



ANIMAL VOICE



OFFICIAL MOUTHPIECE IN SOUTH AFRICA

FOR COMPASSION IN WORLD FARMING

Are these eggs from
free range hens or
battery hens?



**The Poultry industry says
the answer is obvious!**

Really?

**URGENT
APPEAL**

Please help Compassion (SA)
prevent the poultry industry from
continuing to force consumers to buy blind.
WE NEED YOUR VOICE URGENTLY!

SEE PAGE 5

ANIMAL VOICE

PLEASE FIND
KINDER SOURCES
OF FOOD ON
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Editorial

by Louise van der Merwe



Who's to blame for the fact that supermarket shelves across South Africa are jam-packed with cruelly-produced factory-farmed foods?

Are the supermarkets to blame for stocking cruel food?

Are the farmers to blame for supplying cruel food?

Are consumers to blame for buying cruel food?

Supermarkets blame **the Poor**! How often have you heard "we have to provide cheap food for **the Poor**".

Yet we know that **the Poor** have grown obese and developed a myriad of life-style diseases as a result of mass-produced, cheap, low quality food; the supermarkets, meanwhile, have grown rich with some CEO's pulling in astronomical salaries. And the farmers? Most farmers (in contrast to 'Agri-businessmen') have been driven out of business because supermarket price wars beat them down to sub-economic levels.

The Solution? Don't play the Blame Game. Refuse to take part in the collusion between supermarkets and their factory farm suppliers.

Don't be duped by the myth that poor people will suffer if you stand up for decent treatment of animals.

Remember: We are what we eat.

Let us buy food with Respect and with Conscience knowing that what we put down our throats, fuels us, body and mind.

The Mighty Meat Industry

is up against a head-wind

— NASDAQ online

by Ivanka Corradi



Ivanka has a Masters in Philosophy from the London School of Economics and works in London as an editor specialising in finance. She regularly visits her family in Cape Town.

The NASDAQ stock exchange in the USA has warned investors and traders not to make long-term investments in the meat industry. It says: “Many seemingly robust institutions can disappear in a flash. Other institutions can gradually fade away, which appears to be happening with meat.”

Today, South Africa's livestock industry is worth R50 billion per annum – but what if the demand for meat suddenly fell, slowly bringing the industry down with it?

'Unthinkable', you say? Well, according to a 2014 NASDAQ article titled *How the death of meat could impact your portfolio*, investors and traders on the stock exchange should not be dismissive. The writer points out that “...many seemingly robust institutions can disappear in a flash. Other institutions can gradually fade away, which appears to be happening with meat.”

What is shocking, the article states, is the extent to which annual per capita red meat consumption in the US has already fallen – it is down by a third since the early 1970s. In 1971, 1% of US citizens described themselves as vegetarians, while in 2013 a Public Policy Polling survey found the figure had increased to 13%, 7% of which identified as vegan.

In the UK, a 2006 Mintel survey found 6% of the population were vegetarians, and 10% ate no red meat. In the next 8 years, that figure doubled, and in 2014 the same company reported that 12% of UK adults followed a vegetarian or vegan diet, rising to 20% of 16 to 24 year olds.

The statistics vary survey by survey, but unanimously across the board one thing is clear: carnivores are in decline. And if statistics alone are not enough, the NASDAQ article is based around a more practical issue: 2015 USDA recommendations, which influence everything from what's on supermarket shelves to healthcare and school lunches. This year, it is making its recommendation with the environment in mind. In fact, if the USDA adopts the proposed position, it will “be the first time ever that the agency actively discourages meat consumption.”

Its reasons are environmental, and indisputable: the hundreds of gallons of water needed to

produce one pound of pork, the carbon-dioxide emissions contributing to global warming, “with beef production being the biggest culprit.”

The fact is that meat is falling out of favour for myriad reasons: health, environmental, ethical and economic. The USDA's motives may not be ethical – it may not recognise the suffering, the inhumanness of what we do to the animals, but if the net result is less suffering, motives hardly matter.

The information age has brought with it access to knowledge on a scale never before possible. This goliath of an industry, which once grew exponentially, its details shrouded in secrecy, is now being called into question. And not just by the activists; as long as we live in a world that eats meat, we have a right – and a duty – to ask these questions. In fact, no matter what you eat, 'buying blind' is swiftly going out of fashion. The call for organic, accountable,

sustainable food is louder than ever.

The NASDAQ article goes on to warn of a potential "headwind for big meat producers like Tyson Foods", and suggests one "think twice about holding long positions in meat industry stocks."

From a macro perspective, this might be hard to swallow. Millions of jobs and livelihoods are of course bound to factory farming. But the fall of one industry leaves in its wake a landscape of opportunity. The

meat-free food market is growing rapidly, a new arena for innovators, entrepreneurs, investors and workers alike. A quick Google search will provide ample statistics that attest to this.

I must say, it is exciting to think that this soulless industry could potentially be in a state of collapse. And the data speaks for itself — it is doing just that. Somewhere in front of us is a future in which animal advocates like me will have to find a new drum to beat. We are of course still a way off

from a world sans tail-docking, castration without anaesthetic, dehorning without anaesthetic, ripping baby calves from their mothers, de-beaking, de-toeing, sow stalls, farrowing crates, freakishly large pigs and obese baby broilers — a world without misery and torment and suffering on a scale beyond comprehension.

