FSIS DOCKET ROOM

Docket Clerk,
U.S. Department of Agriculture,
Food Safety and Inspection Service,
300 12th Street, SW.,
Room 102, Cotton Annex,
Washington, DC 20250

RE: Docket No. FSIS 2006-0040

## Sir\Madam:

I am writing to express the strongest objection to a petition by Hormel Foods to label processed meat products as "natural"

A nationwide Zogby poll showed that most Americans feel a "natural" label is inappropriate for products from animals who are raised completely indoors in unnaturally confined spaces.

In Arizona last November, Proposition 204, a ballot initiative to prohibit veal crates and sow gestation crates, was approved by 62% of the voters.

Other "unnatural" factors contributing to the end product are:

- 1) growth hormones;
- 2) the prophylactic use of antibiotics;
- 3) mutilations such as de-toeing, de-beaking, de-horning and castration, all without anesthetics; and
- 4) genetic engineering and cloning.

Labeling should instead inform the consumer of the living conditions and treatment of animals prior to slaughter.

To label as "natural" meat from animals treated as outlined above would be nothing short of fraud.

Sincerely yours,

Eleanor L. Jones