COMPASSIONATE FRIEND
JOURNAL OF BEAUTY WITHOUT CRUELTY
IVORY KILLS
don't buy it
don't sell it
don't wear it
October — December 1986.
Beauty Without Cruelty
AN INTERNATIONAL EDUCATIONAL CHARITABLE TRUST FOR ANIMAL RIGHTS

International Jt. Presidents
Ms. Virginia McKenna
Mr. Bill Travers

INDIA BRANCH
President
Mr. Akbarali H. Jetha

Vice President
Ms. Nalini Z. Mehta

Chairperson
Ms. Diana Ratnagar

Hon. Secretary
Ms. Pilu Dady

Hon. Treasurer
Mr. D.R. Ratnagar

Committee Members
Mr. C.D. Beaman
Mr. M.M. Bhamgara
Mr. Dinesh Bhansali
Mr. Dady C. Dady
Mr. V.H. Dalmia
Mr. Noshir K. Irani
Mr. Ramesh K. Jhaveri
Mr. Harshavadan Mangaldas
Ms. Mehr Mehta
Ms. Nergish K. Plumber
Ms. Crystal Rogers
Mr. Kirit Sheth
Dr. Surendra T. Shah
Mr. Frank Simoes
Ms. Perin Tenga

Hon. Legal Adviser
Mr. Divyang K. Chhaya

INDIA BRANCH
4 Prince of Wales’ Drive, P.B. 1518, Wanowrie; Poona 411 040.
Tel. (0212) 64321 Grams: ‘Ahinsa’

Bangalore Centre
Mr. Sudershan Kumar (Director)
D-10, 4th Floor, Sakalajeet Market, Avenue Road, Bangalore 560 002.
Tel. (0812) 228864

Bombay Centre
Ms. Sheela Dandekar (Director)
Ruby Auto Engineering Compound, 43, Queen’s Road, Bombay 400 002.
Tel. (022) 297118

Delhi Centre
Mr. Madan Lal Sharma (Director)
10/6 Doctor’s Lane, Behind Citizen Hotel, Gole Market, New Delhi 110 001.
Tel. (011) 322524

Madras Centre
Mr. S. Chinny Krishna (Director)
221 Mowbrays Road, Alwarpet, Madras 600 018.
Tel. (044) 431939

Surat Centre
Mr. Kishorbhai A. Shah (Director)
8/1644 Gopipura Police Gate, Surat 395 001.
Tel. (0261) 36240

Contents

News received from our Centres 2
News: Good and Bad 3
Sitting Ducks 4
And a Bond is Made ...... 6
Animal abuse in the name of religion 7
The Choice 8
No takers for elephants 9
About Sugar 10
It’s a swine of a system 11
“Shoot at Sight” 11
Pigs in the Parlour 12
Vegetarian Cooking 14
Animal Stories 16
Chimp Medicine 16

Magazine edited by Ms. Diana Ratnagar
Cover design by Ms. Rita Braganza

This Issue has been kindly sponsored by An Animal Lover
Stop Press

On Wednesday night, 28th January 1987, the building housing the AHINSA BEAUTY PARLOUR suddenly caught fire and was entirely burnt down. (The cause of the fire is not known.)

The loss includes the Beauty Parlour equipment, stocks in shop, manufacturing equipment of cosmetics, shampoos & creams, raw materials, BWC literature (entire year’s supply), greeting cards, files and records, furniture including steel cupboards, Bradma and cyclostyling machines etc.

Unfortunately nothing was insured. It has therefore set BWC back several years.

We appeal to readers to help the organisation with a donation — big or small.

(Donations are exempted under section 80-G of the Income Tax Act. Cheques to be made in the name of BEAUTY WITHOUT CRUELTY.)
News received from our centres

**Bangalore**

Shortly after our talk on BWC at the Lioness Club of Bangalore North, Malleswaram, we gave a talk to the Lions of Bangalore North, Malleswaram. The response was good.

A BWC Stall was put up at “CALYX ‘86” a Fancy Fete organised on 8th and 9th November at the Home for the Aged, by the Little Sisters of the Poor. BWC literature was displayed and distributed on both days.

Mr. Sudershan Kumar, our BWC Bangalore Centre Director has written to say that he had been to see the Trade Fair held at Pragati Maidan, New Delhi. On the Exhibition Grounds he was shocked to see snake charmers, monkey trick shows, performing bears etc. The authorities were paying them Rs. 50/- per day. Immediately he wrote a letter of protest. Three days later all the performing animals had disappeared.

Because our Director has been away from Bangalore, we were not able to screen our films as often as desired. We hope to be more active in the New Year. This will not be possible unless more members in Bangalore come forward to shoulder the task of furthering our aims. It is our belief that the work of a Centre cannot and should not devolve on the efforts of a single individual or two people. The strength of a chain is equal to the strength of its weakest link. Therefore, we appeal to all Bangalore members to get in touch with the Executive Committee to make 1987 a more productive one for the Bangalore Centre as well as for the organisation in general.

