



# Poultry Press

Promoting the compassionate and respectful treatment of domestic fowl

## UPC and the Association of Veterinarians for Animal Rights Petition U.S. Government to Stop the Starvation of Chickens

First-Of-Its-Kind Petition Demands that the Starvation of Hens for Days and Weeks at a Time Be Stopped

**PoultryPress** is published quarterly by United Poultry Concerns, Inc., a national nonprofit 501(c)(3) organization incorporated in the State of Maryland.

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Visit Our Web Site:  
[www.envirolink.org/arrs/upc](http://www.envirolink.org/arrs/upc)



On April 1, 1998 United Poultry Concerns and the Association of Veterinarians for Animal Rights formally petitioned the U.S. Department of Agriculture and the Food and Drug Administration to eliminate the deliberate starvation practice by the U.S. egg industry known as **forced molting**.

**Forced molting – in which all food is withheld from laying hens for 1 to 2 weeks** – has been shown to stress the immune system of these birds so severely that it promotes a systemic disease in the form of *Salmonella enteritidis*. UPC and AVAR petitioned the Department of Agriculture and the Food and Drug Administration that this combination of cruelty and disease warrants the elimination of forced molting in the United States, as was done in Great Britain in 1987.

Forced molting has been found to depress the cellular immune response and increase the severity of a concurrent intestinal *Salmonella enteritidis* infection, creating an actual disease state in the alimentary tract of force-molted hens, according to USDA research immunologist Peter Holt.

"Hens used for egg production are unprotected against the cruelest practices," said Dr. Karen Davis, president of United Poultry Concerns and Dr. Nedim Buyukmihci, president of the Association of Veterinarians for Animal Rights and professor of veterinary ophthalmology at the

University of California-Davis, in their News Release announcing the petition.

"The starvation and the sickness are linked," they said. "Transmittable diseases are inevitable when you consider that there is not a single federal law in this country governing how animals are treated on the farm. This situation needs to change and forced molting is the place to start."

Copies of our 16-page report on which the petition is based are available from United Poultry Concerns for \$5.00. The report is posted on UPC's website at [www.envirolink.org/arrs/upc](http://www.envirolink.org/arrs/upc).

**"What Can I Do?"**

- Please write letters. The birds being starved – forced molted – in their cages by the egg industry are driven by their desperation and misery to pluck and eat each others' feathers to obtain nutrients. The caged, debeaked hens are being starved and plucked at the same time. Meanwhile the pathogen-ridden force-molted feathers, in addition to being plucked and eaten by the starving birds, are floating, falling and hanging in the air, sticking to the excrement, which is everywhere, and being inhaled by the hens trapped in the facility.

*continued on page 7 ►*

# "POULTRY SLAM" NEEDS FURTHER ACTION!

UPC wishes to thank everyone who protested to Ira Glass, the producer/radio show host of the misguided hour-long "Poultry Slam," which aired nationally in November and December 1996/1997 on his program, *This American Life*. (See the previous issue of *PoultryPress*, Winter/Spring 1998, p. 3.) National Public Radio (NPR) disclaimed responsibility for *This American Life*. In response, UPC requested clarification of the relationship between NPR and NPR member stations. NPR director-executive support Kathleen Scott replied in a letter dated May 7th: "Regarding the questions you pose in the second paragraph of your letter, NPR did not fund or facilitate in any way *This American Life* at any time. 'Services' as used in my letter means NPR provides membership support services such as news reporting, training, promotional recordings or program-related material to our members. None of these services is in any way related to *This American Life*."

"WBEZ is an NPR member station by virtue of its purchase from NPR of certain NPR programs such as *Morning Edition*, *Talk of the Nation*, *All Things Considered* and *Fresh Air with Terry Gross*. NPR provides no funding to WBEZ."

## "What Can I Do?"

- *This American Life* is produced by Ira Glass, WBEZ-FM Radio in Chicago. It is distributed by **Public Radio International (PRI)**. Please urge PRI not to distribute *This American Life/Poultry Slam* to public broadcasting stations in 1998 or thereafter. Contact: Stephen Salyer, President, Public Radio International, 100 North Sixth Street #900A, Minneapolis, MN 55403. Ph: 612-330-9202; fax: 9222. (No email address, we're told.)

- Contact your local public broadcasting station manager and urge the station not to air *This American Life/Poultry Slam*. The Corporation for Public Broadcasting (CPB) provides funding for *This American Life*. CPB Radio Director, Richard H. Madden, wrote to UPC, "When *This American Life* applies for additional CPB funding, as I



Illustration compliments of Henry Spira

assume they will in the next year or two, one consideration will be whether public stations and listeners around the country find the program of high quality." Tell your local public broadcasting station that the Poultry Slam is of the lowest quality. It promotes violence, cruelty to animals, misinformation about birds, meanness of spirit, and contempt for other forms of life. It should not be aired.

- As it appears United Poultry Concerns misunderstood NPR's role regarding its member stations, we apologize for the confusion. At the same time, we would be glad to know about any NPR program that now promotes or has ever promoted or even thoughtfully presented the case for animal rights as suggested by Joy Williams, who wrote that "Our treatment of animals and our attitude toward them is crucial not only to any pretensions we have to ethical behavior but to humankind's intellectual and moral evolution." From Joy Williams, **The Inhumanity of the Animal People**, *Harpers Magazine*, August 1997, recipient of the 1997 Ark Trust Genesis Award "For an inspired article which may be the single most powerful, passionate and convincing essay ever written on the subject of animal rights."

## AS PROMISED! IN SPANISH! Mercados de Viveros de Aves

UPC is pleased to announce that our brochure, **Live Poultry Markets**, is now available in Spanish as well as English. We wish to thank Marion Zinowski for her translation and Patricia Vandenberg (the illustrator of *A Home for Henny*) for her artwork. If you are in an area that has a live animal/poultry market, please order our brochures and distribute them. Live poultry markets are cruel and a major source of avian influenza virus.



# Killing of Chickens Shows Boy Scouts Need a Policy

In April about 65 Boy Scouts in Troop 890 located in Texas were unleashed on a flock of chickens obtained from a slaughterhouse. The boys hacked the chickens to death in a field as an exercise "to show



Illustration by Patricia Vandenberg

how food gets to the table." The scoutmaster responsible for the killing told the press that the chickens "simply sat there until they were chosen for a meal." Of the 80 Scouts about 15 boys refused to participate. The Boy Scouts of America con-

demned the killing and said it wouldn't happen again: "Scouting's position is that killing an animal isn't part of any BSA program."

