ANIMALS CAN'T VOTE...
BUT YOU CAN!

Vote for all candidates with your wallet

TRANSPORT, End all live
An overcrowded lorry near you

MEAT, Clearly labelled
Every shop you visit

SLAUGHTER, Humanely
At hundreds of sites across the UK

FACTORY FARMING, Phased out
End the cage age everywhere

ANIMAL ACTS, Boycotted
Any circus or theme park you visit

HUNTING, End all trophy
Across the world

John Flack MEP
Vice President, European Parliament Animal Welfare Intergroup

Edited by: Caroline Healy, ECR Agriculture & Fisheries Advisor.
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BUT YOU CAN!

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THEY ALL MATTER, NOT JUST SOME

WE MUST LEARN TO EXTEND OUR COMPASSION TO ALL BEINGS
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My thanks to the ECR (European Conservatives & Reformists) Group and in particular the co-chairman Dr Syed Kamall MEP and Prof. Ryszard Legutko MEP for supporting the production of this book.

I must make it clear the contents are my own opinions and not that of either the ECR Group or that of the British Conservative Party. Although I hope to influence and persuade both, as well as you, the reader with the contents.

**THE GREATNESS OF A NATION AND ITS MORAL PROGRESS CAN BE JUDGED BY THE WAY ITS ANIMALS ARE TREATED**

Mahatma Gandhi
Animals can’t vote - but you can. Not just at the ballot box but in the shops when you buy, with what you choose to eat, choose to wear and the sort of “entertainment” you choose to watch or participate in, be it at home or abroad. I believe Animals are not “things” or “commodities” to be treated as we please, but are living, breathing sentient beings with as much right to life on this planet as human beings.

Here are snapshots of what is down right abuse by any civilised standards and other examples which would doubtlessly be staunchly defended as justifiable by the men and women whose livelihoods are dependent on the practices and will try and tell you it is necessary to “feed the world.”

I hope that these pages will make you stop and think. The choices you make in your lifetime can directly affect the well-being or suffering of thousands of animals. Please take the time to educate yourself and make informed choices.

When I was first returned to the European Parliament as one of the members for The East of England I knew there would be much work to do representing both my home region and my country, but I was also keen to try to use the position and my advocacy skills to speak out on animal welfare issues.
“Anyone who has accustomed himself to regard the life of any living creature as worthless is in danger of arriving also at the idea of worthless human lives.”

Albert Schweitzer
Having written this book I feel I have achieved my goal and I am proud this has been recognised by my colleagues who have elected me as one of the Vice Presidents of the Parliament’s Animal Welfare Intergroup. A cross Party and cross nation grouping, one of the oldest in the European Parliament and dedicated to improving animal welfare.

It is often assumed politically that, animal welfare is the particular concern of the left, be they Socialists, Greens or Liberals. It is true that I have found common cause with many good people from across the political divide, but there are also many Conservatives in the UK – as ably represented by the CAWF (Conservative Animal Welfare Foundation) who are just as passionate and dedicated.

There are also numerous NGO’s that do sterling work and I list in the final chapter a few I hope you may be moved to learn more about and potentially support.

I am happy and proud to stand shoulder to shoulder with all people who want to see animal welfare standards improved across the European Union and across the world.

I hope to ignite something in your conscience and your heart.

I would ask you to stand with me, for the animal’s sake, for human kind’s sake.
END THE CAGE AGE

It’s time to evolve
FARMS NOT FACTORIES – LET'S END THE CAGE AGE
For 200 years, up to the dawn of the 19th Century, slavery went unchallenged.

Not only was it morally acceptable, it was seen as an economic necessity if we were to put food on people’s tables and riches into the nation’s coffers.

Our moral compass was eventually mended thanks to the campaigning of people who saw the wrong and spoke the truth. Two hundred years on such cruelty fills us with horror and shame.

I believe in 200 more years people will look back to the present with a similar feeling of disbelief and guilt - this time over the way we condone or conveniently overlook our treatment of farm animals.

This is not to put the mistreatment of animals on a par with the enslavement and brutalisation of human beings; but it shows how our tolerance of such practices can change - and sometimes has to.

Now we need a similar campaign to the one that ended abuse of our fellow men and women; this time to challenge the vested interests of the food industry and our addiction to ever-cheaper food.

We need to address urgently the way we rear, transport and then slaughter the animals we use for food.

I am no vegetarian. I have been happily eating meat for more than 60 years. But I have radically changed what I choose to eat in the light of what I have been able to see, hear and read since becoming an MEP.

My Sunday morning bacon sandwich is a thing of the past now I have visited a pig farm and looked into the eyes of closely-confined pigs, and after I saw on TV the terrible abuse of pigs and piglets at Fir Tree Farm in Lincolnshire, being thrown, kicked and punched.

The Saturday night T-bone is off my menu too since I saw heifers cowering together in the corner of a slaughterhouse pen, only too aware of what fate awaited them.

I am fully supporting the national campaign to end the live export of animals for slaughter or fattening abroad. The vast majority of farmers in the UK may care about the animals they raise. Beyond our shores however, the conditions livestock face are the stuff of nightmares.

We are not allowed to ban these exports under EU law, but will be able to after Brexit. Westminster must make this a priority and Michael Gove is consulting on this now. I sincerely hope a robust ban is soon forthcoming.

Food labelling needs attention too. “Farm fresh” or “100% natural” sounds good but means nothing.
The bewildering array of labels and certification – “Red Tractor, RSPCA Assured, Soil Association, Quality Standard, together with all their subdivisions - simply confuse consumers more than inform them.

We need a single labelling scheme that states clearly the method of rearing and slaughter, allowing consumers to play a role in improving welfare, as well as caring for the environment and their own health.

I choose to eat organic high-welfare meat fed extensively on grass, whenever I can. I appreciate it is often more expensive, but as it became the norm, prices would fall. Eating less, better quality meat is held by many doctors and nutritionists to be better for you and I think it tastes better too.

Now we are finally escaping the Common Agricultural Policy, we can finally consider how public money can be best used to support the type of farming most people would want.

Most British farmers are responsible and hard working, but currently they have to work within a food industry that champions inexpensive food while hiding its impact on people, animals and the planet.

In truth there is no such thing as cheap food. For us, or for the animals.

FACTORY FARMING – CRUEL & UNNECESSARY

Despite the vast body of evidence that shows factory farming to be a bad thing for animals, communities, our health and the planet, the spread of this backwards system of agriculture is showing no signs of slowing down. Why? Because of a tangled web of complex forces, which confuse and mislead everyone from the public to politicians.

SUGAR-COATING THE TRUTH

The banning of veal crates, tiny, barren battery cages and sow stalls (“gestation crates” in the US) in the UK in 1990 (1990 EU) 2011 (2012 EU) and 2013 respectively, were unquestionable milestones in the advancement of animal welfare. But they also allowed the industrial-farming lobby to peddle the lie that the crueller aspects of the industry were a thing of the past.

The reality is far more complex: not only were “enriched” cages – offering only a marginal improvement in welfare – not included in the ban, but sow stalls are still allowed in the first four weeks of pregnancy and farrowing crates – which are even more restrictive – are widely used.
Unfortunately, the cruelty doesn’t end there. From the broiler chickens packed into sheds up to 50,000 at a time to the dairy cows pushed too hard and culled before their time to the pigs who endure tail-docking and teeth-clipping without anaesthetic, animal suffering is endemic in factory farming.

HIDING BEHIND MEANINGLESS LAWS

Though laws can be useful in enforcing a basic standard of animal welfare (such as the bans referred to above), much legislation is couched in extremely broad terms and, as such, is very hard to enforce.

While policy-makers and the factory-farming lobby use this legislation to reassure the public that their animal-welfare concerns are groundless, the reality is that many of these regulations are a façade, with no practical impact. In short, these abundant regulations often serve to protect the industry, rather than the animals trapped inside it.

“...much of this legislation, because of its broad general language, proves to be a façade, the thinnest of veneers, which provides no real safeguards for animals. It acts as a legislative fig leaf to cover the depredations of factory farming.”

IGNORING THE CASE FOR ANIMAL WELFARE

While scientific research and evidence is a crucial part of animal welfare policy-making, it has its limitations when it comes to ethical considerations, which are notoriously hard to measure and therefore often ignored. This neglect of hard-to-measure aspects – from a lack of fresh air and daylight to the separation anxiety experienced when young animals are taken away from their mothers – has resulted in an arguably restricted view of what constitutes good welfare.

HIDING THE TRUE COSTS

Though some costs of producing intensive meat and dairy products – for example, feed, housing and veterinary care – are borne by the farmer and therefore also the end consumer, there are also huge “hidden” costs, such as ecological destruction and failing human health, that are borne by taxpayers and future generations.

An economic that ignores these “external” costs gives the false impression that industrially produced meat is “cheap”, when – in reality – it is very expensive for society as a whole. If we are to develop an efficient economic system
TURN YOUR NOSE UP AT PIG FACTORIES
WE CAN END FACTORY PIG FARMING IF WE ONLY BUY HIGH WELFARE PORK. IT'S THAT SIMPLE.

75% OF THE PORK CONSUMED IN THE UK HAS BEEN RAISED IN INTENSIVE FACTORY FARMS

56% OF PORK IS IMPORTED. MOST OF THESE PIGS ARE RAISED IN CONDITIONS THAT WOULD BE ILLEGAL IN THE UK

25% OF ALL UK ANTIBIOTICS ARE USED ON PIGS

BACTERIA BECOME RESISTANT TO ANTIBIOTICS LEADING TO 'SUPERBUGS'

GAME SALLY DAVIDS, CHIEF MEDICAL OFFICER WARNED THAT THE RISE OF ANTIBIOTIC RESISTANCE COULD LEAD TO AN APOCALYPSTIC SCENARIO WHERE PEOPLE CARRYING FOR SIMPLE OPERATIONS IN 20 YEARS TIME DIE OF ROUTINE INFECTIONS.

IN FACTORY FARMS, PIGS LIVE IN BARREN, OVERCROWDED CONCRETE CELLS, WHERE THEY ARE UNHEALTHY, STRESSED AND DISEASE CAN SPREAD RAPIDLY

EATING 'LESS, BUT BETTER'

MEAT-RICH DIETS ARE LINKED TO INCREASED RISK OF DIET-RELATED ILLNESSES SUCH AS DIABETES, HEART DISEASE AND CANCER

REDUCE YOUR MEAT INTAKE AND COOK WITH CHEAPER CUTS TO SAVE MONEY

TWO SAUSAGES FROM AN ANIMAL FACTORY COSTS THE SAME AS ONE & A HALF SAUSAGES FROM A HIGH WELFARE FARM

SUPPORT HIGH-WELFARE FARMERS THAT PRODUCE HAPPY, HEALTHY PIGS

ASK FOR HIGH WELFARE PORK AND KNOW YOUR SUPERMARKET LABELS!

