UPC rooster Mackenzie, Little Rhody hens, and Fiona Freckleton are ready to get out and start enjoying their day!

Photo © Davida G. Breier & www.NoVoiceUnheard.org
Idaho School Arms Children with Knives to Kill Chickens

“This poultry project, or food unit, is a wonderful example of experiential learning.”
– Andy Jones-Wilkins, Headmaster

“Jones-Wilkins was responding to criticism from United Poultry Concerns, a Virginia-based animal protection organization that condemned the project after it was publicized in the Idaho Mountain Express in November and more recently in December in a letter to Jones-Wilkins.” – Terry Smith, Idaho Mountain Express, December 18, 2009
(Our letter to the headmaster and related coverage can be read at www.upc-online.org/classroom/.)

On November 2, 2009, thirty-one 8th-grade students at The Community School, a private K-12 school in Sun Valley, Idaho, slaughtered sixteen seven-week-old chickens they had raised since September 17. They stuffed the birds upside down in killing cones they made in class and cut their throats. They then served the chickens at a “good foods” banquet. According to the Idaho Mountain Express (Nov. 11), “After raising the chickens, many students had qualms about actually killing the birds, but they carried out the deed anyway.” (Student participation was optional; some brave souls refused.)

In an email to UPC, Naomi Goldberg, one of the teachers responsible for the project, put the burden of the killings on the 14-year-olds: “While debriefing our [food] unit, many students expressed a strong belief that raising and slaughtering our own chickens was a crucial part of their learning about food and sustainability. They felt that the experience connected the classroom learning to the reality of the world.”

UPC president Karen Davis published a letter in the Idaho Mountain Express on Nov. 18. She explained that immobilizing the chickens in killing cones added to the terrible death they endured because, in excruciating pain, the birds could not even thrash as they otherwise would have done, which would have given the 8th-graders a much stronger sense of the suffering they inflicted on the birds they betrayed after having raised them from baby chicks. (Did they slaughter the birds in front of each other in the same room where the birds could see what was happening and hear each other’s cries of pain?) UPC’s president pointed out the atrocity of putting knives in the hands of children ignorant of the neurophysiology of chickens: Which neck vessels did these 14-year-olds cut with their knives, and how did they know – if they did know – which vessels they were cutting? What did, or do, these adolescents, or their teachers, know about the function of the carotid arteries versus the jugular veins in terms of the time it takes for a chicken to lose consciousness and eventually die?

Thus far, not a single substantive issue raised by United Poultry Concerns has been addressed by The Community School – including the fact that the chickens they killed and consumed came from the very same factory-farm conditions the teachers piously claimed to oppose.

Students do not need to kill animals to learn where meat comes from – the Internet is full of videos of the slaughter and death of animals. As for “reality” teaching about violence and death, consider some analogies: Do teachers literally conduct classroom mini-wars to teach students about war? Do they stage drunk-driving accidents and rapes to educate students about drunk driving and sexual assault? Do they induce drug addiction in students so that students can “experientially learn” the devastation of drug addiction? Do they kill dogs and cats in the classroom to drive home the tragedy of unwanted pets? No.

What the chicken-killing project represents, in fact, is “we can get away with this” because the victims are totally defenseless against knife-wielding.

Photo: Idaho Mountain Express
teachers and students and because birds are excluded from coverage under both the Humane Methods of Slaughter Act and the Animal Welfare Act, making it easy for teachers, unrestrained by conscience, in states lacking Humane Education laws, to abuse chickens with impunity and pass off the social conditioning of their youngsters as “intelligent, informed” decision-making, creating a whole new generation of complacent customers in the guise of “enlightened” consumerism.