Based on this and other animal abuse episodes by Scouts including the stoning to death of a bear cub

last year, the Boy Scouts of America needs to implement a formal policy prohibiting the maiming, killing, and use of animals by Scouts.

## "What Can I Do?"

Urge the Boy Scouts of America to implement a formal, standardized written policy prohibiting the maiming, killing, or other use of animals by Scouts on penalty of censure, demerit, and expulsion of the abuser, be he a scout or a scoutmaster. The policy should address both wildlife and domesticated animals and the award of merit badges. No merit badge award should require the use of animals. United Poultry Concerns joins People for the Ethical Treatment of Animals in urging the Boy Scouts of America to award a merit badge of compassion to the scouts who refused to participate in the chicken slaughter.

Contact:

**William Gamble, Scout Executive**  
**Boy Scouts of America**  
**8605 Harry Hies Blvd.**  
**Dallas, TX 75235**

**New! Order From UPC**

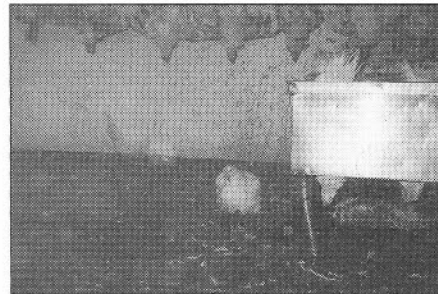
**The Most Powerful Video of Poultry Slaughter**

## HUMANE SLAUGHTER?

**HUMANE SLAUGHTER** takes the viewer into poultry slaughterhouses to witness the horrendous suffering endured by chickens and turkeys. The video contains undercover footage obtained by Farm Sanctuary investigators of standard poultry slaughter operations, where terrified chickens and turkeys are slowly bled to death - sometimes on the slaughterhouse floor.

Scenes from **HUMANE SLAUGHTER** have prompted thousands of people to eliminate poultry from their diets. When you see this video you'll see why:

"Undercover footage [**HUMANE SLAUGHTER**] of a poultry slaughterhouse in Los Angeles shows chickens having their throats manually cut . . . and then being stuffed alive into bleeding holes in an idle manner by the employees. Blood-soaked chickens with partially cut throats try vainly to lift themselves out of the troughs into which more bleeding and writhing birds are casually flung before being picked up and shackled. Bleeding, flapping chickens fall off the line onto the floor - no one pays any attention."



9 minutes VHS  
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 music, what you can do.  
 Send check or money order  
 to UPC  
 \$15.95 + \$2.00 Shipping

photo by Farm Sanctuary

- Karen Davis, "The Death," **Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry**, p. 114.



**"Lunched. Played tick-tack-toe with chicken at Chinatown Fair that replaced the one named Willy who died during last year's heat wave. Lost."**

— Michael T. Kaufman, *The New York Times*,  
May 11, 1994.\*

# She's Free!

by Joy To The World

February 23, 1998

I was told around Christmas time that a poor chicken in a Chinatown arcade here in New York City was forced to play tic-tac-toe in order to get food. This had evidently gone on for years. Horrified, I decided to rescue her, so Patrick Kwan and I made a date to meet at his apartment on Thursday, January 29 at 5:00 pm to free the chicken.

He took me to the Chinatown Arcade at 8 Mott Street. There I saw the hen in her box. The manager/owner was out, but we were told to come back in two hours, which we did. Mr. Samuel, the manager, was in his booth giving customers coins for bills to play the games. It was so noisy I could hardly hear him. I begged Mr. Samuel to let me please have the chicken, whom I immediately named Lily.

Mr. Samuel said, "Come back in a month." I said I couldn't. Mr. Samuel said, "Come back in a week." "No!" I begged and begged, "I have to take her today." He said he needed a moment to pray for the decision he should make — we were both still. Then he turned to me and said: "Take the chicken!" I hugged him I was so grateful.

He told me he gave the chicken to me because I treated him like a human being, whereas others had come in threatening to bomb the place. To all those who tried before me, whatever their methods, I want to say a huge thank you. You paved the way, you awakened his consciousness, and even one of Mr. Samuel's employees tried to persuade him to free Lily.

## Out of There!

Lily went home with me that night in a taxi. I gasped at her 3 1/2 inch nails and dirty rear end, but did some fast grooming. She loved walking on my soft living room rug, the first time she didn't have wire under her feet. The next morning she lay in the sun streaming in the window. I was able to remove a hideous ring through her wing. I put food everywhere, in dishes, on the floor, in my hand, but she kept pecking the walls, like in the tic-tac-toe game expecting food to come out.

I called United Poultry Concerns for advice. The next day Lily caught on that she didn't have to perform to get fed. We had a beautiful Saturday together. On Sunday, February 1st, Lily was driven to Massachusetts where she is safe and happy with two good friends and their other rescued birds.

I went the next week to call on Mr. Samuel,

to tell him how happy Lily was and to give him pictures of her in my apartment framed as a thank you. He told me he had had money offers for the empty chicken cage machine. I said, "Please don't sell it for another chicken to suffer in. I will buy the machine and destroy it." He promised he wouldn't sell it to anyone or get another chicken.

March 12

I went to see Mr. Samuel last night at the Chinatown Arcade to bring him pictures that Matt and Mary had sent me of Lily in her new home. Thank heaven there was no new "Lily" or "Willy," and he has the framed pictures of Lily in my living room over the door of his little booth for all to see. He said many people have asked about the chicken — "What happened?" He said he tells them: "She's FREE!" and shows them the pictures. Practically everyone has thanked him for his good deed, he told me. Only a wee percent miss playing the wretched tic-tac-toe with a tormented bird.

Mr. Samuel is not going to get another chicken, that is for sure, but if your newsletter readers would like to drop him a note and praise and thank him for freeing Lily, I think he'd appreciate that. He truly deserves applause.

