

Poultry Press

United Poultry Concerns Needs Your Help!

Dear UPC Supporter,

I would like to urge you, please, if you have not yet done so, to become a contributing member of United Poultry Concerns. Our annual membership is \$15, enabling you to receive our quarterly Newsletter *Poultry Press* and other timely alerts. If you are a contributing member, but have not yet renewed your membership for 1993, please renew it now. United Poultry Concerns is the only nonprofit organization in the United States exclusively devoted to alleviating the suffering of chickens and other domestic fowl. Together, these birds represent the largest group of nonhuman animals suffering and dying at the hands of human beings in the United States and throughout the world each and every day.

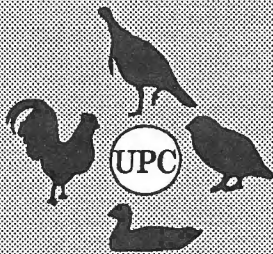
Unfortunately, we cannot sustain our efforts, let alone develop the new programs and projects that are needed, without funds. Thus far, UPC is a totally volunteer organization running 7 days a week, staffed mainly by a single person, and struggling to make ends meet. The handful of foundations that give grants to animal protection organizations by and large have yet to recognize that their beneficence includes chickens. Meanwhile, poultry agribusiness jubilantly reports the ever-increasing global consumption of chicken and the enormous U.S. resources being poured into "developing" countries to establish intensive chicken and egg factory farming. My attendance at this year's Southeastern Poultry & Egg Association Convention in Atlanta did not dispel the horrendous forecast. One of our members said sadly to me on the phone not long ago, "On this earth, as long as humans are in charge, chickens don't have a chance." In fact, their only chance is by our working together on their behalf. Please help them by helping United Poultry Concerns. In addition to joining us, how about giving a UPC gift membership to a friend, someone in your family, the local library? You'll be helping us financially as well as raising our membership and furthering the consciousness that is needed to alter the fate of chickens and other domestic fowl on this planet. United Poultry Concerns is a 501 (C) (3) tax-exempt, not-for-profit organization. All donations are tax-deductible. A copy of our most recent Financial Statement is available upon request. Please send a SASE.

Sincerely,

Karen Davis

Karen Davis
President

*Promoting the
compassionate
and respectful
treatment of
domestic fowl.*



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

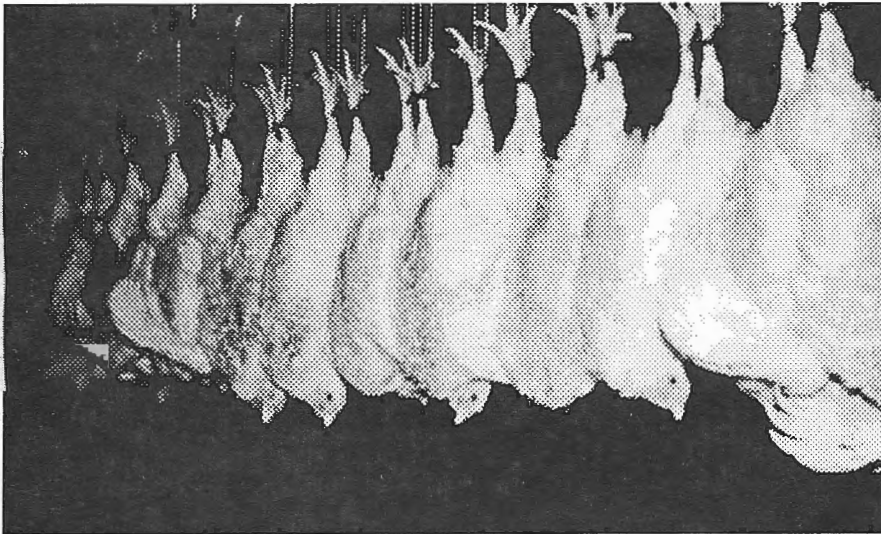




LEGISLATIVE ALERT

The Humane Methods of Poultry Slaughter Act of 1993

Photo Linda Parascandola



On January 28, Congressman Andy Jacobs of Indiana introduced H.R. 649, the Humane Methods of Poultry Slaughter Act of 1993. The bill has four original cosponsors: Christopher Shays of CT, Robert A. Borski of PA, Edolphus Towns of NY, and Norman Y. Mineta of CA. H.R. 649 would amend the Poultry Products Inspection Act of 1957 to require that poultry be "rendered insensible to pain by electrical, chemical, or other means that is rapid and effective before or immediately after being shackled or otherwise prepared for slaughter."

Using information from the UPC Position Paper and letters below, please contact your House Representative immediately urging her/him to cosponsor and support H.R. 649, and to request the House Agriculture Subcommittee on Livestock, to which the bill has

been referred, to hold immediate hearings on the bill. Please send a copy of your letter to the new Subcommittee chairman, Harold L. Volkmer of Missouri, and a copy to Mr. Jacobs. Address correspondence to all House Representatives: Honorable _____, United States House of Representatives, Washington, DC 20515.

Slaughter of Poultry: The Need for Humane Slaughter Legislation

Poultry are currently excluded from federal humane slaughter coverage in the United States. The 1958 federal Humane Methods of Slaughter Act excludes poultry even though the 8 bills presented at the 1957 Hearings before the House Agriculture Subcommittee on Livestock and Feed Grains included livestock and poultry. Diversity in commercial poultry slaughter exists

in electrical stunning equipment and approaches, resulting in problems such as birds missing the water bath stunner by raising their heads and pre-stun shocking of birds splashed by brine overflowing at the entrance end of the stunner cabinet. Problems and diversity also exist in neck-cutting equipment and approaches. Unstunned and poorly stunned birds are subjected to the protracted and extreme pain of improperly cut necks. "Properly cut necks" refers to the rapid severance of both carotid arteries in order to stop the flow of oxygen to the brain. Current practice of severing 1 or 2 jugular veins has been scientifically shown to cause severe and extended agony in birds, who are left hanging by their feet from 1 to 3 minutes to "bleed out" before being plunged in the scald tank, in many cases alive, conscious, and breathing.

In the United States, spent laying hens and small birds such as quail are not electrically or otherwise stunned. Information and guidelines concerning the slaughter of these kinds of birds have not been properly forthcoming. Although the USDA Food Safety & Inspection Service in charge of federally inspected slaughter plants claims most birds under inspection are slaughtered "humanely," FSIS also states it does not maintain a list of humane methods of poultry slaughter or have references verifying that most birds are rapidly and effectively rendered insensible to pain in the process of being killed. Even if "most" birds were rapidly and effectively desensitized, the 2 or 3 percent of conscious birds would comprise many millions of birds. Like mammals, birds have been scientifically

demonstrated to have a complex nervous system including pain receptors (nociceptors) and other physiological components of a highly sensitive organism. They are therefore entitled to the same humane slaughter protection accorded to other animals under the law. Humane slaughter laws for poultry have been mandated for years in Canada, Britain, Australia, Sweden and other countries.

The welfare affront to poultry proclaimed by their current exclusion from federal protection is compounded by the fact that birds constitute the enormous bulk of animals slaughtered for food in the United States: 7 of the 8 billion animals now being slaughtered as a human food source each year are chickens alone. Two hundred and eighty-five million turkeys, 250 million "spent" laying hens, and millions of spent breeding fowl, ducks, and small "game" birds are annually killed. These birds deserve federal humane slaughter protective legislation without further delay.

American Veterinary Medical Association Opposes Humane Slaughter Legislation for "Spent" Laying Hens

"(S)pent fowl (culled laying hens) frequently suffer broken bones when electrically stunned, and their low economic value (.02-.08/lb) makes it difficult to justify costly new slaughter techniques. . . . Given the concern over spent fowl, the Animal Welfare Committee cannot recommend AVMA support for the Humane

Methods of Poultry Slaughter Act in its present form..."

UPC Reply to AVMA (excerpt): "Referring to your letter, I am aware that spent laying hens frequently suffer from broken bones when electrically stunned reflecting not only handling and preparation but the predisposing conditions of inadequate exercise, severe mineral depletion and related features of intensive egg production.

"However, the purpose of a

animals in food production while upholding the denial to them of humane legislation in housing, transport, and slaughter."

AVMA Says Caging & "Beak Trimming" Not Necessarily Cruel

UPC urges everyone to voice their objections to AVMA concerning its current endorsement of caging and debeaking of birds used in poultry and egg production.

AVMA is out of step with the growing worldwide scientific consensus against debeaking. In Britain and the Netherlands, plans are underway to ban this disgraceful mutilation, described in the 1991 *British Farm Animal Welfare Council Report on the Welfare of Laying Hens in Colony Systems* as "a serious welfare insult to the hen . . . that should not be necessary in a well-

managed system where the hens' requirements are fully met."

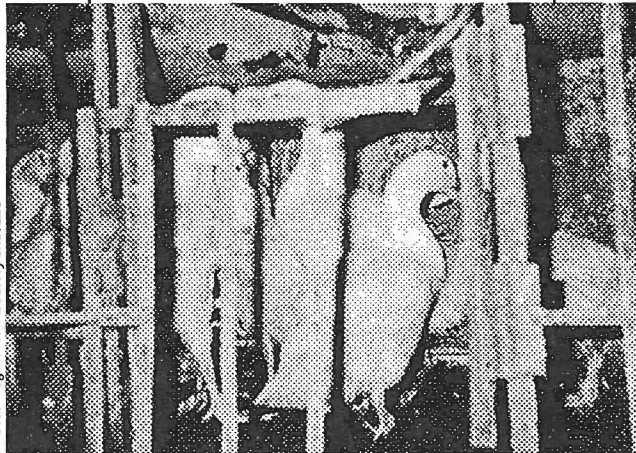


Photo: Vegetarian Society Inc. LA

Ducks waiting to be killed.

humane slaughter law is to provide protective coverage to birds and other animals with nervous systems and the capacity to suffer pain. I have not encountered evidence which shows that leghorn chickens are less sensitive than other kinds of fowl. Withholding from them the protective coverage granted to other animals seems arbitrary and unfair given the purpose of the law and the fact that the fragility of these birds' bones reflects management practices and production demands that are unsuited to the skeletal and other primary characteristics of the species.

