On a cold, snowy afternoon last April, I got a call from a lawyer saying he had seen a little black chicken huddled on a step of the Supreme Courthouse in Manhattan that morning. I picked her up that night. She was filthy, and one eye was stuck closed. The first thing I did was give her a bath and blow dry her with a hair dryer. She had a discharge from her eyes and kept shaking her head to clear them. I put her on a towel on a comfortable chair, and she went to sleep.

In the morning, I brought her into the kitchen where she hopped on the scale for several hours, looking at us. She stayed in the kitchen corner for about a week. In the evening she flew up to a nearby kitchen counter and cuddled in the corner. She tried other beds, but none suited her so well. One night she even slept on top of a 3-way mirror, balancing precariously.

One sunny day I took her outside. I sat on a chair on the lawn with her in my lap. She squirmed a bit and I let her down. She wandered to a nearby tree and scratched a little in the dirt below.

After that, she was through with the kitchen except to eat and sleep. She loved to be outside, even on cold days. Every night she slept in her special spot on the kitchen counter, putting herself to bed at nightfall. She explored the whole house. She loved to sit near Lucie (our white leghorn rooster whom my daughter bought from a peddler at Easter in 1987) on the sofa arm and would edge close to him. She was quiet and often talked quietly to herself. In the morning, she would stand at the front door and call to us to open it. One day I slept late, and she came upstairs and stood by my bed, cackling to be let out.

Continued on next page
After about 10 days, Courtney sat on the stairs landing for a long time in the corner. Suddenly she got up, and there was a beautiful light beige egg. After trying a few places, she settled on a chair in the breakfast room for her nest. One day, Lucie flew onto her chair and wouldn't get down. Courtney came rushing over to me in another room and cackled in a loud complaining way, running from me to the chair. Finally, I realized what she wanted and took Lucie off. Then she jumped up on the chair happily.

On the morning of September 25, 1992, Courtney joined Lucie for breakfast but seemed to eat less than usual. After a short time outside, she came in and sat on the sofa arm next to him. It was raw and nasty outside, and I went to work feeling glad she'd decided to stay in. When I came home, one of the sofa pillows was knocked over. Courtney was behind the pillow, lying on her back, dead. An autopsy revealed a bacterial liver infection.

I still miss her. I see her little body in her special kitchen corner, which she loved. I see her rushing around the yard, from one favorite spot to the next, always in a hurry. She absolutely loved dustbaths. She seemed to take one every day. She had a great walk. Her head was very high and she rocked back and forth a little. It was adorable. After the first week, she kept herself immaculately clean, dustbathing and preening, and she smelled very fresh. As I write this, I feel so sad I can't describe it. We loved her so much, she was so young, and she died so very suddenly.

**UPDATE:**

**NEED FOR SENATE COMPANION BILL**

On May 19, UPC held a Congressional Briefing sponsored by the Congressional Friends of Animals on the current effort to extend humane slaughter legislation to poultry. Rep. Andy Jacobs, who introduced H.R. 649, opened the briefing with a moving speech noting that chickens and turkeys "bleed, hurt and cry just like any other creature". Other speakers included Christine Stevens, president of the Animal Welfare Institute and secretary of the Society for Animal Protective Legislation; Karen Davis, president of United Poultry Concerns; and Alex Hershaft, president of Farm Animal Reform Movement. Christine Stevens, who testified before the House Agriculture Subcommittee on Livestock in 1957 in favor of the original humane slaughter legislation for livestock and poultry, presented the legislative background. Karen Davis discussed the current state of poultry slaughter and the role of the USDA Food Safety and Inspection Service, and Alex Hershaft talked about future trends in "humane" methods of poultry slaughter. Excerpts from the Farm Sanctuary video on chicken and turkey slaughter, "Humane Slaughter?" were shown.

As of May 19, H.R. 649 had 16 sponsors. Legislators who hear from their own constituents tend to become cosponsors. Legislators who do not hear from their own constituents do not, even if they personally support a bill. Please urge your House Representative to cosponsor H.R. 649 and request the House Agriculture Subcommittee on Livestock to hold hearings. Please urge your two state senators to introduce a Senate Companion Bill to H.R. 649.

Address your House Representative: Honorable __________, House of Representatives, Washington, DC 20515 (Dear Ms. or Mr. __ :).