FOR MORE INFORMATION AND TO TAKE ACTION, VISIT:
FARMSNOTFACTORIES.ORG

THANKS TO EVERYONE WHO LIKES, SHARES, PINS, TWEETS, TUMBLE OR BLOGS THIS GRAPHIC
that properly reflects the true costs of producing industrial-animal protein, these negative externalities must be reflected in the price paid by consumers.

“A pricing system that disregards certain costs promotes unhealthy diets and inefficient, environmentally damaging ways of producing food”

PRIORITISING VALUE OVER VALUES

A country’s GDP (gross domestic product) has long been a measure of its economic status, but it fails to measure social welfare or individual wellbeing. In a similar way, factory farming is stuck in an outdated “quantitative” mindset, focusing on economic and performance data alone, from quantities and efficiencies to costs and margins. What we need is to develop a way of thinking about food and farming that takes into account the system’s “qualitative” aspects, such as animal welfare, the nutritional quality of the food it produces and its impact on the environment, among other things.

VIEWING ANIMALS AS COMMODITIES

Though farm animals are widely known to be sentient beings, the inhumane practice of factory farming continues to gather pace. One of the worst aspects of the system is the genetic selection of animals for higher productivity. High growth rates in chickens increase the risk of lameness, the high productivity of laying hens causes osteoporosis, and the pig industry’s drive to increase litter size results in high mortality rates among piglets. Yet the industry is determined to keep treating animals as machines. For example, the UK pig industry runs a campaign for a “Two-Tonne Sow” – sows who, through their piglets, produce 2000 kg of pork every year. The government and food industry’s recognition of animals as sentient beings is often nothing more than lip service.

“These animals are ... locked into their over-producing bodies and cannot escape the suffering that this involves.”

MISUNDERSTANDING THE MATHS

The industry regularly asserts that cramming large numbers of animals into factory farms and pushing them to extreme levels of productivity is efficient. But this couldn’t be further from the truth: industrial-livestock production, which relies on huge volumes of human-edible crops for animal feed, is inherently inefficient.

It’s thought that for every 100 calories we feed to factory-farmed livestock, we only get 40 calories back in the form
END THE CAGE AGE

Right now, in Europe alone, hundreds of millions of farm animals are living in cages. Cages keep animals isolated, or tightly packed in confined areas. In the worst cases they are barren, provide minimal space and prevent even moderate exercise. Being kept in these conditions can have severe health and welfare implications for the animals. End the Cage Age is a campaign to end the use of cages in EU and UK farming by Compassion in World Farming. I jointly launched to campaign in the European Parliament in September 2018 and fully support it.

- Over 330 million rabbits are farmed for meat in the EU every year.
  - 99% are caged.

- 498 million laying hens are farmed in the EU every year.
  - Almost 60% are caged.

- 15 million sows are farmed in the EU.
  - Almost 90% will suffer in stalls and/or farrowing crates.

- 46 million ducks are used for foie gras production in the EU.
  - 95% are caged.

WE WANT AN END TO THE USE OF ALL CAGES IN RABBIT FARMING.

WE WANT THE BARREN BATTERY CAGE BAN TO BE EXTENDED TO ALL HEN CAGES.

WE WANT THE SOW STALL BAN EXTENDED TO COVER THE FIRST FOUR WEEKS OF PREGNANCY AND A MOVE BY INDUSTRY AWAY FROM FARROWING CRATES.

WE WANT THE PRODUCTION OF FOIE GRAS TO BE MADE ILLEGAL ACROSS THE EU AND A BAN ON THE USE OF CAGES FOR DUCKS.
of milk, 22 back in the form of eggs, 12 back in the form of chicken meat, 10 in the form of pork and 3 in the form of beef.

But the wastage doesn’t stop there. Growing these crops to feed the animals uses up vital land, water and energy, and has led to the intensification of crop production with the use of chemical-soaked monocultures. The result is poor soil quality, as well as more pollution, carbon emissions, deforestation and biodiversity loss.

“It would be hard to devise a more inefficient way of feeding people”

BELIEVING THE HYPE

To add insult to injury, factory farming wraps itself in a cloak of virtue: its advocates tell us that 70% more food must be produced in order to feed a world population of 9.6 billion in 2050, and that intensive farming is our only hope of achieving this.

This blind fixation with producing “70% more” drives global food and farming policy, justifying industrial and technology-based “solutions” to achieving food security. What it fails to acknowledge, however, is that the planet’s natural resources – upon which our ability to produce food depends – are under serious threat from intensification, and that there is already enough food on the planet to feed the world’s projected population.

It’s been calculated that all the cereals due to be fed to intensively farmed livestock by 2050 (when the global population is expected to peak) could provide the necessary food energy for an astonishing 3.5 billion people every year. What’s needed, then, is a fairer distribution of food; and this, in large part, will involve curbing the demand for “cheap” meat and dairy.

“We do not need to produce huge amounts of extra food; we simply need to use what we produce more wisely.”

So there you have it: a complex, interlinked web of deception, dodgy information and senselessness that allows factory farming not only to survive, but also to thrive. We urgently need fresh thinking that allows society to develop a food system that provides healthy food for all, restores and enhances the natural resources on which agriculture depends, and respects the animals that provide our meat, eggs and dairy.

NEED FOR A CLEAR STATEMENT OF ANIMAL SENTIENCE IN UK LAW

The EU acknowledges that animals are sentient beings – although then often does very little to enforce the regulations they make that follows from the designation.
WE DON’T CARE
WHY
YOU FREE US

JUST
FREE US
By sentient we mean the ability to perceive or feel emotion. To experience, fear, pain and stress. The ability to form attachments and have distinct personalities. Anyone who has spent time with pets or farm animals, could not disagree that they all display these characteristics.

The UK Government debated last year incorporating a designation of sentience into UK law, post Brexit, but fresh legislation is still awaiting parliamentary time and many fear it will be quietly dropped altogether.

Lets keep this on the agenda and ensure that a clear definition of sentiency is put on the statute book within the year.

For as long ago as 1979 the UK Government published “Five Freedoms” for farm animals but shied away from putting them into law.

1) Freedom from thirst, hunger or malnutrition.

2) Freedom to access appropriate comfort and shelter.

3) The right to rapid diagnosis and treatment of injury and disease.

4) Freedom to display most normal patterns of behaviour.

5) Freedom from fear.

It’s been nearly 40 years since then and I can assure you that TODAY millions of animals up and down the UK and certainly across Europe, do not enjoy these most basic Freedoms.

**Surely it’s about time they did.**

**It’s time to make a change.**

**It’s ABOUT TIME.**

With thanks to CIWF for part of this chapter.
“One day the absurdity of the almost universal human belief in the slavery of other animals will be palpable. We shall then have discovered our souls and become worthier of sharing this planet with them.”

Martin Luther King Jnr.
LIVE ANIMAL TRANSPORT “THE HIGHWAY TO HELL” FOR MANY
The vast majority of farmers (but sadly not all) in the UK care about the animals they raise. Once beyond our shores, however, the conditions many of those animals face can be the stuff of nightmares. Although Live Export from the UK had been on the decrease for many years, more than 400,000 Cattle, Pigs, Sheep and Goats were exported for immediate slaughter in 2016, plus many more for “fattening” and the numbers have started to rise further.

We are not allowed to ban these exports under EU law; if it had not been for this live export would have been banned years ago. In 1992 the then Conservative government sought to restrict trade and refuse licences to export sheep to Spain. Their decision was overturned by the European Court of Justice on the grounds it was contrary to EU rules on free movement of “goods” but we have the opportunity to do so after Brexit. I and many others like the Conservative Animal Welfare Foundation and Compassion in World farming are calling for the British Government to ban the live export trade for slaughter or fattening which over the years has caused immense suffering to our animals.

Overcrowding will mean that some cannot lie down at all, while those who do may be injured or trampled to death. Others endure long journeys with legs trapped and injured, or painfully stooping as they are not given sufficient headroom. They can be in transit for days, suffering extremes of temperature and often without sufficient food, water or rest and can be exhausted and dehydrated. Many die en-route as a result.

Animals are transported in both blistering heat and freezing conditions. Water may not be provided throughout these long journeys. In particular, when animals are exported from Europe to countries outside the EU they leave behind them all the legal protection they once received.

I believe animals should be slaughtered as close as possible to their place of birth and live exports to be replaced by a trade in meat. The meat can be exported in chilled conditions on the hook rather than on the hoof.

I do not oppose a ban on genuine cross-border trade from Northern Ireland to the Republic of Ireland, so long as this is not just used as a staging post to onward destinations.

Many vets and others are concerned about serious animal welfare issues related to animals being exported for slaughter or fattening. Defra’s own “Call for Evidence” notes from it’s 2018 consultation state that ‘transport itself can be stressful for animals, for example as a result of loading, unloading and transportation in an unfamiliar environment’.

The same reports Note 19’ states: ‘There is evidence to show transport can compromise animal welfare in a number of ways, through, for example, extreme temperature ranges, lack of food and water, insufficient ability to rest, noise and vibration.’
“The worst sin towards our fellow creatures is not to hate them, but to be indifferent to them, that’s the essence of inhumanity.”

George Bernard Shaw
The science clearly shows that as journey time increases welfare decreases, yet EU regulations allow animals to endure extremely long journeys which can last days. There is a need for much improved enforcement, the maximum journey time is too long and stocking densities are too high.

There are many serious deficiencies in the current regulations. Checks by authorities are too infrequent or not carried out to a high enough standard. Trucks transporting livestock have been found to regularly breach EU legislation on driving hours putting the driver, animals and other road users at risk. Livestock trucks are not always inspected in-country for their suitability to carry specific species and this has resulted in cases where animals suffer painful injuries. The current enforcement system is severely limited by a lack of coordination between regulatory bodies of different countries.

Eyes on Animals www.eyesonanimals.com has exposed many violations of the regulations. Their website is well worth looking at and the brave work they do is to be commended.

These breaches should have been identified by the Veterinary Inspectors at the point of loading or at the port. They include animals unfit to travel, animals not prepared for the journey intended, overcrowding, animals down, excessive temperatures and humidity levels, lack of bedding, lack of water facilities, unauthorised trailers, trailers not fit for purpose, journey times excessively exceeding those approved, feeding intervals not taking place within the legal time limits and sheep shorn in excessively cold winter conditions.

Animals drink from troughs and buckets when in fields etc, so many do not understand how to use the water nipple systems on trucks. Stocking density and dominant animals prevent all animals accessing any type of water system. Troughs need checking often as animals will soil in the troughs due to limited space. There are limited places to access and replenish water on journeys.

