Stopping Bird Flu Calls for Compassion and Common Sense

By Karen Davis, PhD and Holly Cheever, DVM

Recent articles in Feedstuffs show the ongoing concern about the health risk to birds and humans presented by the avian flu virus H5NI, including a new strain circulating in parts of Asia. According to a National Academy of Sciences report cited in the Dec. 11, 2006 issue (“H5N1 entry path identified,” page 3), avian flu will most likely be introduced to western countries through an infected poultry trade rather than from migrating birds. As we watch the frightening drama unfold, many in the animal protection community are horrified by the mass killing of hundreds of millions of birds, primarily to protect raising chickens in conditions that have enabled avian flu viruses to mutate and spread in the first place.

We ask: if it’s so obvious to health experts that close contact among humans could promote a pandemic, why do officials seem largely oblivious of the fact that intensive confinement of birds is the most probable cause of the rapid mutation of the virus?

Avian influenza viruses have lived harmlessly in the intestines of waterfowl for millennia. Shed in sparsely populated outdoor settings in the droppings of birds whose immune systems have evolved to accommodate them, these viruses are kept in check. Flu viruses are rapidly killed by sunlight and tend to dehydrate to death in the breeze. But industrialized poultry production practices have vastly increased the potential of these viruses to mutate into highly pathogenic strains, like the H5N2 virus that struck commercial chicken operations in Pennsylvania in 1983, and the H5NI and H7N3 viruses that struck Asia and Canada respectively in 2004.

While fear of a possible pandemic has created massive public health emergency plans in which people could be ordered to stay home to protect others from exposure and quarantines could be imposed, we ask: if it’s so obvious to health experts that close contact among humans could promote a pandemic, why do officials seem largely oblivious of the fact that intensive confinement of birds is the most probable cause of the rapid mutation and spread of the virus?
Health experts urge people to wash their hands almost compulsively, and to sneeze into their elbows instead of their hands, to prevent flu viruses from spreading. Preschoolers have been called “hotbeds of infection” for failing to cover their sneezes in the presence of other children.

Yet, lapses in human hygiene pale compared to the way billions of chickens, whose respiratory tracts are similar to humans’, are now being raised. Intensive confinement is the single most likely source of viral mutation and transmission among birds. Movement of birds, machinery, manure and workers from areas where poultry are tightly confined appears to be transporting the virus from place to place and perhaps from continent to continent.

If and when the H5N1 strain of avian influenza crosses our shores, animal protectionists will be asking why the poultry industry and U.S. government continue to support farming practices that favor the spread of disease in the form of foodborne illness and avian flu.

Like all contagious intestinal and respiratory infections, avian flu viruses are density-dependent pathogens with a penchant for darkness, dampness, dirt, and weakened immune systems – the perfect conditions in which to mutate and proliferate in birds and humans alike. – Karen Davis, PhD and Holly Cheever, DVM

Karen Davis, PhD is President of United Poultry Concerns. Holly Cheever, DVM is Vice President of the Association of Veterinarians for Animal Rights.

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You are cordially invited to attend United Poultry Concerns’ 7th Annual Conference on the topic of Inadmissible Comparisons
Co-hosted by the Student Animal Legal Defense Fund and Lantern Books at the NYU Law School in New York City, March 24-25, 2007

Inadmissible Comparisons asks: Can the Holocaust be compared with African American slavery or the Native American genocide? Can any of these experiences be related to those of animals on today’s factory farms? Recently, a number of writers and thinkers have sought to draw parallels between the suffering of one group of individuals and another, and incurred the wrath of those who consider their experience unique. This conference explores why such comparisons are offered and asks whether they should or should not be made. It examines the rhetoric and images of those comparisons and the agendas that might lie behind them, while interrogating the need for comparative thinking in the first place.

Conference Address:
Vanderbilt Hall
40 Washington Square South, between MacDougal & Sullivan Streets
Room 210
New York, NY 10012
Vanderbilt Hall is one block east of the West Fourth Street subway station.

Registration: $75. Students/Seniors: $60. NYU students/faculty: free
NYU requires photo IDs. NYU attendees must pre-register & include Net ID.