## "What Can I Do?"

Please send a short, gracious letter to Mr. Samuel thanking him very much for freeing Lily. Tell him how relieved you are that he has decided never to replace Lily with another "tic-tac-toe" chicken. His address is **Mr. Samuel, Chinatown Fair, 8 Mott Street, New York, NY 10013.**

\*Rutgers University law professor Gary Francione discusses the plight of the "tic-tac-toe chicken" — a series of chickens in the NYC Chinatown Arcade since the 1960s — in his book *Animals, Property, and the Law* (1995), 19-20.



photo by Matt Kelly

**Safe at her new home, Lily meets Daisy, a rescued calf.**

# Prisoned Chickens, Poisoned Eggs

An Inside Look at the Modern Poultry Industry

**By Karen Davis, Ph.D.**

President and Founder of United Poultry Concerns  
Softcover • 175 pages • 1997

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"Davis covers it all, from early history to the beginning of the modern factory farm; birth and family life; the battery hen; the broiler chicken; slaughter; and her wish for a 'new beginning.'"

# Animals and Women: Feminist Theoretical Explorations

edited by Carol J. Adams & Josephine Donovan  
Duke University Press • \$16.95 softcover



photo by Jeri Metz

***"The whole book cries out to be read."***

The Times Literary Supplement, London • Book review reprinted in The Wall Street Journal August 12, 1996  
Reviewed by David Sexton

***"Karen Davis's brilliant essay [Thinking Like a Chicken: Farm Animals and The Feminine Connection] brings together the books' central concepts, leading to conclusions that rightly should disturb feminists and animal advocates alike."***

The Animals' Agenda, Vol. 16, No. 2 • Reviewed by Deborah Tanzer, PhD

## ORDER FORM

To order from United Poultry Concerns, send check or money order to P. O. Box 59367, Potomac, MD 20859

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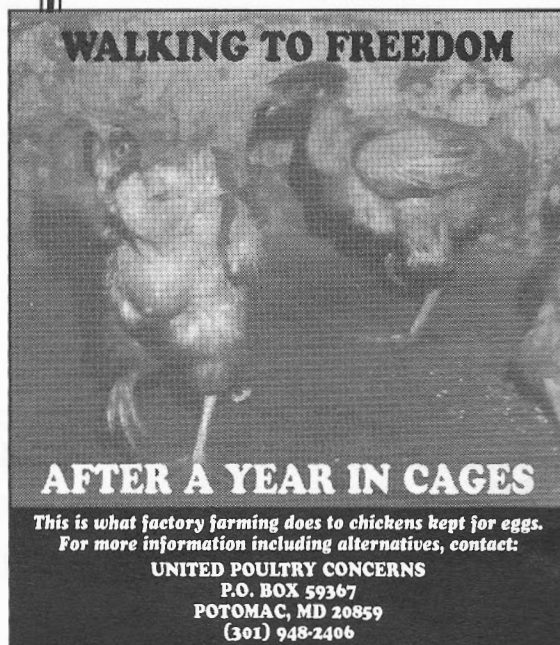
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## Coalition for Healthy and Humane Business Practices v. Never Ending Quails, San Francisco, CA

**Trial Held:** The San Francisco Superior Court tried this case April 6-24, 1998. The judge has 90 days from April 24th to decide whether the markets can keep and continue to sell live birds – chickens, ducks, quails, pheasants, pigeons, etc. – and other animals including fish, turtles, and frogs. The judge could also rule that the markets can continue to keep and sell live animals, but with restrictions on their practices. Restrictions could, for example, include the number of birds per cage and the height of the cage, and require food and water. The judge could put limits on how many live birds can be shoved into a “shopping” bag at once, and so on. United Poultry Concerns supports a total ban on live animal markets. We will notify our members of the judge’s decision.

For more information, contact Baron L. Miller, Law Offices of Miller and Miller, 1390 Market St. Suite 1204, San Francisco, CA 94102. Ph: 415-522-0500; fax: 0513.

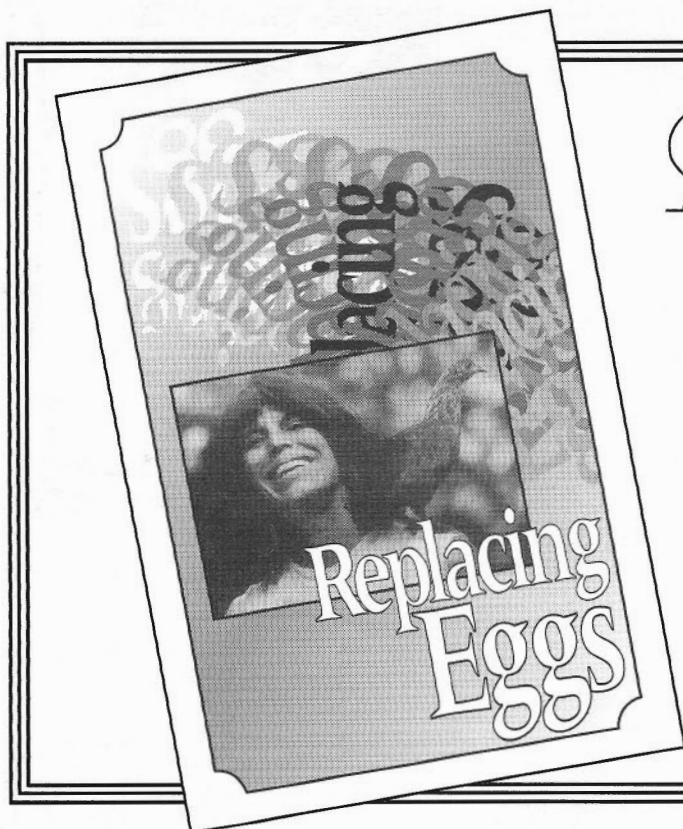
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*photo by Dave Clegg*



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Sick of salmonella? Our exciting booklet invites you to cook and eat happily without eggs! 16 delicious recipes.

