

February 2010

ANIMAL VOICE

Animal Voice is the official mouthpiece in South Africa for Compassion in World Farming

2010 Soccer World Cup

STARTLING RESEARCH!

Is factory farmed
chicken suitable
food for athletes?
See inside

Help 'inspire' Pick n Pay
to ban battery eggs

Why can't
stock farmer
Joseph Steyn
sleep at night?

Will Cape Town
become the first city in Africa to
support Veggie Day?



Illustration:
Pandora Alberts

Increasing Our Compassionate Footprint

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COMPASSION 
in world farming


How Healthy is Cheap Chicken?


Modern factory-reared chicken now contains more fat than protein


A study by the *Institute of Brain Chemistry and Human Nutrition* at *London Metropolitan University* suggests that chicken may not be the healthy food it once was. A typical supermarket chicken now contains more fat than protein!


According to the study:


 Modern chicken contains nearly three times the fat it did in 1970. In 1970 chicken contained 8.6 grams of fat per 100 grams. Today, this figure is about 22.8 grams per 100 grams.

 Eating a 100 gram portion of chicken these days supplies 100 more calories than it did in 1970.

 Over the same period, the amount of protein in chicken fell by more than 30% from 24.3 grams per 100 grams to 16.5.

 Modern organic chickens also suffer from obesity with 17.1 grams of fat per 100 grams. However, the protein:fat ratio has not inverted as has happened to their factory farmed counterparts.

 The Omega-3 fatty acid content of chicken has fallen dramatically from 170 milligrams per 100 grams in 1980 to 69 milligrams in 1998 and 25 milligrams in 2004. Omega-3 fatty acid DHA helps nourish the brain, promotes mental health and helps prevent heart disease.

 Artificial food and lack of exercise are being blamed for obesity in chickens.

 As the world's most widely eaten meat, soaring obesity among chickens may be contributing to obesity among consumers. For more information, go to <http://www.timesonline.co.uk/tol/news/uk/article376661.ece>

Note from Ed: In addition to the above, research scientists at the *University of the Western Cape* released disturbing results in September last year, showing that the flesh of supermarket chickens tested positive for residue of the antibiotic *Tetracycline*. Tetracycline is not dissipated by cooking. To read more about this, go to: <http://www.animal-voice.org/Articles-and-features/Antibiotic-residue-present-in-the-muscle-of-broiler-chickens>

To perform at peak, Bafana Bafana needs optimal nutrition!

Compassion in World Farming (SA) has written to the Soccer World Cup Local Organising Committee, suggesting that only the best nutrition is good enough for the Bafana Bafana team.

Our letter was prompted by the current debate in the UK regarding suitable food for the athletes who will be taking part in the Olympic Games to be held in London in 2012.

Already the Organising Committee of the Olympic Games has made a commitment to provide only cage-free eggs for the Olympians. Now Celebrity TV chef, Hugh Fearnley-Whittingstall, has asked the Committee to go a step further and include only free range chicken meat too.

He said it was "totally inconsistent" and "inconceivable" that "sports people at their peak of fitness" could be served factory farmed chicken and not free range chicken.

More information:
<http://www.politics.co.uk/opinion-formers/press-releases/animal-welfare/london-2012>

WHAT YOU CAN DO!

Please add your voice by signing the relevant postcard insert in this issue of *Animal Voice* and sending it off to the World Cup Local Organising Committee as soon as possible.



OBESSE FACTORY FARMED CHICKEN
- No longer a healthy option?

Editorial

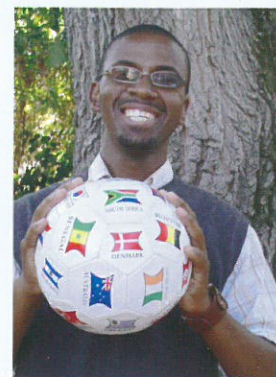
Dear Readers –
Warm greetings to you all. Or, as we say,
**Molweni
emphakathini.**

To introduce myself, my name is **Tozie Zokufa** and I am your Deputy Editor of *Animal Voice*.

