

January 30, 2024

**Robert Procaccianti of Narragansett, RI**  
**Vice Chair, Board of Directors, Farm Sanctuary ([farmsanctuary.org](https://farmsanctuary.org))**  
**In Support of H. 7056**

Dear House Judiciary Committee:

My name is Robert Procaccianti. I am a Narragansett resident. I write to the committee not only as a native Rhode Islander, but also as Vice Chair of the Board of Directors of Farm Sanctuary, which is one of the largest farm animal advocacy organizations in the world. I kindly ask the committee to support and pass H. 7056, which would put an end to the sale in Rhode Island of one of the most inhumane & heinous products in the world: foie gras.

Foie gras is literally the diseased liver of a duck or goose. In the United States, it is primarily the diseased liver of a duck.

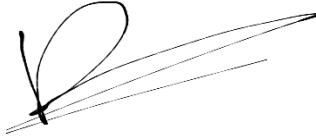
In order to create this product, these birds have to be brutally force-fed by jamming a metal pipe down their throats multiple times per day, while unnatural amounts of food are directly pumped into their stomach. This repeated force-feeding causes the ducks' livers to become diseased and grow up to 10X their normal size, painfully crushing their other organs in the process, and making it very difficult for the birds to breathe.<sup>1</sup> (please see attached pictures of foie gras production at Hudson Valley Foie Gras in upstate NY)

Hudson Valley Foie Gras – the largest foie gras producer in the United States – explains this exact process on their own website. A company vice president states, *“there is a stainless steel funnel that we put into their beak, and the funnel goes all the way down to a space a little bit above their stomach,”* and they feed the ducks this way three times a day for three weeks.<sup>2</sup>

Rhode Island would not be the first to ban this torturous product. California and New York City have both banned the sale of foie gras.<sup>3</sup> Retailers such as Whole Foods refuse to sell it.<sup>4</sup> It has been banned in multiple countries around the world, including India and Israel<sup>5</sup>; King Charles banned it from all royal residences upon his coronation.<sup>6</sup> Lastly, in **December 2023**, it was banned in the City of Pittsburgh.<sup>7</sup>

It is important to note that no farms in Rhode Island produce foie gras, so this would have zero impact on any farms in this state; and it is also important to note that the overwhelming majority of restaurants in Rhode Island do not serve foie gras.<sup>8</sup> This is not some type of staple or popular dish you find here, and a ban would not negatively affect the Rhode Island restaurant industry.

Thank you for your time, public service, and consideration. I hope that you will support H. 7056.

A handwritten signature in black ink, appearing to read 'R. Procaccianti', with a stylized flourish extending to the right.

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Sources:

<sup>1</sup> Hudson Valley Foie Gras. "Introduction to Hudson Valley Foie Gras," 2:10 - 2:50, <https://www.hudsonvalleyfoiegras.com/about-us> (last visited January 30, 2024).

<sup>2</sup> Hudson Valley Foie Gras. "Introduction to Hudson Valley Foie Gras," 2:10 - 2:50, <https://www.hudsonvalleyfoiegras.com/about-us> (last visited January 30, 2024).

<sup>3</sup> "Foie Gras, Served in 1,000 Restaurants in New York City, Is Banned", NY Times, October 30 2019

<sup>4</sup> "Foie Gras, Served in 1,000 Restaurants in New York City, Is Banned", NY Times, October 30 2019

<sup>5</sup> "Foie Gras, Served in 1,000 Restaurants in New York City, Is Banned", NY Times, October 30 2019

<sup>6</sup> "King Charles: Foie gras banned at royal residences", [BBC.COM](https://www.bbc.com), November 18 2022

<sup>7</sup> "Pittsburgh bans foie gras", [TribLive.com](https://www.triblive.com), December 18, 2023

<sup>8</sup> Yelp.com, only 31 mentions of restaurants serving foie gras / Google.com, mentions only 45 restaurants – compare to 1,000 restaurants in NYC serving foie gras at the time of its ban

Ducks running away from feeder at Hudson Valley Foie Gras:



Long metal pipe used in force-feeding at Hudson Valley Foie Gras:



Metal pipe fully inserted in duck, pipe extends down into duck, just above stomach at Hudson Valley Foie Gras:



Another view of metal pipe fully inserted in duck at Hudson Valley Foie Gras:

