Honoring Turkey Companions at Thanksgiving

by Karen Davis

Friends joined us on November 26 for a Thanksgiving celebration honoring our two turkey friends, Mila and Priscilla, who we adopted from Farm Sanctuary in October 1990. This was the second year we hosted this special dinner to draw attention to the friendly and affectionate nature of turkeys and to unite with others who have chosen to adopt turkeys rather than eat them. Mila and Priscilla live with our nine rescued chickens with whom they forage, dust bathe, and roam our 3-acre yard. Our News Release depicting this peaceable kingdom attracted The Washington Post, resulting in a warm article of Mila and Priscilla the day before Thanksgiving—still time for readers to put peace into next day's feast!

Present at our party were 2 newsmen from cable TV which aired the event that night. The anchorwoman said afterward this was a “new idea” to her—feasting with turkeys instead of on them!

Priscilla and Mila have a zest for living and enjoying the day. Mila and Muffie, the hen, have always shared a quiet bond of affection, foraging together and sometimes preening each other very delicately. One of their favorite things, in the evening when I change their water, is to chase the tiny rivulets in the ground, drinking as they go.

Last winter Priscilla and Mila would plant themselves at my husband's or my feet, shivering and “snorting” for physical reassurance with their wings fanned out like white ball dresses on the ground. During the summer this stopped. (Wait! In December Priscilla started presenting herself for stroking again.) Priscilla went broody and started hiding herself and her unfertilized eggs in the bushes. She clearly hated my heaving her out of there each night to be locked safe from predators and would return to her nest next day. Mila has not shown broodiness. She's a gentle, peace-making turkey who watches over Priscilla. When Priscilla gets into one of her “moods,” Mila will nudge and guide her with her body, voice, and an occasional nip away from the scene.

From the kitchen door Priscilla and Mila look like otherworldly visitors as they move gracefully through the grass with the different-colored chickens. Close up you see their large, dark, almond-shaped eyes and their sensitive fine-boned faces.

The Post reporter asked if I thought they had any sense of the fate they'd escaped. I said I hope not, though having been declawed,* they've already had a taste. There's an indefinable melancholy wistfulness in their manner that makes you wonder what they know.

[*“Detowing” is the industry term for this commercial hatchery practice done to reduce carcass damage caused when overcrowded panicked turkeys pile up on one another.]
Elsewhere in the News

Washington Post 11/24: "On a 10-acre farm in western Loudoun county, VA, far from Safeways, Giants and Price Clubs, a group of people gathered to get their Thanksgiving turkeys the old-fashioned way. They picked a plump bird out of a pen, helped slaughter it, dipped it in hot water, plucked its feathers, cleaned it, put in a plastic trash bag and brought it home. Despite the blood and animal parts, the 4 children who had come with their parents to Sheepy Wallow seemed not the slightest bit squeamish as they ran around the barnyard carrying turkey claws and scaring each other."

UPC's letter to The Post, pub. 11/30, said this story "showed children being coaxed by their parents to adopt attitudes of callous, smirking cruelty and to enjoy singling out victims," noting the little boy in the photo looked "rueful and scared despite the article's reassuring tone." Metropolitan & Virginia residents, Get Ready for Next Year! Contact UPC for information.

"Turkey Bowl to Score a Strike for the Needy: Real gobblers will play a starring role in tomorrow night's Turkey Bowl at Fair Lanes"—The Baltimore Sun, 11/26. For the past 8 years Fair Lanes, Inc., has sponsored the Turkey Bowl, in which for the admission fee of a nonperishable food item, participants bowl with frozen turkeys. The collected food is given to local groups to feed the hungry. The frozen turkeys, bought at local stores, are trashed after the game. UPC complained to Fair Lanes' marketing VP, who asked, "What can we do instead?" Please contact Fair Lanes, Inc., which has 112 bowling centers nationwide, to protest this tasteless, wasteful event and suggest better ways for Fair Lanes to 'have a lot of fun and also be a good corporate citizen.' Send suggestion to Bill Quigley, V.P. of Marketing, and to Steve Carley, Pres. and CEO, at Fairlanes, Inc., 10944 Beaver Dam Rd., Suite B, Hunt Valley, MD 21030 (410-771-3800).

"The Thanksgiving Gobbler and the President," The Washington Post, 11/26: "The turkey of the moment was a 45-lb. tom that threw a tantrum and knocked the glasses off National Turkey Federation spokesman Joel Brandenburger when he tried to give it to the President. 'We get attached,' said Gary Ruka, pres. of the NTF. 'But we also understand that the purpose of all this is to provide food for the American public.'

"Some don't make it to the dinner table. Penn State University researchers found that many turkeys suffer from a severe heart condition that causes their hearts to swell up and explode. Scientist Andrew Yersin said it's not uncommon to find a turkey lying dead, surrounded by 3 or 4 other birds that died of hysteria. 'Well, they're certainly not known for their intelligence,' said federation president Ruka."

(Ruka's noble heart is shown by the fact that he and the federation "get attached" to the turkeys even though they're so dumb their hearts explode and their flock mates die of sympathetic hysteria, costing everyone money.)