Coverings of the truck floors becomes inadequate after a few hours of travel, causing issues of disease and unnecessary suffering as animals do not want to lie in the waste. The more animals onboard the more waste. Minimal amounts of floor covering are used for slaughter animals. Suitable bedding should be provided. Animals arrive covered in their own excrement.

Many sheep are loaded in the North of England and endure long journeys before they even approach Ramsgate Port and before being sent for non-stun slaughter in mainland Europe.

Calves should not be exported for fattening on the continent in veal crates which are banned in the UK. Calves placed into the Dutch white veal systems, where they are unable to perform natural behaviours, are kept in pens where they are barely able to turn around and are not given any straw bedding.
Barbaric unloading by shackel and crane

I'm frightened

Multi stack transport

Scottish calves on their way to Spain and beyond
Scottish Government figures show 5,199 weaned calves were dispatched to veal farms in Spain last year for fattening. **The animals faced up to 135 hours in a lorry** and, while there are resting stations along the way, they are rarely let out of the trailers but merely given water during the stops. The compulsory stops, which are there for the driver’s benefit, do not mean the animals get to stretch their legs, no matter what the law says.

There is also evidence that **calves exported to Spain for beef production are then being re-exported to third counties such as Lebanon and Turkey where barbaric non-stun slaughter is the norm.** Again, once UK animals leave our shores, we have no control as to where they end up under current EU regulations.

Pigs should not be exported to systems using sow stalls, which are banned in the UK. The UK is unable to safeguard the welfare during transport and slaughter of exported animals once they leave the UK.

Animals may be re-exported from their initial destination. In the 1990s the UK exported large numbers of sheep to the continent. Many were sent to the Netherlands. However, within a day or two of their arrival many were re-exported to Greece, Spain and Italy.

Similar problems could arise in future where UK animals are exported to one EU member state and then are re-exported to another that has lower standards regarding enforcement of EU legislation on animal welfare during transport and slaughter.

Under Regulation 1/2005 a new journey may start just 48 hours after arrival at the initial destination. There is evidence that animals exported from the UK to an EU Member State could be re-exported to the Middle East, North Africa or Turkey. The EU exports around three million cattle and sheep a year to these destinations. Pictures of live animals being unloaded from ships in middle eastern and North African countries by simply having chains tied around their legs and being hoisted into the air is just unacceptable by any civilised standards. We must not let UK bred animals risk that fate.

**There are economically viable alternatives to live exports.** Sheep should be slaughtered in the UK with exports being in the form of meat. Calves exported from the UK are mainly male dairy calves. Traditionally these were thought to produce poor quality meat which is why they were exported. However, in recent years farmers have been successful in rearing more of these calves for beef here in the UK. No calves should be exported, nor should they be shot at birth; they should be reared in the UK to high welfare conditions.

In light of the small proportion of the UK sheep flock and calf herd that is exported for slaughter or fattening, it is hard to believe that live exports play any real role in achieving buoyancy for prices or that an end to exports for slaughter or fattening would have a significant impact on farmers’ incomes.
STOP LIVE TRANSPORT
INTERNATIONAL AWARENESS DAY
14.06.18
A ban on live exports should include both exports for slaughter and fattening.

There are two reasons why the ban should extend to exports for fattening.

A ban on exports for slaughter only, would allow calf exports to continue as calves are being exported for fattening; they will be fattened for several months for veal or beef.

Compassion in World Farming has been monitoring the live export trade for over forty years. They report that Sheep (other than those exported for breeding) are nearly always being exported for slaughter. They will be slaughtered on or within a day or two of arrival.

The reason for a slight delay in slaughter may be because the abattoir has a large number of sheep awaiting slaughter or to allow the animals to regain the weight lost during transport. Sheep are sometimes exported with production (fattening) health certificates as sometimes sheep will not be slaughtered immediately on arrival but only after a delay of a day or two. A ban on exports for slaughter alone would not apply to these sheep. Moreover, some exporters may be tempted to switch to using fattening health certificates to avoid the ban on slaughter exports.

I know that Secretary of State Michael Gove is sympathetic to ending the misery and suffering in live exports from the excellent speech he made to a UK Parliamentary reception in

December 2017 organised jointly by the Conservative Animal Welfare Foundation and the Conservative Environment Network. It is important he is supported and that “trade” considerations are not allowed to outweigh vital animal welfare considerations.

India banned live exports from all its ports in August 2018 and New Zealand banned live exports 15 years ago.

Years ago the UK banned veal crates and sow stalls, which were once thought acceptable. Now the time is long overdue to end the unnecessary suffering caused by live exports for slaughter and fattening.

I urge the Government to introduce a Bill in Parliament to ban cruel and unnecessary live exports so that the ban is ready to come into force on the day that the UK leaves the EU.

I am pleased to acknowledge the invaluable input of Lorraine Platt and the Conservative Animal Welfare Foundation (CAWF) in producing this chapter. It was established in 2016 to raise awareness of the lives of billions of animals reared on intensive farms around the world, and how this impacts upon animal welfare, the environment, and people’s health. Patrons include Lady Gale and Conservative MPs Sir Roger Gale, Sir David Amess, Henry Smith, Zac Goldsmith, Theresa Villiers and Carrie Symonds, former Director of Communications for the Conservative Party. www.conservativeanimalwelfarefoundation.org
IF YOU COULDN’T KILL HER,

YOU SHOULDN’T EAT HER
THE GOOD THE BAD AND THE UGLY OF ABATTOIRS
Most people do not like to think about the practicalities of how that cuddly lamb you may see in the field or the grazing cow or rooting pig you see on television or indeed any other animal makes the transition from living and breathing to becoming “meat.”

We read from time to time that many, many children do not even know where that slice of ham, chicken nuggets or hamburger comes from.

A leading British supermarket has even recently introduced “touch free – straight to pan” plastic packaging for raw meat as their market research tells them squeamish millennials can’t even face touching raw meat. I find this all particularly disturbing that shoppers are so far removed from the realities of food.

I ask that you do stop and think. Politicians will only work to change and improve things if they feel that a sizable number of people are actually interested.

The UK is fortunate in having some of the best slaughterhouses in the world. The Government should be congratulated on recently legislating to ensure CCTV is installed in all abattoirs, so at least the veterinary inspectors stand more of a chance of spotting abuses. Sadly, a lot of tragically bad behaviour, exploiting animals at their most vulnerable, does still go on. Recently undercover investigators gained access to ten randomly chosen UK slaughterhouses. They found evidence of cruelty and law breaking in nine out of these ten - including

- Animals being kicked, slapped stamped on and picked up and thrown by their fleeces and ears
- Animals being incompetently stunned and coming round again
- Pigs being burned with cigarettes for fun
- Live Turkeys being used as footballs in a Bernard Matthews Norfolk factory
- Sheep having their throats hacked at with a blunt knife while still fully conscious.

Just this year there has been case after case brought to court, but the perpetrators seem to get off with modest fines for behaviour most of us would consider barbaric. In one case the Judge expressed his surprise that the harshest penalty available to him was a fine.

It’s time for Governments to look again at the sentencing options for Animal cruelty – especially in slaughterhouses and to increase them to regularly include imprisonment in order to deter others.
“Think occasionally of the suffering of which you spare yourself the sight.”

Albert Schweitzer
Inside the killing factories there is often no such thing as “humane slaughter.” Animals are supposed to be stunned before having their throats cut.

This is done in a number of ways. Sheep and some pigs are stunned with electric tongs, but most pigs in the UK are now supposedly stunned by being immersed in a CO2 “bath”.

This has now been widely held to be ineffective and inhumane. Despite the entrenched industry interests in retaining it, I would urge the banning of this method of “stunning” at the earliest opportunity.

Another method is the captive bolt pistol.

If stunning equipment is positioned incorrectly, the animals will receive agonising blows or electric shocks but still not be rendered unconscious.

Many animals are stunned but regain consciousness and they, along with those only partly stunned, may be fully aware when their throats are cut and they are left to “bleed out” hanging upside down.

Chickens, turkeys and ducks are stunned by being shackled upside down and lowered into an electrified water tank. Sometimes their wings hang down and touch the water but they raise their heads so they receive an excruciating shock but do not lose consciousness. They too, may have their throats cut while still fully aware, and even this may not kill them outright.

It is time we took a fresh look at the whole operation of slaughterhouses in the UK and beyond and to make animal welfare, not profit, the central requirement.

I believe that humane slaughter means death without suffering. This is only possible if rigorous standards are met:

- The slaughter method must kill the animal instantly
- The animal is rendered instantly insensible to pain (stunned) before slaughter and remains entirely unconscious until death
- The slaughter method is non-aversive and does not cause pain or distress.

It is also essential that animals are handled humanely in the period leading up to slaughter. Any slaughtering method which does not render the animal insensible to pain prior to slaughter and until death, e.g:

- Throat cutting without prior stunning
- Electro-immobilisation
- Neck wringing of poultry
- Gas stunning systems that are highly adverse, like those that use high levels of CO2 with pigs.

These practices should be outlawed.
“The Animals of the world exist for their own reasons. They were not made for humans any more than black people were made for white, or women created for men.”

Alice Walker
LET’S NOT FORGET FISH

Fish may have cold blood, but they also possess all the nerve receptors necessary to feel pain. When dragged from the deep, the extreme pressure change can rupture their swim bladders, make their eyeballs burst out of their heads and force their insides out through their mouths. They die from being crushed or suffocated in the nets, or from being gutted alive and left to “drown in air” on the decks of ships or are clubbed over the head or have their gills slit so that they bleed to death.

OUTSIDE THE EU

To try and give a wider view than just the UK, I ask you to note the slaughter conditions in many middle eastern and north African countries where currently animals born and raised in the UK may be shipped to. Here, routinely, animals are not stunned before slaughter, the throat is cut while the animal is fully conscious but that’s not the worst of the problem – most of the suffering will be in the time immediately before slaughter.

Many believe the problem does not stem from the fact that the animals in these Muslim countries are slaughtered according to ritual Halal principles but rather from poor training of the slaughtermen.

Animal welfare organisations have verified film of them beating cattle repeatedly on the head with a pole so that the animal drops to the ground and because they are frightened of cattle, they don’t come in close to do at least one clean throat cut but will stand at arm’s length and stab the animal repeatedly.

It’s totally wrong for the UK or the EU to be sending animals to a country, where they know even our pretty basic standards of welfare are going to be ignored.
In order to give a balanced view this is an account by Caroline Healey of her visit to a “good” slaughterhouse in Brazil.

If you are an animal lover and a meat eater, a visit to a cattle slaughterhouse poses some challenges. No one wants to see the precise moment a healthy living creature dies yet it is important that we understand where our food comes from and how the meat we eat and enjoy, is bred and processed.