To register, send check or money order to UPC, PO Box 150, Machipongo, VA 23405. Or register by credit card at www.upc-online.org

Maximum attendance capacity: 148. Register by March 15. $100 after March 15.

Confirmed speakers:

Karen Davis, president of United Poultry Concerns, author of
The Holocaust and the Henmaid’s Tale: A Case for Comparing Atrocities and More Than a Meal: The Turkey in History, Myth, Ritual, and Reality (Lantern Books)


Ashanti Alston, anarchist activist, speaker, writer and former member of the Black Panther Party, contributor to the anthology Igniting the Revolution: Voices in Defense of Mother Earth (AK Press), and speaker at the Animal Liberation Philosophy and Policy Conference at Syracuse University.

Roberta Kalechofsky, fiction writer, publisher, and animal rights activist, founder of Jews for Animal Rights, author of Animal Suffering and The Holocaust: The Problem With Comparisons (Micah Publications)


Charles Patterson, author of Eternal Treblinka: Our Treatment of Animals and the Holocaust (Lantern Books)


Presentations will be videotaped by Neil & Annie Hornish of the Compassionate Living Project.

Manhattan Hotels within 1.5 miles of NYU Law School:

Washington Square Hotel. 103 Waverly Place. www.wshotel.com. (800) 222-0418
Sohotel. 341 Broome St. www.sohotel-ny.com (800) 737-0702
Chelsea Inn. 46 W. 17th St. www.chelseinn.com. (800) 640-6469
UPC Letter in *Journal of the American Veterinary Medical Association* “Provides additional information on poultry slaughter method”

By Karen Davis, PhD  
*Journal of the American Veterinary Medical Association (JAVMA)* Vol 229, No. 11, December 1, 2006, pp. 1721-1722.

The statement in the November 1, 2006 *JAVMA* News article on poultry slaughter that poultry are rendered unconscious by being run through an electrically-charged waterbath is contradicted by evidence showing that the birds are being immobilized without losing consciousness during the procedure. The electrically-charged waterbath is not designed to render birds unconscious, or even pain-free, but to slacken their neck muscles and contract their wing muscles for proper positioning of their heads for the automatic neck-cutting blades. It is also designed to prevent excessive struggling of the birds as the blood drains from their necks during bleedout, to promote rapid bleeding (less than 90 seconds) and loosen the birds’ feathers after they are dead.

The method was developed in the 20th century to perform strictly commercial functions rooted in farming practices such as those described in a 1937 manual, *Marketing Poultry Products*, by Benjamin and Pierce, who wrote: “It is necessary that the brain be pierced with a knife so that the muscles of the feather follicles are paralyzed, allowing the feathers to come out easily.”

In the 1990s, it was established that chickens slaughtered in the United States were being given weak, painful currents ranging between 12 mA and 50 mA per bird to avoid the appearance of internal hemorrhage in the carcasses. Meanwhile, Neville Gregory and his colleagues at the University of Bristol argued that currents under 75 mA should never be used if the goal was to reduce bird suffering rather than increase it. Gregory observed, moreover, that birds who are truly stunned (rendered unconscious) and birds who are merely electrically paralyzed look the same, making it virtually impossible to tell the difference between these totally different conditions.

Even under the best circumstances, Bilgili and others have identified major welfare problems associated with the waterbath, including birds being painfully shocked by splashing electrified water overflowing at the entrance to the stun cabinet and the fact that electrical resistance can vary between and within a single slaughter plant, reflecting differences in stunners and circuits and a wide range of other variables including the birds’ own bodies.

At a poultry slaughter seminar hosted by the USDA on December 16, 2004, Mohan Raj of the University of Bristol presented overwhelming evidence against the electrically-charged, multiple-bird waterbath. He concluded that while the method is “widely practiced because it is simple and cheap,” it “cannot be controlled” and therefore, “is not conducive to maintaining good welfare.”

