ACTION ALERT

Chicken Flying Meet Canceled

UPC is pleased to announce that our 2-year protest campaign paid off: “The International Chicken Flying Meet,” held annually during the Bob Evans Farm Festival since 1971, dropped out of sight this year. Activists who drove to Rio Grande, Ohio from MD, VA and Cleveland to protest the meet on October 15 were elated that this year not a single sad crow rose from stuffy cages full of birds awaiting their turn to “fly” in this tedious “meet” symbolized by a toilet plunger. Thank you for your many letters to Bob Evans!

Please thank Bob Evans Farms for making the corporate decision to drop the chicken-flying meet: Bob Evans Farms, Inc., 3776 South High St., Columbus, OH 43207-0863 (614-491-2225).

In the Turkey Breeding Factory

By Frank Observer

A friend heard an advertisement on the local radio about the Butterball Turkey Company needing workers in artificial insemination, called “AI” for short. So I went to the personnel office across the street from the turkey killing plant in this small midwestern town. Latinos, Asians and poor whites filled the waiting room. Everybody wore rubber boots and big, puffy white hairnets—both men and women.

“Bob,” the AI boss, explained that the modern turkey business is about the “most high-technical” of all the animal operations. “The turkey is a creation of modern science and industry,” he said. “It’s been out of the wild only about 100 years, the last animal to be domesticated. Because of that wildness, it tends to go ‘broody,’ which means it lays a few eggs once a year and quits. We have to trick it into laying all the time.”

Bob told me that the company’s birds are much bigger and more clumsy than the original turkey—so much so that they can’t breed by themselves anymore. So the company has to use AI to produce the fertile eggs that hatch the chicks that then go into “grow-out” houses and grow up to be slaughtered and processed.

The Butterball Turkey Company is a division of ConAgra Turkey Co., a division of ConAgra Poultry Co., a division of ConAgra, Inc. of Omaha, NE—the agribusiness conglomerate.

They hired me. I reported for work at 4:45 a.m. I was told to go with “Joe” and his crew. Joe grunted at me, then barked, “follow me in your car.” Down a gravel road, the lights of a turkey building glowed ahead. We parked. Joe handed me a dust mask and grunted something. When I didn’t move, he yelled, “Get ahold of this and help me take it in.” It was the insemination machine, about the size of a TV set. As we walked toward the building, a worker came out and pitched two dead birds out the door.

Inside the building, I saw a sea of white hens. (3,000 I was told later.) The flock was divided in half by a double...
row of metal "nests" down the middle of the building. From these nests, a row of conveyer belts carried eggs.

Joe did not explain the work to come, nor did he introduce me to the other crew members—all silent, surly-looking white men in their 20s. They set up the AI machine quickly and went to work.

Two men herded birds—a hundred or so at a time—into a makeshift pen along one side of the house. From there, these "drivers" forced 5-6 birds at a time into a chute, which opened onto a 5 x 5-foot concrete-lined pit sunk into the floor of the house. Three men worked belly-deep in the pit: Two grabbed birds from the chute and held them for the third, Joe, the inseminator.

They put me to work first in the pit, grabbing and "breaking" hens. One "breaks" a hen by holding her breast down, legs down, tail up so that her cloaca or "vent" opens. This makes it easier for the inseminator to insert the tube and deliver a "shot" of semen.

"Breaking" hens was hard, fast, dirty work. I had to reach into the chute, grab a hen by the legs, and hold her—ankles crossed—in one hand. Then, as I held her on the edge of the pit, I wiped my other hand over her rear, which pushed up her tail feathers and exposed her vent opening.

"Breaking" hens was fast, hard, dirty work. I had to reach into the chute, grab a hen by the legs, and hold her—ankles crossed—in one hand.

Then, the hen thus "broken," the inseminator stuck his thumb right under her vent and pushed, which opened the vent and forced the end of the oviduct a bit. Into this, he inserted the semen tube and released the semen. Then both men let go and the hen flopped away onto the house floor.

