

Protecting Farmed Animals

Inspiring Stories, Hard Facts and Easy
Personal Steps to Making a Difference



Mr. Marni



Dear Reader,

At Tamerlaine Sanctuary & Preserve, we take an inclusive approach to advocating for farmed animals and the humans exploited by animal agriculture. Very few people—including us—were born into vegan families. We arrived here because we love animals, and once we learned about the suffering they endure, we couldn't abide by it. If you're reading this, we welcome you as a fellow animal lover—no matter where you are on your journey!

Learning about the lives of farmed animals is incredibly difficult, especially for those of us who care so deeply about their welfare. However, it's an integral part of being able to help others empathize. Children are born loving all animals equally, but over time, learn to see some as food. Through teaching, we hope to change that perspective, returning it to a more natural one.

There is a joy that comes with recognizing our connection to other animals, humans, and our environment, and deciding to live in a way that reduces harm to all of them.

In this guide, you'll meet some of our rescues and learn the facts about the short, horrible lives that farmed animals endure. Use that knowledge to defend the defenseless. But don't let the sorrow be all you take away. We've also included some of the easiest steps you can take to reduce suffering. When you're done, we hope you'll feel empowered and hopeful about the future for these sweet friends. From all of us at Tamerlaine, we're SO glad you're here.

Thank you!





Impacts of Consuming Cows

Most cows raised for meat are sent to feedlots to be fattened for slaughter. By the end of that process, a cow weighs about 1,200 pounds, much more than the average cow half a century ago.



All dairy products come from cows that have been repeatedly, forcibly impregnated. Their babies are taken away immediately at birth. Mama cows are milked by a machine (even while pregnant again). Old blood cells and pus from infections mixes into the milk that gets bottled.



All cows are eventually slaughtered for their flesh. Then, their skin is sold to make leather. Bovine leather alone results in roughly 4.3 billion lbs. of toxic tanning chemicals annually. That's the weight of almost 6 Empire State Buildings.



Newborn calves are isolated in tiny, two-foot-wide "crates," designed to restrict movement. They are fed only an iron-deficient formula to satisfy consumer demand for pale, anemic, underdeveloped flesh. This poor diet leads to disease, atrophy, injury, and constant stomach discomfort. They are babies.



Cows account for 65% of greenhouse gases from animal agriculture. If cows were a country, they would be the third-greatest contributors to greenhouse gas emissions worldwide, after China and the USA.

You Can Make a Difference!



One of the easiest ways to make a difference is to eat vegan or plant-based foods. You can find a variety of products in your local stores.



There are thousands of delicious vegan or plant-based substitutes for the milk, cheese, yogurt, sour cream, butter, and beef that people eat.

You likely already eat many plant-based foods without even knowing it!



Vegan meat substitutes have come a long way! They're one of our country's fastest-growing businesses and can be found in more places every day. Burger King even serves The Impossible Burger now!



Vegan leather can be made with polyurethane, or with sustainable materials like pineapple leaves, cork, and mushrooms! These products put animal skins to (further) shame. It's easy to find vegan shoes, wallets, purses to fit any budget.



Meet Diego the Steer

Diego, a three-year-old Holstein steer, serenades us nightly with a lowing song of celebration. He arrived at Tamerlaine in January of 2018, along with his friends, Ferdinand and Little Fred. All three boys came from a dairy farm in western Pennsylvania. A neighboring veterinarian and her daughter befriended the baby cows. Every time they passed the farm, the two would stop to play with the adorable little boys over the fence of their pasture.

As the babies grew stronger and larger, the veterinarian reminded her daughter that male cows born into the dairy industry are sold as veal or beef and sent to slaughter. The daughter decided then and there that these loving and playful boys had to be saved, so she reached out to us. Today, Diego spends his days enjoying 21 acres of luscious pasture at Tamerlaine. Although we lost Ferdinand in 2021, Diego and Little Fred have new friends: Cashew, Oats, Dexter, Harold, and even a lady friend: Anya.

