A Mother Turkey and Her Young - “Their Kind and Careful Parent”

From More Than a Meal: The Turkey in History, Myth, Ritual, and Reality
By Karen Davis, PhD

Young turkeys need their mothers. Unlike baby songbirds and raptors, whose parents are absent for long periods gathering food to take back to their young in the nest, it is unnatural for young groundnesting birds such as turkeys and chickens to be separated from their parent. The mother turkey is the center of the young birds’ universe. During the first month when the young require brooding — being sheltered under the mother bird’s wings at night and periodically gathered beneath her wings for warmth and comfort during the day — the youngsters, called “poults,” will panic if separated from their mother. The terrified baby turkey gives out a “lost call” to which the mother bird responds by running...
towards her little one, crouching and gathering him comfortingly under her wing.

People have become so used to seeing pictures of turkeys of uniform age and sex crowded miserably in a shed awaiting their death that it’s a shock to learn about the lively poults and their mothers chasing grasshoppers in a meadow, sunning themselves and dustbathing together, leaving, in the words of naturalist Joe Hutto in his book *Illumination in the Flatwoods: A Season with the Wild Turkey*, “tiny, bowl-shaped impressions the size of small turkey bodies.”

A delightful picture of the wandering hen and her brood appears in A.W. Schorger’s book *The Wild Turkey*:

> They hurry along as if on a march to some particular point, sometimes tripping along in single file, one behind the other, and at other times scattered through the woods for fifty yards or more. When on these scattered marches it is pleasant to note some straggling youngster as he wanders out of sight of the main flock in an attempt to catch a fickle-winged butterfly, or delays by the wayside scratching amid the remains of a decayed log in search of a rich morsel in the shape of a grubworm. When he discovers that he is alone, he raises himself up, looks with his keen eyes in every direction for the flock, and, failing to discover them, gives the well-known coarse cluck. Then he raises his head high in the air, and listens intently for his mother’s call. As soon as it is discovered that one is missing, the whole flock stops, and the young turkeys raise their heads and await the signal from their mother. When she hears the note of the lost youngster, she gives a few anxious “yelps,” which he answers, and then, opening his wings, he gives them a joyous flap or two and with a few sharp, quick “yelps,” he goes on a run to join his companions.

During the first few weeks of life, young turkeys sleep on the ground under their mother’s wings. After a month or so, they leave the ground and fly at night to a large low branch, where they “place themselves under the deeply curved wings of their kind and careful parent, dividing themselves for that purpose into two nearly equal parties.” Thus did Audubon visualize the bond between the mother turkey and her young brood. So far removed are most of us from this scene that the picture on the cover of this magazine and my book, of a turkey hen roosting on a tree limb surrounded by her poults, not infrequently raises the question, “What kind of a bird is that?”

According to wildlife biologist William Healy, the social life of turkeys begins well before hatching, when they are inside the egg, and is well developed by the time the young birds leave the nest. Vocal communications between the turkey hen and her embryonic chicks “is critical to the survival of the chicks,” whose long association with their mother, for nearly half a year after they hatch, “seems essential,” he writes. By contrast, the process of “hatching eggs in incubators and raising poults in mechanical brooders interrupts the social experiences” that form the foundation for a normal and happy life in turkeys.

> – From chapter 8, “The Mind and Behavior of Turkeys,” in More Than a Meal: The Turkey in History, Myth, Ritual, and Reality by Karen Davis, PhD, published by Lantern Books & available from UPC. $20
You are cordially invited to attend United Poultry Concerns’ 8th Annual Conference on the topic of “Cage Free, Animal Friendly, Go Vegan -What’s the Problem?”

Saturday, March 29 - Sunday, March 30, 2008

This conference asks: Is there a conflict between working for welfare reforms and urging people to stop viewing animals as edibles and go vegan? Should activists work to reduce the suffering of billions of chickens and other animals who will never live to see a vegan world, or is such work counterproductive – a moral betrayal of animals? And what about terms like “humane meat,” “compassionate standards,” and “victory”? - What message do they send to the public? We invite you to hear what leaders from within the animal advocacy movement have to say about these issues and to join the discussion.

