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**Chefs angry at New York foie gras ban – 3rd November, 2019**

## Level 4

Chefs in New York are angry over a ban on foie gras - a food common in haute cuisine. It is made from duck and goose liver. The birds are force-fed to make their liver up to ten times its normal size. Animal rights groups say this makes the birds suffer. New York's council voted to ban the controversial food. It will ban restaurants and stores from dealing with any force-fed products. A spokesperson said force-feeding was "really cruel and inhumane".

Farmers may sue New York. A farmer said: "We will not let this restriction on New Yorkers' freedom of choice go unchallenged...we intend to file a lawsuit." A food maker said chefs could order more foie gras because they are so angry. There are 1,000 restaurants in New York that have foie gras on their menu. The maker said the council made no effort to learn about the foie gras process. Foie gras is big business. One liver can sell for as much as \$125.

## Level 5

Chefs in New York are up in arms over a ban on foie gras - the food that is common in haute cuisine. Foie gras is made from duck and goose liver. The birds are force-fed with corn to enlarge their liver up to ten times its normal size. Animal rights groups say this causes the birds unnecessary suffering. New York's city council voted to ban sales of the controversial food. The bill will ban restaurants and stores, "from storing, maintaining, selling, or offering to sell force-fed products or food containing a force-fed product". A spokesperson said force-feeding was "really cruel and inhumane".

Farmers want to sue New York City. One farmer said: "We will not let this restriction on New Yorkers' freedom of choice go unchallenged in the courts, and we intend to file a lawsuit." A food manufacturer said chefs were likely to order more foie gras because they are so angry. It said: "There are 1,000 restaurants in New York City who have foie gras on their menu right now. They are all very incensed." It added the council made no effort to learn about the foie gras process and refused to visit the farms. Foie gras is big business. One liver can sell for as much as \$125.

## Level 6

Many top chefs in New York City are up in arms over a proposed ban on foie gras - the specialty food that is a common aspect of haute cuisine. Foie gras is made from the livers of ducks and geese. The birds are force-fed with corn to enlarge their liver up to ten times their normal size. Animal rights groups say this causes the birds unnecessary suffering. The New York City council unanimously voted to ban sales of the controversial food. The bill will: "Prohibit retail food establishments or food service establishments from storing, maintaining, selling, or offering to sell force-fed products or food containing a force-fed product." A council spokesperson said: "The council is banning a really cruel and inhumane practice."

Farmers are considering suing New York City. One farmer told reporters: "We will not let this restriction on New Yorkers' freedom of choice go unchallenged in the courts, and we intend to file a lawsuit." Ariane Daguin, from a food manufacturer, said many chefs were likely to order more foie gras because they are so angry. She said: "There are 1,000 restaurants in New York City who have foie gras on their menu right now. They are all very incensed." Ms Daguin added: "Not one council member has made any effort to learn about the foie gras process and all have refused to visit the farms to understand the process first-hand." Foie gras is big business. One liver can retail for as much as \$125.