"It is difficult to believe that the AVMA would support the use of

What Can I Do?

- Contact AVMA urging them to recommend full support for H.R. 649, the Humane Methods of Poultry Slaughter Act of 1993.
- Contact AVMA urging them to help ban the cruel and ugly debeaking of birds in the U.S.
- Contact John R. Boyce, D.V.M. Assistant Director, Division of Scientific Activities, American Veterinary Medical Association, 1931 N. Meacham Rd, Suite 100, Schaumburg, IL 60173-4360. ❖

"The Sound We Heard Was Singing"

Country Fair Farms, Westminster, MD 21158

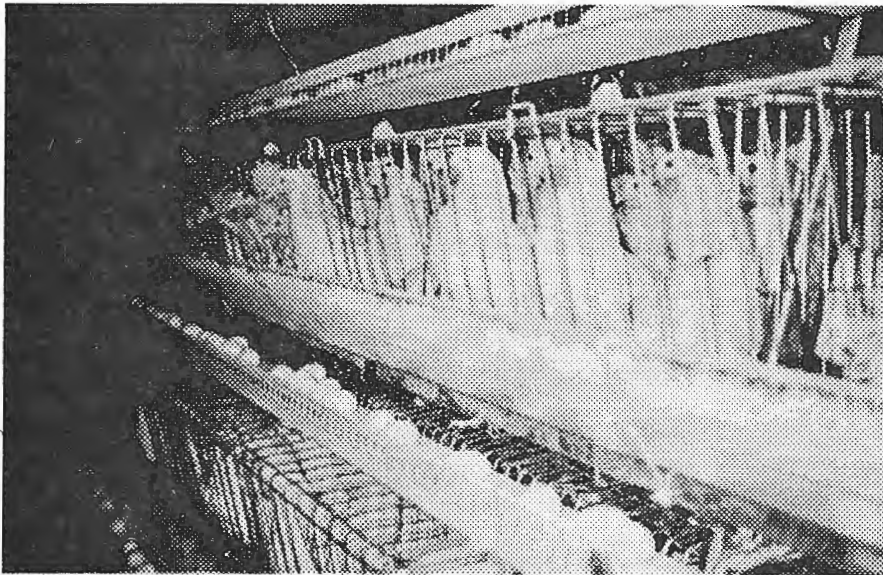


Photo: Joan Dunayer

To prepare for the Third Annual Spring Mourning Vigil for Chickens on May 1, UPC toured Country Fair Farms in January 1993. Manager Wayne Fleischman showed us through one of the four windowless buildings in which 125,000 hens live nine to a cage, dropping eggs onto a moving conveyer belt in a constant noise of bird cries. Wearing plastic "biosecurity" suits and shoes, we walked down gloomy aisles stacked with cages on both sides stretching into a dusty ammonia haze farther than we could see. Cages occupy 580 feet by 60 feet divided into six rows with four levels of cages per row. The hens we saw were young, 20-week old pullets just starting to lay. Fleischman said their feet have never touched ground, in keeping with industry's trend away from "floor birds" at every stage of the hen's life. The hens were small white startled wistful-looking birds with intent dark eyes, large pale combs, and clipped beaks. There were sudden frantic movements and crawlings over and under each other inside the cage. Hens stacked at the bottom saw only our feet.

Fleischman said it used to take

24 lbs of food to feed 100 hens per day; now it takes just 22 lbs. Industry is working on developing strains of birds to lay the same number of eggs on even less food. 100 hens drink 4 1/2 gallons of water a day from overhead nipples, one nipple per cage. The hens are debeaked at the hatchery and again at the pullet house, because, Fleischman said, "First, chickens are cannibalistic. Second, beak-

trimmed birds can't throw their food from the troughs because their beaks can't grasp it."

Asked if the birds are ever force molted, he said only if prices were down. He said, "It's mean and it's not mean." The birds get a "rest" from laying. They are taken off food for a week till they stop laying, then put on reduced rations. They lose their feathers, which look bad at the end of a year anyway. Tightly caged birds lose their feather cover.

There are two strains of artificially bred birds at this farm: Hy-Line W36, designed for "livability" and to lay medium to large eggs; and DeKalb Delta, designed to lay very large eggs fast. As a result of their added burden, twice as many DeKalb Deltas die each day—10 to 12 per house compared to 5 to 6 Hy-Lines. Laying is based on lighting as well as genetics. The initial 12 hour day is increased 15 minutes every week up to 16 "henday" hours. Beyond this, the hen's system breaks down.