Early Registration: $80. After March 15: $95
To registers, send check or money order to UPC, PO Box 150, Machipongo, VA 23405. Or register by credit card at www.upc-online.org

The Saturday session will be held at the Norfolk Hilton in Norfolk, Virginia. The Sunday session will be held at United Poultry Concerns headquarters & sanctuary in Machipongo, Virginia. Continental breakfasts and vegan luncheons will be served both days. Transportation will be arranged from Norfolk to Machipongo on Sunday for those without cars.

Saturday March 29
8:00 a.m.-5:00 p.m.

Hilton Norfolk Hilton Hotel
1500 North Military Highway
Norfolk, Virginia 23502
Phone: 757-466-8000
Toll Free: 800-422-7474
Room Reservation: $99 per night

Sunday March 30
9:00 a.m.-3:00 p.m.

United Poultry Concerns
12325 Seaside Road
Machipongo, Virginia 23405
Phone: 757-678-7875

Speakers:
Karen Davis, President of United Poultry Concerns
Harold Brown, Outreach Coordinator for Farm Sanctuary
Bruce Friedrich, Vice President of PETA
Patty Mark, President of Animal Liberation Victoria in Australia.
Christine Morrissey, Director of East Bay Animal Advocates (California)
Roberta Schiff, President of Mid-Hudson Vegetarian Society (New York)
Paul Shapiro, Senior Director of HSUS’s Factory Farming Campaign
Condemn CBS for Killing Chickens on “Kid Nation”

Children on the CBS children’s show “Kid Nation” slaughtered two chickens on Wednesday night September 26. The episode pitted children who wanted to save the chickens, whom they were caring for, against children who wanted to kill them. The cruel children won and slaughtered the hens with a hatchet.

In a letter to CBS Chairman Leslie Moonves, UPC wrote: “Parents have begun to fear allowing their children to tune in to CBS as a result of the callous and irresponsible behavior towards helpless animals and child actors that appears on your network. Those of us who deal every day with the torture and killing of birds and other animals by children and teenagers and defective adults are disgusted that CBS would contribute to this conduct.” The letter can be read on our Website at www.upc-online.org/entertainment/100507cbs.html. The video episode has been posted by UPC on YouTube at http://www.youtube.com/watch?v=6kceDf3Px18.

This is not the first time CBS has killed live animals for ratings. In 2001, United Poultry Concerns condemned the CBS show “Survivor” for having contestants behead a rooster and stab a pig to death on the air. Leslie Moonves, head of CBS, is responsible for these episodes. Please protest to him and request a written response.

Leslie Moonves, Chair & CEO CBS Television Network 7800 Beverly Boulevard Los Angeles, CA 90036-2112 Phone: 323-575-2669 Fax: 323-653-8276

You can also leave a message on CBS’s Website, CBS.com. Scroll down to CBS Cares, click it on, then go to the bottom of the page and click on Feedback. Fill out the form and leave your message.

Would you like to do more to help the birds? To receive our news updates, actions alerts, and learn about upcoming events

BECOME A UPC E-SUBSCRIBER! Just go to our website http://www.upc-online.org and click on Subscribe. That’s all there is to it!
Sara Lee Treats Turkeys with Extreme Cruelty
“Warm-Hearted” Company Heartless Behind the Scenes

“We picked up and trailed a densely loaded turkey truck just outside of Des Moines, Iowa. We followed the truck for 4 hours to its destination – Sara Lee Foods in Storm Lake Iowa. The truck was without tarps (as were all Sara Lee trucks carrying turkeys), affording the birds no protection from the cold and wind.” – Animals’ Angels Investigators, January 25, 2007

Animals’ Angels (www.animals-angels.com), a group that investigates poultry and livestock transport and auctions in Europe and North America, filmed Sara Lee turkeys in cages being trucked to slaughter in Iowa with broken legs, missing toes, and frostbite on their heads and toes. Some birds appeared to be dead, others were crammed into a broken container, and there was a large amount of blood on top of one of the cages. Birds and cages were caked with feces and once the trailer arrived at the slaughter plant (at 6:30 pm), the turkeys had to sit for 2 more hours in the open cold as the trucks waited in line to enter the plant.

On January 26, Animals’ Angels spoke with two Sara Lee men about the turkeys’ exposure to the freezing cold and their frostbitten legs and feet. The men replied: “We cut those parts off.” They said the trucks were not tarped to protect the turkeys from the weather because the turkeys were all coming from within 15 miles of the slaughter plant. According to the investigators, “This was hard to believe since we’d just trailed one of their trucks for 4 hours and watched as that trailer waited in line for an additional 2 hours.”

To view the investigative report online, go to www.upc-online.org/transport/040607saralee.html.

Sara Lee Foods markets its turkey products under brand names that include Hillshire Farms, Jimmy Dean, and Ball Park. Sara Lee owns its own trucks and can easily cover its transport cages with tarpaulins and board up the sides to reduce the turkeys’ exposure to Iowa’s subzero winter weather and freezing winds. (On the Virginia Eastern Shore where United Poultry Concerns is located, many of the trucks taking chickens to slaughter are boarded up in weather not nearly as cold as Iowa.) Tell Sara Lee how shocked you are to learn how cruel they are to these poor birds. Urge the company to cover the trucks taking turkeys to slaughter with tarps and sideboards. It’s the least this billion-dollar company can do to relieve some of the misery of the turkeys. Request a written response.

Contact:
Sara Lee Foods  Sara Lee  Sara Lee
501 Seneca Street  Consumer Affairs  International
Storm Lake, IA  PO Box 756  PO Box 2
50588 USA  Neenah, WI  3500 CA Utrecht
712-732-3206  54957 USA  The Netherlands

You can also leave a message for Sara Lee at http://www.saralee.com/ContactUs.aspx. 💬
Kapparot Using Chickens Gains Attention This Year
UPC News Release Urging “Money - Not Chickens” - Published Widely in the U.S. Two Synagogues Switch to Money in Los Angeles and New York

United Poultry Concerns is grateful to everyone who contacted The Rabbinical Council of America and distributed our brochure “A Wing & A Prayer: The Kapparot Chicken-Swinging Ritual,” urging Orthodox kapparot observers to use money instead of chickens in kapparot ceremonies held this year from September 17 to 21. On August 16 UPC sent a letter to the Rabbinical Council of America asking the Council to advocate the use of money, in keeping with the many Jewish teachings that encourage compassion and sensitivity during the Rosh Hashanah-Yom Kippur period. On September 11, we published a national news release in hundreds of media outlets, via PR Newswire, including The Jerusalem Post, Houston Chronicle, Earth Times, and RCR Wireless News. To read our release and letter to the Rabbinical Council of America, please visit www.upc-online.org/kaporos/81607letter.html and www.upc-online.org/nr/91107kapparot.html. This year, UPC posted comments about kapparot on the websites of The Yeshiva World and Forward.com, and activists in Los Angeles and New York City reported the good news that in each of these cities a synagogue that had used chickens last year switched to money in 2007. Our special thanks to UPC members Nazila Mahgerefteh and Colin Walken in Los Angeles, David Rosenfeld and Sam Schloss in Brooklyn, and Dr. Richard Schwartz, President of Jewish Vegetarians of North America in Staten Island, along with our two “Wing & A Prayer” brochure cosponsors, Jews for Animal Rights and Concern for Helping Animals in Israel (CHAI), and Stephanie Bell of PETA for photo assistance. Together, we are making a difference!
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 honor of my grandfather, Henry Dreger, who passed away in June at the wonderful age of 94. His daughters, Mary Lynn and Patricia, both animal lovers as Henry was, agreed that the best way to honor their father was through a memorial gift to United Poultry Concerns. Both my aunt and my mother share my hope that one day chickens will be treated with the love and respect they deserve. In this spirit, please accept this memorial gift for Henry C. Dreger. – Lynn Terzich

In honor of the three that I’ve lost but always think about. Thank you for fighting Kapparos. As a Jewish person, it makes me sad every year! – Nomi Dayan

In memory of all the mistreated chickens and roosters on the Globe. I just rescued a rooster who was left for dead after a cockfight and also have a rescued hen. She is so sweet. Chickens are wonderful and smart. Thank you for helping them. – Hilde Wilson

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

In memory of my friend Barbara Altman’s brother, Alan Hefter. – Ronnie Steinau

In memory of Evelyn Kudlow, Ronnie Steinau’s Mom, who passed away in September. She is deeply missed. – Meredith MacCracken.