Tell The Community School not to repeat the chicken-killing exercise. This was the first time they did it. It should be the last time this school puts knives into the hands of their children and turns them into butchers. In addition, instead of instilling in 14-year-old children the dogma that people will never stop eating animals, as the Food Unit teachers did in order to help justify their violent lesson plan, the Food Unit should present the ethical, healthful and environmental advantages of a wholesome and delicious animal-friendly diet, including cooking classes, vegan dietary research, and why celebrities, sports figures, spiritual leaders and many other people have switched or are in the process of switching from eating animals and animal products to a vegetarian/vegan diet. (In January UPC purchased a subscription to VegNews magazine for The Community School library.)

Urge The Community School to teach and exemplify respect for chickens and for all creatures, and a compassionate human presence on the planet. Request a written response to your correspondence. Contact:

Andrew Jones-Wilkins, Headmaster
Naomi Goldberg & Scott Runkel, 8th-grade teachers
The Community School
181 Dollar Road, PO Box 2118
Sun Valley, Idaho 83353
Phone: 208-622-3955
Email: Awilkins@communityschool.org
Email: Naomi_goldberg@hotmail.com
Website: www.communityschool.org

These sweet birds were brutally killed by the students.

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!

New UPC Store at www.Printfection.com/upcstore
T-shirts, Aprons, Bags, and more!
Five Precious UPC Sanctuary Residents
To sponsor a bird, go to the UPC website at www.upc-online.org and scroll down to “Support our work” and click on “Sponsor a bird!”

AMELIA, THE TURKEY
We adopted Amelia as a young turkey in the fall of 2007. A local farmer gave her up as “too expensive” to keep. Amelia has lived happily in our sanctuary ever since. She hangs out with the chickens, sits with them under the trees in the afternoon sunlight, and when people visit, Amelia fans out her snow white tail feathers, just like a male turkey, and joins the visitors in a stroll through the sanctuary yard, never leaving their side. During the past two summers, Amelia has chosen a leafy nesting place to quietly lay her eggs. At night she stays outside with the ducks until the very last minute, but when I call her, “Come on, Amelia, time for bed,” she slowly makes her way into her house, following her duck friends, for the night.

ARNOLD, THE DUCK
Arnold the duck was rescued from Hudson Valley Foie Gras, in upstate New York in 2002, and brought to our sanctuary with his companion, Donald, who passed away in November. From the time Arnold and Donald arrived, they were inseparable, plodding about the sanctuary yard together, swimming and splashing in their blue plastic pool, and expressing their happiness with loud and quiet quacking. Arnold loves padding about in the woods with the chickens. And he loves spaghetti. When I bring out a pan of his favorite pasta, Arnold is on the spot, digging in. Though Donald is no longer with him, Arnold shares his days with our resident duck, Terrain, and a new duck who was dropped off anonymously in November called Destiny. These three male ducks are friends and constant companions.

BENJAMIN, THE ROOSTER
Benjamin, one of our beloved sanctuary roosters, was left one cold day at the bottom of our front yard, next to the road. We found him alone and shivering in a plastic box with a brick on top. When we introduced him as a new resident to our sanctuary, all of the chickens – including the other roosters! – welcomed Benjamin into their flock. Benjamin has a little group of hens who are his special friends, and he and Rhubarb, our red rooster, share the same perch at night surrounded by the hens who love them. Benjamin has a sweet temperament, and we’re very glad and grateful to have him in our sanctuary.
ELEANOR, THE HEN
Eleanor was rescued from a farmers market in Pennsylvania by Mary Haller in 2006. Eleanor and 7 companion chickens, including Troubadour the rooster, were stuck back of the market in a filthy 7X7-foot pen, with no protection from the weather or predators, amid piles of filth. Mary arranged with the owner to take them and have them brought to UPC. From the time they arrived, Eleanor and her friends lived on our predator-proof porch and spent their days down the back steps in a penned yard we made especially for them. Sadly, one by one, the little flock died. Soon there was just Eleanor and Troubadour, who passed away during a veterinary exam in November. Fortunately, Eleanor was not left alone. This past summer, we adopted 6 lovely hens from a woman who was forced to give them up. Eleanor now lives happily with her new friends, sharing her porch and yard with them. Their little faces peer into the kitchen each morning to see what’s going on and to remind me, “We’re ready to go outside!”