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Meet

Pecan The Pig

Pecan came to us as a grunty, average-sized boy. Today, our Manly Man weighs in at a fabulous 900 pounds—give or take, and he's not telling.

Pecan was raised as part of a school project. When his student caretaker learned that he would be sold for slaughter at the end of the year, she took action. She and her family rescued Pecan at auction. She immediately called Tamerlaine once Pecan was back in her compassionate little hands.

Pecan, like all pigs, is incredibly smart. He loves to play, snuggle, and CANNOT resist a belly rub! He spends his days cooling off in mud wallows and rooting around with his buddy, Tomo. He sleeps in a warm hay bed that he keeps clean—all pigs love a clean sty. Pecan will be living his best life for the rest of his days.

Impacts of Consuming Pigs

Sows spend almost all their lives pregnant and imprisoned in gestation crates too tiny to turn around. After birthing, they are moved to a crate where they can lie on their sides to nurse...through metal bars. Ten days later, it's back in the gestation crate.



In the USA, 99% of pigs live in factory farms. Thousands of pigs are crowded into filthy sheds that are kept dark to reduce aggression caused by the unnatural conditions. The air in these sheds is so toxic, a giant fan is the only thing keeping the pigs alive.



Pig wastes are pumped into huge, open pits that can leak into groundwater and flood during storms. Once filled, their putrid contents sprayed onto nearby fields, causing farm workers and local residents to become ill. Tragically, many workers have drowned in these disgusting pits.



There are about 1 billion pigs killed globally each year. Every second, 40 pigs are slaughtered to meet the pork and leather.

Most are still piglets at just 4-6 months when they're killed.



Fungal diseases, salmonella, staph, and more are transmitted to humans who eat infected pigs or work with them. In 2009, over 60 million people contracted "swine flu" from eating factory-farmed pigs.

You Can Make a Difference!



You can save pigs from this life. With the food and clothing options available now, it's easy. Lessening demand by not buying is the only way to end this.



In the USA, Carl's Jr., Hardees, and Wienerschnitzel now offer vegan sausage sandwiches and hot dogs. In China, McDonald's has started serving vegan pork at its first location. More choices are coming your way every day!



About 90% of those cute pot-bellied pigs, aka micro-pigs, teacup pigs, or minipigs that people adopt....get returned. Spread the word: minipigs aren't mini, and all pigs need pastures.



Fashion items and sporting goods are often made with "genuine leather," aka pig skin. Buy fake leather, and when possible, go for sustainable materials. These products look



as good as it feels to be cruelty-free.

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Meet

Mr. Jill

Mr. Jill is one of our largest chickens! But don't be fooled by his fearsome appearance and size, this rooster is really just a big ole snugglebug!

Mr. Jill was rescued from a live market in NYC (there are 80 slaughterhouses within the city). He was slated to wind up as someone's dinner. Luckily for us (and for him!) he made his way here to Tamerlaine, where he has one job: to be Mr. Jill. With a personality as big the city from which he came, Mr. Jill has made friends of all species. He has a special way of making new rescues feel more at home, and intuitively moves between our residents who seem in need of an extra friend. No doubt they are as happy as we are about having him spend the rest of his days here with us!

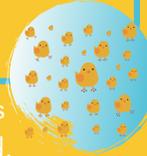
The Life of a Rooster

Roosters are male chickens. They can't lay eggs, so they aren't very useful in some sectors of the agriculture industry. You'd think that means an easier life for them, but it doesn't.



The day they hatch, chicks sexed as male (10-40% error rate) are tossed, alive, into a grinding machine to avoid losing profit on their care.

Seven billion chicks are ground alive each year on the day they're born. And, THIS is considered the most humane method of killing roosters.



Backyard chicken coops are gaining popularity. But many towns and cities have banned roosters--they're noisy. When their "hens" grow up to be "roosters," people are forced to rehome them. Hens suffer without a protective rooster to hold their family together.