On recent fact-finding visit to Brazil I observed the conditions and standards in a large export slaughterhouse. This international Brazilian slaughterhouse killed around 1000 cattle per day and exports their meat from Brazil to over 100 countries around the world including the EU, Asia, the Middle East and Australia, New Zealand and the United States.

There are two distinct parts to a slaughterhouse, animal and carcass/meat. Our visit began at the end of the process.

Kitted out in protective and hygienic clothing we saw the beef packaging area. It looked and operated like a food-processing factory. The different cuts of meat were trimmed and cut, wrapped and labelled. The meat was moving around on conveyor belts and unwanted bits of meat were thrown in large bins at the end of each section. The machinery is noisy and the temperature is cool. Workers are in white overalls, hairnets and regulation boots.

Moving on in the process and we go further behind the scenes. Eviscerated carcasses attached by one leg and hoof are hanging from large metal hooks on an overhead haulage system. It’s not hugely dissimilar to looking at an animal carcass hanging in a butchers’ window. The carcass has been split into two down the rib cage. Workers are cutting into the carcass removing the different cuts of meat. Once at the end of the ‘meat section’ some people in the group decided to leave the visit there. The next part was far more animal focused and it was probably no coincidence that the vegetarians ended their visit at this point.

So far, the animals we have seen have been eviscerated, this means that all their internal organs and insides have been removed however we are now in an area where we are able to watch that process. Highly skilled workers make a deep long cut down the belly of the animal and see everything fall out into mental troughs below. It’s not for the faint hearted. These workers are quick and experienced. The room is cool and although I expected it to smell, it didn’t. Although I didn’t know it at the time I later learn that the animals are not fed for 24 hours before slaughter. They can have water but not food. Seeing their stomachs, intestines and bowels fall from the body in a fairly ‘clean’ way it becomes explanatory why the animals aren’t fed.

Our next stop is the chilling and refrigeration area. We walk through rows of massive carcasses hanging down. They look more like cows now. Their heads, insides and hide have
been removed but there’s a shape and feel to the carcass and we can see that they were once cows; you can see their hoofs. The carcass stays in the chilling room for 24 hours after slaughter. The bodies of the cows are swinging from the overhead pulley and there’s a small amount of blood on them and on the floor. It is easy to see that there is fresh blood since we are all in pristine white coats and wellies. We are not taken into the area where the animals’ head and hide is removed.

Our penultimate stop is the slaughter room and it feels a bit strange. We are getting closer to life. Although we are looking at dead animals, live animals are only metres away waiting for their turn. It’s the same structure as in the other areas; the cattle are hung up by the hoof on mental hooks on a slow-moving overhead pulley system. They are 100% animal. The hide is on their body, I can see what colour cow they had been. Their eyes are open and glazed over. There is a slit in their throat and blood is trickling out. It’s not dramatic nor overly distressing, this is what happens if we want to eat meat.

The slaughterman (I say man because this particular person was a man and I am told they are nearly all men) is wearing a protective vest, not dissimilar to what a police officer may wear. He’s wearing this because if the stunner has not worked properly the cow may kick or the unconscious animal may have an involuntary movement and kick out. It does happen we are told. Being a slaughterman is a dangerous job but it’s also highly skilled and the man in front of us is clearly a professional in his field. This is important because it indicates the serious nature of how this job is carried out. It is humane and it is a quick and as calm as it can be.

We are now on to the part that I think I had been dreading the most. The moment an animal goes from being alive to be dead. Having been manoeuvred into single file a series of wooden doors that open and close control the cattle. No animal can see another animal being killed. The cow walks in (or in the case of a more reluctant cow) is herded into a small restraining pen. Machinery at the sides of the pen hold the animal still. The cow is stunned via a bolt which is applied to the top of its head, the aiming point is specific so that the animal becomes unconscious almost instantly. Some of the cows try to lower their heads so that the stunning bolt cannot be applied but the machinery guides their head into place. The stunning process is quick lasting no longer than 20-30 seconds. Once unconscious the cow falls onto its side and slides down a short chute to where a vet checks that the animal is unconscious and at the point of no return. The cow is then hoisted up by a hoof and attached to the overhead pulley. The cow is unconscious but alive. It is the slaughterman who ultimately kills the animal. He makes a cut, severing the major arteries of the neck, this happens within minutes of stunning. The animal hangs upside down while the blood gushes out. This is the point when the cow dies. The slaughterman cleans his knife and within minutes the next animal is in front of him and the process continues.
IF YOU WOULDN'T KILL ME, WHY PAY SOMEONE ELSE TO?
The final stage of our visit is the beginning of the animal’s journey. The area where the cows are held before being slaughtered. The cows have access to water but not food. Fasting reduces stomach content and hence bacteria. Slaughter and meat preparation both take place in this slaughterhouse and so hygiene is important. Contamination is kept to a minimum. When most people picture cows in their mind they probably imagine groups of cows sitting or standing in green fields or in barns, munching on hay. Cattle immediately prior to slaughter are kept in concrete pens with water troughs. When it’s their turn the cattle are moved along into another concrete pen. Gates open and close to guide them and a man with a flag is there to offer ‘encouragement’ to those who don’t want to move (cows don’t like things waving and flapping around so instinctively move away). Overhead water jets give the cows a good clean. They huddle together. It’s very hard to say at this point whether the animals are frightened or distressed. They are quiet and keep close to each other. After their shower they are moved up a ramp in single file and wait their turn to enter the stall where they will then be stunned. The animals move up a small ramp because after stunning they fall onto their side and slide down a short chute.

When we say that animals are sentient creatures, we mean they are able to perceive or feel things. The more alert an animal is to their surroundings may be an indication of how content or distressed they are. While what I was saw was not the idyllic image of a cow chewing the cud on luscious green pasture, conditions for animal slaughter were humane and quick. Rough handling, excessive noise, exhaustion, extreme heat or coldness all contribute to stress. Stress prior to slaughter can damage meat quality so there is an economic argument as to why kind and humane treatment of animals in a slaughterhouse is important.

While the experience of witnessing slaughter was not enjoyable, it was not horrific either. It has not stopped me from eating meat though I certainly ask more questions now of where my meat has come from and where the animal was slaughtered.

At a recent farm show, I asked a beef farmer about the slaughterhouse they used and the farmer was knowledgeable and informed. She accepted that she was responsible for her animals up until they are killed.

**Sadly, not everyone in the meat production business either here in the UK and certainly not in many other parts of the world have the same concept of responsibility.**
KNOW WHAT YOU’RE EATING – WE NEED PROPER FOOD LABELLING
# Supermarkets Ethical Rankings

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- **TOP RATING**
- **MIDDLE RATING**
- **BOTTOM RATING**

© The Ethical Company Organisation
There is a bewildering array of meat labelling in our supermarkets and butchers.

Pre packaged meat often has pictures of idyllic farm scenes are labelled with such names as “Brook Farm”, “Manor Farm Dairy”, “Cotswold Fresh” or “100% natural”. All to lull the consumer into a false sense that they are buying a good product, probably produced to high welfare standards. Instead upwards of 90% of the meat consumed in the UK unfortunately comes from industrialised factories, not traditional country farms. Where the animals endure short brutal lives in cruel and caged systems, often never feeling the sun on their backs or the grass under their feet.

IS THIS REALLY WHAT WE WANT?

I believe that many consumers would like to be able to make a choice, but there is a bewildering array of meat labelling in our supermarkets and butchers.

As someone who believes in personal responsibility and freedom of choice I would suggest that consumer pressure is the best way to improve standards.

Let's have an industry funded, independently regulated, standardised system of meat labelling that includes;

- How and where the meat was reared / produced
- The nutritional content of the meat
- Whether hormones were used in its production
- How far it was transported from where it was reared to the place of slaughter
- The date & method of slaughter

But there is a bewildering array of certification schemes. With nine approved certification bodies and many other organisations promoting the labelling of organic and welfare foods. With thanks to my friends at Farms not Factories I offer the following detail on the different labelling that can be applied to pigs.

Organic pigs are kept in conditions that, as far as possible, allow them to express their natural behaviour. The use of the European Union Organic logo is mandatory for all pre-packaged organic products that have been produced in any EU Member State.
THE SOIL ASSOCIATION ORGANIC STANDARD

The Soil Association Organic Standard is one of only a few schemes that chooses to “set its standards even higher than the EU organic standard.”

FREE RANGE

Free range pigs are born outside, in fields and they remain outside until they are sent for slaughter. They are provided with food, water and shelter and are free to roam within defined boundaries. Free range pigs have very generous minimum space allowances, which are worked out according to the soil conditions and rotation practices of the farm. Breeding sows are also kept outside, in fields for their productive life. There is no official logo for free range, so look for the words ‘free range’ on the packaging.

RSPCA ASSURED

RSPCA Assured is the RSPCA’s labelling and assurance scheme dedicated to improving welfare standards for farm animals. About 30% of pigs reared in the UK are reared under this label. The RSPCA assesses farms to strict welfare standards and if they meet every standard they can use the RSPCA Assured label on their product. The scheme covers both indoor and outdoor rearing systems and ensures that greater space and bedding material are provided. Look for the RSPCA Assured logo.

Reared to the highest welfare standards on British family farms, where the birds are free to roam in grassy paddocks with trees and hedgerows, and express their natural foraging behaviour. Light, airy sheds offer shelter and protection, with food and water available at all times.
OUTDOOR REARED

These pigs are born outside, in fields where they are kept until weaning (normally around 4 weeks) and moved indoors. Breeding sows are kept outside in fields for their productive lives. The pigs are provided with food, water and shelter with generous minimum space allowances. ‘Outdoor reared’ is a similar system, but the piglets usually have access to the outdoors for up to 10 weeks before being moved indoors. There is no official logo for outdoor bred, so look for the words ‘outdoor bred’ on the packaging.

RED TRACTOR

The Red Tractor Assured Food Standards scheme only assures UK consumers that meat products comply with UK minimum legal requirements. It is not a guarantee of good animal welfare and allows intensive production. The Red Tractor logo used in conjunction with a Union Jack only guarantees that the pork is British.

NO WELFARE LABEL

If there is no welfare label, don’t buy it. Pork with no welfare label will have almost certainly have come from a factory farm. These pigs will have been crammed into unhealthy and overcrowded sheds. The lack of space and bedding means that the animals suffer stress and disease, are prone to tail biting and have to be routinely given antibiotics, just to keep them alive.
Other labelling options for products include: -

THE LION MARK

Mark appears on eggs and ensures they meet food safety criteria. The standard generally only ensures minimum legislative requirements for animal welfare, so permits the use of enriched cages for hens as well as barn and free-range systems. It guarantees the eggs were laid in Britain.

