

Vegetarian In Progress

RECIPES:

[83 lovely meatless recipes:](#)

WHAT YOU CAN DO:

Try alternative meat products from these companies:

[Impossible burger:](#)

[Beyond meat:](#)

[Memphis meats:](#) [Watch this company Tyson Foods just invested in them!](#)

**"The time will come when men such as I will look upon the murder of animals as they now look upon the murder of men."
Leonardo da Vinci**

Compassionate Carnivores

VIP NEWSLETTER

July 2018

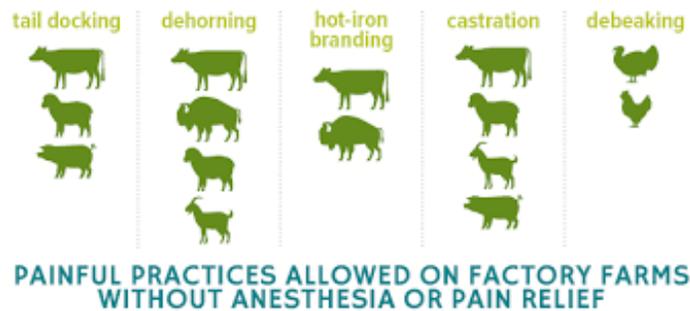
Factory Farming Refresher

Factory Farming is the practice of raising animals in high density situations to produce the highest output at the lowest possible cost.

99% of all U.S. meat comes from Factory Farms. The animals are treated with hormones & antibiotics to prevent disease & maximize their growth and food output.

Factory farming is a leading cause of climate change, water waste & deforestation.

The below chart shows the seriously inhumane treatment of confinement animals, which is business as usual.



Factory Farm Facts:

- **Pigs** are forced to live in cramped dirty conditions on factory farms which causes numerous serious health problems which are never treated. Dangerous gases from manure, including high levels of ammonia, cause pneumonia in over 80 percent of the factory farmed pigs entering U.S. slaughterhouses. Pigs have their teeth clipped, tails cut off and testicles removed within their first 2 weeks of life.



- **Battery chickens** live on spaces smaller than your iPad. They also have to spend their entire lives standing on metal mesh flooring, which causes pain, discomfort, and injury to the feet and legs.

- **Broiler chickens** are forced to grow up to three times faster than nature intended. They reach the weight desired for slaughter after just 35 days on a factory farm, when this should normally take 90 days. The bones and muscles in the legs of broiler chickens are unable to cope with the sheer weight of their bodies making it painful to walk, or they are unable to walk to get to food and water.

Please buy only cage-free eggs & pass this email to your mailing list.

Thank you! Lois

www.compassionate-carnivores.org

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