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P.O. Box 59367  
Potomac, MD 20859



## FORCED MOLTING

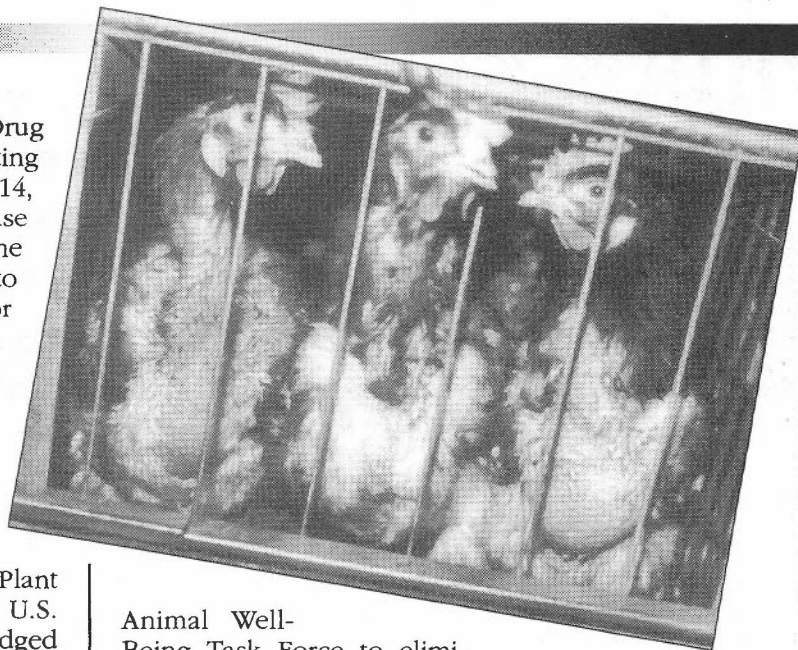
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I. Our petition requesting the Food and Drug Administration (FDA) to eliminate the forced molting of laying hens was filed by the FDA on April 14, 1998 under **docket number 98P-0203/CP**. Please urge the FDA to grant our petition to eliminate the forced molting of laying hens. When you write to the FDA, include docket number **98P-0203/CP** for petition identification. Write to:

**Dockets Management Branch  
Food and Drug Administration  
Department of Health and Human  
Services  
12420 Parklawn Drive, Room, 1-23  
Rockville, MD 20857**

II. On April 17, 1998, the Animal and Plant Health Inspection Service (APHIS) of the U.S. Department of Agriculture (USDA) acknowledged receipt of our petition stating, "We will distribute copies of your letter and petition to members of the USDA Farm Animal Well-Being Task Group for review and discussion at its next meeting and advise you of any recommended followup to your petition."

Please write to the APHIS/USDA and urge them to grant our petition. Ask them to advise **you** in writing regarding the action taken by the USDA Farm



Animal Well-Being Task Force to eliminate the forced molting of laying hens. Write to:

**Dr. Ron DeHaven  
Acting Deputy Administrator  
USDA-APHIS Animal Care  
4700 River Road, Unit 84  
Riverdale, MD 20737**

### Sample of Self-Reported Results from UPC Survey of U.S. Egg Industry on Forced Molting

Company	Location	Avg. Flock Size	Avg. Length of Molt	During the Molt, How Long Do You:			Avg. % Mortality
				Withdraw Feed	Reduce Feed	Restrict Water	
Hatfield Creek Egg Ranch	CA	25,000	6 weeks	7-10 days	No	No	2%
Niemeyer Farms	CA	100,000	6 weeks	6 days	2 weeks	No	2.5%
Golden Fresh Egg Ranch	CA	60,000	6 weeks	6-8 days	1 week	No	0.05%
Olson Farms	CA	70,000	8 weeks	Until bird loses 25% of weight	No	No	N/R
Olson Farms	CA	100,000	7-8 weeks	7-12 days	N/R	No	1.5%
Maxim Production	TX	50,000	7 weeks	12-14 days	2 weeks	No	2%
Demler Enterprises	CA	1,000,000	9 weeks	5 days	3 days	No	0.15%
Emitt Su	CA	45,000	8 weeks	10 days	No	No	0.7%
Kalona Country Foods	IA	100,000	4-5 weeks	7 days	N/R	No	0.5%
Effing Eggery	MT	70,000	7-8 weeks	2-4 days	N/R	No	1-1.5%
Cal-Maine	NC	52,000	6 weeks	10-12 days	No	No	1.5%
S&K Farm	FL	51,000	6 weeks	5 days	Feed once a day, every other day	No	N/R
Parmely Poultry Farm	KS	130,000	4-6 weeks	5-7 days	No	No	10%
Durisko Eggs	PA	25,000	N/R	7-9 days	N/R	No	0.5%
Oakland Farms	VA	65,000	6-8 weeks	8-10 days	N/R	N/R	N/R

N/R = No Response



# Chicken For Dinner



## It's Enough To Make You Sick

By Karen Davis, Ph.D.

### Fat and Cholesterol

Many people have been switching from red meat to chicken, believing chicken to be a healthier alternative. However, chicken is far from being a healthy food. For one thing, chicken is not low in fat. Light, skinless chicken derives about 18 percent of calories from fat. Skinless roast dark meat chicken is 32 percent fat.<sup>1</sup> According to The George Washington University Health Plan, "Three ounces of lean top round has five grams of fat, whereas the same amount of roasted chicken thigh has 13 grams of fat. Even without the skin, nine grams of fat remain."<sup>2</sup>

Like all meat, chicken is permeated by inherent fat – you can't cut it away. Chicken contains artery-clogging saturated fat. The cholesterol content of chicken is comparable to that of beef, about 25 milligrams per ounce.<sup>3</sup> These levels are similar because the "the cell membranes in all muscles, regardless of species, have cholesterol inside the membrane."<sup>4</sup>

Cholesterol is mainly in the lean portions of meat.<sup>5</sup> The saturated fats that permeate these portions raise cholesterol by stimulating the liver to make more cholesterol. Thus, even "lean" meats including poultry have significant amounts of saturated fat in addition to cholesterol. By contrast, plants have no cholesterol.<sup>6</sup>

### Food Poisoning

In addition to fat and cholesterol, food poisoning is a major problem. According to *Consumer Reports*, "It's believed that fewer than 5 percent of food-poisoning cases are recognized and reported."<sup>7</sup> The United Nations World Health Organization estimates that worldwide, "the reported incidence of foodborne diseases represents less than 10%, or maybe even less than 1% of the real incidence."<sup>8</sup> The U.S. Centers for Disease Control and Prevention [CDC] reported that the number of cases in outbreaks of illness caused by chicken tripled between 1988 and 1992.<sup>9</sup>

A report published by the U.S. Department of Agriculture's Economic Research Service states: "Microbial pathogens [pathogens are microorganisms that cause disease including viruses, bacteria, parasites, and fungi] in food cause between 6.5 million and 33 million cases of human illness and up to 9,000 deaths

each year in the United States. Over 40 different food-borne pathogens are believed to cause human illness. **The annual cost of human illness caused by seven foodborne pathogens for which we have estimates ranges between \$5.6 billion and \$9.4 billion. Meat and poultry are the primary sources.**"<sup>10</sup>