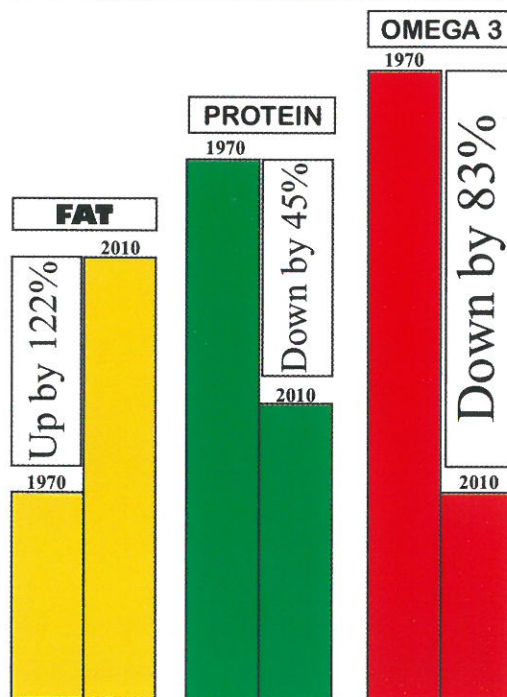
The primary objective of our organisation is to put integrity and sustainability back into farming. Many people do not know that factory farming – where thousands of animals are packed tightly together in huge sheds, medicated with antibiotics and fattened with hormones - has corrupted our **food chain and our value system**. Please read on and let me know what you think about this situation. (email: toziez@animal-voice.org or sms: 074 974 9777).

*Singabantu abamnyama (amaAfrika)
masibuyeleni kwiinqubo zethu zakudala,
ezinentlonipho kuko konke okudalwe
nguMdali.* (As Africans, let's go back to our roots where all of God's creation was deserving of respect.)

Tozie Zokufa
Deputy Editor



CHANGES IN NUTRITIONAL VALUES OF CHICKEN MEAT OVER 35 YEARS



CIWF (SA) will ask Prof. Tim Noakes of the Sports Science Institute whether factory farmed chicken can still be considered suitable food for athletes. See next *Animal Voice*.

Free Range Eggs contain much more Vitamin D

Vitamin D is hard to come by. We get it from sunlight, cod-liver oil, wild salmon, and sardines. With the spotlight now linking a lack of Vitamin D to a range of diseases including colon, prostate and breast cancer, many doctors say we are not getting enough of this vital vitamin.

However, new research in the USA has found that free range hens produce eggs with 4 – 6 times as much Vitamin D as eggs laid by battery hens.

Mother Earth News reports that apart from the 'eggciting' findings on Vitamin D in free range eggs, tests also show that nutritionally-speaking, free range eggs are an all-round better buy than battery eggs in that they contain:

- 1/3 less cholesterol
- 1/4 less saturated fat
- 2/3 more vitamin A
- 2 times more omega-3 fatty acids
- 3 times more vitamin E
- 7 times more beta carotene

For more information go to: www.motherearthnews.com



Wendy Hardie wins a battle for free range



Wendy Hardie, Cape Town film maker who challenged **Woolworths** head-on for calling itself a cage-free store while still using battery eggs in its ready-made meals, has won a battle for free range.

With the help of **Compassion in World Farming** and almost 1000 Woolworths customers, she took Woolworths to task in a very public spat for using battery eggs in their quiches, cakes, biscuits and other ready-made meals. After months of angry emails from Wendy and her supporters, Woolworths invited Wendy to a meeting at its Longmarket Street head office in October last year.

Following the meeting, Woolworths made a written commitment to Wendy in an email to convert all its products using eggs to free range "as fast as practically possible". According to the email, the conversion would require the building of liquid-egg factories. Ready-made meals using free range eggs would begin to become available to customers "within a year".

Note from Ed: **Watch this space a year from now!**

Hey Checkers, your TV slogan is **Eat more Naturally**. Well, Compassion in World Farming suggests you take those unnatural battery eggs off your shelves and put your money where your mouth is!

What you can do: See postcard insert to Shoprite/Checkers inside.

Cape Town Web Developer, Mark Fox has started an online petition entitled "Ethical Eggs". Go to www.activist.co.za/campaigns/2009/ethicaleggs.php and sign on.

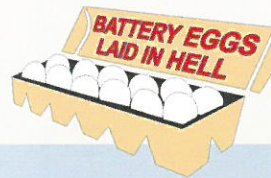
Will Pick n Pay become cage-free?

Animal Voice editor, *Louise van der Merwe* has attempted on several occasions to find out if supermarket giant Pick n Pay would consider a phase-out of battery eggs.



'Not any time soon', says GM.