In memory of Jeri Kratina’s hen, Feathers, who died in September after a wonderful life with Jeri. – Susan Gordon

Thank you for your kind message and for all you do for our poultry friends. Enclosed are Feathers’ last photos taken the day before she continued on her journey. She was a wonderful friend and a great joy in my life. Some day she and I and all my other critter friends will all be tossed to the wind together. – Jeri Kratina.

(Jeri’s Story of Feathers appeared in the Summer 2004 issue of Poultry Press and can be read on our Website at www.upc-online.org/summer04/feathers.htm. - UPC Editor)

Please accept our sponsorship of a sanctuary chicken in Honor and Memoriam of Lindsey Stahl, for being an animal advocate, making compassionate food choices, and speaking out for the protection of animals. – The Humane Society of the United States
UPC President Karen Davis, PhD published the following op-ed in *The Buffalo News* (Buffalo, New York) in response to a teenager’s claim that chickens are less intelligent than other farmed animals.

**“Chickens are more evolved than previously believed”**

*The Buffalo News – Another Voice, July 17, 2007*

There’s been a tradition of treating birds as less intelligent than mammals, and chickens and other ground-nesting birds were once dismissed as “unquestionably low on the scale of avian evolution.” However, modern science refutes this assumption, revealing that birds, including chickens, are intelligent animals on a par with mammals.

Summarizing what we now know, avian specialist Lesley Rogers wrote in “The Development of Brain and Behaviour in the Chicken,” published in 1995, that “it is now clear that birds have cognitive capacities equivalent to those of mammals, even primates.” Moreover, she wrote that increased knowledge of the behavior and cognitive abilities of the chicken has brought “the realization that the chicken is not an inferior species to be treated merely as a food source.”

One reason is that chickens have excellent memories. They can recognize more than 100 other chickens and remember them. Chickens removed from their flock and then returned weeks or even months later remember, and are remembered by, their flock mates.

In addition, chickens are able to wait for rewards,
demonstrating that they can anticipate the future and exercise self-control. In laboratory studies, chickens have learned not to peck at buttons that yield only a small number of grains in favor of waiting longer to peck at buttons that produce a large amount of food. According to researchers, such findings show that “like humans, chickens evolved an impressive level of intelligence to help improve their survival.”

Hens fed grains that made them ill not only avoid such grains in the future; they push their chicks away from the bad grains (which they distinguish by color coding) and lead them to the good ones. Researcher John Webster said this teaches us that “the mother hen has learned what food is good and what is bad for her, that she cares so much for her chicks she will not let them eat the bad food and she is passing on to her young what she has learned.”

This claim fits laboratory findings which show that lame chickens, given a choice between food bowls laced with pain reliever and bowls having none, choose the medicated food. Here, it may be noted that the widespread joint diseases in chickens raised for meat, caused by their being forced to grow too large and too fast for their fragile bones, support the evidence that these birds spend most or all of their lives suffering in extreme pain—a good enough reason to stop eating them.

To help put a measure on the November 2008 California ballot that would ban battery-cages for laying hens, veal crates for calves, and gestation crates for pregnant pigs, 650,000 signatures must be gathered within the next 4 months. If you are a registered California voter, please help collect signatures from now until February 28. If you’re not a CA voter, please alert your friends and family in California to get involved in the campaign. UPC staff member Ronnie Steinau is the Orange County Coordinator who can be reached at Ronnie@humanecalifornia.org or 760-753-5566. For more information, visit the campaign website at www.humanecalifornia.org. Or call 323-896-1126. Thank you for helping.
Debeaking Birds Has Got to Stop

“Stop talking about ‘debeaking’ a chicken. Instead, let’s call it ‘beak conditioning.’” – Timothy Cummings, DVM, Mississippi State University

This suggestion was made by a veterinarian speaking to poultry producers in Starkville, Mississippi, at a Turkey Meeting sponsored by the Arkansas Poultry Federation on September 21 and reported in the Arkansas Democrat-Gazette, September 22, 2007. According to Cummings, “Words like debeaking, hanging and detoeing used in the poultry industry give extra fodder to groups that seek its destruction.” You can read the article with UPC’s response at www.upc-online.org/debeaking/92507ak.html.