Downstairs in the manure pit we saw two escaped hens running

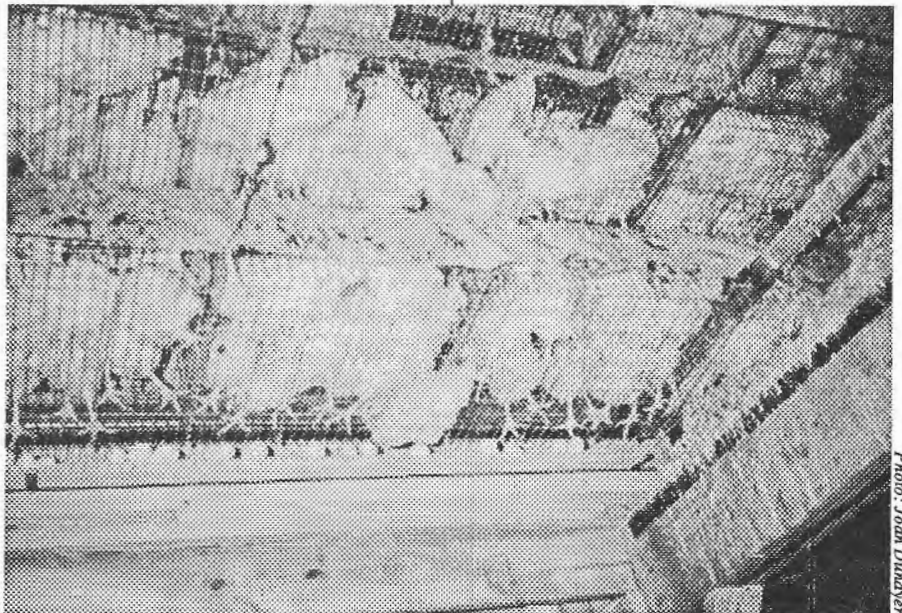


Photo: Joan Dunayer

around the piles. Manure is supposed to be scraped out twice a year. It falls onto metal "drop sheets" behind the cages avoiding the hens below. The hens are trucked to slaughter in New Jersey where they are shackled and decapitated for "Campbell's Soup."

Amazingly, two or three crows rose out of this hell. Fleischman said they keep a few cockerels in the cages "to hear a different sound." He said "the birds are better cared for in a cage. They're like humans—They need fresh water and food. They're not uncomfortable. They can lie down at night. The sound we heard was singing. The hens sing in their cages."

A battery cage operator in Michigan had said something similar: "There is no noticeable difference between chickens raised in old-fashioned coops and those raised in cages. They sing in both places." We asked if we could visit the older hens who had been singing there since June, but Fleischman said No. ❖

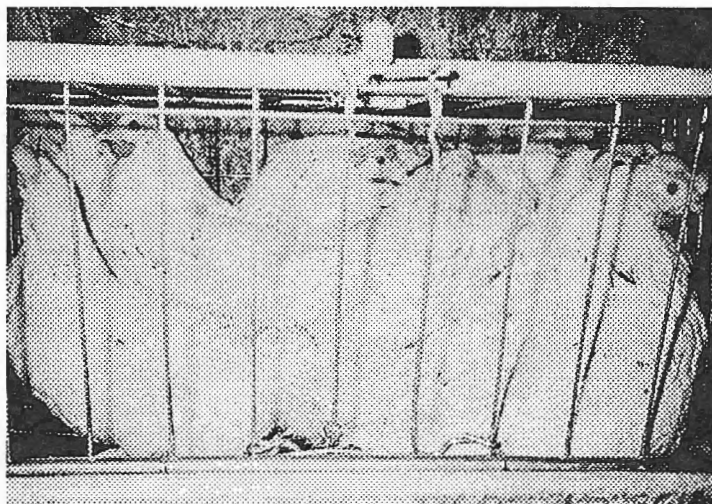
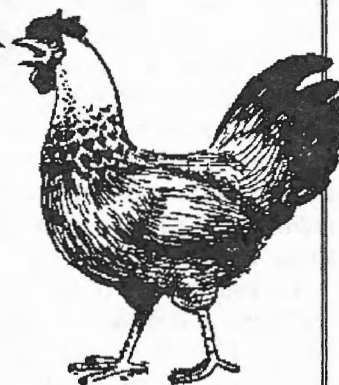


Photo: Joan Dunayer

STICK UP FOR CHICKENS!

United Poultry Concerns Announces Third Annual Spring Mourning Vigil for Chickens

HELP!



Date: Saturday May 1, 1993
Place: Country Fair Farms, Westminster, Maryland
21158, Carroll County

Address: 695 Bachmans Valley RD (Rt. 496 East)
Off Rt 97 North
Time: 10 AM to 2 PM

On Saturday, May 1, 1993, United Poultry Concerns will sponsor the Third Annual Spring Mourning Vigil for Chickens. In Maryland, UPC is targeting Country Fair Farms, Maryland's newest battery hen complex. Located in the town of Westminster in Carroll County, Country Fair Farms holds half a million hens in four windowless buildings with 125,000 caged birds in each building. Our Vigil will conclude with a peaceful March down Main Street in Westminster, past Western Maryland College, with banners, posters, and leaflets drawing public attention to the horrendous suffering of battery-caged hens.