The report states that "Foods most likely to carry pathogens are high-protein, nonacid foods, such as meat, poultry, seafood, dairy products, and eggs . . . Farm livestock and poultry infected with microbial pathogens may expose other animals in a herd or flock by excreting pathogens, pathogen cysts, or larvae."<sup>11</sup>

Of the foodborne illnesses that are confirmed and reported to the CDC, over 90 percent are attributed to bacteria.<sup>12</sup> Nine major foodborne pathogens cause human illness in the United States, including eight bacteria and one parasite: *Campylobacter jejuni*, *Clostridium perfringens*, *Escherichia coli* 0157:H7, *Listeria monocytogenes*, *Salmonella*, *Staphylococcus aureus*, *Shigella*, *Yersinia*, and *Toxoplasma gondii* (the parasite). Poultry is specifically identified as a major source of *Campylobacter jejuni/coli*, *Salmonella*, *Shigella*, *Yersinia*, and *Staphylococcus aureus*. Chicken and turkey gravies are specifically identified, along with meat, meat stews, meat pies, and beef, as a major source of *Clostridium perfringens*.<sup>13</sup>

In a recent study of store-bought chickens in the U.S., including "free-range" and "premium," *Consumer Reports* found harmful bacteria in 71 percent: campylobacter in 63 percent of the chickens, salmonella in 16 percent. Eight percent of chickens had both campylobacter and salmonella.<sup>14</sup> According to *Consumer Reports*, "One in 20 birds were nearly spoiled, and even a fresh bird is not necessarily free of disease-causing bacteria. . . . The U.S. Department of Agriculture seal, which certifies a chicken as free from visible signs of disease, is no guarantee of cleanliness."<sup>15</sup>

### Foodborne Illness

Salmonellosis is a bacterial infection of the intestinal tract causing nausea, vomiting, abdominal cramps, diarrhea, fever, chills, weakness, and exhaustion. If the bacteria penetrate the intestinal tissue and enter the blood, *Salmonella* can colonize other tissues, causing

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septicemia (blood poisoning), meningitis, osteomyelitis, and even death. Like *Campylobacter*, *Shigella*, or *Yersinia*, *Salmonella* can cause chronic joint diseases, such as arthritis. According to the Agricultural Research Service, "an infection in the gastrointestinal tract by *Campylobacter*, *Salmonella*, *Shigella*, or *Yersinia* bacteria can somehow lead to inflammation of an organ or joint that is far removed from the site of infection."<sup>16</sup>

**Campylobacteriosis.** According to *Food Chemical News*, "*Campylobacter jejuni/coli* topped the list of pathogenic organisms found on broiler carcasses in the final report on the Food Safety and Inspection Service's microbiological baseline data collection program for broiler chickens." Researchers found *Campylobacter jejuni/coli* on 1,144 (88.2%) of 1,297 birds collected from federally inspected slaughter plants between July 1994 and June 1995.<sup>17</sup> In addition to being the leading bacterial cause of foodborne illness in the United States, responsible for an estimated 2 million to 8 million cases of illness a year and 200 to 800 deaths, *Campylobacter* has been linked to a paralytic disease that can cause fatal nerve damage known as Guillain-Barre syndrome. According to *The New York Times*, "there are about 5,000 cases of Guillain-Barre syndrome a year and researchers say that 20 to 40 percent of them follow a campylobacter infection."<sup>18</sup>

Symptoms of campylobacteriosis include cramps, chills, "horrible pain," diarrhea and fever. The digestive tract takes about two weeks to recover.<sup>19</sup> Antibiotic treatment for campylobacteriosis is losing effect because of the increasing resistance of campylobacter to the fluoroquinolone class of antibiotics used to treat the disease. According to the Minnesota Health Department, "Since 1995, with the licensing of fluoroquinolones for use in chickens, levels of drug-resistant campylobacter in humans has gone up dramatically."<sup>20</sup>

### **Diseases Traced to the Feeding of Low-Grade Animal Products and other Stressors**

Poultry feed contains poultry and other animal products – bones, feathers, blood, offal, manure, restaurant grease, fishmeal, slaughterhouse condemnations, and other diseased animal parts.<sup>21</sup> Poultry feed – "animal protein" – has long been identified as a primary source of salmonella contamination,<sup>22</sup> and poultry waste-products have been linked to congestive heart and lung fail-

ure in chickens.<sup>23</sup> Not only are sick birds shipped directly to consumers;<sup>24</sup> animals who die of diagnosed diseases before slaughter are fed to the chickens people eat, along with other animals who died of unknown causes.<sup>25</sup> Perdue and other poultry producers refuse to tell the actual composition of poultry feed, taking refuge from disclosure in government protected "propriety information" that "is not disclosed publicly."<sup>26</sup>

*Poultry Digest* summarized the important fact that **"feeds are fed to animals which are frequently raised in herds or flocks comprised of thousands of animals so that the health of individual animals is not possible."** They do not communicate complaints about feeds in any known human language and are exposed to various management stresses which can influence susceptibility to infection or colonization with organisms such as salmonellae. They are exposed to numerous other sources of contamination, and are generally monitored for contamination infrequently.<sup>27</sup>

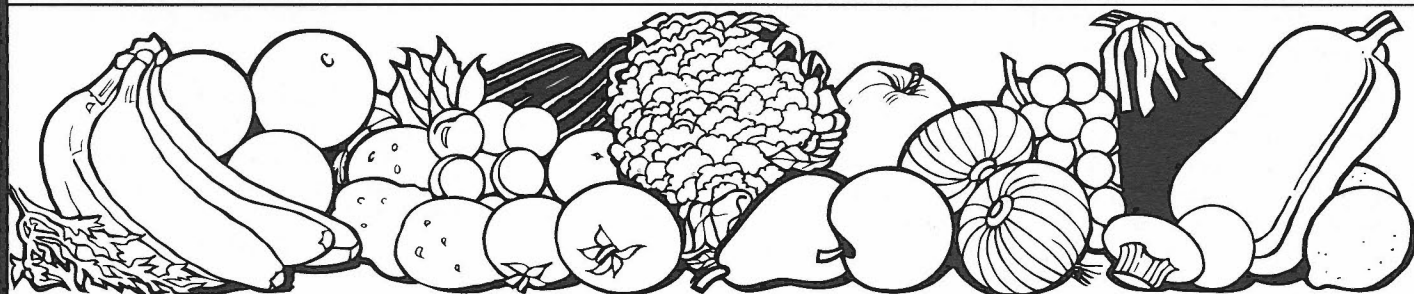
### **Foodborne Illness is Rising**

According to the USDA's Economic Research Service, the cost-of-illness method of computing the costs of foodborne illnesses underestimates the enormous social costs of pain and suffering. Meanwhile, "The proportion of the population that is highly susceptible to microbial foodborne illness is growing, largely due to the aging of the U.S. population and to the spread of chronic diseases (such as AIDS) that suppress the immune system."<sup>28</sup> In addition, officials say "the number of children with severe food allergies is rising."<sup>29</sup>