When classrooms hatch eggs, what happens to the chickens? Often, they are sent back to the company that provided the eggs--and are immediately killed to avoid transmitting diseases.



Roosters are fierce protectors of their flocks who often scare off much larger predators! Sadly, people use this tenacity to justify the deadly "sport" of rooster fighting. In 2017, LAPD rescued 7,000 roosters in a single bust, despite it being illegal in the USA.

You Can Make a Difference!



Choose substitutes for eggs to show large agricultural corporations that you won't abide cruelty that results in the death of billions of roosters each year.



Don't fall for "humane washing" labels that declare their eggs are from cage-free, free-range, or pasture raised hens. These labels don't address the mass killing of little chicks unlucky enough to be born male.



Anything you do with eggs, you can do with an egg substitute. *Just Egg* makes delicious omelettes. Bananas, chia, and flax can be used for baking. Grocery stores sell alternatives to nuggets, tenders, patties, and more. Even KFC sells a chicken alternative!

Let your local schools know what happens to chickens hatched in classrooms. Ask that they not add more unwanted roosters to the world. While you're at it...tell the world just how sweet, loving, and *necessary* roosters are.



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Meet Hansel + Gretel

Hansel and Gretel arrived at Tamerlaine with their mama, Aurora, when they were just a few days old. They were rescued from an abusive situation discovered during an undercover operation. Poor Aurora was too malnourished to keep her babies healthy and when she arrived, she was terrified of us. Hansel and Gretel followed her lead.

Aurora worked hard at healing, both physically and emotionally. We gave her all the space and love she needed. Finally, Aurora risked trusting us not to hurt her or her babies.

Today, Hansel and Gretel can be found leaping about and playing while Mama watches on proudly. She asks for head rubs now, and the babies love leaping on the back of an "unsuspecting" caretaker. Their story shows the difference compassion makes: for this little family, the whole world has changed.

Impacts of Using Goats

Globally, 450 million goats were slaughtered for food in 2016. Farmed goats are gaining popularity in the USA, too, sadly.



Dairy goats suffer all the same injustices as dairy cows. They are forcibly impregnated and their babies are taken so that humans can have their milk. Female babies go back into the dairy industry, and male goats are killed.



In nature, goats are playful and form close, tight-knit families. Factory-farmed goats spend their short lives in dark, cramped sheds before being killed at 3-5 months. They do not know joy.



Cashmere and mohair are made from goats' hair. Shearers are paid by volume, and often severely injure goats in their rush to make the most money possible. It's terrifying for these prey animals.



Petting zoos take advantage of goats' sweet demeanor by transporting them long distances, feeding them haphazardly, and allowing absolutely anyone to handle them.

Goats are not props.



You Can Make a Difference!



Helping goats is as easy as making the choice not to cause their suffering. Don't eat or wear products made from goats.



Goat cheese fan? Spero makes a cheese called "thegoat" and their website lists locations where it is available for sale. You can also make your own goat cheese ...sans goat.



Fashion designers are claiming to "ethically" source their cashmere from hand-combed goats rather than shearing. This is nonsense. "Combers" will still be paid by volume, so it does nothing to help goats. Be a fashion forerunner, buy it faux.

Another thing that needs to go out of fashion? Petting zoos. Don't visit them. Petition your town to ban their visits. Each of our animals was rescued by someone who took action.

You can absolutely be just as powerful.



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Meet Norman

We know: he's handsome. And Norman wants to win ALL the hearts! Norman was rescued from an industrial turkey farm, where he was slated to be plated. Luckily, a rescuer brought him (and a few feathered friends) to us here at Tamerlaine.

Norman is all tom, as you can tell by his gorgeous black beard and red, over-the-nose snood. And he likes to show it by strutting his stuff with feather fluffs and wing-snaps sharper than any flamenco dancer's. He needs only a slight acknowledgment before he's your BFF for the day, dancing and preening for you at every turn.