MR. FRIZZLE, THE LITTLE ROOSTER
No one knows how he got there, but one day in 2007, Mr. Frizzle climbed the front steps of Kathy Mullin’s home in Maryland. He was exhausted and emaciated, and his curly white feathers were all crusty and dirty. Kathy sent several photos, and asked if UPC could adopt him. I said Okay, not sure how big he would be, but when I opened the door, there stood Kathy with this bright-eyed, curly little fellow held snug in her arms. For a while Mr. Frizzle lived outside in a yard with 5 tiny black hens we call the Thumbelinas. But at the first sign of sniffles, I brought him inside. Though Mr. Frizzle lives mostly in the kitchen, on warm days we let him out on the porch and down the back steps to the side yard with Eleanor and her gang. Mr. Frizzle is full of enthusiasm and loving affection. He is UPC’s special angel.

- UPC President Karen Davis

All photos © Davida G. Breier
Choice Magazine Recommends Prisoned Chickens, Poisoned Eggs

“Riveting...brilliant...noteworthy for its breadth and depth.”

“Animal rights activist Karen Davis’s ultimate intention is to sell ethical veganism and have her readers believe that groups like her own hold the blueprint for a better world. Her reporting of the modern poultry industry is riveting, the writing is brilliant, her empathy with helpless little chicks that will never see a mother will move like-minded individuals to tears, and the research for the book is noteworthy for its breadth and depth. . . . She illuminates the ugly, the brutal, and the robotically efficient, the greed of heartless owners, and the callousness of workers in this machinery of exploitation and extermination. Recommended.” - Choice magazine, publication of the Association of Colleges and Research Libraries of the American Library Association, August 2009, Vol. 46, No. 11.

Arsenic, Feed Ingredients and Manure. From Prisoned Chickens, Poisoned Eggs, pp. 105-108:

Farm animal waste is fed to farmed animals. The rendering business manufactures pet food and livestock and poultry feed, recycling infective material through farmed animals – ground-up brains, bones, eyeballs, spinal cords, stomachs, and intestines. Animals raised for human consumption are fed the most inferior ingredients of all. Each year, American Proteins, Inc., in Hanceville, Alabama – the largest poultry-product rendering facility in the world – converts 1.9 billion pounds of inedible poultry into 0.6 million pounds of feather meal, fat, and poultry byproduct meal for the animal food industries. . . .

Feed-grade products are a primary source of Salmonella, avian influenza, and other diseases in poultry. Poultry litter, which starts out as wood shavings spread on the floors of chicken and turkey houses, is used as a feed ingredient after it has become “nine parts manure” deposited by tens of thousands of birds raised successively in a single house. Only about every two or three years do U.S. chicken houses get a “total crustout,” in which the manure-soaked litter is removed down to the bare floor. Three houses alone fill 35 tractor trailers with 1.4 million pounds of waste. Poultry litter has been found to be “rich in genes called integrons, which promote the spread and persistence of clusters of varied antibiotic-resistant genes.”

Poultry feed also contains powerful insecticides such as Larvadex. It includes organic arsenic compounds such as roxarsone, widely used since the 1960s to control parasites and promote weight gain and blood vessel growth for heavier, pinker chicken flesh. U.S. chicken producers use a total of 2.2 million pounds of roxarsone each year, more than 95 percent of which is excreted unchanged in chicken waste. The waste in the form of used chicken litter goes into fertilizer, soil, and waterways. . . .

The U.S. Department of Agriculture reports, “Arsenic concentrations in young chickens are three times greater than in other meat and poultry products.” At average levels of chicken consumption – two ounces a day or the equivalent of one-third to one-half of a boneless chicken breast – “people ingest 3.6 to 5.2 micrograms of inorganic arsenic, the most toxic form of the element.” People who eat more chicken may ingest 10 times that amount of arsenic, which can cause bladder, respiratory, and skin cancers from a daily intake of 10 to 40 micrograms of arsenic.