Address your Senators: Honorable __________, United States Senate, Washington, DC 20510 (Dear Senator __ :)

**Suffering of Turkeys at Slaughter**

Although British researchers recommend for turkeys a minimum "humane" current in
water bath stunners of 150 mA (milliamperes) per bird, the April/May 1993 issue of U.S. Turkey World encourages processors to "limit amperage in stunners to 100 mA," adding that "most poultry stunners do not have the ability to provide a current of 100 mA to each turkey in the line. Under typical processing conditions, 5 to 8 turkeys are in the stunner at one time, which places 5 to 8 turkeys in the same electrical circuit of the stunner at one time. The impedance to the flow of electrical current is quite varied between each turkey/shackle combination in the circuit, resulting in a wide range of currents passing through the individual turkeys. The result is that some turkeys are receiving much higher or much lower amperage than the desired 100 mA."

The U.S. National Turkey Federation opposes humane poultry slaughter legislation because "it would subject turkey processors to a potentially expensive new set of regulations when no one has demonstrated a problem with the existing slaughter process" (Turkey World, April/May 1993).

**AVMA Postpones Action on Bill**

Concerning "humane" slaughter of "spent" laying hens: The Animal Welfare Committee of the American Veterinary Medical Association (AVMA) "met last month [April] and discussed humane slaughter of poultry. No action was taken." PoultryPress Vol. 3, No. 1 noted the AVMA reduced "humane" slaughter legislation for spent hens to economics by saying that "their low economic value (.02 - 08/lb) makes it difficult to justify costly new slaughter techniques." This is an unacceptable stance for an animal welfare committee.

Out that the principle at stake is our societal obligation to extend humane slaughter protective legislation to poultry consistent with the legislative protection accorded to mammals under the 1958 Humane Methods of Slaughter Act. This point should be stressed to all legislators as well. It may be added that the Government Budget Office has reported that no additional public funds would be required by the proposed law.
UPC Holds Third Annual Spring Mourning Vigil for Chickens

*Never Again Will I Eat An Egg From The Sad Chicken Of Factory Farming*

Armed with pamphlets, posters, a banner, and poultryless food samples, they came from as far as New York to see what they could do to encourage fairness to fowls. Sixty members of United Poultry Concerns conducted the Third Annual Spring Mourning Vigil for Chickens in front of County Fair Farms, a 500,000-hen caged layer facility north of Westminster, MD. One poster showed a baby chick held by the anonymous hand of a machine operator as a hot blade seared off the end of its beak. Another depicted a hen, devoid of feathers and red and swollen in places, trying to walk after being kept in a cage with 9 other birds for more than a year. "They literally have to climb over one another to get to the trough of food in the front of their cages or the little nipple they share for water," said Joan Dunayer, a free-lance writer and editor from Rockville, MD. Ms. Dunayer and her husband, Eric, a veterinarian, took pictures of the birds inside County Fair Farms when UPC members visited the place in January. "And so they live and die never seeing the sun, except when they are yanked out of their cages to go to slaughter," Ms. Dunayer said.

The demonstration peacefully continued on both sides of the sidewalks of Main Street, where group members handed out brochure & recipe packets, samples of egg-free "egg salad" sandwiches, and homemade egg-free cookies. "What does this say about us as a civilization when we keep a fellow creature imprisoned in small cages without access to fresh air and sunlight?" said protest organizer, Karen Davis, observing the glorious spring day that the hens would never know. (slightly edited excerpts from *The Baltimore Sun* and the Associated Press)

UPC wishes to thank The Fund for Animals, People for the Ethical Treatment of Animals, and everyone who helped to make the Third Annual Spring Mourning Vigil for Chickens a success.

A special thanks to Nancy Hey for making our beautiful banner which said, "CAGING HENS FOR EGGS IS CRUEL;" to Joan Dunayer for her superb photographs of the hens at County Fair Farms; to Sheri Branch for making our new UPC Battery Hen T-Shirt; to Robin Walker for her scrumptious "educational" eggless salad sandwiches and chocolate chip cookies; and to Jean Colison, who first alerted UPC about the opening of County Fair Farms and made several advance trips there in preparation for the Vigil. UPC also wishes to thank Carroll County and the city of Westminster for assisting us in every way.

On May 1, Vigils for Chickens were held by the Animal Rights Foundation of Florida, Animal Advocates of Pittsburgh, and New Jersey Animal Rights Alliance. UPC wishes to thank these organizations. Please contact UPC about hosting a Spring Mourning Vigil for Chickens in your area next May.