Like all turkeys, Norman is fixated on one thing: a good time. He's always up for some fun with the ladies. And the fellas. He doesn't even care if you're not a turkey! Luckily for Norman, we're all about letting the good times roll for our residents!

The Life of a Turkey

In the wild, turkeys live in happy flocks with chosen families. They can fly up to 55 miles per hour and are smart enough to use experience for predictions. That's too bad for them: many farmed turkeys suffer heart attacks in line at slaughterhouses.



Over 650 million turkeys are slaughtered each year. They're bred to grow huge, fast. Today, they weigh about 35 pounds when killed, but 50 years ago, they weighed just 17 pounds. Farmed turkeys can't fly or even mate because of their weight. It causes health and chronic pain conditions.



In the United States, 45 million turkeys are slaughtered for ONE single day: Thanksgiving. However, turkey wasn't a common food at the time when the original Thanksgiving took place.

There's no reason for this mass killing.



99% of farmed turkeys in the USA live in factory farms. Diseases run rampant in this filth. In 2022 alone, 52 million farmed birds were killed in the USA because as few as one bird in a factory had the avian flu.



In the USA, animal welfare laws don't apply to birds. They are given just 3 sq. ft. in which to live. To curb fear-based aggression, their beaks and talons are cut without pain relief. Traumatized, some turkeys die from "starve-out," a stress-induced refusal to eat.

You Can Make a Difference!



You can be a hero for turkeys like Norman. Since turkey is usually served as...turkey, it's easy to avoid it in your food choices.



Tofurkey has been around since 1980! Their alternative to turkey deli slices are well-known and considered delish. But they aren't the only company out there. Gardein even has a stuffed "roast" that looks and tastes perfect for a kind, compassionate holiday.



Plan a "Thanksgiving" day feast, for which no animals need to suffer or die. Serve a variety of delicious turkey substitutes and autumnal, vegan sides. Or, let friends and family get in on the fun: invite them to try their hand at a few dishes!



COVID-19, the Avian flu, and more zoonotic diseases started in factory farms. In 2022, more than 140 million birds were killed in the US, UK, and EU in an attempt to control the spread of disease. Don't eat turkey. Lower your risk of illness, and the demand for animals raised in disease-spreading facilities.



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Meet Shilo & Alina

It was a cold and dark winter night when Alina entered the world. The man farming them couldn't afford to care for all the sheep born, and left them out as temperatures plummeted into the single digits. Alina and her mama, Shilo, were among the lucky few who were whisked away to safety.

At first, Shilo guarded her little lamb, fearful we may take her. Alina hid behind her. But as spring blossomed, so did the duo. Alina grew big enough to meet Winston and Pippa, who would round out their family here at Tamerlaine. Mama Shilo learned to trust us. Now, she's always eager for a good scratch deep under her woolly coat, and Alina is pumped for a "fistbump" with her fuzzy little head. Together, they will kick up their heels happily for the rest of their days, safe and secure at our sanctuary.

Sheep in Our System

We can learn a lot from sheep. They form strong families, play a LOT, and have a nearly taxonomic knowledge of plants—even which plants are healing. Sadly, these qualities don't help farmed sheep.



About 3.4 million sheep in the USA are farmed for wool. Shearers are paid by volume, and can shear over 350 sheep a day. In their rush, sheep are stepped on and mishandled. They are often injured bloody after a shearing session. Many sheep die from stress on the shearing floor.



When they no longer produce a lot of wool, sheep are slaughtered. Because they are bred to produce wool in excess, many die from heat. Other sheep, raised for meat, are bred to be killed as young lambs.



During "mulesing," swaths of skin are cut from around the woolly tails of sheep—with no pain relief. This is meant to keep flies away. But mulesing is so cruel and painful that it is illegal in many, but not all, countries. It's still legal in Australia, where most wool comes from.



Many countries ship live sheep by sea to other continents where lamb is more popular. The transport itself takes weeks, and is traumatic. The babies can be sent to countries where the slaughter methods are so inhumane, they are banned in the very countries where the lambs were born.