Last November, she was finally given the chance to meet **Mr Gigi Bisogno**, **Pick n Pay's General Manager for Perishables**. The answer to her questions was a clear 'no'. "If our customers were to buy only free range eggs, we would phase out battery eggs. Currently only about 13 percent of Pick n Pay's egg sales are free range," Mr Bisogno told her. He said the percentage would have to climb into the 90's before a phase-out would be considered.



WHAT YOU CAN DO!

Please see *Postcard Petition to Mr Bisogno* inside.

A random survey by **Compassion in World Farming(SA)** found that free range eggs are about 58 cents more expensive per egg than battery eggs - a small price to pay for their nutritional superiority.

Cruel food is as unethical as pornography or slavery – UK Campaigner



Clare Druce who has campaigned for 40 years for a better life for farmed animals, believes that supermarkets should be held

accountable when it comes to stocking cruel food.

"The notion that supermarkets only provide what the shopper wants is nonsense. They tell us that what we want is choice. But I'm sorry, we're not offered choice when it comes to pornography or slavery because they are morally wrong, and factory farming is in the same category," she said.

Meat

Beautiful animals in the peak of condition were on display at the Agri-Expo in mid October 2009. Prize cows, chickens, pigs and vegetable produce drew thousands of visitors and temporarily transformed the Cape Town International Convention Centre into a straw-baled farmyard.

Farmer **Joseph Steyn** (above left, together with farmer **Dawie van der Vyver**) brought some of his animals to the Expo too – all the way from his farm in the Prince Albert district of the Southern Cape. But when visitors got to his stall, many could not believe their eyes. On display were sheep with lost eyes and goats with no ears! And, provocatively, he called his stall “Mutilated Livestock”.

Animal Voice's Editor Louise van der Merwe visited Joseph's stall and asked him why he had called it '**Mutilated Livestock**'.

LvdM: The name of your stall has caused quite a stir. Please explain...

Joseph Steyn: The name is meant to be provocative. It is a cry for understanding. It is a reflection of my despair.

LvdM: Despair?

Joseph Steyn: Yes. I despair at the public outcry against leg-hold traps. I despair at being labeled 'barbaric' when I try and protect my animals from being mutilated by predators, like Caracal and Jackal. This stall is an attempt by livestock farmers such as myself, to ask the public to consider why we resort to leg-hold devices to protect our flocks. My animals on display here, with their eaten-off ears and ripped out eyes, are the ones that got away.

LvdM: So you are saying that there *is* a place for leg-hold traps?

Joseph Steyn: Yes. In 2000, for example, only 35% of our lambs grew to weaning age. Fully 1000 of them did not - because they were eaten, mutilated or just killed for the fun of it, as caracal often do. By intensive control measures – such as shooting and setting leg-hold traps - we managed, over the next six years, to bring the lamb and kid mutilations and killings down to just 7%.

LvdM: But let's look at the photo of this leopard who lost a leg to a gin trap (see opposite page). How can we begin to get our heads around the immensity of this suffering?



- the untold story

Joseph Steyn: Yes. But think for a moment about the suffering of the lambs and goat kids. What about them? Where I farm, the Black-backed jackal and Caracal are the main predators. Jackals attack lambs by the throat or jaw to slow them down. Then they start eating by opening the side of the lamb to get hold of the intestine as well as the soft organs inside the body. Sometimes a lamb will manage to escape.

Witnessing the awful suffering of a lamb with its intestines popping out cuts through me like you won't believe. I find I can't sleep at night. I lie there feeling like a coward – all safe in my well-protected home – while my animals are at the mercy of predators.

Sometimes at night when I visit my sheep, I find them restless, calling to each other, with dust hanging in the air. Then I know that a predator has been among them. Finally I find the lamb that has been attacked – terribly mutilated or dead – and in the days ahead, I will watch the mother desperately patrolling the camp, calling for her young.

LvdM: Yet, the thought of a gin-trap viciously snapping shut on the leg of a predator makes me shudder with horror as much as the thought of a mutilated lamb and the traumatised mother.

Joseph Steyn: The old-fashioned gin trap that has long sharp teeth that can mutilate a predator's leg should be banned. The modern leg-hold trap clamps a predator's leg without causing immediate damage. Moreover, the use of leg-hold traps goes hand in hand with a responsibility to visit the trap regularly to release or kill when necessary.

LvdM: Yes, but can one depend on the farmer to do that? To visit the traps regularly? What about the days when a shepherd used to look after the animals and bring them into a kraal at night?

