INTERVIEW WITH VISIONARY DIRECTOR
BONG JOON HO

WHAT THE HEALTH
CAPTIVATES AUDIENCES, CHANGES HEARTS

Unstoppable!
WHY 2017 WAS MFA’S BEST YEAR YET

+ HOLIDAY
Gifts Galore!
Dear Friends,

This is a love letter.

Love is a feeling that unifies. It drives partners to overcome every obstacle to be together and parents to go to unimaginable lengths to protect and comfort their children. And this unexplainable but undeniable real feeling isn’t isolated to humans. Love bonds our fellow creatures throughout the animal kingdom.

What is love? Webster’s attempts to put it into words: “the benevolent and unselfish loyal concern for the good of another.”

I want to tell you a love story.

Cody, a brave man whose story I share in my new book, went undercover at a massive pig factory farm in Pennsylvania in 2009. This was the place of nightmares. In 2009, the number of British vegans identify as vegetarian, and the number of vegan Americans has increased by 600 percent since 2014, a shift driven by millennials and Generation Z. But this isn’t just a surge. Ten percent of Germans and 9 percent of Brits now have a vegetarian diet. According to Global Data found the number of vegan meat company Sweet Earth, Nestlé's acquisition of vegetarian meal company Sweet Earth, with half of consumers are looking for more plant-based foods. With Nestlé’s acquisition of vegetarian

She could have basked in her own freedom alone. But she didn’t. She acted with altruism, with love—“the benevolent and unselfish loyal concern for the good of another.”

I often hear love stories like this from our undercover investigators. Danielle, whose recent investigation into a dairy factory farm is featured in this issue, told me about a baby calf born in a pen confirming a group of soon-to-be mother cows. The cows gathered around the newborn curiously and protectively, yet she was immediately dragged away by workers. Her mother ran behind mooing in panic. But this distraught mother wasn’t alone. By her side was an army of mother cows. The cows gathered around the newborn preciously and protectively, yet she was immediately dragged away by workers. Her mother ran behind mooing in panic. But this distraught mother wasn’t alone. By her side was an army of mother cows. As the gate slammed in their faces, they stood by her side. They mooved in protest and pushed against the gate.

The truth is, factory farms don’t just break animals’ skins and bones, they break families, spirits, and hearts.

Martin Luther King Jr. once said: “Darkness cannot drive out darkness. Only light can do that. Hate cannot drive out hate. Only love can do that.” Factory farms and slaughterhouses are some of the darkest places on Earth. And the undercover investigators who risk everything to shine a light into them are motivated by love.

In many ways, our work to protect animals is the ultimate expression of love. While we work to prevent cruelty and suffering, we also work to inspire compassion and kindness. In the process we build a world where love is the universal language.

One day as Cody walked down the filthy factory farm aisle, he noticed one of the mother pigs wandering free, her precious piglets trailing behind her. Senior workers determined that the pig had used her tongue to loosen a pin in the cage door, removed the pin, and opened the door that imprisoned her. She then quickly ushered out her piglets before enjoying the first moments of freedom in her life.

But this brilliant pig didn’t stop there. She got to work liberating her fellow pigs. She opened doors for two other anguish mothers, also found wandering free with their piglets.

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Exponentially Veg

Global Data found the number of vegan Americans has increased by 600 percent since 2014, a shift driven by millennials and Generation Z. But this isn’t just a U.S. surge. Ten percent of Germans identify as vegetarian, and the number of British vegans has increased over 360 percent in the past decade.

Nestle’s New Leaf

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Cody Carlson

Staff attorney Cody Carlson will never forget what it’s like to see hope drain from a call’s eyes or discover animals who have frozen overnight at factory farms. As an MFA undercover investigator, Cody exposed horrendous animal abuse. His video footage reached millions. Now as part of MFA’s powerhouse legal team, Cody champions legal protections for farmed animals and helps defeat harmful legislation.

Q: Tell us about daily life as an MFA undercover investigator.

Walking into those barns every morning meant routinely witnessing unfathomable animal abuse, enduring grueling working conditions, and coping with the constant stress of being undercover. I got through it by focusing on the animals and the need to get their stories out.

Q: What legislation is your team working on right now?

Mexico’s chamber of deputies just advanced our bill to criminalize slaughtering an animal who has not been properly stunned. And we’ve been working with the mayor of New York City in support of a newly announced Meatless Monday pilot program for the city’s schools.