*Christine Krishnasami*
Hon. Secretary

**Bombay**

The Essay Competition Prize Distribution Function was a grand success. Our films were highly appreciated and we expect to receive a few Memberships; in fact, the Chief Guest became a Life Member immediately.

We are thankful to Mr. Sandeep Kumar for sparing time to give us the mimicry item, which everyone so enjoyed.

A film-cum-lecture programme was held on 13th November for members of the INDUS Club at which Diana Ratnagar, Chairperson, BWC India Branch, was present. A substantial donation from INDUS is expected to be received shortly.

The INDUS Festival of Charities was held on Friday, 12th December. As always, we were given a free table; our net collection was in the region of Rs. 1,000/-. The new item available with BWC this year was non-leather goods (shoes, chappals, handbags etc.) and this was highly appreciated. Members interested may contact our office.

This year’s sale of Akansha cards in Bombay has been below expectations. Upto the end of December we have been able to sell only 26,148 cards. It is a pity that in spite of having so many members, very few actively support BWC; even if each member decides to buy two cards to be used by himself and helps sell at least five cards, it will all add up to quite a few.

By the time this reaches you, we’ll be in the New Year. Let us all make a resolution to be an active member of BWC and do our little bit to help the cause.

My best wishes to all for a very happy and prosperous 1987.

*Sheela Dandekar, Director*

**MEMBERS MAKE US STRONG — JOIN Beauty Without Cruelty**

**Annual**: Rs. 30/-
**Life**: Rs. 300/-
Madras
Five film shows were arranged during the quarter; four were in Schools and the fifth was at a Conference of the Southern Area Managers of M/s. Eskayef Ltd. (formerly Smith Kline and French Ltd).
Ms. Diana Ratnagar, Chairperson of the India Branch and the Director of the Madras Centre were special invitees to a Meeting called by the Chairman of the Animal Welfare Board of India at Madras on October 22, 1986. Several special committees were set up, including one for looking into the proposed amendments to the Prevention of Cruelty to Animals Act.
The sale of \textit{Ahinsa} Cards and Products has been good.

\textit{S. Chinny Krishna}
\textit{Director}

Surat
On 16th October 1986 I was appointed as the new Director of the BWC Surat Centre. I look forward to co-operation from the members to spread our message in Surat.
At Madhi, 65 km from Surat city, the BWC Surat Centre arranged a film show. More than 500 people have had the opportunity of seeing our films “What Price Beauty?”, “Ivory Poachers” and “Beauty Without Cruelty”. They were interested in our movement and also purchased some \textit{Ahinsa} products.
During Mr. Jagdish C. Shah, Hon. Secretary’s visit to Shivpuri in Madhya Pradesh, he approached a leading journalist who wrote a few articles on BWC and got them published in Hindi newspapers.

\textit{Kishorbhai A. Shah}
\textit{Director}

The Good News

\textbf{Short-lived ban on killing Dolphins}
A ban on killing Dolphins in U.S.A. came into effect on 21st October 1986 but will be lifted on 1st January 1987. As of 5th October an estimated 20,352 dolphins had been killed by fishermen this year. The quota allowed by the Government is 20,500. Some dolphins will be saved, but we wish the ban was permanent.

\textbf{World Farm Animals Day}
The World Farm Animals Day is observed on 2nd October. “Compassion in World Farming” distributed 480,000 “daisy” stickers, each symbolising 1000 farm animals abused and butchered in Great Britain. In Australia, Peter Singer led demonstrations at several supermarkets. Across America this fourth annual Day was marked in different ways with rallies, dinner receptions etc., including being part of the dedication of a statue to Mahatma Gandhi in Union Square, New York.

The Bad News

\textbf{Delhi eats 5000 Partridges annually}
Partridges or “tittar” are on the protected list. Yet it is estimated that 5000 of them are consumed in Delhi alone. They can not be easily detected as when the birds are cut and dressed they can very easily be passed off as quails.

\textbf{Ban on hunting lifted}
A five year ban on hunting of wild animals in Himachal Pradesh which came into force in 1983 has been lifted due to complaints from farmers. Shooting permits will now be issued for killing animals claimed to be damaging crops. These include wild boar, porcupine, sambhar, cheetal, hare, jackal, monkey, black bear and parakeet.

\textbf{Shameful}
The Miss Universe Pageant (and the Miss U.S.A. Contest which preceeded it) gave a mink coat to the winner this year. This kind of fur promotion is truly shameful.
Ancient Romans used to feast on roast peacock and nightingales' tongues, thinking them a great delicacy. In parts of Indonesia, monkey's brain is still relished: sipped through a straw while the creature, incapacitated but conscious, remains alive and watching. In those parts, dogs are still clubbed to death and eaten. Brazilian Indians are traditionally fond of the meat of monkeys roasted alive. In India, too, are to be found in plenty similar acts of barbarism, such as the slaughter of pigs, newborn Karakul lambs and so forth.