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*Poultry Press*
Death of Phoenix

Phoenix was a fluffy yellow chick whom we rescued on Sunday, February 23, 1992, from a broiler chicken house in Maryland. In less than a week, he took his first dustbath in his little straw box filled with peat moss at UPC. Phoenix crowed his first crow on Sunday afternoon, June 14, in front of the refrigerator which held the grapes that he loved. He became a splendid young rooster with snow white feathers, strong eyes, and a noble face.

Phoenix’s companion was Olivia, a lively and affectionate “broiler” hen who was trashed as a baby chick at a poultry festival, whose cries caught our attention. In the spring, Phoenix followed Olivia around the yard and stood guard over her while she laid her egg in the special wooded place she chose. Olivia was so beautiful, we called her our Snow Hen.

Broiler chickens, bred for breast muscle tissue (“meat”), have genetic heart and respiratory deficiencies as a result of forced rapid growth and gross over-weight. Their internal organs completely fail within a year or two. Broiler breeder chickens are kept on semi-starvation diets to reduce the number of heart attacks that amass during the year in which they are kept alive to produce the fertile eggs that hatch to become the chickens killed for human consumption. Olivia became so fat, despite fresh air and exercise, that her abdominal air sacs were pinched off, and she nearly died, unable to breathe, at ten months old. As a tiny chick, Phoenix already had sounds in his chest predicting the premature congestive heart and lung failure ahead.

On Sunday evening, April 18, 1993, Phoenix died of a massive heart attack in the yard. He was 14 months old, a very young bird with the body of a decrepit old man in bad health. Henry Spira, founder of Animal Rights International, who helped to rescue Phoenix, and who named him after the mythical bird who eternally rises from the ashes of death, wrote in memoriam, “You and Phoenix had a great life together, from the day we found him. Certainly Phoenix, true to his name, will live on, not just in our memories but in that, thinking of Phoenix, we will be energized to fight harder for all his brothers and sisters.”

For weeks before he died, Phoenix had audible lung fluid leaking from his blood vessels into his lungs. The right side of his face filled with fluid and his right eye swelled shut. His crow gurgled, as if he were under water. Under stress, his comb turned blue, showing oxygen-deficiency. The following discussion describes the human-created disease of “meat-type” chickens and ducklings, known as ascites syndrome.

ASCITES SYNDROME

by Karen Davis

Ascites is the abnormal accumulation of fluid, or edema, in the abdominal cavity. Ascites syndrome is a specific type of congestive heart failure that affects the heavy, rapidly growing meat-type (“broiler,” “roaster,” “fryer”) chicken and duckling (Diseases of Poultry, 9th ed, 1991). According
ASCITES SYNDROME
Continued from previous page

to a January 1993 article in Poultry Digest on ascites in broiler chickens, rigorous genetic selection for forced rapid growth, feed efficiency (the manipulated ability to convert cheap food quickly into breast muscle tissue), and "breast-meat yield" have created physiological dilemmas for meat-type birds "designed with superior production in mind." The vascular system of their lungs "is not developed as is necessary to support normal oxygenation of blood."

Ascites syndrome, known also as "water belly" and "leaking liver," shows an accumulation of water in the bird's pericardium, or heart sac, congestion and abnormal compensatory dilation of the veins, pathological enlargement of the right side of the heart, hypertension (high blood pressure) and congestion of the lungs, and an accumulation of straw-colored fluid in the abdominal cavity accompanying severe liver edema (swelling).

Modern meat-type chickens and ducklings (both marketed at 7-20 weeks old) are forced to grow so large so fast, and need so much oxygen, that their lungs, which grow much slower than the rest of their body, do not have sufficient capillary space to carry the amount of blood needed to supply their body's oxygen needs. The added effort of the heart to pump enough blood through the lungs results in high blood pressure in the blood vessels of the lungs, and in the blood vessels from the right side of the heart to the lungs.

When the blood vessels of the young bird's lungs cannot get enough oxygen, they constrict, decreasing blood flow and increasing blood pressure. To improve the delivery of oxygenated blood to the body tissues, the bird's kidneys produce a hormone that stimulates red blood cell and hemoglobin (oxygen-carrying protein) production. Unfortunately, this compensation causes the blood to become more viscous--sticky and adhesive--which in turn forces the right ventricle of the heart to pump even harder to force the more viscous blood into the pathologically constricted blood vessels of the lungs. To try to adapt to the strain, the heart chambers dilate, and the muscle fibers of the right heart ventricle, which pumps blood returning from the peripheral body tissues back to the lungs for more oxygen, hypertrophy, or thicken.

Together, these events cause the heart valves, which keep the blood flowing in one direction, to weaken, "and the blood begins to leak backwards" (Poultry Digest, January 1988). If the bird does not die at this point, "the heart continues to fail, leading eventually to damming up of blood in the veins and the visceral organs" (PD, Jan. 1993). As blood continues to accumulate in the veins, and organs swell, the pressure becomes so great that venous blood fluid begins to leak into the organ cavities. The normally low-pressure vessels of the liver are particularly vulnerable to damage. As a result of the now inefficient valves of the right heart, blood rising in the veins from the liver to the right heart begins to seep from the surface of the liver, until the ability of the abdominal membrane to resorb it is surpassed. The abdominal cavity fills with fluid, and ascites is established.

Experiments with incubating eggs and day-old chicks indicate that ascites syndrome is already underway before hatching, reflecting not only artificial genetics, but "industry demand for increased incubator egg density and chick output, producing mild-to-severe embryonic hypoxia (oxygen deficiency)" (PD, Jan. 1993). Thus, the little "meat-type" chicken or duck breaks out of the shell already coping with heart-lung disease. He or she then goes to a "grower" house for 7 weeks or a breeder house for 20 weeks to serve out a death-sentence in an oxygen-deficient climate toxie and thick with pathogenic microbes, carbon dioxide, methane, hydrogen sulfide, ammonia, dust, and dander (tiny particles of feathers and skin). Eight hours of the standard amount of ammonia in a house with 25,000 chickens--50 parts per million--is considered the maximum allowable concentration for an adult human being. What Sophocles said of life epitomizes the "meat-type" chicken and duck: Best is not to be born, Second best is to die young.

A LEGACY OF COMPASSION

Have you thought about remembering United Poultry Concerns through a provision in your will? Please consider an enduring gift on behalf of the birds. A legal bequest may be worded as follows:

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

We welcome inquiries.
United Poultry Concerns, Inc.
P.O. Box 59367
Potomac, Maryland 20859

Poultry Press
POULTRY RESEARCHER SPEAKS OUT

"These facts taken together provide strong evidence that beak trimming is not such a trivial operation as has previously been thought."

There is now good morphological, neurophysiological, and behavioral evidence that beak trimming leads to both acute and chronic pain. The morphological evidence is that the tip of the beak is richly innervated and has nociceptors or pain receptors. This means that cutting and heating the beak will lead to acute pain. In addition, it has been shown that as the nerve fibers in the amputated stump of the beak start to regenerate into the damaged tissue, neuromas form. Neuromas are tiny tangled nerve masses that have been implicated in phantom limb pain (a type of chronic pain) in human beings. The neurophysiological evidence is that there are abnormal afferent nerve discharges in fibers running from the amputated stump for many weeks after beak trimming—long after the healing process has occurred. This is similar to what happens in human amputees who suffer from phantom limb pain. The behavioral evidence is that the behavior of beak-trimmed birds is radically altered for many weeks compared to that which occurs immediately before the operation and compared to that shown by sham-operated control birds. In particular, classes of behavior involving the beak, namely feeding, drinking, preening and pecking at the environment, occur much less frequently, and two behavior patterns, standing idle and dozing, occur much more frequently. The only reasonable explanation of these changes is that the birds are suffering from chronic pain."


U.S. POULTRY RESEARCHER SUPPORTS INDUSTRY

"Neurophysiological and behavioral observations provide indirect evidence that beak trimming of pullets [young hens under a year old] causes pain, which apparently persists for weeks or even months.... Nevertheless, significant differences in feed consumed, feed wasted, and efficiency of feed used for egg production indicate [in our beak amputation experiments] an economic advantage in favor of beak trimming." James V. Craig, et al., "Beak Trimming Effects on Beak Length and Feed Usage for Growth and Egg Production," Poultry Science, Vol. 71, 1992.

