

ANIMAL VOICE

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

At last! A Free Range Egg Farmer who meets our Four Star criteria ...

Mike Bosch is a Four Star Ethical Egg Farmer



Our Four Star checklist:

- An extensive free range environment where hens exercise their natural behaviours
- No debeaking or detoeing
- No disposal of male chicks
- No cruel cull outlets for 'spent' hens.

Because they have their beaks and toes and will still lay some eggs, Boschveld's three-year-old hens are sold to poverty projects as well as to rural and small scale farmers where some go broody and do what chickens like doing best.



Read more about Mike Bosch's challenge to farmers on p 6 & 7

20 years of campaigning!



Animal Voice's editor, **Louise van der Merwe** started our campaign for the abolition of battery farming back in 1989.

(see overleaf)

Thanks to your support, we've come a long way!

Next up!
Driving the battery egg
into extinction.
Please help ...
See inside.

Increasing Our Compassionate Footprint

COMPASSION 
in world farming

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SABC1 Discussion Programme in indigenous languages brings Animal Rights into homes of 4 million viewers

Compassion in World Farming's, **Tozie Zokufa** (right) took part in the SABC1 lunch-hour discussion programme SHIFT, on 1st September this year.

With an estimated audience of 4 million viewers, SHIFT is understood to be one of the first programmes in indigenous languages to tackle the subject of Animal Rights.

"I think this is a giant step forward for animals in South Africa," said Tozie afterwards. While the programme showed clips from DVDs supplied by Compassion in World Farming(SA) and The Humane Education Trust, Tozie talked about the internationally accepted Five Freedoms for Animals. "One viewer called me afterwards and said we should please rescreen the programme later in the day when children are home from school," he said.

SHIFT's Content Producer, **David Seletisha** said SHIFT would be airing a follow-up programme in October when more clips from our DVDs would be screened. Tozie Zokufa worked with the Department of Agriculture as a chief veterinary health practitioner for several years. He contacted *Compassion in World Farming* 2 years ago and requested to come on board.



Chickens refuse to eat GM food

When **Strilli Oppenheimer**, wife of Mining Magnate Nicky Oppenheimer, was told her chickens were refusing to eat their mielies, she took immediate action. She instructed Dawid Klopper, head gardener at the family estate, Brenthurst, in the Free State, to have the maize tested.

Tests at the University of the Free State showed that the maize had been genetically engineered to contain BT 1 which makes maize insect resistant, as well as Roundup which makes it weed resistant.

Oppenheimer's comment about her chickens' refusal to eat their mielies: "They're smart," she said.

For more on this story, go to http://www.iol.co.za/index.php?set_id=1&click_id=143&art_id=vn20090802102554511C805624



Back in the day...

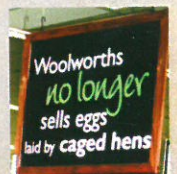


1990: With rescued chickens and petition forms, Animal Voice editor, **Louise van der Merwe**, campaigns outside Pick n Pay for the abolition of battery farming. At the time, supermarkets stocked only battery eggs.

1991: Consumer pressure from Animal Voice and its supporters bears fruit. Western Cape battery egg producer, **Allan Stuart**, becomes the first commercial farmer to put hens onto 'range' to supply a niche market in Pick n Pay. Woolworths follows suit.



2004: As most major retailers start to stock free-range eggs, Woolworths becomes the first retailer to go "cage-free"! (Except for its ready-made meals). Woolworths remains the only retailer in South Africa to have taken this step.



2009: Mike Bosch, owner of Boschveld Indigenous Chickens in Limpopo Province, becomes the first commercial farmer to meet our Four Star Ethical Egg criteria! He is presented with Animal Voice's Excellence in Humane Farming Award!

Is ignorance bliss?

This housewife is glad to have shaken off the **Farmyard Fairytale**

When **Noeline Stoltz** (right) went shopping in Brackenfell on 25 July this year, she had no idea it would become a life-changing experience.

"There was a display table at the shopping centre and I picked up an *Animal Voice* which featured welfare concerns about broiler chickens," Noeline explains.

"Later we bought a couple of things at *Checkers* including chicken. On the Monday, I began to prepare the chicken for cooking and it was then that I saw that its hocks had black marks on them."

