

This Little Piggy Went to Market. . . .

To choose to be a vegetarian in today's society does not raise as many eyebrows as it may have done a few years ago. In the trendy '90's it became more socially and ecologically "correct" to be considerate of the environment and say "I choose not to eat meat". In fact there is a movement afoot dedicated to the protection of the rights of farm animals. In protest of the inhumane treatment of farm animals, this movement initiated a "MEAT OUT" in early 1994: one day dedicated to non-meat eating, encouraging America to choose a non-violent menu.

But for those of us who have chosen a vegan lifestyle for health and spiritual reasons, the '90's brings more of a challenge than may meet the eye. Most of us have realized the importance of becoming avid label readers. But are you aware what those labels tell you. . . . and what they do not??

Welcome to the '90's! We are certainly seeing the fulfillment of Daniel 12:4 **"Many shall run to and fro, and knowledge shall be increased."** This is the day of genetically engineered foods and pharm animals. And yes, that spelling is correct as you will see momentarily. But wasn't it Solomon who said thousands of years ago **"I have seen all the works that are done under the sun; and, behold, all is vanity and vexation of spirit"** Ecclesiastes 1:14. So is there really anything new under the sun?

Genetically Engineered Foods

Many restaurants are already using fruits and vegetables that can be shipped without refrigeration. They are more disease resistant, and have an extended shelf life of three weeks. They are being distributed on a nation-wide basis under the trademark of **The Flavr-Savr**. By utilizing a revolutionary new gene splicing technique, many major companies are achieving desired traits by experimenting and splicing the genetic material of many American staple foods with things we would NEVER place on our tables, not to mention our dinner plates! Read on. . . .

Potatoes: Chicken genes were used to make them more disease resistant;

Tomatoes: Flounder (fish) and tobacco genes were added to reduce freeze damage;

Corn: Fire-fly genes were added;

Yellow squash & cantaloupe: Virus genes were added;

Pork: Human genes were added to pigs to create a leaner pork;

Fish: Human genes were added to increase size.

Until recently scientists have been breeding plants of the same species in order to come up with similar types, such as breeding broccoli and cauliflower to get "broccoli-flower", etc. But within the unregulated biotechnology industry, scientists have gone beyond the "kind after kind" in total disregard to the law of God, to break the RNA/DNA genetic code, and combine genetic matter from dissimilar species. Going beyond selective breeding, scientists can breed animal genes with any type of plant or animal imaginable! Yes, fusing plant genes with animal genes, and animal genes with human genes!!

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It was less than 15 years ago that scientists were beginning to discuss the viability of gay couples or lesbian couples producing their own children. I regret I did not save that original article, but just recently I read of a lesbian couple who had just accomplished that very thing. (An interesting but disgusting side note of which you may not be aware: it is a fact that in Hawaii two people of the same sex can legally be married, and that union must be regarded as legal in the other 49 states.)

But this is not really news is it? It may be news to us, but unfortunately God suffered through this same disregard of His law 4500 years ago. In fact it was instrumental in bringing an end by flood to the antediluvian world.

"Every species of animals which God had created was preserved in the ark. The confused species which God did not create, which were the result of amalgamation, were destroyed by the flood. Since the flood, there has been amalgamation of man and beast, as may be seen in the almost endless varieties of species of animals, and in certain races of men." 1SP 78 (3SG 75)

"But if there was one sin above another which called for the destruction of the race by the flood, it was the base crime of amalgamation of man and beast which defaced the image of God, and caused confusion everywhere. God purposed to destroy by a flood that powerful, long-lived race that had corrupted their ways before Him. He would not suffer them to live out the days of their natural life, which would be hundreds of years. It was only a few generations back when Adam had access to that tree which was to prolong life. After his disobedience he was not suffered to eat of the tree of life and perpetuate a life of sin. In order for man to possess an endless life he must continue to eat of the fruit of the tree of life. Deprived of that tree, his life would gradually wear out." 1SP 69 (3SG 64)

But as "knowledge increases" so does Satan's instigation of man's desire to explore and manipulate the unknown.

A Pig is a Pig, is a Pig. . .

Today's flesh eaters or animal bi-product users have many things to be wary of: BSE (Bovine spongiform encephalopathy) or "Mad Cow Disease," Bovine leukemia which infects 80% of the dairy herds in the U.S., trichinosis, a Bovine species of HIV/AIDS, hepatitis outbreaks, E. coli epidemics, etc., etc.

But flesh eaters are not entirely alone. There are plenty of unsuspecting vegans who unknowingly use or consume undesired human or animal products and bi-products every day. Some may feel that label reading for bi-products is getting too picky, but please consider the following.

Let's take a look at one well-known animal bi-product commonly used in many food products from Jello to ice creams -- gelatin. "The production of the gelatin starts with the refinement of collagen-bearing tissues of any animal that has been raised and slaughtered for food purposes. The principal collagen-bearing tissue used is hide trimmings."¹ Collagen is also found in white protein fibers in connective tissues and bones of humans and animals.² "In the United States,

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food gelatin comes almost exclusively from pigs and cows. The three sources of gelatin are pigskins, calfskins, and ossein (dried cattle bones).

