



April 29, 2013

Gordon Ramsay, OBE
Gordon Ramsay Holdings Ltd.

Dear Chef Ramsay:

First, thank you for rejecting some of the pork industry's truly god-awful factory-farming practices after watching video of them on *The F Word* and for saying that you understand how people change their food choices instantly, given such awareness. I'm hoping that you will have a similar reaction to [this recent firsthand look](#) at the force-feeding and slaughter of ducks at Hudson Valley Foie Gras (HVFG). *I regret to tell you that HVFG supplies the foie gras sold at the Manhattan restaurant that you license, Gordon Ramsay at the London.*

I realize that you probably don't know all that goes on at the London, but your name is strongly associated with it, and the fact is that foie gras production is so cruel that it is illegal to produce it in the U.K.; is banned in California, Israel, and several other countries; has been taken off the menu at Wembley, Virgin Airlines, the House of Lords, and BAFTA; and has been banned at all Palace events by Prince Charles. Please will you swear off this particular "F word"—foie gras?

In [the video](#), you will see how HVFG workers shove steel tubes down ducks' throats and pump huge amounts of grain into them three times a day, every day, for weeks. World-renowned avian-welfare expert Dr. Ian Duncan says that force-feeding causes ducks painful injuries, including tearing of the esophagus, and explains, "[T]he regular insertion of a feeding tube down the esophagus several times a day will inevitably lead to damage of the esophagus." The birds' livers become diseased and swell to up to 10 times their normal size. At HVFG, some 15,000 ducks every year don't even make it to slaughter—that's 41 birds, on average, who die prior to slaughter every day.

Back in 1991, a PETA investigation at HVFG (then known as Commonwealth Enterprises) revealed that workers there carried ducks by their necks, causing them to choke and lose control of their bowels out of sheer distress. One duck had a maggot-covered neck wound so severe that water spilled out of it when he tried to drink.

As you may know, more and more well-respected chefs, restaurateurs, important venues, and public figures such as Sir Roger Moore and Kate Winslet have rejected foie gras. We would be most grateful if you, too, would drop this inarguably cruel product from your menus worldwide. It is, if you will, "the fur of food"—a grotesque and unnecessary "delicacy." It would be well received if you, as a highly regarded chef, decided that something that causes [this degree of suffering](#) would not be served in your name. Thank you for your consideration. I look forward to hearing from you.

Yours truly,

Ingrid E. Newkirk
President

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