

Foods farms and 40 non-Freedom Foods farms. Professor Webster who headed the study stated:

“There was no difference in overall welfare score between Freedom Foods and non-Freedom Foods farms. Thus, we were unable to conclude that membership of the Freedom Foods scheme ensured better overall welfare than non-participating farms.”

(Source: The Dark Side of Dairy – A report on the UK Dairy Industry, A Viva! Report by Toni Vernelli, BSc (Hons) Animal Biology and Conservation, published by Viva! - 2005)

Little Red Tractor – British Farm Standard

All this logo guarantees is that the animals were reared in Britain, and the inspection didn't show any law breaking.

Is it healthy to eat organic meat, dairy and eggs?

Although flesh from these animals do not contain antibiotics, hormones, or arsenic-based additives (as many non-organic animal products do), the healthiest choice is to avoid all

meat, eggs, and dairy. Organic, 'natural,' 'humane,' and free range meat, milk, and eggs are still laden with artery-clogging saturated fat and cholesterol.

More information

For more information including some simple vegan recipes, visit:

- rspcanotwhattheyseem.blogspot.com
- animalaid.org.uk
- viva.org.uk
- veganbuddy.org.uk

Bristol Animal Rights Collective

www.bristolanimalrights.org.uk

barc@hotmail.co.uk

07581 679803



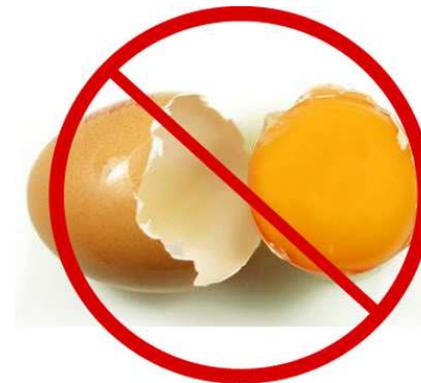
Happy meat? Think again...

Sadly, if you buy organic animal products because you think that the animals are treated well, you are mistaken.

Don't be fooled by terms such as 'free range', 'farm fresh', 'Freedom Foods' or the red tractor logo.

Whether organic, free range, corn-fed, or in someone's back yard, it's all the same for animals farmed for their flesh, milk or eggs. They almost always end up in the same slaughterhouses.

If we really want happy animals, the best thing we can do is stop eating meat, dairy and eggs.



Organic Farming

Organic products are promoted as cruelty-free, which is far from the truth.

Organic animals often face very similar conditions to animals on any others farms, the only real difference is in their feed.

Organically farmed animals are still treated as meat machines and frequently live in confined conditions. The slaughter procedure is the same for organic animals as it is for non-organic animals.

The label 'organic' implies higher welfare standards but there is no guarantee of this.

For example:

- organic dairy cows may be kept indoors with just a few square metres each. Calves may still be removed from their mothers, after only a few hours or days so that humans can drink their milk, and castration, artificial insemination, freeze-branding (super-cool iron) and painful dehorning are usually permitted, and are performed without painkillers in organic farming practices;

- organic chickens may receive food free from pesticides, but the unwanted male chicks in the egg industry (naturally half the chicks born) are gassed or shredded to death at a day old, just as they are on non-organic farms;
- organically raised chickens may not be fed a cocktail of antibiotics like non-organic farmed chickens, but generally suffer from higher mortality rates than drugged chickens because extremely crowded, filthy housing conditions, and the lack of antibiotics can lead to even more parasites than are already found in drugged chickens;
- as with conventional farming, cows spend many months inside sheds;
- dairy cows are artificial inseminated without any regulations governing the breed (and therefore size) of the bull;
- dairy cows carry the dual load of pregnancy and lactation for seven months every year;
- as with conventional dairy farming, the birth of male calves is still a problem for organic dairy farmers. Under organic standards these 'unwanted by-products' can be shot soon after birth or raised for veal, as they

- are useless because they are unable to provide milk and are different to calves bred specifically for meat;
- undercover investigations have shown immense cruelty in Soil Association approved, organic premises. E.g., in 2009, three slaughterhouse workers were suspended from a Soil Association-approved abattoir following an undercover investigation by Animal Aid which revealed what the government regulatory body, the Meat Hygiene Service, described as 'clear evidence of breaches of animal welfare legislation'.



Is Free Range the Answer?

The RSPCA's Freedom Foods standards provide little more than the legal minimum, and investigations have shown



Chickens on a free range farm

that even the legal minimum is not always met. See www.rspanotwhattheyseem.blogspot.com for loads of examples.

The term 'free range' suggests a handful of hens or turkeys scratching around a yard. 'Free range' chickens, for example, are often kept in crowded barns. There can be as many as 12 per square metre. There are normally only openings on one side of the barn, so it is almost impossible for those furthest away to get out. As with organic farming, cows suffer the repeated trauma of having their calves taken away shortly after birth and face the

gruelling workload of pregnancy and lactation. Calves may still be housed individually up to eight weeks old and can travel to market as young as seven days old, enduring journeys up to eight hours long. Those that are sent for veal, have journeys over a number of days to Europe. Farmers are free to kill off any male calves immediately after birth.

The welfare benefit provided to dairy cows by the RSPCA Freedom Foods scheme was evaluated in a study by Bristol University which investigated the welfare of cows on 40 Freedom