Beauty Without Cruelty, we say, is a way of life that causes no creature of land, sea or air any terror, torture or death. This is a revolutionary concept. For what makes us turn away from consuming the tongues of nightingales or the legs of frogs? Or from dog meat? It is the sensitisation of a minuscule portion of our conscience. We have a long way to go yet. But we're getting there. Because we’re not about to give up. Not by a long shot.

One of our areas of concern is farming animals collectively. Animal farming appears to be gaining ground in India despite appalling conditions such as those in the Karakul lamb farm at Bikaner. The Ministry of Agriculture finds the turnover lucrative. Finer sentiments are, as usual, sacrificed on the altar of economic gains.

Sitting Ducks
SUDERSHAN KUMAR

This same Ministry runs other animal farms throughout the country, such as rabbit farms and duck farms. At Hessarghatta north of Bangalore is the Central Duck Breeding Farm. Let's pay a visit there.

Originally started in collaboration with the British Government with 15,000 birds, this is the only duck breeding farm in India. The growing demand for ducklings is attested to by the following figures:

In 1983-84, the Central Duck Breeding Farm sold 25,000 birds; in 1984-85, 45,000; in 1985-86, 50,000; and since 1986 April, about 30,000 until end of October.

The farm houses about 16% males, the rest females. Day-old ducklings are shipped by air freight to far-off places such as Sikkim, Kashmir, Rajasthan and so on. It is estimated that about five per cent of these babies die en route. This is said to be a low figure in comparison with other fowl because ducks can survive up to 48 hours without food or water.

The farm accepts a minimum order for 60 birds, but actual records reveal that the average order comprises 500-1000 birds. Purchasers range from farmers to agricultural universities. Females are sold for Rs.4/- each (Rs.2/- per bird being added to the cost by the time the destination is reached).

Males and females number approximately fifty per cent each when hatched. The mallards are usually reared for 7 to 8 weeks, by which time they would weigh about 1½ kgs. They are then sold for meat.

Males are sold mainly to local contractors at .50 paise each. Males which are not booked or bought are destroyed “without spending any amount by the simple method of drowning them in a bucket of water.”

A letter to the editor carried on “The Times of India,” Bombay, dated 20 October 1986, lamented the brutal treatment...
meted out to chicks and other fowl shipped to Bombay from Madras on the Dadar Express train. The cages containing the birds (most of them young), said the writer, were thrown down in a cavalier fashion (animals in India are invariably treated in a cavalier fashion). They were dazed, hungry and thirsty from the long, nightmarish journey. Then a man took a gulp of water from a jug and spat it out (can you believe it, spat it out!) at some fowls. A few appeared to catch some drops and were thankful for the same.

without elaborate requirements (as in the case of chickens) and also supplement their diet (their ideal feed consists of: maize, soya bean meal, fish meal, lucerne meal, mineral mixture, vitamins & shells — the shells need not be only the duck egg shells, but also from the sea-shore) by eating snails, earthworms and other "water materials" given the nearness of a pond or lake, breeders find duck farming economical and gainful. Although ducks are given more freedom of movement as compared to battery hens, wire-

Is this the price to pay, asked the writer, so that the jaded palates of Bombay diners could be satisfied? It is said that fowls which are airlifted fare better, at least as far as water and feed are concerned. All the same, one wonders.

At the Central Duck Breeding Farm, it is mainly the Khaki Campbell variety of duck that is bred, though the White Pekin is expected to catch up for table purposes. Since ducks are resistant to many avian diseases, are bred in a large area mesh flooring and bright lights during the night exist.

Ducks also lay eggs early in the morning, which are then collected before 9 a.m. They lay reasonably well during their second year, grow fast and quadruple their weight within the first four weeks. Ducks are also pacific by nature rather than pugnacious or cannibalistic. In other words, ducks are the ideal bird to breed. A report in the "Indian Express" of Bombay dated 5 November 1986 even carried the headline: "Duck farming crucial for rural economy." And the consensus appears to be that the greater the
number of ducks bred, the greater the benefits to the Indian marketplace. In Kerala, if you asked to be served eggs, you would need to specify chicken eggs since duck eggs are more popular.

We have never doubted the first premise that man makes money out of animals. We merely disagree with it and say that we have no moral right to do so. This, of course, is not a popular opinion. For all that, it does not cease to be morally valid. The Ministry of Agriculture might not agree with us (they don't, in fact). Our will to carry on campaigning against all manner of cruelty to animals, for any cause whatsoever, stems from the simple and undeniable fact that Gandhi would agree with us. In this particular instance, we state clearly and definitely that it is wrong to raise thousands of birds in artificial and cramping conditions so that they can be sold for meat, particularly so when alternative sources of food are available. We say that creatures ought not to be bred only to be killed and eaten. We say that it is barbarous to drown baby ducks in a bucket of water. We say that it is cruel to transport ducklings in unsatisfactory conditions the length and breadth of this country.