The insemination machine's job was to put a calibrated amount of semen into small, plastic "straws" for the inseminator. Each straw was about the size of a drinking straw 3-4 inches long. The machine drew semen from a 6 cc. syringe and loaded the straws one at a time. With the tip of a rubber hose, the inseminator took a straw, inserted it in the hen, and gave her a "shot." Routinely, rhythmically, like a well-oiled machine, the breakers and the inseminator did this over and over, bird by bird, until all birds in the house had run through this gauntlet.

The semen came from the "tom house" where the males are housed. Here "Bill" extracted the semen bird by bird. He worked on a bench which had a vacuum pump and a rubber-padded clamp to hold the tom by the legs. From the vacuum pump, a small rubber hose ran to a "handset." With it, Bill "milked" each tom. The handset was fitted with glass tubes and a syringe body; it sucked semen from the tom and poured it into a syringe body.

I helped Bill for a while. My job was to catch a tom by the legs, hold him upside down, lift him by the legs and one wing, and set him up on the bench on his chest/neck, with his rear end sticking up facing Bill. He took each tom, locked his crossed feet and legs into the padded clamp, then lifted his leg over the bird’s head and neck to hold him. Bill had the handset on his right hand. With his left hand, he squeezed the tom’s vent until it opened up and the white semen oozed forth. He held the sucking end of a glass tube just below the opening and sucked up the few drops of semen. It looked like half & half cream, white and thick. We did this over and over, bird by bird, until the syringe body filled up. Each syringe body was already loaded with a couple of cubic centimeters of "extender," a watery, bluish mixture of antibiotics and saline solution. As each syringe was filled, I ran it over to the hen house and handed it to the inseminator and crew.

Each tom house contained about 400 males, 20 to a pen.

The toms are milked once or twice a week until they are about 64 weeks old (16 mo.), by which time they can weigh up to 80 lbs. The hens are inseminated usually once, sometimes twice a week, for about a year. When these breeding birds reach the end of their cycle, they are killed and turned into lunch meat, pot pies, and pet food.

The insemination crew did 2 houses a day—6,000 hens a day. Figuring a 19-hour day, that's 600 hens per hour, ten a minute. Two breakers did 10 hens a minute, or each breaker "broke" 5 hens a minute—one hen every 12 seconds.

Continued on page 7
UPC Attends First International Symposium on the Artificial Insemination of Poultry

This USDA/poultry industry-sponsored symposium, June 19–22, 1994, University of Maryland, College Park, reviewed the current and future direction of AI technology, “the single most powerful technique a commercial breeder has for managing the genetic progress of poultry,” according to the sponsors. Researchers from the U.S., U.K., Italy, Ukraine, Poland, France, Bulgaria, etc. discussed AI research on: male and female breeder management, semen handling, fertility evaluation, and poultry germplasm preservation. Chickens, turkeys, guinea fowl, ducks, geese, and quail are used in intraspecies and inter-species insemination experiments. Wild birds are used, e.g. “Reciprocal Crossing Of Wild Geese With Domesticated Geese Using Artificial Insemination.”

AI technology began in 1935 when two U.S. researchers learned how to squeeze extensive supplies of semen from the live male fowl. Between 1913 and 1935, “sperm for observation in vitro was obtained by either squeezing sperm from the ductus deferens of a killed male or intercepting ejaculated semen from the cloaca of a hen after mating. As the industry expanded, with increasing numbers of birds to be inseminated, the equipment and procedures for bird handling, semen collection and insemination changed progressively to prevent escalating costs and to sustain high fertility under conditions where personnel fatigue might be expected to result in careless handling of semen in vitro and depositing of semen into the female.”

The turkey stud farm concept started in the late 1970s and early 80s. The toms are isolated from the hens, feed restricted, and sexually manipulated for their semen by “milkers.” (One milker in a color slide had “love” printed on his knuckles.) Disease risk is high, and “Feed restriction and semen analysis requires technically trained people [who] are often harder to find and keep.”