"Would you like to know how the gelatin is made? Calfskin trimmings are soaked in lime water for several weeks to remove the hair. Later they are acidified and cooked. Pigskin and bone material are treated with weak acids while being washed. Several weeks are required to prepare the bones for cooking but the skins are ready within a few hours.

"Next, the material is cooked in large vats at about 120F for several hours. The broth, is drawn off, more water is added, and the material is further cooked at greater heat. This is repeated five or six times. The broths are filtered, concentrated in a vacuum, then dried to a jelly on a rubber belt passing through a refrigerated area. The resulting sheets of jelly are dried in hot air, and the final gelatin is ground to the powder we are familiar with at the market.

"Some have supposed that gelatin is such a refined product that all identity with the original animal matter is lost. It has also been speculated that the resulting gelatin from pork skin is chemically indistinguishable from gelatin derived from calf skin.

"Investigators who have studied the chemical composition of gelatins and the collagens from which they are derived have found that even after all this prolonged processing, pig gelatin can be differentiated from beef gelatin!"³

"Gelatin, being a protein, is formed of amino acids joined to each other. Gelatins contain varying numbers of each of eighteen different amino acids. The number of molecules of each of these eighteen as they occur in calf skin gelatin is different from that in pig skin gelatin."⁴ "The arrangement of the amino acids in the gelatin is very similar to that of the parent collagen."⁵

"Some go so far as to state that some scientists 'have given convincing evidence that the amino acid composition of collagen is faithfully reproduced in the derived gelatin.'"⁶

"In other words, the animal source of the gelatin can be identified by its amino acid composition. When pig skin gelatin is eaten, a set of amino acids peculiar to pig is eaten. A pig is not a cow; their skins are distinct, the collagens in the skins are different, the processed gelatins are different. A pig is a pig right down to the single molecule of collagen."⁷ "A pig is a pig, clear down to its enzymes."⁸

FATTY ACIDS: Mono-, Diglycerides, and Triglycerides

"Federal Regulations distinguishes lard as fat from hog carcasses (fatty tissues, bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimming, settings, pressings, etc.) Fats are made up of glycerol (glycerine) and three fatty acids. Fatty acids are the final breakdown products or individual component of fats. Each fatty acid has different numbers of these, and has its own special name. The combination of glycerol and three fatty acids is called a "triglyceride." The kinds and numbers of fatty acids which make up the triglycerides of lard are different from those of any other fat. Also, the fatty acids of lard are arranged on the glycerol in a pattern peculiar to pig fat. These differences make lard physically and chemically different from all other fats."⁸

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Once again we see that a pig is a pig. . . "Lard monoglycerides are preferred in bread because they soften and retard staling more effectively than others. Mono and diglycerides are added to many manufactured foods because of their value as emulsifiers. In some instances, the label may list only 'emulsified,' not declaring the mono or diglycerides from animal fats are ingredients. In no case is there any requirement that the source fat of the mono and diglycerides be named.

"Consumers need to be aware that the ingredients declared on food labels as 'mono' and diglycerides' or 'emulsifiers' may be derived from lard and thus ultimately from hog carcasses."⁸

"Pig products retain much of their original chemical characteristics and identify as pig. Though hidden away in brightly colored packages of convenience foods and designated by less offensive names, many distinguishing molecular characteristics of 'This Little Pig' remain."⁸

Pharm Animals

"It was the galloping and bearded centaur -- part man, part horse -- that was mythology's equivalent of mixing genes between species. But the Greeks only imagined what scientists now are attempting: the transfer of human genes into a range of barnyard creatures destined not for the dinner table, but for the operating room and the pharmacy.

"The animals are called 'trangenic' because they carry transferred genes. And their commercial use in medicine is known as 'pharming.' Pharm cows, pharm pigs, pharm goats and pharm sheep could help end the organ-transplant crisis and provide new, protein-based drugs to treat everything from minor infections to cancer. But pharming, critics contend, could change the genetic character of the animal kingdom forever.

"A pharm animal's transplantable parts -- heart, liver, kidneys and so on -- would be recognized as 'human' by the recipient, Dr. Fritz Bach [an immunologist who specializes in xeno-transplantation, putting animal organs into humans] said, which would avoid the vicious form of organ rejection common to cross-species transplants.

"Experimental pigs already have been born in the US and Britain bearing genetically human blood and organs. DNX Corp., a bioengineering company in Princeton, NJ plans to apply to the U.S. Food and Drug Administration for human tests of its blood substitute, which is derived from pigs bearing the gene for human hemoglobin."⁹

Published in 1993, this article goes on to explain how, by inserting human genes into livestock embryos, scientists are paving the way to mass-producing an array of pharmaceutically useful products. In addition to "spare parts" such as hearts, livers and kidneys, pig insulin has long been used to treat diabetes; and even now "human" blood is being produced in herds of pigs in the US and Europe. From goat tissue, a new drug has been produced to treat heart attack patients, by adding it to E. coli bacteria. And from sheep, a new protein is being used to treat emphysema in humans. By using these bioengineered human/animals, pharmaceutical companies will net billions of dollars, and humans will be injected and transplanted with genetically altered pharm animal blood, tissues, and organs to treat a variety of ills from cancer, heart disease, and AIDS.

