# Compassionate Carnivores



## Recipe of the month:

**Take Part** 

## **Meat free products:**

Boca Ground Crumbles

&
Morningstar Bacon Strips

## Recommended movie:

#### **Earthlings**

Never doubt that a small group of thoughtful, committed citizens can change the world: Indeed, it is the only thing that ever has.

### -Margaret Mead



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

Thank you! Lois

Hello VIPs,

The following information regarding bacteria in meat is from a report released from the Food and Drug Administration. It was found that of all the raw ground turkey tested, 81% was contaminated with antibioticresistant bacteria. Antibioticresistant bacteria were also found in 69% of pork chops and 55% of ground beef. The Center for Disease Control and Prevention reports that of the chicken tested, 53% was tainted with an antibiotic -resistant form of E.coli .

Certain strains of E.coli can cause urinary tract infections, pneumonia and other illnesses. Consuming products treated with antibiotics can result in being resistant to drugs, which in turn means if you were to become ill, doctors would have fewer drug options to treat you.

In the US, all attempts to ban



the routine feeding of antibiotics are blocked by the farming lobby.

Food Additives: In February, Russia announced that it will begin banning turkey imported from the United States because of health concerns over Ractopamine, a feed additive. The country previously banned US imports of beef and pork for the same reason.

### **DID YOU KNOW?**

In the US, animals being farmed for meat and milk are automatically given antibiotics in their food all day -- whether they are healthy or sick. Some 80 per cent of all antibiotics in the US go straight into farm animals. The animals in these factory farms can become reservoirs of stronger superbugs.

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