UPC will sponsor Vigils for Chickens around the country that focus on any situation in which chickens are exploited—restaurants, slaughterhouses, live poultry markets, etc. UPC will provide sample news releases, public service announcements, and handouts. For information on how to participate, contact United Poultry Concerns, P0 Box 59367, Potomac, MD 20859 (301-948 2406). Westminster, Maryland is about 1 hour from Washington, DC.

*Please Join Us in Showing the World
People Care About Chickens!*

The Battery Hen: Her Life Is Not For The Birds

By Karen Davis

The modern hen laying eggs for human consumption is far removed from the Burmese jungle fowl from whom she derives and the active farmyard fowl of recent memory. Rather, she is an anxious, frustrated, fear-ridden bird forced to spend 10 to 12 months squeezed inside a small wire cage with three to eight or nine other tormented hens amid tiers of identical cages in gloomy sheds holding 50,000 to 125,000 debeaked, terrified, bewildered birds. By nature an energetic forager, she should be ranging by day, perching at night, and enjoying cleansing dust baths with her flock mates—a need so strong that she pathetically executes “vacuum” dust bathing on the wire floor of her cage.

Caged for life without exercise while constantly drained of calcium to form egg shells, battery hens develop the severe osteoporosis of intensive confinement known as caged layer fatigue. Calcium depleted, millions of hens become paralyzed and die of hunger and thirst inches from their food and water.

In the 20th century, the combined genetic, management, and chemical manipulations of the small Leghorn hen have produced a bird capable of laying an abnormal number of large eggs—250 a year in contrast to the one or two clutches of about a dozen per clutch laid by her wild relatives. The laying of an egg has been degraded by the battery system to a

squalid discharge so humiliating that ethologist Konrad Lorenz compared it to humans forced to defecate in each others’ presence. Researchers have described the futile efforts of caged hens to build nests and their frantic efforts to escape the cage by jumping at the bars right up to the laying of the egg.

Battery hens suffer from the reproductive maladies that afflict female birds

recent decades, hens’ oviducts have become infested with salmonellae bacteria that enter the forming egg causing food poisoning in consumers. Disease and suffering are innate features of the battery system in which the individual hen is obscured by gloom and thousands of other hens in an environment deliberately designed to discourage perception, labor, and care.

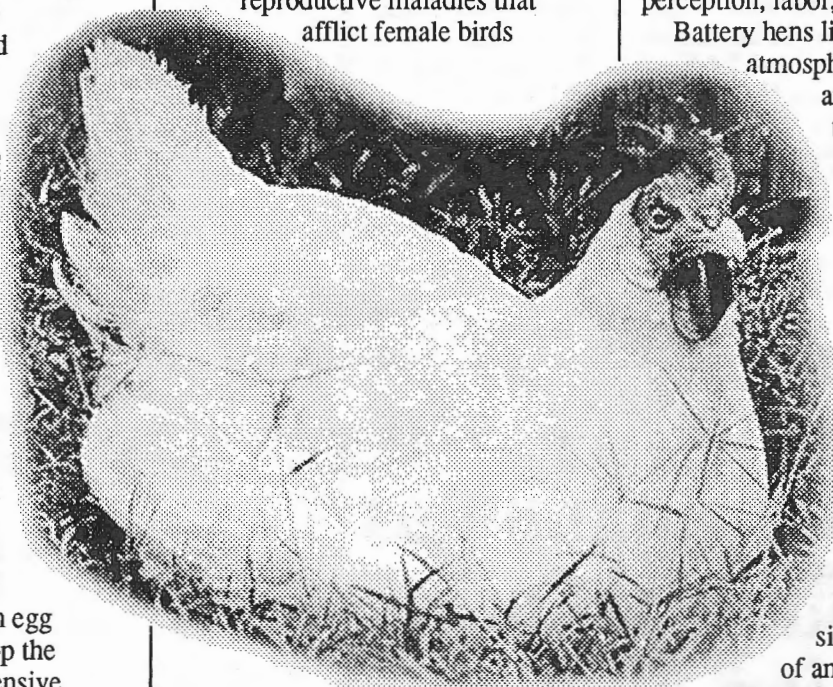
Battery hens live in a poisoned atmosphere. Toxic

ammonia rises from the decomposing uric acid in the manure pits beneath the cages to cause ammonia-burned eyes and chronic respiratory disease in millions of hens. Studies of the effect of ammonia on eggs suggest that even at low concentrations significant quantities of ammonia can be absorbed into the egg.

Hens to be used for another laying period are force molted to reduce the accumulated fat in their reproductive systems and regulate prices by forcing the hens to stop laying for a couple of months. In the force molt, producers starve the hens for four to fourteen days causing them to lose 25 to 30 percent of their body weight along with their feathers. Water deprivation, drugs such as chlormadinone, and harsh light and blackout schedules can be part of this brutal treatment.