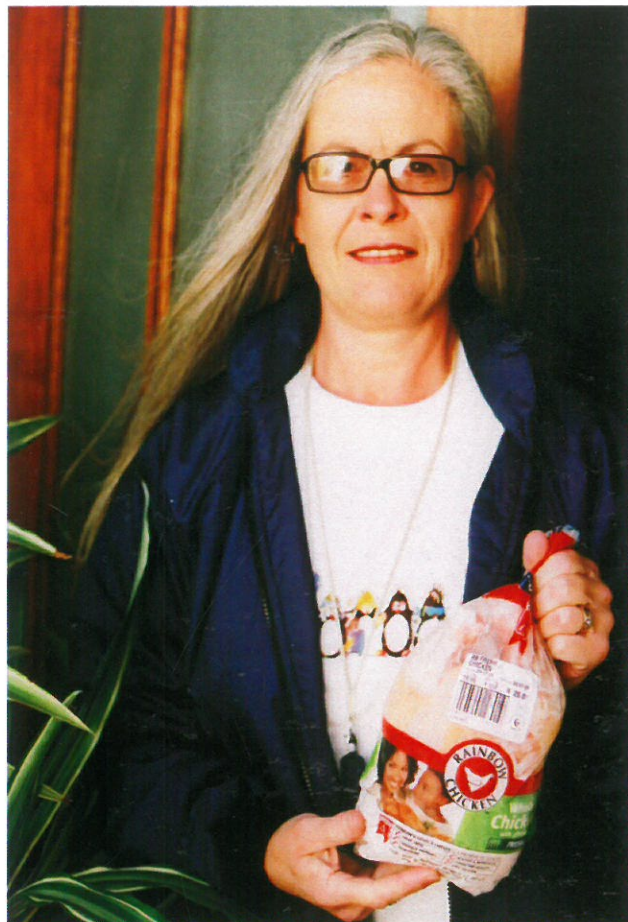
Noeline says it was not the first time she had seen ammonia burns but this was certainly the first time she knew what they were.

"I realised that this was exactly what I had seen and read about in *Animal Voice*," she says.

Noeline said she felt like crying. "I felt bad for the misery of the chicken while it had been alive. I felt guilty even though the hock burns were not my fault. I suppose I felt guilty for being part of a system of abuse that actually sickens me to think about. My husband said he wondered about whether we should eat meat any more. We were both shocked."

Noeline's message to shoppers is: "Let's wise-up, all of us, and use our voices and buying power to stop the abuse. We cannot have animals hidden away from view on factory farms. At the very least, we need access to the farms. We need transparency."

... I felt guilty for being part of a system of abuse...



Animal Voice asked a professional meat hygienist to comment on Noeline's photographs below



Comment: These are ammonia burn marks resulting from faeces that is left for too long in the broiler house. The position of the burns indicate that it was difficult for the chicken to move around freely.



Comment: This is bruising before slaughter. It is fresh which means it happened before stunning.



Comment: This indicates incomplete neck cutting which results in insufficient bleeding.

Editor's response to Rainbow's comment (right):

Yet, despite all of **Rainbow Chickens'** quality assurance protocols, their chickens are landing up in supermarkets displaying the marks of injury and poor management.

Comment from **Rainbow Chickens**

Asked for comment on the photographs, **Rainbow's Corporate Communications Manager, Warren Farrer** responded on 19 August 2009, saying that:

- Rainbow subscribed to the British Poultry Council's Assured Chicken Production Programme;
- State veterinarians had unrestricted access to Rainbow's processing plants to conduct audits or inspections with regard to animal welfare;
- the SPCA conducted inspections unannounced and at random, regularly visiting the operations (including our farms) to conduct animal welfare audits;
- an accredited independent third party (Afpriata) conducted annual audits in accordance with Animal Welfare and the British Poultry Council's Assured Chicken Production standards.

Local scientists say anti in the muscle of

Astonishing laboratory results of antibiotic residue in the flesh of supermarket chickens have been presented to South Africa's national Minister of Health, **Dr Aaron Motsoaledi**, by *Compassion in World Farming (South Africa)*.

In August 2009, prompted by growing concern over antibiotic resistance in humans, *Compassion in World Farming (SA)* purchased a random selection of 10 broiler chickens (whole birds) from supermarket chains in Strand, Tableview, Somerset West and Blue Downs. Three leading commercial brands were chosen, namely **Rainbow**, **Tydstroom** and **County Fair**.

In addition, CIWF (SA) purchased 10 freshly dead broiler chickens that had been sold live at Phillippi for the informal hawker trade.

We then asked scientists at the *University of the Western Cape*, who were already engaged in testing for antibiotic residue in chicken samples, to establish the extent of antibiotic residue in the muscle of the chickens purchased by CIWF (SA).

Disturbing results, released on 1 September 2009, showed that every single chicken purchased at supermarkets tested positive for the residue of one of the most depended-

upon antibiotics in human health – Tetracycline. One chicken displayed a residue of 55% over the legal limit in terms of South African law.

Even more disturbing is that scientists say cooking does not inactivate Tetracycline residue in muscle (**Source: Residues of tetracycline compounds in poultry: Al-Ghamdi et al., Departments of Pharmacology and Microbiology, College of Medicine, King Faizel University**)

The Department of Health's Foodstuffs, Cosmetics and Disinfectants Act (No. 54 of 1972) No. R215 dated 10 March 2006, sets out the maximum limit of medicine residues that may be present in foodstuffs. In accordance with this Regulation, residues of up to 200 micrograms of Tetracycline are permissible per kilogram. One chicken tested exceeded this limit by 110 micrograms (55%).