But we *are* seeing a stir in the financial markets, governments, and influential bodies like the USDA. We are seeing the first rumblings of action that will bring about such a world.

The Nasdaq article can be found here: <http://www.nasdaq.com/article/how-the-death-of-meat-could-impact-your-portfolio-cm435607>

"The War on Meat: How Low-Meat and No-Meat Diets are Impacting Consumer Markets". [Euromonitor International](#). 2011-08-26. Retrieved 2014-02-26. Back in 1971, only 1% of US citizens described themselves as vegetarians

Jensen, Tom (26 February 2013). "Food issues polarizing America". *Public Policy Polling*. Retrieved 28 February 2013.

<http://www.mintel.com/press-centre/food-and-drink/number-of-global-vegetarian-food-and-drink-product-launches-doubles-between-2009-and-2013>



The poultry industry would like consumers to stay

ignorant, docile and to buy blind!

The poultry industry has objected to a Draft Amendment to egg labelling Regulations whereby, if the eggs in a carton come from hens in cages or batteries, the word 'cage' must precede the word 'eggs' on the label.



It claims that there is no need for the word 'cage' to appear on the label because "if the production method is not specified, it will **be assumed** (by consumers) that the eggs come from hens kept in cages or batteries."

Now, the Department of Agriculture, Forestry and Fisheries has given us until 31st March 2015 to comment on why the draft amendment to labelling regulations should not be **re-amended** so that the word 'cage' is not obligatory after all.

It is vitally important that we don't lose Compassion (SA)'s years'-long battle to have the word 'cage' incorporated on cartons of battery eggs so that consumers can make **informed choices**.

Please ask friends and family to write as a matter of urgency to:

Ms. Matlou Setati
 Chief Food Safety & Quality Assurance Officer Directorate:
 Food Safety & Quality Assurance
 Department of Agriculture, Forestry and Fisheries
 E-mail: MatlouS@daff.gov.za

We've got only until
 31st March to voice
 our objection.

SAMPLE LETTER

Dear Ms Setati,

We refer to Regulations regarding the grading, packing and marking of eggs destined for sale in the Republic of South Africa: Amendment.

Specifically, we refer to the new Amendment of Regulation 9 in which, following intervention by stakeholders in the poultry industry, the indication of the production method has been made optional on the grounds that consumers will naturally assume that unlabelled eggs come from hens kept in cages or batteries.

The ratification of this amendment would constitute a gross violation of our consumer right to transparency and our ability to make **informed choices**. Consumers in South Africa are forced through lack of access to information, to 'buy blind' because labelling laws do not identify the methods of production of animal-derived foods. Furthermore, we place our trust in the Department of Agriculture, Forestry and Fisheries (DAFF) that it will support the promotion of access to information as a fundamental human right.

Thus we request you to revert to the earlier amendment which stipulates that the word 'cage' must precede 'eggs' on packing if the eggs comes from hens in cages or batteries.

Thanking you,
 Your Name

NEW REPORT says it is imperative that governments get involved in reducing consumer demand for meat and dairy

The day Mayor de Lille buckled under pressure

from the **Red Meat Producers Organisation**

Governments around the world, including the South African government, are blamed in an international report for the lack of public awareness that a dietary move away from meat and dairy is essential if climate change is to be fought and rising global temperatures limited to a rise of 2°C.



According to the Chatham House report: *Livestock – Climate Change's Forgotten Sector*, greenhouse gas emissions from the livestock sector account for 14.5 percent of the global total and "shifting global demand for meat and dairy produce is central to achieving climate goals".

http://www.chathamhouse.org/sites/files/chathamhouse/field/document/20141203LivestockClimateChangeBaileyFroggattWellesley.pdf?dm_i=1TY5,30JL0,BHZILT,AUGSP,1

'Fear of backlash' is blamed by the report for the "striking paucity of efforts" by governments to "pursue policies or campaigns to shift consumer behaviour". Notable among government officials who have put political expediency over and above the interests of the planet, is **Mayor Patricia de Lille** who summarily dismissed the City of Cape Town's policy of one-meat-free-day-a-week, within days of taking office.

A brief history of the rise and fall of Cape Town's Meat-free Mondays

In 2010, after nearly a year of negotiations, *Compassion in World Farming (South Africa)* achieved the support of the City of Cape Town for an official policy of One Meat-Free-Day-a-Week.



¹**Dr Ivan Bromfield**, Executive Director for City Health, ²**Councillor James Vos**, then-chairman of Cape Town's Health Portfolio Committee, ³**Alderman Dan Plato**, then Mayor of Cape Town and ⁴**Councillor Dumisani Ximbi**, then Mayoral Committee Member for Health, gave their unilateral support and endorsement at a launching ceremony at the Civic Centre on 29th July 2010.



In 2011, this endorsement was summarily withdrawn by the new local government administration, led by **Mayor Patricia de Lille**.