U.S. EGG INDUSTRY SPEAKS OUT

Even if breeders breed more placid hens to reduce beak-inflicted injuries in battery cages, and even if debeaking causes lifelong pain and suffering, "beak trimming may still need to be considered for economic reasons for the reduction of appetite and feed wastage." Poultry Digest March 1993.
MEDIA PROVIDE GOOD COVERAGE OF

Easter Eggless Extravaganzas!

While millions of children colored hens' eggs last Saturday, April 10, 20-month-old Sheehan Wheeler and his friends enjoyed an egg-free Easter and plastic egg hunt in Bowie, MD. For Sheehan and most of his friends, eating foods without meat, poultry, eggs or milk is a way of life that their vegetarian parents have passed on to them. After Sheehan is weaned from his mother's milk, he will drink soy milk. The hunt for plastic eggs filled with nondairy chocolates and egg-free potluck featuring foods that traditionally have eggs at the Wheelers were part of the Easter Eggless Extravaganza, sponsored by the Vegetarian Society of Maryland and United Poultry Concerns. "Easter is a time to color eggs and hide eggs," said Renee and Ferrell Wheeler, founders and directors of the MD Vegetarian Society. "We want to show people there are ways to eat without eggs and not sacrifice flavor-ways that promote ethical treatment of animals and healthy eating." (slightly edited, *The Prince George's Sentinel*, April 15)

When Jan Whalen of Everett, WA gets invited to potlucks, "I always tell my friends I'll bring the chicken," she says. But the chicken is riding on her shoulders. "What I do is bring tater tots, and I bring one of my chickens, because this lets them see that chickens are real loving creatures." Today, Whalen is celebrating Easter a little differently than most. Her Easter is egg-free. It's not that she's a killjoy, but because she sees the results of the egg and chick industry, especially at this time of year. She takes the chicks people throw out after Easter. The chicks that hatched in classrooms and are discarded. The chicks nobody wants.

Whalen's 30 chickens live at the Feather Bed and Breakfast, a scale-replica of a Shakespearean cottage with stained glass windows, chandeliers, a kitchen and roses climbing up the outside. Walk inside, and you can watch chickens happily scratching, pecking, and sitting on eggs in their nest boxes. Whalen's German shepherd, Maxine, gently lumbers like a benign bodyguard among the flock in this peaceable kingdom. "Every chicken has the right to take a dust bath, scratch in the dirt and have fresh air and sunshine," Whalen declares. "That's every chicken's birthright." (slightly edited, *Everett Herald*, Easter Sunday, April 11)

DEBEAKING:

Continued from previous page

What Can I Do?

- Replace eggs and egg products with nonanimal products. Contact UPC for alternatives.
- Contact Dr. James V. Craig, Department of Animal Sciences, Kansas State University, Manhattan, Kansas 66506; and Dr. Ian Duncan, Dept. of Animal and Poultry Science, University of Guelph, Guelph, Ontario, Canada N1G 2W1. Urge them to promote civilized alternatives to the crowding, caging, and debeaking of chickens, turkeys, and other birds and the debilling of ducks. Request that poultry researchers "stop reinventing the wheel" with their repetitive beak amputation experiments. Thirty years is enough!  

Poultry 8 Press
...LETTERS TO SYRACUSE UNIVERSITY and FRATERNITY URGENTLY NEEDED...

A member of Alpha Epsilon Pi fraternity at Syracuse University recently abused a cow and two chickens as a fraternity stunt. Two years ago, students strangled and mutilated several chickens as a pledge week prank at Zeta Psi fraternity at Syracuse. Complaints were filed by Syracuse University for Animal Rights (SUFAR). In 1993, SUFAR formally recommended to the Dean of Student Affairs that the University put into effect an official policy which strictly prohibits the use of animals at student events on University property.

What Can I Do?

- Write: Dr. Edward J. Golden, Dean of Student Affairs, Syracuse University, 301 Steele Hall, Syracuse, NY 13244. Urge Dr. Golden to adopt a formal policy that prohibits all student organizations from using animals in pranks or otherwise for amusement or ceremony in connection with any college or fraternity function or activity. Urge that violation of this policy be grounds for strong disciplinary action including veterinary and related expenses. Urge that the formal policy be published in the school newspaper and in the student handbook.

- Write: Sidney N. Dunn, Executive Vice President, Alpha Epsilon Pi, 8815 Wesleyan RD, Indianapolis, IN 46268. Urge that Alpha Epsilon Pi adopt a formal national policy that prohibits all activity using animals, thereby sending a clear message that endangering and abusing animals will not be tolerated.

