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FALL/WINTER 2025-2026



- INSIDE.....**
- “Mindful” Meats?
  - **Fur is Red: Myths and Facts about the Fur Industry**
  - **What About Good Old Plastic?**
  - **TAKE ACTION:  
Defeat the *Save Our Bacon Act***
  - **Two Delicious Recipes**
  - **And MORE!**

## PEOPLE FOR ANIMAL RIGHT’S COMMUNITY PRESENCE IN 2025

By Jacqueline Cappello

Thanks to our indefatigable Tabling Coordinator Debbie Rose, People For Animal Rights has been buzzing away in our community through 2025, and we look forward to an even more active 2026.

We worked with Syracuse’s Urban Earth Graphics to print up a batch of shirts with our PAR logo. These soft and well-fitting shirts come in rose, blue, green, gray, black & white with sizes ranging from child to adult, and have been a hit at all our events. They are a great way to get our organization’s name out into the community while also supporting a local small business.

**Here is a look at what PAR has been up to since our last newsletter:**

### 6/7 - Meechum Field Tabling

Debbie Rose and Annette Bailey kicked off the tabling season at an event nestled in the parking lot of Meechum Field in Syracuse’s Valley area. Attendees were engaged by PAR’s legislative literature and the nutritional leaflets from Physicians Committee For Responsible Medicine.

### 8/24 - Rochester VegFest Sponsoring & Tabling

The Rochester VegFest is a joint project of Animal Rights Rochester (ARRoc) and Rochester Area Vegan Society (RAVS), bringing together volunteers, businesses, and nonprofits to promote ethical living, environmental sustainability, and plant-based health through a vibrant community festival.

PAR was one of the sponsors for this fantastic fest. Debbie Rose tabled with Annette Bailey, and they relayed that their booth was popular and people’s interests were: leg trap ban literature, farm bill information, banning the Marshall BioResources Facility, the nutritional documents from Physicians Committee For Responsible Medicine, and children’s handouts & stickers from Peta.

### 9/6 - Green Planet Grocery Customer Appreciation Day Tabling

Green Planet is a kind community partner of PAR’s by collecting change for us through a counter display, and they invited us to host a table during their highly popular and packed Customer Appreciation Day event. On this day they fill their aisles with free samples and offerings to customers, and many of these items are vegan like the owners of this small franchise of grocery stores.

*continued on page 3*



**People for Animal Rights (PAR)** is a local grassroots organization founded by Linda DeStefano. **PAR** is dedicated to work for fundamental, nonviolent change to eliminate or reduce the oppression of non-human animals by humans. **PAR** also works to protect the earth, which sustains us all.

**What does it mean to be a member?**

According to our by-laws, a person is a member of **People for Animal Rights** when s/he agrees to our purposes as defined in the by-laws (as stated above) and has general agreement with **PAR's** goals as stated in our membership brochure, which is summarized in the insert to this newsletter. The second requirement for membership is that the person be up-to-date on dues. See the enclosed insert for more membership information.

Questions/Comments?  
Contact us via e-mail or website:

**People for Animal Rights**  
PO Box 401  
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peopleforanimalrightsofcny@gmail.com

Visit our Website: [www.parcny.org](http://www.parcny.org)

Find us on People for Animal Rights of CNY

**Officers Spring, 2025:**

- President: Richard Weiskopf
- Vice President: Walter Weiskopf
- Treasurer: Nancy A. Camorati
- Board Members: Jacqueline Cappello, Debbie Rose, Maureen Schiener

Editor: Jacqueline Cappello  
Assistant Editor: Nancy A. Camorati  
PAR Website Administrator: Shannon Wallace, CDP, CDC  
Facebook Administrator: Jan Markarian  
Newsletter Mailing List Coordinator: Nancy A. Camorati  
Layout, Printing and Mailing: Zoom Printing & Graphics  
Tabling Coordinator: Debbie Rose  
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**Newsletter Distributors and drop off volunteers are vital to PAR's mission and include the following individuals:**  
Nicole Doyle, Mathew Crouch, Bill Goodwin, Jan Markarian, Susan Gold, Nichole Phillips, Debbie Rose, Richard Weiskopf, Walt Weiskopf, Annette Bailey, Karen Antzak, Ann Jamison, Eileen Rose, Rob English, Linda Lebedovych, Vivian Chapellier, Richard Burgmeier

Many thanks go out to those that make these newsletters available at their establishments.