Note from Ed:

Did the Red Meat industry threaten to withdraw its funding from the DA?

RAINBOWTM Chicken takes a swipe at the red meat industry

WHO KNOWS WHAT'S IN THAT OTHER STUFF?

In the advert (right) aimed at children, the agribusiness giant **Rainbow** took a swipe at the pork and beef industry in a drop-off advertisement around Cape Town in January this year. The advert included a colouring-in feature and suggested that eating Rainbow's 'Simply Chicken - nothing else' brand of foods was a good idea 'because who knows what's in the other stuff.'



*Note
from Ed*

Trouble is:

Who knows what's in Rainbow chickens!?



Professor of Food Microbiology at the *University of the Western Cape*, **Pieter Gouws** (see left in photo), is researching the origin of antibiotic resistant bacteria in the food chain in South Africa.

What Rainbow would rather that you didn't know, is that chickens are intelligent, sentient beings. A new study conducted by Italian researchers, has found that three-day-old chicks can count from left to right.

<http://www.voicechronicle.com/201501-baby-chicks-can-count-from-left-to-right>

UNHAPPY Chickens pose a public HEALTH THREAT

veterinarian

Prof. Tom Humphrey of the University of Liverpool's *School of Veterinary Science* said at the recent UK conference on *Food Security and Food Safety*, that when chickens are factory farmed, their gut health, general health and ability to resist diseases like *Campylobacter* is compromised.

He said it works like this: when chickens are stressed due to fear and poor environment, the hormone *noradrenaline* is released. In the 'happy' gut, bacteria like *Campylobacter* will colonise the gut but will grow slowly. In a gut flooded with *noradrenaline*, *Campylobacter* will grow rapidly and have a potentially profound effect on food safety.

<http://www.swhli.co.uk/news.php?pagetype=item&newsid=5150>

One billion broiler chickens are slaughtered annually in South Africa. Globally, the annual slaughter figure reaches 40 billion. Chicken meat has become the new 'staple', but will our lack of concern for the well-being of broiler chickens come back to bite us as the research by Professor Humphrey suggests?



Animal Voice editor Louise van der Merwe asked specialist poultry vets in South Africa for comment. Sadly, none of them was prepared to do so. These were the questions she asked them to consider.

THE QUESTIONS NO-ONE WOULD ANSWER:

Q1: How do you rate the health of SA's flock of 1 billion. Are they a threat to public health?

Q2:

Please take a look at this broiler chicken foot which I featured in the January 2011 issue of *Animal Voice*. Feet like these are everywhere to be seen at cull and supermarket outlets in the townships. They sell for R1.70 a foot. I was advised by a vet in Stellenbosch some years ago that the blackened parts of the feet are ammonia burns from standing on faeces-saturated litter.

But according to the research at *Liverpool Veterinary School*, as I understand it, it is the overload of bacteria like *Campylobacter* in the gut of the chickens that causes inflammation of the gut, leading to diarrhoea and painful ulceration of feet and hock joints.



In Professor Humphreys' words, there is "a /very strong link between Campylobacter and pododermatitis (contact dermatitis on the base of the feet) and hock marks (contact dermatitis on the lower legs) all of which are common in fast-growing chickens." *Please comment.*

Q3: A couple of years ago, *Compassion in World Farming (SA)* sponsored research at the University of the Western Cape into antibiotic residue in the flesh of broiler chickens.

The chickens were randomly selected from leading supermarkets across Cape Town, and as you can see (in the report right), some of them were well over the limit for residue of the antibiotic Tetracycline. While Scientists the world over fear the emergence of superbugs that have become resistant to antibiotics, the world continues to administer antibiotics routinely to broiler chickens to increase their growth rate and keep most of them standing long enough to get to slaughter. Seems like a no-win situation.
Please comment.

Animal-Voice: Tread lightly on Mother Earth - Local Scientists say antibiotic residue ... Page 1 of 1

Source Page

Local Scientists say antibiotic residue is present in the muscle of broiler chickens

Sample Type	Sample no.	Retailer	Producer	µg/kg (Sample)	Tet EU/ SA Limits
Supermarket Sample	C1	Checkers	Tydstroom	130.8	Above EU limit
Supermarket Sample	C2	Checkers	Country Fair	89.6	Above EU limit
Supermarket Sample	C3	Checkers	Country Fair	92.4	Above EU limit
Supermarket Sample	C4	Checkers	Rainbow	154.0	Above EU limit
Supermarket Sample	C5	Checkers	Rainbow	310.0	Above SA&EU limit
Supermarket Sample	C6	Shoprite	Rainbow	173.2	Above EU limit
Supermarket Sample	C7	Shoprite	Tydstroom	130.8	Above EU limit
Supermarket Sample	C8	Shoprite	Country Fair	106.8	Above EU limit
Supermarket Sample	C9	Shoprite	Country Fair	86.0	Above EU limit
Supermarket Sample	C10	Shoprite	Country Fair	55.6	
Informal Market Sample	A	Informal	Unknown	27.2	
Informal Market Sample	B	Informal	Unknown	22.0	
Informal Market Sample	C	Informal	Unknown	98.0	
Informal Market Sample	D	Informal	Unknown	95.2	
Informal Market Sample	E	Informal	Unknown	18.8	
Informal Market Sample	F	Informal	Unknown	9.2	
Informal Market Sample	G	Informal	Unknown	14.0	
Informal Market Sample	H	Informal	Unknown	39.2	
Informal Market Sample	I	Informal	Unknown	40.2	
Informal Market Sample	J	Informal	Unknown	46.8	

