The New Crop of Fund-a-Farmer Grant Recipients

Brian and Lisa Bruno, owners of Apple Ridge Farm, which is located in Saylorsburg, Pennsylvania, received a Fund-a-Farmer grant this year to build a mobile hen house to expand their flock of laying hens. By doing so, they will be able to meet the growing demand for their pasture-raised eggs.

“It is very hard to find pastured eggs in the supermarket these days, and it is important to our customers to know that our hens enjoy life on pasture,” stated Mr. Bruno. “Our hens spend most days out in the pasture eating grass, digging along the fence lines for bugs, and scratching in the freshly plowed areas of the farm for worms. The mobile house will help us to grow our flocks while ensuring they still have adequate access to grass.”

This leads to our big announcement! Earlier this spring, FACT awarded nearly $41,000 in grants to 17 family farmers located in 11 states to help them transition or improve access to pasture-based systems. Animals raised on properly-managed pasture experience a high level of animal welfare, which is the ultimate goal of the Fund-a-Farmer grants.

Since launching the project in 2012, FACT has awarded 67 grants to deserving family farmers across 26 states, directly impacting more than 54,000 animals. Included in the cumulative total, this year’s grant projects will impact an estimated 19,000 farm animals.

“Informed eaters want to know where their food comes from, who produces it, and how it was grown,” remarked Larissa McKenna, FACT’s Associate Director and Director of the Fund-a-Farmer Project. “Small and mid-sized sustainable farms are essential to meeting consumer demand for humanely-raised food, but often face financial challenges due to high costs associated with economies of scale. FACT is committed to supporting these farms by funding projects that improve animal welfare and also help the farmers increase their profit margins.” Read more about our newest grant recipients on page 2.
Dear FACT supporters,

It has been a very busy summer here at FACT.

As you read on the first page, we have big Fund-a-Farmer Project news to share! In March, FACT awarded nearly $41,000 in grants to family farmers across the country to help them transition and improve access to pasture-based systems. FACT supports these farms by funding projects that improve animal welfare and also help farmers increase their profit margins. Read the sidebar on this page for more about the 2016 grant recipients and the projects we funded.

FACT also strives to help consumers to become informed shoppers and eaters. As promised, in this edition of FACT ACTS, we provide the second part of our “Making Humane Choices” series. You will find tips on how to shop humanely at farmers’ markets and restaurants on pages 3-5.

FACT’s food safety work has been a hard-fought battle over the years. Progress is often slow and our opponents are well-financed, but our sustained effort to stop the spread of antibiotic-resistant superbugs is needed now more than ever. Read on for updates about our work with the FDA and our effort to drive change in the marketplace.

As always, we couldn’t do this without your help. We need your passion, your ideas, and your support. We need your stories, your feedback, and your commitment. THANK YOU for your partnership and commitment thus far. We look forward to a bright and progressive future!

Sincerely,

Richard Wood
Executive Director

New Crop of Fund-a-Farmer Grant Recipients continued...

Teresa Penhall of Food 4 Life in Oregon faces the challenge of getting fresh water to the beef cattle, dairy cows, and pigs living on the farm’s pasture. The Fund-a-Farmer grant will be used to install underground piping, frost free waterers, and water troughs in order to easily supply water to the animals.

Shannon Ratcliff and Walter Adam of Shannon Brook Farm in New York were previously funded by FACT to construct mobile hen houses. This year, the farmers received a second Fund-a-Farmer grant to help build two mobile pig shelters that will be located on pasture and moved on a daily basis during the grazing season.

The 2016 Fund-Farmer grant recipients include:
1dr Acres Farm, Prairie du Sac, WI
Apple Creek Farm, Bowdoinham, ME
Apple Ridge Farm, Saylorsburg, PA
Auntie Annie’s Fields, Dundas, MN
Black Mesa Ranch, Snowflake, AZ
Brettset Family Farm, Jefferson, WI
Clear Valley Farm, Arlington, WA
Farmer Brown, Enosburg Falls, VT
Food 4 Life, Kalmath Falls, OR
Harris Family Farm, Westport, NY
Haucke Soil + Stock Co., Viroqua, WI
Larson Farm, Wells, VT
Red Bird Acres, Corvallis, OR
Shannon Brook Farm, Watkins Glen, NY
Sol Seeker Farm, Prunedale, CA
Stuart Farm, Gerald, MO
Wild Rose Farm, Owego, NY