Now we’ve partnered with Prevent Cruelty California to introduce a groundbreaking ballot initiative that would help end some of the worst factory farm abuse in that state. The proposed law would require that all eggs, pork, and veal produced or sold in California no longer come from animals who were cruelly confined. This would upgrade Proposition 2, which Californians overwhelmingly passed in 2008, and spare even more animals from lives of caged suffering.

To bring the proposal to a vote next year, we need to collect hundreds of thousands of petition signatures over the next six months. Anyone in California can help by visiting PreventCrueltyCA.com/Volunteer.

Q: What’s the most dangerous bill MFA is fighting this year?

This year we’ve already helped stop 18 bills that would have hurt farmed animals, and now we face the biggest challenge yet. Congress members Steve King and Jim Sensenbrenner have just sponsored bills aimed at overturning laws covering everything from child labor to pesticides.

Q: What do you enjoy most about your position at MFA?

I love working with so many brilliant and dedicated people to help give our members a voice in government. It’s way past time our laws and institutions took farmed animals into account, and bit by bit we’re making that happen.

MEET MFA

MEMBERS ON A MISSION

Jen Gargiulo

Hailing from the Bay Area, longtime supporter Jen Gargiulo leads outreach events for MFA and has donated proceeds from her stylish vegan clothing line, SFENV.

Charlee Boone

DC activist Charlee Boone has generated loads of new supporters and requests for the Vegetarian Starter Guide by ensuring MFAs Google ads target the right people at the right time.

Daniel Cruz

Volunteers in Rio de Janeiro are growing exponentially thanks to Daniel Cruz. He hosts effective training sessions and has helped the Rio team distribute more than 40,000 pieces of pro-veg literature.

MFA’s annual Hidden Heroes Gala raised an astonishing $1.8 million this year. Hosted by Dancing with the Stars alum Carrie Ann Inaba, the gripping program celebrated our heroic undercover investigators and highlighted the lifesaving work all MFA donors make possible.

Vampire Diaries stars Joseph Morgan and Persia White presented the International Humanitarian Award to philanthropist and longtime MFA champion Jim Greenbaum.

Former undercover investigators took the stage to rousing applause, and the crowd appeared especially moved by the stories these hidden heroes shared.

MEXICO

Mexico’s state of Veracruz has announced a commitment to replacing 20 percent of meals in public schools across the state with plant-based foods.

MFA staff in Mexico worked with Veracruz’s secretary of education to inspire the groundbreaking change and provide a team of chefs, doctors, and nutritionists who will help with the transition. Once implemented, the program will spare about 18,750 animals per year.
Diabetes and pre-diabetes rates are increasing. In fact, one out of three adults in the U.S. has pre-diabetes, a condition in which blood sugar levels are elevated, putting the person at risk of developing diabetes. Diabetes impairs the body’s processing of glucose (sugar), often resulting in a need for daily medication and an increased risk of developing cardiovascular disease.

But researchers and at-risk people are finding hope in plant-based eating as a way to prevent the disease. Research has repeatedly shown the positive effects of a vegan diet on blood sugar levels. Unfortunately, many people who are pre-diabetic or diabetic are still confused about sugar and believe they must limit fruits and starchy vegetables (potatoes, corn, etc.) in their diets.

It's important to recognize the difference between the sugar in a pint of vegan ice cream and the carbohydrates in fruits and vegetables. Carbohydrates are the body’s preferred energy source. We don’t want to cut this off! Fruits and vegetables are also loaded with fiber, antioxidants, vitamins, and minerals—all necessary for a balanced diet. Fiber is great because it makes us feel fuller, which is important for someone facing diabetes. Feeling full and cutting back on calories aids in weight loss, which is beneficial in blood sugar regulation. Fiber also helps decrease the blood sugar spikes after eating carbohydrates.

Going veg can be an excellent way to control blood sugars when faced with a diabetes or pre-diabetes diagnosis. Fear not fruit, starchy veggies, and beans—they are packed with nutrients, and they can help in the regulation of your blood sugar and decrease the risks of other chronic conditions.

A recent study led by Dr. Hana Kahleová looked at the effects of a vegetarian diet versus a traditional diabetic diet and found that the vegetarian diet was more effective in losing overall weight and decreasing muscle fat. Reduction in muscle fat can further improve metabolism and encourage blood glucose control.

