

# Press Release

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## **NICKY USA AND PORTLAND CHEFS JOIN FORCES TO DEFEND FOIE GRAS PRODUCTION**

***"In Defense of Foie Gras"* Campaign Heats Up to Educate Consumers at  
NW Foodservice Show, April 17-19, 2005**

**Portland, OR — April 13, 2005** — The Northwest's culinary community is pulling together to oppose the recent attacks on foie gras production and the current legislation in Oregon to prohibit the sale and use of foie gras. Geoff Latham, president of Nicky USA, Pascal Sauton, chef/owner of Carafe, Tom Hurley, chef/owner of Hurley's and many other Oregon chefs are committed to educating consumers about the humane treatment ducks are receiving at both Hudson Valley Foie Gras and Sonoma Foie Gras, two of the country's leading foie gras production plants.

"I pride myself on working with humanely raised animals," says Geoff Latham, owner of Nicky USA, the Northwest's largest source of locally farmed game. "The recent legislation in Salem and the blatant lies about the foie gras process are an attack on agriculture as I know it. We want consumers to see the other side of the issue and understand our commitment to humane agricultural operations."

### **No on SB-861**

Latham and his colleagues will kick off the *In Defense of Foie Gras* Campaign at the NW Foodservice Show, April 17-19, 2005 at the Oregon Convention Center. As one of the region's largest gatherings of food service professionals, the show gives Latham the chance to educate colleagues to stand together in vocal opposition to the foie gras legislation.

Founded in 1990, Nicky USA is the Northwest's leading distributor and processor of game birds and meats. The Portland-based company has forged relationships with Northwest ranchers and James Beard Award-winning chefs in an effort to make wild and farm-raised game a mainstay of specialty markets and fine restaurants.

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