

# South Africa



## Ending the Big Cat Trade

South Africa has over 300 farms dedicated to breeding big cats for commercial exploitation.

Cubs are reared by humans, kept in appalling enclosures and used to provide 'voluntourism' opportunities, as petting attractions or photo opportunities.

When the cubs get too old to be handled, they are either offered to canned hunts for trophy hunters or killed for their bones and body parts for traditional medicine.

## How you can help

FOUR PAWS is fighting to end the intensive farming and commercial trade of big cats such as lions, tigers, cheetahs, and leopards, in South Africa.



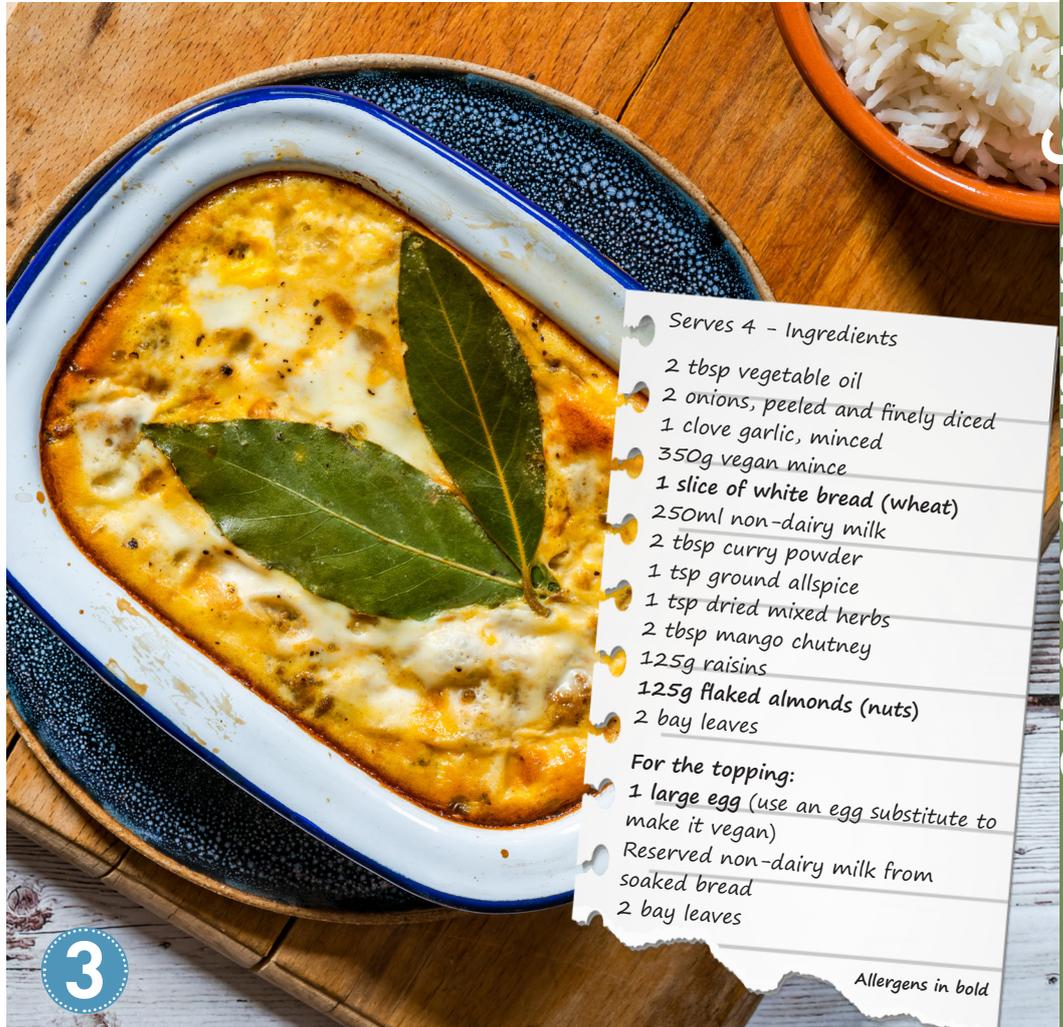
SCAN ME

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1. Heat oven to 180°C. Place the bread in a bowl, pour the milk over the bread and set aside to soak.
2. Fry the onions over a medium heat for 10 mins until softened. Add the garlic, fry for 1 minute, then add the mince and cook until warmed through.
3. Turn the heat to low, add the curry powder, allspice, herbs, chutney, sultanas, almonds, bay leaves. Season with salt & pepper.
4. Squeeze the milk from the bread, tear into small pieces and stir into the mince. Cover and simmer for 10 mins.
5. Beat the bread infused milk together with an egg and season.
6. After 10 mins, press the mince mixture into an oval casserole dish (approx. 23 x 33cm), smooth the top then pour the egg mixture over.
7. Top with the remaining 2 bay leaves and bake for 35-40 mins until the top is set and starting to turn golden.

Lekker eet!



Serves 4 - Ingredients

- 2 tbsp vegetable oil
- 2 onions, peeled and finely diced
- 1 clove garlic, minced
- 350g vegan mince
- 1 slice of white bread (wheat)
- 250ml non-dairy milk
- 2 tbsp curry powder
- 1 tsp ground allspice
- 1 tsp dried mixed herbs
- 2 tbsp mango chutney
- 125g raisins
- 125g flaked almonds (nuts)
- 2 bay leaves

For the topping:

- 1 large egg (use an egg substitute to make it vegan)
- Reserved non-dairy milk from soaked bread
- 2 bay leaves

Allergens in bold

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