

Summer 2013

Volume 23, Number 1



Poultry Press

Promoting the compassionate and respectful treatment of domestic fowl

Celebrating 23 years of dedicated activism for domestic fowl



UPC# 11656

United Poultry Concerns

P.O. Box 150
Machipongo, VA
23405-0150
(757) 678-7875
FAX: (757) 678-5070

Visit Our Web Site:
www.upc-online.org



Chicken Love

by Toronto artist & animal rights activist, Tascha Parkinson.

The Misery of Baby “Easter” Chicks

“You’re not avoiding hatchery farming if you’re buying from a retailer.’ In fact, don’t buy chicks at all. Ms. Davis said her ‘main message’ is ‘Don’t buy, don’t breed – adopt.” – Litchfield County Times, March 21, 2013.

When UPC member Susan van Wyck walked into her local Agway store in March, in New Milford, Connecticut, she was shocked to see baby chicks for sale. Writing to the *Litchfield County Times* on March 14, she said, “These tiny animals are in two large boxes under lights, near the cash registers. There are no places for the chicks to hide to get away from the lights and noises of the store.”

UPC president Karen Davis followed up with a letter to the editor, published on March 21, pointing out that “baby chicks do not belong in a retail outlet and it is inappropriate to sell any animals as ‘Easter toys.’” Prompted by our letters, the *Litchfield County Times* wrote an Editorial urging people to understand that chicks and ducklings “are living creatures, not toys,” and that “Taking proper care of pets is a responsibility that children should be taught and in this respect the birds are no different than a puppy or kitten.”

Our letters enticed *Litchfield County Times* reporter Alice Tessier to write a story. After interviewing Sue van Wyck and Karen Davis about our concerns, she published a front-page article titled “Baby Chicks for Sale at Connecticut Agways, Elsewhere, Not Easter ‘Toys.’” In it, she quotes UPC’s concerns, including an excerpt from Karen Davis’s letter about the misery of motherless baby chicks being produced and marketed by hatcheries for retail outlets like Agway and Tractor Supply:

Any sense of a parent bird carefully tending her young is lost when chicks are hatched in a mechanical incubator and displayed as if they were things instead of lives. The

surviving chicks are usually doomed to a life expectancy of a few days or weeks spent miserably. Young birds need nurturing and rest. They are difficult to feed in a store and can suffer from starvation and dehydration that is not even noticed by the employees or by those who buy a little chick for a child who quickly loses interest.

What Can I Do?

If you enter a store with baby chicks or ducklings for sale, urge the owner/manager to stop selling them. If you can stick to it, tell the owner/manager you will no longer shop there until they stop. Complain to the store’s headquarters, and write a letter to the editor of your local paper to educate readers about the cruelty these chicks and ducklings are suffering. According to Agway, each Agway store owner has the option of selling or not selling baby chicks and ducklings, so complaining directly to the local store can make a big difference.

Contact Agway:

Agway
323 Lockhouse Road
Westfield, MA 01085
Phone: 888-658-0739
Fax: 888-703-6050
Email: www.agway.com/contact.html
Website: www.Agway.com

Contact Tractor Supply:

Tractor Supply Company
Attn: Customer Solutions Center
200 Powell Place
Brentwood, TN 37027
Phone: 877-718-6750
Email: customerservice@tractorsupply.com
Website: www.tractorsupply.com

What Else Can I Do?

Please choose compassionate vegan alternatives to eggs. The chick and duckling hatchery business is big business all year round, and chicks and ducklings are as cheap and expendable in this business as toothpicks. For Ethical Easter Eggs, check out www.eggnots.com “Created to bring the Easter coloring experience to children & families affected by egg allergies, as well as vegan households.”



A sign at the Agway on Housatonic Avenue in New Milford.

Pillows of Pain & Clothes Filled with Cruelty

In the previous issue of *Poultry Press* we reported on the horrific plucking of live ducks and geese to obtain feathers and down (the soft breast feathers of birds) for “comforters” and winter clothing. See *Poultry Press* Winter-Spring 2013: www.upc-online.org/pp/spring2013/feathers_ripped.html

What Can I Do?

❖ Don't EVER buy a coat, jacket, comforter, pillow or any other clothing, bedding or household product filled or decorated with feathers/down, fur or fleece. Read labels. If down/feathers or other animal products are involved, skip the purchase and choose an item made with synthetic materials only. Inform the store's customer service department how down/feather-filled products originate and why you refuse to buy them. There are plenty of luxuriant, super warm feather-free products available. Educate your family and friends and look for opportunities to write letters to the editor & participate in online media forums about the cruelty of down/feather products.



❖ When making hotel reservations, arrange in advance to have only fiber/polyester-filled pillows/coverlets in your room when you arrive. Explain that you want this guarantee the same as no smoking. When you get to the front desk the day of your arrival, reiterate

Photo by Silvia Meriggi, Animals' Angels



Sad Hungarian Ducks & Geese Going to Slaughter.

your request for feather-free pillows, and when you get to your room, examine the pillows! Remove the pillow slips until you get to the pillow and READ THE TAG. It will say if the pillow filler is down/feathers or polyester. If down/feather pillows are in your room, call the front desk and ask that the pillows be immediately removed and replaced with feather-free pillows. Politely inform hotel personnel that you are ALLERGIC TO ANIMAL ABUSE and that their “pillow policy” will influence your future hotel choices.

❖ Urge LOEWS HOTELS & RESORTS to replace their down pillows with feather-free pillows. Explain your reasons and request a written reply.

Paul W. Whetsell, President & CEO

Director of Public Relations

667 Madison Avenue

New York, NY 10065

Phone: 212-521-2000

Sarah Murov

Loews Hotels Corporate Head Office

667 Madison Avenue

New York, NY 10065

Phone: 212-521-2495

Email: smurov@loewshotels.com

❖ Urge L.L. BEAN to replace their feather/down-filled wearing apparel with feather/down-free materials. If L.L. Bean tells you they require their vendors to source their materials using only suppliers who adhere to ethical procedures and practices (i.e., slaughterhouse products) politely reply that manufacturers and retailers who say they don't use down from live-plucked birds cannot prove their claim and that slaughterhouse feathers do not derive from “ethical procedures and practices.” Contact:

Carolyn Beem, Manager, Corporate Affairs

L.L. Bean, 15 Casco Street, Freeport, Maine 04033

Phone: 800-813-7309; 800-441-5713

Fax: 207-552-3080

Call from UK: 0-800-891-297

Website: www.llbean.com (Scroll down to Customer Service to send them an Email.)

Stuart the Rooster – The Story of His GREAT ESCAPE!

By Diana Estrada

The day I rescued Stuart, I was on my way to work. It was Tuesday, December 18, 2012, around 4 o'clock, in Jersey City, New Jersey. As I came to a full stop by a stop sign, I saw a chicken darting across the street and a man dressed in a white uniform gown running behind him.

Not far from where the chicken was running, there's a live market full of chickens. That is where he escaped from. Since I have a strong passion for animals, my first instinct was to try to rescue this chicken. As I pulled over to park my car, the chicken immediately hid under it. This showed how much he wanted to hide from the butcher. It broke my heart to see this poor creature desperately trying to get away.

It was quite a scene because many people were standing around watching. Teenagers were laughing and shouting. It angered me that people found this entertaining. I asked everyone to leave the area because they were scaring him even more. As the butcher was trying to capture the chicken, a young man nearby was trying to help the butcher. I decided to ask the butcher how much can I give for the chicken, but he didn't seem to understand my question.

The chicken remained under my car. I turned on the engine so he would get out from under. As soon as I did this he immediately crossed the street to hide under another parked car. I thought to myself, "It will be impossible to catch him." I was already running very late for work, but I did not want to give up trying, so I got on my knees to see where he was. The



Here is where Diana found Stuart running away from the poultry market.

chicken was hiding behind the tire with his beak open, hyperventilating. He looked so frightened. The butcher was grabbing anything from the ground – old bottles, dirty newspapers – and throwing it at him.

I yelled at the butcher, "What the hell are you doing? You're making it worse!"

Having things thrown at him, the chicken shifted his position. He hid behind the tire thinking he was safe there. Little did he know that the young man was right by the tire. I asked the young man if he could get him out from there. Seeing how concerned I was for this chicken, the young man asked me, "Can I grab him by the leg?" I said, "Do what you can to get him."

Finally, the young man managed to grab the chicken by the leg. At this, the terrified bird started clucking



A LEGACY OF COMPASSION FOR THE BIRDS

Please remember United Poultry Concerns through a provision in your will.
Please consider an enduring gift of 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 incorporated in the state of Maryland and located in the state of Virginia, the sum of \$_____ and/or (specifically designated property and/or stock contribution).

We welcome inquiries.