Of further interest, only four of the 10 supermarket chickens would have

been eligible for export to the EU where the legal limit for Tetracycline residue is half that which is permissible in South Africa – i.e. 100 micrograms per kilogram.

Unaccountably, the 10 freshly dead carcasses from the Phillippi cull outlet showed:

- very little antibiotic residue in the muscle
- appeared to be sick with a slimy, sticky mucous beneath the skin
- were 'teeming' with 100% antibiotic resistant bacteria on the skin surface including staphylococci and enterobacteriaceae.

The antibiotics to which the bacteria were 100% resistant were Penicillin and Ampicillin – both of which are used for a broad spectrum of human ills.

Questions for Parliament...

Compassion in World Farming (South Africa) has asked the Minister of Health, **Dr Aaron Motsoaledi** (right) to inform the South African public on the following issues that are vital to human health:



● In 1992, the Department of Health's Foodstuffs, Cosmetics and Disinfectants Act permitted Tetracycline residue of only 100 micrograms per kilogram, in line with EU regulations. Fourteen years later, in 2006, the amount permitted was doubled to 200 micrograms per kilogram. Why did this down-regulation of permissible residue take place?

- What are the implications for human health of antibiotic residue in the muscle of animals we eat?
- What are the implications of antibiotic residue that is 55% over the legal limit?
- From the information above, could one deduce that chickens destined for informal settlements are not treated with antibiotics when they are sick and are deemed suitable for consumption by the poor?
- Is factory farming a healthy way to produce food?

antibiotic residue is present in broiler chickens



MASSIVE OVERCROWDING means that broiler chickens have to be propped up by antibiotics to enable them to survive to slaughter age

"Doctors are dealing with antibiotic resistant bacteria in hospitals every day. Cows are being given hormones to increase their milk supply, pigs and chickens are fed antibiotics to keep them upright long enough to get to the slaughter house. Our kids are swallowing all of this and we don't know what it is doing to them."

– Dr Felix Schneier, Johannesburg medical specialist.

FREE RANGE is a healthier alternative!



Elgin Free Range Chickens are antibiotic-free

Cooking does not inactivate Tetracycline residue in muscle.

Indigenous Boschveld Chickens



Egg Farmer Mike Bosch is presented with *Animal Voice's* ***Excellence in Humane Farming*** Award



Mike Bosch will have to make space on his office wall for yet another award – *Animal Voice's* **Excellence in Humane Farming** Award.

So far this Limpopo Province farmer has 17 framed accreditations on his office wall – including the prestigious international *Global Gap* (for excellence in farm management) and the **British Retail Consortium** (for food safety).

"Nothing could make me prouder than achieving this award from *Animal Voice*," says Mike. "It will take pride of place!"

Animal Voice has also nominated *Pick n Pay Inland* and *Spar Inland*, both of which sell Mike Bosch's Boschveld Eggs, for *Compassion in World Farming's* prestigious *Good Egg Award* (see thegoodeggawards.com)



Mike Bosch (above right) holds a two-day old male Boschveld chick. Male or female, all Boschveld chicks grow to maturity.

"My Boschveld chickens are indigenous to Africa. They are a combination of the Ovambo chicken which is hardy and feisty, the Venda chicken which has good egg-laying qualities and the Matabele chicken which is big and burley.

"The male Boschveld chicks are excellent for meat and all my male chicks, including my end-of-lay hens are supplied to poverty relief programmes and help set people up with their own chickens," he said.

So-called
'cheap' battery eggs
'carry a huge carbon footprint'
suggests farmer

It may seem that battery farming of laying hens is the way to produce cheap eggs.

But don't be fooled by price alone, suggests Mike Bosch, our award-winning free range farmer who owns Boschveld Indigenous Chickens, near Bela-Bela.

"Battery farming is immensely expensive in terms of its carbon footprint," says Mike, whose farm is being monitored by Eskom, at his own invitation, to establish his carbon footprint.

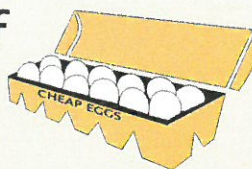
Mike's Challenge to Egg Farmers

Mike has challenged other egg farmers in South Africa to become greener.

"Everybody is talking about global warming and climate change. Well, we have to change our production systems if we hope to achieve a lighter carbon footprint. My aim is to put a dozen eggs on the housewife's table with the least possible input of fossil fuel. Even the transport on my farm is done by mule cart," he said.



The **high carbon cost** of 'cheap' battery eggs



● Battery sheds in which 20 000 or more laying hens are confined in tiny cages, row upon row, need huge extractor fans to run 24 hours out of 24 in order to suction out the ammonia fumes produced in the hens' droppings. The droppings fall into a pit below that is cleared out once a year. A build-up of ammonia inside the sheds would not only cause breathing difficulties for the chickens but could also cause blindness.