Congratulations to all of our grant recipients! We can’t wait to share their farm stories with you. In addition to awarding grants, FACT offers free webinars, conference scholarships, and an online forum for livestock and poultry farmers. Please visit www.fundafarmer.org to learn more!
Humane Farming Program

Making Humane Choices
Eating Humanely at Farmers’ Markets and Restaurants

Finding a Farmers’ Market

Farmers’ markets provide a very personal connection between consumers and the farmers who grow and raise their food, something you can’t find in a grocery store. The markets also give consumers a chance to ask farmers how they grow their produce and raise their animals. FACT has some suggestions to help you find a market near you and make the most humane and sustainable choices when shopping. Here are some topics to keep in mind whether you are conducting online research about a farm or chatting with a farmer at the market. Happy shopping!

Not sure where there is a farmers’ market in your area? We suggest using the following sites to find a market near you.

- Eat Well Guide: www.eatwellguide.org
- Local Harvest: www.localharvest.org
- USDA: www.ams.usda.gov/local-food-directories/farmersmarkets

Overview of FACT’s Humane Principles
Animals on factory farms are treated like food producing machines that are or should be immune to suffering and sickness. They are pumped full of antibiotics to compensate for their squalid, crowded living conditions and to make them grow faster. The animals are deprived of the opportunity to live according to their natural behaviors, cramped in small spaces, and often fed an unnatural diet.

FACT believes there is a better, more humane way to raise farm animals. At minimum, these animals deserve adequate space, access to the outdoors, clean water and air, the opportunity to express their natural behaviors, and safe, healthful feed. Furthermore, FACT believes that living conditions should allow food animals to live without aggression from other animals, including predators and members of their species.

Tips for Shopping at Farmers' Markets

Poultry

- When shopping for poultry (chicken or turkey), ask the farmer how the animals are raised. Do they roam on pasture or are they inside a barn most or all of the time? They should have protection from severe weather but also be raised on grass, and able to scratch, forage, and dust-bath.

- What do the hens eat? Are they ever given antibiotics, and if so, under what conditions? Antibiotic use is only acceptable when used to treat acute illness. Although most pastured poultry are fed grain, they should be raised on grass, free to peck and walk around.

- Hormones are not permitted in broiler production by law. Therefore, a “no added hormones” claim on chicken raised for meat is unnecessary and misleading.
**Beef**
- Cattle should be raised and finished entirely on pasture, without growth-promoting antibiotics or hormones. Although most cattle are initially raised on pasture, factory-farmed beef is typically “finished” for the last few months on a feedlot diet of corn. FACT does not consider this to be humane.
- Grass is a more natural diet for cattle and will not upset their rumen (stomachs). Grass fed/finished beef is higher in conjugated linoleic acid (a good fatty acid), and lower in saturated fat, calories, and cholesterol.

**Pork**
- Pigs should be pasture-raised or raised in hoop houses with deep bedding. Sows should be free to nest and move about freely. Ask specifically if the farmer uses gestation or farrowing crates. If they say yes, then move on. Gestation or farrowing crates are used in intensive confinement systems and FACT does not consider their use humane.
- Hoop houses are greenhouse-like structures that allow hogs to segregate their sleeping, dunging, and feeding areas. Deep bedding consists of a layer of material 14 to 18 inches deep consisting of straw, cornstalks, hay, and ground corn cobs. This material absorbs moisture and odor and helps keep the pigs dry and warm.
- Pigs should not be raised with growth promoting antibiotics or other drugs. Hormones are not permitted in pork production by law. Therefore, a “no added hormones” claim on pork is again unnecessary and misleading.

**Eggs**
- Do hens have access to the outside and what kind of access is provided? In general, most farmers who are selling eggs at a farmers’ market have a small outdoor flock and raise other livestock, grains, or produce.
- All laying hens should also have access to nest boxes and sleeping perches.
- Remember that the color of the eggs depends on the hen, so expect to see eggs in all shades of white and brown. Occasionally, you will see green or blue eggs. These come from Araucana or Americana chickens, breeds well suited to life outdoors.

**Cheese and other Dairy Products**
- Cheese is becoming more popular at farmers’ markets. Some farmers raise the cows that provide the milk for their cheese, others do not. Make sure the farmer knows how the dairy cows are raised. They should be free to roam on pasture, not living in a confinement facility.
- Some farmers make their cheese entirely from grass fed milk. The cows that produce this milk graze on pasture and are not fed any grain. If you can find grass fed cheese, buy it. Like grass fed beef, grass fed milk and cheese are higher in conjugated linoleic acid and lower in saturated fat.
- Lactating cows should be milked no more than two times per day because excessive milking leads to stress and disease.
- Antibiotics, hormones, implants, or other substances should not be used for milk production, growth promotion, or disease prevention.
Tips for Dining Out Humanely

Dining out humanely can sometimes feel impossible. But we’ve developed some suggestions to help you on your way. Don’t assume that all marketing slogans or materials are truthful! Extra research is required to determine humane a restaurant actually is.