Click here to read pages 4 & 5 of Animal Voice for further info on this topic

Animal Voice:

Still on the subject of superbugs, the UK prime minister David Cameron recently commissioned an investigation into mounting evidence that drug-resistance infections could throw the world back into the dark ages of medicine. Economist Jim O'Neill who chaired the enquiry, warned in December 2014 that failure to tackle antimicrobial resistance (AMR) (also called drug-resistant infections) would likely lead to at least 10 million extra deaths a year and cost the global economy up to \$100tn by 2050.

<http://www.theguardian.com/society/2014/dec/11/drug-resistant-infections-deaths-soar-10m-by-2050-report>

Surely, what we don't need is billions of broiler chickens in factory farms teeming with bacteria that have become immune to antibiotics? *Please comment.*

Animal Voice: *Compassion in World Farming's* UK office withdrew its "Good Chicken" award from the UK's retail chain The Co-operative after the

retailer allowed suppliers to increase stocking density for broiler chickens from 30kg per square metre to 34kg per square metre. What would you say is a humane stocking density?

Animal Voice:

Selective breeding, enhanced diet and antibiotics have enabled the broiler chicken to grow 50% more quickly than 50 years ago, reaching 2.2kg in about 35 days. This had led to severe leg problems with at least a quarter becoming lame because their skeletons cannot support their extra weight. Scientists say the last 20% of their short 40-day lives is spent in chronic pain.
Please comment.

<http://www.ciwf.com/media/1241298/welfare-of-broilers-in-the-eu-2005.pdf>

Animal Voice:

According to Professor Humphrey, research shows that chickens in high welfare systems where they grow more slowly, are stocked at a lower density, and are afforded an enriched environment, will have a superior gut health and that maintaining gut health in chickens is key to ensuring public health.

How do you see the way forward?

NEWS ALERT for South Africa's biggest battery egg producer, *Nulaid*, other battery egg producers, as well as the food retailers who support them - *Pick n Pay*, *Shoprite Checkers* and *Spar*.

The writing is on the wall...

California bans supermarkets from selling eggs from conventional battery cages !

On 1st January 2015, the first major crack appeared in the United States' mighty battery egg industry as **Proposition 2** came into effect.

In terms of **Proposition 2**, all laying hens kept in cages in California from now on, must have space enough to be able to spread their wings without touching each other or the bars of the cage itself. In addition, no egg sold in California may come from a state that does not comply with **Proposition 2**.

Proposition 2 is seen as the most significant animal welfare law in recent US history. It effectively outlaws conventional battery cages where laying hens are stuffed into individual space allowances of 75% of an A4 sheet of paper – for life.

Paull Shapiro, spokesperson at the Humane Society of the United States, is quoted in The New York Times of Dec 31, 2014 as saying that the advent of **Proposition 2** sends out a clear message to the factory farming industry: "...subjecting animals to torturous conditions for their entire lives is no longer going to be acceptable."
(see New York Times Op-Ed Dec. 31. 2014)
(<http://www.nytimes.com/2015/01/01/opinion/mark-bittman-hens-unbound.html?smid=nytnow-share&smprod=nytnow&r=0>)

The South African poultry industry has been a law unto itself for 50 years, flouting our existing animal protection laws with impunity and arrogance. **Kevin Lovell**, CEO of the South African Poultry Association, has pooh-poohed every call by **Compassion in World Farming SA** over two decades, for a phase out of the atrociously cruel battery cage system into which South Africa's **24 million laying hens** are locked. Recently he excused the battery egg industry with the tired-old myth of 'having to feed the poor cheaply'. He told **Compassion**: *"When more consumers can afford to spend more on their food, then more consumers will exercise their discretion to buy in terms of their consciences."* He added: *"Current science cannot show that birds kept in (battery) cages suffer any measurable stress factors."*

The **New York Times** greeted **Proposition 2** like this: "For an industry that has been able to do pretty much what it wants, this is a big deal." It pointed out that "while **Proposition 2** may not herald the end of cages altogether, nevertheless the legal requirement of sufficient space for hens so that they do not touch each other when their wings are spread, may be more easily met by group housing rather than by bigger cages."

Note from Ed: Proposition 2 is not a panacea but it is a step forward that is significant enough for our own egg industry in South Africa to see the writing on the wall.

The bearded vulture pays with its life for our taste for lamb

When scientists attached tracking devices to 21 endangered bearded vultures in the Drakensberg, they did not expect that almost half the birds would be killed by poison and power lines during their study.

Of the 10 dead birds, one was killed by an electric power line and the other nine by eating carcasses laced with poison.