● Artificial lighting inside the battery sheds is used to extend daylight hours. The lights click on at about 3am because hens' ovaries are stimulated by daylight and therefore, more daylight produces more eggs.

● Environmental control in the battery sheds is needed to reduce the build up of scorching temperatures that often lead to the deaths by suffocation of thousands of battery chickens during the summer months. Some farmers also spray water onto the roofs of the sheds 24 hours a day, during the hot months.

● Battery farmers say that free range chickens use up more energy through running around and therefore eat up to 20% more food, thus increasing the carbon footprint of free range farming. Mike says this is simply not applicable to his hens. He says that while battery hens need 140g of layer's mash a day, Boschveld hens eat 100g of layer's mash plus 20g of lucerne every day. "If I give them more, they don't eat it. I have a laying percentage of 92%," he said.



Rolland Madenga is in charge of the egg packing station at Boschveld Egg Farm.

"I am proud to work on a farm where animals lead good lives," he says.

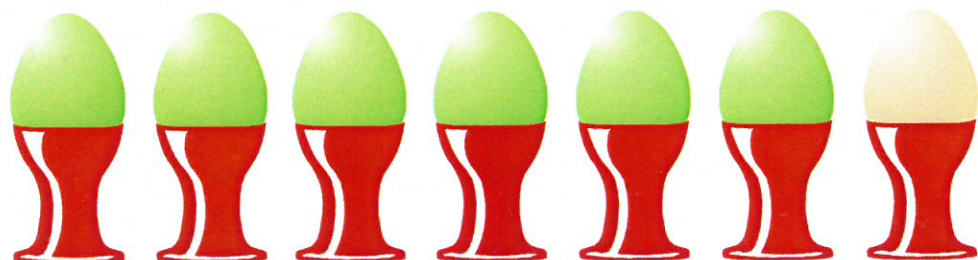


Thelma and Johnny Stemmer

Thelma Stemmer is an emerging farmer who works closely with Mike Bosch in poverty relief programmes around Hammanskraal in Limpopo Province.

"I wanted to farm and in fact, found a suitable farm that was already doing broiler chickens. The only trouble was that I didn't want to farm broiler chickens," says Thelma.

"I wanted to go back to my roots and farm the chickens I knew when I was a kid. I wanted chickens that are strong and that can even fly into trees – chickens that can enjoy life."



How **green** is your egg?

Next up!
Driving the battery egg
into extinction.
Please help ...



Dear Friends,
Please help!

We need to drive the battery egg into extinction!

Please send us your ideas on how to achieve this. Meantime, we can start with the following:

- NEVER buy eggs that are not labelled Free Range
- When visiting the supermarket, make a point of picking a box of battery eggs off the shelf and delivering it to the manager personally with the request: Please remove these eggs from your shelves. Do this as often as you can. Supermarkets admit that when enough customers appeal to them, they will change their practices.
- Deliver the postcard petition enclosed to the store manager.

Without you we won't achieve an extinction! With you... yes we can!

Thanks for your fabulous support.

Louise van der Merwe

Louise van der Merwe
Editor: Animal Voice

Whistle-blower wishes for an on-line *Farm Watch*



Kobus van Zyl knew he would pay a high price for blowing the whistle on the callous disposal of new-born male chicks on the Boskop Layer Chickens farm near Potchefstroom (*Carte Blanche*, 2nd August 2009).

"I knew I would lose my job at the farm," he says. "Eventually I listened to my conscience and took the footage to Carte Blanche."

Kobus believes there should be a

Consumer Watch Dog who visits farms.

"Whenever you enquire about animal welfare standards at the supermarkets, they respond that they or their suppliers subscribe to this or that independent audit scheme and this or that quality assurance scheme", said Kobus.

"But what they don't tell you is that their audit schemes all start at the

processing plant. They have no audits when it comes to the lives of the animals - only their deaths and onto their shelves.

"I think consumers have the right to know how the animals lived. I would like to see an on-line profile of farms according to a humane audit system that gives credit for humane farming practices," he said. E-mail Kobus: [cwkobus@gmail.com](mailto:cwdkobus@gmail.com).



TO VIEW AN EXCERPT OF THE CARTE BLANCHE FOOTAGE AS WELL AS THE MACERATION OF DAY-OLD MALE CHICKS, COURTESY THE SPCA, VISIT....

<http://www.animal-voice.org/News-2009/>

Footage of day-old rooster chicks being dumped into an empty dam to die of exposure, was screened on Carte Blanche in August. Since they will not grow up to lay eggs, male chicks are considered a waste product by the egg industry. It is estimated that 23 million male chicks are discarded and disposed of annually. At the time of going to print, a charge of animal neglect against the farmer — Jan Serfontein (former North West MEC for Agriculture, Conservation and Environmental Affairs) — was being investigated by the police.

Free Range does not always mean 'humane'

Free Range Lamb sounds good but all too often, it comes at a cost too horrible to contemplate. To prevent predation by leopard, caracal and jackal, many farmers resort to gin traps, a metal-jawed contraption that savagely snares the animal's foot or leg.