A speaker on Beyond Freezing Semen said his topic could be retitled “The Night of the Living Dead” with music from the Twilight Zone. He discussed the creation of bird chimeras (transgenic animals with genes from other species inserted into their embryos). Regarding birds hatching with no outward (somatic) sign of desired change: “We simply throw them away.” Laboratory assistants pose in a slide with smiles, each holding his or her chimera, a young chicken.

What Can I Do?

The artificial insemination of birds and other animals removes humanity farther and farther away from any possibility of establishing a civilized relationship with the rest of the living world. Tell Congress you do not want your taxes spent on the U.S. National Animal Germplasm Program, Subtitle C of the 1990 Farm Bill, “designed to maintain and enhance the collection, preservation, and dissemination of genetic material of importance to U.S. food and agriculture production [from] beef and dairy cattle, swine, poultry, sheep, goats, and aquatic forms.” Tell Congress to drop this program from the 1995 Farm Bill. Contact your House Rep., U.S. House of Representatives, Wash. DC 20515; U.S. Senators, U.S. Senate, Wash. DC 20510.

United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
Gilda

By Matt Kelly

I never knew that a turkey would purr like a cat as our Gilda was doing right now as she cuddled beside Mary. Gilda lay lazily in the sun on her side with one leg stretched out. As Mary stroked the soft white feathers on the turkey’s head, Gilda, eyes closed, let out a warm purr that anyone could see was the unmistakable expression of serenity and contentment that all of us long for.

Just about a year ago, Gilda was born into the cold world of a mechanized hatchery, the daughter of “breeder” parents who never knew her or each other. She grew up on a factory farm in Vermont with thousands of other young hens. I’ll never forget the day just before Thanksgiving last year when I walked into the huge turkey warehouse. We had called the farmer in advance to rescue a bird as our statement against the avian holiday massacre. He walked me into a giant bird auditorium to make my selection. Immediately, an immense sea of white feathers parted a 20-foot circle around me. It was a new and moving experience to feel the stare of 6,000 curious eyes watching me. One quick, small flick of my hand would bring the immediate and excited gobble of 3,000 throats. How could anyone make this decision? I waited for one bird to come forward...

One did.

The first thing our Gilda did when she touched the ground at our home was to just look around for a long time. Her eyes stared intently at every new thing. She constantly tilted her head from one side to the other not to miss a single detail about us, the yard, the sky, anything. It was like watching a baby seeing the world for the very first time.

Six months later, Gilda knows our place as if she’d been here all her life. In a way, she has, because her life started when she came here. I look at pictures I took at the factory farm. Thousands of quizzical faces peer into my camera lens. Faces that are no more. Except one, who anxiously waits and calls out in her pen for visits and treats, which she receives no shortage of from Mary.

Gilda roams our yard whenever we’re home. She doesn’t leave the yard, or stray far. The other day I confess that I spied on her, as she intensely worked on a very private project. With her stub toes (her toes were cut off on the day she was born), she meticulously dug out a hole in some soft earth for a nest, and shaped it just so. She then canvassed the yard, carefully selecting just the right grass and twigs (with her cut-off beak, another painful mutilation endured in her former life) to line her precious nest with. I went back a short time later to find her sitting in the new nest, and jealously guarding a lovely egg.

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Ted

By Matt Kelly

A front page photo, two years in a row! That’s our Ted. But no wonder. Ted the turkey was a smash hit at every school we took him to visit the week before Thanksgiving. “A ham of a turkey,” someone quipped, as Ted proudly strutted, fanned his tail feathers from this side to that, puffed out his big air-filled chest, displayed his beard, dragged his wings, rumbled, and to the delight of his audience, gobbled his heart out. The elementary school students really learned a lesson from Ted, as the friendly turkey marched along inside the circle of children crowded around him. They learned that turkeys have personalities, feelings, and characteristics of their own, just as we do. And don’t think twice: Ted was in his own glory. He loves to show off.