And we say it doesn't make sense. (More so if the institution, like the Central Duck Breeding Farm in question, is functioning at a loss.) It doesn't make sense to churn out death factories to support the living. Think about it for a minute. Do you support life or death? If the former, can anything truly life-giving and life-supporting come out of the death and pain inflicted on other living creatures? The choice is yours.

NOTICE

We are very sorry to inform Members that due to unforeseen circumstances the first issue of our BWC Hindi magazine "Karuna Mitra" has been delayed.
Blessed
Soldiers, housewives, farmers, taxi drivers, including the staff of the national airlines in Nepal, all have great faith in an ancient belief — that sprinkling of blood results in God’s blessings.

In Nepal, the only Hindu country of the world, in autumn, during the annual Dassein celebration, every thing is “purified” with the blood of animals. Prayers are chanted for protection against the enemies of Durga, the Goddess of Destruction.

A security guard of the Royal Nepalese Airlines when approached confirmed that they sprinkle fresh blood of a sacrificed goat on the tyres of their aeroplanes. This assures them that the planes will not meet with accidents. Each of their planes have been thus purified for the last twenty-seven years.

Similarly, soldiers bless their weapons, house-wives their homes, taxi drivers their vehicles. The latter strongly believe that by sprinkling goat blood on their taxi tyres the wheels have got their necessary quota of blood and accidents will be avoided round the year.

As per tradition, this year on 11th October, more than 5000 animals (imported from Tibet and India) were sacrificed at midnight when it was pitch dark.

Will It really rain?
The September 1986 edition of “Village” states: “The farmers in South India believe that by causing pain to the frog, Lord Indra will send rains to save his this servant. Such farmers send their daughters from house to house with a live frog in a vessel. People sprinkle water on the frog. Lastly, the frog is tied with a red cloth and hung on a long bamboo. The frog’s tongue is pulled out at the time of tying him. It is still believed that Indra will send rains fast on seeing such condition of his servant — the frog.”

Dassera Day
This day of victory is unfortunately celebrated in certain parts of India by including animal sacrificed in the pooja. The photograph printed alongside has been taken in Bangalore.

These are but three examples of animal abuse in the name of religion. Thousands of innocent creatures are sacrificed in spite of legislation prohibiting the same. It is high time that we learn to truly respect all forms of life.
A man has a right to be a free soul — living a life best suited to him. Are not animals also entitled to this same free way of living?

There was a time when the lovable, highly intelligent elephant roamed freely throughout the length and breadth of India. Elephants were also the prized possession of Maharajas, playing an important part on ceremonial occasions. As befitting their status they were treated right royally.

Today it is entirely a different story. Expanding population, the spread of civilization, agricultural development, irrigation schemes and various other projects have encroached on animal territory — and the elephant is one of the worst sufferers. He has been completely wiped out of the Deccan plateau and the once thick tropical forest of the central regions. Then too, the very existence of an estimated 1300 elephants in Orissa is threatened with that State's shifting cultivation programme. What is worse, the elephant is no longer cherished for himself — he is sought and valued and exploited for his tusks. Ivory trade has become profitable business for the unethical. Both these factors have resulted in a steep decline of the elephant population. To give an idea, conducted studies have shown that in the three southern states of Kerala, Tamil Nadu and Karnataka alone, an estimated 200 Tuskers were killed by poachers during the last few months.

All animal rights' groups in India have therefore welcomed the recent, long overdue Bill passed by the Indian Government prohibiting with immediate effect trade in Indian raw ivory and ivory articles. However it is generally felt that the effectiveness of the Act will be completely nullified and elephant poaching will continue if the Government permits the sale of ivory items either under licence or for export. Experience has shown that the snake-skin trade flourishes in spite of the Government ban on these goods. Sad to say, in India, even a tiny loophole is enough for clandestine activity to take root.

Ironically, the Government itself is providing the loopholes. African ivory, which is permitted to be imported, can be used by the carvers. And according to a Conservator of Forests, in its carved state it is extremely difficult to distinguish between Indian and African Ivory. The Government should realise also that it is unprincipled to save our elephants at the expense of the African ones. Another loophole: all Emporia, shops and State Government Forest Departments have been asked to declare their stocks of ivory goods and raw ivory. These will be purchased by a Central Government Agency who will then either sell them in the country or export them — or do both!

Recently in a move to stop the slaughter of elephants, the Tanzanian Government have completely banned the import and export of ivory. They have obviously given priority to the elephant and not to the foreign exchange gained, thereby setting an example to the whole world. Our Indian Government should emulate their policy.

However elephant poaching will continue, although on a smaller scale, as long as the so-called educated rich continue to buy and proudly display ivory carvings in their homes. Foolishly they think that it indicates their sense of beauty and culture. Actually it is a pointer to their callousness, insensitivity and hypocrisy. What else can one make of these individuals who though knowing that the animal has been shot, or died an agonising death through consuming poisoned jackfruit, continue to purchase ivory items, and then proceed to blame the corrupt Forest Officers and poachers?! Happily the majority of young people feel ashamed and refuse to buy ivory goods.