United Poultry Concerns, Inc.
P.O. Box 150 • Machipongo, Virginia 23405-0150
(757) 678-7875



Karen & Mr. Frizzle ©2008 Davida G. Breier

desperately. I quickly grabbed him from the young man. I said to the butcher, "I'm taking him with me."

I got in my car and drove away. As I drove back home, I thought to myself, "What am I going to do with this chicken?" The first thing I did was to give him a name: Stuart.

Now Stuart is here with me in my apartment, and I'm hoping the landlord doesn't find out. I'm doing my best to care for him. Meanwhile, I am looking for a home where he will have freedom, happiness, and love, and where he will live safe without fear. It is not an everyday thing that you come across a chicken. The way I see it, Stuart looks happy and he now trusts me very much. I am thankful for saving him, and if I have to do it again for a chicken, I will! I am very grateful that I was able to help Stuart make his Great Escape! – *Diana Estrada*

Stuart Finds Happiness at Safe Haven Farm Sanctuary in Poughquag, New York

Postscript by Karen Davis, President of United Poultry Concerns

After keeping Stuart in her small apartment while trying to find him a permanent home, Diana located Safe Haven Farm Sanctuary, whose directors Ellen and Bill Crain offered to adopt him. Ellen Crain helped Diana find a veterinarian to take Stuart to in order to determine whether he was indeed a rooster, but the veterinarian was totally unhelpful. So Ellen sent me photos of Stuart and I was quickly able to say by looking at his face and body, "He is a young rooster." Ellen has sent me several photos of Stuart at Safe Haven. The most recent one, which she sent on Sunday, March 10, 2013, shows Stuart taking his very first dust bath. Thank goodness Stuart made his Great Escape and found his way to Heaven on Earth with "a little help from his friends."



Stuart outside for the first time at Safe Haven Sanctuary.

Poultry Press

is published quarterly by United Poultry Concerns, Inc., a national nonprofit 501(c)(3) organization incorporated in the State of Maryland. Federal ID: 52-1705678

EDITOR:
Karen Davis

GRAPHIC DESIGN:
Franklin Wade

UNITED POULTRY CONCERNS, INC.

OFFICERS:
KAREN DAVIS, PhD
President-Director

LIQIN CAO
Vice President-Director

FRANKLIN WADE
Vice President-Director

VEDA STRAM
Vice President-Director

DEBBIE ALEKNA
Secretary Treasurer-Director

WEBSITE ADMINISTRATOR/
GRAPHIC DESIGNER:
FRANKLIN WADE

OFFICE ASSISTANT:
RONNIE STEINAU

SANCTUARY ASSISTANT:
HOLLY WILLS

ADVISORS:
Carol J. Adams, Author
Holly Cheever, DVM
Mary Britton Clouse,
Chicken Run Rescue
Sean Day, Attorney
Clare Druce, Chickens' Lib
Sheila Schwartz, PhD,
Humane Education
Committee of NYC
Kim Sturla, Animal Place

In Memoriam: Henry Spira,
Animal Rights International

Would you like to do more to help the birds?
Just go to www.upc-online.org/email and sign up to
BECOME A UPC E-SUBSCRIBER!
News updates, action alerts, upcoming events and more!

A Tribute to Eldon Wesley Kienholz (1928-1993)

By Karen Davis, PhD, President of United Poultry Concerns

"Slowly I began to realize that animals should not be treated as just impersonal numbers, or things I could treat however I chose." "Re-Searching the Heart: An Interview with Eldon Kienholz" by Karen Davis, *The Animals' Agenda*. April 1991.

Eldon Kienholz was born on May 27, 1928 near Moscow, Idaho. He lived on farms near Pullman, Washington until he was 22. His family raised "wheat, field peas, alfalfa, barley, oats, potatoes, pastures, dairy cows, steers, pigs, chickens, turkeys, geese, horses, goats, sheep, dogs and cats." He was a member of 4-H and active in Future Farmers of America. He got his PhD at the University of Wisconsin in 1962 in Biochemistry & Poultry Science. From 1962 until 1988, Eldon was a professor of animal science specializing in poultry nutrition at Colorado State University. In 1988, he chose to retire early, rather than continue to perform cruel experiments on chickens and turkeys for the poultry industry.

In November 1992, Eldon learned he had lung and bone cancer. He died on Labor Day, September 6, 1993. I received the call from his family early in the morning as I was getting ready to head out the door to Hegins, Pennsylvania to join the protest demonstration against the annual Labor Day Pigeon Shoot in Hegins.

In the 1980s, Eldon underwent a spiritual transformation with the help of his new wife, Polly. Together they became vegetarians. As an undergraduate at Manchester College, in Indiana, Eldon had been among the first group of students to attend the Peace Studies Institute at the College in 1948. In July 1990, he published an article in the Peace Institute's *Bulletin* titled "Will There Be Peace Before We Are Vegetarians?" In it he noted that "In the 10 minutes you take to read this paper, we will kill about 200,000 animals in our beloved U.S.A., just to please our taste buds. Is that peace?"

He went on to say, "Peace on our planet does not just include stopping the burning of our rain forests or irresponsible dumping of toxic wastes. It includes eating as far down the food chain as possible, and a change of attitude about our present exploitation of this planet.

This means that we must and will change our economy. We need to confront our enormous consumption, our materialism. At present the call is for 'strategies for sustainable economic development.' That is a step in the right direction. However, somehow we must and will come to live at peace with our planet, and I expect that will come because of a spiritual change in us, not just physical changes."

As a poultry scientist, Eldon entertained audiences by impersonating Abraham Lincoln as "Abe for agriculture." However, in 1990, he wrote to me, "Now that I have become a vegetarian, that speech has changed. One of the things I have been thinking is that Abe Lincoln would have been a leader in the animal freedom movement, had he lived in these times. So what I do now is to compare views of human slavery and animal slavery."

In an article titled "Decisions From the Heart," published in *Behavioural & Political Animal Studies*, in July 1988, Eldon described the personal changes that had taken place in "the life of one traditional animal exploiter," and on February 13, 1990, he wrote about his life-changing experiences in a letter to Donald Barnes, then director of the National Anti-Vivisection Society and himself a "traditional animal exploiter" who, like Eldon, had grown up on a family farm and gone on to pursue a career in science abusing animals. Don worked as an experimental psychologist with the U.S. Air Force where he performed radiation experiments on chimpanzees, until he too began to question, and ultimately to reject, the work he had taken for granted. (Don Barnes's Air Force experience is the basis of the film *Project X*.)

In his letter to Don Barnes, Eldon wrote: "My background was the 560 acre family farm. Yes, and I killed thousands of squirrels and sparrows because they were pests to farming. My pay was a smile, and then bragging about how good a shot I was."

He goes on, "So neither of us had any problems with exploiting animals in research because of our backgrounds. As I read about your days of motivating animals with shock, I thought of my days working with a psychologist from Denver (Dr. Graham Sterritt), and how I devised a way of feeding chicks with the aid of an esophageal cannula hooked up to a pump. The

slurry that was fed had the right amount of both food and water, so that the chicks did not need to peck toprehend either feed or water. And the end result of all of that research with Dr. Sterritt, a NIH Fellow [National Institutes of Health], for 5-6 years was that chicks peck independently of whether or not they need to peck in order to eat. I still cannot believe all of the money spent to study that.

“Even worse,” Eldon continued, “was the de-winging and de-tailing of both broiler chicks and turkey poults, with the hope (and excellent hypothesis) that we would be able to produce such meat with 15% savings in feed costs. And then I heard your question, ‘How could anyone do such things?’ Yes, my entire life I, too, was rewarded for using animals, for exploiting them. Even administrators, other professors at the university, many commercial poultry people, my family and friends; they all admired what I did, without any obvious exceptions.

“Oh, I do remember that I took a new girlfriend out squirrel hunting when I was about 16 years old, and I turned around from shooting across the little valley to find a baby squirrel not 10 feet away. I blew its brains out, and then I wondered why my girlfriend threw up and wanted to be taken home, immediately. Within a year that girl, Roberta Tucker, ran away from home and disappeared for many years. I wondered if part of her disgust with life was because of me and the baby squirrel. But somehow I put that out of my mind 99% of the time, and eventually dismissed it as an anomaly in my life. . . .”

From “What Would Abe Lincoln Say Today?”

By Eldon Kienholz

One day a group of students challenged me to answer the question, “What would Abe say about our treatment of animals in this country?” I took the challenge and have spoken on that subject, dressed as Abe and speaking as if I were actually Abraham Lincoln.

Human freedom, freedom of human slaves, was the all-consuming topic of the days in the mid-1800s, so there was not much said about other animals. Even so, Lincoln said that he did not care much for a man’s religion, whose animals were not better treated because of it. Earlier, as a young man of 20, he waded an icy



Eldon Kienholz as Abraham Lincoln.

stream to rescue the family dog, when others said it wasn’t worth the effort.