Four years ago, we rescued Ted from a predictable ending. The turkey chicks were advertised at a local Agway as quick weight gainers in time for “turkey day.”

Ted is very possessive about our company. He will make his dinosaur tracks right behind us on walks over half a mile! He has even chased strange dogs away from our yard.

Ted is a very gentle bird. He enjoys everyone from small children to adults. He loves to have his head petted and rubbed. He is very jealous of anything you may heed more than him.

It’s hard to catch Ted with his tail fan down. He never wants to be thought of as anything less than magnificent. It must be hard work being so beautiful, so when Ted thinks no one is looking, down go the feathers, and he may even sit down. But just one look out the window to check on him, and his 44 pounds are instantly up in all display, just in case someone should have the desire to admire him one more time.
Instead of Chicken, Instead of Turkey:
A Poultryless “Poultry” Potpourri

The Perfect Holiday Gift for Those You Love
$11.95

Wild Rice and Mushroom Stuffing
Serves 8
Preheat oven to 350 degrees

1/4 lb (1 stick) margarine, divided
1/2 lb mushrooms, cleaned & sliced
1 C wild rice
1 C long-grained rice
2 lg onions, chopped
1 C chopped celery, incl leaves
2 C vegetable stock
1 C toasted & coarsely chopped pecans

1/4 C chopped fresh parsley
1 tsp salt
1 tsp dried sage
1 tsp dried marjoram
1 tsp dried savory
2 tsp celery seed
1 tsp white pepper

Melt half the margarine in a large heavy skillet over medium high heat. Add the mushrooms and sauté, stirring constantly, for 5 minutes. Scrape into a mixing bowl.

Melt remaining margarine in a large skillet or casserole over medium heat. Add rice, onions, celery. Cook over medium heat for 6 minutes, stirring occasionally. Add the stock and bring to a boil. Reduce heat, cover the pot, and simmer for 25 minutes or till stock is completely absorbed and rice is tender.

Stir in the pecans and seasonings and mix thoroughly. Bake about 45 minutes covered at 350 degrees or cook stovetop in a large oiled skillet. This delicious dish can be made up to 2 days in advance and refrigerated, tightly covered.

Congressional Hearing on Humane Methods of Poultry Slaughter Act (H.R. 649) Held September 28, 1994

This hearing by the House Agriculture Subcommittee on Livestock included testimony by representatives of three national trade groups against the bill—the National Broiler Council, the National Turkey Federation, and the American Meat Institute—and representatives of three national animal protection groups in support of the bill—Karen Davis, United Poultry Concerns; Valerie Stanley, Animal Legal Defense Fund; and Christine Stevens, Animal Welfare Institute. Rep. Andy Jacobs, Jr. (D-In), who introduced the bill in 1993, also testified.

H.R. 649 would amend the Poultry Products Inspection Act to “require the slaughter of poultry in accordance with humane methods.” It would provide comparable coverage of poultry with livestock under federal law. Poultry are not covered by the 1958 Federal Humane Methods of Slaughter Act.

Dr. Ian Duncan, Professor of Poultry Ethology at the University of Guelph in Ontario, faxed testimony for the hearing to United Poultry Concerns, stating, “In my view, it is a scandal that poultry are not included in humane slaughter legislation in the United States of America. I urge, most strongly, that the legislators rectify this terrible anomaly.”

He stated, “All poultry species are sentient vertebrates and all the available evidence shows that they have a very similar range of feelings as have the mammalian species already included in this legislation. By this I mean that poultry can suffer by feeling pain, by feeling frightened and by feeling stressed as can cattle or sheep or swine. If the reason for having humane slaughter legislation is to reduce the suffering of mammalian species (as surely it is), then, logically, this legislation should also cover poultry.”

The U.S. Dept. of Agriculture testified that if this law is passed, “USDA stands ready to institute the changes to our domestic inspection program and our foreign program reviews to accommodate this change.”