Even eating is gruesome for the

Photo: Jeri Metz



deprived of exercise: masses and bits of eggs clog their oviducts which become inflamed and paralyzed; eggs are formed that are too big to be laid; uteruses “prolapse,” pushing through the vagina of small birds forced to strain day after day to expel huge eggs. The battery cage has created an ugly new disease of laying hens called fatty liver hemorrhagic syndrome, characterized by an enlarged, fat, friable liver covered with blood clots, and pale combs and wattles covered with dandruff. In

battery hen, who must stretch her neck across a "feeder fence" to reach the monotonous mash in the trough, a repeated action that over time wears away her neck feathers and causes throat blisters. In addition, the fine mash particles stick to the inside of the hen's mouth attracting bacteria causing painful mouth ulcers. A mold toxin, T-2, can taint the mash creating even more mouth ulcers in the hens, who have no choice but to consume what is in front of them.

Battery hens are debeaked with a hot machine blade once and often twice during their lives, typically at one day old and again at seven weeks old, because a young beak will often grow back. Debeaking causes severe, chronic pain and suffering researchers compare to human phantom limb and stump pain. Between the horn and bone of the beak is a thin layer of highly sensitive tissue. The hot blade cuts through this sensitive tissue impairing the hen's ability to eat, drink, wipe her beak, and preen normally. Debeaking is done to offset the effects of the compulsive pecking that can afflict birds designed by nature to roam, scratch, and peck at the ground all day, not sit in prison; and to save feed costs and promote conversion of less food into more eggs, because debeaked birds have impaired grasping ability and are in pain and distress, therefore eating less, flinging their food less, and "wasting" less energy than intact birds. *Diseases of Poultry* (1991) states that "A different form of cannibalism is now being observed in beak-trimmed birds kept in cages. The area about the eyes is black and blue due to subcutaneous hemorrhage, wattles are dark and swollen with extravasated blood, and

ear lobes are black and necrotic" (p. 827).

The battery system depends on debeaking and antibiotics. Many of the antibiotics used to control the rampant viral and bacterial diseases of chickens in crowded confinement can also be used to manipulate egg production. For example, virginiamycin is said to increase feed conversion per egg laid, bacitracin to stimulate egg production, and oxytetracycline to improve eggshell quality. In *Factory Farming* (1991), Andrew Johnson says virtually 100 percent of laying hens in the United States are routinely dosed with antibiotics (p. 29).

At the end of the laying period, the hens are flung from the battery to the transport cages by their wings, legs, head, feet, or whatever is grabbed. Many bones are broken. Chicken "stuffers" are paid for speed, not gentleness. Half-naked from feather loss and terrorized by a lifetime of abuse, hens in transit embody a state of fear so severe that many are paralyzed by the time they reach the slaughterhouse. At slaughter the hens are a mass of broken bones, oozing abscesses, bright red bruises, and internal hemorrhaging making them fit only for shredding into products that hide the true state of their flesh and their lives, such as chicken soups and pies, school lunches and other food programs developed by the egg industry to dump dead laying hens onto consumers in diced up form.

To date, there are no federal welfare laws regulating poultry raising, transport, or slaughter in the United States. The U.S. egg industry opposes humane slaughter legislation for poultry, claiming that laying fowl cannot be economically rendered insensible to pain prior to having

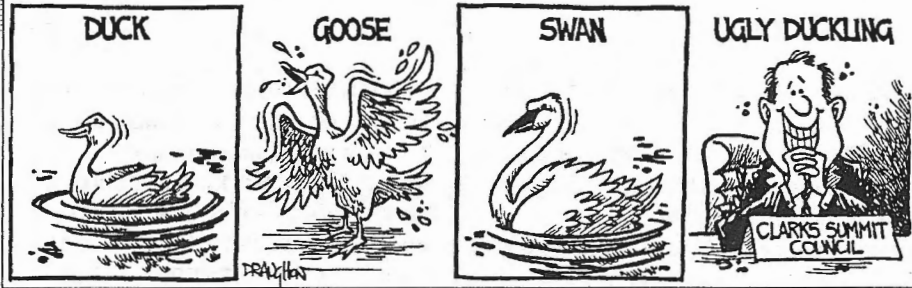
their throats cut or being decapitated. There is no reason to assume the industry will reform of its own accord. While working to improve the conditions under which chickens are raised, transported, and killed in current society, consumers should boycott battery eggs and discover the variety of egg-free alternatives in cooking and dining.

What Can I Do?

► Contact United Poultry Concerns, PO Box 59367, Potomac, MD 20859, for ideas including our all-vegetarian cookbook, *Instead of Chicken, Instead of Turkey: A Poultryless 'Poultry' Potpourri*. \$10.