Finding a Restaurant
- One good way to start is to search the Green Restaurant Association (www.dinegreen.com) and determine if there are any listings in your area.

- You can also search for “humane, “sustainable,” and “organic” restaurants on Local Harvest (www.localharvest.org), the Eat Well Guide (www.eatwellguide.org), and on Yelp (www.yelp.com).

Before you make your reservation
A lot of research can be done ahead of time. Many restaurants that promote sustainable/green/organic purchasing will list the farms and brands from which they source on their websites. If this information is not available online, you may need to call or email the restaurant ahead of time and inquire about their specific purchasing practices.

While transparency can be a pretty good indication that an establishment is intentionally sourcing humane ingredients, it’s still necessary to check out each of the farms or brands individually. Visit the farms’ websites, or consider calling the farms directly to inquire about how they raise their animals. Please refer to the information we provided on the previous pages to help you assess the farm and its products.

Ordering from the menu
So you’ve done as much as you can in advance to make sure you have humane options from which to choose. Once you’re seated and have a menu in front of you, you might find that there are special daily or seasonal items available, in addition to the usual offerings. Some restaurants will indicate the brand or farm on the menu.

If not, you will need to ask your server, the manager, or even chef if s/he is accessible. Once you start doing your research, you may find that you begin to recognize farms that sell to several restaurants in the area. This makes it easier for you since you will have already looked into the farm’s management practices. If you come across a farm that you don’t recognize, you will have to resort to the tips above on gathering information and evaluating a farm’s animal welfare practices.

For more information on shopping at farmers’ markets or how to dine out humanely, visit www.foodanimalconcerns.org.

FACT launches Livestock Guardian Dog Puppy + Training

New this year, FACT is partnering with a current Fund-a-Farmer grant recipient to place four livestock guardian dog (LGD) puppies with selected poultry farmers who raise their birds humanely. These farmers will receive a LGD puppy and attend a free weekend training session later this summer, along with additional educational resources and expert technical assistance.

LGD are known to effectively protect poultry on pasture from aerial and ground predators. LGDs are unlike any other type of dog and need to be raised and trained differently than pet, herding or hunting dogs. This project will provide selected farmers with the knowledge and support necessary for proper LGD puppy training and upbringing. Visit www.fundafarmer.org/lgd to learn more about this innovative new project!
Food Safety Program

Superbad Superbug Detected in United States
FACT Calls On Policy Makers to Reduce Antibiotic Overuse

In a recent letter to the editor in the *The Washington Post*, FACT’s Food Safety Program Director Steve Roach wrote, “Despite repeated warnings from the CDC and others on the front lines of the fight against superbugs, most people do not realize just how close we are to a world where routine bacterial infections kill again. This is reflected in lack of action by both Congress and federal agencies.” Recently government experts announced the first detection in the U.S. of transferable resistance to colistin, an antibiotic used when everything else fails, in bacteria from both a human patient and pig. The resistance is described as transferable because it can easily spread from one bacteria to another making it even more dangerous.

“This development indicates that we are right on the verge of not being able to effectively treat routine bacterial infections. It underscores the failure by both the federal government and the industry to grasp the severity of the problem. FACT believes we can’t continue to drag our feet on taking needed action.”

-Steve Roach

During the last month FACT has taken multiple actions to slow down “the end of the road for antibiotics” by focusing on reducing the overuse of antibiotics with pigs, cattle and chickens – where 70% of all antibiotics are used. We have met with the FDA and USDA, written formal letters to the FDA and visited Congress. Many of you helped us by writing to your members of Congress asking for increased funding for the USDA and FDA to address antibiotic use with farm animals. In all of these meetings, our primary goal is to encourage policy makers to take steps to reduce antibiotics overuse. Public awareness about the need to combat antibiotic resistance is growing. Our goal is to make sure that this awareness and action grow faster than superbugs spread. If you have not yet done so, you can help us fight the spread of superbugs by taking action at [www.foodanimalconcerns.org/action-center](http://www.foodanimalconcerns.org/action-center).