United Poultry Concerns presented 5000 signatures on behalf of the bill obtained by our members in 1994 and gave extensive testimony documenting the cruel treatment of poultry at slaughter in the United States. Thirty million birds are brutally killed every day in the United States without even being granted legal recognition as “animals”: 7.5 billion birds a year compared to 200 million cattle, sheep, and pigs. Legislative action is urgently needed.

What Can I Do?

Relentless constituency pressure on Congress is crucial. Keep your eye on the November 1994 federal elections. Learn who represents your district and your state on Capitol Hill. Contact your U.S. House Representative and your U.S. Senators and urge them to support the new humane methods of poultry slaughter bill in the next (104th—1995-1996) Congress.


United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
Action Alert

Protest Live Rooster Pull

Certain Native American pueblos (villages) in New Mexico have a Spanish “tradition” of “fighting with a rooster,” a dismemberment ritual in which a live rooster is reportedly buried in the plaza with his head exposed and riders on horseback try to pull him out of the ground and fight over him. More than one bird may be used. The “rooster pull” was advertised as a tourist attraction under Native American Events in the June 1994 issue of On the Scene Magazine in Albuquerque. At least four roosters were agonizingly dismembered in June 1994 if the events were conducted at the Acoma Pueblo and the Jemez Pueblo as advertised.

What Can I Do?

Contact:
James Hena, Chairman
The All Indian Pueblo Counsel
3939 San Pedro Drive, NE
Albuquerque, New Mexico 87110
1-505-881-1992

Tell Mr. Hena to discontinue the “rooster pull” immediately. Tell him that “culture” does not excuse cruelty and that pulling a live rooster apart for tourists (or any other reason) is not acceptable human behavior. If they want to do something along this line for money or as a symbol, they can use a doll.

Action Alert

Tell Chamber to Cancel Duck Race

For the past 13 years at a city-wide festival in August, the Deming, New Mexico Chamber of Commerce has sponsored a duck race in which ducks dressed in costumes are prodded into racing down a 17-ft. track. The ducks may be privately owned or rented from the Chamber of Commerce. The Chamber denies that any of the ducks are harmed, but eye witnesses report: some ducks are trained with cattle prods; no water is provided for the costumed ducks in the desert heat; the judges violently shake and slap ducks prior to the race to terrorize them to run; many ducks are taken to Burn Lake after the race and dumped with broken legs and wings; others are taken from the lake and used to train pit bulls to fight; other are killed and left in dumpsters and motel rooms.

What Can I Do?

- Protest: Linda Stevens, Deming Chamber of Commerce, 800 E. Pine, Deming, NM 88038; ph: 1-800-848-4955; fax: 505-546-9569. Contact the local newspaper: The Deming Headlight, 219 E. Maple, Deming, NM 88038; fax: 505-546-8116. Urge fresh forms of entertainment based on the voluntary consent and understanding of all participants.

- Protest: American Airlines, Corporate Communications, PO Box 619616, Dallas/Fort Worth Airport, TX 75261-9616. Tell them to terminate their indirect sponsorship of the Deming Duck Race. American Airlines Managing Director of Client Services, Gus Whitcomb, told UPC, “I have asked our sales representative to seriously reevaluate our participation in this event in the future.” Tell them to end all participation and to advise you in writing of their decision.

United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
This pace pressured the drivers to keep a steady flow of birds into the chute to supply the pit. Having been through this week after week, the birds feared the chute and bulked and huddled up. The drivers literally kicked them into the chute. The idea seemed to be to terrify at least one bird, who squawked, beat her wings in panic, and terrified the others in her group. In this way the drivers created such pain and terror behind the birds that it forced them to plunge ahead to the pain and terror they knew to be in the chute and pit ahead.

The crews worked at this pace from 5 a.m. until 2 p.m., when I left. They had 2 more hours of work to finish off the second hen house. That's 11 hours at a stretch with no formal breaks. No morning breakfast, no lunch hour. The only breaks came by chance, when a machine malfunctioned or when the semen syringes were slow to come. At about 12 or 1, the bad-tempered Joe got suddenly generous after yelling and barking orders all day, and bought everyone a "sody." He was not our buddy, but our paternalistic leader. We got to sit outside among the swarms of flies buzzing over a pile of dead birds and drink cokes for 10 to 15 minutes while Joe and another guy ran an errand.