All information in Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry (2009) is fully documented. Order a copy of this informative book for yourself and donate a copy to your local library. $14.95 includes shipping. 40% off bulk orders of 5 ($8.97 each) = $44.85 for 5.
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 Grapes, beloved and deeply missed by the Cox family. – Ellen & Bob Ravens-Seger

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

“Topie,” as my Sophie was so tenderly called, was the beebopinest hen in the barnyard (so to speak). This particular Sunday, as she sat prettily in a basket of straw to begin her little brown egg-laying ritual, she bowed her head and died quietly. Sophie was a Bantam Rosecomb Wyandotte, known for her gaiety of chatter as she ran down the hallway ahead of the gang to be the first to claim the yellow pillow for a peaceful night’s rest. Peacefully she sleeps now and is remembered forever with love under Granny’s Sacred Japanese Red Maple with her dear three sisters – Debbie Alekna

My gift is in honor of All God’s Creatures. – Brien Comerford

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We NEED Your Strong and Continuing Financial Support

☐ New Membership $35 ☐ 2010 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 $_______

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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.

UPC member Debbie Alekna hugs her hen Nella at UPC after being forced by her municipality to give up her six hens due to zoning laws.
Mr. Clucky: “A Fellow Spirit on the Earth”

UPC Talks with Mark Buckley about His Special Friend

Q. You and Mr. Clucky are celebrities in Miami Beach, Florida. How did you two meet? Tell us your story.

A. In late September of 2006, while bicycling in a part of my neighborhood in South Miami Beach, where I’d often see the remains of Santeria ritual animal sacrifices, I found young Mr. Clucky in the bushes. There was a cut on his cock’s comb, and his beak was removed close to his face. A white leghorn rooster, probably culled from an egg farm, could not survive without camouflage or a beak to forage for food in a South Beach neighborhood. So I took him home and did the best I could to help him out. At the time, I couldn’t find a veterinarian who would treat him or a shelter that took in roosters.

I gave him water, and after a few days, the little rooster I thought was almost dead came around and started eating. He bonded with me after I let him play with my hair. Three months later, soon after his beak had partly restored itself [very young birds’ mutilated beaks sometimes grow back], I took the little rooster I named Mr. Clucky, in a box, on a bicycle ride in the King Mango Strut parade in Coconut Grove, as part of the Critical Mass Bike Group’s presentation. He was very popular. Since that day, Mr. Clucky won’t sit in a box but rides on his own accord on my handlebars. Very well known and loved in the community for his bike riding talents, he’s a mascot for our bike group and an outreach celebrity for the local chapter of EarthSave.

Q. Please tell us more about Mr. Clucky. What is his personality? What does he like to do?

A. Mr. Clucky is a bright, cheerful, good-natured little friend. He loves to ride on the handlebars of my bike, watch the birds, socialize with people, and have a cool drink of water, and sun himself at outdoor cafés. He likes to play in his sandbox. He likes hanging around with me, and he makes people happy.

Q. According to Mr. Clucky’s website, the two of you have been favorably featured on the Travel Channel, CBS National News, the cover of the Miami New Times and other media. Why do you think people and the press are so drawn to Mr. Clucky?

A. There is a joyful innocence and novelty in a fluffy white rooster with a big red comb, comfortably riding on the handlebars of a bicycle in the city, that cheers people up. Many people relate lighthearted stories of birds they knew in their childhood, or remark that they’ve never seen a rooster up close before or knew they had personalities. The press sees this as well, and the positive effect Mr. Clucky’s presence has on the public.

Q. Chickens are brutally victimized by the billions for their flesh and eggs. Each year, the U.S. egg industry alone trashes over a quarter of a billion “Mr. Cluckys” as soon as they hatch, motherless, in mammoth industrial incubators. Under these circumstances, what is Mr. Clucky’s larger meaning and message? How is Mr. Clucky an Advocate and Ambassador and how do you see people responding to the bigger issues he represents?