► Try this great egg substitute: *The Washington Post*, Dec. 30, 1992 E3: You can certainly make your own no-fat added, salt-free, preservative-free egg substitute in the microwave. Combine 1 C water & 1 Tb flax seeds (available at health food stores) in a 2-C measure and microwave, uncovered, on full power until the seeds begin to dance and the mixture boils. Continue to boil for 2 to 3 minutes until the mixture has been reduced to about 3/4 Cup. Scoop the mixture into a processor and combine for about 30 seconds, to break up the seeds. Strain. (It's OK if some seeds get through the strainer.) You'll have about 2/3 C of the mixture, which looks like egg whites and smells slightly sweet and spicy. Refrigerate for at least 15 minutes before using. Or cover and store, refrigerated, for up to 2 weeks. You can't scramble it, but this egg substitute is great in batters for pancakes, waffles, cookies, muffins, quick breads and French toast. Use 1/4 C to equal 1 whole egg or 2 egg whites. ❖

Slocum Holler



FAMILY KEEPS FIGHTING FOR DUCKS AND GEESE

PoultryPress has described the heroic effort of Kathy Roth and Predrag Djordjevic of Clarks Summit, PA to keep their 19 rescued ducks and geese after the Clarks Summit borough launched a campaign to get rid of the birds in May 1991. Kathy and Predrag became defendants in a borough lawsuit attempting to force them to comply with a zoning ordinance prohibiting the keeping of poultry in a residential zone. Kathy and Predrag explained the term "poultry" refers to birds (and rabbits) raised for consumption, not kept as companions or "pets." Kathy testified that she may keep her birds under a fowl ordinance that provides for the keeping of not more than 50 birds within 150 ft. of a dwelling.

Kathy and Predrag began keeping ducks in 1977 when people who had bought Easter ducklings did not want them after they grew up. Their case has generated over 260 pages of positive newspaper coverage.

In January 1993, Judge Carlon O'Malley, who is hearing the case, visited Kathy's home to see for himself. Kathy told UPC, "I have every hope that the judge will rule in our favor, but we must wait. We know that should the judge rule against us, we would appeal. The birds will not be removed."

People wishing to help may contact Kathy Roth, 411 Powell Ave., Clarks Summit, PA 18411. ❖

Help Needed to Stop Battery Hen Factory

LIFE ON PLANET EARTH and ACTION FOR ANIMALS' RIGHTS (AFAR) thank the California members of *UNITED POULTRY CONCERNS* for donations on behalf of a lawsuit against San Luis Obispo County to require an Environmental Impact Report for a proposed 837,000-bird battery chicken factory near Shandon, CA. Unfortunately, on January 14, 1993, the SLO County Planning Commission voted 4 to 2 to uphold the "negative environmental impact" decision on the project. An appeal is being made to the Board of Supervisors, but as they have already upheld the "negative" decision by unanimous vote, there's little hope of a reversal. A lawsuit is next. Donations may be sent to: Life On Planet Earth, PO Box 173, Paso Robles, CA 93447. Mark checks for "Sunnyslope Egg Ranch Appeal."

"Sick Of Stench" Starts Legal Fund to Fight Chicken Farm

Fall 1992. *PoultryPress* described the campaign by UPC members Linda & Jerry Wolfe of

Ohio to get a nearby chicken farm to clean up the "nauseating, rotten smell" and pollution making everyone sick. The farm, owned by Park poultry and L & K poultry, is 1000 feet from the Wolfe's back door. The Wolfes, now being sued by the poultry companies for \$300,000 for interfering with their business, have formed a countersuit fund with area residents called SICK OF STENCH (SOS). The Wolfes write, "Everyone admits there's a terrible problem except the chicken people and all our government officials, from local trustees to Ohio State University!" To help you may send donations marked for "Sick Of Stench" to: S.O.S. Account, Charter One Bank, 780 W. State St., Alliance, OH 44601. (If high-density farming is hard on area residents, think what it is like for the chickens forced to live in the middle of it with no escape but death.)

Protest Spanish Blood Feasts!

Each year tens of thousands of blood fiestas in Spanish towns and villages condemn thousands of roosters, hens, ducks, and geese to be tortured to death in savage rituals. Roosters are hung on clotheslines and beaten to death as scapegoats for humans, and chickens have their heads pulled off by galloping horsemen to cheering crowds. Assure the Tourist Office in Spain that you will never visit Spain until these rituals are banned. Contact His Excellency Jaime de Ojeda, Spanish Ambassador to the United States, 2700 15th st., NW, Washington, DC 20009 (202-265 0190); and the Spanish National Tourist Office, 665 Fifth Ave., New York, NY 10022 (212-759 8822).

Freedom For Battery Hens in Australia

In Australia, an investigation by Pam Clarke and Patty Mark led to 21 cruelty charges against the owner of GOLDEN EGG FARM. A successful prosecution would be a landmark breakthrough against the continual suffering of battery hens, according to Patty Mark who writes: "I've recently purchased two 'end of lay' battery hens, Claire & Susie. Underweight, defeathered and exhausted, they probably wouldn't survive, the vet said. My heart would break at night when I picked them up to put them into the hen house—their bones were so soft and fragile I thought they would break. BUT . . . four weeks later, they are holding their own and on the mend! An ode to the indomitable spirit and will to live of these extraordinary beings. As I type this they are outside the window having the time of their lives in a dustbath."