Lincoln said that persons who mistreat animals should be watched, because they are the type of person who will end up hurting humans, too. As a boy, amidst the derision of his young friends, he rescued a baby bird who had fallen out of a nest. He once shot a turkey with his father’s rifle. As he watched the bird kick his last and die, Abe vowed that he would not kill another animal, and it appears that he kept that vow.

Thus, there is ample evidence that Lincoln would be among the animal rights activists these days, helping to convince people to change their attitudes, showing by example that animals are to be respected, and by writing and enforcing laws. I would expect Lincoln to be a vegetarian, if he were living, now, in 1993.

So, all of this was in the back of my mind when the Colorado State University staff newspaper, “Comments,” came across my desk a few weeks ago. The lead article was that two widely celebrated CSU professors had just been named “CSU Distinguished Professors.” Both of them had built their careers on the backs of animals. One was a top animal science professor specializing in beef meat research. The other was a reproductive

(continued) A Tribute to Eldon Wesley Kienholz (1928-1993)

physiologist, who had trained over 30 PhDs, had authored many scientific papers, and was elected to the National Academy of Sciences. And I was thinking, "What would Abe Lincoln say about that?" Would Lincoln approve a university or an entire scientific community giving its highest awards to researchers who used animals, restrained animals, used them as slaves, and perhaps worse?

When universities and the National Academy of Sciences give their highest awards, should they recognize only "achievement," or should they acknowledge those professors and researchers who have benefitted humankind where it was needed most? How important are improvements in animal meat production and animal reproduction studies? At the present time, are we not more likely to find real help from any other kinds of professors in our universities?

What endeavors are most likely to bring peace, brotherhood, tolerance, understanding, and long-term quality of life to the citizens of this nation and the world? We are increasingly concerned about the environment, preservation of life, and about our ability to find answers to life's problems as they arise. Do we not have eminent professors in those areas? If not, then why not?

So, what would Abe Lincoln say and do if he were with us now? I think he would say:

That we humans have made huge progress in certain physical aspects, but not much progress in the psychological and spiritual aspects of life, and that we need to bring all the aspects of life into a proper balance.

That 200 years ago it was common to think that human slavery would never end; but it ended, and trends now suggest that animal slavery will end within the next 200 years, perhaps sooner.

That the battle to end animal slavery will be fought on many fronts, but one very important battle will be in the universities, where minds are shaped and trained for making this world what it will become.

That the EMANCIPATION PROCLAMATION was one major step to help end human slavery, that many people gave their lives to bring equality among the human races, and that the job is not done yet. Therefore, do not expect the battle to be easy, or the war to be won quickly. We are in for a long siege, for many battles. But one day a future president of the United States will write the EMANCIPATION PROCLAMATION FOR ANIMALS.

This is Hope: Green Vegans and the New Human Ecology

How We Find Our Way to a Humane and Environmentally Sane Future

By Will Anderson

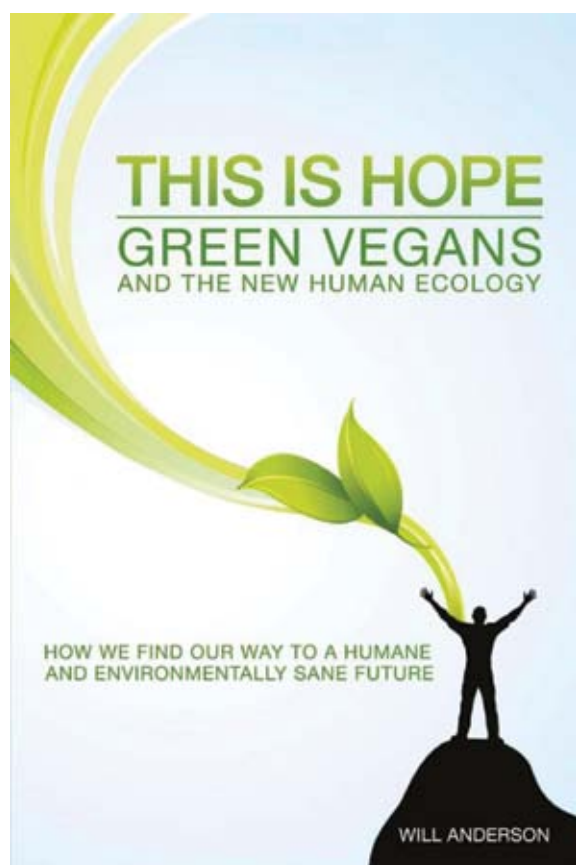
Earth Books 2012 www.earth-books.net

From *This is Hope*, "My Youth":

As a boy, I did a number of things I would not do today. I trapped fireflies in glass jars when the Chicago summer nights were warmest, put live insects into vials of alcohol to preserve them at camp, and from fear, directed a powerful jet of water at a bumble bee after which I grew sad and disappointed at what I had done. At a Boy's Club camp I attended when I was about 10 years old, I saw a frog who was pinned to a dissecting tray, cut open, and very much alive. He

was displayed under a hot light bulb in a cubbyhole office tucked under some stairs. Over him or her stood a microscope where any happy camper could see the flow of circulating blood that visibly pulsed with each equally visible heartbeat. I was told the hapless frog was *pithed*, had his brain scrambled with a needle in a way he would not feel pain, at least not after the pithing was completed. I remember this clearly, though it was 50 years ago. . . .

With the urging of a different counselor at the same summer camp, I aimed a .22 caliber rifle at a white bird perched in the top of a distant tree bordering a cornfield. I squeezed the trigger. High above me, he or she had a life. Her name was Target. She had capacities to suffer and enjoy and work to purpose every day until I ended it one afternoon. All I and the other young boys



understood was that something was defined as a small burst of white feathers that flew upon the impact of my ignorance. I recall immediate remorse as we searched in vain under the stand of trees for that poor bird. As creatures suffered for my ignorance then, they suffer today at our hands in ways we may not be thinking about. There is always something new to learn about how we can reduce our callousness and harm. That never ceases.

What do we require, to what extent will we continue to demand individuals from other species be just like us before we treat them the same as we would choose to be treated, acknowledge them as being more like us than not? When will they qualify, in our worldview, for inclusion under the Golden Rule? . . . Our awakening to the lives of other species is just beginning. (Will Anderson, *This is Hope*, pp. 93-94.)

Karen Davis, PhD, President of United Poultry Concerns, writes of this powerful new book:

This is Hope is filled with well-documented insights, eloquently expressed, into the causes and conditions of the malaise that is spreading over the Earth and afflict-

ing all of its occupants as a result of the human desire to coerce the planet to conform to our will and our will alone. Ironically, our drive entails a death wish that can be seen not only in the extinction of other species but in the destruction of the ecological systems and networks upon which all beings on Earth, including ourselves, depend and into which all of us are integrated, for better or worse.

As terrible as species extinction is (I have often thought of what it must be like for a creature to experience being the last of its kind, like the last Dusky Seaside Sparrow who was so uncaringly reported in the news media as having drowned in “its” water cup at the zoo and whose death as a species was said to matter only because of what it could portend for humans) – as terrible as species extinction is, I say: equally terrible and in some ways worse is the endless proliferation of animals to fit the procrustean beds of global industrial agriculture, experimental research and all of the other human horrors that not even death can rescue them from being forced to endure in endless rebirths of an agonized Phoenix.

Apathy or Empathy, Apathy or Action: These are the questions that confront us and that are affirmatively addressed in *This is Hope*. This book presents its solid conceptual arguments in lucid prose while evoking the experiences of actual beings who, once you have lived with them in its pages, you will never again be able to forget or abandon for “someone else” to care about.



WILL ANDERSON is an environmentalist/species rights professional who for 30-plus years conducted campaigns while employed for regional and national organizations. He most recently founded Green Vegans (www.greenvegans.org). Will was a featured speaker at United Poultry Concerns' 11th annual conference in Berkeley, California on April 6, 2013. All presentations at this informative Conscious Eating Conference will soon be available on video on our Website at www.upc-online.org/forums/2013.

Eliminating the Suffering of Chickens Bred for Meat

By Karen Davis, PhD, President of United Poultry Concerns

“The misery of egg-laying birds has been well-documented, but what about the life of chickens bred for eating?” Andrew Purvis, “Pecking Order,” *The Guardian*, Sept. 23, 2006.



Chickens are the largest number of land animals bred specifically for human consumption. Globally, more than 40 billion chickens are slaughtered each year for meat out of an estimated 65 billion animals killed annually for this purpose. Nine billion chickens die in the United States alone each year. Approximately 5 billion egg-laying hens are in battery cages throughout the world, many of them in production complexes holding a million or more birds.