Dr Bool Smuts, Director of the *Landmark Foundation*, has campaigned vigorously for the abolition of gin traps in South Africa. "Not a single retailer or retail outlet in this country can assure us that the production of their meats or garments containing animal fibres like wool and mohair, **excluded** the use of gin traps. In the absence of this assurance, all such produce needs to be treated with suspicion," says Smuts.

However, some farmers have now joined him in his campaign against gin traps.

"A wildlife-friendly logo to guide consumers will soon be available. Called Fair Game™, this brand will identify producers who care for our wildlife and who farm ethically. Supporting this brand when it appears in your supermarkets, will help stamp out the barbarism of gin traps," he said.

For more information, please go to www.landmarkfoundation.org.za or email Dr Bool Smuts on bool@landmarkfoundation.org.za



Photo: Courtesy V Hall-Gibbs

This scene (photo right) greeted the police and conservationists on a Sunday morning in August this year on the road between Riversdale and Vermaaklikheid, Western Cape. The caracal had been caught in a gin trap and its eye popped out of its socket after it was clubbed over the head while in the trap. It was then displayed on a telephone pole on the public road. Gin traps are still legal production tools in the meat and animal fiber industries.

Struggle Icon appeals to President Zuma to include animal well-being in his message to communities around South Africa

As a child, **Jacqui Daane-van Rensburg** was severely beaten by her father. Between the ages of six and eight, she was raped by a family member. But it was precisely her lonely, painful childhood, she believes, that carried her all the way to Pretoria in March this year, to receive the **National Order of Luthuli**.

"I knew what it was to be a victim," she says, "and this developed in me an ability to feel the suffering of others."

The Order of Luthuli was presented to her at the Presidency by then President Motlanthe for her "courageous stand against the apartheid government and her tireless campaigning for the liberation of South Africa on international platforms."

Now Jacqui is appealing to President Jacob Zuma to expand his circle of compassion and make the humane treatment of animals part of his message to everyone.

"If President Zuma were to start bringing about humane reforms for animals, I have no doubt that he would go down in history along with the other big names, like Mandela, Gandhi and Martin Luther King," she says.

Jacqui says she makes her appeal to President Zuma from the same part of her that made her reach out to a mute child when she was just 19, in 1956. "Back then, you didn't reach out to black children. We were newly married and my husband Art and I found this little waif on the bus. I wanted him to go to a school for the deaf in Worcester. We took him in and we tried to keep it hush-hush because in those days it was completely taboo to take a black child into a white home."

But the truth came out and, ostracized by her family, vilified by her neighbours and pelted with eggs, Jacqui and her husband were forced out of the neighbourhood.

"I reached out to that little boy because I felt his suffering. It is from the same place that I speak out now for the animals. I feel their ghastly suffering."

"If President Zuma were to take just one step forward for the animals, he would be taking a giant step for his nation. He needs to reaffirm that it is 'African' to treat animals humanely and in so doing, he will be uplifting people as well as the animals," she said.

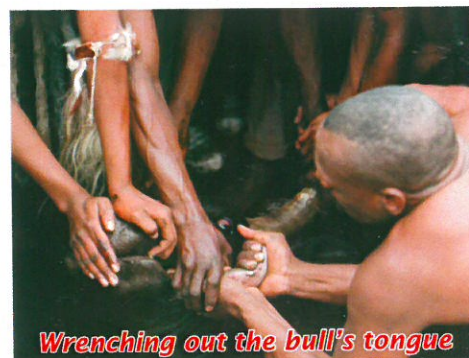


To read more about Jacqui, go to <http://art.snowball.co.za/jacqui.html>

International call to suspend ritual bull killing

Australian animal advocate **Natalie Houghton**, and **Carole de Fraga**, representing *Compassion in World Farming* in Australia, have appealed to the **South African High Commissioner** in Australia as well as to **President Jacob Zuma** himself to outlaw the **bare-handed killing of a bull** (photo right) that is carried out at the First Fruits Festival held in KwaZulu Natal on about December 5 each year.

In a statement released on 8th September 2009, they said: **With great respect, we appeal to the president of South Africa, Jacob Zuma, to immediately suspend this ritual. We are well aware of the existence of animal welfare problems in Australia and support all efforts to address them. However, we believe this ritual is unbecoming of a proud people in a modern world which values peace, justice and, in the words of Nelson Mandela, "nobility of the human soul."**



Wrenching out the bull's tongue

Imagine...

Imagine a world where factory farms and abattoirs and job descriptions that involve killing animals are obsolete; where the only place one might get a glimpse of such tortures, is on the History Channel.

Well, Science magazines say: Keep on imagining....

..... because test tube meat will be on the market within a decade!

(<http://www.digitaljournal.com/article/277285>)



Philip Lymbery,

CEO of *Compassion in World Farming*, the world's foremost campaigner for better lives for farmed animals, has

these thoughts on the subject:

“Cultured meat has the potential to make all the difference to everything we care about: animals, people and the environment.

