in the front, so that the neck is easy to grasp. During the force-feeding, a person grasps the bird by the neck and inserts the pipe down its oesophagus (a process known as 'gavage').

This is repeated two or three times per day for up to three weeks, so that by the time it is slaughtered, a bird's liver will have swelled to between six and ten times its natural size. The torturous process causes discomfort, pain, injury, fear and distress in the birds.

The SPCA strongly discourages the public from eating foie gras and encourages consumers to take a stand against the cruelty inflicted on these animals.

For more information visit <http://www.spca.org.sg/menus.html>

Yours sincerely,

Deirdre Moss (Ms.)
Executive Officer