

HUMANE (HALAL) ON-FARM SLAUGHTER OF SHEEP AND GOATS



Step 1

Minimize stress when catching animals. Avoid sudden moves or noises. Herd animals into small area. Catch gently.



Step 2a

Move animal to slaughter quickly, without stress. If small enough, carry with one arm over the horns and other arm tucked between hind legs [Step 2a]. For larger animals, have one person lead animal with chin held high, while another person pushes from behind [Step 2b]. If handler is alone, hold animal's chin with one hand while grasping the dock or tailhead area with the other hand, or carry forelegs to lead the animal [Step 2c]. A chute or lane can be used to move animals calmly [Step 2d].



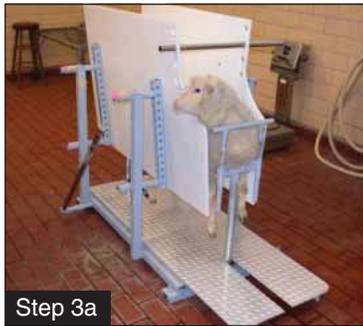
Step 2b



Step 2c



Step 2d



Step 3a

For humane reasons, do not shackle the animal for slaughter. Place the animal on a double rail [Step 3a] or firmly restrain the animal [Step 3b], which is safe and comfortable for both animals and people.



Step 3b



Step 4a

A well sharpened slaughter knife with a straight blade twice the neck width is absolutely necessary for making the slaughter humane [Step 4a]. A knife with a hand guard is safest.* If the handler is alone and the animal is docile, it can be slaughtered by straddling the animal next to a wall [Step 4b].



Step 4b



Step 5

Slaughter gently but firmly by holding animal's head back, and in a quick, single cut move across animal's throat just below the jawbone, cutting the wind-pipe, esophagus, arteries and veins forward of the neckbone.

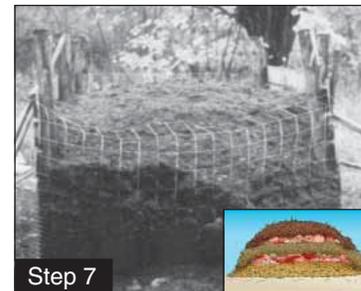


Step 6a

It is both a halal law and a requirement for animal welfare to wait until the animal is insensible (at least 1 minute) before starting further processing [Steps 6a and 6b].



Step 6b



Step 7

Dispose of the offal (animal remains) by composting or other sanitary and legal means. To use the static-pile composting method [inset], alternate layers of offal with high-carbon materials, such as wood chips, straw, leaves, peat or finished compost. This method also protects against odor and vermin. For more information, see www.cfe.cornell.edu/wmi/composting.html.

* One source for slaughter knives is www.dexter-russell.com.

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For more information about humane halal
slaughter of more than one or two animals
at a time, please consult the following
Web sites:

Cornell Sheep Program
(www.sheep.cornell.edu)

Empire State Meat Goat Producers
Association (www.ansci.cornell.edu/extension/esmgpa.html)

Islamic Food and Nutrition Council of
America (IFANCA) (www.ifanca.org)

Northeast Sheep and Goat Marketing
Program (www.sheepgoatmarketing.org)

Temple Grandin
(www.grandin.com)