A. Little Mr. Clucky is a survivor of a brutal system in which animals are ruthlessly mistreated. A little trooper in his own joyous way, Mr. Clucky puts a face on some of these creatures and helps to give a voice to those who are allocated to torturous modern warehouse farms where they have no voice. In response to kindness, Mr. Clucky has been able to shine and bring smiles to millions as an advocate for better treatment
of his kind in his daily life and at special, earth-friendly events and in the media.

Q. In a letter, you said that you grew up on farms. How has your upbringing affected your relationship with Mr. Clucky and your work on his behalf?

A. When I was very young, I spent summers at my grandparents’ home in Switzerland. The neighboring farmers shared our pastures and kept cows and goats in our barn. The animals seemed happy and well treated. The chickens had good homes and were able to run and play in the grass.

When I was older, I lived in Southern New Jersey where many people were involved in the rodeo. I cared for horses and cattle and acquired some chickens. I saw a harsh disconnect between the Swiss and American methods of farming. A brutal disconnect with the animals and the cruelty of factory farms ruthlessly processing living creatures such as pigs, cows and chickens for profit. I did not wish to participate in financially supporting these practices and became a vegetarian. So many years later, finding a wounded bird who came from the system that led me to my decision, it seemed – although I wasn’t sure I was prepared to care for a rooster in the city – I would do for him what I could.

Q. In 2009, you were served with a summons to evict Mr. Clucky from Miami Beach. Why? Please tell us about your effort to get the Miami City Commission and the Mayor to grant you an exemption to current codes excluding “poultry” from the city.

A. I was cited by the city of Miami Beach under the “Keeping of Livestock Prohibited” law. I went before the Special Master’s Court stating that my birds, Mr. Clucky and Wallflower my guinea hen, were “pets” within the regulations of my condominium (“birds, no more than three, total weight under 25 pounds”). They were not being farmed as “livestock,” i.e. raised for food or profit. Neither did I need the special permit required for dogs or macaws if you were breeding them.

The judge insisted I need a permit for special exemption from the City Manager applicable to animals used in circuses and shows and the like for “limited amounts of time.” I got letters of good conduct of my birds from my neighbors. I wrote a request for a special exemption from the Mayor and City Commission, and had a sympathetic meeting with the Mayor and City Attorney, who promised to take it up with the City Manager. My neighbor, a criminal defense lawyer, filed for a circuit court appeal, and we are waiting for a response on the exemption from the city.

Q. What do you want people – all of us – to learn from Mr. Clucky? What does Mr. Clucky want us to learn and to do?

A. Mr. Clucky is a fellow spirit on the earth facing his life’s challenges. He has awareness of himself and the world around him. He feels pain and sorrow and joy. He appreciates those who are kind to him and he cherishes the kindnesses that life grants him. Time for him as for us and all creatures is questionable and temporary. Grant all these fellow voyagers kindness.

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Mark Buckley is a carpenter and earthrights activist known for his 7-wheeled creation “Frankenbike” which he rides with the Miami Beach biking group Critical Mass. He told a reporter, “I found Mr. Clucky around the same time I was putting together Frankenbike, and he loves to go out on rides.” To learn more about Mark and Mr. Clucky and how you can help, go to www.mrclucky.com.
Collective Position Statement on Backyard Poultry

Background

In the past year, shelters and sanctuaries in urban and suburban areas have witnessed a dramatic increase in the intake of chickens, particularly roosters. Hatcheries producing day-old chicks for shipment to feed stores and individuals are backlogged with orders. The desire to raise poultry can be linked to organic backyard farming as well as a desire to have direct access to food (eggs and, in some cases, meat).

As a coalition of animal sanctuaries concerned for the welfare of hens and roosters, we have created this position statement on the keeping and raising of chickens. All of us have received calls to take in unwanted chickens, and many communities are besieged with requests to regulate the keeping of backyard flocks.