Joseph Steyn: I would need at least 8 – 10 shepherds which is simply not affordable. Our camps vary from 400 – 500 hectares in size. It is impossible to

protect continuously 300 free ranging ewes with their offspring from hungry predators. In some cases, Anatolian dogs, donkeys and alpacas seem to succeed in keeping predators at bay. But in South Africa, these methods have failed. The use of throat protective collars for the sheep are also cruel because they leave the predator with no option but to mutilate the sheep on other parts of its body.

Joseph Steyn believes that conservation agencies should get together with farmers to help find solutions. "But to simply label farmer as 'barbaric' is an insult and will not achieve anything," he says.



Photo: Courtesy Landmark Foundation

EDITOR'S NOTE:

Part of the solution to this conflict may lie in an escalation in the price of meat.

If the producer price of meat were to triple (as electricity may be about to do), meat-eating would become a luxury for high days and holidays – as it was 50 years ago. Then farmers like Joseph Steyn could afford to employ shepherds to protect his sheep and goats from predators.

Compassion in World Farming proposes that a permanent forum be established where the conflict between animal welfare issues and farming practices can be aired, discussed and solutions suggested and found. Please send in your ideas for a solution. We will print as many as possible of them in our next issue.

It is estimated that country-wide, some 3500 lambs and kids are being killed or mutilated each day.



Factory farming came into fashion 60 years ago as part of the industrial revolution.

Today 60 billion animals around the world, live their lives crammed into sheds, immobilized by metal bars and tiny cages, medicated with antibiotics.



One-third of the world's grain and soya bean harvest is diverted to pigs, cows and chickens in factory farms to make meat and dairy products

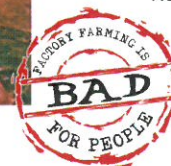
Compassion in World Farming CEO **Philip Lymbery** calls factory farming, 'the biggest issue of animal cruelty on the planet'.



One-fifth of greenhouse gas emissions causing climate change come from the livestock industry.



... while the number of people suffering from chronic hunger has risen to a record one billion.
-World Food Summit, Rome
November 2009



Now Compassion in World Farming is at the forefront of a movement to reduce meat consumption by 60% by 2050

Less meat is better for Health!

● Leading medical journal, The Lancet, says reducing adult consumption of animal products by 30% would lead to a 15% reduction in heart disease in the UK alone.

<http://download.thelancet.com/flatcontentassets/series/health-and-climate-change.pdf>

● Fast food has resulted in obesity with about one billion people now suffering from the condition (World Food Summit, Rome, Nov. 09)

● Felling forests in order to grow crops to feed animals in factory farms is causing the spread of disease. (Worldwatch Institute and the United Nations Foundation)

● Malaria is increasing because the cleared areas are hotter and mosquitos are able to live longer and breed faster. Schistosomiasis (bilharzia) is thriving because the snail that harbours the parasite flourishes in cleared habitats.

● Diseases that 'brew' among the tightly packed animals on factory farms, are a future hazard to human health (eg. Swine and Bird Flu).

Less meat is better for the Environment!

● Factory farming relies on huge investments in mechanisation like conveyer belts to distribute food, fans to flush out ammonia fumes, artificial lighting, controlled heating and cooling; mechanisation increases **carbon dioxide emissions**.

● Factory Farming depends on artificial fertilizers which release **nitrous oxide**.

● Mountains of manure are disposed of by mechanisation such as liquefied manure systems producing **methane emissions**.

● Forced to eat grain concentrates instead of grass and leaves, the digestive systems of farmed animals are thrown out of balance, resulting in burping and flatulence which contribute to **methane emissions**.

● Dependency on antibiotics to prevent catastrophic outbreaks of disease in crowded sheds is resulting in resistance to life-saving antibiotics and antibiotic pollution of water ways and even the sea.

But, says Lybbery:

"Less is more. Instead of eating lots of 'cheap' meat from factory farmed animals reared in appalling conditions, the mid-century consumer could be eating less, but better quality meat and milk, preferably reared by local farmers."

Read: Eating the Planet
http://www.ciwf.org.uk/what_we_d_o/factory_farming/eating_the_planet.aspx

A move away from factory farming is better for the Poor

A move away from Industrial farming and back to small-scale farming is vital for poverty alleviation, empowering people to grow their own food again.