**SLOW COOKER PLANT-BASED RAVIOLI & MEATBALL RECIPE**

by Ciero Olds

**Ingredients:**

- One jar plant based sauce of your choice (I use Silver Palate low sodium)
- One package plant-based raviolis
- One package plant-based cheese
- One package plant-based meatballs

1. Start with layering sauce on the bottom with sauce so the raviolis don't stick.
2. Add a layer of raviolis.
3. Add a layer of the plant-based cheese.
4. Add a layer of plant-based meatballs.
5. Repeat the layers until you reach the top of your slow cooker (crock pot).
6. Cook for two hours on high or four hours on medium.
7. Yum! ■



**MUSHROOM (NOT-MEAT) BALLS**

by Nancy Camorati  
Makes about 20

**Ingredients**

- 24 oz mushrooms chopped
- 1/3 – 1/2 cup chopped onion
- 1 1/3 cup Italian bread crumbs
- 1 tbs Italian seasoning
- 1 tsp garlic (I use granulated)

1. Saute mushrooms and onion in olive oil.
2. Mix remaining ingredients in large bowl.
3. Drain cooked mushrooms and onions (save the liquid to flavor soups or gravies)
4. Combine with bread crumb and spice mixture.
5. Add salt & pepper to taste.
6. Cool long enough to handle and form into 1 1/2 - 2 inch balls.
7. Bake at 375 degrees for 35 minutes. ■

**PAR'S COMMUNITY... continued from page 1**

Jacqueline Cappello, Annette Bailey, and Debbie Rose ran a table shared with the Syracuse Veg Collective. The money we raised at this event (through t-shirt sales and the Veg Collective bakesale) was donated to Briarwood Farm Sanctuary.



**9/12 - Marshall BioResources Protest**

Annette Bailey and Debbie Rose of PAR participated in a protest led by Beagle Love & Rescue. Located in a little hamlet past North Rose and surrounded by acres and acres of apple orchards, Marshall BioResources houses, breeds, and abuses hundreds of thousands of beagles, baby pigs, ferrets, and cats in the name of scientific research.

The protest was well attended, and covered by the local Channel 10 news station.

**9/21 - Syracuse Vegfest Tabling**

VeganCNY held their VegFest at the New York State Fairgrounds, and this event was a fundraiser for the VeganCNY's food-share program: weekly hot meals, drinks, and other essential items that they distribute for free through the University Methodist Church's foodbank kitchen. PAR's Debbie Rose is a frequent volunteer cook for this program, and their needs have increased drastically through this year.

Our table at this event had a good turn out, several shirts were sold, and folks were again appreciative for our legislative, nutritional, and children-focused handouts.

**9/28 - Westcott Street Cultural Fair Parade & Tabling**

The Westcott Street Cultural Fair attracts more than 8,000 people annually and is described as "a celebration of the diversity and uniqueness of the Westcott neighborhood through its culture, visual and performing arts, food, service organizations, and activities geared to families and university students returning to the neighborhood."

Debbie Rose and Annette Bailey marched in the parade alongside Gloria Kennedy dressed as a block of tofu. PETA had sent the tofu mask with tofu recipes to hand out, and Debbie reported that PAR received several cheers through the crowd.

Debbie & Annette tabled after the parade. We sold lots of t-shirts (especially the kids sizes) and received enthusiasm and engagement with our literature.



**10/11 Vegtoberfest Sponsoring & Tabling**

The Syracuse Veg Collective is a new organization focused on raising funds for local animal rights organizations & social causes; holding seasonal festivals that will showcase local vegan food & craft vendors;

and amplifying the healthful, environmental, and compassionate boons of veganism.

