

Vietnam



48
rescued
Asiatic black
bears



Location:
Cuc Phuong,
Vietnam

Ending bear farming

In Vietnam, hundreds of bears are farmed for their bile, which is used for traditional medicine and cosmetics. This is all despite being illegal in the country.

FOUR PAWS set up Ninh Binh BEAR SANCTUARY to give rescued, confiscated or voluntarily surrendered bears a better life, in a more species appropriate environment.

With access to enriched indoor and outdoor enclosures, here the bears can be free to relax and slowly regain their natural instincts.

How you can help

In 2005, the Vietnamese Government announced plans to phase out bear farming, yet Hanoi remains the country's #1 bear farming hotspot.



SCAN ME

Sign our petition to urge the Hanoi government to end bear farming for good!



1. Tip the noodles into a bowl and cover with boiling water. Leave to stand for 10 mins, then drain, rinse in cold water and set aside.

2. In a jug, mix the Marmite with 500ml boiling water. Set aside while you cook the vegetables.

3. Heat the oil in a saucepan, then add the mushrooms and leek. Cook for 10-15 mins until softened and beginning to colour, then add the soy sauce, the Marmite and water mixture and stir. Bring to the boil for 5 mins.

4. Divide the noodles between two deep bowls, then ladle over the hot broth. Top with the chilli, spring onion, mint leaves, lime wedge and peanuts. Serve with some sriracha on the side.

Enjoy! / Xin mòi!



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- Serves 2 - Ingredients
 - 100g rice noodles
 - 1 tsp Marmite
 - 1tsp vegetable oil
 - 50g chestnut mushrooms, sliced
 - 1 leek, sliced
 - 2 tbsp soy sauce (soya)**
 - 1 green chilli, deseeded and sliced
 - 2 spring onions, sliced
 - ½ bunch mint leaves
 - Handful salted peanuts (nuts)**
 - 1 lime wedge
 - Sriracha for a spicy kick
- Allergens in bold