Despite the disparity in numbers, battery-caged hens have received much more attention to their plight than chickens bred for meat have received. One reason, I believe, is that the suffering of egg-laying hens in battery cages is much more dramatically apparent to most people than the suffering of chickens in broiler sheds. Hens crammed together in battery cages allow an onlooker to distinguish a few hens out of thousands, and images of their suffering and frustration, their entanglement in wires and beating of their wings against cage bars, disturb even people who are unfamiliar with chickens. By contrast, chickens bred for meat are not raised in cages, although this could change by the end of the twenty-first century.

Chickens bred for meat are raised to six weeks old on floors in long low sheds the size of football fields, where they appear in their first week of life as thousands of indistinguishable yellow chicks, eating, drinking, and mixing with the sawdust and wood chips. In the weeks that follow, their weight multiplies many times over until, sitting heavily and inert in layers of excrement, lame and in pain, they appear to a person standing in the doorway of the stench-filled shed like lumps of dough stretching into the dark.

My own acquaintance with “broiler” chickens began in the mid-1980s when my husband and I rented a house on a piece of land that included a backyard chicken shed in Maryland. One day in June about a hundred young chickens appeared in the shed. A few weeks later the chickens were huge. I knew little about chickens at the time, but I was impressed by how crippled they were.

The chicken industry tells the public that thanks to research, better management, diet and other improvements, poultry diseases have been practically eliminated. However, industry publications and my own experience tell a totally different story. A big part of this story concerns what has been done to chickens genetically to create a heavy, fast-growing bird, falsely promoted to consumers as “healthy,” even though poultry is considered the most common cause of foodborne illness in consumer households.

Chickens bred for meat have been rendered ill and unfit as a result of genetic manipulation, unwholesome diets, drugs, antibiotics, and the toxic air and bedding in the sheds where they live in almost complete darkness. Their bodies are abnormal. As I wrote in my book *Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry*, “When you pick up a chicken on the road who has fallen off a truck on the way to slaughter, the huge white bird with the little peeping voice and baby blue eyes feels like liquid cement.”

Even if you rescue a chicken from a poultry shed at one day old, the pathologies built into the bird will



Photo by David Harp

Modern Chicken House in Delaware

emerge in the form of cardiovascular disease, crippled joints, and an unnatural gait. The breast muscle grows large and pendulous, and excess fat squeezes the internal organs, impairing the bird's ability to breathe. Respiratory distress is innate in these birds. In the 1970s, a chicken farmer wrote, ironically, about the new type of chicken then being bred, that "the sign of a good meat flock is the number of birds dying from heart attacks." This remains true today.

The chicken industry tells the public that the "physical welfare" of chickens is very important to the industry, and that economic profitability cannot be achieved without careful attention to welfare. But that is not how the system actually works. Chickens bred for meat do not balloon out of all proportion in their infancy because they are content and well-cared for, but because they are artificially manipulated through genetics and management techniques to produce this outcome. In addition, they are slaughtered as babies, before diseases and death have decimated the flocks as they would otherwise do, even with all the drugs.

The question has been asked whether the suffering of industrially-raised chickens could be scientifically eliminated. What if scientists could create chickens and other farmed animals whose "adjustment" to pathogenicity consisted in their inability to experience their own existence? In the early 1990s, an engineer predicted that the future of chicken and egg production would come to resemble "industrial-scale versions of the heart-lung machines that brain-dead human beings need a court order to get unplugged from" (Robert Burruss, "The Future of Eggs," *The Baltimore Sun*, Dec. 29, 1993). As long as they don't "feel" anything, is it ethical to do this to chickens?

Agribusiness philosopher Paul Thompson has argued that if blind chickens "don't mind" being crowded together in confinement as much as do chickens who can see, it would "improve animal welfare" to breed blind chickens. (Paul Thompson, "Welfare as an Ethical Issue: Are Blind Chickens the Answer?" in *Bioethics Symposium*, USDA, Jan. 23, 2007.) A breeder of featherless chickens in Israel claims "welfare" benefits for naked chickens on factory farms, despite the fact that feathers help to protect the birds' delicate skin from injuries and infections, which is all the more necessary

in an environment that is as thick with aerial pollution and ammoniated, fecal-soaked floors as industrial chicken sheds are. Philosopher Peter Singer, asked if he would consider it ethical to engineer a "brainless bird," grown strictly for meat, said he would consider it "an ethical improvement on the present system, because it would eliminate the suffering that these birds are feeling" (Oliver Broudy, "The Practical Ethicist," *Salon*, May 8, 2006).

But would it eliminate the suffering these birds are enduring? What if the chicken's brain could be scientifically expunged? What if the elements of memory, instinct, sensation and emotion could be eliminated and a brainless chicken constructed? In the United Kingdom, an architecture student named Andre Ford has proposed what he calls the "Headless Chicken Solution" to the suffering of chickens on factory farms. (Olivia Solon, "Food project proposes Matrix-style vertical chicken farms," *Wired*, Feb. 15, 2012.)

Drawing on Paul Thompson's "Blind Chicken Solution," Ford envisions the removal of the chicken's cerebral cortex. Removing the cerebral cortex, he says, would inhibit the bird's sensory perceptions so that chickens could be mass-produced without awareness of themselves or their situation in a technologized universe that would make it easier for the chicken industry to make even more money facilitating ever greater consumption of chicken products by a growing global human population.

Ford equates removing the chicken's brain with the "removal of suffering," but the suffering of chickens on factory farms is a matter of more complexity than science fiction and conventional "welfare" solutions can address. Chicken brain removal, far from removing suffering, takes suffering – the condition of injury or trauma whether consciously felt or not – to the ultimate limit of destroying the integrity of the bird as such. It accords with the agribusiness view of farmed animals as mere biological raw material to be manipulated at will.

Already, according to a poultry industry manual, "The technology built into buildings and equipment [is] embodied genetically into the chicken itself" (Bell and Weaver, *Commercial Chicken Meat and Egg Production*, 5th edition, 2002). Taking this "embodiment" to the ultimate extreme of total avian degradation is not the

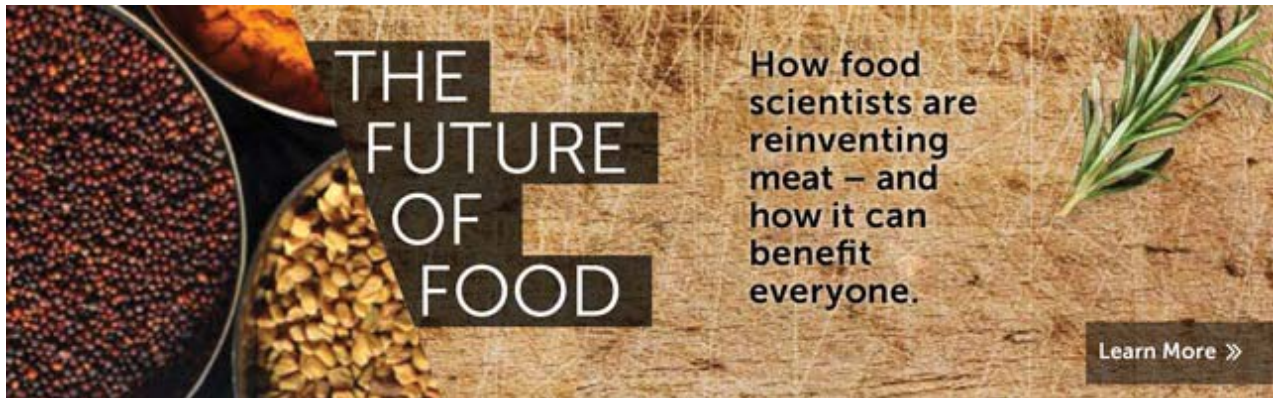
(continued) Eliminating the Suffering of Chickens Bred for Meat

answer. If there is going to be humanely-produced chicken in the future, the burgeoning technology of “beyond meat,” which replicates the texture and taste of chicken flesh using all-plant ingredients, will end the animal suffering, save the birds, be kinder to the planet and better for us. It will truly be something to crow

about. (Brad Stone, “Venture Capital Sees Promise in Lab-Created Eco-Foods,” *Bloomberg BusinessWeek*, Jan. 24, 2013.)

This essay was published by One Green Planet on February 22, 2013. www.onegreenplanet.org

Bill Gates: Food Is Ripe for Innovation



Bill Gates is the co-founder and Chairman of Microsoft and co-chair of the Bill & Melinda Gates Foundation. He also posts updated information and videos about the future of food on Gates Notes.

<http://mashable.com/2013/03/21/bill-gates-future-of-food/>

The global population is on track to reach 9 billion by 2050. What are all those people going to eat? With billions of people adding more animal protein to their diets — meat consumption is expected to double by 2050 — it seems clear that arable land for raising livestock won't be able to keep up.

That's one reason why I'm excited about innovations taking place now in food production, which especially interests me as someone who worries about the poor getting enough to eat.