Vegtoberfest was a fundraiser held at Harvey's Garden and all proceeds were donated to Briarwood Farm Sanctuary. PAR helped sponsor this fest by funding steins whose sales went entirely to Briarwood, and participated in raising close to \$900 for this local sanctuary.

Our dynamic duo of Debbie and Annette tabled once again, and they decked the table out in festival Halloween gear. This was a heavily attended event, and we sold quite a few shirts and had good engagement at our booth. ■

*Please Join*

**PEOPLE FOR ANIMAL RIGHTS:**

Use the insert in this newsletter to sign up.

**TWO DIFFERENT WAYS YOU CAN JOIN:**

send a check or join online at: [www.parcny.org](http://www.parcny.org)

**If you are already a member,** please see back page for an explanation of how you know when your yearly dues are due. *Thanks!*

## “MINDFUL” MEATS?

By Hope Bohanec (humanehoax.org/)

I live in ag country. When you drive around Sonoma County, especially getting out of any city just by a couple of miles, there are signs of animal agriculture everywhere. I often drive by dairy operations with signs posted that say “Real California Milk” and “Certified Organic Dairy,” as if appeasing the people driving by implying that “only good things are happening on this farm.” Yet if you look closer you may see rows and rows of white plastic calf hutches, like uniformed cartons of milk, each containing a tiny baby calf who was taken from her mother at birth, chained to the plastic hutch in all weather extremes – alone, frightened, and miserable. For each of these calves, there is a grieving mother who will never know her baby, traumatized with each calf dragged from her after birth.

Most people have no clue what is truly going on inside animal agriculture, especially the slaughterhouse – that ominous place that ends all tomorrows for farmed animals. There is a slaughterhouse down the street from where I live in Petaluma on a major road just outside of downtown. For many years it was called Rancho Veal. Of course, veal has been exposed to be the poster-child of cruelty and most people now agree that confining a baby cow so tight that he can’t even turn around, then slaughtering him when he is just weeks old, is callous and cruel. But what people don’t realize is that most animals who are slaughtered for meat are just weeks or months old when they take their portentous journey to the abattoir.

Rancho Veal was recently acquired by Marin Sun Farms and received a fresh coat of bright white paint complete with their logo, looming two stories high, on the front of the building. On the west wall, facing the oncoming traffic heading to downtown, they added huge letters spelling out the name of a producer they are in partnership with, “Mindful Meats.” When I first drove by this new sizable marketing endeavor, I had to pull over and take a moment for a figurative face palm. Shaking my head, I pondered what I was seeing. It’s truly appalling and as a spiritual person, I am deeply disturbed.

The term “mindful” has recently come into the ethos of the west from Eastern religions and philosophies such as Buddha, Jain, and Hindu dharma-s (dharma can be thought of as “religion” or “tradition” although these traditions are different than Euro-American religious traditions). There are now books and podcasts and workshops on “mindfulness” generally stemming from the teachings of Buddhism and Hinduism around meditation and awareness of one’s self and one’s actions.

These traditions tell us that to be “mindful” is to be aware of the present moment and sensitive that your thoughts and actions have reactions, for yourself and others. There is an implication of thoughtfulness, kindness, and gentleness that comes with the use of this term, for ourselves and our relationships.

Furthering the teachings of mindfulness, other ideas associated with Eastern religions are ahimsa and karma. Ahimsa literally means “non-violence” and conceptually may be understood as a positive principle of “dynamic compassion.” For many Eastern religions, ahimsa is the highest principle of ethical conduct and universal harmony and above all, one should not take the life of any sentient being. It is believed that all life is sacred and we have no right to take this precious gift.

Karma is also connected to being mindful as our actions have repercussions on ourselves, others, and the planet. Whether you are a spiritual person or not, many believe in some form of the adage, “what you do comes back to you.”

