UPC Attends AVMA Conference:
The Veterinarian’s Role in Farm Animal Welfare

On November 5, 1993, the American Veterinary Medical Association held a forum on farm animal welfare in Rosemont, IL. Dr. Richard Swanson, of the AVMA Executive Board, opened by stating that “We need to improve the image of those charged with the care and treatment of food animals. Abusive or negligent treatment of food animals will no longer be tolerated. We must not default. However, there is a welfare dilemma, and that is the economic reality of food animal production. That which cannot be economically accommodated cannot be tolerated.”

Dr. Ian Duncan, a poultry scientist at the University of Guelph, in Ontario, said he sees nothing wrong with the battery cage. It only needs a nest box. “The cage is hygienic and allows hens to live in the small group size suited to their species.” Duncan summarized evidence that debeaking causes lifelong suffering, but sees the longterm solution as breeding less active hens while maintaining high egg production. Meanwhile, a powerful electric arc or laser beam is being developed to drill a hole in the beak. A week later, the beak end falls off.

Broiler breeder chickens are on severe food restriction and are therefore extremely hungry most of the time, resulting in stereotypic (abnormal) pecking. Experiments on male breeding turkeys were done to determine whether they are in pain as a result of degenerative cartilage loss at the hip joint, due to overweight. “We tested this painful hip joint problem by giving the turkeys an analgesic [the anti-inflammatory steroid, betamethasone] and found that with the drug, a large increase in time was spent standing.” The turkeys were also more sexually active. Duncan listed several increasing poultry welfare problems: ascites (severe oxygen-deficiency disease in the rapidly growing broiler chicken resulting in abdominal fluid, heart failure, and death), sudden death syndrome (heart attack in broiler chickens), deep pectoral myopathy (disease of the chest and heart muscles causing heart attacks in turkeys), skeletal disorders (caused by the abnormally heavy weight of chickens and turkeys bred for meat), and food restriction of broiler chickens used for breeding (resulting in chronic hunger and frustration). Duncan said farm animal welfare could probably be determined; however, he is not sanguine about the application of information, especially in the United States.

Dr. Temple Grandin of Colorado State University, a researcher and industry consultant on transportation and handling of farm animals, said the problem with electrical stunning is that “badly and well-stunned birds and other animals look the same. You want to induce a grand mal epileptic seizure. Otherwise the animal has a heart-attack feeling.” Concerning the captive bolt for livestock, they are in frequent disrepair; captive bolt guns might just bounce off the animal’s...
Continued from page 1

head. If the stungun seals are not replaced, the animal is not stunned. The plant needs to spend a half hour to an hour or so each day fixing the guns.

Dr. Colin Spedding, a member of the government advisory Farm Animal Welfare Council (FAWC) in the UK, said there are no solutions: "All we can do is choose a direction and try to move in this direction. Unfortunately, FAWC came from public pressure. Hardly anyone does what they should do until it is too late. You only get action because of the action of extremists. . . . Citizens have a right to protest, but they are not competent to say what is good as a replacement." For instance, he said, welfarists thought they were solving the veal calf problem by shutting down the domestic market in Britain. Now Britain sells its calves to be raised in crates in other countries, then buys them back for British consumers. The veal calf problem has been increased by adding the transport problem.

Painful Hip Degeneration Disorders in Turkeys

In recent years there has been an increasing number of reports on the incidence of skeletal disorders in poultry used for breeding. In broiler breeder males these skeletal abnormalities are diverse whereas in turkey males they are mainly limited to degenerative hip lesions, the most common of which is antrarchoanitic degeneration.

"Since it is generally accepted that in almost all cases of degenerative joint disease in domestic animals and human beings there may be severe and chronic pain, then by analogy and homology, it is likely that birds with similar joint conditions may also experience pain. However, the question of whether it is ethically acceptable to produce birds with such severe joint abnormalities cannot be answered until there is conclusive evidence that such joint conditions are detrimental to welfare by causing pain. . . . The results of this work taken together with the evidence of anatoni- cal studies show that adult male turkeys of large body-weight lines suffer from degenerative hip disease which causes enough pain or discomfort to reduce spontaneous activity markedly and to interfere with sexual performance. These findings suggest that the welfare of males of this strain at one year of age is poor. Further research is required to elucidate the time course of the degeneration, to quantify more accurately the severity of the pain and to devise methods of alleviating it. The incidence and severity of the disease in breeding females and birds grown for meat should also be determined." (From Ian Duncan, et al, "Assessment of pain associated with degenerative hip disorders in adult male turkeys, Research in Veterinary Science, 1991, Vol. 50, 200-203.)