The emotion-laden word “mutilation” is sometimes used in describing husbandry practices such as removing a portion of a hen’s beak. . . [However] removal of certain bodily structures, although causing temporary pain to individuals, can be of much benefit to the welfare of the group. – James V. Craig, Domestic Animal Behavior, 1981, pp. 243-244.

Feather pecking is NOT aggression; rather it’s foraging behaviour gone wrong. The solution of industry is to chop off beaks. – Ian Duncan, University of Guelph Professor of Poultry Science speaking at a conference in Vancouver, BC, November 7, 2006.

Beak-trimming will always cause a deprivation of sensory input in the beak, an important source of information in birds, and the end goal should be the avoidance of beak-trimming altogether through genetics, housing conditions, and management. – Philip C. Glatz, ed., Beak Trimming, 2005, p. 77.

Egg producers remove a portion of hens’ beaks with machinery, and without painkillers, to reduce the feather pecking that can occur in birds confined with no outlet for their normal foraging, dustbathing, and exploratory activities. Debeaked birds suffer acute and chronic pain in their beaks, heads and faces, because the nerves of the beak are connected to the nerves in the face and the brain which start to develop when the embryo is two days old (Glatz, p. 47). Debeaked birds cannot grasp their food efficiently, and they have trouble preening themselves and grooming the faces of their flock mates, which can cause them to appear to be “aggressive,” when all they are trying to do is remove bits of debris that a normal beak grasps easily.

Rough handling, yelling and being grabbed by the head, neck, tail or wing, as operators shove the birds’ faces up against and into the debeaking machinery, then pull the birds violently away and toss them into containers, causes broken bones, torn and twisted beaks and injuries to their delicate joints.

Background

In the 1920s, farmers began raising chickens indoors on wire floors. Crowded together with no opportunity
to scratch, dustbathe, and explore, the birds started picking at each other. Instead of rectifying the environment, farmers chose beak mutilation. In the 1930s and '40s, a San Diego, California farmer named T.E. Wolfe used a gas torch to burn off part of the upper beaks of his hens. Later his neighbor adapted a soldering iron by giving it a chisel edge that enabled operators to apply downward pressure on the bird’s upper beak to sear and cauterize it. In 1942-1943, the San Diego company Lyon Electric developed and registered the first “Debeaker” machine. The company is still in business.

Chickens raised for meat are no longer debeaked because “meat-type” chickens are slaughtered as six-week old babies, before they are old enough to form a social order. By contrast, hens used to produce eggs for human consumption and roosters used for breeding in the egg and meat industries are debeaked between the ages of one-day-old and five months old. Likewise, turkeys, pheasants, quails, and guinea fowl are debeaked and ducks are debilled. So-called “free-range” and “cage-free” chickens and turkeys are usually debeaked at the hatchery as well.

Poultry producers used to deceive the public that a beak was as insensitive as the tip of a fingernail, but this assertion can no longer be made because decades of research have refuted it. Debeaking was fully explored by the Brambell Committee, a group of veterinarians and other experts appointed by the British Parliament to investigate welfare concerns arising from Ruth Harrison’s expose of factory farming – Harrison coined the term “factory farming” – in her book Animal Machines, published in 1964. In 1965, the Brambell Committee said “beak-trimming should be stopped immediately in caged birds and within two years for non-caged birds.”

The Committee explained: “The upper mandible of the bird consists of a thin layer of horn covering a bony structure of the same profile which extends to within a millimeter or so of the tip of the beak. Between the horn and bone [of the beak] is a thin layer of highly sensitive soft tissue, resembling the quick of the human nail. The hot knife blade used in debeaking cuts through this complex of horn, bone and sensitive tissue causing severe pain.”

