



QUARTERLY IMPACT REPORT

April - June 2019

COMPASSION
in world farming 
ciwf.com

A Message From Our
**Executive
Director**

Dear Friends,

Happy Summer! 2019 has already been a banner year for farmed animals—but like the soaring temperatures outside, the fight to end factory farming continues to heat up.

These past few months have been a whirlwind of activity on all fronts—from working behind the scenes with top food businesses to secure meaningful change in our food system, to rallying the public to take action for animals—and things are showing no sign of slowing down!

Thanks to you, this past quarter is one for the books: we handed out our annual Good Farm Animal Welfare Awards—including a commendation for [Chipotle](#)—to highlight companies leading the way, we saw new progress for chickens from Boston chain [B.Good](#), we revealed a shocking (and disgusting) [secret](#) lurking on supermarket shelves, we stood with a coalition of animal advocates on the steps of New York City Hall to fight for [ducks and geese](#)...and the list goes on!

And in very exciting Compassion news, this quarter also saw our growing US team welcome four new staff members, working across departments and issue areas to promote Compassion's mission online, on the ground, and in corporate boardrooms across the country. With our diverse team hard at work and you by our side, we're so excited to see all the new milestones in store in the back half of 2019.

All of this progress is thanks to your passion, your dedication, and your generosity. From the bottom of our hearts, we at Compassion thank you for making these past few months a time of unprecedented momentum and unstoppable change—with even more on the way in the months to come.



Rachel Dreskin

US Executive Director,
Compassion in World Farming



HIGHLIGHT

EXPOSED: THE CHICKEN INDUSTRY'S SPAGHETTI SECRET

It's been hidden from consumers behind factory farm doors for years. But now the problem has gotten so bad, you can see it on supermarket shelves.

This quarter, we unveiled a shocking secret: Disturbingly dubbed “spaghetti meat” by scientists, this disgusting phenomenon now appearing in chickens stems from selectively breeding birds to grow so massive, so quickly, they can barely support their own weight. This dangerously fast growth has disastrous welfare consequences for chickens, and can lead to chronic pain from the time they are just two weeks old—pain that is associated with degenerative muscle disorders.

Spaghetti meat—much like its equally nasty cousin, [white striping](#)—is a direct result of those muscle disorders.

And the bad news for consumers: The meat resulting from chickens who suffer from these disorders is associated with less protein and higher fat.

We hit the streets of Boston to get real time reactions to spaghetti meat, and then we asked you to sign our petition demanding food companies put an end to fast growth genetics. Thousands of you raised your voices in support of meaningful changes for chickens, and our video also received a shout-out in [Plant-Based News!](#) Stay tuned for more updates from this campaign this summer.

FOOD BUSINESS


Building bridges to improve the lives of animals and shape the future of food

Chipotle takes top honors

At our 2019 Good Farm Animal Welfare Awards in Brussels, fast casual giant Chipotle was awarded a **Good Sow Commendation in Pig Welfare** for its commitment to ensuring that sows are free from cruel confinement—meaning gestation and farrowing crates are never used for pregnant and mother pigs, respectively. These crates are often considered some of the worst-of-the-worst factory farming practices, so tiny that pigs cannot even turn around. Chipotle was the only U.S. company honored at the ceremony, which celebrated forward-thinking food industry players with commitments to higher welfare. This year, a total of 50 awards were handed out, representing policies that will benefit the lives of over 39 million animals each year.

B.Good does good for chickens

This quarter, Boston-based fast-casual chain **B.Good** joined Compassion's Better Chicken Initiative!



B.Good, which has long been committed to community-supportive sourcing, acknowledged consumer concern for animal welfare by **pledging to make meaningful improvements** in the lives of the chickens in their supply chain—including healthier genetics, more room to roam, and critical enrichments that let birds be birds. Good news for animal-loving Bostonians!

“Chipotle Mexican Grill sets itself apart from other companies in setting the standard for a comprehensive and progressive policy avoiding all systems of close confinement throughout a sow’s life. We look forward to working together to drive more meaningful progress for farm animals in the future.”