Reports of student "ceremonial" abuse of birds include stomping on chickens and throwing hot water and noodles over them (Herndon High School, Fairfax County, VA, 1992); staging a chicken-kicking party (University of North Carolina, Chapel Hill); maiming chickens with garden shears and painting them blue and pink (Arizona State); biting the heads off live turkeys at pledge parties; and perpetrating the death of a penned ostrich. Contact the school administrator, city/county authorities, and media if you hear of a school abuse in your area. Parents should put strong pressure on school officials. For information and assistance contact David Cantor, Campus Campaign Coordinator & Information Specialist, PETA, (301-770-7444, X338).

You Can Help UPC

- Order our new "Battery Hen" t-shirt, AVAILABLE NOW! $15.00 — S M L XL

- Things we need -Camcorder for UPC investigations

UPC is deeply grateful to Jean Colison for her kind donation of a copy machine and continued dedicated volunteer service to United Poultry Concerns.
GETTING PEOPLE TO THINK ABOUT CHICKENS

by Lee Mahavier

I was horrified to hear on TV that 1,200,000 chickens in Georgia lost their lives in the March 1993 snowstorm due to dehydration or roofs collapsing. Thousands were just 5 weeks old. The news said food was running low for the survivors. A chicken farmer stated on camera that he planned for them to "go the way of the [fallen] bam--bulldoze them." He chuckled. What could I do to keep the chickens from being buried alive and to get people to care?

- I phoned my concern to the local TV station manager.
- I called the Georgia Department of Agriculture. The number (404-656-3656) is listed in the government pages of the phone book. In a friendly way, I stated my concern that the chickens not be buried alive and my disapproval of the interviewed farmer's attitude. I was told that the farmer is a contract chicken "grower" and doesn't own the birds. The birds would be "salvaged"--for slaughter. The electric company and Agriculture Dept. were trying to get the electric feeders going again. I thanked the Agriculture Dept. representative for his assistance and for helping the chickens to be fed.

- I wrote a letter to the editor of the Atlanta Constitution newspaper expressing my concern over the dead birds, the starving survivors, and the chicken "grower's" callous attitude.

How did I help the chickens, and how can I help you?

By taking these steps, I made several people realize that somebody cares about chickens. I was friendly and appreciative to the Agriculture Dept. representative, who may be able to help me help chickens in the future. The bad news is that he told me to "put things in perspective": the losses were not really bad because the number of chickens killed in the storm was one third the number "processed" (murdered) daily in Georgia. That put it in perspective for me. I volunteered that day to teach a vegetarian class with the local vegetarian society.

DUCK MOTHER SEPARATED FROM 14 DUCKLINGS

A duck mother who escorted her 14 ducklings into the courtyard fountain of the Transportation Department in Washington, DC, was separated from her ducklings by the Washington Humane Society, who captured 13 ducklings (one little duck drowned in the fountain, unable to climb out), leaving the mother behind. According to The Washington Times (May 5), This action enraged federal employees... As the mother duck paddled in a frenzy around the square moat, looking for her babies and quacking hysterically, workers voiced their disgust... 'It's disgusting that they'd pick up her babies without taking her...' 'It's a shame they took the youngsters, and now she's just bobbing her head up and down.'

Please urge humane societies not to separate mother fowl from their offspring in situations like this, but to make the extra effort to keep families together. The maternal bond between ducks, chickens, turkeys and their young is strong and should be respected.

Renew Your Membership Today

☐ New Membership $15
☐ 1993 Membership Renewal $15
☐ Additional Tax-deductible Contribution:
   $20 ☐ $35 ☐ $50 ☐ $100 ☐ $500 ☐
☐ Other $

United Poultry Concerns, Inc.
P.O. Box 59367
Potomac, Maryland 20859

A Lasting Gift for the Birds
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)

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)

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)

Hidden Suffering

By Chickens' Lib

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

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 expose' on the battery and broiler systems of factory chicken and egg farming. Excellent educational video. $25.00 *(Order from UPC)

To order indicated items from UPC send check or money order to: United Poultry Concerns, P.O. Box 59367, Potomac, Maryland 20859. All other items should be ordered directly from organizations listed with the item.
"I now see that peace-seeking is broader than just human interactions. Now I see it as a way of life in relation to all life and to all that has been created."

—Dr. Eldon W. Kienholz, former poultry researcher.