Karen Davis, PhD  
President, United Poultry Concerns

References available at www.upc-online.org/slaughter/120706avma.html
Virgil Butler, Ex-Tyson Slaughterhouse Voice for Chickens, has Died

By Karen Davis
www.upc-online.org/thinking/121906virgil.html

The animal rights movement pays special homage to people who once made their living by abusing animals, stopped what they were doing, repudiated it, and spoke out. It is usual for such people to confess that before whatever it was that changed them, they had accepted, without question, the animal suffering they caused.

Readily to mind come Donald Barnes, a former Air Force radiation experimenter on chimpanzees turned antivivisectionist, Howard Lyman, a former cattle rancher turned vegan activist, Eldon Kienholz, a professor of poultry science at Colorado State University who resigned his tenure and spoke out against the terrible things he did to turkeys and chickens – and Virgil Butler, who quit slaughtering chickens and risked his life by taking a stand.

All of these men came from agricultural backgrounds. Don Barnes, Eldon Kienholz, and Howard Lyman grew up on family farms, and each has described how far from humane and idyllic the family farm really is. In an exchange of letters, Don Barnes and Eldon Kienholz discussed how easy it was to graduate from animal farmer to animal experimenter. Howard Lyman went from being a family farmer to a factory farmer without losing sleep.

Virgil Butler grew up in rural Arkansas, dominated by the chicken industry. He worked for a while as a chicken catcher before going to work for Tyson as a chicken hanger and throat-cutter. He writes: “I hung live chickens in the shackles and worked on the kill floor. I was lead hanger for the last few years, so it was also my job to teach new-hires how to hang and kill chickens. . . . You stand there with a very sharp 6-inch knife and catch as many birds as you can that the killing machine misses because the ones you miss go straight into the scalder alive.”

More even than Don Barnes, Eldon Kienholz and Howard Lyman, Virgil Butler was steeped in violence and cruelty his whole life long. That he emerged to

It is with profound sorrow that United Poultry Concerns announces the untimely death of Virgil Butler. Virgil died during the night at his home where he lived with his partner, Laura Alexander. Virgil was a former Tyson chicken slaughterhouse worker turned activist. In testimony given through People for the Ethical Treatment of Animals in 2003, Virgil documented the horrific treatment of chickens that he witnessed every night while working at the Tyson chicken slaughterhouse in Grannis, Arkansas from 1997 to 2002. He changed his life completely, speaking out boldly on behalf of chickens and against the terrible abuses they suffer, at considerable risk to himself in a region dominated by Tyson Foods.

In 2002, Virgil was a keynote speaker at UPC’s annual Forum in Norfolk, Virginia, where he spoke brilliantly and unforgettably about what’s “Inside Tyson’s Hell: Why I Got Out of the Chicken Slaughtering Business.” (Now available in DVD format from UPC for $15).

Virgil’s detailed account of what goes on inside chicken slaughter plants is a lasting contribution to animal advocacy groups working to reduce and eliminate the suffering of chickens and to promote a compassionate lifestyle.

Tribute to Virgil Butler, Who Died
December 15, 2006

Virgil Butler, Ex-Tyson Slaughterhouse Voice for Chickens, has Died

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Photo By: UPC
become a passionate and articulate voice for chickens is nothing short of amazing.

Fortunately, Virgil will not vanish. Luckily for us, Virgil wrote everything down. A compulsive chronicler, he committed his precious experience to print before passing away. I have a three-ring notebook filled with Virgil’s detailed responses to my incessant questions about the chicken slaughter process and culture. And then there is his blog at www.cyberactivist.blogspot.com, a treasure house of testimony. And we have him on videotape speaking at our conference, in 2004.

Tyson tried to suggest that Virgil made things up. However, nobody could fabricate the precise account that Virgil has left us of “just a part of a regular night’s work” at Tyson: the way the chickens “hang there and look at you while they are bleeding,” how “they will try to hide their head from you by sticking it under the wing of the chicken next to them” on the slaughter line, how he transformed himself from “slaughterer” to “savior.”