“Like bread, cheese, yoghurt and wine, cultured meat basically involves the process of growing cells from outside of the organism to which they belong to produce a finished product. Thus, cultured meat is produced by taking cells from a live farmed animal (killing is unnecessary) and growing them in a nutrient-rich medium in sterile conditions.

“The cells are nurtured and developed into pieces of meat.

“Living tissue is already grown in the laboratory and used, for example, to repair and replace diseased or injured organs such as skin. This *in vitro* (meaning in glass) method of growing tissue was developed by the biomedical industry as part of the initiative to replace live animal experimentation.

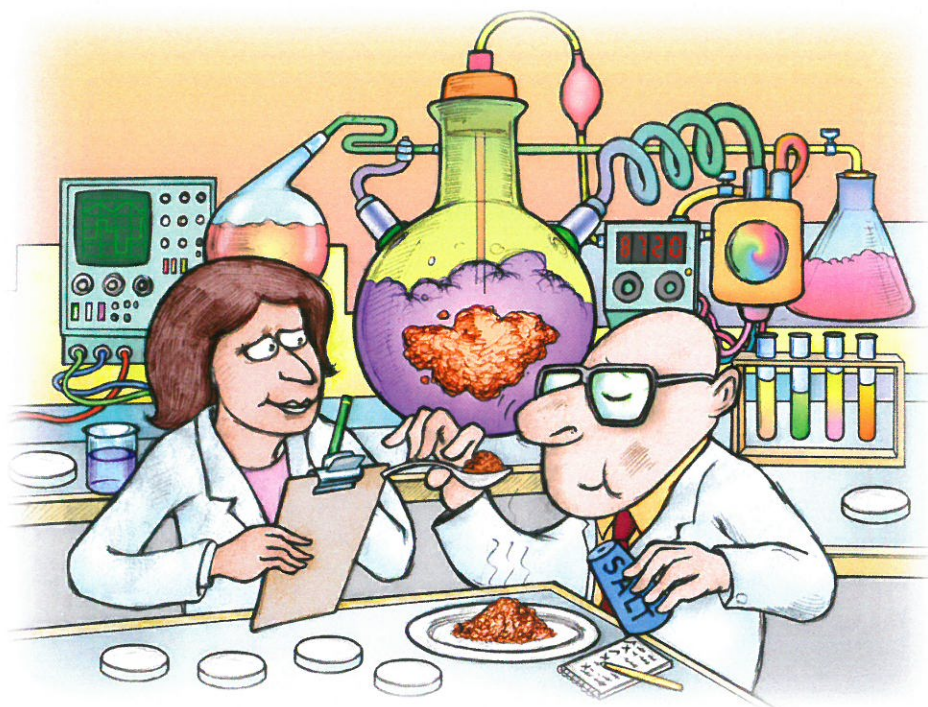
“Within the next decade, the technology will have advanced to be

capable of producing the equivalent of mince or ground meat. More than 50 per cent of the meat eaten in the world is consumed this way (e.g., burgers and other convenience food products).

“This means that if cultured meat as mince becomes economically viable and replaces present methods of meat production to produce ground meat, a significant number of animals will not be bred and killed. Further, as the technology develops

“There are still some challenging issues to address. Some will oppose the technology. Some will refuse to eat it.

“That is their choice. Nonetheless, I am convinced cultured meat will become an important piece in the strategy we're building and implementing to move beyond factory farming.”



and economics of scale work in its favour, cultured meat will be able to produce more complex pieces of meat (e.g., chicken leg, lamb cutlet).

“Cultured meat may not be the whole answer to all our problems.

To view stomach-turning footage inside so-called well-managed British slaughter houses, visit:
www.animalaid.org.uk/go/10min

THE NEW TRIPLE BOTTOM LINE

Colleen Funkey, senior strategist at Yellowwood Future Architects, believes that globally, people are hitting the “reset button” as they realise that the modern model of life is not sustainable. Read more at:
<http://www.thetimes.co.za/Careers/Article.aspx?id=1051779>

How do we know **injustice**?

Ivanka van der Merwe, a final year Philosophy student at the *University of Stellenbosch*, suggests: Our standard concept of justice is focused on the perpetrators: punishment and retribution.

But how can we know injustice? By those who commit it? No – we know it by its victims, by those from whom something has been taken – money, dignity, life rights.

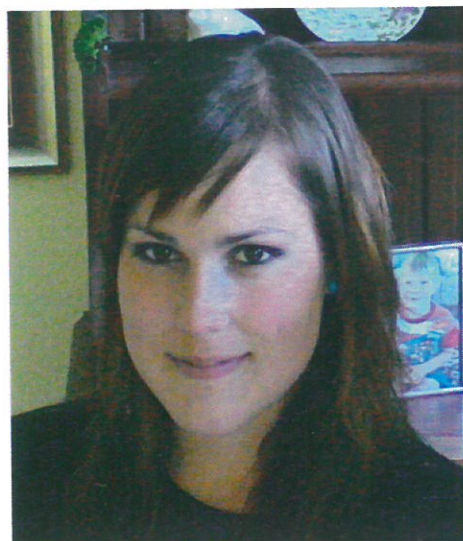
In this way injustice is always a form of theft.