You Can Make a Difference!



Other than not eating lamb, one of the easiest ways to make a difference for sheep is to choose items not made from the wool they produce.



Don't buy wool. There are so many cruelty-free alternatives. From H&M to Vaute, there are fashion-friendly choices for all budgets. Fleece blankets or winter coats with a synthetic filler and waterproof outer layer will keep you much warmer than wool ever could.



Avoid beauty products with lanolin in them—and it's in a LOT of products. Lanolin is a waxy substance that coats sheep's wool. It's found in moisturizers, lipsticks, and products that protect against harsh weather or promise extra shine. Look for items labeled vegan or cruelty-free instead.



It is estimated that, globally, 4 million lambs are killed for Easter and Passover alone, despite religious arguments that eating an animal at either of these holidays goes against what each stands for. Urge the faithful in your community to choose a more compassionate holiday dinner.



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Meet Casey + Eva

Casey and Eva were best friends here at Tamerlaine. Both were Cornish Cross chickens, bred to be eaten. They were raised in factory farms until they were purchased—for a sacrifice in a ritual known as Kapparot. Luckily, our rescue team stepped in and brought them to us!

Despite their matching backgrounds, the gals arrived separately. Eva recognized Casey's terror, and immediately became her personal Florence Nightingale. Eva never left Casey's side as she healed in the infirmary. Like most Cornish Crosses, both the girls suffered severe mobility issues. Still, they spent each day together, chattering away happily about the goings-on around them.

We only had Casey and Eva for three years—they passed within two weeks of each other. But we will never forget the example they set of true friendship and unconditional love.

Cornish Cross Chickens

In 1957, a chick at slaughter age (56 days) weighed 2 lbs. Today, that chick would weigh about 9 lbs.! That's due to selective breeding: faster weight gain means less expense and more profit for the farmer.



These chickens are bred to eat constantly, and never feel full. Their legs cannot support the rapid weight gain, leaving them immobilized and in pain. In factory farms, they suffer burns from the feces, blood, and ammonia-covered floors they lay on, unable to move, even to relieve their pain.



Every year, over 90 billion chickens are slaughtered for food. In the USA, 99% of those chickens are raised in factory farms, so filth-filled that a fan must run constantly to remove air toxins or they will die.



Scientists have said that Cornish Cross chickens would not survive another two weeks in a factory farm because of how quickly the environment transforms healthy chicks into sick, worn out bodies. At Tamerlaine, some of our chickens just celebrated their 7th birthdays.



In the USA, there are no laws safeguarding farmed birds. That means there are no standards for their care during breeding, rearing, transportation, or slaughter. There is no protection for these gentle birds.

You Can Make a Difference!



Chicken alternatives are probably the easiest meat substitute to find. And they're the tastiest, tastiest. Helping chickens couldn't be easier.



There are so many delicious vegan substitutions for chicken. Most grocery stores carry frozen alternatives for everything from "chick'n" nuggets, to spicy patties, to fried chicken strips. Some contain even more protein than actual chicken flesh.



For some of our favorite foods, it's all in the sauce. Veganize your faves at home. Cauliflower "wings," and shredded jackfruit BBQ sandwiches are not only cruelty-free, but also nutritious, easy, and delicious.



If your grocery store doesn't carry chicken substitutes, check a local fast-food joint! Burger King has vegan nuggets, and even KFC has a fried chicken alternative that rivals the original—locations reported lines twisting for blocks in the weeks following its release!



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Rabbits in Our System

Rabbits are intelligent, playful, and form bonds in pairs. Yet, they face hardships from many industries: they're bred for their fur, to become food, and to be used as test subjects in laboratories.



Unwanted pet rabbits are often dumped in nature to fend for themselves. But domesticated rabbits don't have the survival instincts that wild rabbits do, nor have they learned any



survival behaviors while living in captivity. Dumped bunnies are doomed.