WHAT CAN I DO?

- Become a vegan.
- Urge the AVMA to exert leadership on behalf of poultry. In Britain, force molting by prolonged starvation was banned by the 1987 Welfare of Battery Hens Regulation: food may not be withheld from battery hens for more than 24 hours. In the U.S. a conventional molt consists of 10-days total starvation. There are no U.S. laws banning this vicious practice of the U.S. egg industry. Urge the AVMA to take a strong, unequivocal stand against the force molting of laying hens and against feed restriction of "meat" birds used for breeding. Urge them to adopt a position against debeaking and to support the federal Humane Methods of Poultry Slaughter Act, H.R. 649. Ask them for a reply. Contact: Dr. John Boyce, AVMA, 1913 N. Meacham RD, Suite 100, Schaumburg, IL 60173-4360.

HUMANE POULTRY SLAUGHTER LEGISLATION UPDATE

UPC Testifies at California Hearing

In 1991, California passed the first humane slaughter of poultry law in the U.S., the only law so far. It was to go into effect January 1994 following approval of Regulations proposed by the CA Dept. of Food & Agriculture. In 1993, United Poultry Concerns, the Association of Veterinarians for Animal Rights, and The Fund for Animals requested, were granted, and testified at a public hearing on the proposed Regulations in November. We sought to have the Regulations made stronger and more effective. As a result, the Regulations are being revised for further public comment. A strong CA law is needed not only for the millions of birds slaughtered each year in the state but as a model for subsequent legislation at federal and state levels. UPC is grateful to The Humane Farming Association for providing indispensable assistance for the trip to CA.


Address your House Representative:
Honorable ______
U.S. House of Representatives
Washington, DC 20515

Address your U.S. Senators:
Honorable ______
U.S. Senate
Washington, D.C. 20510

Please circulate the enclosed petition and op-ed article to your local media and public gatherings. Please make copies or send a SASE for more to UPC, PO Box 59367, Potomac, MD 20859.

United Poultry Concerns • P.O. Box 59367, Potomac, Maryland, 20859 • (301) 948-2406
From Poultry in Heaven To Poultry on Earth

"Don’t be afraid.
The pain won’t last long.
Soon it will be over.
Don’t be afraid.
The pain will end quickly.
Your friends will be near you.”

"Go on—it’s time.
You have no choice.
Just close your eyes—don’t look at the blood.
Soon it will be over.
Soon you will be
Right here in heaven.
Dead like me.”

—Laurie Cloud
Forty people attended a festive Thanksgiving celebration at UPC in honor of Wanda and Willow, two rescued factory farm turkeys hens adopted from Farm Sanctuary. Washington, DC’s CBS channel 9 provided excellent coverage of our dinner as did local radio stations and The Potomac Almanac newspaper. Allan Cate read aloud to an entranced audience including Wanda, ‘Twas the Night Before THANKSGIVING’, by Dav Pilkey, giving thousands of TV viewers a chance to see a turkey enjoying herself in friendly company. PSYeta president Ken Shapiro’s son, Joel, contributed a wonderful story about three turkey gobblers who got away!

As for us—

“We feasted on veggies
With jelly and toast,
And everyone was thankful
(The turkeys were most!).”

Photo by Ken Shapiro

TURKEY SLAUGHTER IS SICKENING!

Nearly 40 percent of large U.S. turkey slaughter plants have serious sanitation problems or lack of proper quality control, according to a USDA report released Feb. 4, 1994. Twenty-six plants were surveyed. The reviews, conducted in October and November, are the first survey of plants operating under the New Turkey Inspection System (NTIS) begun by USDA in 1985. Under this voluntary system, plants virtually police themselves and production lines are permitted to operate much faster than in traditionally inspected plants. Trimming of defects is supervised by plant employees instead of by federal inspectors. According to Agriculture Secretary Espy, “Some of our findings are serious.” They include stockpiling birds suspected of being contaminated instead of washing them with chlorinated sprays, facility deficiencies such as bad lighting and unacceptable congestion, and fecally contaminated turkeys ready for shipment from plant to plate.
The sun beats down on my back so warm and soft, just like the big gentle rooster I am holding in my arms. We swing slowly back and forth in the big yard swing. Fryer Tuck's eyes are closed, he rests his head gently on my shoulder, as he has done before, only this time is special in a different way. It is a time for dreaming and recalling the good life he has had here with the Biddy Bums, my affectionate name for my pet chickens. You see, I run an orphanage for stray and abused poultry and have built for them a small Victorian house in my back yard called the Cob Web Cottage, which is part of my Feather Bed and Breakfast for tourists.