Oneness with all forms of life was a national tradition in India, it was a precious part of our culture. And in this enlight-
Gone are the days when elephants were considered status symbols. Elephant “enthusiasts” are increasingly deserting the pachyderm as its rearing is fast becoming a “white elephant affair”.

There had been a time when every timber dealer and saw miller employed elephants for hauling timber — and bad days for the pachyderm began ever since clear felling was forbidden, as part of the forest conservation programmes, resulting in depleted stocks in timber yards.

No takers for elephants

Over the years, the number of elephants in timber depots and saw mills in the Perumbavoor-Mudikkal area of Ernakulam district has come down from 40 to a mere 15, because of insufficient work.

With the animals remaining “unemployed” most of the year, elephant rearing has become uneconomical, as owners are not getting returns commensurate with their expenses. The rise in the price of fodder and increase in the wages of mahouts have pushed up the maintenance cost of an elephant to not less than Rs.200/- a day.
An adult elephant requires about 240 kg of palm leaves daily, as it has to be given fodder equivalent to five per cent of its body weight.

Unable to meet the increased cost of fodder, owners are now giving cooked rice to their elephants. That too is not much of a relief as an elephant requires at least 10 kg of rice a day.

Most of the individual owners are unable to meet these requirements. Only big temple devaswoms like the Guruvayur Devaswom, which owned 41 elephants, alone can maintain elephants now.

Cultivation of palm in owners' premises and wastelands is the only solution for the fodder shortage.

The mahouts, too have formed a union and are demanding increase in wages.

The elephant kraal of the forest department at Kodanab (Ernakulam district), which was a tourist attraction in the past, remains deserted now as no wild elephants are being brought there for training.

The four trainer elephants stationed there as remnants of its past glory are now used by the Forest Department for timber hauling in areas of selection felling. These elephants will soon be shifted from Kodanab to other forest divisions leaving the kraal as an antique.

Though the elephant population had risen to around 2000 in the forests of Kerala the department was not trapping the animals following a Central Government ban on elephant trapping.

Apparently the restrictions have not deterred poachers who still roam the forests killing tuskers for ivory.

The slump in elephant rearing has also had its impact elsewhere in the country. Unlike in the past, not many takers are there from Kerala for elephants brought for sale at the biggest elephant fair held at Sonepur in Bihar every November.

The supply of elephants from Bihar has come to a virtual stand-still following less demand. Of the 543 captive elephants in Kerala, 100 are from Bihar.

The animals, however, are in demand during the festival season and some of them earn for their owners more than Rs.20,000/- a season. However, only elephants with height and elegance find a place in temple festivals.

Reference “Hidden Animal Products” (January-March 1986) the information given by the American journal “Vegetarian Times” is correct. It must be referring to food articles manufactured and refining of sugar in America. All prepared food which can be kept for some time, generally, have some chemical preservatives and they also add other chemicals such as iron-calcium and other micro nutrients for nutritive value. Food prepared on this line in India may also follow the same process.

As far as sugar refining in America is concerned they use bone charcoal. But now

ION-exchange process is also available. In that case no bone charcoal will be used. We in India do not produce refined sugar. Our sugar is called plantation white sugar. The only chemicals used are sulphur, lime, hydro sulfide of soda and chlorine. But sugar is not as white as the refined sugar and it is produced for direct consumption. In America, first raw sugar is produced. While producing raw sugar only lime is used. Then the raw sugar, which is not sold for direct consumption, is refined by melting. That melt is treated in bone-charcoal bed or ION-exchange bed. Refined sugar is sold for direct consumption.

Kapilrati H. Parekh
(U.S.A.)
It’s a swine of a system

The first project on animal behaviour in factory farming systems undertaken by The Athene Trust was entitled “Does Close Confinement Cause Distress in Sows?” The report is a review of the scientific evidence and is startling in both the clarity and unequivocability of its conclusions:
1. The close confinement of sows causes severe distress.
2. Sows adapt to close confinement but the way in which they adapt resembles in many respects the development in humans of chronic psychiatric disorders.
One scientist observed “following a brief and gentle tug on the tether chain, the sows threw themselves violently backwards straining against the tether... Sows thrashed their heads about as they twisted and turned in their struggle to free themselves. Often loud screams were emitted and occasionally individuals crashed bodily against the side bars of the tether stall. This sometimes resulted in the sows collapsing to the floor.”
Inactivity/unresponsiveness is also typical of confined sows. Two scientists reported on a behaviour which they call “trauen” (literally translated as “mourning”) in large numbers of stall-housed sows. This behaviour is still whilst the sows are sitting or standing and is characterised by hanging head posture, half or fully-closed eyes and leaning against the sides of the stall.
The report concludes “to say that a sow has adapted to confinement might therefore be the same as saying that a clinically neurotic person has adapted to the pressure of their lives.”
Considering the plight of the 450,000 sows which spend their lives confined in narrow stalls, lying on hard concrete floors, bored and frustrated, Compassion in World Farming (U.K.) have launched a campaign collecting signatures for their “Ban the Dry Sow Stall” petition.

