FOIE

IS KNOWN AS A FRENCH DELICACY THAT EXPLOITS AND ADVOCATES ABUSE TO PRIMARILY DUCKS AND GEESE BY FORCIBLY

> ENLARGING THEIR LIVERS. SERVING THIS ITEM AT YOUR ESTABLISHMENT IS PROMOTING THIS CRUEL INHUMANE PRACTICE THAT NEGATIVELY AFFECTS

YOUR CUSTOMERS' HEALTH. THE ENVIRONMENT, AND THE WELFARE OF THESE ANIMALS. PLEASE RECONSIDER YOUR DECISION IN PLACING FOIE GRAS ON YOUR MENU.

BELOW IS WHY:

SUFFERING OF PEOPLE (YOUR CUSTOMERS)

- 85% of foie gras calories is **fat**
- 28% BEING SATURATED FAT
- CONSUMING A DIFT HIGH IN FAT CAN I FAD TO HEART DISEASE DIABETES. AND COLON CANCER AS WELL AS A HOST OF OTHER CHRONIC DISEASES:

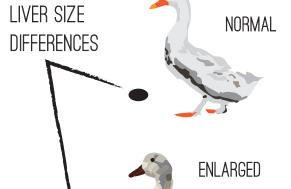
EX - ALZHEIMER'S DISEASE



InHumane PAIN DISEASED

All birds used are male. females are discarded





ANIMAL * 🖫

ADVOCATES

OF SOUTH CENTRAL PA

PLACES WHO HAVE

BANNED PRODUCTION

AUSTRALIA **ARGENTINA** DENMARK FINLAND **GERMANY** ITALY LUXEMBOURG NORWAY

POL AND TURKEY **IRELAND SWITZERLAND NETHERLANDS** SAN PAULO. BRAZIL CZECH REPUBLIC MOST OF AUSTRIA

NOW YOU

FORCE-FED 2-4 pounds of grain & fat are forced down birds' throats per day

their liver is grown 10 times larger than normal size, a disease develops called **HEPATIC STEATOSIS**

References: The Physicans Committee for Responsible Medicine

www.humanesociety.org/issues/ force_fed_animals/facts /foie_gras_california.html

liberationbc.org/issues/foie_gras

These birds **SUFFER** wing fractures, tissue damage to their throats, even **DIE** from the metal feeding tube puncturing their necks, or the massvie volume of food bursting their stomachs, and the amount being fed is so large to endure - they suffocate.

There is NO humane or healthy way to produce FOIE GRAS. Do not be a part of the catalyst for cruelty. PLEASE STOP serving foie gras at your establishment.