**Acute and Chronic Pain**

In 1993, Ian Duncan, a poultry researcher at the University of Guelph in Ontario, said “there is now good morphological, neurophysiological, and behavioral evidence that beak trimming leads to both acute and chronic pain,” including phantom limb pain. Poultry producers use the term “beak tenderness” to describe conditions that prompt advice about the need for deep feed troughs to prevent the wounded beak from bumping the bottom of the trough resulting in starve-outs. Machine operators are reminded to do the “very tedious task” of beak trimming carefully, because “too often it is done carelessly” causing eyes to be “seared” and “blisters in the mouth.”

**“Further Research”**

Debeaking experiments are a worldwide enterprise. The 2005 book, Beak Trimming, edited by Philip C. Glatz, contains 27 pages of published experiments covering 40 years. (Countless other experiments have never been published.) Despite the “wealth of scientific information on the welfare of beak-trimmed birds, beak-trimming methods and alternatives to beak-trimming,” according to Beak Trimming, “there is a lack of comprehensive studies that measure the effect of beak-trimming on welfare using multiple indicators (physiological as well as behavioural) and it is hard to compare between studies due to different methods of beak-trimming and beak-trimming at different ages” (Glatz, p. 77). More research is “needed.” Etc. Etc.

Debeaking methods include the use of hot blades, cold blades, soldering irons, jackknives, pruning shears, dog nail clippers, liquid nitrogen used to “declaw emus,” machines consisting of “a hot plate and cutting bar operated by means of a foot lever,” robotic beak trimmers where chicks are loaded onto the robot by hand, with “holding cups around their heads,” chemical debeaking using capsaicin, “a cheap non toxic substance extracted from hot peppers that causes depletion of certain neuropeptides from sensory nerves in birds,” infrared beak treatment machines that cause the affected part of the beak to soften and “erode away,” and laser machines that cut the beak tissue with “intense emissions of light” and heat absorption.
The suffering of the birds subjected to these torturous surgeries is played down by many (not all) of the experimenters. For example, in one experiment, newborn chicks whose beaks were cut with an ophthalmic laser were said to “vocalize” in response to an increase in “energy density” indicating they were feeling “discomfort” when the laser failed to cut the inner bone of their beaks, seemingly “due to the lack of [electrical] power” (Glatz, p. 9).

A machine called a Bio-Beaker, developed in Millsboro, Delaware in the 1980s, uses a high voltage electrical current to burn a hole in the upper beak that’s supposed to cause it to fall off in about a week. The birds “struggle” as their beaks are shoved into the instrument and “struggle” again when the electricity is administered, and they often have to be debeaked a second time to correct a botched job and because young birds’ beaks can grow back. Used on turkeys, the Bio-Beaker is said to be “more successful” than with chickens, although “operator errors and inconsistencies have caused welfare problems for turkeys” (Glatz, p. 10). Perhaps the Bio-Beaker (or the laser machine) is responsible for the blackened, necrotic, crumbling beaks of baby turkeys photographed by investigators in recent visits to U.S. turkey farms.

For example, East Bay Animal Advocates (www.eastbayanimaladvocates.org) recently found horrible conditions at Diestel Turkey Ranch, a so-called “free range/organic” turkey farm in California and a supplier to Whole Foods Market, which claims to have “Animal Compassionate Standards.” The photo on page two shows young turkeys at Diestel with blackened necrotic beaks. Despite the exposure of Diestel, Whole Foods continues doing business with them.

What Can I Do?

Please contact the following industry groups and demand an end to debeaking. Request a written response.

**Whole Foods Market**
Whole Foods claims to be a leader in developing “compassionate standards” for the producers of animal products sold in its stores. Debeaking is not a compassionate practice, so what is John Mackey, president of Whole Foods, going to do about it?

John Mackey, Chairman, President
Whole Foods Market
2700 Wilson Boulevard
Arlington, VA 22201-3804

Comments can be posted to John Mackey and Whole Foods on the Web at:
Http://center.spoke.com/info/pLmQCv/JohnMackey and http://www.wholefoodsmarket.com/contact/contact.html

**National Turkey Federation**
The National Turkey Federation represents the U.S. turkey industry. NTF doesn’t seem to have any “welfare” standards.