There's quite a lot of interesting physics, chemistry and biology involved in how food tastes, how cooking changes its taste, and why we like some tastes and not others.

My friend Nathan Myrhvold took a deep dive into the science and technology of cooking with his huge book, *Modernist Cuisine*. Nathan is great at explaining things like why we like meat so much, and why cream-

based sauces are so good. Which leads to interesting questions, like could we create those tastes in ways that are less expensive, less fattening and less work?

I've gotten to learn about several new food companies that are creating plant-based alternatives to meat through some monetary investments I've made with Khosla Ventures and Kleiner Perkins. Their products are at least as healthy as meat and are produced more sustainably.

But what makes them really interesting is their taste. Food scientists are now creating meat alternatives that truly taste like — and have the same “mouth feel” — as their nature-made counterparts.

Flavor and texture have been the biggest hurdles for most people in adopting meat alternatives. But companies like Beyond Meat, Hampton Creek Foods and Lyrical are doing some amazing things. Their actual recipes are secret, but the science is straightforward. By using pressure and precisely heating and cooling oils and plant proteins (like powdered soybeans and vegetable fiber), you can achieve the perfect flavor and texture of meat or eggs.

I tasted Beyond Meat's chicken alternative, for example, and honestly couldn't tell it from real chicken. Beyond Eggs, an egg alternative from Hampton Creek

Foods, does away with the high cholesterol content of real eggs.

Lyrical has drastically reduced fat in its non-dairy cheeses. Even things like salt are getting a makeover: Nu-Tek has found a way to make potassium chloride taste like salt (and nothing but salt) with only a fraction of the sodium.

All this innovation could be great news for people concerned about health problems related to overconsumption of fat, salt and cholesterol. It's important too in light of the environmental impacts of large-scale meat and dairy production, with livestock estimated to produce nearly 51% of the world's greenhouse gases.

But the new, future food is crucial for the developing world, where people often do not get enough protein. This is partly due to heavy reliance on animals as the primary source.

However, that doesn't have to be the case. There's plenty of protein and necessary amino acids in plants, including the world's four major commodity crops — rice, maize, wheat and soy.

The problem is that instead of feeding these crops to people, we're feeding most of them to livestock. And so we're caught in an inefficient protein-delivery system. For every 10 kilograms of grain we feed cattle, we get 1 kilogram of beef in return. The calorie kick-back is just too low to feed a growing world population. So we need to find new ways to deliver protein and calories to everyone.

Our approach to food hasn't changed much over the last 100 years. It's ripe for reinvention. We need to look for new ways to raise nutrition in the poor world while shifting some of our choices in the wealthy world.

Fortunately, there are thousands of plant proteins in the world, and many of them have yet to be explored for use in the production of meat alternatives. Current investigations of the world's vast array of plant proteins could fundamentally reshape our food supply for the better.

I'm hopeful that we can begin to meet the demand for a protein-rich diet in a new way. We're just at the beginning of enormous innovation in this space.

Freddaflower Memorial & Appreciation Fund

The pain of losing them is the price we pay for the privilege of knowing them and sharing their lives . . .

We thank those people who have contributed to our work with recent donations *In Loving Memory and in Honor and Appreciation* of the following beloved family members and friends, both those who have passed away and those who are with us.

In memory of my cousin, Jerry Allen Graves, who passed away this evening, February 18, 2013, and as a memorial to his wife, Mrs. Connie Graves. — *Joan Martin*

In memory of Ethel — a great cat, a great friend. I was so lucky to have you live with me for 20 years. I will always love you and never forget you. — *Margaret Kenan Carpenter*

In loving memory of my mom, Ione Bigler. With Love, *Kathilyn Bigler*

In honor of Nero, Fredericka, Julie, Nathaniel, Leonard, and Bertha, remembered forever and sadly missed. — *Paul Deane*

My gift is in honor of All God's Creatures. — *Brien Comerford*



Liqin Cao and Freddaflower

Update on the Torture and Killing of a Turkey by Members of The University of Kansas Beta Theta Pi Fraternity, December 14, 2012

BETA THETA PI – MEN OF PRINCIPLE

In the last issue of *Poultry Press*, Vol. 22, No. 4 (www.upc-online.org/pp/spring2013/), we reported the brutal torture and killing of a turkey rented for a drinking party by members of the Beta Theta Pi fraternity at The University of Kansas on December 14, 2012. The turkey was described by Grand Marquis band leader Lisa McKenzie, who called the police, as a female bird weighing about 15 pounds.

Fraternity “men” kicked in the turkey’s cage and proceeded to chase her, throw her like a football, carry her upside down by her feet, squeeze her throat, and choke her by the neck. In the process of being attacked, the turkey’s wing snapped, then her leg snapped, and she began screaming, according to *The Kansas City Star* on Dec. 17, 2012 citing eyewitness accounts. The band’s trumpet player watched as a fraternity member violently shook the injured, suffering turkey by the neck until she died on the front porch of the fraternity house.

As we go to press, the Lawrence, Kansas Police Department has completed its criminal investigation and forwarded its report to the Douglas County District Attorney. According to the Office of District Attorney Charles Branson, the filing of criminal charges under Kansas Cruelty to Animals Statute 21-4310, which makes it a crime to

“Intentionally kill, injure, maim, torture or mutilate any [vertebrate] animal,” is currently awaiting “a charging decision.”

Meanwhile, University of Kansas Chancellor Bernadette Gray-Little wrote to United Poultry Concerns on March 8, 2013: “I share your feeling that this incident is reprehensible and not what KU expects of its students.” However, she did not indicate what if any steps the University is taking to punish the students and prevent such episodes in the future.

On February 27, 2013, Justin Warren, Director of Beta Theta Pi Chapter Operations for the Beta Theta Pi Foundation & Administrative Office in Ohio, wrote to United Poultry Concerns President Karen Davis as follows:

Ms. Davis,

At this time, I am happy to provide you an update from the perspective of the General Fraternity on some of the things that have happened since the chapter’s activities were suspended in December. As you will see below, the internal investigation is complete and the chapter is in the process of holding members accountable for their direct actions in releasing the turkey from his cage that evening. The chapter is still working with authorities on whether or not legal ramifications will result from the event for any individuals. Therefore, there could be further developments if any further issues arise:

- The internal investigation being conducted by a private investigator (in no way connected to the DA’s office) has recently been completed. Until we receive final word on sanctions given to individual members, the chapter has been placed under “Suspension” with limited privileges to operate as a chapter on KU’s campus. Judicial guidelines have been put in place that anyone who is found guilty of animal abuse by a court of law will be expelled from the fraternity. Any non-criminal wrongdoing may still result in punishment up-to and including expulsion.
- There will be no live animals permitted at any future chapter events. In addition, Beta Theta Pi’s Board of Trustees is discussing the rewording of a statement



Photo by Gay Bradshaw of turkey visitors at her home in Jacksonville, Oregon, right after a spring rain, April 2013.

currently in our risk management policy that prohibits chapter pets to include the prohibition of any live animal, regardless of campus affiliation.

- The men will host a chapter-wide service project or fund-raiser with all proceeds going to a charitable society benefitting an animal related organization.
- An animal rights/abuse speaker will be invited to the house for dinner and asked to execute a presentation with all chapter members.

More broadly, the men have made adjustments in their operations to reduce the chances that acts like this will occur again due to alcohol and have committed to increase member attendance at leadership development programs in hopes to avoid any instances of bystander apathy in the future. The chapter recognized the need for a number of these directives on their own and have worked very cooperatively with the General Fraternity to make these changes.

Regards,

Justin



BETA THETA PI
— MEN OF PRINCIPLE —

What Can I Do?

First, we take this opportunity to thank our members for your outpouring of letters to the District Attorney, KU Chancellor, and Beta Theta Pi on behalf of the turkey who suffered and died helplessly at the hands of this fraternity on December 14, 2012. Please keep up the pressure!

- ♥ Urge Douglas County District Attorney Charles Branson to prosecute the turkey abusers to the fullest extent of the law under the Kansas Cruelty to Animals Statute, which makes it a crime to intentionally torture an animal. Demand justice for the turkey and punishment of these criminals.

- ♥ Urge Chancellor Bernadette Gray-Little to enforce strict policies prohibiting and penalizing animal

cruelty at The University of Kansas. Merely “sharing our feelings” is not enough. Tell Chancellor Gray-Little you want to know exactly what steps the University is taking.

- ♥ Thank Justin Warren for the specific steps he says Beta Theta Pi is taking to prevent future animal abuse by Beta Theta Pi members, including avoidance of “instances of bystander apathy in the future.” Please emphasize that while you are encouraged by Beta Theta Pi’s actions thus far, the issue of animal abuse should not be treated primarily as a problem of alcohol-fueled savagery. The fundamental issue is the fraternity’s character, policies, and attitude toward living creatures. This is the problem the Beta Theta Pi leadership must confront and correct through its ethical policies and procedures.