Sonja Kruger, lead author of the study, which was published in the ornithological journal *Condor* in

February 2015, said the poisons were mainly pesticides that farmers had purposely put on animal carcasses to kill livestock predators such as jackal.

Once widespread throughout southern Africa, the bearded vulture is now categorised as critically endangered and is restricted to the Drakensberg regions. More than 95% of their diet is bone, which they drop from heights to crack open to get at the marrow.

– Courtesy Cape Times, 10th February 2015



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Please donate by clicking on the www.ciwf.org.za
donate button on our websites: www.animal-voice.org

Please spread the word about the suffering of farmed animals...



You can do this by liking our Facebook page and sharing our updates.
You can also "share" our latest *Animal Voice* across the various social media platforms.



Sign up for a Woolworths *My School* card and make every purchase
work for **Humane Education** www.myschool.co.za/supporter/apply



If you feel you have benefited from this magazine, **please donate**
towards our work to achieve better lives for farmed animals.

The Humane Education Trust, ABSA Acc No 9094070046

A new generation... Shopping with Conscience!

Three Grade 7 learners
in Gauteng took **top honours**
in *Compassion's* 2014
Schools' Essay Competition.



Pictured with fellow
learners and *Compassion's*
Gauteng Representative
Eileen Chapman, are
Daigen-Ray Stevens who
won first prize, and
Yosheen Ramnarain who
won second prize, both from
*St Martin's Senior
Preparatory School in The
Hill, Johannesburg.*

Third prize was won by
Layla van der Merwe, a
Grade 7 learner at the
Agape Christian School in
Weltevreden Park.

Layla is pictured here with
(from left) *Compassion
(SA)*'s **Janine Nash** and
Eileen Chapman, English
teacher **Louise Kruger**
and Vice Principal **Mrs
Karien Buys**.



Congratulations to all three learners!

Extracts from the winning essays:

I woke up this morning in agony! Every bone in my pink body ached. I have foot injuries from struggling to stand on the unnatural slatted floor of the two-foot wide gestation crate I am forced to call home. Pfft... more like hell! **Daigen-Ray Stevens** writing as a factory farmed pig.

I sit here holding onto the tiniest spark of hope left in my heart, whispering softly: one day things will get better. **Yosheen Ramnarain**, writing as a factory farmed pig.

Special thanks to all who took part and supported *Compassion's* Essay Competition, including **St Martin's Principal Malcolm Chalmers**, **HOD Tanya Easton**, **Teacher Kelly Martin**.

Thank you too to the sponsors of the prizes: **Itec**, **Jedd Civils** and **Janine Nash**.

I hear human chattering coming from the television in the supervisor's cubicle. I hear the voice urging all who bother to listen to stop factory farming. Farming with animals such as us, it says, contributes to the Earth's unwanted methane gas, which significantly contributes to global warming. And our waste, the voice says, ploughed back into the soil, causes dangerous levels of phosphorous and nitrogen, killing life. Killing Life. Killing me. **Layla van der Merwe**, writing as a chicken.



Compassion's Gauteng Representative **Eileen Chapman**, together with Catering Manager, **Marietjie Pretorius** of *Riverside Manor Retirement Village* in Sunninghill, agree that their kitchen should be as humane as it can possibly be. In their search for Kinder Food, they found **Jo Spilsbury** who farms near Harrismith.

Note from Ed:

Become part of the drive for a better deal for farmed animals!

Urge your local supermarket to support farmers like Jo. Jo's email is:

jo@thefreerangekitchen.co.za. Website: www.thefreerangekitchen.co.za

See our list of humane farms on our website. ▶ New on the list is **Lindy Gordon-Brown** who supplies free range chicken to customers anywhere between Cape Town and Port Elizabeth. Email: lindy@the-red-barn.com <http://chickens.the-red-barn.com/> and ▶ *Boar Whisperer* **Tom Turner** who farms in Wellington. See www.bontebokridge.com

The COMMODIFICATION of SENTIENT BEINGS

Like shares on the Stock Exchange, farmed animals are traded in body parts

For the week ending 9 Jan 2015, prices of animal body parts in South Africa are summarised as follows:

- Weaner calf prices averaged at R 20.71 per kg for calves weighing 190 kg to 240 kg each, a 2% price increase from the week before. 
- The average price for beef carcasses was R32.79 per kg, and sheep carcasses sold for an average of R56.26 per kg.
- Abattoir carcass prices exclude the fifth quarter (hide, tongue, heart and liver).
- The average price for baconers was R24.70 per kg. Baconers are market pigs slaughtered at 8 - 10 months of age; they weigh between 66 and 88 kg and are used for bacon and other processed pork products. 
- The average price for porkers was R25.72 per kg. Porkers weigh 20 - 55 kg and are slaughtered at 4 - 6 months to be used as fresh pork products. The average price for sausage pigs was R 18.01 per kg.
- For the poultry market, fresh whole chicken was R 23.40 per kg (up 1.4% from the week before), and frozen whole chicken was R22.90 per kg (up 1.3%). 

http://www.namc.co.za/upload/food_price_monitoring/FPM%20Report%202004_04_04_FoodValueChains_RedMeat.pdf

There are 70 feedlots in South Africa and 495 abattoirs serving the beef industry.