"Natural" Food Colorings

As a label-reader, have you ever noticed the term "natural" food colorings and, breathing a sigh of relief walked away with product in hand thinking you were "safe" in making your purchase. We believe that what you're about to read might create a desire to investigate a little further. . .

Carmine red: A crimson pigment derived from a Mexican and Central American species of a scaly female insect, cochineal, that feeds on various cacti. Carmine and Cochineal extracts have been permanently listed for use in food and cosmetics since 1977.¹⁰

The natural dye derived from the dried bodies of cochineal insects is widely used in yogurt, ice cream, soft drinks, and cherries.¹¹ Carminic Acid (Natural Red No. 4) is used in mascaras, liquid rouge, paste rouge, and red eye shadows, and is not subject to certification by the Federal Drug Administration.¹⁰

And This Little Piggy Stayed Home

Here are some of the not-so-obvious ingredients you will want to be on the lookout for. If you take a close look at your cupboard, you might be surprised at what you find. These ingredients are hiding in your toothpaste, shampoo and conditioner, chewing gum, cosmetics and skin care products.

Although there are non-animal sources and alternatives, it has been our finding that unless the label indicates it is in fact from a vegetable source, at best there is a 50/50 chance it is from animal. The manufacturers we have contacted have told us that they cannot be certain of the source from their suppliers. These are just a few. . . .

Gelatin: Protein obtained by boiling skin, tendons, ligaments, or bones with water.

Glycerin/Glycerol: Naturally produced from animal fat; any bi-product of soap manufacturer; used in toothpaste, soap, chewing gum, etc.

Glycogen: Animal starch, found especially in liver and muscle;

Pepsin: Digestive enzyme found in the inner lining of the stomach in man and other mammals such as the pig and cow. In connection with cheese making, it always means hog pepsin.

Rennet or Rennin: Digestive enzyme found in stomachs of suckling calves or piglets. Used for curdling milk in cheese making and junket.

Stearates: A group of fatty acid derivatives derived from animal or vegetable fats; used in deodorants, lotions, toothpastes, cosmetics, etc.

He that hath an ear. . .

"I present the Word of the Lord God of Israel, because of transgression the curse of God has come upon the earth itself, upon the cattle, and upon all flesh. Human beings are suffering the results of their own course of action in departing from the commandments of God." PUR
11/7/1901

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". . .the animals are diseased, and by partaking of their flesh we plant the seeds of disease in our own tissues and blood." TSDF 174

"The diseased flesh of these dead carcasses is sold in the market-places, and disease among men is the sure result." PUR 11/7/1901

"It is better for physical and mental soundness to refrain from living upon the flesh of animals. As far as possible we are to come back to God's original plan. . . . We may use fruit freely, and in different ways, and run no risk of incurring the diseases that are incurred by using the flesh of diseased animals." CDF 488

"Shall human beings live on the flesh of dead animals? The answer, from the light that God has given is, No, decidedly No." TSDF 79

"Wherefore come out from among them, and be ye separate, saith the Lord, and touch not the unclean thing; and I will receive you." 2 Corinthians 6:17

The documentation accumulated while putting this tract together has been staggering! And this is just the tip of the iceberg! We hope that this tract has stimulated your interest to further investigate what goes into your body. If it has, you may be interested in our tract "**Beauty's Only Skin Deep!?**" which deals with what we put on the outside -- skin care products, beauty aids and cosmetics, shampoo, etc.

¹ Food Theory and Applications; Paul, P.C. & H.H. Palmer; 1972, page 135.

² Natural Products, Glossary of Terms & Ingredients; 1992; page 33.

³ Journal of Health & Healing, Vol. 12, No. 1, page 29.

⁴ A Survey of Recent Work on the Amino Acid Composition of Vertebrate Collagen and Gelatin; J.E. Eastoe and A.A. Leach.

⁵ Composition of Collagen and Allied Proteins; J.E.Eastoe.

⁶ Structure of Collagen and Gelatin; Harrington and Von Hippel, 16:31, 1961.

⁷ Journal of Health & Healing, Vol. 12, No. 1, page 30.

⁸ Ibid, page 31-32.

⁹ Orlando Sentinel, 4/11/93, G-7.

¹⁰ A Consumer's Dictionary of Cosmetic Ingredients, Ruth Winter M.S., 1989, page 70; and A Consumer's Dictionary of Food Additives, Ruth Winter M.S., 1989, page 88.

¹¹ Merced Sun-Star, February 12, 1990, B-14.