Teaching Chickens Teaching People

We got our chickens in the summer and they slept on a pile of lumber outside. When winter came I got concerned and tried to teach them to go in the barn. I did it a couple of times but they did not go on their own and I thought—well, they won't learn. Later, a friend told me you have to show them more than a couple of times. I decided to try again, and it took me about a week. The first few times, some went inside on their own, but the rooster and some of the others didn't. Finally one night all were inside including the rooster. When the rooster heard me coming he cackled as if he was saying, "We are all inside leave us alone" and from then on, they all went inside. — *Sukie Sargent, letter to UPC.*



You Can Help UPC

◆ *Place advance orders for our new "battery hen" t-shirt available in April. \$15.00*

◆ *Things we need*

-Copy machine for our office

-Camcorder for UPC investigations

UPC is deeply grateful to Joan and Eric Dunayer for their donation of a computer.

Renew Your Membership Today

New Membership \$15

1993 Membership Renewal \$15

Additional Tax-deductible Contribution:

\$20 \$35 \$50 \$100 \$500

Other \$ _____



UPC Holds Protest Demonstration at Kill-Your-Own-Turkey Farm

On November 21, 1992, UPC held a candlelight memorial service and attempted turkey rescue at Sheepy Wallow Farm in Loudoun County, VA, to protest the slaughter of turkeys as a form of family entertainment, and to rescue a turkey for a Thanksgiving celebration of peace in a permanent home.

UPC, under the name of one of its members, reserved a turkey with \$10 for the bird we hoped to save. Protestors tried to claim the turkey by driving up to the turkey pens but were turned away. WYVN cable TV and the *Loudoun Times-Mirror* provided excellent coverage including holiday recipes from UPC's cookbook, *Instead of Chicken, Instead of Turkey: A Poultryless 'Poultry' Potpourri*, plus a half-hour TV talk show on WYVN's "Face Off," with UPC's Karen Davis and Julie Beckham. The *Loudoun*

Times-Mirror quoted one of the protestors, "People are used to pulling a dead bird out of a plastic bag. They don't have to deal with the blood, they don't have to deal with the guts, they don't have to deal with the death. This might make some people start to think when they tear off that turkey's leg this Thanksgiving."

Young Chickens Trucked to Slaughter Fall 50 Feet

On January 18, 1993, 5,000 chickens in Portland, Oregon being trucked to slaughter fell 50 feet from a highway ramp onto a parking lot in freezing weather. The truck hit a guardrail. *The Oregonian* (John Painter Jr., "How did the chickens cross the road? Well-scrambled," Jan. 19, 1993, A1, A14) stated "cleanup crews stacked crates, booted aside live chickens that stood in the way and culled the dead birds from the injured. . . Despite the crash, the Lynden chicken machine was only mildly

disrupted." In a letter to *The Oregonian*, UPC said, "The accident illustrates the need for legislation governing poultry transport. Even more profoundly, it shows the need for a change of heart and growth of mind in our society."

UPC Seeks Part-Time Volunteer Assistance

United Poultry Concerns is currently seeking part-time volunteer assistance to help with lobbying, mailings, and office work. If you could donate some time, please contact Karen Davis at 301-948 2406 to work out a convenient, flexible part-time schedule.

Calendar

April 10 - EGGLESS EASTER EXTRAVAGANZA! Sponsored by United Poultry Concerns and the Maryland Vegetarian Society. On Saturday, April 10 at 2:00 P.M. bring an EGGLESS vegan dish & recipe to the home of Renee & Ferrell Wheeler, 1321 Palmyra Lane, Bowie, MD 20716. Call (301) 948 2406 or (301) 249-7926 for information & directions. ❖

BOOKS POSTCARDS VIDEOS...

BOOKS

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

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. \$10.00
*(Order from UPC, see below)

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
*(Order from UPC, see below)

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
*(Order from UPC, see below)

PoultryPress Handouts

- "Chickens" 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

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"Love is Best"



"Misery is Not a Health Food"



"Chickens—To Know Them is to Love Them"

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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. \$19.00
*(Order from UPC, see below)

"Humane Slaughter?"

By Farm Sanctuary

9 minute documentary of chicken and turkey slaughter. An excellent educational tool. Shows why humane poultry slaughter legislation is urgent. Order from: Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225 \$19.00

"The Making of a Turkey"

By Farm Sanctuary.

A 17 minute depiction of modern turkey production. Historical background and powerful slaughter footage. Order from: Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225 \$19.00

"Sentenced for Life" & "Chicken for Dinner"

By Chickens' Lib

A 50 minute exposé on the battery and broiler systems of factory chicken and egg farming. Excellent educational video. \$25.00
*(Order from UPC, see below)



New! Chicken Shirts & Leggings.

Haunting photographic black and white images of factory farm chickens on 100% durable cotton.

Chicken shirt: M,L,XL—\$25.00

Chicken Leggings: S,M,L—\$20.00

Order from: Randy Cousins, 395 Glen Way #1, Miami Springs, Florida 33166

FACT SHEETS and Handouts

20 for \$3.00

- "Debeaking"
- "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"

VIDEOS

"Hidden Suffering" By Chickens' Lib

This brand new 15 minute 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

**UPC Ordering Information*

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