- ▶ The number of sheep, lambs and goats (they are all lumped together in the statistics) slaughtered for meat annually is 6 791 000 <http://www.daff.gov.za/docs/statsinfo/Absta ct2013.pdf>
- ▶ There are 24 million laying hens in the formal sector in South Africa at any given time. (At the same time, 24 million new-born boy chicks born into the laying industry are killed).
- ▶ There are 600 000 dairy cows producing 3 billion litres of milk annually. They produce milk only when they give birth to a calf. More than 200 000 boy calves are born into the dairy industry every year. Because they will never produce milk, they are killed at birth or sold into impoverished settlements. The dairy industry itself estimates that 70% of them die from dehydration and lack of adequate nutrition. (Animal Voice)
- ▶ There are 104 000 breeding sows in SA. Each sow produces 2.25 litters of piglets per year. An average litter is 12 piglets. That's 27 piglets a year per sow. That's 2 808 000 young pigs slaughtered annually for pork products.
- ▶ There are about 1 billion broiler chickens slaughtered for their meat per year. (www.nda.agric.za). Annual chicken consumption has increased since the '70's from 6kg per person ago to 27 kg per person annually. (WWF statistics)
- ▶ There are 350 000 ostriches slaughtered annually according to Dept of Agriculture statistics.

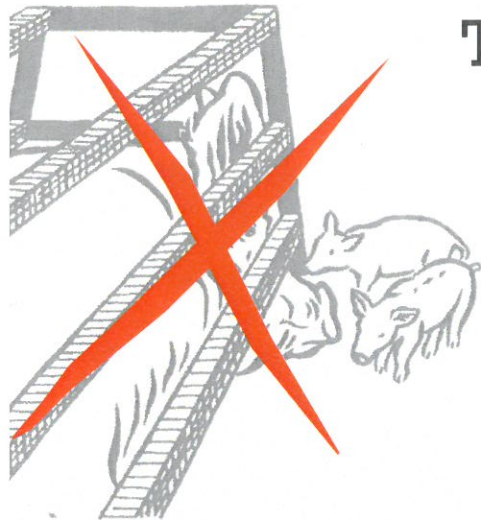
Other relevant statistics in South Africa:

- ▶ According to Dept of Agriculture figures, 2 909 000 million cattle and calves were slaughtered in 2012 - 2013 producing more than 800 million kg of beef. 

Cattle normally enter the feedlot system at a mass of between 200 and 220kg and remain in the feedlot for approximately 100 days. During the time in the feedlot, the animal adds approximately 100kg to its original weight.

The new consumer **does not buy blind!**

The new consumer is
educated and aware...



"We can choose to be links in the chains of pain and destruction, or not – just by choosing carefully and compassionately what we buy and what we eat."

– Frank Molteno, Southern African Faith Communities' Environment Institute (SAFCEI).



Photo: Courtesy Dr Bool Smuts

New word: **Sheepwrecked** – invented by author **George Monbiot's** for the devastation to wildlife and the countryside that results from industrial sheep farming.
(Read his new book 'Feral'.)

Please find kinder sources of animal products here:
www.ciwf.org.za/index.php/sources-of-kinder-food



Withdrawn: 'Good Chicken' Award is withdrawn from supermarket...

Compassion in World Farming (HQ) has withdrawn its 'Good Chicken' award from UK's retail chain *The Co-operative* after the retailer allowed suppliers to increase the stocking density for their broiler chickens.

Abusing the chickens we eat



New phrase: **Broiler bed sores** – New York Times columnist **Nicholas Kristof** describes the raw red flesh on the underside of factory farmed broiler (meat) chickens as "a huge, continuous bed sore".

He said: "Torture a single chicken and you risk arrest. Abuse hundreds of thousands of chickens for their entire lives? That's agribusiness."

Read Kristof's column and video footage of broiler bed sores for yourselves here:
<http://www.nytimes.com/2014/12/04/opinion/nicholas-kristof-abusing-chickens-we-eat.html>



Question: Is this really milk from happy cows?

Ask **Topic** – www.Topic.org.za

Consumers in South Africa have a powerful new body to which they can turn when in doubt about the veracity of a product! Explained **Topic's Peter Becker** on Cape Talk radio recently: **Topic (Testing of Products initiated by Consumers) aims to protect consumers from false claims and labelling.**

Israel is the vegan capital of the world with 4% of the total population eschewing all animal products from their diet - more than any other nation.

- *JSpace News*

Pope Francis speaks out for animals...

Pope Francis, leader of the world's one billion Roman Catholics, recently consoled a small boy in St Peter's Square whose dog had died. Pope Francis was quoted by the Italian news media as telling the child:

"One day, we will see our animals again in the eternity of Christ. Paradise is open to all of God's creatures."



To read the full story please go to <http://nyti.ms/1utY4fY>

'Forest woman' is awarded her freedom...

Sandra, a 29-year-old orangutan at an Argentine zoo, won her right to freedom recently in a landmark ruling in which the court in Buenos Aires recognized her as a 'non-human person', unlawfully deprived of her freedom.