I asked the least belligerent co-worker about the workload and the pace, the no-breaks routine. He told me that the crews are given 30 minutes off for lunch, but that his crew (under Big Bad Joe) worked through this lunch break in order to get paid for the time. These guys worked at this pace 10 to 12 hours straight without a break or a bite to eat just to get another $3 on their paycheck.

I put up with this for a day because I thought I might learn lots of secret stuff from the crews. Fat chance. Nobody talked. Nobody talked about anything. The few times I tried to make conversation, all I got was surly, glowering looks and a grunt or two.

I have never done such hard, fast, dirty, disgusting work in my life. Ten hours of pushing birds, grabbing birds, wrestling birds, jerking them upside down, pushing open their vents, dodging their panic-blown excrement, breathing the dust stirred up by terrified birds, ignoring verbal abuse from Joe and the others on the crew—all of this without a break or a bite to eat (not that I could have eaten anything amongst all this). Working under these conditions week after week (Bill had been there for 4 years), these men had grown callous, rough, and brutal. Every bird went through their merciless hands at least once a week, week after week, until they were loaded up to be killed.

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Join a community of people dedicated to rescuing, rehabilitating, and providing permanent sanctuary for animals raised in our society for food. Our beautiful 65 acre ranch, nestled in the foothills of the Colorado Rockies, has its own lake, mature trees, and Buckhorn Creek full of wildlife. In addition to being a sanctuary for animals, the ranch is also an educational facility where people can come to learn why and how to live a vegan lifestyle. The community of animals and people serve as teachers. We are seeking dedicated people to join us in this work. Contact Jan Hamilton, Wilderness Ranch, 19595 Buckhorn Rd., Bellvue, CO. 80512 (303) 493-7153.

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A Lasting Gift for the Birds

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United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
To the Editor:

Chickens are not electrically stunned during the slaughter process but are immobilized with a very mild yet very painful electric current. Stunning is deemed by the poultry industry to be incompatible with commercial considerations, so countless millions of birds go through the slaughter process fully conscious.

The cruelty of the poultry slaughter process has increased in recent years because younger and heavier birds with extremely fragile capillaries are now being processed, resulting in a greater susceptibility to hemorrhage under an electrical current. Consequently, poultry companies are lowering the electricity even more than before.

Partly because poultry is not covered by the Federal Humane Methods of Slaughter Act, billions of birds endure horrendous pain in being subjected to the technology that is used to fast-track their bodies to consumers’ plates.

No matter what the poultry industry says, chicken is not a healthy or a happy choice. The birds go to slaughter loaded with healthy or a happy choice. The birds go to slaughter loaded with pathogens. They are subjected to cruelty from the hatchery to the slaughterhouse. Their flesh tells a tale that consumers understandably respond to by saying, “Oh, please. Don’t tell me about it.”

KAREN DAVIS
Potomac, Md., Aug. 31

The writer is president of United Poultry Concerns Inc., a nonprofit information organization.

Try WonderSlim!

WonderSlim is a great new natural alternative to eggs and fat in many recipes. Made from dried plums, it can be used for cooking, baking, and salad dressings. The attractive 16-oz. jar is sold in natural food stores. Ask your local food stores to carry it. And, please, buy some today! A wonderful gift for those you love.

Illustration by Nigel Burroughs

United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
Donations are Urgently Needed

United Poultry Concerns is developing a campaign to educate parents, teachers and students about the problems inherent in elementary school hatching programs in which chicks and ducklings are mechanically incubated and hatched in the classroom. Every year, teachers and young students place thousands of fertilized eggs in classroom incubators to be hatched within 3 or 4 weeks. These birds are not only deprived of a mother; many grow sick and deformed because their exacting needs during incubation are never met. The fate of most of the survivors is to be killed or left somewhere to starve to death.