That said, I would encourage folks who are watching their blood sugar levels to consume fruit whole rather than in juice or dried form, which are both more concentrated sources of carbohydrates and can cause blood sugars to spike. Additionally, smoothies can sabotage blood sugar levels, especially smoothies that are commercially prepared with added sugar and juices. If you want a smoothie, make it yourself, be modest with your portion, do not add extra sweetener, and throw in veggies in place of some fruit to decrease overall carbohydrate content.

Beans are also wrongly demonized for their carbohydrate content. Like fruits and vegetables, beans are packed with nutrients, such as fiber and iron. Beans are a fantastic source of protein, and like plant foods in general, they are lower in total fat and saturated fat than animal-based proteins.

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**Street-Cart Pretzels**

- 1 1/2 cups warm water
- 1 tablespoon sugar
- 2 teaspoons yeast
- 1/4-ounce package active dry yeast
- 4 1/2 cups unbleached all-purpose flour
- 2 tablespoons nondairy butter, melted
- Canola oil or other neutral oil
- 10 cups water
- 2 1/3 cups baking soda
- Coarse salt


Place each pretzel into boiling water for 30 seconds. Remove using a large, flat spatula. Return to baking sheets. Sprinkle with coarse salt. Bake until light golden brown. Transfer to cooling rack for at least 5 minutes.

**Manhattan Glam Chowder**

- 2 tablespoons extra-virgin olive oil
- 2 medium carrots, cut into 1/4-inch pieces
- 2 celery ribs, cut into 1/4-inch pieces
- 2 medium waxy potatoes, peeled and cut into 1-inch pieces
- 2 cloves garlic, minced
- 1/4 cup tomato paste
- 1 teaspoon dried oregano
- 3 sprigs fresh thyme
- 2 dried bay leaves
- 1 tablespoon dulce flakes or 1/2 sheet nori
- 1 teaspoon Old Bay Seasoning
- 8 ounces white button mushrooms, sliced 1/8-inch thick
- 1/2 cup dry sherry or white wine
- 2 tablespoons sugar
- Salt and ground black pepper
- 1/2 cup dry sherry or white wine
- 2 tablespoons sugar
- Salt and ground black pepper
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Add oregano, thyme, bay leaves, duve, Old Bay Seasoning, and potatoes. Add vegetable broth. Stir well. Bring to a boil. Reduce heat to a simmer, cover, and cook until potatoes are tender.


**OUR FAVE FOOD PICKS**

**Veggie vegan cheese brings new life to plant-based pizzas and subs. Try cheddar, savory herb, or tomato-based flavor.**

**What’s delicious, totally vegan, and conveniently located in the freezer section? Puffy pasta ravoli stuffed with Lightlife veggie sausage, roasted red pepper, and kale.**

**Dessert just reached new heights with four Haagen-Dasz dairy-free flavors: peanut butter chocolate fudge, coconut caramel, chocolate salted fudge truffle, and mocha chocolate cookie.**

**Reprinted with permission from NYC Vegan, copyright © 2017 by Michael Suchman and Ethan Ciment. Photos by Jackie Sobon.**
THE GREEN PLATE, A WEBSITE AND COMMUNITY DEDICATED TO MAKING PLANT-BASED EATING EASIER AND MORE ACCESSIBLE, JUST LAUNCHED.

THE SITE COMBINES SERVICES MFA ALREADY OFFERS THROUGH CHOOSEVEG.COM WITH EXCITING NEW FEATURES.
A hen at a factory farm in Brazil will spend her life confined in a mangled, rusty wire cage, her white feathers covered with dirt and feces. She will never scratch the earth and forage for food. Instead, she will clutch the corroded wire day and night, jostling for space with her cagemates, constantly rubbing against the wire bars or other birds. This cage is one of hundreds stacked in rows that stretch as far as the eye can see. The floor below is thick with manure and fallen feathers. For animals who feel pain, sadness, and frustration, each cage is a cell in a crowded prison confining thousands of birds.

But change is coming.

MFA investigator “Camila” knows that light conquers darkness. Camera rolling, she ventured into a factory farm that provides eggs to a Walmart supplier. The disturbing footage exposes the horrible conditions of the Brazilian egg industry. Rarely have images or video from Brazil’s factory farms reached consumers. The footage shows hens pinned between tiers of cages. Others are stuck under feed troughs. These animals didn’t receive proper veterinary care; they died slowly without food or water. And their rotting bodies stayed there next to hens still laying eggs for human consumption.