Sixteen months ago, I got a call from some people who had visited a chicken slaughterhouse to survey the carnage, when to their surprise seven young birds were discovered hiding under the machinery. The rest is history. I took in the whole dung-covered, crippled, and sick lot, whom we called The Fryers Club including Fryer Tuck, Rob Hen Hood, Maid Mary Hen, and Little John!

Fryer Tuck and I have seen a lot since then. Together, we watched his little band die, one by one, of diseases caused by the demand for meat. To most people who come here, that's all chickens are, until they get to know Fryer Tuck, and hear his story, and see how much I love him.

I hug him tighter. His eyes are closed, and I remember the time that he went to my friend Lois's home as an honored birthday guest and impressed everyone with his nice house manners. I think of the many times that he made his way into the hearts of children just by being himself, and letting them pet him, while I told the story of his great escape. He's been quite an ambassador for animal rights.

I stroke him once more, and my tears fall, not so much for him as for me. For you see, the lovable big rooster who lies in my arms with his head on my shoulder died in his sleep during the night. He was the last member of the Fryer's Club. When I tucked him in, I remember hugging him and telling him how much I loved him. I told him, "You know honey, Mom wouldn't be here at midnight checking on you and caring for you if she didn't love you so much."

Little children will ask about him, and I'll tell them the truth, that he is in heaven. They may cry too, but it will be for his good fortune, and we will work together so that one day all the other chickens and factory farm animals will have as good a life as Fryer Tuck had, because all the people who say they love animals will have quit eating them.

Sitting here dreaming of that day, I love you, Fryer Tuck, and promise that The Fryers Club will never be forgotten.

United Poultry Concerns is deeply indebted to Jan Whalen for hosting a fund/consciousness-raising Victorian garden party for United Poultry Concerns and the Humane Methods of Poultry Slaughter Act, in August 1993. With wonderful games, prizes and delicious food, Jan led her guests through a looking glass filled with ideas, information and petition-signing in "the realm of fantasy where chickens are treated like little kings and queens, play in the sunshine, take dust baths, and live in a beautiful Victorian cottage."

Have you thought of holding a fund/consciousness-raiser for United Poultry Concerns? It's a great idea. For information contact UPC or Jan Whalen, Wicker Works, PO Box 2203, Everett, WA 98203 (206-355-6362).
Inhalation of Sidestream Cigarette Smoke Accelerates Development of Arteriosclerotic Plaques in the Abdominal Aortas of Young Roosters

In a study reported by the American Heart Association, researchers at the New York University of Environmental Medicine in Tuxedo, NY placed 30 young male white leghorn (egg-type) chickens in stainless-steel and plexiglas inhalation chambers and exposed them to secondhand ("sidestream") cigarette smoke for six hours a day, five days a week for 16 weeks. Twelve control-group chickens were placed in duplicate chambers with clean air for comparison. Mainstream smoke was diverted from the inhalation chambers leaving sidestream smoke to fill the chambers. Burning cigarettes, expelled from the generator when the butt end was reached, were automatically replaced with new, full-length cigarettes. After 16 weeks the roosters were killed and their aortas were examined for plaque.

According to the researchers, while inhalation had no effect on the number of plaques in the birds' abdominal aortas, it caused a marked increase in the size of plaques. The total sidestream smoke inhaled by the birds was "comparable to the dose that can be expected under heavy smoking conditions at home." The study concluded that "As yet, there are no human data that directly correlate the severity of arteriosclerotic plaques with the levels of exposure to environmental tobacco smoke"; but experiments with chickens and rabbits, "combined with the strong correlation of smoking with both heart disease and lung cancer suggest that individuals exposed to moderate levels of environmental tobacco smoke may be at risk for enhanced arteriosclerotic plaque development." In this study, the rooster's abdominal aorta was the "animal model" for human coronary arteries.


*Contact the American Heart Association and protest this absurd abuse of chickens to test the effects of passive cigarette smoke inhalation in humans. Explain that you support helping people learn about the dangers of stroke and cardiovascular disease and the hazards of smoking, by studying human beings in human environments and in postmortem examinations. We already know that smoking causes heart disease, lung cancer and death. Write to Dr. James H. Moller, M.D., President, American Heart Association, 7272 Greenville Avenue, Dallas, TX 75231-4596. Please send UPC a copy of your reply.

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Men Don't Want to Live Like Battery Hens

In December, four men who accepted a $15,000 challenge from British activists to live for a week like battery-caged hens quit after 18 hours. They emerged from their 3-ft square, 6-ft high cage sore, hungry, and blue with cold. “I think I have proved a point,” said Rebecca Hall. “These men experienced tremendous discomfort, and yet we subject animals to these conditions all the time, imagining they have no feelings.”