### **Mass Production Increases Illness**

The billions of birds that are hatched, raised, shipped, slaughtered, processed, and further processed (made into nuggets, deli items, chicken pies, sausages, "lean cuisines," etc.) to meet the demands of domestic and global markets and facilitate the government commitment to world trade vastly increases the spread of pathogens and other health problems along the way. First alive, then dead, the birds and their processed bodies travel, are mixed, and sit for extended periods under varying temperatures at various locations from the hatchery to the supermarket. *The Washington Post*

continued on page 10 ►



► *continued from page 9*

notes that "Many production methods, such as shipping crowded crates of birds from the farm to the slaughterhouse, can exacerbate the spread of organisms such as campylobacter and salmonella"; and the "globalization of our larder increases the opportunity for mishandling." According to a Cornell University specialist, "We're getting 'foods produced in areas we know less about, and are not able to monitor as closely.'"<sup>30</sup> *International Food Hygiene*, writing about the recall of 25 million pounds of contaminated Hudson beef in August 1997 in the United States, points out that "traceability" of ground-up meat – beef, poultry, etc. – "has been hindered by the widely used practice of recycling of nonused product."<sup>31</sup>

### **The Cost of "Cheap" Chicken**

If chicken were produced less unwholesomely and hazardingly it would not be a cheap product. Most people could not afford to eat chicken except on special occasions. As noted in *Broiler Industry*, "The cost to the consumer would be enormous." The article claims that "the cost of eliminating salmonella from flocks and raw finished product may force the price of poultry to increase to the point that poultry must be imported from less expensive sources"<sup>32</sup> (like Mexico, South America, or Asia). The issue was characterized in 1987 by a U.S. Department of Agriculture official, who said, "we know more about controlling salmonella than we are willing to implement because of the cost factor."<sup>33</sup>

### **Over-Cooking Is Not a Cure-All and Could Cause Cancer**

Consumers can reduce, but not eliminate, the risk of food poisoning by taking elaborate kitchen precautions; however, many pathogens cannot be killed by cooking or refrigeration, and small human error or prior health problems can lead to serious illness, even death.<sup>34</sup> It is probable that many people are unaware of, or are unable to implement, the intricacies of "safe food handling" of chicken and other animal products that are now being outlined in the food sections of the newspaper and indicated on some TV commercials by companies taking advantage of the disease risks identified with bringing store-bought poultry into the house.

The "thorough cooking" that is being urged to reduce pathogens on poultry can also be dangerous. According to *Good Medicine*, "It has long been known that cooked red meat contains cancer-causing heterocyclic amines, which form as the meat is heated. But a surprising new report from the National Cancer Institute shows that oven-broiled, pan-fried, or grilled/barbecued chicken carries an even bigger load of these carcinogens than does red meat. And the more you cook it, the worse it gets. A well-done hamburger contains 33 ng/g [ng = nanogram = 1 billionth part of a gram] of the carcinogen PhIP, and a well-done grilled steak has about 30 ng/g, but grilled chicken reached fully 480

ng/g (S R Rothman, et al., *Cancer Research* Vol. 55, 1995:4516-9)."

*Good Medicine* continues, "For those who hoped chicken was 'health food,' the cholesterol content of beef and chicken is actually the same and their fat content is not much different. Carcinogens, if anything, are more concentrated in many cooked chicken products. All this makes vegetarian choices look better and better."<sup>35</sup>

### **Some Things To Know About U.S. Government Regulations Regarding Poultry**

\*With the exception of E.coli O157:H7, meat carrying disease-microbes is not considered adulterated.<sup>36</sup>

\*The USDA does not have the authority to recall contaminated meat or to regulate farms. Chickens contaminated with *Salmonella*, *Campylobacter*, and other invisible disease organisms are sold to consumers. There is no "farm to table regulation."<sup>37</sup> Regulations apply only to federally-inspected slaughterhouses, which is only one phase of the production process. The U.S. Code of Federal Regulations: *Animals and Animal Products* allows feces-contaminated birds to be washed off and birds with tumors and many other disease manifestations to be sold after cutting off or cutting out the visible disease site.<sup>38</sup>

\*The amount of *Salmonella* in a chicken isn't tested for and there is no agreement on what amount causes food poisoning.<sup>39</sup>

\*There are no standards or tests for *Campylobacter*, the most prevalent chicken-borne pathogen. Tom Billy, administrator of the USDA's Food Safety Inspection Service, says such tests are "too expensive."<sup>40</sup>

\*The food-label term "natural" does "not relate to how the chicken was fed, raised, slaughtered, handled, or packed." Apart from "fed," the same is true of the term "organic."<sup>41</sup>

\*Food and Drug Administration (FDA)-approved antibiotics are the basis of the poultry industry. For example, the March 18, 1998 *Federal Register* announced FDA approval of "a new animal drug application filed by Hoechst Roussel Vet, Warren, N.J., that provides for using approved single ingredient Type A medicated articles to make Type C medicated broiler feeds containing narasin, bambarmycins and roxarsone."<sup>42</sup>

\*In contrast to antibiotics, drugs, and vaccines, as of May 1998, no hormone applications for use in commercial-level poultry have been FDA-approved since the agency's withdrawal of the cancer-causing hormone diethylstilbestrol (DES) in the 1950s, when "residues of

*continued on page 11 ►*

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DES were detected in poultry skin, liver, and kidneys."<sup>43</sup> However, hormone approval could occur at any time and hormones may be being used illegally as well as in poultry breeding stock.

\*No federal regulations require a "sell-by-date" on chicken packages or products. The consumer has no way of knowing how long ago the chicken was killed and then sat around in various 'processing plants, trucks, loading docks, or in the meat case."<sup>44</sup> If not sold directly to consumers, spoiled, rancid birds and used cooking grease can go back into the food chain in the form of livestock and poultry feed as well as into pet food.