Recognizing the importance of this issue, we developed the following Position Statement. If you live in a municipality that already allows urban “backyard” chicken-keeping or is considering an Ordinance to do so, please provide this Position Statement to your local Animal Control, City Council, and Mayor. Use the information in it to write letters to your local newspapers and respond to media coverage about the trend in urban/suburban backyard chicken-keeping, including the reasons we give for encouraging your municipality to resist becoming zoned for chicken-keeping. If zoning is already in place, please urge your municipality to establish and enforce strict requirements designed to protect both the birds, and your community, from the problems that will otherwise result.

Problems associated with urban backyard flocks

*Hatcheries are like puppy mills:* When animals are reduced to commodities, their interests are pushed aside in favor of profit. Hatcheries that produce chicks for backyard flocks treat chickens and their offspring the way puppy mills treat breeding dogs and their puppies. As there are no legal requirements dictating how breeding hens and roosters are housed, they’re most likely crammed into small cages or sheds without outdoor access.

*Shipping day-old chicks is cruel:* Most chickens purchased are bought from hatcheries or feed stores (feed-store chicks originate from hatcheries). Hatcheries ship day-old birds through the postal service without any legal oversight. Young chickens are deprived of food and water for up to 72 hours and exposed to extreme temperatures. As Dr. Jean Cypher, a veterinarian specializing in avian medicine states, “A day-old chick can no more withstand three days in a dark crowded box than can any other newborn.”

Other experts in avian medicine and behavior agree that transporting day-old chicks in boxes for the first
24-72 hours of life is cruel and medically detrimental to the birds. See, for example: www.upc-online.org/transport/71408shippingbirds.html.

**Chicken sexing is more art than science:** Using data collected from sanctuaries and rescues that field calls daily about unwanted chickens, we estimate between 20-50% of purchased “hens” are actually roosters. Depending on the breed, visually identifying a rooster can take weeks to months.

**Roosters may be unwanted and are often illegal:** Male chickens are generally unwanted for two reasons: They don’t produce eggs and they are rarely legal in urban or suburban settings. Hatcheries may use rooster chicks as packing material, regardless of whether they were ordered. Most incorporated or urban regions that do permit chickens allow only hens, not roosters. Unwanted roosters may be abandoned to the streets, slaughtered, or end up in a municipal shelter to be killed. Very few find their way into a permanent home or sanctuary.

**Chicken coops attract rodents:** Even the cleanest coop is attractive to rats and mice who enjoy the free bedding (straw and shavings) and food. Rodents are generally viewed as pests and their presence is unwanted by chicken owners and neighbors.

**Lack of professional medical care:** Avian medicine has made progress but there are few vets specialized in the treatment and care of birds. Veterinarians who do treat poultry are often expensive, with a veterinary visit sometimes starting at a minimum of $100.

**Concerns with new ordinances allowing backyard poultry**

**Enforcement costs:** Municipal shelters run on a tight budget dealing with animal cruelty cases, dangerous dog calls, and the normal day to day operation of their facilities. Adding an extra burden, like enforcing chicken licensing laws and related complaints, is unwise amidst current economic concerns.

**Slaughter:** The average chicken guardian is ill-equipped to “properly” stun and kill a chicken. Further, slaughtering can be traumatic for neighbors, including impressionable children. If chickens are to be permitted in urban areas, they must be protected from cruel mistreatment, including a ban on slaughtering them for consumption.

**Roosters will be killed:** Creating new ordinances permitting chickens creates a market for killing 50% of all chicks born in hatcheries. Urban and suburban areas considering chickens generally ban roosters, yet male chickens comprise half of all chicks born. Hatcheries mail roosters as packing material, and sexing of chickens is more art than science (see above). When residents purchase chicks from hatcheries or feedstores and end up with roosters, they will be put in the position of having to rehome the bird(s). Most roosters are not rehomed and end up abandoned or dumped at shelters, where they are invariably killed.