When I invited Virgil to speak at our “Mad Cows to Mad Chickens” conference in Norfolk, Virginia in August of 2004, I had never even heard his voice, until I phoned him a few days before the conference to confirm his arrival at the airport, where I would meet him and his beloved Laura, and drive them to the hotel. And this is how I see them: I am standing at the bottom of the escalator watching people come down, down, down, waiting and waiting, and suddenly, there they are! Virgil Butler and Laura Alexander. And they are radiant.

Next day, Virgil took command of the lectern like a veteran, and held us all in thrall with his talk. His articulate description of what takes place inside a chicken slaughter plant, his fielding of questions from the audience, his authoritative presence without pretense – here was a speaker as well as a writer, an authentic voice for the birds and a better world.

Virgil Butler had charisma, “gift of God’s grace.” How fortunate for us that he passed our way.

For those wishing to contact Virgil’s partner, Laura Alexander, to express sympathy, email her at cybergypsy1964@yahoo.com or write to her at General Delivery, Pine Ridge, AR 71966. Thank you.

The Fall 2004 Poultry Press Interview “Slaughterhouse Worker Turned Activist: UPC Talks with Virgil Butler and Laura Alexander” can be read online at www.upc-online.org/fall04/virgil.htm or purchased from UPC for $5.

New DVD! Vigil Butler “Inside Tyson’s Hell” 58:35 min. $15

Virgil Butler

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

United Poultry Concerns
4th Annual Forum
Norfolk, VA
"Mad Cows to Mad Chickens"
August 21-22, 2004
International Respect for Chickens Day May 4, 2007
A Day to Celebrate Chickens Throughout the World

“For Respect for Chickens Day, United Poultry Concerns is encouraging educators, students, office workers and activists to do an action for chickens — everything from showing the movie Chicken Run to setting up a library display to passing out leaflets on a busy street corner.” – Orlando Sentinel 2006

“We distributed the pamphlets and it was very fulfilling getting the info out. Yes, having an international day for respecting chickens is a wonderful ‘in.’” – Jill Doornick, Rye, New York

“There was much discussion in the classroom. Respect for

Chickens Day planted ideas and images that were not there before. I don’t think they’ll think of eating chickens in the same way.” – Cam MacQueen, Howard University student, Washington DC

“It was great! I awoke at 7am to Bruce on the radio talking about chickens!” – Debra Probert, Vancouver Humane Society, British Columbia

“We had a great discussion after the children viewed your poster, ‘What Wings are For.’ They had never really considered what chicken wings really are. Thanks for creating this celebration.” – Terry and Dave, Poplar Spring Animal Sanctuary, Poolesville, Maryland

International Respect for Chickens Day is an annual project created by United Poultry Concerns in 2005 to celebrate the dignity, beauty and life of chickens and to protest the bleakness of their lives in farming operations. Last year’s event sparked media coverage and special actions by individuals and groups. Start thinking now about what you can do in your community, on or around May 4, to highlight the life and suffering of chickens. Our new full-color CHICKENS brochures are a great way to reach people. (20/$4, 50/$7, 100/$10)

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 Financial. For information on how you can donate to us this way, please call our financial advisor, Claudia Puopolo, at UBS at 757-490-5639 or 800-368-4070.

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

Sincerely,
Karen Davis, Ph.D.
President
Government Approves Firefighting Foam to Exterminate Birds

“Currently, the APHIS standards apply to broiler chickens and turkeys and presumably would include floor-reared egg-laying pullets [young hens of pre-egg laying age], non-caged commercial egg production flocks of hens, and breeders.” WATT Poultry USA, Dec. 2006


In November 2006, the U.S. Department of Agriculture’s Animal and Plant Health Inspection Service (USDA-APHIS) approved firefighting foam to kill chickens and turkeys en masse in cases of infectious disease outbreaks such as avian influenza or when poultry buildings are damaged by disasters such as hurricanes. USDA said foam can be an alternative to carbon dioxide to suffocate floor-reared birds (as opposed to hens stacked in battery cages).

The foam is said to obstruct birds’ upper respiratory tract including the trachea and should “result in the death of 95 percent of birds within seven minutes and 100 percent of the flock within 15 minutes of submergence.” Birds still alive after 15 minutes or more of burial in the foam are then supposed to be “euthanized.” (Make that choked, beaten or stomped to death.)

