[Commending restaurants that have stopped serving foie gras]

Resolution Commending 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; 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, Chef and restaurateur Wolfgang Puck recently implemented a nine-point animal welfare program for all of his restaurants, including those in San Francisco, that eliminates the use of eggs from battery cages, veal and pork from confinement crates, and foie gras, and adds healthy vegetarian selections; and,

WHEREAS, his Board has already passed resolutions favoring cage-free eggs, and 72% of San Francisco voters approved Proposition 2 in November 2008, in which California
voters overwhelmingly banned other cruel factory farming practices such as battery cages, veal crates, and pig gestation crates; and,

WHEREAS, The San Francisco Commission if Animal Control And Welfare recently passed a resolution commending restaurants that have stopped selling foie gras before the California statewide ban goes into effect, and encourages San Franciscans to avoid consuming foie gras; now, therefore, be it

RESOLVED, That The Board Of Supervisors of the City of San Francisco, for and on behalf of the people of San Francisco, commends the many restaurants that have stopped selling foie gras before the California statewide ban goes into effect, and encourages San Franciscans to avoid supporting this extreme form of animal cruelty.
Resolution commending restaurants that have removed foie gras from their menus.

March 24, 2009  Board of Supervisors — ADOPTED

Ayes: 11 - Alioto-Pier, Avalos, Campos, Chiu, Chu, Daly, Duffy, Elsbernd, Mar, Maxwell, Mirkarimi

File No. 090347

I hereby certify that the foregoing Resolution was ADOPTED on March 24, 2009 by the Board of Supervisors of the City and County of San Francisco.

Angela Calvillo
Clerk of the Board

4/2/09
Date Approved

Mayor Gavin Newsom