**Suggestions if you are considering a backyard flock**

**Make sure it’s legal:** If you live in an unincorporated area, contact your planning department and ask about the zoning requirements regarding poultry. If you live in an incorporated region, contact the city clerk for information on ordinances regarding chickens.

**Adopt:** Avoid the cruelties of the hatcheries by adopting birds already in existence who need homes. Check out www.petfinder.org for animals available at your local shelter. Visit www.sanctuaries.org or www.farmanimalshelters.org and contact a sanctuary near you about adopting birds. If they do not have birds, do not give up. Sanctuaries and shelters receive inquiries daily regarding animals needing homes – ask that you be contacted if a chicken becomes available who needs a home.

**Do your research:** Chickens can be wonderful companions. While they are relatively easy to maintain, they do have special needs. Be sure to research housing, predator proofing, diet, and medical needs. Some things to be aware of:

- **Some breeds of chickens are cold-sensitive:** Hens...
and roosters with large single combs are prone to frostbite in cooler climates. Make sure adequate housing accommodates birds in both cool and hot temperatures.

• **Predator protection is vital:** Chickens should be locked up at night in a safe enclosure that prevents access by all predators, including dogs, raccoons, aerial predators, rats, cats, wild canines, weasels, etc. During the day, chickens should be housed in a fully-fenced enclosure or yard with proper protection from aerial, daytime predators and neighborhood dogs and, in the case of small bantams, large domestic free-roaming cats.

• **Veterinary care is critical:** Avian medicine is still considered an “exotic” practice and, as such, is more expensive. A one-time visit may start at $100. Nevertheless, before considering housing chickens, it is imperative that they have access to veterinary care.

### Coalition Organizations

- Animal Place - [www.animalplace.org](http://www.animalplace.org)
- Chicken Run Rescue - [www.brittonclouse.com/chickenrunrescue/](http://www.brittonclouse.com/chickenrunrescue/)
- Chocowinity Chicken Sanctuary - [www.chocochickensanctuary.org](http://www.chocochickensanctuary.org)
- Eastern Shore Sanctuary and Education Center - [www.bravebirds.org](http://www.bravebirds.org)
- Farm Sanctuary - [www.farmsanctuary.org](http://www.farmsanctuary.org)
- Sunny Skies Bird and Animal Sanctuary - [www.sunnyskiesbirdsanctuary.org](http://www.sunnyskiesbirdsanctuary.org)
- United Poultry Concerns - [www.upc-online.org](http://www.upc-online.org) (Chicken Care: [www.upc-online.org/chickens/](http://www.upc-online.org/chickens/))

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**Praise the Egg! New Musical by Mary Gage Premiers in State College, PA**

Experience Life from the Chickens’ Point of View in this Endearing Performance

“I think you should tell your readers that you were the inspiration for the musical.” Mary Gage to UPC president Karen Davis

**Location:** State Theatre, Centre County’s community performing arts center, 130 West College Avenue, State College, PA 16801

**Date:** Saturday, April 3, 2010: 3pm & 7pm

**Cost:** $17. $15 Seniors & Students. $10 Children 12 & Under

For ticket information call the State Theatre Office at 814-272-0606.

Email: info@thestatetheatre.org

Purchase online at [www.thestatetheatre.org/Events/fullevent.php?id=627](http://www.thestatetheatre.org/Events/fullevent.php?id=627)

**Praise the Egg! A New Musical** is based on the bittersweet novel by prizewinning writer, Mary Gage, showing life through the eyes of chickens. The cast includes Prudence the hero hen, Granny Black her antagonist, England the cock, “X and Y” former battery-caged hens, and Man and Woman, the chicken-keepers. The music is by a composer who directs Broadway musicals for kids in State College. Paper cutouts of grass and trees, hands with buckets and hoses are projected huge – as seen through the eyes of the chickens in their little yard. To learn how UPC president Karen Davis “inspired” this marvelous musical, go to [www.upc-online.org/alerts/](http://www.upc-online.org/alerts/).