On June 21, 2006, USDA held a meeting on Methods of Mass Depopulation of Poultry, requesting follow-up recommendations by invited attendees including Karen Davis of United Poultry Concerns.

Describing foam experiments to kill noncaged hens, one researcher at the meeting showed slides depicting what he called “a lot of escape behavior for 4 to 6 minutes. You saw birds’ heads sticking out of the foam.” Eventually, he said, they were “worn out” with their “volitional struggle” underneath the foam.

“Horribly Inhumane”

Poultry scientist Dr. Ian Duncan of the University of Guelph in Ontario says “foam is a horribly inhumane way to kill birds. You can’t tell if they are suffering or vocalizing because they are covered up.”

Dr. Holly Cheever of the Association of Veterinarians for Animal Rights told USDA: “By virtue of their being hidden from view and possibly unable to vocalize as they are covered with the foam, determining their degree of suffering becomes problematic. Also, although the birds do not seem to struggle as the wall of foam approaches them, their immobility should not be interpreted as a lack of stress or concern on the part of the birds. Finally, a board certified veterinary toxicologist states it is likely the chemical ingredients of the foam will cause irritation of the birds’ eyes, mucous membranes, and skin.”

In a report to USDA on behalf of The Humane Society of the United States, Dr. Mohan Raj of the University of Bristol in the U.K. wrote: A primary welfare concern with this method is that the birds appear to be killed either by suffocation or drowning . . . A physiological definition of suffocation is the physical separation of the upper respiratory tract from the atmospheric air, which would happen if the birds were buried alive.”

“Mass Depopulation of Poultry as a Disease Control Method”

On July 6, 2006, United Poultry Concerns submitted a report to the USDA on “Mass Depopulation of Poultry as a Disease Control Method.” Declining to “recommend” extermination methods, we cited some
of the welfare abuses and concerns identified by veterinarians and others (for example, CO2 painfully suffocates birds and can freeze them to death) concluding that “if mass exterminations are to be conducted, they should be done in such a way as to reduce to an absolute minimum the unavoidable suffering of the birds, based on the most advanced welfare criteria, regardless of competing goals of cost savings and expediency.”

Our report expresses doubt that government-industry will improve the unhygienic conditions that predispose poultry to a broad range of virulent diseases. “Government has likewise indicated it will not shut down live poultry markets, although this would appear to be a prudent step consistent with the recurrent poultry epidemics in which live bird markets are implicated and with the dire warnings of imminent pandemics of avian influenza issued by governments around the world. Mass exterminations will accordingly continue to be part of a system that by its very nature incubates and spreads diseases.”

“Mass Depopulation of Poultry as a Disease Control Method” can be read at www.upc-online.org/poultry_diseases/71106usda.html or purchased from UPC for $5.

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What Can I Do?

- Don’t buy poultry and eggs. Go vegan. Order Instead of Chicken, Instead of Turkey ($14.95) and Replacing Eggs ($3.50) from UPC.

- Urge USDA to stop supporting farming practices that promote avian influenza and to use only inert gases like nitrogen or argon to kill turkeys and chickens. Inert gases are considered far less cruel than gas mixtures containing carbon dioxide.

Contact:
Mike Johanns, Secretary
U.S. Department of Agriculture
1400 Independence Ave, SW, Room 200-A.
Washington, DC 20250
Phone: 202-720-3631. Fax: 2166
Email: agsec@usda.gov
By Twyla Francois

At Animals’ Angels, we do something called a Wailing Wall as a kind of memorandum for animals who have touched us in a particular way. While in Toronto, Ontario on investigation into the Maple Leaf chickens slaughter plant located in the city, I saw an empty chicken transport trailer. It was completely clean (it had just gone through their pressure washer), except for one tiny chicken foot that had become lodged in one of the red and yellow crates. I thought it important to give the owner of this foot a name, and to tell her story as I imagine it might have been.

**Jane** was a baby broiler chicken who lived in a barren, crowded, filthy barn with 5,000 to 50,000 other baby birds. Bred to grow too quickly, she most likely suffered from crippling skeletal problems, and the foot that was left behind in the trailer could well have been part of a leg that was in constant pain.