“Shoot at Sight”

“Shoot at Sight” orders for pigs roaming in cities such as Hyderabad, Krishna District of A.P., Kurnool, Guntur, Madurai, Vellore, Bellary, Dharwad etc. were issued by the Municipal authorities during the past couple of months.
One wonders why? Encephalitis cases had been detected — death tolls were going up, including that of the noted film actress Smita Patil.
Can killing hundreds of pigs save humans from this much dreaded brain fever?
The answer lies in keeping the cities clean. If water is not allowed to stagnate, and garbage is regularly cleared, mosquitoes, said to be the carriers also, will not breed.

Capt. V. Sundaram, Founder of the Blue Cross of India, Madras, feels the answer certainly does not lie in eliminating the pigs. He writes “Pigs unwittingly become carriers because of their wallowing in such insanitary conditions for all of which we alone are responsible for if the country is clean, pigs also will be clean. Therefore destroying pigs is not going to eliminate the disease but only result in making the poor owners poorer and inflicting needless pain and suffering on the innocent animals. As such we cannot go on destroying the whole lot of animals and birds — when the crux of the problem lies in cleaning up our cities.”
They're just as clever and loving as dogs, say keepers of hogs as pets. To know them is to love them.

NATURE has played some weird tricks on the pig. It has taken a creature with a brain thought to be inferior only to those of primates, endowed it with copious amounts of lard, and made it walk on the animal equivalent of high heels. Judging this book by its outlandish cover, however, may lead us to under-estimate the animal within, which is perhaps why nature has also painted that sly, contented grin on the faces of so many hogs.

Most people do not understand hogs at all. We think of them mainly as providers of ham, pork chops and bacon, which the vast majority of pigs most assuredly are. But we also think of them as dirty, smelly, lazy, stupid, mean and stubborn, which the typical pig definitely is not. There's the problem: for the pig, slander has long been a fact of life.

Perhaps no other creature on earth has been so persistently, even gleefully, misrepresented. Contempt for the pig is embedded in our language. Pigishness refers to such odious characteristics as filthiness and greed. A pig-headed person is stubborn and perverse. An untruthful statement ishogwash. A glutton is referred to as a hog.

Even scientists who should know better have done the hapless animals a disservice. In a fit of pique over some recalcitrant laboratory hog, the great Russian physiologist Ivan Pavlov once remarked, "All pigs are hysterical."

Certainly the pig has been around long enough — about 45 million years — to develop a well-founded nervousness about things. But the animal has had its boosters as well as its detractors, and now the former are finally beginning to gain the upper hand.

Pigs are being adopted as pets in America, by people who are not content with an ordinary dog or cat, and they seem to have acquired a certain cultural cachet as well. "Ever so gradually," writes William Hedgepeth in "The Hog Book", "people are coming to take note of that inchoate and disturbing beatitude, often mixed with distressing hallucinations of happiness, that flows over them whenever they happen to stumble into the presence of a hog..."

It's hard to say how or why this "pigmania," as one hog lover characterizes it, came about. Porky Pig, the hero of so many cartoon films, and Miss Piggy, the endearing diva of Muppet fame, may have had something to do with it.

Pigs are being pampered as pets. Victoria Herberta, a 47-year-old house painter, has raised two pigs at her home in Houston, Texas. Herberta taught her animals how to swim and one of them won an American Humane Association award for heroism after it saved a nine-year-old retarded boy from drowning.

Dr. Raymond Sattler of Lumberton, North Carolina, was given a ten-day-old Duroc piglet two years ago for his birthday. Norma Jean now weighs almost 300 kilos, but Sattler's wife, Deborah, says Norma Jean is a benign companionable pet, despite her considerable bulk. She lives right in the house, watches television, goes swimming, digs clams and eats what her owners eat. "She's just as clever and loving as a big old dog," Dr. Sattler says.

Despite its reputed lazy demeanour, the pig has a world view defined by curiosity. Its great obsession is rooting, nosing about in the soil for whatever may lie..."
beneath another few centimetres of mud tubers or worms.

The awe and excitement of a hefty Hampshire as it espies a virgin tract of land may be likened to Balboa’s reaction when first he glimpsed the Pacific. Once let loose on unspoilt terrain, pigs will methodically excavate until, in the words of one veteran observer, “it looks like a First World War battlefield, trenches and all.”

Grunt, Snort, Whine. Hogs like dirt, but they don’t “sweat like a pig.” Pigs have only a few sweat glands. In hot weather, they seek relief in a slick of mud or pool of water.

Relatively speaking, however, pigs are clean. One family simultaneously acquired a puppy named Chief and a four-week-old piglet named Susie. The pig paper-trained in just three days. Two weeks later, Chief was still trying to get the hang of it.