“The pressure on Walmart is building as Brazilians become aware of the suffering hens at factory farms endure,” said Lucas Alvarenga, MFA’s vice president in Brazil. “With thousands of active volunteers in Brazil, MFA is making a powerful impact. More people are talking about how farmed animals are treated. Many people are ditching eggs entirely after the investigation. And consumers know this is a big step toward banning the worst forms of abuse for farmed animals.”

Take Action

RottenEggIndustry.com
Seven workers from the largest dairy factory farm in Canada were convicted on multiple counts of animal cruelty. The convictions stem from an MFA investigation and mark the first time in Canadian history that jail sentences were imposed for animal cruelty documented by a whistleblower for an animal protection group.

Burger King pledged to eliminate many cruel practices from its chicken supply chain in the U.S. and Canada after discussions with MFA. Leading restaurant chains Boston Pizza and Earls also committed to reducing suffering for chickens in their supply chains.

Working with members of Mexico’s congress, MFA spearheaded a first-of-its-kind bill that would protect millions of farmed animals from slaughter while conscious and able to feel pain. The proposal has already passed two commissions and the full chamber of deputies. It is now pending in the senate.

MFA campaigns inspired nearly 2 million people to pledge to eat plant-based.

School districts in Brazil and Mexico committed to a 20 percent reduction in meat, eggs, and dairy served—a move that will spare 500,000 animals a year.

Major brands Habib’s, Grupo Alento, and International Meal Company joined the more than 47 companies in Brazil to eliminate cruel cages for hens in their supply chains.

MFA’s vegan eating and farmed animal advocacy content has racked up nearly 3 billion impressions and 225 million video views.

MFA has supplied more than half a million pro-veg leaflets to our team of about 24,000 global volunteers.
Filmmakers leverage the power of cinema to create change for animals. 

Okja, a film about a young girl and the “super pig” she scaled a high-speed truck and snuck into a slaughterhouse to save, has captivated audiences and won hearts. Nominated for an award at the Cannes Film Festival, the film has received widespread praise from critics and viewers. A world-class cast of Tilda Swinton, Jake Gyllenhaal, Lily Collins, and An Seo Hyun, along with global Netflix distribution, ensures Okja will reach millions of people.

Director Bong Joon Ho’s ingenious storytelling has gifted us with a piece of art that makes viewers laugh, cry, and feel empathy for animals.

Joon Ho graciously shared insight into the film with MFA.

Babe introduced a generation of children to the feelings of farmed animals. Finding Nemo stirred audiences to cheer for the liberation of a fish—the most slaughtered animal in the world. Blackfish changed the narrative of SeaWorld and pummeled the company’s stock price.

Renowned film reviewer Roger Ebert of the Chicago Sun-Times called Forks Over Knives, a documentary advocating a plant-based diet, “a film that could save your life.”

Ask 100 vegans why they changed their diet, and you are bound to get answers citing Meet Your Meat or Earthlings, films that expose the cruelty of factory farming.
Okja is a modern day Charlotte’s Web but packed with critical social commentary the world needs right now. And it’s fun as hell.

Josh Groban @joshgroban

OKAAAAAA 🎥🎥🎥
Welp I'm probably a vegetarian now. Been fun.

Jessica Chastain @jc_chastain

STREAMING: Okja!!! As a vegan it’s impossible for me to be objective about this film. I 💘it. Had me in tears. Netflix.com

Tyler Young @tsttyoung

Okja is a modern day Charlotte’s Web but packed with critical social commentary the world needs right now. And it’s fun as hell. 🎥🎥🎥

Richard Branson @richardbranson

Caught OKJA recently—eye-opening film about friendship, animal rights & humanity

Miley Cyrus @mileycyrus

Wow. @okjamovie .... thank you for shining the light on corrupt companies that abuse and kill animals every day....

Miley Cyrus @mileycyrus

How did you come up with the story idea for Okja?

While driving in Seoul in 2010, an image of an extremely gigantic animal—even bigger than an elephant—just appeared in my mind. But instead of being threatening, she was quite shy and introverted, and a bit melancholy. I wondered: Why is she sad? Who would want to harm her? Why is she so large? Size is often connected to a product’s commercial value—as in “super salmon”—so naturally it led me to think about the food industry and how we often see animals in two categories: food and not food. So the story began to develop around those ideas.

Was Mija’s friendship with Okja based on a connection you’ve had with an animal?

I grew up with a dog, a white spitz. When I was in third grade, my family had to move to Seoul, and the new apartment building didn’t allow dogs. So he stayed with the new owners in our old home. It was a painful memory for a long time. The dog was family to me, and it was difficult to process my complex emotions.