Please join Mary Gage, Karen Davis and the Chickens at the State Theatre for Praise the Egg! A New Musical. “Cock-a-Doodle-Dooooo! We look forward to seeing you!”
International Respect for Chickens Day
May 4, 2010
A Day to Celebrate Chickens Throughout the World

International Respect for Chickens Day is an annual project of United Poultry Concerns designed to celebrate the dignity, beauty and life of chickens and to protest the bleakness of their lives in farming operations. Start thinking now about what you can do in your community, on or around May 4th, to highlight the life and suffering of chickens. For brochures, buttons, and posters, see our merchandise pages in this magazine, and visit our website at www.upc-online.org/merchandise/. Thank You for Sticking Up for Chickens!

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

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, Susan R. Waters, 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
Wild Mushroom Strudel with Shallot Crème

From December 2009 VegNews

Serves 6

2 tablespoons + 1/4 cup olive oil, divided
1/2 shallot, minced
3 pounds mixed wild mushrooms (chanterelle, crimini, porcini, etc.), minced
1/4 teaspoon salt
1/4 teaspoon fresh black pepper
1/4 pound walnuts, toasted and chopped
2 sprigs fresh thyme, chopped
1 box whole-wheat phyllo dough

Shallot Crème (see recipe)

1. In a large saucepan over medium heat, add olive oil. Add shallots and cook until translucent. Add mushrooms, salt, and pepper, and cook, stirring often, until most of the water has cooked out and evaporated. Remove from heat, allow to cool to room temperature, then stir in walnuts and thyme.

2. Preheat oven to 350 degrees. On a cutting board, lay out one piece of phyllo dough. Brush the top of the phyllo with olive oil and top with another piece of phyllo. Brush that piece of phyllo with olive oil. Repeat until there are five pieces of phyllo stacked on top of each other. Spread mushroom mixture on phyllo and roll into a strudel. Slice strudel into six pieces. On a sheet pan lined with parchment paper, lay strudel slices. Bake until phyllo is brown and crispy, approximately 20 minutes. For each plate, serve one slice of strudel topped with shallot crème.

Shallot Crème

3/4 cup cashews, soaked
1 cup filtered water
4 tablespoons canola oil, divided
1/4 tablespoon shallot, minced
1/4 tablespoon garlic, minced
Sea salt and black pepper to taste

1. In a blender or food processor, place cashews, water, and 3 tablespoons of canola oil, and blend until smooth.

2. In a large saucepan over medium-high heat, heat remaining canola oil. Add shallots and sauté until translucent. Add garlic and sauté 1 minute more. Add cashew crème, bring to a boil, and then simmer until slightly reduced. Strain through a chinois (fine mesh conical sieve) and season to taste with salt and pepper.
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 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”
“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)
20 for $1.50
“Chicken for Dinner?”
“The ‘Human’ Nature of Pigeons”

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
$2.00 each. 3 for $5.00. 10 for $10.00.
Any mixture.

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Beige or white T-Shirt in full dazzling color.
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United Poultry Concerns
P.O. Box 150
Machipongo, VA 23405-0150

Or order online at upc-online.org
**BOOKS & BOOKLETS**

**Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry**  
By Karen Davis  

**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

**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

**Replacing Eggs**  
By United Poultry Concerns  
Sick of salmonella? Our exciting booklet invites you to cook and eat happily without eggs! 21 delicious recipes. $1.50
Hatching Good Lessons: Alternatives To School Hatching Projects
By United Poultry Concerns
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 Humane Education Committee
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. $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 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 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

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
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, 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

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

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. DVD $23 USD
**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*
Li Qin 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”**
*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.
INSIDE

Mr. Clucky, A Fellow Spirit
Classroom Cruelty
Urban Chicken-Keeping
Praise the Egg! A Musical
Sanctuary Residents
Recipe Corner & More

Wishing You Joy in the New Year!
Please renew your membership for 2010

UPC Hens on the Run!
Photo © Davida G. Breier