When the day came for her to be trucked to slaughter, Jane would have still been a baby, blue-eyed and peeping, only 42 days old. Terrified, she would have been violently yanked by her feet and carried upside down with three or four other terrified birds and shoved roughly into a transport crate. Here in Canada, she could have been trucked for up to 36 hours without food or water in the cold and rain.

It was probably at the slaughterhouse that Jane’s leg was amputated. Probably as she was being ripped from the crate, her foot jammed, and her body was pulled and separated from her leg. She would have screamed, but no one would have heard.

Inside the slaughterhouse, Jane’s other leg was snapped into a shackle, where she hung, upside down from the conveyor belt, with her heart beating in terror, and her bleeding leg stump, and quite possibly she slipped from the shackle and fell to the floor before they cut her throat. With only one leg and one bleeding stump, she would have flopped around on the slippery surface of the kill floor, until someone kicked her, or threw her against the wall, or worse (as numerous investigations have shown).

If Jane was rehung in the shackle (as often happens), chances are she did not enter the electrified “stun” bath properly, but “properly” or otherwise, she suddenly...
feels to the core of her skeleton violent electric shocks pulsing and boring through her face, her eyes, her ear-drums, her feathers, her skin, and her internal organs down through her legs and into her feet – into her foot and her leg stump. Now, she is not only mutilated but immobilized, because as research has shown, the electrified waterbath stunner is not designed to relieve pain and suffering, but only to paralyze a chicken’s muscles so that her feathers will come out more easily after she (or he) is dead.

Conscious, mutilated, pulsing with the burning sensations of the electric shocks – unable to move or cry out – Jane was dumped with other chickens into a tank of scalding water, and no one saved her. All that remained was her story to tell, the story that I saw imprinted in her sad, helpless little foot left behind in the trailer, recalling the life of Jane, a baby broiler chicken who was tortured to death. – Twyla Francois

Twyla Francois is the Canada Head Inspector for Animals’ Angels, an organization whose motto is Wir sind bei den Tieren, “We are with the animals.” Animals’ Angels was founded in 1998 by former Lutheran pastor Christa Blanke. The group specializes in fighting poultry and livestock transport and conducts investigations at live animal markets and auctions in Europe and North America. For more information: info@animals-angels.de. www.animals-angels.de

Never To Crow
By Barbara Moffit

Dedicated to the millions of precious chickens who were snuffed out during the couple of hours that it took me to write this poem.

Into man’s automated world they hatch,
Ten thousand in a batch.
Peeping softly at first,
Oblivious of why they’re on earth.

Shipped to a “farm,”
Crowded into a barn,
They huddle beneath a light,
Never knowing true day or night.

Never knowing a mother’s soft wings,
Or what tomorrow brings.
They eat, they sleep, they grow too fast.
Too soon! Too soon! Six weeks are past.

With little room to move around,
Crippled birds hug the ground.
Legs have grown too weak to stand –
To bear bodies enfeebled for human demand.

Catchers are coming! They don’t know why.
In darkness they’re caught, unable to fly.
They’re stuffed into crates thrown on trucks in heaps.
No one listens to terrified peeps.

Legs are broken, wings dislocated.
Who will weep for these birds ill-fated?
Born to be eaten, born to die,
A slaughterhouse is where their destiny lies.

Could a chicken have dreams? Can a human know
How these young ones would have loved to live and grow?
Instead of dying,
Never to crow.

Barbara Moffit has been rescuing chickens from rural auctions for many years. Her home in Stillwater, Oklahoma is called “Wings-Haven.” Barbara’s article “Come to the AUCTION and See It Through Their Eyes” is in the Winter 2003 Poultry Press and can be read online at www.upc-online.org/winter2003/auction.htm or purchased from UPC for $5.
Bacteria Exposed in the Jan. 2007 Consumer Reports’ “Dirty Chickens”

“The most common sources of both of these organisms is chicken flesh.”
(The report can be read at www.upc-online.org/health/index.html.)