Compassion in World Farming's Gauteng Spokesperson, **Marlise Richter**, visits the city that says **'yes, we can!'** to **one meat-free day a week**

Well-known South African Human Rights researcher and activist Marlise Richter travelled to Belgium earlier this year to register at the University of Ghent for her PhD in Public Health.

While walking down the streets of Ghent, Marlise saw several prominently placed posters advertising 'VeggieDag' (Veggie Day).

"Because excessive meat-eating is partly to blame for climate change, I arranged to speak to the leader of the initiative, Tobias Leenaert of the organisation **Ethical Vegetarian Alternative (EVA)**. Of great interest is the fact that the City Council of Ghent is giving EVA its official support as part of its efforts to reduce greenhouse gas emissions," said Marlise.

So far 35 schools in Ghent have a default vegetarian option on a Thursday and restaurants also provide more vegetarian choices on Thursdays.

Recently, delegates from the US city of Baltimore and the Brazilian capital Sao Paulo have made contact with EVA with the idea of following suit.

Leenaert told Marlise that the campaign's success rested on four main arguments for reducing meat in one's diet:

- 1) health benefits
- 2) environmental concerns including reducing climate change
- 3) reducing world hunger
- 4) animal welfare concerns

Will Cape Town become the first city in Africa to support **one meat-free day a week?**

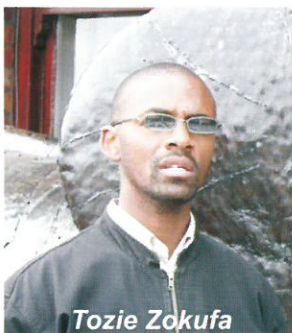
Compassion's **Tozie Zokufa** met with officials at Cape Town's City Health Department in December 2009 to ask for the City's support for a campaign to reduce meat consumption by going 'Veggie' one day a week.

Tozie was invited to make a presentation to **Dr Paul Nkurunziza** and to **Mr Dumisani Ximbi**. He will make a further presentation to a wider audience at City Health in January 2010. A decision is expected by the end of February.

Tozie pointed out that apart from environmental and animal welfare benefits, a Veggie Day once a week would assist City Health's efforts to promote healthy eating habits amongst Capetonians.



**Mayor Dan Plato
will let us know...**



Tozie Zokufa



Marlise Richter and Tobias Leenaert

Sir Paul McCartney emphasizes need for sterilising our pets.



With the livestock industry being responsible for one-fifth of greenhouse gas emissions that cause climate change, Paul McCartney is hoping to achieve Meat-Free-Mondays across Europe.

But he touched a raw nerve, said Meat Trade News Daily (29/11/09) by pointing out that the sixteen million cats and dogs in England all consume meat products too.

According to Meat Trade News, Pedigree Pet Foods is the world's largest processor of pet food and uses more than one million cattle per week in its global operations.

http://www.meatradenewsdaily.co.uk/news/291109/united_kingdom_million_cats_and_dogs_should_be_put_down.aspx

The Rescue and Rehabbing

Johannesburg business woman Candy Ristic is a coach in leadership development. She also owns a children's clothing shop and is mother to two girls, aged 5 and 6. In recent years, she has added another dimension to her life – rehabilitating 'spent' hens. Here she tells us about some of the lessons the hens have taught her.

“The day I got my first hen, I was with a good friend of mine in the car. We were driving past an informal trader selling ex-battery hens on the side of the road. These are the hens that have laid their 300 eggs and are now considered useless to the egg industry.

I told her that one day I wanted to rehabilitate a 'spent' hen and she said 'let's get one now'. So we did.

“We bought beautiful Rachel. She was underweight, missing most of her feathers and very weak. There and then, we gave her water from a bottle top and she drank immediately. I remember sitting in the car with her on my lap, and feeling a mixture of hope, elation and incredible sadness. I wanted to turn back and take all the hens. I knew then that Rachel would be the first of many.



“Rehabbing an ex-battery hen ranges from relatively easy to a lot of work, depending on how ill or battered she is. For the first 12 to 24 hours I put them on their own indoors in a quiet place with access to a warm towelled box, food and water. Sometimes I give them a dose of Rescue Remedy. Giving them a small box to move in an out of is important. They have lived their lives in a cage where their space allowance is the size of an A4 sheet of paper. So, at first, they are frightened of wide open spaces.

“All battery hens, in my experience, have sore feet when they arrive. They

constantly pull at their feet and nails with their beaks. Chickens in a factory farm never get the opportunity to wear down their nails by scratching in the soil so many of them have excessively long nails that sometimes even curl in spirals. This makes walking challenging and painful. A careful nail clip is necessary to allow their feet to start healing.