QUALITY STANDARD MARK

A scheme for beef and lamb providing one of the highest levels of independently inspected quality assurance for meat in the UK. Standards contain combined guarantees of food safety, animal welfare, care for the environment.

PASTURE FED LIVESTOCK ASSOCIATION “PASTURE FOR LIFE”

A farmer-led organisation that promotes the health, welfare and environmental benefits of raising cattle and sheep exclusively on grass and forage crops. Logo launched 2015 and this can be applied by farmers and butchers who follow the association's production standards when selling to the public.

FREE RANGE DAIRY PASTURE PROMISE

The Free Range Diary Network is a Community interest Company promoting the value of pasture based milk production on British dairy farms. Pasture Promise farmers commit to keeping their cows in the fields for at least six months of the year and the Free Range Dairy Network ensures a dedicated milk collection from farms, guaranteeing the Pasture Promise milk is processed and bottled separately from intensively farmed milk.

GOLDEN TURKEY QUALITY ASSURANCE GUARANTEE

Quality Assurance Guarantee for the Traditional Farm fresh Turkey Association. A group of around 50 independent farmers across the UK, supplying free-range, free-range bronze and barn-reared turkeys specifically for the festive season. Only available direct from the farms, butches and online. They support high welfare standards.
“If you have men who will exclude ANY of God’s creatures from the shelter of compassion and pity, you will have men who will deal likewise with their fellow men”

*St. Francis of Assisi*
LEAF MARQUE LINKING ENVIRONMENT AND FARMING

Leaf Marque found on fresh, seasonal produce – fruit, vegetables, meat and flowers. It confirms the food has been produced in an environmentally and sustainable way based on Integrated Farm Management. Produce is certified to a standard.

NO WONDER CONSUMERS ARE CONFUSED!

Consumers should be able to easily see the both the Country the animal was reared in and the type of system used. I believe that if properly informed of how “industrial” meat is produced many, many more consumers would choose to pay the little extra for high welfare, traditionally produced meat. As demand rises, prices will fall. There should also be public demand for tax subsidies to move away from industrial farmers to support higher welfare, organic farming.

DATE, METHOD & PLACE OF SLAUGHTER

I believe it is unacceptable that in an advanced society like the UK legal exceptions still exist that permit the avoidable suffering of animals. Animal welfare must always come before any cultural, artistic or economic consideration, and religious traditions must be reconciled with twenty first century enlightenment in a way that ensures animals do not suffer.

The British government recently introduced CCTV into all UK slaughterhouses. This was a welcome step towards improved animal welfare at the point of death. However as several well publicised cases of horrific abuse in abattoirs (and Halal slaughterhouse were the most featured) over the last year show there is still a considerable way to go.

I would like to see an end to the animal cruelty laws exemptions given to UK halal and shechita abattoirs. The EU’s 2009 slaughter regulation requires all animals, including poultry, to be stunned before slaughter. Religious abattoirs in the UK are de facto exempt from the stun laws which apply to non-religious abattoirs. Animal welfare must take priority over faith tradition.
Stunning of livestock has been mandatory in the EU since 1979, although member states can grant exemptions for religious slaughter.

Some countries, including Denmark, have opted to ban non-stunning slaughter altogether. The UK government says it has no intention yet of banning religious slaughter.

**STUNNING OF LIVESTOCK**

- Introduced in England in 1929 with mechanically operated stunner device
- Mandatory in EU since 1979, but exemptions can be granted for religious slaughter
- Method enables abattoirs to process animals more quickly
- Mis-stuns involving captive bolt occur “relatively frequently”, European Food Safety Authority report says - leaving animal conscious and in pain
- Animals can also regain consciousness

Non-stun slaughter is cruel. Many consumers do not want to eat meat killed by religious slaughter. Meat killed by religious slaughter is not prepared in Parliament, so MPs know that they are not eating it, unless they specifically request it.

On leaving the EU, specific UK legislation must replace the EU slaughter directive, explicitly precluding the religious exemption from pre-stunning requirement.

**Stun to kill must be mandatory.**

**WHAT IS HALAL MEAT?**

Halal is Arabic for permissible. Halal food is that which adheres to Islamic law, as defined in the Koran.

The Islamic form of slaughtering animals or poultry, dhabiha, involves killing through a cut to the jugular vein, carotid artery and windpipe. Animals must be alive and healthy at the time of slaughter and all blood is drained from the carcass. During the process, a Muslim will recite a dedication, known as tasmia or shahada. Stunning cannot be used to kill an animal, according to the Halal Food Authority (HFA), a non-profit organisation that monitors adherence to halal principles.

**HOW WIDESPREAD IS STUNNING?**

The RSPCA says slaughter without pre-stunning causes “unnecessary suffering”.

The UK Food Standards Agency figures from 2011 suggest 84% of cattle, 81% of sheep and 88% of chickens slaughtered for halal meat were stunned before they died.

Supermarkets selling halal products say they stun all animals before they are slaughtered. Tesco says the only difference between the halal meat it sells and other meat is that it was blessed as it was killed.
“Think occasionally of the suffering of which you spare yourself the sight”

Albert Schweitzer – Nobel Peace Prize winner
IS HALAL DIFFERENT FROM KOSHER MEAT?

Kosher food complies with Jewish dietary law (kashrut), again governing what can and cannot be eaten by those practising the faith.

There are similarities in the method of slaughter in that both require use of a surgically sharp knife and specially-trained slaughtermen.

Jewish law strictly forbids the use of stunning and meats are not blessed in the same way.

Unlike for halal, kashrut does not require God’s name to be said before every slaughter after an initial blessing.

Kashrut forbids the consumption of certain parts of the carcass, including the sciatic nerve and particular fats.

Halal also forbids consumption of some carcass parts including the testicles and bladder.

WHY ARE RETAILERS AND RESTAURANTS SELLING IT?

By ensuring food meets halal criteria, retailers and restaurants are making their products suitable for the UK’s Muslim population.

Under HFA guidelines, slaughterhouses must be completely halal compliant.

That means they cannot have some areas that meet standards and others which do not.

The HFA says many slaughterhouses will have chosen to move to halal processes so they do not lose Muslim customers.

The latest census suggests there are 2.7 million Muslims in the UK, with a spending power estimated in the region of £20bn.

HOW WIDESPREAD IS HALAL IN THE UK?

A number of supermarkets including Marks and Spencer, Tesco, Morrisons, and the Co-op all sell halal lamb. Some Waitrose lamb products are given a Halal blessing, but are not supplied separately and are therefore not considered halal on the shelves, the chain said.

The Sun newspaper prompted a debate after running a front page reporting that all chicken served at Pizza Express was halal and that customers were not being told.

The HFA estimates 15% of all meat slaughtered in the UK is halal compliant. Many others believe that this is a gross under statement.
“May the curse of Allah be on the one who treats an animal harshly”
Prophet Muhammad (PBUH)
WHAT ARE THE RULES ON LABELLING?

Currently, there is no requirement for halal or kosher meat to be specifically labelled.

If there is not yet the political consensus for an outright ban, meat obtained after slaughtering animals according to religious ritualistic practices must at a minimum be properly labelled.

It also seems to be common sense that a comprehensive system of consumer labelling would also include the date on which the animal was slaughtered. This will require much closer attention to each individual carcass as it passes through the food processing system. It would give consumers a clear idea if they were buying meat that had been in a deep freeze for weeks, months or years.

While also considering labelling another key animal welfare yardstick is how far from where the animal is reared it had to travel to be slaughtered. As previously detailed I would like to see much reduced journey times, both within the UK and separately within the EU. This will mean the re-establishment of more small local slaughterhouses, although under much closer, strict supervision than was the practice in the past.

The nutritional content of the meat and whether hormones were used in its production are other key pieces of information many consumers want and that should be included.

The whole meat labelling system needs starting again from scratch to give shoppers clear, accurate and meaningful information on quality, content and animal welfare.
Torus en Sevilla 2018

Temporada 2018

Jueves 7 de Junio
A las 21:30 horas
Novillada con Picadores
6 Novillos

de Dolores Rufino

Miguel Ángel Pacheco
Jesús Muñoz
Juan P. "Calentito"
DYING TO ENTERTAIN US
DYING TO ENTERTAIN US

SWIMMING WITH DOLPHINS, & THEME PARK SHOWS

How many of us has a bucket list that includes a wish to swim with dolphins?

But how many would change the wish list if we knew how our once-in-a-lifetime dream means a lifelong nightmare of pain and distress for the poor animal. These intelligent creatures we are invited to join - or to view performing tricks - will often have been captured illegally before being sold to parks worldwide.

Wild dolphins are torn away from their families, often as babies, when naturally they stay with their mothers for up to six years.

A free dolphin or orca swims up to 60 miles each day in the seas, but in held in a cramped concrete pool they live in trauma as they communicate through sonar.

Many develop painful conditions, such as ulcers, while some die prematurely from the stressful conditions of captivity. Some dolphins are kept in sea enclosures on the coast, but they still suffer. Land-based pools and sea pens may contain only very shallow water, which gets too hot in the sun.

Some sea pens may even harm the local marine environment as dolphin waste brings excessive growth of algae. In captivity, dolphins cannot escape from human swimmers if they do not want to interact. This leads to heightened stress and anxiety.

Thankfully some tour operators, including Thomas Cook, have begun dropping visits to dolphinariums from their offered schedules.

You can make your own decisions: But please, never visit marine parks with orcas or dolphins, or participate in swim-with-dolphins offers.

If you want to find out more visit - Whale and Dolphin Conservation www.uk.whales.org/issues/swimming-with-dolphins

TOURIST PICTURES

People of a certain age may remember being stopped on British seafronts by photographers offering to take their picture with a captive monkey. Thankfully, that is a thing of the past in the UK - but not if you go abroad.

Many species of primates are used for photography and street entertainment, particularly in the middle and far east.

An investigation by World Animal Protection uncovered the systematic abuse of 290 macaques housed in venues offering shows in Thailand.

The training is horrific, with young monkeys goaded aggressively and painfully into walking. They may be dressed as geishas or clowns, then repeatedly forced to dance,
perform tricks and pose for tourists. When the tourists go home, the monkeys are kept chained in barren cages or outside on short chains which become embedded in the skin as they grow.

Thailand is also a hub for the cruel tiger tourism industry, although you will also find it in across Asia, Mexico, Argentina and Australia.

Cubs are torn from their mothers very young to become photo props for hours on end. Tourists stroke them, hug them and get their pictures to post on social media – but then animals are typically kept chained or in small cages with concrete floors.

Larger animals will be tranquillised. In Thailand, World Animal Protection found 10 venues housing around 614 tigers.

In parts of Africa, tourists are offered the opportunity to walk with captive young lions and have pictures taken. Another cruel practice.