Tests on 525 chickens purchased from supermarkets, gourmet shops and natural food stores in 23 states found 83% of chickens tested contained Campylobacter and Salmonella food poisoning bacteria – a substantial increase from their 2003 study showing 49% of chickens tested to be contaminated with these pathogens. In addition, 84% of the Salmonella and 67% of the Campylobacter bacteria analyzed showed resistance to antibiotics. Consumer Reports calls its findings “the largest national analysis of contamination and antibiotic resistance in store-bought chicken ever published.”

A Perdue Farms spokesman cited in WATT Poultry USA, July 2006, “postulates 100 percent prevalence” of Salmonella on birds entering the slaughter plants from the chicken houses where 30,000 birds per house are raised in environments as filthy as unflushed toilets.

Health officials say Salmonella infects 1.4 million people in the U.S. each year, hospitalizing 40,000 and killing 1,000.

Campylobacteriosis, the most common foodborne illness in the U.S., is said to infect 2.4 million people, hospitalizing 10,000 and killing 100 each year. Since a lot of people never report the nausea, abdominal cramps, diarrhea, fever, chills, weakness, and exhaustion many call “stomach flu” and take for granted as normal without even realizing they have food poisoning, the number of people sickened by chicken and turkey flesh could be significantly higher.

Salmonella and Campylobacter bacteria don’t always just “go away.” They can migrate from the intestines to cause other seemingly unrelated illnesses including chronic joint diseases such as arthritis. The U.S. Agricultural Research Service says these bacteria can lead to “inflammation of an organ or joint that is far removed from the site of infection.”

What Can I Do?

iedades MorningStar Farms Meal Starters Chik’N’Strips. They’re in most grocery stores, taste great, and won’t poison you or your family.

Order & distribute UPC’s fact sheet “Chicken For Dinner: It’s Enough To Make You Sick.” 20 for $3. Or read it at www.upc-online.org/spring98/chicken_for_dinner.html.

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Review by Karen Davis, PhD, President of United Poultry Concerns

“As long as there is poultry, there will be pandemics.” Bird Flu, p. 346

Bird Flu, by Dr. Michael Greger, of The Humane Society of the United States, provides a comprehensive look at the conditions responsible for the spread and mutations of highly pathogenic avian influenza. His detailed account is summarized by Professor Emeritus Kennedy Shortridge, a molecular biologist at the University of Hong Kong who is credited with having first discovered the deadly H5N1 virus in Asia. Shortridge writes in the Forward:

It is the siting of large-scale chicken production units, particularly in southern China where avian influenza viruses abound, that is the crux of the problem. There, domestic ducks have been raised on rivers, waterways, and, more recently, with the flooded rice crops cultivated each year. The importation of industrial poultry farming into that same region introduced millions of chickens – highly stressed due to intensive production practices and unsanitary conditions – into this avian influenza milieu. The result? An influenza accident waiting to happen. The H5N1 virus signaled its appearance in Hong Kong in 1997, and has since made its way into dozens of countries, infected millions of birds, and threatens to trigger a human catastrophe.

Greger’s story of bird flu is about how human activities and attitudes are generating filth, sickness, and bizarre biological reactions, perhaps to an unprecedented degree, from the gene to the global scene. Whatever may happen to humans as a result of our mischief, for the birds the catastrophe has arrived. Evidence suggests that the chicken is not a natural host for influenza.

Reading this, I’m reminded of how Salmonella enteritidis, a strain of intestinal bacteria that can pass from chickens to consumers and handlers of poultry and egg products, migrated in battery-caged hens in the 20th century from their intestines to their ovaries to become part of the very formation of their eggs. Our horrible treatment of chickens shows a malaise in people of which bird flu is a manifestation. I’d call it an epiphany of evil if grand phrases didn’t cheapen the facts.