The daily *La Nacion* newspaper quoted lawyer

Paul Buompadre as saying: *"This opens the way not only for other Great Apes, but also for other sentient beings who are unfairly and arbitrarily deprived of their liberty."*



– Story courtesy Reuters.

Sexing of Eggs...

In September 2014, packaged food manufacturing giant *Unilever* pledged to give financial support for the development of 'sexing of eggs' whereby eggs containing male chicks can be identified and destroyed before the onset of pain perception. Currently, male chicks born into the egg industry are destroyed on hatching because male chicks do not produce eggs. *Some 24 million boy chicks are macerated, or destroyed in some other way, in South Africa each year.* Maceration entails newly hatched live boy chicks being put through a grinder.

Gassed or macerated in this machine...



...to become pulp!



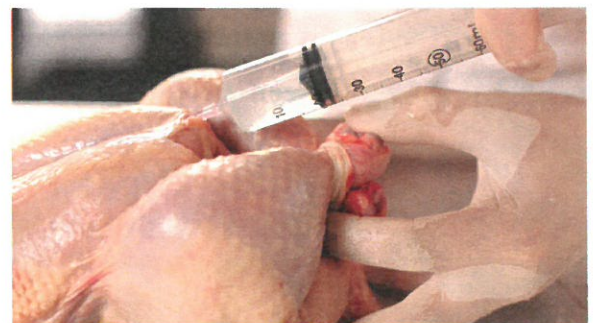
Photos: courtesy RSPCA

The 'Con of the Decade'...

Titled *"The racket of selling salt water as chicken continues..."*, a *Cape Times Business Report* article published on 8th December 2014, stated: "It surely must go down as the con of the decade: selling salt water as if it were chicken."

The article stated that South Africa's "mega-wealthy" poultry companies had sold 538 million litres of water as chicken in the last year alone as they continued unabated to inject brine into chicken, sometimes in excess of 40 percent of the chicken meat itself.

Written by **David Wolpert**, chief executive of the **Association of Meat Importers and Exporters**, the article stated: *"There is not a single country in the world that brines to a level anywhere near South African volumes. In fact, many countries have barred the process completely. They see the practice as consumer abuse and exploitative."* Poultry producers claim that brining makes chicken meat more succulent.



Cry, the Beloved World, for our



BRUTALITY

The New York Times has exposed gut-wrenching brutality to farmed animals at a research station in the USA.

The lengthy expose which featured in the January 19, 2015 on-line issue of the NYT, takes place at a meat research station in Nebraska. It includes video clips.

Extract from NYT article:

"There was a young cow, a teenager, with as many as six bulls... The bulls were being studied for their sexual libido, and normally you would do that by putting a single bull in with a cow for 15 minutes. But these bulls had been in there for hours mounting her. The cow's head was locked in a cage-like device to keep her immobile... Her back legs were broken. Her body was just torn up. Dr. Keen wanted to euthanaze the animal, but the scientist in charge could not be tracked down for permission. A few hours later, the cow died."

Read the full story:

<http://www.nytimes.com/2015/01/20/dining/animal-welfare-at-risk-in-experiments-for-meat-industry.html?smid=nytnow-share&smprod=nytnow&r=0>

"You don't have to be a vegan to be repulsed by the moral depths to which the federal government – working as a handmaiden to industrial agriculture – has sunk in pursuit of cheaper meat and fatter corporate profits." – *Editorial, The New York Times, 26th January 2015.01.27, in reference to the article above.*



A free copy of Christa Blanke's book *With the Eyes of Love* is available from Anne Hemmings: annehemmings@yahoo.com

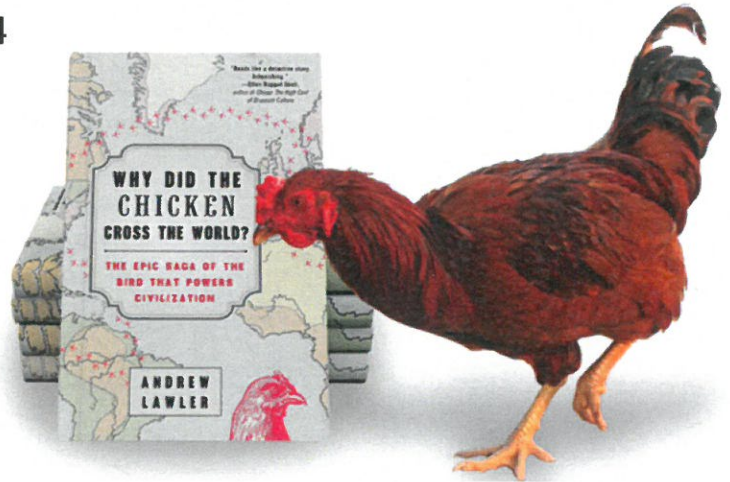
The book focuses on the horror experience by animals in the live export trade. **Christa Blanke** is the founder of **Animals' Angels**.