Pigs talk, of course. Raymond Sattler says that Norma Jean makes the usual pig sounds – grunts, snorts and whines – but that some of these noises have come to be associated with certain situations. After a good night’s rest, her standard greeting is a short, sleepy grunt, which Sattler interprets as, “Good morning.” When her owners take her out for a stroll, using two fly swatters to steer her, Norma Jean emits a squeal, which means, Sattler says, “that she is happy to be taking a walk.” She huffs when she is agitated, and she makes a “pig bark” whenever she notices something unusual.

Pigs can live for 15 years, but the vast majority never see past six months. That’s about how long it takes to turn a piglet into a 104-kilo hog ready for market.

To stare into the eyes of a four-month-old pig destined for the slaughterhouse is to peer deep into the recesses of the most existential creature in the animal kingdom. These pigs know. Yet they choose to live out their days with dignity and equanimity.

Pigs eat everything. They are omnivorous, but not indiscriminate. Maryland writer Melanie Choukas-Bradley reports that her 318-kilo pet, Porkchop, will gobble a tomato-and-gourd stew in no time, but delicately sets aside unwanted mushrooms and carrots.

It’s true that hogs, like the rest of us, have their shortcomings and peccadilloes. They are sedentary and often drowsy or asleep. They sometimes have a sweet tooth, and have been known to booze a little heavily.

Often it seems as if their purpose in life is to convert every three kilos of food they eat into one kilo of flesh. But the fact remains that pigs are special, and it is gratifying that they are finally beginning to command the respect they deserve.

Leave alone keeping pigs as pets, in India they are subjected to the intense torture of getting their hair yanked out. The animals are held firmly down underfoot and the process of hair removal can be likened to uprooting grass by the handful. Hog hair is converted into wall brushes, hair brushes, shaving brushes, and even artists’ brushes. Why not use synthetic bristle brushes instead?
Butter Icing

Basic butter icing
Cream 55 grams (2 oz.) soft butter (or margarine) until soft and white. Do not warm. Work in 85 grams (3 oz.) sieved icing sugar with flavouring and colouring as required. To make a firmer icing, use 115 grams (4 oz.) of icing sugar.

Chocolate butter icing
Add about ⅛ tablespoon of chocolate powder, 1 teaspoon cocoa and a few drops of vanilla essence to the basic butter icing.

Coffee butter icing
Work in ½ tablespoon of coffee essence (or 1 teaspoon soluble powder dissolved in 2 teaspoons water) in the basic butter icing. Do this gradually as otherwise the mixture will curdle.

Vanilla butter icing
Add ⅛ teaspoon vanilla essence to the basic butter icing.

Chocolate and Walnut Fudge
Both adults and children will not stop eating this fabulous fudge, loaded with food value. Wrap individually in colourful wrappers.
Preparation time: 10 minutes
Cooking time: 35 minutes
Makes 90 to 100 pieces.
1 Can (400 grams) condensed milk
⅔ teacup sugar
480 ml. (16 fl. oz.) milk
1 teaspoon vanilla essence
2 tablespoons ghee or butter
2 tablespoons chocolate powder
2 tablespoons cocoa
115 grams (4 oz.) chopped walnuts
1. Mix the condensed milk, milk, sugar, chocolate powder and cocoa and put the mixture to boil in a thick vessel.
2. When the mixture starts boiling, add the ghee.
3. Go on stirring and cooking until it becomes very thick.
4. Drop a teaspoon of the mixture into a cup of cold water. It will form into a ball. Throw that ball on a plate and if it makes a little sound, the mixture is ready.
5. Remove from the fire, add the vanilla essence and chopped walnuts and mix well.
6. Spread the mixture on a well-greased tin.
7. After a few minutes, shape into small rounds.

Almond Jelly with Fruit Cocktail
A lovely and light Chinese pudding.
Preparation time: 25 minutes
Cooking time: 35 minutes
Serves 8.
5 teacups milk
18 teaspooms sugar
15 teaspooms China grass cut into small pieces
1 teaspoon vanilla essence
2 to 3 drops almond essence
2 tablespoons blanched almond slices
1 small can (450 grams) lychees
1 small can (450 grams) pineapple titbits
225 grams (8 oz.) seedless grapes.
1. Mix the fruits and chill.
2. Boil the milk with the sugar.
3. Mix the China grass in 1¾ teacups of cold water and boil on a slow flame until it dissolves completely.
4. Add the China grass mixture to the boiling milk and boil for a further 4 minutes.
5. Strain the mixture.
6. Add the vanilla and almond essence.
7. Put to set in a flat dish in the freezer compartment of a refrigerator.
8. When set, cut into small squares and add to the fruits.
* Top with blanched almond slices and serve cold.
Eggless Macaroons
You won't believe that these delicious macaroons are made without eggs.
Preparation time: 20 minutes
Cooking time: 30 minutes
Makes about 25 macaroons.
100 grams (3½ oz.) plain flour
50 grams (2 oz.) desiccated coconut
25 grams (1 oz.) ghee
25 grams (1 oz.) fine semolina
85 grams (3 oz.) granulated sugar
½ level teaspoon baking ammonia
½ teaspoon cardamom powder
1 teaspoon liquid ghee
1. Heat the liquid ghee in a tava or skillet, add the cardamom powder and coconut and roast for 1 minute.
2. Add the ammonia to 100 ml. (3 fl. oz.) water and mix well.
3. Beat the ghee and sugar. Add 2 teaspoons of the ammonia solution and beat very well again.
4. Add the plain flour, semolina, coconut mixture and remaining ammonia solution and mix well.
5. Oil a baking tray and put the mixture on it in the form of small lumps. Bake in a preheated moderate oven at 350°F for 25 to 30 minutes.
6. Cool the macaroons.