“I had one hen that was so ill she barely opened her eyes for two weeks. She arrived with pneumonia. She had thick mucus coming out of her nose and mouth. I was tube feeding her three times a day but she just lay in her box. I thought I should euthanase her but something made me hang on.



“I try to focus on the difference I am making to the lives of the hens I **can** rescue and not on the greater picture which is overwhelming.”

“One morning she woke up, walked over to the feeding bowl and began to eat. It was a momentous family moment. We have had her now for four months. She is a reminder to me each day to be courageous.

“She is a reminder to me each day to be courageous.”

of ex-battery hens

by Candy Ristic

"The practice in factory farms of shortening the beak through the use of a searing hot blade, leaves some hens markedly deformed and others not too badly scarred. Sometimes the beak at the top is shorter than the bottom beak, which makes pecking up small pieces of food a challenge. In the factory farm they learn to scoop up the powdery layers' mash as it comes past on the conveyor belt.



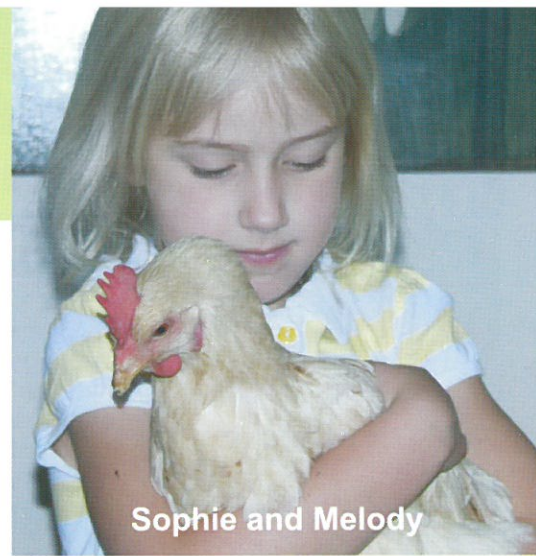
"Once in a while I get a hen who doesn't know how to peck up food. A wildlife rehabilitation expert suggested that I 'peck' around the food with my finger to show her how to eat. I began finger pecking and she suddenly got the hang of it.

"I am amazed at how quickly they put their past lives behind them, and move into the rhythm of their natural behavior. I am amazed at how quickly they learn to trust their care-givers and how they live in the moment and enjoy what is happening right now. It is a privilege to witness a hen taking a dust bath for the first time, making contented clucking noises. It is a privilege to watch a hen sun bathing, her wing outstretched, enjoying the warm sun on her back for the first time. It is a privilege to watch her make her first carefully crafted nest in which to place her egg. It is a privilege to watch her peck at the grass, chase insects and make friends with the other hens.



"A friend of mine who did charity work once told me she went into it feeling as though she was going to give so much. She came out of it, she said, feeling as though she had given less than she had received. I often think of her when I reflect on the daily joy, excitement and sense of honour that I get from our gorgeous hens."

"Watching them slowly grow in fitness and confidence is a real joy."



Sophie and Melody

Although regarded as 'spent', ex battery hens still continue to lay eggs every other day, or so, for up to two more years. Once Candy has got the hens back onto their feet in her Parkhurst garden, she transfers them to the family's farm in Magaliesburg.

Rehabilitating hens may not be for everyone. "Hens do create a fair amount of droppings in a day, and they love scratching at the roots of plants. So if you have a very special garden, hens are not for you," says Candy.

But, she adds: "I have the hens to thank for my magnificent lawn. I also want to thank my husband Nick, Karla, Sophie, Nicky, Flora, Naledi and Charles, who have all moved into chicken rehabilitation with compassion and ease."

Anyone wishing to get in touch with Candy can do so by emailing: candy@discoverymail.co.za

For more information on the plight of battery hens, please go to our website.

www.animal-voice.org

VOICES SPEAKING UP FOR ANIMALS



Moral Blindness

"Indifference to animal suffering is a form of moral blindness that I consider to be a kind of stupidity.