\*Historically, royalty used perfume instead of washing. We disguise the smell of death with flowers and deodorizers at funerals and at the food store. Methods of dealing with filthy chicken houses, sick birds, rancid and contaminated products mask the conditions while increasing the load of substances the birds, poultry workers, consumers, and the environment must cope with, including antibiotics, chlorine, microbial and antimicrobial sprays, and irradiation.<sup>45</sup>

### **Commercial Chickens Spend Their Lives in Excrement**

The chickens one buys at the supermarket lived and breathed, day in, day out, in excrement – abnormal excrement at that. Because of their terrible diet, their wastes "contain more protein, organic matter, nitrogen, phosphorous, and other material known to cause pollution problems than do the wastes of animals on normal diets."<sup>46</sup> In addition to the solid excrement on the floor, the birds are forced to breathe excretory ammonia fumes throughout their growing lives. These poisoned gases permeate the air, rising from the decomposing uric acid in the accumulated droppings in the chicken houses. They penetrate egg shells. They enter the birds' airways and immune system, inviting salmonella and other pathogens to colonize and spread.<sup>47</sup> The droppings themselves contain pathogens, medication residues, cysts and larvae, and metals such as copper, arsenic, and zinc.<sup>48</sup>

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# Annual Report for 1997

United Poultry Concerns holds that the treatment of chickens and other domestic fowl in food production, science, education, entertainment, and human companionship situations has a significant effect upon human, nonhuman, and environmental welfare. We seek to make the public aware of the ways poultry are treated and to advance the compassionate and respectful treatment of chickens and other domestic fowl. We are grateful to our supporters for enabling us to fulfill our mission in 1997.

## In 1997, United Poultry Concerns:

- Sponsored a "Walking to Freedom" March for Battery Hens in Bethesda, Maryland, to educate the public about the conditions under which hens are used for egg production. Our Walk was reported with a photo in *The Gazette Newspapers* March 26, 1997.

- Conducted a speaking tour in California. UPC president Karen Davis was a featured speaker on the environmental effects of modern poultry and egg production at the Contra Costa Earth Day Festival in Concord, CA. On April 21, 1997, she gave a talk on the modern poultry industry and poultry diseases at the School of Veterinary Medicine at the University of California, Davis.

- Launched Karen Davis's new book, *Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry* at Borders Books & Music on April 29th. Borders' invitation to the public stated, "Karen takes on the poultry industry in her thoroughly-researched and often-times gruesome view of the poultry and egg-raising industry in a manner sure to make you think twice about your consumption of these products."

- Led a successful campaign launched in response to the abuse of 50 hens by students at Horizon High School in Phoenix, Arizona on April 11, 1997. Joined by outraged citizens in Phoenix and around the world, United Poultry Concerns sponsored a rally at the school and met with the high school principal John Stollar on August 14th. UPC drafted an Ethical Policy Statement against animal abuse which was incorporated into the Horizon High School *Student Policy Handbook* for the 1998-1999 school year.

- Worked vigorously to obtain prosecution of the two men who beat to death 22 emus with baseball bats in Tarrant County, Texas on June 27, 1997. UPC wrote to the courts, published a letter in the *Fort Worth-Star Tribune*, and got animal protection organizations around the country to join us in sending support letters

to attorney Don Feare for his Petition for Indictment to the Tarrant County Grand Juries August 27, 1997.

- Responded successfully to a call for help to stop cruel classroom experiments at Mesa State College in Grand Junction, Colorado. Deluged with negative publicity, the college has stopped the gassing and killing of chickens in "survival" courses this year.

- Spoke at NAVS Summerfest (July); the University of California, Santa Barbara on "The Moral Dilemma of Domestication" (Oct. 16); the Vegetarian Society of DC *VegFest DC 1997* on "Prisoned Chickens, Poisoned Eggs" (Oct. 18); and Cornell University on "Animal Liberation and Social Justice" (Oct. 25, 1997).

- Extended our program to eliminate chick hatching programs in the schools. Distributed to educators our resource guide *REPLACING SCHOOL HATCHING PROJECTS: Alternative Resources & How to Order Them* and our accompanying storybook for children, *A Home For Henny*. Donated 1,000 *Replacing School Hatching Projects* booklets to the 1997 West Virginia Science Teachers Association Conference October, 23-25. Presented workshops and staffed exhibit booths at the 1997 Maryland Association of Science Teachers October 24-25; the 1997 Professional Day Conference for Teachers and Administrators in Independent Schools in Virginia November 3; and the National Science Teachers Association Convention in Pittsburgh, PA, October 30-November 1, 1997.

- Participated in the 1997 American Veterinary Medical Association Animal Welfare Forum "Pet Bird Welfare" in Rosemont Illinois. This was in keeping with UPC's effort to educate our members, the veterinary profession, and the public at large on the proper care and treatment of chickens and other domestic fowl as companion animals.

- Abolished the infamous "turkey olympics" in New Preston, Connecticut following a 4-year campaign against this cruel and desensitizing publicity stunt. This was in keeping with our mission to educate the public to support wholesome entertainment in which all participants are voluntary, and includes our support for the current voter initiative campaigns in Missouri and Arizona to ban cockfighting in those states.

- Held our 8th annual all-vegetarian Thanksgiving Party free and open to the public on November 22nd. Our party, with special rescued turkey guest-of-honor, Abigail, was appealingly aired on Fox Television, and

*continued on page 13 ►*

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*The Washington Times* did a magnificent cover story on November 27th, Thanksgiving Day.

- Launched our campaign to educate the American public about the forced molting – prolonged deliberate starvation – of hens used for egg production and the link between forced molting, immune system breakdown, and the food poisoning pathogen *Salmonella enteritidis*. Published an op-ed article, "Starving Hens for Profit Has Got to Stop," in newspapers around the country through the Knight-Ridder/Tribune Information Service. Our campaign against forced molting is a major part of our expanding effort to educate the public about the demonstrated link between animal cruelty, food-borne contamination, and environmental pollution by the poultry industry and what people can do about it.

- Raised over \$40,000.00 towards the purchase of property for our new headquarters and chicken sanctuary.