Melting Moments
As the name indicates, they just melt in your mouth.
Preparation time: 30 minutes
Cooking time: 20 minutes
Makes 15 pairs.
85 grams (3 oz.) plain flour
25 grams (1 oz.) cornflour
85 grams (3 oz.) margarine or butter
115 grams (4 oz.) icing sugar butter icing
1. Sieve the flour and cornflour together.
2. Cream the margarine and sugar very well until light and creamy.
3. Add the flour. If required, add a few drops of milk to ensure that the mixture can be piped.

Variation:
Chocolate Melting Moments
Proceed as above using 25 grams (1 oz.) cocoa in addition to the above ingredients and add at step 3.

Eggless Sponge Cake
Preparation time: 10 minutes
Cooking time: 20 minutes
½ can (400 grams for full can) condensed milk
140 grams (5 oz.) self-raising flour
60 ml. (2 fl. oz.) melted butter or margarine
1 level teaspoon baking powder
½ teaspoon soda bi-carb
1 teaspoon vanilla essence
1. Sieve the flour, baking powder and soda bi-carb together.
2. Mix all the ingredients together, add 75 ml. (2½ fl. oz.) water and beat well.
3. Grease and dust a 150 mm. (6”) diameter tin.
4. Pour the mixture into the prepared tin.
5. Put to bake in a hot oven at 400°F for 10 minutes. Thereafter, reduce the temperature to 300°F and bake for a further 10 minutes.
6. Cool the cake.

Your Recipe
Readers are invited to send us the recipe of their favourite vegetarian dish.

Address to:
Beauty Without Cruelty
Post Box 1518,
Poona 411 040.
**Animal Stories**

**Knotty Problem**
Planning to do some repair work in our home, I went to the lumber company for materials. As I was looking for some suitable boards, the foreman asked if I needed help. I told him that I had tried to find some boards without knots in them. He looked searchingly at me and said, "Knots are from branches, and without branches, where would you expect the little birds to sit and sing?"

**Your choice, free!**
When our dog presented us with a surprise litter of six puppies, we tried unsuccessfully to give them away. My patience began to wear thin after cleaning the daily deposits one too many times, and I issued an ultimatum to my wife: "Either the puppies go or I go." Two days later she pushed the local newspaper in front of me with an advertisement circled. It read: "Husband says either he or puppies must go. Puppies are adorable, fat, mixed breed. Husband is cross and unsympathetic. Your choice, free!"

**House full of animals**
Says comedian Henny Youngman: "I don't know what to get for my wife anymore. First she wanted a mink, so I got her a mink. Then she wanted a silver fox, so I got her a silver fox. It's getting ridiculous — the house is full of animals."

**Satan**
One evening, while walking my black dog, Satan, I was caught in a rainstorm. Satan dashed for the nearest shelter, which happened to be a church door left open for arriving members. I called him repeatedly, while dripping on the vestibule carpet, but with no success. Embarrassed, I had decided to leave without him when an elderly man approached me. "Young woman, if you need help, come in by all means," he said firmly, "but calling on the devil won't solve your problems."

Courtesy: Reader's Digest

---

**Chimp Medicine**

CHIMPANZEES practice herbal medicine, if findings of naturalists at Tanzania’s Gombe National Park are to be believed. It was noticed, that every morning, chimps at the park sought out a particular bush soon after waking up. Sometimes, an animal walked for up to 20 minutes to locate the plant. Once he had reached it, he would hold a leaf in his mouth for a few seconds. Several leaves were tried in this way before the chimp plucked one. This leaf was rolled in the mouth without chewing and finally swallowed. Up to 30 leaves could be consumed by a chimp in this way, over a time span of ten minutes. Researchers have speculated on the reasons for this strange behaviour. However, a report in the Washington Post revealed that the leaves of the particular plant species favoured by chimps, contain a powerful antibiotic which can be even be considered for use in the treatment of human diseases. As a matter of fact, the African people use the leaves of this plant in a folk remedy for wounds and stomachaches.

Courtesy: Science Today

"I've tried allopathy, ayurveda, homeopathy, nature-cures, everything! This is my only hope now."