There is evidence of animals being severely ill treated, neglected, and emotionally damaged. Once lions reach a certain age they are no longer safe for walks - so more cubs are born from the breeding stock.

These older animals are penned up away from sight in seriously overcrowded conditions with little food or care.

Please stop and think if this really is a price worth paying for that nice photograph.

The Cruellest Shown Earth?

Circuses can be great fun – but they are no place for wild animals.

Elephants, tigers, bears and monkeys are kept captive for years and suffer from brutal training sessions. Of course animals do not voluntarily perform circus “tricks”, they do it to protect themselves from further torture. To make the animals obey their commands the most severe training sessions are imposed. Eventually the animal surrenders and obeys the human master. Broken in spirit and often in body. Animals are threatened by whips, muzzles, electric rods which can cause agonising pain.

Constant travelling forces the animals to stay in bare, cramped transport for long periods of time, where they cannot socialise, exercise or live naturally. Totally against their territorial instincts. Consequently many develop behavioural or health problems.

Even though the animals are money spinners for the circus, they do not bother to keep these poor living creatures in better conditions.

Elephants may suffer the most. Their unmonitored training involves babies being dragged from their restrained mothers to be “broken” – often being forced to stand 23 hours a day and manoeuvred with ropes, chains and vicious billhooks.
Lions and other big cats are caged, whipped and forced to perform just to entertain humans. I urge you to never go to circuses with animal acts.

The RSPCA is campaigning for all circuses to be animal-free and cites a report commissioned by the Welsh Government which concluded that life for wild animals in travelling circuses “does not appear to constitute either a ‘good life’ or a ‘life worth living’.

www.rspca.org.uk/getinvolved/campaign/circuses

There are currently seven species of wild animals used and exploited in circuses in the UK and I am told the UK Government is considering a ban by 2020. Please Vote with your wallet and your purse in the meantime and don’t visit circuses using wild animals, be it at home or abroad.

**TAKEN FOR A RIDE**

The dreadful experience of circus elephants is mirrored in Asia where they are paraded in performing shows, used as living tractors to transport logs and other goods, and saddled with heavy litters to take tourists on “pleasure” rides.

More than 3,000 elephants and calves are held captive in elephant tourist-attraction “orphanages” and “refuges” across Asia, and the number is growing, according to World Animal Protection.

The animal welfare charity PETA says elephants are taken from their mothers and families in the wild, with mothers often killed as they try to save them. The babies are tied down and beaten with billhooks and other weapons until they are willing to obey their trainers to avoid pain.

When the work stops, animals are usually kept in sheds or shacks—often with concrete floors that damage their feet. Chains on their legs are sometimes so tight they can barely move.

The beasts are routinely denied nutritious food, or enough water.

Tourists who take elephant rides or visit so-called refuges say they love animals.

**Sadly they are being duped into sponsoring abuse.**

**DONKEY WORK**

Abuse of elephants is not the entire story of cruel rides laid on for tourists.

Donkeys and camels suffer too around the Mediterranean when they are forced to work long days in blazing sunshine hauling frequently over-sized tourists on pleasure circuits or up and down mountainous trails.

Donkeys, mules and horses are forced to carry tourists all day in the baking heat with no shade, no food and no water. Their owners say that if they provided food, the donkeys would stop and eat when carrying tourists, meaning fewer trips and less money.
Some animals obviously need medical attention, with open wounds because chains used as halters rub their skin raw. Others have crude wire muzzles over their mouths to prevent them eating.

When you are planning your next holiday, please make sure your choice does not mean misery for some poor animal that cannot choose at all.

BULLFIGHTING – FOR COWARDS, NOT HEROES

Each year, thousands of bulls are barbarically slaughtered in bullrings around the world.

The “fights” are little more than extended public torture sessions in which the torturers wear formal attire. A weakened, confused and frightened animal is repeatedly stabbed with harpoons and swords until he collapses and dies of blood loss, internal injuries, and suffocation as its lungs fill with blood.

The matador is seldom in any serious danger, and the bull has virtually no chance of escape.

Over the centuries, bullfighters have found countless ways to rig the “fight” in their favour. Bulls’ horns are shaved to keep them off balance. Eyes are smeared with petroleum jelly, ears stuffed with cotton, nostrils with wet newspaper to make breathing difficult. Bulls are forced to drink large amounts of water so they are bloated as the fight begins. But before that they may have been deprived of food and water for three or four days and given salts to induce diarrhoea and dehydration. Caustic substances rubbed into the skin impair co-ordination and prevent them from lying down too early in the fight. Depending on his behaviour before the fight, the bull may be given tranquilizers to slow him down or amphetamines to speed him up. If the crowd is happy with the matador, the bull’s ears—and sometimes his tail—are cut off and presented as trophies. A few minutes later, another bull enters the arena, and the sadistic cycle starts again.

The fighters’ horses suffer too – and not just from the frequent goring’s they receive from the bulls. They are often older animals, sold to the industry after work in other industries such as racing, before entering the arena they are blindfolded and have their nose and ears stuffed with cotton and grease so they cannot react in fear of a charging bull. Some even have vocal cords removed so they cannot cry out in fear or pain.

International condemnation continues to grow and bullfighting has been banned in at least 100 towns in Spain. The Mexican states of Coahuila, Guerrero, and Sonora have also imposed bans, joining Argentina, Canada, Cuba, Denmark, Italy, and the U.K.

However, tens of thousands of people are still willing to pay for the “spectacle”, and amazingly, the EU’s Common Agricultural Policy still allows bull fighting to benefit indirectly from its grants.

Rather than subsidising it, let’s consign this barbaric practice to the history books.
THE OCEANS ARE NO REFUGE – SEAL, DOLPHIN & WHALE SLAUGHTER
Bloody results of Dolphin Dive Hunting

Ghost-Fishing results from lost or abandoned nets
Many people think that with the vastness of the oceans there is still plenty of space for the Whales, seals and dolphins that are a crucial part of the global, marine ecosystem. They act as predators, ecosystems engineers, and organic ocean fertilisers.

But sadly this is not the case, with hundreds and thousands of these mammals being killed and hunted for resources, all of which have more environmentally friendly alternatives.

WHALES

Since industrial whaling emerged in the 17th century, whales have been hunted for their blubber, meat and oil. Consequently, the global population of whales has depleted, prompting the beginning of whaling regulation and protection of the whale population. However, Japan, Norway and Iceland collectively kill approximately 1,500 whales each year for so-called scientist research.

Now, despite years of “protection”, six out of the thirteen whale species are recognised as endangered, despite the extensive efforts to protect the mammals.

The North Atlantic right whale population is as few as 300, whereas other species vary from 10,000-90,000. At the top of the food chain, whales play a vital role in the health of the ocean and other species. Therefore, whilst Iceland and other nations continue to hunt whale species, such as the fin whale, the overall health of the marine ecosystem is being put at risk.

Amazingly, some countries are now seeking to legitimise their whaling and overturn the international bans on commercial whaling.

Iceland recently started whale hunts again after a two year break. The nation had backed down from the annual event after international pressure, but in 2018 whaling company Hvalur Inc. announced it would restart. The company plans to slaughter up to 200 endangered fin whales.

The hunts had started by August and animal rights activists have already photographed some of the first kills, including what appeared to be the killing of a blue whale – the largest living thing on our planet.

Blue whales were not on Hvalsurs kill list. In fact, they are protected and have been since 1966 when the whaling industry nearly drove them to extinction. There are no records of anyone killing a blue whale before in the last 50 years but this shows that the whole whale industry cannot be trusted to honour international endangered species law. The Icelandic government needs to put a stop to this disgusting endeavour once and for all.
The United Kingdom and the EU should resist all calls for the re-establishment of commercial whaling.

SEALS

On a larger scale, seal hunting is practiced in one region of Denmark and across eight countries, including Canada, Namibia, Iceland, Norway, Russia, Finland, Sweden, Greenland and even off the coast of Scotland. This slaughter has been affirmed by fisherman blaming the seal population for the decline in fish. Harp seals suffer the largest slaughter of any marine mammal species annually.

95% of the seals killed in seal hunting are between just three weeks to three months old when they are shot, clubbed and bludgeoned to death. They are then skinned, sometimes while still alive. Their meat, blubber and oil is then sold on, leaving the question of whether the hunt is to protect the fishing industry or as a commercial industry in its own right.

If this is not shocking enough, the Canadian Coast Guard has previously sent out Icebreaker ships to carve a path for the hunters to reach the seal herds. The market-led hunt of harp seals in Canada has been compared to the killing of farm animals, however, in such extreme and unmanageable environment, it is impossible to conduct a humane killing of a baby seal, especially not at a consistent rate.

Additionally to this unmanageable killing, the monitoring and enforcement of any regulations in terms of the scale of massacre is impossible. At times, thousands of boats take part in the hunt across an area hundreds of thousands of square kilometres.

I have personally raised this issue with The Canadian Ambassador.

Please never buy seal products and should the opportunity arise make any Canadian politician aware that many, many people consider their refusal to ban the seal hunt and in particular the clubbing to death of baby seals to be a blot on the honour of Canada.

DOLPHIN DRIVE HUNTING

On a smaller scale - yet none the less brutal - the killing of dolphins is occurring in the method of dolphin drive hunting across the world, including the Solomon Islands, the Faroe Islands, Peru, and Japan. The process drives dolphins together with boats and nets into a bay or onto a beach. Dolphins are then killed for their meat or sent to dolphinariums.

The 2009 documentary The Cove highlighted this process on an international stage, particularly in the Japanese town of Taiji. Scenes showed seas of blood, exposing the extent of the massacre. Consequently, the buying and selling of dolphins by drive hunting was banned. However, the community is still conducting the killing of dolphins in contravention of the law.
Sky Ocean Rescue is challenging the public to #PassOnPlastic. By making these small changes in everyday life, we can collectively make a huge difference to ocean health.
Dolphins are acknowledged as being clearly intelligent beings, surely this is one species mankind can leave in peace in their natural environment.

**ALTERNATIVE DESTRUCTION OF MARINE MAMMALS**

It is not only hunting which is causing the ocean mammal populations to deplete. Many different species are being washed dead onto shores across the world. There are a number of causes.

The entrapment in abandoned or lost fishing equipment, so called "ghost fishing" has been know to account for thousands of deaths.

The amount of plastic waste in our oceans is becoming well known to the public - especially after the excellent “Blue Planet” documentaries. Many sea creatures suffer from ingesting plastic which has been deposited into the ocean.

In June 2018, a male pilot whale was found barely alive in southern Thailand. After a failed attempt to save the mammal, an autopsy revealed over 80 plastic bags inside it’s stomach. Everyday processes and practices are becoming a regular killer of whales and other ocean mammals, meaning that the horror doesn’t just begin with hunting, it can begin at a supermarket in an inland sub-urban town.