Chickens Likely to Have Subjective Experiences Comparable to Our Own, According to Scientist

Poultry scientist Marion Stamp Dawkins, at Oxford, has published a new book, Through Our Eyes Only? The search for animal consciousness (NY: W.H. Freeman, 1993, 181p. $19.95 hardcover.) According to New Scientist (Jan. 22, 1994), Dawkins “makes a careful case for the conscious chicken, marshalling evidence from years of research into the way chickens behave. . . . Her work may worry factory farmers, but it has even more unsettling general implications. For if hens can show that they would rather the world were one way rather than another, it seems reasonable to conclude that they have subjective experiences at least partly comparable to our own.” Dawkins points out that birds have remarkable powers of perception and “very, very good memories.”

SHAME ON LITTLE CAESARS

Please tell Little Caesars to remove the TV commercial, featuring chickens being transported to slaughter. They are sending a message to millions of viewers that a slaughter-bound chicken smashing into a windshield is humorous. Little Caesars calls this “fun, creative, and different.” Contact Little Caesar Enterprises, Fox Office Centre, 2211 Woodward Ave., Detroit, MI 48201-3400 or call 1-800-7-223-7277.

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A Lasting Gift for the Birds
Hidden Suffering: A Powerful Poultry Video

Hidden Suffering is a powerful new 27-minute video that documents welfare problems in the poultry industry. It was produced in 1992 by Farm Animal Welfare Network in association with the National Society Against Factory Farming. Sensitively narrated by Joanna Lumley, the video exposes factory farming's effects on nonhuman animals, people and the environment. It shows how selective breeding for unnaturally large numbers of eggs and genetically overweight, "meaty" birds has produced unhealthy birds who suffer in the name of "progress." It shows how the western diet, which relies heavily on meat, may deprive the poor of the world and contribute to environmental degradation.

Hidden Suffering exposes the cruelty of intensive egg, broiler chicken, turkey, and duck production. Viewers are given the rare opportunity to see the inside of a duck confinement building. Contrasted with scenes of suffering are scenes of contentment featuring rescued birds who escaped the gloom and stress of intensive confinement.

Hidden Suffering was made for an international audience. The systems of production and welfare problems depicted in the film are worldwide.

The video is currently available in English, French, and Spanish. It can be purchased from United Poultry Concerns, P.O. Box 59367, Potomac, MD 20859, U.S.A.; and Farm Animal Welfare Network, P.O. Box 40, Holmfirth, Huddersfield HD7 1QY, U.K. To order from UPC send check or money order for $20.

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Young People Encouraged To Help Farm Animals

Each year Farm Animal Reform Movement gives a $250 savings bond and beautiful plaque to a young person under 18 who has helped end farm animal abuse. The award is in memory of Bill Rosenberg, an outstanding activist who died in 1990 at age 20. For information on this year's award contact FARM at P.O. Box 30654, Bethesda, MD 20824, 301-530-1737; or Riki Jones at 703-823-8951.
Fraternity Adopts Humane Resolution

At their recent International Convention in Washington, DC, Alpha Epsilon Pi adopted a policy against the abuse of animals in fraternity activities: "BE IT RESOLVED, Animals may not be used in pranks or otherwise for amusement or ceremony in connection with any college or fraternity function or activity. Violation of this policy or any other abuse of animals shall be grounds for disciplinary action." Chickens and a cow were reportedly abused last year by a member of this fraternity at Syracuse University. Thanks to Syracuse University for Animal Rights (SUFAR) the case was successfully prosecuted. (See PoultryPress Vol. 3, No. 2, Summer 1993)

Thank: Sidney N. Dunn
Executive Vice President, Alpha Epsilon Pi
8815 Wesleyan Road
Indianapolis, IN 46268

Thanks
UPC wishes to thank The Parks Foundation for a generous grant of $5,000 to assist our debeaking investigation and campaign in 1993.

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.
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Humane slaughter protection should be extended to poultry

By Karen Davis

Poultry represent the largest number of animals slaughtered for food each year in the United States. Seven of the nearly eight billion animals slaughtered in federally- inspected facilities each year are birds—chickens, turkeys and ducks. Yet poultry are currently excluded from humane slaughter protection in the United States. The 1958 federal Humane Methods of Slaughter Act does not cover birds, even though the eight bills presented at the 1957 hearings before the House Agricultural Subcommittee on Livestock and Feed Grains included livestock and poultry. Those working to enact some form of humane slaughter legislation at the time omitted poultry with the understanding that birds would subsequently be brought under the protective coverage accorded to mammals. The time has come to fulfill this goal. Poultry deserve federal humane slaughter protection.