You visited a slaughterhouse as part of your research. How did you use that experience?

The trip to a large industrial slaughterhouse in Colorado was crucial and immensely influenced the writing and shooting of the film. More than research, it was a defining experience. I had already seen slaughterhouse videos and documentaries, so I naively thought I was mentally prepared.

The moment I stepped in, I realized I had been thoroughly mistaken. It was overwhelming in all aspects, especially the smell. When I returned to New York and then to Korea, the smell still seemed to linger around me.

I closely witnessed the process of turning a live animal into a product—the dismantling, the details. Truly emotionally devastating was going back out and seeing the eyes of the cows in the corral as they were being driven into the plant. The chutes were supposedly designed with “humane treatment” in mind, but it was hardly comforting. I had already seen what happened inside, and they had no idea. I was an emotional wreck, and those emotions were reflected in the feedlot scene of the film.

How have audiences reacted?

Whether in Korea, Japan, or the United States, a lot of people have said they won’t eat meat or will reduce their consumption. Others have said they’ll be more conscious of where their meat comes from.

What do you hope viewers take away from the film?

I hope people come away with more awareness of how their food is made.

Can cinema change the world?

The world is always changing. Many people and elements are always working to change the world, and cinema is only a small part. I don’t shoot movies to change the world. I create cinema for the sake of cinema, for the sake of its own beauty. But I do wish that beauty would contribute in some small way to changing the world.

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MFA caught up with Kip and the meat and dairy industries? American Cancer Institute diseases plaguing Americans. reducing risk for major chronic people turn to for guidance on look at the major institutions plant-based food. influential celebrities, to reach for countless people, including, has inspired Keegan Kuhn Kip Andersen producers and documentary from Cowspiracy What the Health, the latest Netflix. Please watch if you can. Thanks to the What the Health documentary, I’ve gone completely vegan. So I need y’all to send me some vegan recipes...” Damon Wayans Jr. @wayansjr

This documentary What the Health is blowing my mind right now. It’s on Netflix. Please watch if you can.

What the Health, the latest documentary from Cowspiracy producers Kip Andersen and Keegan Kuhn, has inspired countless people, including influential celebrities, to reach for plant-based food.

The documentary takes a critical look at the major institutions people turn to for guidance on reducing risk for major chronic diseases plaguing Americans. Are organizations such as the American Cancer Institute following science or catering to the meat and dairy industries? MFA caught up with Kip and Keegan to discuss their new film.

Why follow Cowspiracy with a film focused on health? During an interview with Dr. Klaper for Cowspiracy, we suspected that the storyline could be playing out in the health industry as it is in the environmental world. And sure enough it was, if not even more so, in regard to hidden truths, collusion, and repercussions of animal products.

What the Health has a similar theme: Follow the money. Where’d the money lead? The money led to seeing that major health organizations are getting money from those who are linked to making products that cause the diseases and to companies that profit from the diseases the organizations are supposedly trying to end. It seems like a major conflict of interest, to say the least.

You asked the American Diabetes Association why it lists “bacon-wrapped shrimp” as a healthy recipe on its website. What was the response? The response was not wanting to discuss diet or food at all. The more we asked any of these organizations about why they had food products that are linked to causing the very same diseases they are supposedly trying to end, they just didn’t want to talk about it.

Why is film your medium of choice? It is just such a great way to share information in an entertaining and efficient way. In this time we live in, with the internet and Netflix, millions of people can watch and learn from films within a matter of days. And it seems when you watch a film with a narrative story like ours, you retain the message because you have a personal relationship with the story.

Over 17 million people die every year from cardiovascular disease. Eating three eggs or more a week is associated with artery-clogging plaque buildup. A vegetarian diet can reduce a person’s heart disease risk by a third.

What needs to change? Let people know what true health is. Fortunately, I see the transformation taking place very fast right now in regard to learning the truth about how to be healthy and what to avoid.

Ne-Yo and other celebrities announced they went vegan after watching What the Health. How do you feel about this huge reaction? It is so great to see the film and, more importantly, the film’s message blowing up around the world and being discussed seemingly more than any other in recent memory. And when people try to discount some facts from the film, it just makes people want to watch it. When they see how many facts are in the film (137) are sourced on our facts page, the truth will prevail. We always say it is one thing to learn the truth, but another to “feel the truth” by going vegan yourself.