But not all that we intuitively know to be injustice is prevented by the law. When we see a man being murdered but do not stop to help, is that not in some sense an injustice?

Yet there is no law against it. We simply sense that inaction in such cases amounts to injustice. It is because we feel a moral obligation, a responsibility to our fellow citizens.

A grave injustice is that which we perpetrate against animals. They are the means to an end – from milk to meat to leather boots to face creams and toilet cleaners. Why then does this not seem to be considered injustice? It is because – if injustice is such that we know it by the voices of the victims – they have no voice here.

We absolve ourselves of responsibility because the injustice is against *them*. They are not *our* responsibility, they are not *our* citizens. Slavery, sexism, racism and discrimination against homosexuals have all drawn the line which demarcates our field of responsibility – to exclude them.



Non-violence leads to the highest ethics, which is the goal of all evolution. Until we stop harming all other living beings, we are still savages." ~Thomas A. Edison

Please meet ...

Marlise Richter is the Gauteng spokesperson for Compassion in World Farming (South Africa).

Raised in an Afrikaner household in Pretoria, Marlise moved to Wits University where she graduated with an honours degree in English before winning a Fulbright Scholarship to Notre Dame (USA).

After acquiring a master's degree in International Peace Studies she returned to South Africa as a researcher and activist for the Aids Law Project and the



Treatment Action Campaign.

Since 2001, Marlise has been attached to Wits and is currently a lecturer at the Steve Biko Centre for Bioethics at the Faculty of Health Sciences.

Her research interests lie in feminism and hiv/aids with a particular focus on sex work and gender based violence.

She is also committed to broadening the moral scope of rights frameworks to include all sentient beings.

"Those who fight for animals, are taking part in the last great crusade, the last fight for justice where there is none, the most important remaining battle for integrity, the final battle that will move mankind from barbarism and savagery to true civilisation." — Vernon Coleman.



Amelia Mulder runs an online marketing campaign for Compassion in World Farming (SA) on Facebook.

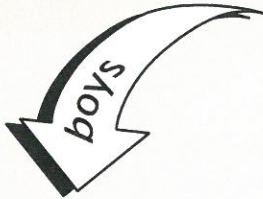
"Become actively involved in improving the lives of animals reared on factory farms by participating in our discussions and inviting all of your friends to join," says Amelia.

"Let's utilise the power of social networking to grow the spirit of care and respect for life exponentially!" Please visit www.facebook.com/compassion.za to become a fan.

23 million laying hens are trapped in battery cages in South Africa.

Born male or female on the factory farm, there is

Misery and Suffering either way



**At best,
gassed or
macerated
in this
machine**

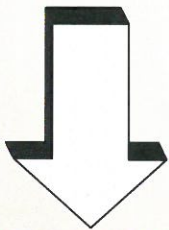


Photo: Courtesy SPCA

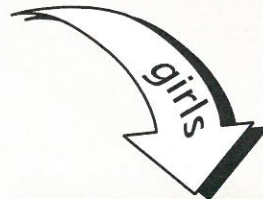
to become pulp



Photo: Courtesy SPCA



Her beak is cut
and cauterized to
fit her for life in a
battery cage



Incarcerated in a
barren and cramped
wire cage, she lays
an egg every
25 hours
for a year