Recognition of our inconsistent treatment of poultry at slaughter has led Congressman Andrew Jacobs, Jr. (D-Indiana) to introduce H.R. 649, the Humane Methods of Poultry Slaughter Act of 1993. The bill seeks to amend the 1957 Poultry Products Inspection Act to require the slaughter of poultry in accordance with humane methods.

H.R. 649 was referred to the House Committee on Agriculture in January with four original cosponsors: Representatives Christopher Shays, R-Conn., Robert Borski, D-Pa., Edolphus Towns, D-NY, and Norman Mineta, D-California. Since then, the bill has acquired twenty-five new cosponsors. The willingness of the Subcommittee on Livestock to hold hearings on H.R. 649 will determine whether the bill moves forward or dies in Committee.

While extending humane slaughter protection to poultry is a matter of public conscience, it should be emphasized that the proposed law will not impose economic hardship on the nation or on the poultry industry. The Congressional Budget Office has reported that no government outlay is expected as a result of the bill’s implementation, because the federal inspection service is already in place. Thus, a provision for poultry will not bleed taxpayers.

And with huge and expanding domestic and foreign markets, the poultry industry is not about to go under by being obliged to install or upgrade humane stunning equipment in federally-inspected plants. The capital cost of a good water-bath stunner, with a life expectancy of eight years, would be about $3,000. The operating cost is only the cost of the electricity, which is very small. Large poultry companies such as Tyson, Con-Agra, and Perdue already have the technology. However, stunning technology has to be carefully monitored to ensure that the birds are not merely electrically immobilized, but that they are being rendered permanently insensible to pain and suffering.

Because poultry have not been covered by legislation, millions of birds each year endure the agony of pre-stun electric shocks, inadequate stunning, and badly cut necks prior to bleeding out and entering the scald tank. Birds can easily regain consciousness during the slaughter process if they have not been humanely stunned. An example of the problem is presented in the May 1993 issue of Turkey World, a trade magazine. It notes that, at present, individual turkeys are receiving a “wide range of currents,” with the result that some turkeys are receiving much higher or much lower amperage than the desired minimum 100 mA. This means that every day thousands of turkeys are experiencing horrendous pain in being subjected to the very technology that is supposed to induce painlessness.

Recognizing the need for legislation, the state of California passed the first United States law to protect poultry in 1991. In a giant step forward for birds everywhere, California Governor Pete Wilson signed into law the Humane Poultry Slaughter Bill, an act that will affect millions of birds annually. The California law reflects provisions in the federal Humane Methods of Slaughter Act that animals killed for food must be rendered “insensible to pain” prior to having their necks cut.

There is no excuse for us to continue to withhold from poultry the federal humane slaughter protection that has been extended to mammals for decades in our country. Canada, Great Britain, and the majority of European nations require the humane slaughter of both poultry and livestock. Birds have been scientifically demonstrated to have complex nervous systems, including nociceptors, or pain receptors. As Congressman Andy Jacobs said at his briefing in May, chickens, turkeys, and other birds raised for consumers’ plates “bleed, hurt and cry just like any other creature.”

The purpose of a humane slaughter law is to give legal force and efficacy to obligations that are already accepted as social duties and as binding in conscience upon civilized people. The absence of a law to protect poultry at slaughter conveys the false notion to the general public, and to those who work directly with poultry, that these birds do not suffer, or that their suffering does not matter, and that humans have no merciful obligation in regard to them. Fortunately, for most Americans, the idea of humane slaughter protection is so ingrained that most people are shocked and dismayed to learn that birds are not covered by our laws. For the sake of the birds and ourselves as a nation, humane slaughter protection should be extended to poultry without further delay.

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Instead of Chicken, Instead of Turkey: A Poultryless "Poultry" Potpourri
By Karen Davis

This delightful new vegan cookbook by United Poultry Concerns, Inc. features home-style, 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*(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)

PoultryPress Handouts
- "Chickens" brochure--20 for $4.00
- "Battery Hen" brochure--20 for $4.00
- "Turkeys" brochure--20 for $4.00
- "Say Hi to Health and Bye to Shells from Hell"--20 for $2.00
- "Chicken for Dinner"--20 for $2.00
- "Food for Thought", Turkeys--20 for $2.00*(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

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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)

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"We can be thankful without a turkey."

Bernadette Sonefeld

Photo by Suzanne Zbailey

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