CONTACT:

District Attorney Charles Branson

Douglas County DA’s Office

111 East 11th St, First Level

Lawrence KS 66044

Office: 785-841-0211

Fax: 785-832-8202

Email: districtattorney@douglas-county.com

Justin Warren, Director of Chapter Operations

Beta Theta Pi Foundation and Administrative Office

5134 Bonham Road, PO Box 6277

Oxford, OH 45056

Phone: 1-800-800-7591 (Justin Warren ext. 264)

Fax: 513-523-2381

Email: Justin.warren@betathetapi.org

Chancellor Bernadette Gray-Little

Chancellor’s Office

The University of Kansas

230 Strong Hall

Lawrence, KS 66045-7518

Phone: 785-864-3131

Fax: 785-864-4120

Email: chancellor@ku.edu

Free Ways to Help United Poultry Concerns Raise Much-Needed Funds

Please make free fundraising a part of your online routine

Every time you shop at any of 700+ online stores in the iGive network, a portion of the money you spend benefits United Poultry Concerns. It's a free service, and you'll never pay more when you reach a store through iGive. In fact, smart shoppers will enjoy iGive's repository of coupons, free shipping deals, and sales. To get started, just create your free iGive account. And when you search the web, do it through iSearchiGive.com where each search means a penny (or more!) for our cause!

Start iGiving at: www.iGive.com/UPC & www.iSearchiGive.com/UPC.

You can also install the iGive Toolbar 3.0 now at www.iSearchiGive.com/UPC and help UPC get every possible donation when you shop or search online!



STOCK CONTRIBUTIONS

Dear Friends,

Several of our members have made financial contributions in the form of stock to United Poultry Concerns through our securities account. We are deeply grateful for these gifts, and anticipate more in the future. There are two obvious benefits in making stock contributions. Please consider these advantages in making your future gifts to United Poultry Concerns.

Donors may give as much stock as they want to a nonprofit organization without impinging upon their estate. By giving this way, they avoid paying a capital gains tax on their assets, because they are gifting their assets.

The benefits to the nonprofit are obvious. In giving a gift of stock, you enable the nonprofit of your choice to grow and do more. It's as simple and important as that. Everyone wins.

United Poultry Concerns has a securities account with UBS Investment Center.

For information on how you can donate to us this way, please call 877-827-7870, and a member of the UBS Advisory Team will help you. You may ask to speak directly with Rachel Tomblin or Earl Singletary.

From United Poultry Concerns and all our Feathered Friends, we thank you for helping to ensure our future!

Sincerely,
Karen Davis, Ph.D., President

PLEASE, JOIN US TODAY!

We NEED Your Strong and Continuing Financial Support

☐ New Membership **\$35** ☐ 2013 Membership Renewal **\$30**

Membership includes our quarterly *Poultry Press* Magazine to keep you informed on current issues, and how you can get involved in many other ways. If you would like to support us by credit card, please go to our website at www.upc-online.org and click on DONATE to make your donation. It's that easy!

Additional Tax-deductible Contribution:

☐ \$20 ☐ \$35 ☐ \$50 ☐ \$100 ☐ \$500 ☐ Other \$ _____

Name _____

Address _____

City _____ State _____ Zip _____

Please make your check payable to United Poultry Concerns. THANK YOU!

Are you moving? Please send us your new address.

Do you want to be removed from our mailing list? Please tell us now. The U.S. Postal Service charges UPC for every returned mailing. Remailing the magazine costs UPC an additional sum. Due to the enormous cost of remailing, we can no longer provide this service. Thank you for your consideration. Please keep up your membership. We need your continuing financial support.



United Poultry Concerns

PO Box 150 • Machipongo, VA 23405-0150

vegan recipe corner

Potato Salad Plus!

Recipe courtesy www.veggietutorials.com

Prep Time: 15 minutes

Cooking Time: 40 minutes

Ingredients (12 servings)

- 6-8 large russet potatoes
- 1 cup chopped celery or water chestnuts
- 1/4 cup chopped red onion
- 1/2 cup sundried tomatoes, chopped
- 1/4 cup roasted red bell peppers
- 3 tablespoons Italian parsley, finely chopped

The Dressing

- 1/2 cup Vegenaïse (add more to taste)
- 1/2 cup prepared Vegg*
- 1 tablespoon Colman's (or other) mustard
- 3 tablespoons sweet pickle relish
- 1 teaspoon celery salt
- 1 tablespoon dill
- 2 tablespoons citrus garlic seasoning blend (or something similar to Old Bay seasoning)
- salt & pepper

Directions

- Boil the potatoes with the skin on until easily pierced with a fork (about 30-40 minutes). Remove from heat, drain and cool potatoes. Peel off skins and cut into bite-sized cubes. Add to a large bowl with all of the veggie ingredients.
- Mix all of the ingredients for the dressing. You may want to use more of the Vegg mixture for a creamier taste. Adjust seasonings and add salt & pepper to taste.
- Pour the dressing over the potatoes and veggies. Mix until potatoes are well coated. Garnish with heirloom grape tomatoes, spicy pickled green beans or vegan bacon bits.

Leftovers can be stored covered in the fridge for up to 2 days.

***You can purchase The Vegg – Vegan Egg Yolk online or at retail stores. www.thevegg.com**



Photo by Liqin Cao

New from UPC!

“The Mother of Compassion Blesses Our Fellow Beings – May They Be Happy and Free From Suffering”

Beth Redwood's beautiful artwork is available in a limited edition from United Poultry Concerns.

11 x 14" matted print ready for framing.

\$20 includes shipping. Order Now!

Send check or money order to UPC, PO Box 150, Machipongo, VA 23405, or order by credit card at www.upc-online.org/merchandise/poster.html.



Two Powerful New Books available from United Poultry Concerns

Cruel: Bearing Witness To Animal Exploitation

By Sue Coe, OR Books, 2012

Renowned visual artist Sue Coe, pioneer champion of animal rights and author of *Dead Meat*, has produced this mesmerizing new book documenting the experiences of animals raised and slaughtered for human consumption.

Richly illustrated with full-color paintings and drawings, *Cruel* evokes the intense suffering of the animals and conditions of the workers involved in their violent destruction. Through its written account and haunting visual images, *Cruel* is a surpassingly passionate testimony to the waste, sorrow and violence perpetrated by our species against others.

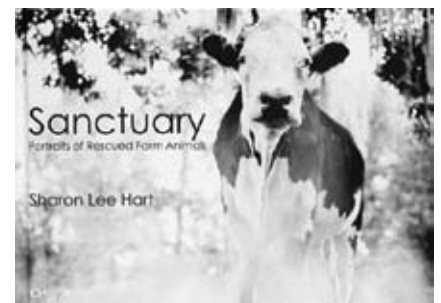


Sanctuary: Portraits of Rescued Farm Animals

By Sharon Lee Hart, Charta Books, 2012

Sharon Lee Hart's photography project SANCTUARY takes you on an intimate journey to meet wonderful animals and the courageous rescuers who become their companions.

Sanctuary caregivers evoke individual animals in short, handwritten stories accompanying Hart's starkly beautiful black & white photography. "I love it that there are more sanctuaries every year, all over the world, and that more people are visiting them. Some come away with a promise: 'I will no longer participate in the suffering of these innocent creatures.'" – Sharon Lee Hart



Each \$20 book includes shipping. Order from UPC by check or money order, or by credit card www.upc-online.org/merchandise/book.html.

POSTCARDS

20 for \$4.00, 40 for \$7.50



"Love is Best"



"Peaceable Kingdom"

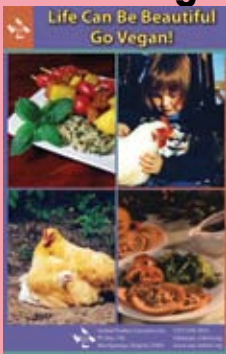


"Chickens - To Know Them is to Love Them"

"Misery is Not a Health Food"



Life Can Be Beautiful - Go Vegan! Brochure



24 full-color
5.5" x 8.5" pages.

\$1.00 each.
20 for \$5.00.
50 for \$10.00.
100 for \$15.00.
200 for \$25.00.