"At heart, our unwillingness to view animals through a moral lens is born of our narcissism; humans wish to perpetuate the childlike fantasy that we are the centre of the world. To grant that other animals have rights threatens this narcissism. Acknowledging their rights is the first step to growing up." - **Dr. Elisa Galgut**

Misleading Advertising

In October this year, Johannesburg-based energy kinesiologist and advocacy consultant **Tracy Robinson** complained to the **Advertising Standards Authority** about the Farmer Brown advert on SATV. "It depicts a farmer sitting in a beautiful, idealized barn, with happy, healthy chickens running about. The average SA consumer might happily think that this representation bears some semblance to reality," Tracy said. The ASA replied that given the obvious humour in the advert, no reasonable person would interpret the commercial literally. (Note from Ed: We disagree!)



Ritual Bull Killing

Compassion in World Farming's **Tozie Zokufa**, was instrumental in achieving the Pan-African Petition against the bare-handed ritual killing of the bull in KZN last December. Denouncing the ritual as unbecoming of the modern face of Africa, representatives from 10 African countries tasked Tozie to present the petition to the South African Parliament.

In the photograph above, Tozie is seen handing the petition to **Gareth Morgan MP** who agreed to ensure it reached Parliament and Tuynhuis.



Cruelty forced her to leave her job

When graphic designer and chef, **Liesl du Preez** moved with her fiancé to the Great Karoo in August last year, she was delighted to get a job capturing data at a nearby dairy farm. But after only five days in the job, Tracy knew she would have to leave. "I was shocked and horrified and I could not simply sit there and pretend not to see what was going on around me," said Tracy. "The way the cows are herded, being just short of beaten, the number of animals with mastitis, the bull calves that are left to die, the way the cows are culled when they don't give enough milk, I just couldn't take it."

Phansi ngababulali, phansi

"Imagine goats toyi-toying and throwing stones, and shouting 'Phansi ngababulali, phansi!' (Down with the butchers, down!). It might sound Orwellian, but such behaviour would be justified if you consider the regularity and ease with which we kill animals for a number of excuses," said **Fred Khumalo**, Sunday Times columnist on 27 December 2009.

"Such imaginings stem from a morbid hope that animals might one day rise against us and toyi-toyi for their rights to graze peacefully without fear of being slaughtered by someone who believes the slaughter of an animal will not only satisfy his appetite for meat, but also fulfil some religious/spiritual belief."

To comment on Fred's thoughts go to his blog at: <http://blogs.thetimes.co.za/khumalo/>



In its e-newsletter of 6th January 2010, the **National Council of SPCAs** reported that an unannounced SPCA visit to the Standerton saleyard in December last year, revealed immense animal suffering.

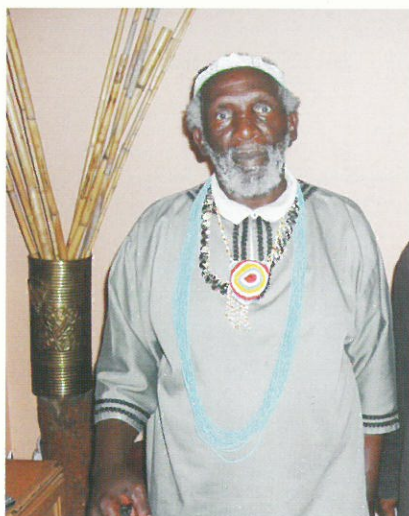
"During the sale, the following contraventions of the Animals Protection Act were witnessed: - lack of water for all animals, beating and kicking of animals including in their faces. Animals were dragged and picked up by their fleeces, ears and legs in order to be loaded into vehicles. No shelter or water was provided for young calves."

Apart from the abuse of animals, the SPCA inspectors themselves were subjected to verbal abuse and threats of physical violence from auctioneers and the public. The newsletter added that criminal charges in terms of the Animals Protection Act will follow.

The price humans pay for demeaning animals.

Philosopher Immanuel Kant believed that moral duties are not owed to animals, but rather to ourselves: "... violent and cruel treatment of animals is.... opposed to a human being's duty to himself... for it dulls his shared feeling of their suffering and so weakens and gradually uproots a natural disposition that is very serviceable to morality in one's relations with other people." - The Metaphysics of Morals 6:443.

VOICES SPEAKING UP FOR ANIMALS



King Silosini Fadana,

leader of the Xhosa-speaking Tshawe Tribe, lives in the Western Cape surrounded by members of his royal family, traditional leaders and counselors (amaphakathi). His grandfather, King Chobona once ruled from Cape Point to Algoa Bay. Now aged 73, King Fadana said he supported Compassion's call for a meat-free day. "People need to be concerned with the quality of food, not the quantity," he said.

