

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

13 November 2008

Straits Times
Editor, Life! Section

Dear Sir/Madam,

Foie Gras: A Delicacy of Despair

We refer to the letter, "Cruel Taste of Foie Gras" (8 November Life!) and wish to thank Ms. Veronica Lim Lay Koon for expressing her objections and highlighting the inherent cruelty that animals (ducks and geese) are subjected to in the production of this much sought after, and promoted delicacy. While previously served mostly in French restaurants, foie gras is now appearing on menus in other continental restaurants (in both Chinese and Japanese cuisine).

Consumers are usually unaware of the abhorrent and torturous practice subjected to these animals. What is hidden from menu is the horrifying fact that the geese and ducks suffer immense cruelty. A report by the World Society for the Protection of Animals in June 2000 describes the process: "The birds are commonly fed using a pneumatic pump forced down the throat, which injects up to half a kilo of maize and fat in a couple of seconds. 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. Many ducks and geese die prematurely from cardiac and renal failure, and liver haemorrhage."

The SPCA supports Ms. Lim's call for readers to reconsider ordering 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
Executive Officer