Eating meat, dairy, and eggs has negative impacts on our health and producing these products is devastating the environment. A study found that meat and dairy surpasses fossil fuel production as the biggest polluter on the planet.<sup>1</sup> Vegans can have a clear conscience that we are doing what we can to ease the suffering of animals. In the ancient traditions of the East, there really is no act associated with more negative karma than killing another sentient being. Our actions have consequences and killing conscious animals is not just considered wrong in Dharma traditions, it’s one of the worst actions someone can take, and will have devastating effects for a person’s spiritual development, and cause significant suffering to the perpetrator. But more important, these teachings show that animals have the same spiritual composition as us. In other words, our differences are material and not as definitive of our true nature as our spiritual equality. Therefore, all sentient beings have the same right and desire to live, and we should respect and protect them insofar as we are able. Being vegan is the least we can do.

What the owners and managers of this business are implying by scrawling “Mindful Meats” on the slaughterhouse is that there is something different happening inside this building now, that they are being “mindful” when they are slitting the throats of adolescent animals. It is flagrant humane-washing. To imply that those who are killing animals for financial gain are being “thoughtful” or somehow “kind” or “careful” in

*continued on page 5*

## “MINDFUL” MEATS? *continued from page 4*

that institution of hopeless horror is a vicious, insidious falsehood. Unfortunately, this is emblematic of a novel narrative strategy of propaganda attempting to put a new spin on a wretched practice. A fresh coat of white paint cannot cover the deep stain of barbarism and merciless violence that covers beneath this bogus declaration of principled bloodshed.

The internet has given us a glimpse inside the slaughterhouse and if you have the stomach to search YouTube for “undercover investigations, slaughterhouse” this dark world is revealed with animals struggling to free themselves from the shackles that drag them to their death. Awaiting slaughter, their eyes are wide with terror as they hear and smell what is ahead for them. Workers kick, prod, punch, throw, and push animals, grabbing them and breaking tails and wings. The animals clamber on top of one another in panic, to try to get away, but there is no escape. After witnessing this, I cannot imagine what a nightmare this would be to experience and pray that a day will come where no animal suffers at the slaughterhouse. To pretend that there is anything going on for animals in that grisly place of death other than fear, panic, anxiety, pain, and distress is nonsense, and it’s insolent to the concept of “mindfulness” and those who embrace this tenant as a guiding influence of spiritual awareness in their life. Indeed, to ignore, endorse, benefit from, or participate in the anguish of the slaughterhouse is quite the opposite of “mindfulness.” It is truly insulting and deeply troubling that this term would be appropriated by the animal agriculture industry.

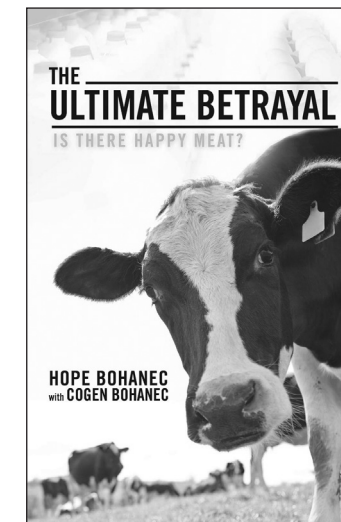
Some may argue that what we see in videos is not the norm, that it’s only a few “bad apples.” Yet every time an undercover investigator goes into one of these facilities, hours of footage of abuse comes out. It’s not a few bad apples, the entire barrel is rotten – that’s because it’s meat being produced, not apples. There is no humane way to take the life of an animal who doesn’t want to die. The “norm” is a culture of violence that begins with babies being dragged from their mother’s love and comfort, beaks seared off with a hot blade and other painful body mutilations without pain relief, stress, boredom, misery and then ends in the slaughterhouse with the same brutality in which their life began.

Meat marketers have always used words to sell flesh like “young” and “natural” and “fresh.” But the savagery of their industry has been repeatedly exposed so they are scrambling to find new words that ease apprehensions. Words like “mindful,” “humane,” and “happy” are simply new marketing strategies to appease concerned consumers, but as I reveal in my book, *The Ultimate Betrayal: Is There Happy Meat?*, no matter the label,

the industry standard is suffering, the customary is cruelty.