The King added: "Nowadays, we expect to eat meat every day as part of our 'rights'. We do not care that the bodies of the animals have been corrupted by fast growth, drugs and hormones. We do not realise that our abuse of the animals is an abuse of

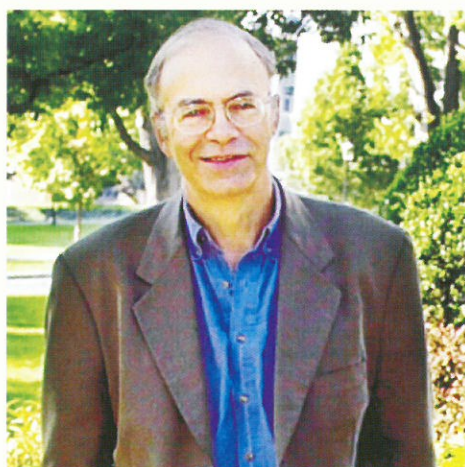
ourselves, resulting in diseases like diabetes, high blood pressure and cancer."

Make meat-eaters pay a radical tax, suggests Ethicist, for killing themselves and the planet!

"Red meat is the worst for global warming," says **Peter Singer**, Professor of Bioethics at Princeton University, "but a tax on red meat alone would merely push meat-eaters to chicken, and British animal welfare expert Professor John Webster has described the intensive chicken industry as 'the single most severe, systematic example of man's inhumanity to another sentient animal.'

"So, let's start with a 50% tax on the retail value of all meat, and see what difference that makes to present consumption habits. If it is not enough to bring about the change we need, then, like cigarette taxes, it will need to go higher."

- www.ciwf.org.uk/includes/documents/cm_docs/2009/n/nr6308.pdf



Professor Peter Singer

Live Meat Trade exacts its ghastly toll

17,000 cattle and 10,500 sheep were lost at sea off the coast of Tripoli on Christmas Eve 2009.

The animals, on board the livestock carrier *Danny FII* were destined for Syria for slaughter when the ship capsized in stormy weather.

The animals had left Argentina 31 days before, on 23 November.

Meatradenewsdaily.co.uk -
28 December 2009



The Dutch Municipality

of Heerenveen has become the first foie gras-free city in the Netherlands, following a national campaign by Wakkerdier (www.wakkerdier.nl)

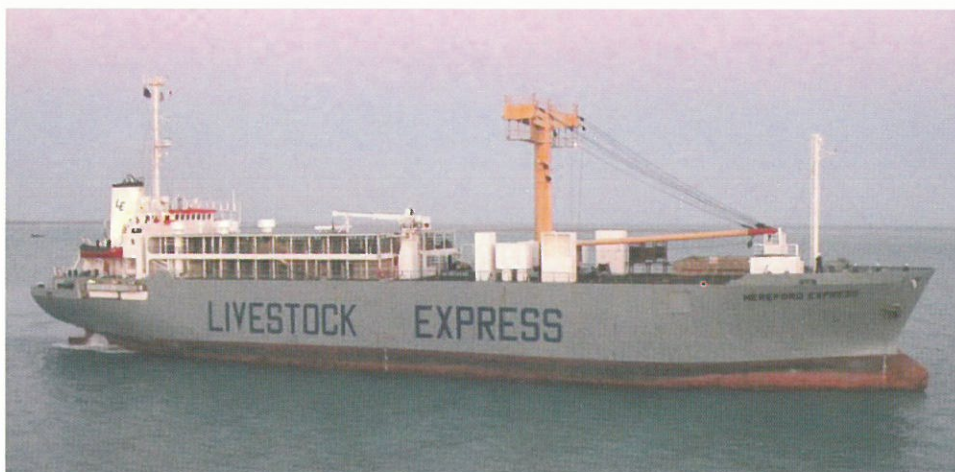
Living up to our name

Contributing to a series of essays entitled 'Rethinking the Human', **Professor of Philosophy at Harvard University, Christine Korsgaard** says:

"Humanity is the name of our species, but it is also a name we give to a particular virtue, the virtue of treating the other animals with kindness. We call societies devoted to the decent treatment of animals 'humane societies'. Whether we live up to that name is entirely up to us."

Prof. Korsgaard adds that modern factory farming represents "the most widespread and extensive form of cruelty to animals that our species has practiced yet".

Professor Korsgaard presented her article at the Center for the Study of World Religions, Harvard Divinity School, on 5th March 2008.



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