In the U.S., one out of every four deaths is from cancer. A World Health Organization report classifies bacon and sausage as carcinogenic to humans. Consuming any animal protein boosts the level of cancer-promoting growth hormone IGF-1.

About 350 million people worldwide have diabetes. Meat consumption is consistently associated with diabetes risk. One serving of processed meat per day can increase the risk of developing diabetes by 51 percent.
To me, she was Elsa—a mother, a friend, and an individual who never asked for the type of life she had.

To the owners of the factory farm, Elsa was a milk-producing machine, a line item on their balance sheet.

I met Elsa and witnessed her suffering firsthand while working as an MFA undercover investigator.

Elsa had recently given birth when I first saw her. She was gently cleaning her baby. The love she felt for this new life was indisputable.

The beauty of that moment was quickly destroyed when a worker entered Elsa’s stall, picked up her calf, and took him away. Elsa cried out for days in fear and confusion. Where was the calf she had wanted to protect and feed? Like the calves she had birthed before, and those who would follow, Elsa would never see this calf grow older.

After the cows at this factory farm had given birth, they were lined up side by side in a long aisle. Twice a day, workers attached the metal tubes of milking machines to the cows’ udders. The tubes drained the milk the cows had produced to nourish their calves. When their milk production diminished, the cows were forcibly impregnated again.

The calves suffer too. They are torn from their mothers, thrown into wheelbarrows, and isolated in individual stalls.

I wanted to scream. I wanted to go to a police station and report the abuse. But I knew everything I had captured on camera was standard practice in the dairy industry. No charges would be filed, no penalties levied.

Like all of you, I dream of a day when no animal is treated like this. I know this day is coming. I feel it. Every time stories like Elsa’s are told and shared, we get closer. I ask you to stand with me—and with MFA investigators bravely doing this work in several countries—by becoming an MFA Investigator Ally.

Conducting investigations and bringing the footage to millions of people each year takes significant financial resources. Through monthly donations, Investigator Allies make what we do possible. Knowing that all of you are standing with me as my allies gives me courage to keep fighting for Elsa and for all animals trapped and suffering at factory farms.

We can’t forget about them. Please become an MFA Investigator Ally.

Disgusted by dairy? Try these cruelty-free products instead.

Almond, soy, or coconut milk

Dairy-free ice cream

Vegan cheese

Plant-based butter

Take Action

MercyForAnimals.org/Sustainer
Treat yourself or fill your shopping cart with holiday gifts that give back to farmed animals.

**SPLURGE A LITTLE**

Accessorize your activist squad with adorable soft-rose piglet necklaces.

**FRESH AND FESTIVE**

A simple message of kindness can spark many thoughtful conversations.

Stockings were hung by the chimney with care in hopes that MFA’s soft, colorful dream sweatshirts soon would be there.

**GLAMMY AND COZY**

Every joyful holiday card needs evergreen pine, powdery snow, and an adorable animal. Fitting for any festive occasion.

Who doesn’t love a little holiday decorating? Honor pigs, chickens, and cows with these beautiful wooden ornaments.

**PROSE AND PASSION**

Founder Nathan Runkle gives a behind-the-scenes look at MFA’s intense corporate negotiations, rapid international growth, and heroic undercover investigations. You’ll close Mercy For Animals feeling ready to be a voice for farmed animals.

**WEAR YOUR HEART ON YOUR SLEEVE**

Stay stylish even as the temperature drops with MFA’s fleece bomber.

**LAY BACK WITH A GOOD BOOK**

Lay back with a good book, a warm mug, or both. MFA’s kindness throw is perfect for a comfy night in.

**FIND ALL THESE GIFTS & MORE AT SHOPMFA.COM!**

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10% discount is valid for one-time use toward the purchase of full-price items only. Discount cannot be combined with any other offers or promotions. Discount is not applicable to past purchases or returned merchandise. Discount applies to merchandise only and cannot be applied to clearance, shipping and handling charges, taxes, or other fees. Discount expires Dec 20, 2018, or while supplies last. Discount is non-transferable, will not be replaced if lost or stolen, and cannot be auctioned or sold. No cash/credit back. Mercy For Animals reserves the right to modify or discontinue the program at any time without notice.
HER FUTURE IS IN YOUR HANDS

Donate by December 31, and your donation will be matched dollar for dollar up to 1 million dollars.

MILLION-DOLLAR CHALLENGE

♥ MercyForAnimals.org/give