I long for the day when slaughterhouses are relics of a violent past. A day where we could never imagine the sick ritual of killing animal after animal, day after day, second after second. A day when we confront this industry with awareness, with mindfulness, of what the true cost of their bottom-line is, exposing the shadow of their euphemisms. A day when no human has to suffer the terrible trauma of working endless hours covered in innocent blood. A day when we see the awful irony of putting the word “humane” on a package of an animal’s severed body parts. When we are truly mindful we will come to realize the full consequences of consumer actions and see that all animals deserve to live free of human commodification and killing. ■

1. <https://www.independent.co.uk/environment/meat-dairy-industry-greenhouse-gas-emissions-fossil-fuels-oil-pollution-iatp-grain-a8451871.html>



### Turn Off the Breeding Faucet...



*pet stores  
puppy mills  
show breeders  
hobby breeders  
on line brokers  
accidental litters  
backyard breeders*

**Rescue. Foster. Adopt. Love.**

## FUR IS RED: MYTHS AND FACTS ABOUT THE FUR INDUSTRY

Supplied by International Anti-Fur Coalition

The fur industry wants you to believe that fur is an environmentally friendly product. According to the industry, fur is natural, renewable, sustainable, energy efficient, recyclable, organic and biodegradable. If all that sounds too good to be true, there's a good reason: it is too good to be true.

In fact, fur is as far from environmentally friendly as any product can be. Let's see the fur industry's claims:

**Myth:** The fur industry claims that fur is environmentally friendly to the earth, water resources and the air we breathe.

**Fact:** The improper handling of waste by the fur industry causes significant water contamination. Nitrates, phosphates and other environmentally dangerous chemicals run off with rain water or seep into aquifers and pollute water supplies. And how the fur industry responded to this problem? The fur industry has lobbied governments in the Great Lakes area (USA & Canada) to maintain low water-quality standards so that fur farms won't be identified as major polluters.

Despite that, in December of 1999, the Washington State (USA) Department of Ecology fined one mink farmer \$24,000 for polluting ditches that drain into a local creek.

But water isn't the only natural resource under attack by the fur industry. The earth itself is also under attack. That's why the U.S.A.'s Environmental Protection Agency has filed complaints against companies involved in fur production and transportation for illegally generating and disposing of hazardous waste from the processing of pelts.

Raising animals for their fur also pollutes the air. In Denmark, where more than 2 million minks are killed each year for their fur, more than 8,000 pounds of ammonia are released into the atmosphere each year.<sup>1</sup>

**Myth:** The fur industry claims that the main substances used to process fur pelts are table salt, water, alum salts, soda ash, sawdust, cornstarch, lanolin and other natural ingredients.

**Fact:** Among the substances used to prepare fur are harsh chemicals such as formaldehyde, ammonia, hydrogen peroxide and other bleaching agents. In addition, acids are used to activate the tanning process. Harsh chemical dyes are also used. Many of these toxic substances wind up in our environment.

**Myth:** The fur industry claims that the processing and dyeing of fur is carefully regulated to protect the environment.

**Fact:** Many countries where fur is produced, like China, either do not have effective laws to protect the environment from harsh chemicals or just don't enforce them.

**Myth:** The fur industry claims that fur is a natural, renewable and sustainable resource. According to the industry, it does not deplete endangered wildlife populations or damage the natural habitats that sustain them.

**Fact:** Trapping significant numbers of any species alters the balance of nature and causes unnatural increases and decreases in the populations of other animal species that normally live in a balance with fur bearing animals. Since fur traps are nonspecific and will trap and maim or kill any animal unlucky enough to walk into them, many non-targeted animals, including endangered species<sup>2</sup> and family pets such as dogs and cats, are caught and killed in traps every year.

**Myth:** The fur industry wants you to believe that old fur coats can be "recycled" to make bags, pillows, throws or other home accessories.

