



July 27, 2015

The Left Bank Bar & Restaurant
120 North George Street
York, PA 17401

Dear David and Julie Albright,

“When you know better, you do better” – Maya Angelou

The above quote gives perspective to many of our choices. Humans have the choice to exercise compassion, progress, and critical thinking. When we become aware of issues which contradict our values we are compelled to action. We are contacting you because your establishment supports the practice of force feeding ducks and geese by serving foie gras. Foie gras has no place in a civilized culture striving towards reason and fairness. There is no way to produce this so-called delicacy without harming animals, the environment, and human health. We are asking you to be a bold example of moral caliber among fine dining restaurants in the area by removing this item from your menu.

It is inherently cruel to force feed an animal to the point of incapacitation and early death. Foie gras means fatty liver, a description which adequately transcends to the humans who consume it. Each ounce of foie gras has four times the amount of cholesterol and saturated fat as an ounce of McDonald's Big Mac, while providing negligible nutritional value. As a country, our rates of heart disease, stroke, and obesity have skyrocketed. We must come together to solve this problem, and the first step is to create better meal choices.

Foie gras is frequently revisited by local and state governments throughout the U.S. and internationally for its atrocities against animals and the environment. The leading large-scale American facility of foie gras, Hudson Valley Foie Gras, houses more than a quarter-million birds and has been repeatedly cited for abuse, which comes as no surprise given its method of production. Foie gras is produced solely at factory farms, a prolific polluter worldwide. Mass amounts of putrid animal waste, feed, and dead birds may leak into our waterways. The Humane Society of the U.S. successfully sued Hudson Valley in 2010 for 1100 violations to the Clean Water Act. Given the amount of grain required to produce this small amount of unhealthy food, foie gras represents the opposite of sustainable agriculture.

Thank you for your time and attention in reviewing this letter and attached information graphic. Please contact us by email to start a conversation about making your menu more sustainable and animal-friendly. We appreciate the weight of this change to you as an established restaurant and realize such things do not happen instantly. If no contact occurs we will follow up with you in the near future.

Thank you again.

Sincerely,
Animal Advocates of South Central Pennsylvania

Contact Information:
AnimalAlliesPA@gmail.com
[Facebook.com/AnimalAdvocatesofSCPA](https://www.facebook.com/AnimalAdvocatesofSCPA)