UPC Ordering Information:

All Prices Include Postage

To order indicated items send check
or money order to:

United Poultry Concerns
P.O. Box 150
Machipongo, VA 23405-0150

Or order online at upc-online.org

FACT SHEETS

20 for \$3.00

"Viva, the Chicken Hen / Chickens
Raised for Meat"
"Jane-one tiny chicken foot"
"Starving Poultry for Profit" (forced
molting)
"Poultry Slaughter: The Need for
Legislation"
"Why Be Concerned About Mr.
Perdue?"
"The Rougher They Look, The Better
They Lay" (free-range egg produc-
tion)
"Intensive Poultry Production: Fouling
the Environment"
"Philosophic Vegetarianism: Acting
Affirmatively for Peace"
"The Rhetoric of Apology in Animal
Rights"
"Providing a Good Home for Chickens"
"Chicken Talk: The Language of
Chickens"
"Celebrate Easter Without Eggs"
"Chicken for Dinner: It's Enough To
Make You Sick"
"Guide to Staffing Tables: Do's &
Don'ts"

"Assume No Animal Products are Safe"
"Henny's New Friends"
"Avoiding Burnout"
"The Life of One Battery Hen"
"Bird Flu - What You Need to Know"

BROCHURES

20 for \$3.00

"A Wing & A Prayer" (Kapparot ritual)
"Don't Plants Have Feelings Too?"
"Chickens"
"The Battery Hen"
"Turkeys"
"Ostriches & Emus: Nowhere To Hide"
"Japanese Quail"
"The Use of Birds In Agricultural and
Biomedical Research"
"'Free-Range' Poultry and Eggs: Not All
They're Cracked Up to Be" - New &
Revised!
"Live Poultry Markets" (in English,
Spanish, & Chinese)
"Chicken-Flying Contests"

LEAFLETS (FLYERS)

10 for \$1.00, 25 for \$2.50

"Chicken for Dinner?"
"The 'Human' Nature of Pigeons"
"The Truth about Feather Hair Extensions"

Bumper Stickers

Don't Just Switch from Beef to Chicken: Get the Slaughterhouse out of your
Kitchen. \$1 each

Don't Just Switch from Beef to Chicken: Go Vegan. \$1 each

Beautiful Chicken and Turkey Buttons

\$2 each. 3 for \$5. 10 for \$10. Any mixture.

Stick Up For Chickens • Chickens are Friends, Not Food
Turkeys are Friends, Not Food • End Chickens as Kaporos
Be Kind to Turkeys - Don't Gobble Me



Too Neat to Eat T-shirts available from United Poultry Concerns
in S, M, L, XL. Hen & Egg or Rooster. \$18



BOOKS & BOOKLETS

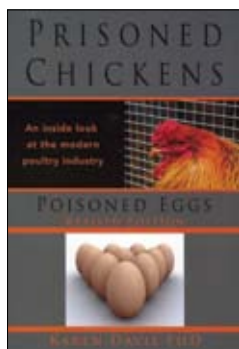
Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry

By Karen Davis

This newly revised edition of *Prisoned Chickens, Poisoned Eggs* looks at avian influenza, food poisoning, chicken suffering, genetic engineering, and the growth of chicken rights activism since the 1990s. Presents a compelling argument for a compassionate plant-based cuisine. "Riveting . . . Brilliant."

– *Choice magazine, American*

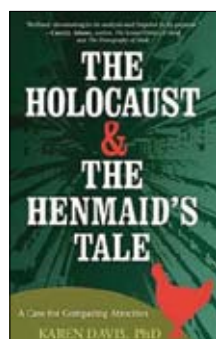
Library Association \$14.95. 40% off bulk orders of 5 (\$8.97 each) = \$44.85 for 5.



The Holocaust and the Henmaid's Tale: A Case for Comparing Atrocities

By Karen Davis

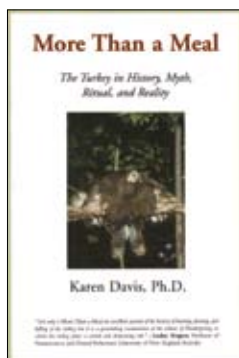
In this thoughtful and thought-provoking contribution to the study of animals and the Holocaust, Karen Davis makes the case that significant parallels can – and must – be drawn between the Holocaust and the institutionalized abuse of billions of animals on factory farms. "Compelling and convincing . . . this bold, brave book." – Charles Patterson, author of *Eternal Treblinka* \$14.95



More Than a Meal: The Turkey in History, Myth, Ritual, and Reality

By Karen Davis

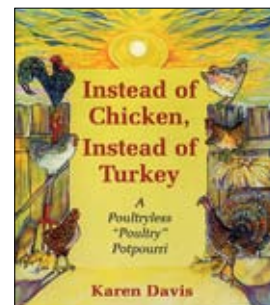
Karen Davis shows how turkeys in the wild have complex lives and family units, and how they were an integral part of Native American and continental cultures and landscape before the Europeans arrived, while drawing larger conclusions about our paradoxical relationship with turkeys, all birds and other animals including other human beings. "The turkey's historical disfigurement is starkly depicted by Karen Davis in 'More Than a Meal.'" – *The New Yorker* \$14.95



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

By Karen Davis

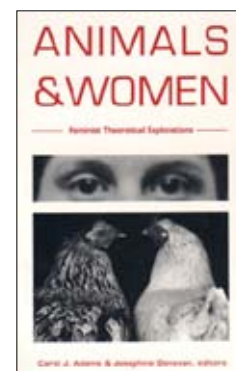
This delightful vegan cookbook by United Poultry Concerns features homestyle, ethnic, and exotic recipes that duplicate and convert a variety of poultry and egg dishes. Includes artwork, poems, and illuminating passages showing chickens and turkeys in an appreciative light. \$14.95



Animals and Women: Feminist Theoretical Explorations

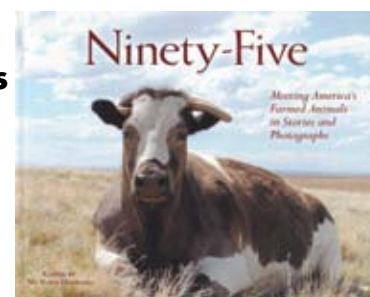
Edited by Carol J. Adams & Josephine Donovan

"Karen Davis's brilliant essay [Thinking Like a Chicken: Farm Animals and The Feminine Connection] brings together the book's central concepts, leading to conclusions that rightly should disturb feminists and animal advocates alike." – Review by Deborah Tanzer, Ph.D. in *The Animals' Agenda*. \$16.95



Ninety-Five: Meeting America's Farmed Animals in Stories and Photographs

An anthology of photos and stories by No Voice Unheard Editors: Marilee Geyer, Diane Leigh and Windi Wojdak. \$20



Sister Species: Women, Animals, and Social Justice

Edited by Lisa Kemmerer, Forward by Carol J. Adams

Sister Species presents the experiences of fourteen women activists who are working on behalf of non-human animals and a more just and compassionate world. \$14.95

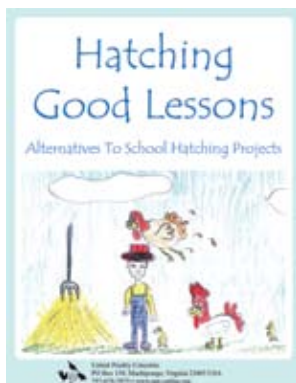


CHILDREN'S BOOKS & EDUCATIONAL MATERIALS

Hatching Good Lessons: Alternatives To School Hatching Projects

By United Poultry Concerns

A guide booklet for elementary school teachers and other educators including parents. Revised & Updated by United Poultry Concerns, 2010. 16 pages of information, storytelling, classroom activities & color photos. Grades K-6 (some activities are designed for K-12). \$2.50 per booklet. \$1.00 per booklet for orders of 5 or more. It can be viewed and printed out directly at www.upc-online.org/hatching/.



A Boy, A Chicken and The Lion of Judah – How Ari Became a Vegetarian

By Roberta Kalechofsky

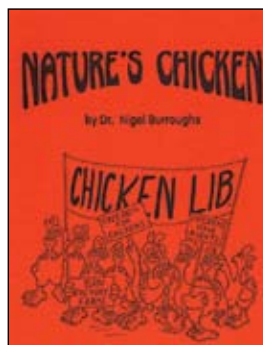
This wonderfully gifted children's story, set in modern Israel, is about a young boy's quest for moral independence. An intelligent book for all ages. Winner of the Fund for Animals "Kind Writers Make Kind Readers Award." \$10



Nature's Chicken, The Story of Today's Chicken Farms

By Nigel Burroughs

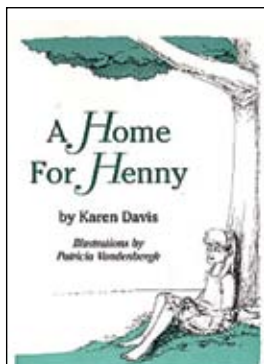
With wry humor, this unique children's storybook traces the development of today's chicken and egg factory farming in a perfect blend of entertainment and instruction. Wonderful illustrations. Promotes compassion and respect for chickens. \$4.95