In the USA, about 150,000 rabbits suffer through laboratory tests each year. Cosmetics, cleaners, and corrosive chemicals are dropped in rabbits' eyes, or on their shaved skin. The experiments do not include pain medications. When they've been used up, the rabbits are killed.



Rabbits destined for the plate have an astounding 60-80 babies each year! That's because they're impregnated just three weeks after giving birth. Most rabbit meat comes from babies slaughtered at just *three weeks* old!



Farmed rabbits are crowded into wire cages as small as a sheet of paper, and forced to live in their own filth. They are then transported long distances in hot, crowded trucks with little food or water to reach one of 55 rabbit slaughterhouses.

You Can Make a Difference!



Since 1998, number of rabbits in labs in the USA has dropped by 100,000. Choosing cruelty-free items is already changing the world! Not buying rabbits at pet stores and eating plant-based foods helps, too.

Sales of cruelty-free products with the "Leaping Bunny" logo are soaring, and industry giants have noticed! Companies like Unilever now offer vegan products and have promised to stop animal testing by 2023. Show them you approve by buying their vegan offerings!



Don't buy pet rabbits. Rescue groups always need fosters and adopters, especially after Easter. If you have the means, consider adopting a pair. Tell anyone considering a pet rabbit to research the commitment a rabbit requires.



Rabbit meat is often served in upscale restaurants in the USA, and sold in "hip" grocery stores as a more sustainable option. It's not eco-friendly, it's not chic: it's the result of a cruel and terrifying life.



It's very easy to avoid choosing rabbit as a food source.

Meet

Mama Vintage & Tique

One night as summer turned to fall, a taxi pulled up to the Sanctuary as our founder, Peter, was closing up. The driver got out and tried to hand Peter a bunny. We didn't rescue rabbits yet, but by the time the cab drove off, the scared little bunny had stolen Peter's heart. And by the next morning, we had FIVE bunnies!

We named the first Mama Vintage. She's pictured here with one of her babies, Tique. Rabbits live 10-12 years. They do best in pairs, and need much more room than a small, pet-store hutch. People often buy pet rabbits without learning about them first. The result? Just like Mama Vintage, they're often abandoned--especially after Easter.

Mama is no longer with us, but we are grateful to have met her. We honor her with the care we will always provide for her sweet, loved babies.

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Meet

Paddles The Duck

A man and a duck walk into a vet's office. Sounds like the beginning of a joke, but nope. This duck was getting dumped. It was growing, and was no longer the cute baby ducky the man had bought.

But this ducky was so lucky—one of Tamerlaine's favorite volunteers just happened to be at the vet with her own pet! She took the duck and brought him to Tamerlaine. Today, the little yellow duckling is a handsome snow-white duck, living life with his "famerlaine," a lovely, welcoming flock of fellow rescue ducks and geese. Paddles is chock full o' personality and always has A LOT to quack about.

Paddles follows his caretakers in the hopes of having his soft feathers stroked. He lets out little grunts of happiness upon being cuddled. Don't tell the others, but his big personality has made him a fan favorite around here. Whoever dumped him missed out on a warm, funny friend—lucky for us!

Farmed Ducks & Geese

Ducks and geese both have their down painfully plucked while they are still alive, and are raised on factory farms for meat. They are both often dumped as pets. We'll cover both birds, here.



To make foie gras, male geese and ducks are force-fed through a tube shoved down their esophagus. Defenseless, they endure this torture 3 times daily for weeks. They grow so fat that they can't move and can barely breathe. Foie gras is not a delicacy; it's literally a diseased liver.



Most farmed ducks and geese live in factory farms. Confused and afraid, they peck each other and preen obsessively. Their beaks are cut without pain relief. Stacked in wire cages, they suffer leg injuries and infections. They aren't meant to stand all the time.



Starting at 6-10 weeks old, geese and ducks are "live plucked" of their down every 6 weeks in a terrifying and painful process. There are no laws against their mistreatment during rearing, plucking, transport to slaughter, or even at slaughter.