Our campaign will initially involve a mailing to each elementary science curriculum supervisor on each State Board of Education, plus advertising in national teachers' publications such as American Teacher. It will include a listing and evaluation of the available humane alternatives, which UPC is now compiling. With funding we will be able to send information packets to the 25,000 chapters of the PTA urging them to put this issue on their meeting agenda.

Your generous holiday tax-deductible donation can be immediately applied to this important campaign. Please help us.

Thank You

UPC wishes to thank The William and Charlotte Parks Foundation for a generous grant to assist our anti-debeaking campaign in 1994.

New! From United Poultry Concerns

“Raw Footage, Raw Pain”
Powerful New Video Takes You Inside a U.S. Battery Egg Farm
The Cruel Price of Eggs Exposed!
Buy Now! Only $18
Please send check or money order

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Don’t Just Switch From Beef To Chicken, Get The Slaughterhouse Out Of Your Kitchen!

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United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
Powerful New Video: Raw Footage, Raw Pain

By Dave Crawford
Rocky Mountain Animal Defense, 1994, $18.00

Raw Footage, Raw Pain is a spine-chilling video exposure of a modern U.S. egg farm. Based on a covert investigation in 1993 of Boulder Valley Poultry Farms, the main supplier of eggs for the largest supermarket chain in Colorado, this riveting documentary contains scenes of hens packed eight to a cage amid the incessant din of bird cries mixed with machinery; hens left to die in a temporarily closed wing of one of the battery houses; piles of dead chickens; chickens with open sores; decaying broken eggs; and mounds of uncovered manure. A stray hen walks over a pile of her dead sisters. Rats whistle through the empty cages in which claws and other body parts of former inmates lay rotting.

These facts speak for themselves; however, the extraordinary force of this film is in the master craftsmanship of Dave Crawford, the producer-narrator, whose deft blend of Plutonian images, informative commentary, and spectral music evokes the baleful essence of a modern egg factory. In one episode we watch a hen standing alone in the dark of a closed wing, surrounded by the decomposing bodies of other hens. At first she looks dead; then, pitifully, she moves. Blood drips from her mouth; her wings are featherless broken quills; her head is bowed as she stands over the spot where she will be found dead a few days later.

Crawford chronicles the apathy of the Colorado Department of Agriculture, which sent a staff veterinarian to “investigate” this farm that was claimed by another veterinarian to be managed by “one of the best people in the industry.” The film elucidates the ethical and environmental atrocity of intensive egg production, and what to do about it.

Reviewed by Karen Davis
From: United Poultry Concerns
PO Box 59367, Potomac, MD 20859
(301) 948-2406

In Memoriam

UPC offers heartfelt gratitude and sympathy to Violet Aharonian of Broomall, PA for her kind memorial donation in memory of Precious, her hen, “my dear friend.” Precious was taken without warning by a local Animal Control Officer and killed.

Thank You

UPC thanks Beth Byrne of Long Beach, CA for generously funding one of six UPC advertisements in WildBird Magazine in 1994. To help United Poultry Concerns maintain a presence in WildBird in 1995, please contact us.

Looking For Answers?

“Don’t Plants Have Feelings Too?”

Responding Effectively to 13 Frequently Asked Questions About Food, Fiber, Farm Animals, and the Ethics of Diet

To get your copy of this invaluable Q and A guide, send a SASE & $1.00 to UPC, PO Box 59367, Potomac MD 20859.

A Legacy of Compassion

Have you thought about remembering United Poultry Concerns through a provision in your will?

Please consider an enduring gift on behalf of the birds.

A legal bequest may be worded as follows:

I give, devise and bequeath to United Poultry Concerns, Inc., a not-for-profit corporation located in the state of Maryland, the sum of $ and/or (specifically designated property). *

We welcome inquiries.