"If you live with a companion turkey, please consider sharing your feelings for your fine feathered friend with Karen Davis at United Poultry Concerns. We seek stories of turkey/human friendships for articles and other educational projects."
Round Heart Disease

The exploding heart of turkeys manifests a syndrome called Round Heart Disease (RHD), an oxygen-deficiency, congestive heart failure linked to the forced rapid growth and overweight of modern commercial turkey strains exacerbated by the high ammonia, low oxygen environment (caused by overcrowded, unsanitary housing) the turkeys are forced to live in. The afflicted poult (young turkey) has labored, gasping breath when handled and shortness of breath in normal exercises like eating and drinking. Sick birds huddle in a corner or by the wall with ruffled feathers, drooping wings, and head hanging down. They stop eating and drinking. Or they seem normal but on trying to run or fly they stagger and fall down dead.

The disease was first reported in chickens in 1946 and in domestic turkeys in 1962. Postmortems show engorged coronary vessels, a distended fluid-filled pericardial sac, ascitic fluid in the abdominal cavity, and a gelatinous layer sticking to an enlarged chronically congested liver. An added cause of the disease is the nitrofuran, furazolidone, an antibacterial drug put in the food and water of growing turkeys to control the rampant intestinal diseases of overcrowded confinement. (On Aug. 23, 1991, FDA said it will withdraw approval of new animal drug applications for furazolidone and nitrofurazone because of the evidence these drugs cause cancer. The American Feed Assn. and the National Turkey Federation are fighting for an extended phase-out. Says exec. V.P. of the NTF, Stuart Proctor, "There is no practical alternative to the nitrofurans for turkey producers."
Fighting Frank Perdue

The fight to force Frank Perdue off the University of Maryland system Board of Regents continues. In Dec. 1991, Henry Spira of Animal Rights International ran 10 full-page ads in The Washington Times: "The P Word--There's a word for someone who does bad stuff for money. Is this the kind of business background the University of Maryland plans to hold up as a model for their students?" In response, The Washington Post did an article, 12/27, on our continuing joint effort to oust Perdue, saying Spira doesn't fear being sued "because the claims in the ad are true and he has documentation for them. The Times' legal department checked the documentation provided by Spira." The Post noted that UPC "decries the slaughter of chickens for food, saying chickens enjoy being together in small flocks, sunning, dust-bathing, and scratching in the soil for food."

Please plan now to attend 
UPC's 24-hour Spring Mourning Vigil for Chickens outside the Perdue chicken slaughterhouse in Salisbury, Md., May 1-2, 1992, 7:30 a.m. to 7:30 a.m. The slaughterhouse is located 2 1/2 hours from Washington on U.S. Route 50 on MD's Eastern Shore. The Shore is full of broiler houses with 25,000 or more young birds. Contact UPC for information and directions on where to find

The long, low houses On the Eastern Shore Facing Endless, Faceless infinitude . . . Until, finally, the Face of Frank Perdue Faces You.

— Ann Cottrell Free "Factory Chicken Farm" No Room, Save in the Heart

Survey on Waterbath Electrical Stunning in Turkeys

There were 6 plants in the survey. Pre-stun shocks were observed at 5 of the 6 plants and, on average, it occurred in 43% of the birds. It was worst in the smaller plants which specialized in slaughtering larger birds. It occurred most commonly when a wing entered the waterbath before the bird's head, but at 1 plant the turkeys also received shocks through the head and neck from the live ramp. Pre-stun shocks occurred even when the overhead line dipped down towards the waterbath. At the plant with the slowest line speed, some birds received intermittent shocks through the wing for up to 5 seconds. Sloping the overhead line, so that the birds dip into the waterbath, was not effective in preventing the problem.

University of Bristol School of Veterinary Science Langford, Bristol, UK Report in Turkeys, April 1991.

A Great Way to Reach People

Bob Young of Sangre de Cristo Animal Protection, Inc. in Las Cruces, NM slips xeroxed copies of "Egg Substitutes" from the last PoultryPress into egg cartons in local food stores.

PoultryPress is brought to you by:
Editor: Karen Davis
Graphic Designer: J. Rubino
Photographer: Jeri Metz
Legislative News

On June 19, 1991, Sen. Howard Metzenbaum of Ohio introduced S. 1324, the "Poultry Consumer Protection Act of 1991," to gain data on poultry food safety and to protect workers who report food safety violations. In contacting your U.S. senators to support this bill, urge an investigation of the root causes of contaminated poultry products: overcrowded & diseased breeder flocks, overcrowded & unsanitary hatcheries, broiler and egg facilities, and transport trucks. Point out that millions of chickens are shipped for retail with not only bacterial contamination but leaking yellow pus, green feces, lung and heart infections, cancerous tumors, skeletal and skin diseases. The plight of the birds will not be eased by "fixes" at slaughter & processing plants alone. Urge a true investigation and reform of the way birds are housed and cared for. Write your U.S. senators at The Senate, Washington, DC 20510. Write your U.S. representative at The House of Representatives, Washington, DC 20515.