We can all make a difference by cutting down on the amount of plastic we consume. From the smallest gesture such as refusing plastic straws with a drink, through not using plastic bags, or even taking our own plastic boxes when buying fruit or meat so removing the need for more single use plastic bags. Plastic water bottles have also become something of a fad in recent years. We can all shun them and use refillable containers instead. Every action to reduce usage, however small can together make a big difference.

**Wildlife in the ocean has fallen by 50% in the last 45 years, a rate which is not only dangerous for the survival of the marine ecosystem, but also for human life and the existence of our planet.**

Many commercial companies are beginning to get the message - I recently joined the excellent Sky Ocean Rescue - Pass on Plastics Campaign. Please support initiatives like this too.
“The time will come when men such as I will look upon the murder of animals as they look upon the murder of men.”

Leonardo Da Vinci
OUR PETS ARE NOT YOUR DINNER – DOG AND CAT MEAT TRADE
REWARD!

LOST GOLDEN DOODLE, 6 YEARS
Wearing leather collar, chip near left shoulder.

Fred is missing since February 2, 2013.
We lost him in x street. If you have any information,
please contact Mr. John Smith at
555-555-555-5555 or write to
john.smith@mail.com

Thank you!
Over Thirty Million dogs are skinned, boiled and burned alive for human consumption every year, mainly in Asian countries, but potentially coming to a street in the U.K.

Of those, 70% are stolen pets. This dog torture trade across SE Asia is truly a most horrific betrayal of man’s best friend. There are no animal welfare laws in China, Vietnam and South Korea, hence why such cruelty is allowed to flourish. Both in “dog Farms” but also by lucrative theft of pets.

The sad fact is that pet theft is even more profitable for the dog meat traders than the “farms”. If a trader wants to ensure his meat is plump and well-fed, he only needs to look for the beloved pet of a family home where the dog has been well cared for.

But the problem is spreading to the USA and the UK too.

SITUATION IN UK

Under UK law, pet theft is seen as no different to the theft of an inanimate object – despite pets being living, breathing beings. This means that if someone is caught stealing a Labrador, they are likely to get the same sentence as if caught stealing a laptop.

For many families losing a family pet is almost on par with losing a human family member. It simply cannot be right that the kidnapper of a child if caught will face many years in prison, but the kidnapper of a dog or cat faces only a modest fine.

Kidnapped animals face a range of horrors, the lucky ones are just sold to unsuspecting new owners as family pets. The unlucky ones can be used as bait in illegal dog fights, or even suffer the same fate as in SE Asia.

YES, IT’S STILL LEGAL TO EAT DOG IN THE UK!

In UK, half of households have a pet at the heart of their family and each and every one could be a potential victim of pet theft. Freedom of information requests to UK police forces show dog thefts are on the rise. In 2013, 1,491 dogs were reported stolen, 1,599 in 2014, 1,776 in 2015, and 1,774 in 2016. I fear at least some of the stolen dogs have become meals for dog-eaters like in many other countries.

Although cases of dog or cat meat consumption are relatively rare in the United Kingdom, when they occur outdated animal protection laws do not cover them.

The UK is the country which enacted the first animal welfare act in the world. As a nation of dog lovers, it is shocking to realize dog and cat meat consumption is still allowed.
Currently the lack of legislation means we fall behind others, such as Hong Kong. The United States is now close to putting a ban into force. We should do so not only to protect our own animals but also to show a good example and send a clear message to other countries that it is the right thing to do, that it is possible to stand up against this practice, and that there is an influential global example to follow. We should not underestimate the influence British legislation still has in the Commonwealth and around the world. For example animal welfare acts in many Asian countries refer to the UK Animal Welfare Act 2006.

Let’s act now to protect man’s best friend in the UK. It’s the right thing to do, plus it would help the UK maintain its leading role in the field of animal welfare policy.

Lack of legal protection for our Pets in the UK is shameful. So let’s aim for a ban on cat and dog meat consumption and also make pet theft a specific crime with heavy punishment.

SITUATION IN VIETNAM

In Vietnam, dog meat is a luxury food and each kg costs around USD 100. A shocking percentage - 80% of Vietnamese people consume canine meat.

Over 6 million dogs are stolen and killed each year. Dog meat has become scarce in Vietnam due to its popularity. Many resort to pet theft for profit or consumption. The unfortunate animals are then forced to travel long distances, crammed into crowded wire cages, to then languish without food or water as they await their fate. They watch on as those before them have their throats slit.

On the opposite page look at the photograph of a young girl squatting next to the roasted carcass of a dog. She’s resting her hand on the dog’s back, as though petting it, while bawling her eyes out. She was walking through a market when she saw the dog’s body and immediately identified it as her missing and beloved pet. Just imagine if that happened to you.

SITUATION IN CHINA

In China, pet theft is not only common, but well-developed as well. Over 10 million family dogs are stolen each year for their meat. Cases abound of dogs stolen by the use of poisoned arrows launched by the crossbow, food poisoning and the restraining pole. Many dogs are seriously injured when snatched to prevent them fighting with other kidnap victims. In one case where a truck carrying hundreds of dog’s to the infamous Yulin meat market was stopped by animal rights activists, most of the dogs necks still wore collars. A few were even identified as lost police dogs.

This is the evidence that most of the dogs slaughtered for consumption are actually family members loved by humans. This trade is simply unacceptable in a civilised world. If China and the other SE Asian Countries wish to be respected on the world stage. It is essential they stamp out this barbaric and cruel practice.
IT REALLY IS YOUR CHOICE...

How would you feel if you were forced to wear clothes chosen by your mother ... for your entire life? What if you also inherited your career? Taste in music, films and books? Your political views? Not sounding likely?

Personal choice helps define us. It empowers us to live our values. So it may come as a surprise to realise that there are some simple choices with profound consequences that most of us inherit without noticing. These are the same choices our parents unwittingly inherited from their parents — who inherited them from theirs ...

Eating animals is not something most of us ever consciously chose to do. But for the majority of us, it’s an unquestioned norm. Animal industries have taken advantage of this invisible contract — so much so that industrialised animal abuse hidden away in factory farms and slaughterhouses has become the single greatest cause of animal cruelty today. Yet no one asked our permission. We weren’t even told there was a choice to be made.

Every day, more people start to question this situation. And the great news is: it’s never too late to make a difference. You’re about to discover how to take back your power, and make truly informed choices that are in line with your own values.

The humble act of grocery shopping is our most powerful opportunity to vote against animal cruelty. Every time you shop, there are important decisions to make:

- Factory farms still exist because unwitting shoppers purchase their products. If you disagree with confining intelligent pigs in crates so small they can’t turn around; or performing surgical procedures on animals without pain relief, then the choice is simple: join the growing number of people who refuse to buy factory farmed products

- Find the meat-free section of the supermarket and try out some exciting new foods! Opting for cruelty-free alternatives is the single best way to ensure that farm animals are protected from abuse

- Expand your culinary horizons by enjoying delicious cruelty-free recipes

- Every single meal makes a difference. Whether you choose to be meat-free for a week, a month, or a lifetime — you have the power to be a force for kindness and fairness in the world
• Think twice about eggs. Most egg-laying hens are forced to spend their short lives crammed inside battery cages where they can’t even stretch their wings. Avoiding cage eggs is crucial, but laying hens in all production systems are killed when their egg production wanes — years before their natural life expectancy. And only female chicks can produce eggs, so millions of unwanted male chicks are gassed or ground up alive each year. This is why many animal lovers are choosing to go egg-free!

• Consider your milk. For lots of people, it comes as a surprise to realise that cows don’t automatically produce milk. Like all mammals, cows only lactate after giving birth. Dairy cows are impregnated each year, and their newborn calves are taken so milk can be harvested for human consumption. Hundreds of thousands of unwanted British dairy calves are slaughtered each year at only a few days old as ‘waste products’ of the dairy industry. So it’s not surprising that soy milks, oat milks, rice milks and other delicious dairy alternatives are rapidly gaining popularity among caring consumers.

• Send a feedback email urging your local supermarket to end their support of factory farmed meat and eggs.

• Spare a thought for lab animals. Millions of animals suffer immensely in needless product testing experiments. Look for household cleaning products and cosmetics that are not tested on animals.

Please note: Before eradicating any food groups from your diet, please take appropriate professional health care advice.
“This Government is committed to the very highest standards of animal welfare. As the Prime Minister has set out, we will make the United Kingdom a world leader in the care and protection of animals...this government will continue to promote and enhance animal welfare, both now and after we have left the EU”

Rt. Hon. MICHAEL GOVE Secretary of State DEFRA. NOVEMBER 2017
VOTE WINNING POLICIES FOR (ANY) GOVERNMENT

WITHIN TWELVE MONTHS

- Incorporate a clear declaration of Animal Sentience into all appropriate legislation.
- Abolish Live Animal exports for slaughter or for “fattening”.
- Ban use of Co2 to “stun” pigs prior to slaughter.
- Make the United Kingdom Foie Gras free.
- Set mandatory imprisonment for those guilty of Animal cruelty in Abattoirs.
- Ban use of so called “enriched” cages for laying hens.
- Add Animal Welfare and Food production techniques to the National Curriculum.
- Make “Pet Theft” a specific crime with stiff penalties including prison time.
- Ban use of all wild animals in circuses.

WITHIN TWENTY FOUR MONTHS

- Introduce single clear meat labelling regime to include method of rearing and slaughter.
- Ban the sale or consumption of cat and dog meat in the UK.
- Ensure any trade deals ensure meat products comes only from animals raised to UK standards or higher.
- Ensure all Public bodies use their buying power on food produced to UK standards.
- Restrict sale of meat slaughtered under “religious exemptions” from normal welfare conditions to specialist shops and all products to be clearly labelled so it is not sold to those who do not want it.
- Shift Farming subsides from increasing production to environmental protection and animal welfare.