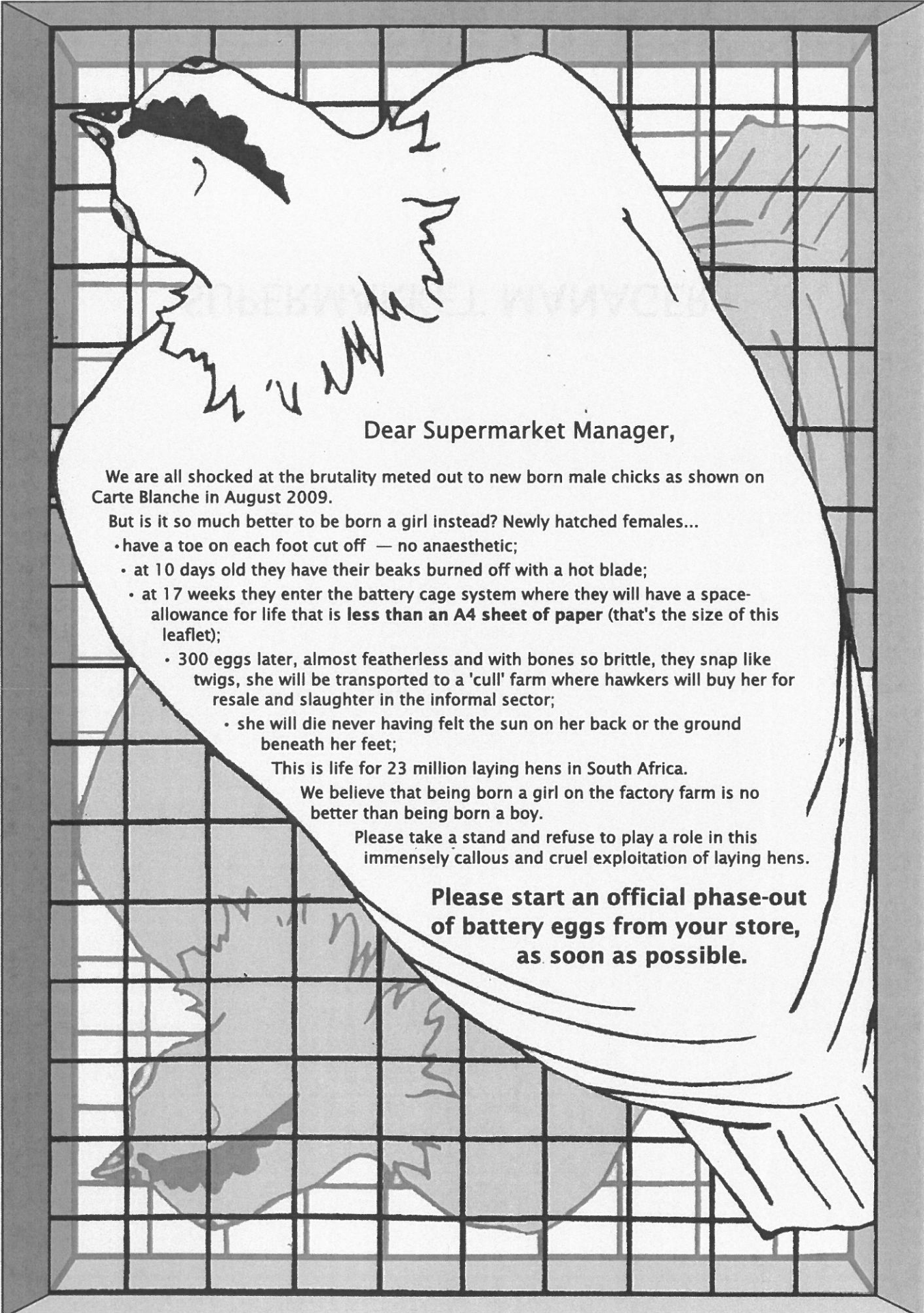
After a year she
is considered
"spent" and
lands up at a
"cull" outlet ...



... where
hawkers buy and
resell her to
impoverished
communities
for slaughter.



BATTERY HEN IN HER LIVING SPACE FOR LIFE (ACTUAL SIZE)



Dear Supermarket Manager,

We are all shocked at the brutality meted out to new born male chicks as shown on Carte Blanche in August 2009.

But is it so much better to be born a girl instead? Newly hatched females...

- have a toe on each foot cut off — no anaesthetic;
- at 10 days old they have their beaks burned off with a hot blade;
- at 17 weeks they enter the battery cage system where they will have a space-allowance for life that is **less than an A4 sheet of paper** (that's the size of this leaflet);
- 300 eggs later, almost featherless and with bones so brittle, they snap like twigs, she will be transported to a 'cull' farm where hawkers will buy her for resale and slaughter in the informal sector;
- she will die never having felt the sun on her back or the ground beneath her feet;

This is life for 23 million laying hens in South Africa.

We believe that being born a girl on the factory farm is no better than being born a boy.

Please take a stand and refuse to play a role in this immensely callous and cruel exploitation of laying hens.

**Please start an official phase-out
of battery eggs from your store,
as soon as possible.**

Name and Address

Signed

Date

Increasing Our Compassionate Footprint

Dear Friends

If you have benefitted from reading *Animal Voice*, please help fund **our endeavours** for a more compassionate world for farmed animals.

Acc Name **THE HUMANE EDUCATION TRUST**
Bank **ABSA**
Acc No. **9094070046**
Branch Code **632005**
Swift Code **ABSAZAJJ**

PLEASE EMAIL TO TELL US OF YOUR SUPPORT
avoice@yebo.co.za Ref: Compassion

COMPASSION 
in world farming

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Websites
<http://www.animal-voice.org>
<http://www.het.org.za>
Email: avoice@yebo.co.za

Compassion in World Farming HQ
<http://www.ciwf.org>

Please help us to HELP THE CHILDREN of Zimbabwe

Our Humane Education resources have all been approved by the Department of Education, South Africa (see www.het.org.za) and are being used in schools throughout the country. Now, well-known personality in animal circles, Sue Burr, has started a branch of Humane Education in Zimbabwe. Already the Department of Education in Harare has agreed to distribute our Humane Education resources. **Please help us fund this endeavour.**



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