United Poultry Concerns, Inc.
P.O. Box 59367
Potomac, Maryland 20859
Instead of Chicken, Instead of Turkey: A Poultryless “Poultry” Potpourri
REVISED!
By Karen Davis
This delightful new vegan cookbook by United Poultry Concerns, Inc. features home­style, ethnic, and exotic recipes that duplicate and convert a variety of poultry and egg dishes. Includes artwork, poems, and illuminating passages showing chickens and turkeys in an appreciative light. $11.95

Nature’s Chicken, The Story of Today’s Chicken Farms
By Nigel Burroughs
With wry humor, this unique children’s story book traces the development of today’s chicken and egg factory farming in a perfect blend of entertainment and instruction. Wonderful illustrations. Promotes compassion and respect for chickens. $5.95

Chicken & Egg: Who Pays the Price?
By Clare Druce
Introduction by Richard Adams
A powerful investigation of the chicken and egg industry by the founder of Chickens’ Lib. $10.00

FACT SHEETS—20 for $3.00
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• “Starving Poultry for Profit”
• “Poultry Slaughter: The Need for Legislation”
• “Say Hi to Health and Bye to Shells from Hell”
• “Why Be Concerned About Mr. Perdue?”
• “The Rougher They Look, the Better They Lay” (free range egg production)
• “Intensive Poultry Production: Fouling the Environment”
• “Poultry and Eggs: Not the Perfect Food

*UPC Ordering Information:
To order indicated items send check or money order to:
United Poultry Concerns
P.O. Box 59367
Potomac, Maryland 20859

PoultryPress Handouts
• “Chickens” brochure—20 for $4.00
• “Battery Hen” brochure—20 for $4.00
• “Turkeys” brochure—20 for $4.00
• “Say Hi to Health and Bye to Shells from Hell”—20 for $2.00
• “Chicken for Dinner”—20 for $2.00
• “Food for Thought”, Turkeys—20 for $2.00
• Chicken Flying Contests brochure—20 for $2.00

“Raw Footage, Raw Pain”
This powerful new 12-min. video takes you inside Boulder Valley Egg Farms in Colorado. Shows piles of dead chickens, chickens with open sores, chickens dying in a closed wing. Sensitive produced and narrated by Dave Crawford. $18.00

“Hidden Suffering”
By Chickens’ Lib
This brand new half hour video exposes the cruelty of the battery cage system and intensive broiler chicken, turkey and duck production. Along with the misery are scenes of contentment featuring rescued battery hens, broiler chickens, turkeys, and ducks who narrowly escaped the gloom and stress of the intensive duck sheds and terrors of slaughter at 8 weeks old. “Hidden Suffering” is deliberately non-specific as to country. The cruelty is global. $20.00

“Sentenced for Life” & “Chicken for Dinner”
By Chickens’ Lib
A 50 minute expose on the battery and broiler systems of factory chicken and egg farming. Excellent educational video. $25.00

New!
Bumperstickers
Don’t Just Switch from Beef to Chicken: Get the Slaughterhouse Out of Your Kitchen $1 each

Stick Up for Chickens!
Be Kind to Turkeys: Don’t Gobble Me!
50¢ Each

PLUS:
• Re-Searching the Heart
• Turkey & Child: Friends both 19 cent versions

New! Battery Hen T-Shirt
“Never Again Will I Eat an Egg From The Sad Chicken of Factory Farming.”
Egg Substitutes!
S M L XL $15.00

New! Chicken Shirts & Leggings.
Haunting photographic black and white images of factory farm chickens on 100% durable cotton.
Chicken shirt: M,L—$25.00
Chicken Leggings: S,M,L—$20.00

“Love is Best”
Two versions, your choice: postage required, 19 or 29 cents

“Misery is Not a Health Food”
29 cent version

“Chickens—To Know Them is to Love Them”
29 cent version

“Peaceable Kingdom”
19 cent version

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Peace on Earth

Illustration by Jazelle Lieske

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INSIDE

Chicken Flying Meet Canceled
Artificial Insemination Exposed
Beauty of Turkeys
Philosophic Vegetarianism

Address Correction Requested

Wishing you peace and joy this holiday season