Ted Seger, Chairman
Joel Brandenberger, President
National Turkey Federation
1225 New York Avenue NW, Suite 400
Washington, DC 20005
Phone: 202-898-0100
Fax: 202-898-0203
Email: info@turkeyfed.org
Website: http://www.eatturkey.com/about/about.html

**United Egg Producers**
United Egg Producers represents the U.S. egg industry. UEP’s “animal care” guidelines include “standards for trimming of chicks’ beaks.”

Gene Gregory, President & CEO
United Egg Producers
1720 Windward Concourse, Suite 230
Alpharetta, GA 30005
Phone: 770-360-9220
Fax: 770-360-7058
Email: info@unitedegg.com
gene@unitedegg.com
Website: http://www.unitedegg.org/contact.aspx
DVD Gifts for the Holidays!
For Family & Friends, Library, Public Access TV

ANIMAL PEOPLE - the Humane Movement in America
A film by Gary Kaskel, Music by Robert Douglas. This 84-minute award-winning documentary includes UNITED POULTRY CONCERNS, Karen Davis and many other leaders from within the animal advocacy movement in America. (No scenes of animal cruelty.) DVD $23 USD

THE EMOTIONAL WORLD OF FARM ANIMALS
A film by Animal Place and Earth View Productions, narrated by Jeffrey Masson, author of “The Pig Who Sang to the Moon.” This 52-minute PBS Primetime favorite is all about the thinking and feeling side of farmed animals. (Features rescued farmed animals living happily in sanctuaries including United Poultry Concerns.) DVD $20 USD. VHS $10 USD

INSIDE TYSON’S HELL: WHY I GOT OUT OF THE CHICKEN BUSINESS
A film by United Poultry Concerns and the Compassionate Living Project. This 58.35 minute film features former chicken slaughterhouse worker Virgil Butler’s detailed account, presented at UPC’s 4th annual forum, of what goes on inside chicken slaughter plants and why he left the business to become an animal rights advocate. DVD $15 USD.

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

Please visit our merchandise pages for more great videos, books, children’s books, posters & other holiday gifts.

Minny’s Dream by Clare Druce, founder of Chickens’ Lib, is the perfect gift for young people wrestling with the dilemma of rescuing – “stealing” – suffering animals from abusive owners. A moving & challenging story for all ages! $10.
For the Birds - Reach Out and Touch Someone  
- Bring a Cage!
“A great visual for tabling and conferences as well as at protests. People will stop and take notice!”- Leslie Craine, creator of the Battery-Caged-Hens Display

“Dear Leslie, This is how I sometimes use the battery cage display – I wear it! In this picture taken at a street fair on Sunday, I gave out over 200 leaflets in a couple of hours. Thank you for giving me such a great way to reach people.” – UPC member and head of Carolina Animal Action, Stewart David

UPC gave out a ton of literature to an eager crowd at this year’s Green Festival in Washington, DC in October. Our battery-caged-hens display by Leslie Craine always helps draw a crowd. Here, UPC activist Liqin Cao explains why going vegan is the best thing people can do for the birds, their health, and the earth.

How to Order Your Battery-Caged-Hens Display

To order your battery hens display cage, contact Leslie Craine, 1934 Red Lion Court, Reston, VA 20191 or phone Leslie at 703-860-5193. A one month rental is $20 plus shipping. Purchase price is $165 plus shipping. Or you can borrow one or more cages for the price of shipping. A portion of the proceeds from the sale of the battery cage display goes to benefit UPC!
POSTCARDS

20 for $4.00, 40 for $7.50

“Love is Best”
23¢ version

“Misery is Not a Health Food”
37¢ version

“Chickens – To Know Them is to Love Them”
37¢ version

“Peaceable Kingdom”
23¢ version

PLUS:
• Re-Searching the Heart
• Turkey & Child: Friends
both 23¢ versions

FACT SHEETS

20 for $3.00:
“Viva, the Chicken Hen / Chickens Raised for Meat”
“Jane-one tiny chicken foot”
“Debeaking”
“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 production)
“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”

