

PEACE, BEAUTY, VEAL

“Be Their Guest” reads the headline of the article about the Oregon Electric Station [Chow!, 8/28]. Next to the headline is a photo of a smiling waiter standing at a table of comfortable diners in that restaurant.

The second page of the article features a photo of “Braised Veal Shank Over Milanese Safron Risotto.” The headline next to the photo quotes the manager: “When you get older, you realize who you are and what you really want in life. Which is peace and beauty.”

The 20-week life of the calf that sourced that veal was not a life of “peace

and beauty.” Veal calves commonly live in wooden crates with chains around their necks. The chain is tethered to the crate which measures 6 by 2 feet, which restricts the movement of the calf to either lie down or stand; the calf cannot turn around or stretch its limbs. It is fed a milk substitute deficient in iron and fiber in order to produce anemia, which results in the pale-colored flesh typical of veal. Veal calves are unable to walk to slaughter as their muscles are severely underdeveloped.

I am older, as the manager says he is. Thankfully, I don’t share his experience of “peace and beauty.”

I am shocked by this article about the

Oregon Electric Company.

*Chuck Silberman
Ashland*

SILENCE OF THE LAMBS

I was surprised that Genelle McDaniel’s letter [“Unethical Meat,” 9/11] discussed the trauma of veal, but said nothing about a more locavore problem: lamb! We see those little guys gamboling in local fields every late winter along I-5, but how many imagine what happens to them before that roast leg of lamb hits the Easter dinner table? Are you washed in the blood of the lamb?

I’m also worried about all the mice

and voles who are destroyed when Big Agriculture ploughs their homes under to grow soybeans that will end up as tofu. I hope people reflect on the “stolen lives and stolen energy,” as McDaniel puts it, next time they open a container of Toby’s Tofu Paté or visit the carryout food buffet at Sundance.

*Chuck Kleinhans
Eugene*

TASTELESS

“Best DUI Lawyer” [Best of Eugene ballot]? Really, EW? How tasteless can you get?

*Dan Owen
Springfield*



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