Around 11 million farmed ducks and 2 million farmed geese are killed annually. Many sold as pets are bred to be flightless, so when they are dumped... they're defenseless.

You Can Make a Difference!



Starting today: don't purchase anything new made with down, and don't be fooled into thinking barbaric foie gras is sophisticated.



Buy bedding filled with sustainable materials like bamboo or buckwheat hull. Get outdoor gear with synthetic options, like PrimaLoft, or natural options—from flowers to volcanic sand. There is no need to wear cruelly-sourced down—or to smell like it.



"Humane down producers" don't exist, but certification does. Down that isn't live-plucked requires the birds be killed first. One "humane" standard? Producers can kill "only" up to 70 birds a day by breaking their necks—the rest require death by another method.



Petition your local representatives to ban foie gras. Persuasive letters to restaurants asking them to consider a kinder, more compassionate stance have worked before, and can work for you, too!



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Meet Toy

How surprised would you be if you saw an old lady joyfully playing in the snow? Well, that's the surprise our caretakers felt one morning when they showed up to see our horse, Toy, rolling around on her back in the snow! Our Grande Dame is 33 years old— well into her golden years. But to Toy, youth is a quality—not a number!

Toy has been at Tamerlaine longer than anyone here—including us! She was a brood mare who birthed multiple babies that went up for sale, and the hair along her beautiful nose is rubbed off from years of riding gear. Nevertheless, Toy is lucky in one important way: she has spent her whole life on the same farm.

Toy can usually be found snoozing in the goat pasture, or strolling around HER sanctuary. Today, Toy has only one job: to keep up her pursuit of joy. And that's a job she takes VERY seriously.

Horses in the System

We are proud to consider these majestic animals a symbol of our wild and free country. And yet, they suffer lives of abuse just so people can be entertained.



Racehorses are given drugs to speed them up, and to mask their pain so they can race while injured. In 2020, over 1,000 racehorses died on racetracks across the USA. Just as many die off the track from injuries, too. Each year in the USA, 10,000 or more racehorses are deemed worthless and sent to slaughterhouses.



At rodeos, electric prods, sharp spurs, and "bucking straps" scare horses so the audience gets a "better" show. Carriage horses pull heavy loads on hot city streets, amid the noise and fumes of traffic. These horses are overworked until exhaustion...and then sent to slaughter. About 100,000 horses are sent for slaughter annually.

The drug Premarin is made with urine from pregnant horses. As such, hundreds of thousands of horses are repeatedly, forcibly impregnated and restrained for the duration of their pregnancies. A sack is strapped to their groin and their urine is leached from them. To concentrate the urine, the horses are denied adequate water.



There are still about 49,000 gorgeous, wild horses roaming free in large herds in the USA! However, the government kills thousands yearly so cattle can graze instead. Ranchers often kill these "pests" themselves.

You Can Make a Difference!



Taking a stand against the use of horses in entertainment will help reduce the demand for their abuse and eventual slaughter.



Kentucky Derby parties, with dresses and fancy hats, dot the suburban American landscape. Don't attend them and share why: about 24 horses die weekly on the track, and even more after. Host an event with actual class: A get together to plan advocacy against this barbarism.

In 2019, the Safeguard American Food Exports Act (H.R. 961) was introduced in Congress to prohibit the slaughter of horses for consumption, and ban their export abroad. It has NOT yet been passed. Tell your representative to sign this act into law!



No one should suffer for our entertainment. Contact local officials and media if rodeos, circuses, or dressage competitions come to your town. When you share with others what you've learned, you act as a voice for the horses.



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It's working!

For those of us who once supported animal agriculture, admitting we contributed to such suffering is hard. But we're supposed to change and grow over our lifetimes. We're supposed to adapt.

There's still a long way to go, but take heart: over the years, the actions of people just like you have grown into a movement, and that movement has made huge strides. It's slow work, but...it's working. Animal agriculture will always care more about profit than animal welfare. But profit is affected by bad publicity. Some of the most torturous practices are being phased out thanks entirely to public outcry. Information can sway public opinion, forcing corporations to grow, change, and adapt—or lose a LOT of money.

