



Say NO to Foie Gras

Foie gras is the product of extreme animal cruelty. It is produced by force-feeding intensively confined ducks or geese enormous amounts of food — up to one-third of their own body weight daily — using a metal pipe thrust down the birds' throats.

Within 2 to 4 weeks, the birds' livers expand up to 12 times their normal size. In this diseased state, known as “hepatic lipidosis,” the liver no longer functions normally and toxins build up in the birds' bodies, slowly killing them. The birds have difficulty standing, walking and even breathing.

According to one former employee of a foie gras facility, “The best way to maximize profits is to get the biggest — and hence, the most diseased — liver. As my supervisor stated, ‘The point of gavage is to make a duck as sick as possible, to bring them to the brink of death.’”

The pre-slaughter mortality rate for ducks raised on foie gras farms is up to 20 times greater than that on conventional farms where ducks are raised for meat. Many birds asphyxiate to death when the force-feeding tube punctures their throats or when the food becomes impacted in their throats.



Death rates on foie gras farms are 20 times greater than those on conventional duck farms.



Ducks are force-fed large amounts of food with metal pipes that are brutally thrust down their throats.

Speaking of foie gras production, one poultry scientist declared: “Force feeding of seriously confined birds to produce fatty livers is probably the most extreme form of cruelty to sentient animals that mankind has ever invented.” Even the foie gras industry admits that the force-feeding process would be fatal if continued beyond just a few weeks.

Foie gras production has been outlawed in over a dozen countries because of humane concerns. California passed legislation banning the production and sale of foie gras (effective 2012), and state legislatures throughout the U.S. are considering similar bans.

You Can Help

Never buy foie gras, and educate your friends and family about the cruelty of force-feeding. Ask your local and state legislators to ban foie gras production and/or sales.

Write letters to the editor of your local paper about the need for a foie gras ban.

Carry our “Say No to Foie Gras” cards in your wallet and leave them at restaurants that serve foie gras.

Talk to restaurant managers and chefs about the cruelty of foie gras and ask them to sign our *No Foie Gras Pledge* — contact Farm Sanctuary for materials.

Farm Sanctuary
P.O. Box 150 · Watkins Glen, NY 14891
607-583-2225
farmsanctuary.org
nofoiegras.org



Photo by JoAnne McArthur

Once the victims of cruel force-feeding, Kohl, Harper and Burton escaped the foie gras industry in 2007. They now live happily at Farm Sanctuary.



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