A Home for Henny

By Karen Davis

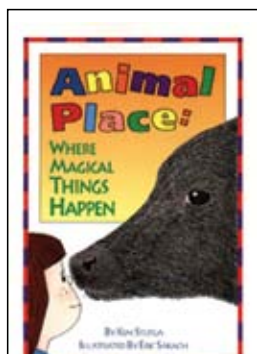
This wonderful children's book tells the touching story of a little girl, a chicken, and a school hatching project. Beautifully illustrated by Patricia Vandenberg, it's the perfect gift for a child, parents, teachers, your local library. \$4.95



Animal Place: Where Magical Things Happen

By Kim Sturla

Enchant young children with this charming tale about a stubborn girl who is secretly touched by a cow while visiting a sanctuary for farm animals. \$10



Minnie's Dream

By Clare Druce

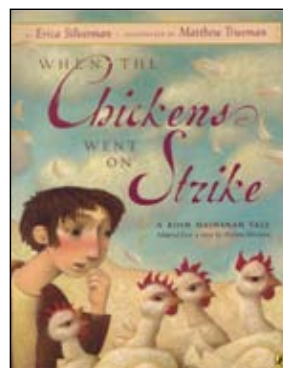
What happens when a young girl from the city discovers a battery-hen operation in the country? What happens when a "battery hen" named Minny speaks to her? What must she do when her friend Minny is going to be killed? This book is a must for the young person(s) in your life, age 8-14. \$10



When the Chickens Went on Strike

By Erica Silverman and illustrated by Matthew Trueman.

One day during Rosh Hashanah – the beginning of the Jewish New Year – a boy overhears the chickens in his village plan a strike. They are sick of being used for Kapores, the custom practiced in his Russian village where live chickens are waved over everyone's heads to erase their bad deeds. "An end to Kapores!" the chickens chant as they flee the town.



This enchanting book is adapted from a story by Sholom Aleichem, the great Yiddish author best known for his tales which are the basis of the internationally acclaimed play *Fiddler on the Roof*. \$10

Goosie's Story

By Louise Van Der Merwe

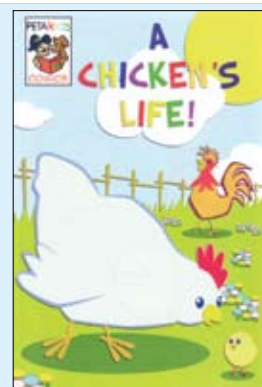
A touching story about a "battery" hen who is given a chance to lead a normal life – a happy life. This moving book will be warmly welcomed and shared by children, parents and teachers, highlighting as it does the concern and compassion we ought to feel for all our feathered friends on this earth. \$4.95



A Chicken's Life! Grades 4-6

PETAkids Comics

This cute comic book illustrates a group of children visiting an animal sanctuary where they meet a flock of chickens and learn all about them including the differences between Nature's Way and The Factory Farm Way. "Are these chickens really your friends?" they ask. "I've never met a chicken before." *A Chicken's Life* includes a puzzle for elementary school students to unscramble words including barn, beak, cluck, feathers, grass, hatch, peck, peep, wings, and lots more. \$1.50 each. 10 for \$10.



VIDEOS

The Emotional World of Farm Animals

By Animal Place

This is a wonderful documentary produced by Animal Place and led by best-selling author Jeffrey Masson. This delightful film – for viewers of all ages – is all about the thinking and feeling side of farmed animals. **A PBS Primetime Favorite! Get your local station to air it.** VHS and DVD \$20



45 Days: The Life and Death of a Broiler Chicken

By Compassion Over Killing

This 12-minute video shows the pathetic industry treatment of the more than 9 billion baby "broiler" chickens slaughtered each year in the US. VHS and DVD. \$10



The Dignity, Beauty & Abuse of Chickens

By United Poultry Concerns

Our video shows chickens at UPC's sanctuary doing things that chickens like to do! 16:07 min. — Color * Music * No Narration. VHS and DVD. \$10



Hidden Suffering

By Chickens' Lib/ Farm Animal Welfare Network

This vivid half hour video exposes the cruelty of the battery cage system and intensive broiler chicken, turkey and duck production. VHS. \$10

Ducks Out of Water

By Viva! International Voice for Animals

This powerful 5-minute video takes you inside today's factory-farmed duck sheds in the US. VHS. \$10



Inside a Live Poultry Market

By United Poultry Concerns

This horrific 11-minute video takes you inside a typical live bird market in New York City. An alternative to "factory farming"? Watch and decide. VHS and DVD. \$10

Behavior of Rescued Factory-Farmed Chickens in a Sanctuary Setting

By United Poultry Concerns

See what a chicken can be when almost free! This 12-minute video shows chickens, turkeys, and ducks at UPC's sanctuary racing out of their house to enjoy their day. VHS and DVD. \$10

Inside Tyson's Hell: Why I Got Out of the Chicken Slaughtering Business

By Virgil Butler

Produced by United Poultry Concerns and the Compassionate Living Project, Virgil's eyewitness account of what goes on inside chicken slaughter plants is an indispensable contribution to animal advocates working to promote a compassionate lifestyle. DVD. 58:35 min. \$15



Delicacy of Despair

By GourmetCruelty.com

This investigation and rescue takes you behind the closed doors of the foie gras industry and shows what ducks and geese endure to produce "fatty liver." 16:30 minutes. DVD. \$10



Chickens at Play

By United Poultry Concerns

This vibrant video shows chickens at the United Poultry Concerns sanctuary accompanied by lively music, with brief explanations of what the chickens are doing throughout their daily activities into the evening as, one by one, they hop up to their perches for the night. Narrated by a young child. 10:04 minutes.

Watch: <http://vimeo.com/13210456> DVD. \$5. \$12.50 for 5.



Stickers Send a message with your mail! Order our eye-catching color stickers! 100 stickers for \$10.



With Heart and Voice - a Beautiful Greeting Card from UPC \$19.95 for 20 cards. \$38.95 for 40 cards. Envelopes included. Single card & envelope \$1.00.



POSTERS



International Respect for Chickens Day

Celebrate 12.5" x 17" Wings 12" x 16"



A Heart Beats in Us the Same as in You

Photo by PeTA

Full-color poster vividly captures the truth about factory chickens for the public. Vegetarian message. 18"x22".



Today's chickens are forced to grow too big too fast. They're forced to live in filth. They go to slaughter with yellow pus, harmful bacteria, heart and lung disease, tumors, crippled legs, sick immune systems, and more. Millions of chickens are spent before their fates.

Friends, Not Food

Photo by Franklin Wade

Liqin Cao & Fredda Flower.

Full color 19"x27" poster.



WHAT WINGS ARE FOR



CHICKS NEED THEIR MOTHERS

Photos by Jim Robertson & Karen Davis
Great educational tool. Full color 11-1/2"x16" poster.

Walking to Freedom After a Year in Cages

Photo by Dave Clegg. Full color, 18"x22" poster.

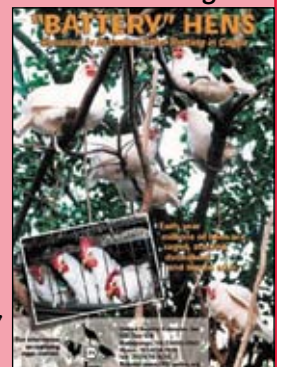


"Battery" Hens

Roosting in Branches After Rotting in Cages

Photo by Susan Rayfield

This beautiful color poster shows the rescued Cypress hens at UPC. Perfect for your office, your home, your school. 11.5"x16".



Great Turkeys Poster!

Photos by Barbara Davidson & Susan Rayfield

The posters are in color, and come in two sizes; 11.5" x 16", and 18" x 27"

**UPC posters in any mix:
One for \$4. Two for \$5.
Three for \$7.**

UNITED POULTRY CONCERNS, INC.



P.O. Box 150
Machipongo, VA
23405-0150

Address Service Requested

Non-Profit
U.S. Postage
PAID
Rockville, MD
Permit # 4297

INSIDE

Baby Easter Chicks
Pillows of Pain
Stuart the Rooster's GREAT ESCAPE
Tribute to Eldon Kienholz
This Is Hope: Green Vegans
Eliminating Chickens' Suffering
Bill Gates for Animal-Free Food
Turkey Abuse Update
Recipe Corner & More!

Wishing You a Happy Summer!
Please renew your membership for 2013



UPC Bus Posters Get An Early Bird Start in Washington, DC!

International Respect for Chickens Day Underway in the Nation's Capital!

United Poultry Concerns has contracted with CBS Outdoor to run 100 King-Size Bus Posters throughout the Washington DC Metro Area including Downtown DC, Central Business Core, Capitol Hill, Montgomery County, and Northern Virginia. Already up and running in March, the buses are carrying our glorious Posters through May 12, 2013. If you are in the DC Area and see **Compassion Is a Beautiful Thing - Choose Vegan** on the street, please let us know, and send a photo if you can.