In the USA, "ag gag" laws have attempted to block whistleblowers from revealing the depth of depravity in factory farms, but our work continues. We're happy to pursue a compassionate future with you, and hope these tips help. Here's a list of some of the goals we've accomplished by working together.

Effective Advocacy!

In 2014, 95% of the eggs in the USA came from chickens trapped inside battery cages. Now, 9 states have banned them or are phasing them out. The EU has banned them completely. Advocacy works!

Wearing dead animals? SO gauche! Fur sales in the USA fell 50% in 2020 after a record low the year before THAT. And California has banned fur sales entirely. In July of 2020, skin from a cow went for \$5, as opposed to \$81 just 5 years ago. Leather and fur producers are going out of business because...we're not buying it.



"Extreme confinement" for animals is ending. The EU has banned gestation and veal crates. So have 9 states in the USA. Over 200 large companies, like McDonald's and Costco, have pledged not to buy from farms that use gestation crates by 2022. Let's hold them to it. We are that powerful.

Social media has been our ally in exposing the abuses in animal agriculture. The result? A drop in sales for brands that source from outed abusers. Documentaries like *Blackfish* and *Dominion* have gone mainstream, enlightening people to the reality of animal exploitation.



Foie gras has been banned in California and NYC. But even in France, where it has traditionally been very popular, 47% of people support a ban on force-feeding animals.

You HAVE Made a Difference!



Your wallet is a tool. In the US, between 2013-2017, plant-based milk sales increased 36% while cow milk declined 12%. A lawsuit trying to ban nondairy milk from being called "milk" only reveals the fear that the dairy industry feels.



In 2020, meat sales dropped 3%—the biggest drop since 2000. That's due to the growing variety of substitutes, and better consumer awareness. Vegan food sales rose 18% in 2019. 80% of people interviewed in one study intended to either eat less meat, or substitute with vegan options more often.



Leading the way in the USA again, California has banned the sale of cosmetics tested on animals. So, too, has the entire EU and many Scandinavian countries. People know it just isn't necessary, and cruelty-free is the way to be.



We're not all cut out to bear witness or film abuses. You can rescue animals, write letters, make phone calls, or attend demonstrations. Live your life compassionately, and advocate YOUR way. The best proof we're changing the world? Between 2004-2019, veganism rose 300% in the USA!



TAMERLAINE SANCTUARY & PRESERVE

Our first rescues

In 2013, Tamerlaine's founders, Gabby and Peter, decided to adopt two rescued roosters, Yuri and Jupiter, to live on their 40-acre farm. They never imagined the impact these two fellows would have on their lives. Within days, the roosters began greeting them when they got home, or showing up at the back door and waiting for snacks. In the morning, they patiently waited for breakfast alongside the dogs. It wasn't long before the roosters hopped up on the couch along with the dogs, and claimed Gabby or Peter's lap for an evening of purr-filled cuddles (roosters purr when happy!). Gabby and Peter fell in love with these regal gentlemen, and their unabashed desire to be a part of a family. Their lives would be forever changed.

So, too, would the lives of more than 500 farmed animals that we've rescued since that time. Yuri and Jupiter ignited the dream to create a refuge, so more of these intelligent and affectionate beings could have a safe home.

In 2018, Tamerlaine Sanctuary and Preserve expanded. We began with two incredibly personable roosters on a smaller farm, and have grown to 336 bucolic acres that more than 275 residents call home. Our work won't be done until the last farmed animal is rescued.



Yuri



Jupiter

A photograph of three cows in a grassy field. On the left is a black and white cow. In the center and right are two brown cows. A large evergreen tree is on the left side of the image. In the background, there is a red barn and a line of trees with some autumn-colored foliage. The sky is overcast.

Thank you
for honoring the deep
connection we all share!

— The Tamerlaine Gang
P.S. Welcome to the
"Famerlaine!"