CALIFORNIA

AB 1740 (Harvey) adds ostriches, an exotic bird, to the legal definition of "poultry" in order to be officially recognized as a meat product. OPPOSE. Passed by the Assembly. Defeated on the Senate floor. To be voted on again in 1992. WRITE: Your CA Senator to vote NO. For more information contact Virginia Handley, The Fund for Animals, Fort Mason Center, San Francisco, CA 94123 (415) 474-4020.

MARYLAND

UPC is preparing to educate the Maryland public on the current slaughter of poultry in MD and the need to include poultry under the MD Humane Slaughter statute. Poultry production is MD's largest agricultural industry. UPC is grateful to the Summerlee Foundation for assisting our work on behalf of domestic fowl in the state of Maryland. Maryland residents and humane organizations are encouraged to contact UPC on how they can help in this important campaign.

Calls and letters are urgently needed to support legislation sponsored by Carroll County Delegate Donald Elliott making it a crime to be a spectator at a dog or cock fight. Successful raids in MD are undermined by the fact that spectators cannot be charged under existing dog & cock fighting regulations. For information, contact UPC, and MD Legislation for Animal Welfare, P.O. Box 8671, Silver Spring, MD 20907 (301-434-5944).

Why We Need Animal Agriculture

On Oct. 25, 1991, Karen Davis of UPC and Alex Hershaft of FARM debated with University of Maryland animal scientist Ray Stricklin and poultry scientist Joy Mench on the "benefits" of animal agriculture. Stricklin conceded a person "can live and even thrive on a diet without animal products," but said animal agriculture is necessary "to utilize surplus grain and satisfy a market that calls for it."

In fact, poultry and other "food" animals are not suited to all that grain. Chickens and turkeys are natural foragers whose healthy diet should include plenty of fresh greens. Many people are surprised to learn that chickens and turkeys adore eating grass and other veggies. A ranging hen can consume over an ounce of vegetation a day.

The Great American Meatout

Don't forget! The Great American Meatout is on March 20th. For more information, contact:

FARM
P.O. Box 30654
Bethesda, MD 20824
(301) 550-1737.

If it wasn't for the Great American Meatout...
other creatures, all people are Nazis; for the animals it is an eternal Treblinka.” He said that our smugness towards the other species “exemplified the most extreme racist theories,” and that “In the name of myriads of oxen, cows, chickens, pigs, fish and other animals,” we are morally bound to “let people know that they are not so good as they think they are and that they deserve many of the misfortunes that come upon them for being so cold-bloodedly indifferent to all of us.”

UPC believes the PETA ad expresses our obligation to reveal the iniquitous suffering and shame of the slaughterhouse, maintaining we have not only a right but an obligation to know and to present the facts fully. Analogies like PETA's uncover the identity of essence in events. It is time to publicize the pernicious and pathetic facts about "food" animals, including the concentration camps and death camps that constitute their experience of being alive. The wrath against PETA should be hurled against that.

Correction: Worldwide broiler slaughter is 16 billion (not trillion). We regret the error in the last issue of PoultryPress.
Books

Instead of Chicken, Instead of Turkey: A Poutryless "Poultry" Potpourri.

This delightful new vegan cookbook produced by United Poultry Concerns, Inc. features homestyle, ethnic, and exotic recipes that duplicate and convert a variety of poultry & egg dishes. Includes artwork, poems, and illuminating passages showing chickens & turkeys in an appreciative light. Order from UPC, Inc., P.O. Box 59367, Potomac, MD 20859 (301) 948-2406. $9

Videos

"Sentenced for Life" & "Chicken for Dinner."

Produced by Chickens' Lib. 50 min. exposure on the battery & broiler systems of factory chicken & egg farming. Excellent education video. Order from UPC, Inc., P.O. Box 59367, Potomac, MD 20859 (301) 948-2406. $25.

"The Making of a Turkey."

Produced by Farm Sanctuary. 17 min. depiction of modern turkey production. Historical background & powerful slaughter footage. Order from Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225. $19.

"Humane Slaughter?"

Produced by Farm Sanctuary. 7 min. documentary of chickens being casually slaughtered without stunning. You hear the chickens cry as you watch them slowly die. Chicken eaters will go vegetarian after watching. Order from Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225. $19.

Clothing

New! Chicken Shirts & Leggings. Haunting photographic black & white images of factory farm chickens on 100% durable cotton. Uniquely expressive artwork on long-sleeved shirt and dramatic leggings to match. Chicken shirt: M, L, XL -- $25 Chicken Leggings: S, M, L -- $20

Order from Relic, 3234 W. Franklin St., Richmond, VA 23221

PoultryPress Handouts

Produced by United Poultry Concerns, P.O. Box 59367, Potomac, MD 20859 (301) 948-2406.

"Chickens" brochure -- 20 for $4.00. Order from UPC.

"Chicken for Dinner?" -- 20 for $2.00. Order from UPC.

If you have not yet received and would like to receive UPC's investigative report on the use of red contact lenses in laying hens, please ask UPC for a free copy.