

Jesse Arreguín
Councilmember, District 4

REVISED AGENDA MATERIAL

Meeting Date: April 21, 2009

Item Number: # 47

Item Description: Urging Berkeley Restaurants to Remove *Foie Gras* From Their Menus

Revisions to the report and resolution are underlined.

The subject of the report and resolution has been revised to say that rather than "urging" local restaurants to remove *foie gras* from their menus, we are "commending restaurants that have stopped serving *foie gras*"

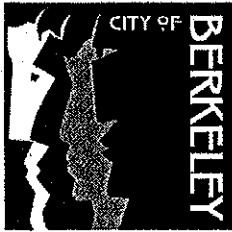
Additionally, the report and resolution have been revised to mention that some local restaurants have voluntarily removed *foie gras* from their menus because of the cruelty involved in its production.

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Jesse Arreguín
Councilmember, District 4

REVISED
CONSENT CALENDAR
April 21, 2009

To: Honorable Mayor and Members of the City Council

From: Councilmember Jesse Arreguín

Subject: Resolution commending restaurants that have stopped serving foie gras

RECOMMENDATION:

Adopt a resolution commending local restaurants that have stopped selling foie gras before the California statewide ban goes into effect, and encouraging Berkeley residents to avoid supporting this extreme form of animal cruelty.

BACKGROUND:

"Foie gras" or fattened liver, is the artificially enlarged liver of a duck, or goose that has been force fed twenty percent of its healthy body weight per day for two to three weeks. In order to be labeled foie gras, the liver must be five to ten times its normal size and nearly one hundred percent fat.

In 2004, an independent Zogby International poll of American adults found that 77% agreed that the process of force-feeding ducks and geese in order to produce foie gras should be banned by law in the United States.

At least fifteen countries have already banned foie gras production and only a few still produce it.

In recognition of the extreme cruelty of this practice, in 2004, animal rights groups including the Animal Protection and Rescue League (APRL) helped enact Cal. Health & Safety Code Section 25980 *et. seq.*, which prohibits the force feeding of ducks to make "foie gras" with a phase out for already existing producers that includes a ban on the sale of the product which will go into effect in 2012.

Since the enactment of the statewide ban, restaurants have begun to voluntarily remove foie gras from their menus, including restaurants here in Berkeley. In recognition of this both the San Diego City Council and the San Francisco Board of Supervisors recently adopted resolutions commending local restaurants that

have stopped selling *foie gras* before the statewide ban and encouraging their residents to avoid consuming *foie gras*.

Berkeley has a long history of advocating for the fair treatment of animals, including its recent support for Proposition 2, which gained 70% of the vote in Alameda County in the November 2008 election.

The City of Berkeley should commend local restaurants who have voluntarily stopped serving *foie gras* and encourage local residents to not purchase *foie gras* because of the extreme cruelty involved in its production. By taking action now we can help stop this inhumane practice.

FINANCIAL IMPLICATIONS:

NONE.

CONTACT PERSON:

Jesse Arreguín, Councilmember, District 4

981-7140

Attachments:

1. Resolution

RESOLUTION NO. ##,###-N.S.

RESOLUTION COMMENDING LOCAL RESTAURANTS THAT HAVE REMOVED FOIE GRAS FROM THEIR MENUS

WHEREAS, "*Foie gras*," or fattened liver, is the artificially enlarged liver of a duck or goose that has been force fed twenty percent of its healthy body weight per day for two to three weeks, resulting in a liver that is typically ten times its normal size; and,

WHEREAS, Cal. Health & Safety Code § 25980, et. seq. will make it illegal to sell or produce *foie gras* in California, effective 2012. At least fifteen countries have banned *foie gras* production, and only a few still produce it. In 2006, the City of Chicago banned the sale of *foie gras* by a Council vote of forty-eight to one; and,

WHEREAS, A 2004 independent Zogby International poll of American adults revealed that 77% agreed that the process of force-feeding ducks and geese in order to produce *foie gras* should be banned by law in the United States; and,

WHEREAS, Virtually all animal protection groups recognize *foie gras* as inherently cruel, including the Humane Society of the United States (HSUS), the American Society for the Prevention of Cruelty to Animals (ASPCA), In Defense of Animals (IDA), Farm Sanctuary, and the Animal Protection and Rescue League (APRL); and,

WHEREAS, since the enactment of the statewide ban, restaurants throughout California, including Berkeley restaurants, have voluntarily removed *foie gras* from their menus; and,

WHEREAS, In recognition of this, the San Diego City Council and San Francisco Board of Supervisors recently approved a resolutions commending restaurants that have stopped selling *foie gras* before the California statewide ban goes into effect, and encouraging residents to avoid consuming *foie gras*; and,

WHEREAS, the City of Berkeley has a long history of supporting the fair treatment of animals including its recent support for Proposition 2, the Prevention of Farm Animal Cruelty Act, which gained 70% of the vote in Alameda County in the November 2008 election; and,

WHEREAS, the City of Berkeley should recognize local restaurants that have stopped serving *foie gras* because of the extreme cruelty involved in its production.

NOW THEREFORE, BE IT RESOLVED by the Council of the City of Berkeley that it hereby commends local restaurants that have stopped serving *foie gras* before the California statewide ban goes into effect, and encourages Berkeley residents to avoid supporting this extreme form of animal cruelty.