



Government of the District of Columbia
ADVISORY NEIGHBORHOOD COMMISSION 3/4G

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ANC 3/4G Resolution On
Products Made from Force Feeding

BACKGROUND & RATIONALE

- 1) Foie gras, or “fatty liver” in French, is the abnormally enlarged and diseased fattened liver of a bird, usually a duck or goose.¹
- 2) Foie gras is produced by force-feeding ducks or geese through a tube to grow their liver up to ten times its original size.² During this process, the animals are held down and force-fed as much as four pounds of corn or grain feed per day through a thick pipe directly into their stomachs.³
- 3) The continued sale of force-fed products is incompatible with the District’s strong animal welfare values.

¹ *Foie Gras*, Animal Legal Defense Fund, <https://aldf.org/issue/foie-gras/> (last visited Mar. 7, 2021).

² Stephanie Vermillion, *What Is Foie Gras, and Why Is It Being Banned?*, How Stuff Works (Feb. 18, 2021), <https://recipes.howstuffworks.com/foie-gras.htm>.

³ Kim Johnson, *What is Foie Gras?*, Animal Equality (Jul. 26, 2019), <https://animalequality.org/blog/2019/07/26/what-is-foie-gras/>.

4) California banned the sale of foie gras because of concerns around cruel treatment of animals,⁴ Whole Foods has had foie gras on their “Ingredients We Don’t Allow in Our Food” list since 1997, and King Charles has prohibited it from being served in the Royal Court.⁵ The UK, Germany, Italy, India, Norway, Poland, Turkey, and Israel have banned foie gras production because of its inherent animal cruelty.⁶

5) The American Veterinary Medical Association has stated concerns with foie gras including “Distress from restraint and manipulations associated with force feeding”, “Compromised health and welfare resulting from obesity, including the potential for impaired locomotion and lethargy.” and “Creation of a vulnerable animal more likely to suffer from otherwise tolerable conditions such as heat and transport.”⁷

6) ANC 3/4G recognizes the restaurants, owners, chefs, and culinary leaders working to shape DC's reputation for cuisine that is not just delicious, but also socially-conscious and forward-thinking.

RESOLVED

1) ANC 3/4G urges the DC Council to join with California to proactively create a culinary culture that does not include foie gras.

BE IT FURTHER RESOLVED

That the Commission designates the Commissioner Zachary Ferguson, ANC 3/4G-07, to represent the Commission in all matters relating to this Resolution.

APPROVED at a regular public meeting, notice of which was properly given and at which a quorum of four (4) or seven (7) members was present on April 24, 2023, by a vote of X yes, X no, X abstentions.

⁴ Cal. Health & Safety Code §§ 25980-25984 (West 2021).

⁵ <https://www.bbc.com/news/uk-63676759>

⁶ Animal Equality (2022). What is Foie Gras? <https://animalequality.org/blog/2022/02/08/what-is-foie-gras/>

⁷ American Veterinary Medical Association (2014). Literature Review on the Welfare Implications of Foie Gras Production https://www.avma.org/sites/default/files/resources/foie_gras_bgnd.pdf

Lisa R Gore, Chair

James L Nash, Secretary