- Katya Simkhovich,
Food Business Manager

THE CAGE-FREE FIGHT

HITS A MAJOR MILESTONE

The US egg supply hits 20% cage-free

It's official—[data now shows](#) that one out of every five laying hens in the United States is living her life outside of a cage. This marks a tremendous milestone for consumers, activists, and businesses alike: The number of caged hens raised in the US has decreased by 10 million over the past three years, while over 60 million hens now have the ability to roam and roost. Compassion is proud to have played an instrumental role in the drive towards a cage-free future. Our Food Business team works directly with leading food companies through our [annual EggTrack report](#) to ensure they are supported in their transition to a fully cage-free supply chain—stay tuned for our next EggTrack report in September!



PUBLIC ENGAGEMENT

Mobilizing support online
and on the ground

HOW TO: ROAST A CHICKEN



From calling them “bird brains” to pondering what motivates them to cross the road, we’ve been “roasting” chickens for decades. But beyond the jokes, what happens to them behind closed doors on factory farms is no laughing matter. This quarter, we dropped a stand-up comedy themed video worthy of its own Netflix special to ask food companies to do better for the most farmed animal in America—including meaningful changes like more room to roam, critical enrichments that let birds express their natural behaviors, transparency with consumers, and healthier genetics. Thousands of you “stood up” for chickens and signed our petition, demonstrating directly to food companies that you’re not amused by factory farming.

Learn more and sign the petition [here](#).



COMPASSION JOINS THE EFFORT TO #BANFOIEGRAS

In June, Compassion stood outside New York City Hall in Manhattan and provided oral testimony alongside a coalition of more than 50 other animal protection organizations to [demonstrate its support for Intro 1378](#), a resolution to ban the sale of poultry products from force-fed birds—namely foie gras. Intro 1378 would ban the sale and procurement of foie gras for food establishments throughout the city of New York, penalizing violators with up to a \$1,000 fine and one year of jail time. As an organization committed to ending factory farming, Compassion in World Farming takes a hard stance against force-feeding ducks and geese to fatten their livers to produce foie gras—some of the cruelest, worst-of-the-worst practices in our current food and farming system. Stay tuned for more updates as this effort progresses!



WE'RE GROWING!

Meet the newest members of Team Compassion



DR. HILLARY DALTON, Animal Welfare Specialist

Hillary joins us from Newcastle University, where she was leading post-doc research after graduating from the University of Guelph with a PhD in Animal Science. Hillary also holds a BSc in animal biology and an MSc in applied animal behavior and animal welfare. Hillary uses her technical knowledge and experience to advise Compassion on strategies to improve farm animal welfare and the sustainability of modern food production practices.



SOPHIE DALTERIO, Corporate Compliance Coordinator

Sophie works with leading US food businesses to ensure the implementation of their farm animal welfare commitments, encouraging transparency in supply chain management. Building off of Compassion's work to secure corporate welfare policies, Sophie supports the Food Business team in realizing the shift towards a more compassionate food system. She holds a B.A. in Anthropology from Bates College and a M.S. in Animals and Public Policy from Tufts University.



MANON BAYARD, Individual Giving Coordinator

Manon works with Compassion donors to remind them that they are the unsung heroes of this movement. At Compassion, she focuses on creative solutions to keep supporters satisfied and engaged while reminding them of the valuable work we do to end factory farming. In addition to double-majoring in Communications and Performing Arts, Manon is also certified as a professional development coach. In her free time, she can be found making whole-food, plant-based meals.



CLAIRE BOWDREN, Sustainable Food Program Specialist

At Compassion, Claire engages with food companies and civil society organizations on sustainability issues and plant-based initiatives, and leads internal research on food system sustainability. Claire has worked at the intersection of public health, environmental sustainability, animal welfare, and food security with other NGOs and academic. In 2014, she received a Master's of Science in Public Health with a focus in Human Nutrition from the Johns Hopkins Bloomberg School of Public Health.