**Fact:** When is the last time you heard of someone actually doing this? In fact, old fur dries out and deteriorates. It is not recycled because it cannot be recycled.

**Myth:** The fur industry claims that real fur is organic and biodegradable.

**Fact:** The formaldehyde, dyes and acids used to process fur are neither organic nor biodegradable. They are simply environmental poisons. But the industry's fraud does not stop there. Cat and dog fur from China and other countries is frequently mislabeled and sold as "faux fur."

**Myth:** Fur production is energy efficient.

**Fact:** Fur production requires transporting animals and their feed; removing animals' waste; providing electricity for housing animals and the slaughter process; the use



## FUR IS RED... continued from page 6

of pesticides, vaccines, and antibiotics; transporting carcasses; transporting pelts to auction; transporting them to a fur tannery (which involves sorting, soaking, fleshing, tanning, wringing, drying, cleaning, trimming, buffing, and finishing); and transporting tanned pelts to garment makers, wholesalers and retailers. When all these processes are taken into account, a fur garment takes far more energy to produce than a faux-fur or natural cloth garment.

### And let's not forget:

There's nothing natural and beautiful about cruelty. Animals caught in traps are left for days or longer in extraordinary pain and sometimes chew off their own paws to try to escape their agony. Those animals can include dogs and cats trapped by accident.

Animals raised on fur farms are housed in unbearably small cages and suffer their entire lives from fear, stress, disease, parasites and other physical and psychological hardships. When the industry is finally ready to take their fur, the animals are often killed by electrocution, gassing, poisoning or other methods that will preserve the quality of the pelts regardless of the pain and suffering inflicted on the animals. Some animals are even skinned alive so that their furs are not damaged when they are violently taken. ■

References:  
*Fur is not green.pdf* (1) Steen Glydenkæne and Mette Hjorth Mikkelsen, "Projection of the Ammonia Emission From Denmark From 2005 Until 2025," *Research Notes From NERI*, No.239 2007, 23-9.  
(2) *Animal Issues*, Animal Protection Institute, Winter 2007



## WHAT ABOUT THE GOOD OLD PLASTIC?

by Rob English

Every now and then you see in the news that some brilliant school child has developed a bacteria that eats plastic, and you think, Good! No more ruining the oceans with all those discarded juice bottles! No more taking my life in my hands with scissors trying to open some hard-plastic shrink-wrapped thing I bought!

Also, no more concern that the food I'm eating sucked a bunch of plastic out of its plastic container, no more microplastic in my blood or in my newborn baby's blood.

And anyway, we all knew that recycling plastic is a joke. Metals recycle. Glass and cardboard recycles, but plastic, despite those confusing numerical triangles only about five percent is recycled. There are thousands of kinds of plastic and they don't play well together in even the most vaunted and expensive recycling processes. That picnic table made of "recycled" plastic? Maybe five percent of it was recycled, the rest made from good old, cheap NEW plastic. Sorry.

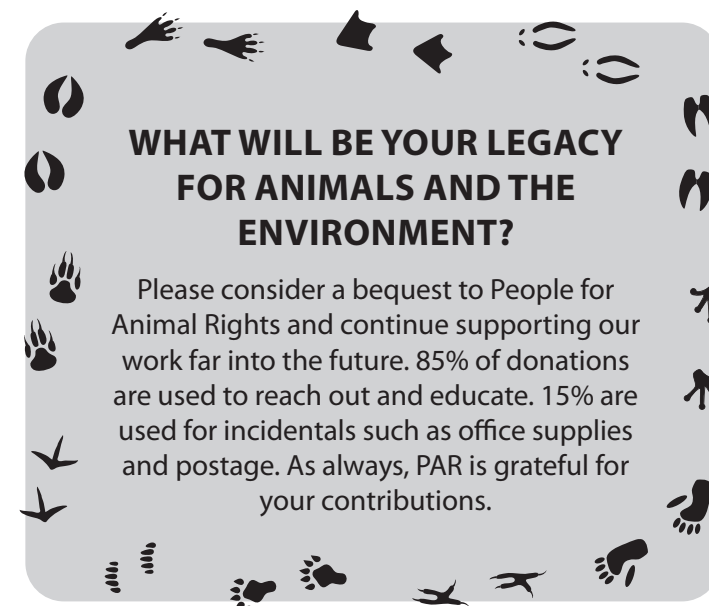
So bring on that bacteria and good riddance to plastic and hurrah for the child whose new school science project will solve our recycling problem. It's about time!