FACT Applauds FDA for Seeking Ban on Cancer-Causing Swine Drug

In April, the FDA announced that it is seeking to ban the swine drug carbadox because its use could lead to cancer causing residues in liver and other tissues of treated pigs. FACT has long been concerned about carbadox and in 2014 helped get the international standard setting agency Codex Alimentarius to recommend that it not be used. The drug maker Phibro has vowed to fight the FDA which could lead to long delays or a block of the ban. FACT will be working in the coming months to make sure that this cancer causing drug is no longer fed to pigs. We will also collaborate with our allies to convince retailers to stop buying meat from pigs treated with it and ask pig producers to stop using it.
FACT Supporters

Thank you to all our generous supporters who make the accomplishments found in this newsletter possible!

Did you know that you may view our 2015 Annual Report, 2015 Audited Financial Statement, Donor Privacy Policy, and our latest IRS 990 on our website? Please visit www.foodanimalconcerns.org and select the Financial Report tab under About Us to view our financial statements and Annual Report.

Last year FACT received more than 1,900 gifts—ensuring that we may continue our work to improve farm animal welfare and food safety. There are many ways that you may contribute to FACT’s impact:

Online or Phone Contributions: You may visit our website at www.foodanimalconcerns.org/donate and provide a one-time or monthly gift. Online donations are securely processed. We request that credit card donations be at or above $10.00 due to processing fees and our small organizational size. You may also set up a one-time or monthly contribution by phoning FACT’s office at 773-525-4952 ext. 23 and providing your payment information.

Planned Giving and Bequests: As you plan your philanthropic legacy, please consider including a provision in your will that includes FACT as a beneficiary. This bequest language is suggested:

I bequeath to Food Animal Concerns Trust (FACT), a 501c3 nonprofit located in Chicago, IL, the sum of $__________ and/or (specifically described property).

Donations to FACT, a not-for-profit corporation exempt under Internal Revenue Code Section 501(c)(3), are tax-deductible (EIN: 36-3172605). Please contact us if you have any specific questions regarding including FACT in your planned giving.

Matching Gifts: Your employer, or your spouse’s employer, may match your donation to FACT—sometimes even triple the amount that you donate. Typically a matching gift entails a short form that you fill out as the donor and then mail to FACT for our staff to complete and submit—thus doubling or tripling your generous gift!

Company Giving: Some companies allow employees to submit organizations or causes they personally support to be considered for company-wide gifts, which can include local grants, holiday give-backs, employee funding drives, or other charitable endeavors. Please consider nominating FACT for a company giving program if this option is available to you.

Please reach out to Sidney Freitag-Fey, Director of Development, if you would like more information on the impact your giving makes. He may be reached at 773-525-4932 ext. 23 or at sfey@foodanimalconcerns.org. Thank you again for your generosity!

Meet Red Bird Acres

Thanks to your support, Red Bird Acres received a Fund-a-Farmer grant to upgrade its brooder system to allow broiler chicks to have access to pasture at a much younger age. Red Bird Acres is a first generation small family farm located in Oregon’s Willamette Valley. Their livestock are raised using high-welfare, low-stress animal husbandry practices. Red Bird Acres utilizes a pasture-based, grass-fed system for their animals. Check out www.fundafarmer.org for more funded farm stories!
Humane Farming
FACT’s Humane Farming Program encourages farmers to use humane practices to improve farm animal welfare and empowers individuals to support humane farms.

Food Safety
FACT’s Food Safety Program identifies and advocates for steps farmers should take to keep their cattle, pigs, turkeys and chickens from being the cause of human disease.

Connect with FACT
If you would like receive email updates and action alerts on FACT’s work, subscribe to our e-newsletter. To subscribe, check the box on the business reply envelope (enclosed), email Sidney Freitag-Fey, Development Director, at sfey@foodanimalconcerns.org, or call (773) 525-4952.

Privacy Policy
FACT maintains a database with names, addresses and donations from contributors. Names and addresses of contributors are never provided to other organizations on a rental, name trading, or other basis. Personal information on FACT’s website is protected by an SSL server. Donations can be made online or sent by mail to our office at 3525 W. Peterson Ave., #213, Chicago, IL 60659.

The Best Fried Chicken Is Raised Without Routine Antibiotics
Take Action – Sign FACT’s Petition to KFC!

We are joining our friends at Natural Resources Defense Council in telling KFC, “Get Your Chickens Off Drugs!”

Consumer pressure is paving the way for change. That is why we need as many voices as possible to take action. Now is a good time to sign our petition at: www.foodanimalconcerns.org/action-center.