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”
“Live Poultry Markets” (in English, Hispanic, & Chinese)
“Chicken-Flying Contests”

LEAFLETS (FLYERS)

20 FOR $1.50
“Chicken for Dinner?”
“Where Do Eggs Come From”?

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

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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

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

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. DVD. 58.35 min. $15

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 8 billion baby “broiler” chickens slaughtered each year in the US. 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

Hope for the Hopeless
By Compassion Over Killing
An Investigation and Rescue at a Battery Egg Facility documents the living conditions of hens at ISE-America in Maryland. www.ISECruelty.com 18:28 minutes 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

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

Humane Slaughter?
By Farm Sanctuary
Humane Slaughter takes the viewer into poultry slaughterhouses to witness the horrendous suffering endured by chickens and turkeys. 9 minutes. VHS. $10
CHILDREN’S BOOKS

Replacing School Hatching Projects: Alternative Resources & How To Order Them
By Karen Davis
Our stimulating booklet catalog has all the information you need to hatch great new lessons for young students – videos, books, models, and more. $2.50

Bird Watching as an Alternative to Chick Hatching
By Karen Davis
More great classroom ideas and outdoor activities. $2.50

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 Vandenbergh, 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. $11.00

Clara the Chicken
By Jackie Greene
This endearing children’s book tells the story of a rescued hen named Clara and those who love her. $4.95

Goosie’s Story
By Louise Van Der Merwe
A wonderful illustrated children’s book 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 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.” $10.00

Nature’s Chicken, The Story of Today’s Chicken Farms
By Nigel Burroughs
With wry humor, this unique children’s story book traces the development of today’s chicken and egg factory farming in a perfect blend of entertainment and instruction. Wonderful illustrations. Promotes compassion and respect for chickens. $4.95

Minny’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
BOOKS & BOOKLETS

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. $20

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 $20

Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry
By Karen Davis
This book is a fully-documented source of up-to-the-minute information about chickens, including everything from how a chick develops inside an egg to the causes of salmonella, and much more. Provides a chilling account of the morally handicapped poultry & egg industry. $14.95

Instead of Chicken, Instead of Turkey: A Poultryless “Poultry” Potpourri
By Karen Davis
This delightful vegan cookbook by United Poultry Concerns, Inc. features homestyle, ethnic, and exotic recipes that duplicate and convert a variety of poultry and egg dishes. Includes artwork, poems, and illuminating passages showing chickens and turkeys in an appreciative light. $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 books’ central concepts, leading to conclusions that rightly should disturb feminists and animal advocates alike.” – Review by Deborah Tanz, Ph.D. in The Animals’ Agenda. $16.95

Replacing Eggs
By United Poultry Concerns
Sick of salmonella? Our exciting booklet invites you to cook and eat happily without eggs! 16 delicious recipes. $3.50

Stop Look Listen - Recognizing the Sentience of Farm Animals
By Compassion in World Farming
A must-have educational resource for humane educators, animal advocacy organizations, schools, and libraries. $2.50
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

A Heart Beats in Us the Same as in You
Photo by People for the Ethical Treatment of Animals
Full-color poster vividly captures the truth about factory chickens for the public.
Vegetarian message. 18”x22”.

Friends, Not Food
Photo by Franklin Wade
Liqin Cao & FreddaFlower.
Full color 19”x27” poster.

What Wings are For: Chicks Need Their Mothers
Photos by Kay Evans & 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”
Photo by Susan Rayfield
Roosting in Branches After Rotting in Cages
This beautiful color poster shows the rescued Cypress hens at UPC. Perfect for your office, your home, your school — Size 11.5 inches

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.

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100 stickers for $10.

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Chickens perch in a winter tree in Olsztyn, Poland.

INSIDE

Turkey Mothers
Debeaking Disgrace
CBS Peddles Cruelty
Sara Lee Not Warm-Hearted
Kapparot Update
Smart Chickens
UPC Conference in 2008

Happy Holidays! Renew your membership for 2008