Greger rightfully indicts factory farming, cockfighting, and live bird markets and shows how these trades are interconnected at local, regional, national and transnational levels. He shows how governments protect these trades while talking trash about protecting public health. He shows how the poultry industry conceals sick birds so people won’t know they’re “buying infected meat and eggs” (p. 350). He describes the “Tysonization” of Thailand and the rest of Asia, where traditional farming practices (without any help from Tyson, of which Asia has its own versions) include this technique:

Pig-hen-fish aquaculture involves perching battery cages of chickens directly over feeding troughs in pig pens which in turn are positioned above fish ponds. The pigs eat the bird droppings and then defecate into the ponds. Depending on the species of fish, the pig excrement is then eaten directly by the fish or acts as fertilizer for aquatic plant fish food. (pp. 138-139)
This method of feeding excrement to farmed animals is a metaphor for how farmed animals around the world really are fed and how much of the world’s plant agriculture is fertilized. Farmed animals are fed each others’ infected body parts and manure. Farmed animal feed is a dumping ground for farmed animal “waste.” Egg-laying hens are fed “spent hen meal.” In a report last year on the poultry industry’s leading role in promoting bird flu, the agribusiness watchdog group GRAIN noted that a standard ingredient in industrial chicken feed and most industrial animal feed is poultry litter, “a euphemism for whatever is found on the floor of the factory farms: fecal matter, feathers, bedding, etc.” (“Fowl play,” Feb. 2006, p. 13)

While Bird Flu is replete with information, expert opinions, dire predictions, and pages on how to protect oneself from the flu or lessen its effect, it does not go the distance. Declarations like “extreme remedies are most appropriate for extreme diseases” (Hippocrates) and “The single biggest threat to man’s continued dominance on the planet is a virus” (Joshua Lederberg, Nobel laureate) do not lead clearly to a vegetarian solution or even a chicken-free solution. Top-heavy with the problem, the proposed remedy totters beneath.

A nod is given to the fact that people can live well, even better, without animal products by eating wholesome vegan food, but this “extreme remedy appropriate” for extreme diseases, is barely on the table (p. 344). Bird Flu assumes most people will eat animals even if it kills them and their families and spawns a pandemic. The more “practical” remedy is somehow to get rid of or scale back “factory farming,” so that an increasingly urban global population can continue to eat birds and other animals made dead, as it were, in little garden plots sprinkled around the earth.

If a vegetarian solution seems “unrealistic,” a significant shift away from industrial animal production practices to supply billions of omnivores seems even less likely. Here and there in the book, experts are quoted to the effect that increased consumption and demand for animal products around the world has led to factory-farming. But Bird Flu skirts the implications. I complained about it when asked to review the manuscript last summer. And for the record, chickens bred for the egg industry are not “scrawny,” as depicted on page 197. These birds have lithe, handsome, well-proportioned bodies – unless they’re being abused, of course. I pointed this out, but there it is in the book, alas. – Review by Karen Davis, PhD

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

Vicky Barbee

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:

In memory of the last of my four Bantam chickens, Honey Bunch, who died on December 1st. – Donna Irwin

In memory of my three sweet little chickens, one rooster and two hens. I miss them every day. – Hilde Wilson

In honor of St. Martin De Porres and Cesar Chavez. – Brien J. Comerford

In honor of Leonard, Nathaniel, Julie, and Fredericka. – Paul Deane

In memory of several very special chickens we lost in 2006: Crow Betta, who died of natural causes at twelve years of age, and Cap, Kelley, and Whirly Bird, all three of whom were murdered by raccoons. – Barbara Moffit

In memory of Lionel Levy, who shared his bread with the birds. – David Levy

Freddaflower Memorial & Appreciation Fund

UPC sanctuary assistant Carol Baker and Moses
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“The Rougher They Look, The Better They Lay” (free-range egg production)
“Intensive Poultry Production: Fouling the Environment”
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“The Rhetoric of Apology in Animal Rights”
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UPC Ordering Information:
All Prices Include Postage
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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

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The Holocaust and the Henmaid’s Tale: A Case for Comparing Atrocities
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By Karen Davis
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Instead of Chicken, Instead of Turkey: A Poultryless “Poultry” Potpourri
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“Karen Davis’s brilliant essay [Thinking Like a Chicken: Farm Animals and The Feminine Connection] brings together the books’ 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

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