- Distributed a wealth of educational materials including brochures, fact sheets, handouts, books, booklets, posters, and videos, and our quarterly Newsletter *PoultryPress*. Donated literature to the schools and sponsored visits to our chicken sanctuary. Provided free information to students and teachers at all grade levels on poultry factory farming, vegetarian nutrition, cockfighting, providing a good home for chickens, environmental effects of the poultry industry, and alternatives to chick hatching programs.

In 1997, United Poultry Concerns was listed in the 16th Edition (1998) of *The Yearbook of Experts*,

*Authorities & Spokespersons: An Encyclopedia of Sources*, and the 1997-1998 National Press Club of Washington Directory.

United Poultry Concerns maintains a permanent chicken and duck sanctuary and education center at our headquarters at 14331 Poplar Hill Road, Germantown, Maryland 20874. In 1997, we adopted chickens from the Montgomery County Humane Society, and other Washington, DC area animal shelters. United Poultry Concerns provides a full-time adoption, placement, and referral service, locally and nationally, for domestic fowl.

All this and much more was accomplished with your generous contributions in 1997. From all our dear feathered friends here at United Poultry Concerns, thank you for your invaluable and continued support.

Sincerely,  
**Karen Davis**  
President

## United Poultry Concerns 1997 Financial Report

<b>Revenues .....</b>	<b>\$110,420.00</b>
Public Support .....	106,977.00
Program Services Revenues (Book sales) .....	2,568.00
Interest on Savings .....	875.00
<b>Expenses .....</b>	<b>\$66,067.00</b>
Programs and Education .....	53,725.00
Organizational Management .....	8,465.00
Fundraising .....	3,877.00
<b>Net Assets/Fund Balance .....</b>	<b>\$74,051.00</b>

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## BOOKS



### ***Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry***

By Karen Davis

This book is a fully-documented source of up-to-the-minute information about chickens, including everything from how a chick develops inside an egg to the causes of salmonella, and much more. Provides a chilling account of the morally handicapped poultry & egg industry. \$14.95

### ***A Home for Henny***

By Karen Davis

This wonderful new children's book tells the touching story of a little girl, a chicken, and a school hatching project. Beautifully illustrated by Patricia Vandenberg. \$4.95

### ***Instead of Chicken, Instead of Turkey: A Poultryless "Poultry" Potpourri***

By Karen Davis

This delightful 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

### ***A Boy, A Chicken and The Lion of Judah - How Ari Became a Vegetarian***

By Roberta Kalechofsky

This wonderfully gifted children's story, set in modern Israel, is about a young boy's quest for moral independence. An intelligent book for all ages. Winner of the 1996 Fund for Animals "Kind Writers Make Kind Readers Award." \$10.00

### ***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.

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### ***Animal Place: Where Magical Things Happen***

By Kim Sturla

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### ***'Twas the Night Before Thanksgiving***

Story & Pictures By Dav Pilkey

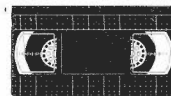
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## A HEART BEATS IN US THE SAME AS IN YOU

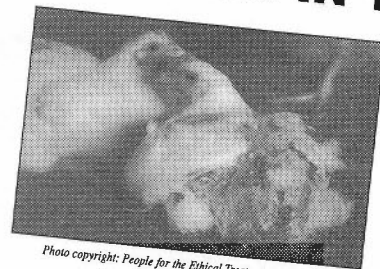


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Today's chickens are forced to grow too big too fast. They're forced to live in filth. They go to slaughter with yellow pus, harmful bacteria, heart and lung disease, tumors, crippled legs, sick immune systems, and more. Millions of dollars are spent hiding these facts from you. Why put dead birds in your food anyway? Go vegetarian.



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This chocolate Easter Egg cake made by Renee Wheeler was only one of many terrific treats offered at UPC's Easter Eggless Poultry Passover Picnic on April 11, 1998.

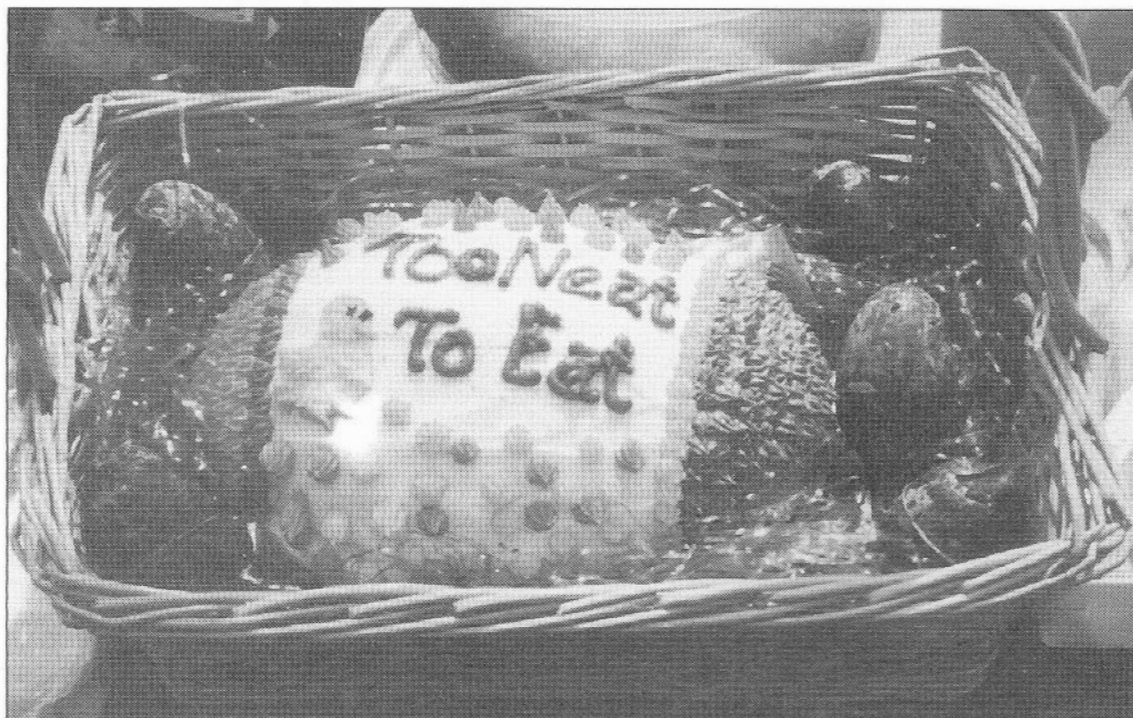


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