But wait. The cables in my computer are insulated from each other by plastic. Pretty much ALL the electrical wiring in our lives is insulated by plastic. Also the lenses of our eye glasses and a big percentage of our cars and kitchen implements are. Looking around, plastic seems to be everywhere and in everything we need. And personally, I'm not ready to go back to my grandparents' day where everything came in heavy wood or metal, and electrical wires were coated with... what was that stuff, asbestos?

Some scientists speculate that one day a bacteria will evolve that eats plastic, maybe it will eat the thousands of types of plastic that are already in the world. If it evolves in the ocean, stopping it from eating our "helpful" plastic won't be as easy as buying and burying the patent from the schoolboy.

Until then, we do what we can to solve the problem as citizens: buy what you can in glass rather than plastic, insist on expanded bottle bills so that ALL plastic bottles can be returned for a dime, and all the rest that we already know to do.

**And by all means, keep an eye on those kids and their science projects! ■**





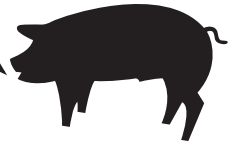
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**NOTE TO INDIVIDUALS:** Please check the expiration date on your mailing label to see whether you are due. This shows the month and year you are due, e.g., 9/25 means you are due September, 2025. All dues become due in either April or September of the year following the year you joined, whichever month is closest to the month you joined. The purpose is to coordinate dues with arrival of the newsletter since we do not send separate reminders. **There are two different ways you can renew your membership. Send a check or pay online at: [www.parcny.org](http://www.parcny.org)**

**NOTE TO ORGANIZATIONS:** We do not expect any contribution for you to remain on our mailing list, but we would appreciate receiving your newsletter in exchange.

*Why not check your address too? If you've moved, send us your new address and phone(s) so we don't have to spend extra money and time accepting return newsletters with those yellow stickers providing (sometimes) a forwarding address. Then we must collect and re-send the newsletters with those nasty stickers! Thanks very much!*



This paper contains 30% post-consumer recycled fiber

Last Congress we fought back against the Ending Agricultural Trade Suppression (EATS) Act, which would have undermined the ability of states to enact laws to protect farmed animals.

The animals need your voice again, because a new version of the EATS Act has been introduced in the U.S. House of Representatives, now called the Save Our Bacon Act (H.R. 4673). **If enacted, it would erase some of the most important farmed animal protections of the past decade. Contact your federal representative today.**

This rebranded legislation is similar to the dangerous language that we've been fighting against for years under various names — the King Amendment, the EATS Act, the Food Security and Farm Protection Act (the Senate's current version), and now the Save Our Bacon Act. Even more concerning, this language was included in the House Farm Bill last Congress (which failed to move), and we anticipate it will be included in this Congress' iteration as well.

Regardless of its name, the catastrophic impact of this legislation remains the same. **If passed, this legislation would wipe out state-level farmed animal protection laws, as well as laws protecting food safety, public health, and the environment**

**— and leave us more vulnerable to unsustainable industrial farming practices and increased corporate consolidation of the agricultural industry.**

Landmark farmed animal protection laws — such as California's Proposition 12, which prohibits the cruelest forms of factory farm confinement in California, as well as the in-state

sale of certain animal products that don't meet these standards — could be invalidated should this bill become law. It could also jeopardize state laws designed to promote food safety, protect

rural communities, and preserve the environment. **We were successful in defeating the EATS Act, and with your help, we can be successful in defeating the Save Our Bacon Act. Please take action today. ■**