MORE & MORE PEOPLE ARE LOOKING AT ANIMAL WELFARE POLICIES BEFORE CASTING THEIR VOTE
**VOTE WINNING POLICIES FOR (ANY) GOVERNMENT**

**WITHIN A PARLIAMENT**

- Phase out intensive Farming systems including all crates and cages.
- Work towards restoring pasture and land based farming of animals.
- Establish an Animal Welfare Commission with tough powers to enforce all Animal Welfare legislation, including unannounced spot inspections of all slaughterhouses.
- Work towards reducing Animal journey times within the UK by re-establishing small Abattoirs.
- Ensure all clothing is clearly labelled if ANY part includes animal products / fur.
- Work to accelerate the global development and take-up of alternatives to animal testing.
- Press internationally for full “endangered species” for polar bears.
- Phase out the shooting of seals in the name of aquaculture and fisheries protection.
- Continue funding for the UK to lead the world in stopping the poaching that kills thousands of rhinos, elephants and tigers each year.
- Oppose any resumption of commercial whaling and seek further measures to end shark finning.
- Ensure the UK continues to use its membership of international agreements and treaties, such as the World Organisation for Animal Health, to advocate and resource strategies to improve animal welfare protections.
- Develop a strategy to improve the welfare of fish, including humane slaughter preceded by measures to reduce stress during capture and handling.
- Establish a fishing net scrappage scheme to encourage fishermen to trade in their old nets for new and thereby reduce lost nets which cause “ghost fishing.”
- Limit the use of “routine” antibiotics on animals.
- Legislate for improved fish welfare both in production and slaughter. Compassion should not just be for the cute and cuddly.

**MORE & MORE PEOPLE ARE LOOKING AT ANIMAL WELFARE POLICIES BEFORE CASTING THEIR VOTE**
“I am in favour of animal rights. That is the way of a whole human being”

Abraham Lincoln
TWELVE THINGS YOU CAN DO TODAY TO MAKE A DIFFERENCE

1) PLEASE read this book again, then pass it on to a friend to read.
2) INSIST that Government legislates before Brexit to agree all animals are sentient beings.
3) THINK how the meat or fish you are buying has been produced. Ask questions in restaurants or canteens. Refuse meat that has not been humanly slaughtered.
4) VISIT any of the many animal welfare websites I recommend www.ciwf.org.uk and www.rspca.org.uk as a good place to start. Or read more books to get the bigger picture.
5) LOBBY for a complete ban on live export from the UK of ANY live animal for slaughter or fattening.
6) INSIST on clear labelling on the meat and fish you buy. How it has been reared, transported and slaughtered. Always look for high welfare labelled products and choose outdoor reared, grass fed, free range meat or explore plant-based alternatives to meat, fish and dairy.
7) DON’T attend any animal “entertainment” – Think about what must have been done to make those animals perform that way.
8) ONLY buy companion animals from registered breeders or better still rescue centres.
9) NEVER buy real fur products and NEVER assume “faux fur” is fake!
10) EDUCATE your children and tell others at work or socially that animal welfare matters.
11) ONLY buy ethically produced cosmetics and household products not tested on animals.
12) QUESTION politicians – national and local - and even butchers and restaurateurs about their animal welfare polices at every opportunity.

USE YOUR BUYING POWER & YOUR VOTE TO PROTECT ANIMALS – THEIR LIVES DEPEND ON YOU
DON’T CLOSE YOUR EYES (OR YOUR CONSCIENCE) TONIGHT... SNAPSHOTSOF SO MANY OTHER ABUSES

Space was limited in this book as I wanted to keep it readable and to include lots of pictures. I could not cover the topics in anywhere near as much detail as they deserve and there are many more ways animals are thoughtless and cruelly exploited. I list here some that there was not room to cover in any detail – perhaps the start of another book if there is a demand...

● “Exotic” animal products. Bear bile, tiger teeth, Rhino horns. Quack medicines from history that today’s demand for still bring suffering to thousands of animals.

● Habitat destruction continues at an alarming rate – so more savannah, jungle or rain forest can be cultivated for man’s greed and over consumption. The Arctic and soon the Antarctic wildernesses are pillaged for oil, gas and minerals. What will become of the animals that call it home as they are pushed into smaller and smaller areas? Can we leave no part of this world untouched?

● Fish suffer too. Many modern fish farming techniques can cause pain and suffering to fish. Modern trawling techniques (like “electric”/pulse fishing) denude the sea bed. Fishing quotas mean tons of the “wrong” fish are returned dead to the sea. By-catches of dolphins, porpoises, turtles and other cetaceans in the huge trawl nets cause carnage.

● Sensitive tourism can awaken and lift your spirit to the joys of our natural world. But too often tourists despoil what they come to see. Not just by littering but by disturbing turtle and sea bird nests.

● Even bear baiting, cock and horse fighting and badger baiting, all still go on.

● Animal rides and photographs often seem appealing when on holiday. But thoughtlessly riding donkeys or ponies up steep rocky paths, taking carriage rides in blistering heat, or posing with monkeys or lion and tiger cubs all come at great cost to the animals.

PLEASE STOP AND THINK IF CHOICES YOU MAKE DIRECTLY CAUSES ANIMALS TO SUFFER
“Education is the most powerful weapon which you can use to change the world.”

Nelson Mandela
USEFUL CONTACTS: FOR LEARNING MORE ABOUT THE ISSUES RAISED IN THIS BOOK

Founded in 1977, it is one of the UK’s leading animal rights organisations. It campaigns peacefully against all forms of animal abuse and promotes cruelty-free living.
Animal Aid, The Old Chapel, Bradford Street, Tonbridge, Kent, TN9 1AW
info@animalaid.org.uk
www.animalaid.org.uk

Founded in 1990, ADI educates and campaigns across the globe on animals in entertainment and other industries. Creates public awareness of animal suffering and combines this with scientific research and economic research.
info@ad-international.org
www.ad-international.org

CIWF was founded in 1967 by a farmer and has grown to become a global movement. It campaigns to end all factory farming practices and advance the wellbeing of farm animals worldwide. Works with the world’s largest food companies to drive a more ethical and sustainable food supply with clear labelling.
CIWF, River Court, Mill Lane, Godalming, Surrey, GU7 1EZ
www.ciwf.org.uk

The Conservative Animal Welfare Foundation was established in 2016 and is an independent organisation which seeks to help advance farm animal welfare. It raises awareness on the lives of billions of animals reared on intensive farms around the world and how the impact upon animal welfare, the environment and people’s health.
CAWF, 207 Regent St, Mayfair, London W1B 3BR
info@conservativeanimalwelfarefoundation.org
conservativeanimalwelfarefoundation.org
Founded in 1891, it is the largest dog welfare charity in the UK. Its mission is to ensure all dogs enjoy a happy life, free from the threat of unnecessary destruction by working to rehome and arrange fostering.

Customer Services, Dogs Trust, Clarissa Baldwin House, 17 Wakley Street, London, EC1V 7RQ
customerservices@dogstrust.org.uk
www.dogstrust.org.uk

Leading animal welfare organisation in the EU. Works to improve animal welfare by driving and delivering advocacy and campaigns at EU level. The Group has worked for more than 35 years in 24 member states to improve the protection of animals.

Eurogroup for Animals, 29 Rue Ducale, 1000 Brussels, Belgium.
info@eurogroupforanimals.org
www.eurogroupforanimals.org

Founded in 2005, the organisation works to reform the way farm animals are treated while also inspiring people to make more compassionate food choices. Its mission is to reduce animal suffering by inspiring change at all levels.

The Humane League, PO Box 5438, Hove, East Sussex BN52 9EF
info@thehumaneleague.org.uk
www.thehumaneleague.org

Founded in 1969, with offices in 15 countries and projects in more than 40 countries, IFAW rescues individual animals, safeguards populations, preserves habitat and advocates for a better future.

IFAW, 87-90 Albert Embankment, London SE1 7UD
www.ifaw.org

International non-profit advocacy organisation dedicated to preventing cruelty to farmed animals utilising a broad range of strategic approaches to seek to expose cruelty, prosecute abusers and inspire consumers to make compassionate food choices.

www.mercyforanimals.org

Animal welfare organisation which uses activism, direct action, public education and government outreach to achieve landmark victories for animals. A leading force against animal cruelty around the world.

Network for Animals, Imperial House, 2a Heigham Road, East Ham, London E6 2JG
info@networkforanimals.org
www.networkforanimals.org
The PDSA is the UK’s leading vet charity. The PDSA aim to improve pet well-being around the country in a number of ways. They have 51 pet hospitals and 380 plus pet practices where they carry out life-saving operations and improve the lives of animals in need. Their vets and experts aim to lead pet related debates and educate owners.

PDSA, Whitechapel Way, Priorslee, Telford, Shropshire, TF2 9PQ
www.pdsa.org.uk

People for the Ethical Treatment of Animals is the largest animal rights organisation in the world. It focuses on the food industry, clothing industry, laboratories and the entertainment industry as here the largest number of animals suffer most intensely and for the longest periods of time.

PETAUK, PO Box 70315, London N1P 2RG
www.peta.org.uk

A food and environmental organisation founded in 2011. It’s mission is to accelerate the transition to more sustainable food and farming systems. It works on a global scale to influence and enhance the work of other organisations, rather than replicating existing initiatives.

Sustainable Food Trust, 38 Richmond Street, Totterdown, Bristol BS3 4TQ
info@sustainablefoodtrust.org
www.sustainablefoodtrust.org

Worldwide work to protect animals from factory farms and tourist attractions to natural disasters. Moves the world to protect animals and helps governments and communities to protect and care for their animals.

World Animal Protection, 5th Floor, 222 Gray’s Inn Road, London WC1X 8HB, UK
info@worldanimalprotection.org
www.worldanimalprotection.org

WWF is the world’s leading independent conservation organisation. It strives to tackle critical environmental challenges and build a world with a future where people and wildlife can thrive.

WWF-UK, The Living Planet Centre, Rufford House, Brewery Road, Woking, Surrey, GU21 4LL
www.wwf.org.uk

If your organisation is not listed here and you would like to be included in future printing runs please contact office@johnflack.uk
Profit does not, has never, and will never justify the infliction of fear, pain and suffering upon someone more vulnerable than you.
And finally.....

If you have reached this far, thank you. If you agree with even a part of this book please pass it onto a friend or colleague to read.

Remember, we can all make a difference. And just because you can’t do everything, please don’t let it put you off doing SOMETHING to make an animal’s life better.

Mankind makes up 0.01% of the living species of Earth, yet has already eradicated 83% of all wild animals.

If ten people each eat just 10% less factory farmed meat it will save hundreds of animals lives over a decade.

Every time a Politician asks for questions at a meeting, ask them what they are doing to improve animal welfare.

So please vote with your wallets and purses, your debit, credit cards and your Apple pay!

Its about time to make a change... It’s about time...

Additional copies of this book and more information is available from office@johnflack.uk
The Author talking to his Spaniel.
Authors Note:

I would like to dedicate this book to my four sons and to my wife Louise (who took some of the photographs) and to all the animals who have shared our lives over the years, in particular Noggins our wonderful Sussex Spaniel, all of whom have done much to inspire this book.

I also dedicate it to the thousands of individuals around the world who work tirelessly to protect and defend animals from human abuse and exploitation.

Finally, I would also like to thank the numerous individuals and organisations who have helped me in producing this book, be it through fact checking, proof reading or allowing me to use their photographs and for sharing their many years of experience with me.

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