Why Did the Chicken Cross the World? *The Epic Saga of the Bird that Powers Civilization*

By Andrew Lawler Atria Books, 2014

BOOK review

By Karen Davis PhD



Dr Karen Davis is president of *United Poultry Concerns*, a USA-based nonprofit organization that promotes the compassionate and respectful treatment of domestic fowl. See www.upc-online.org



‘ In *‘Why did the Chicken Cross the World?’* science writer **Andrew Lawler** looks at why the chicken, of all animal species on earth, has emerged, in his view, as “our most important animal companion.”

Some of us may remember that Lawler previously touched on this same subject when, in the June 2012 issue of *Smithsonian* magazine, he co-authored an article celebrating global chicken production and consumption and featured a cartoon of the *‘Chicken Conqueror’* dressed as Napoleon.

Now, with *‘Why Did the Chicken Cross the World’*, Lawler digs deeper and gives vivid accounts of how chickens have been exploited through the ages for medicine, sacrifice, sport, science, food and war, right up to where, through his eyes, we see a contemporary cockfighting spectacle in Manila, witness a Kaporos chicken-swinging ritual in Brooklyn, peek inside a chicken research laboratory at Michigan State University, and catch a glimpse of an industrial ‘broiler’ chicken shed where these ‘world conquerors’ – our ‘partners’ in powering the human race with protein – sit in dead silence until the chicken catchers appear like a squad of terrorists, descending on sick and lame birds to pack them in crates for their terrible journey to the slaughterhouse.

Nearly every one of these scenarios fits into what Lawler has to say about cockfighting, namely: “The contest is about the human rather than the animals... the bird is simply an extension of its owner.”

Research for *‘Why Did the Chicken Cross the World?’* brought Lawler into contact with me in 2013. “I told him that his *Smithsonian* article was despicable and that he needed a whole different perspective, spirit, and attitude toward chickens. I told him that dressing up a defenceless and

defeated creature as a ‘conqueror’, or representing chickens as our companions in our destructive ventures toward them, may seem clever and funny. I told him that in my view, anthropomorphic derision of animals in a spirit of malevolent jollity is an age-old ritual of taunting and tormenting helpless victims. It emphasizes mockery, sarcasm, cruelty, gluttony and the taking of pleasure in abuse.

I invited him to come and meet my chickens and there was some gratification for me when he subsequently gave them this mention in *‘Why did the Chicken Cross the World?’*: “After the numbing uniformity inside the Delaware broiler shed, the individuality of each of Davis’s birds is startling and unnerving.”

Calling the modern “engineered” broiler chicken, “a poster child for all that is sad and nightmarish about our industrial agriculture”, Lawler goes on to suggest, impossibly, that “more humane genetics, treatment, and living conditions could roll back the worst abuses against our companion species without unduly interfering with the flow of cheap animal protein to our cities.” Yet, ironically, Lawler does not promote vegetarianism or veganism. Instead he ends off thanking the “humble chicken” for giving itself to us. ”

Karen is author of **Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry** and **More than a Meal - The Turkey in History, Myth, Ritual and Reality**.

Order your copy @ R120 each. *Animal Voice* has just 5 in stock of each.



“We have transformed the magnificent red jungle fowl from the forests of Asia into into an apparition of defeat and then we ingest its misery.”

“What does that say about us! Don’t just switch from beef to chicken. Go Vegan.” - Karen Davis

Cape Town's **Nikki Botha** travelled all the way to the Nepalese town of Birgunj on the 28th and 29th November last year ...

Her mission: to witness the world's biggest animal sacrifice event and speak out for those hacked to death in the name of the Hindu goddess Gadhimai.

Here Nikki speaks to Animal Voice...

"Looking back, I think to myself that at least the animal suffering is over. But the people... the people keep on living in ignorance and desperation, clinging to the vain hope that Gadhimai will make life a little easier.

"The people who took part in the Gadhimai festival are labelled as 'barbarians' by the Western media. But their brutality is conducted in the open. Ours is hidden away. We get someone else to be the barbarian for us. The horror of our westernised slaughterhouses arrives all neatly packaged to alleviate our guilt. What does that say about us?

"The Gadhimai festival gave me more clarity about what I want to do with my life. It strengthened my resolve to fight harder against the torment and torture we mete out to animals.

"We don't need a diploma or a special degree to make the decision not to be part of the mass killing of animals for food. It doesn't take a PhD or a superpower to change our lives. It just takes 'me, myself and my resolve'."

Note from Ed:

The Gadhimai festival takes place every five years. Compassion's CEO **Philip Lymbery** says: "Never again". To add your voice, sign here: <http://action.ciwf.org.uk/ea-action/action?ea.client.id=119&ea.campaign.id=33634&ea.tracking.id=05bb9ddb>



Nikki Botha doesn't confine her work as an animal activist to South Africa. Last year, she hit the headlines when, as a volunteer for Sea Shepherd, she was arrested in the Faroe islands for trying to stop the slaughter of pilot whales. Earlier, she was accosted by police in Japan for photographing a newly captive dolphin transfer. Most recently, she witnessed the Gadhimai festival in Nepal. **"The Gadhimai festival has given me more clarity about what I want to do with my life,"** she says.

Aftermath of the Gadhimai sacrifice



Photo: Courtesy Nikki Botha