On April 8-9, 2006, United Poultry Concerns will hold our 6th annual Forum on “Using the Media Effectively to Promote Farmed Animal and Vegetarian Issues.” The Forum joins people who want to be better communicators for farmed animals with prominent activist speakers who will talk about what works, what doesn’t, and why. Attendees will learn how to speak and write more effectively in order to bring farmed animals and vegetarian issues into the spotlight.

Why Ohio?

“Nearly everyone says animals should be treated well, but how do you define that?”
– Forum speaker Jeff Sharp, Team Leader of the Ohio Survey of Food, Agricultural, and Environmental Issues

Agriculture is Ohio’s biggest industry, and Ohio is a landmark for what’s happening around the world. Ohio State University, in Columbus where our Forum is being held, is a huge agribusiness school which actively promotes Confined Animal Feeding Operations (CAFOS or factory farms), and the Ohio Department of Agriculture issues permits to CAFOS routinely. An article in the Cleveland Plain Dealer, Oct. 9, 2005, said bluntly: “The smell of manure fills the air.” Putrid liquid manure from mega-farm operations is “dripping viral and bacterial pathogens” that “flow into ditches which in turn flow into streams and rivers and lakes.” Yet even as Ohioans, like rural Americans elsewhere, protest, the Ohio Department of Agriculture “retains complete confidence in the system.”

In particular, Ohio is undergoing an infestation of mega-dairy operations following on the scandal of Buckeye Egg Farm. This battery-hen operation with 125 buildings holding 14 million caged hens was forced by Ohio in 2003 to shut down (only to reopen with new owners under a different name) as “a longtime source of environmental complaints, including smell and fly infestations, intolerable pollution and nuisances” (AP, July 8, 2003). The shutdown entailed the bulldozing and landfill burial of millions of live hens,
a few of whom were rescued and brought to United Poultry Concerns and other sanctuaries during the mass-extirmination.

While reporters focus mainly on Ohio’s CAFO-created environmental nightmare, groups like Columbus-based Mercy For Animals, whose founder-director Nathan Runkle is a speaker at our Forum, are bringing farmed animal suffering and vegetarianism into the picture. Surveys led by Forum speaker, Jeff Sharp, of the Rural Sociology Program at OSU find that “Ohioans care how farm animals are treated.” In one survey, 92 percent of 1,800 Ohioans agreed or strongly agreed it’s important that farm animals “are well-cared for,” 81 percent agreed “the well-being of farm animals is just as important as the well-being of pets,” and 75 percent agreed that “farm animals should be protected from feeling physical pain.”

So, armed with this information, how do we craft our message effectively to get people past “agreement” to a more urgent and significant response? Forum speaker Debra Probert, executive director of the Vancouver Humane Society, which in 2005 publicized the first-ever undercover expose of a battery-hen farm in Canada, and forced its way into Canada’s otherwise blinkered coverage of the brutal handling of the 2004 avian flu outbreak in British Columbia, writes: “I’d like to begin my talk by noting that every time we call the media with an elephant or hippo issue, we have TV crews coming out the doors, whereas we have to use every trick in the book to get chickens on the media’s agenda.” Despite these obstacles, Debra’s group is succeeding. At the Forum, she’ll teach us their “tricks”!

The Forum Agenda and Speakers

Ohio animal activist Ritchie Layman writes, “This conference is going to be perfectly timed. Avian flu will become more of an issue, not less. Linking the livestock industry to human health problems needs to be stressed over and over until the penny finally drops in the American mind.” One of Ohio’s leading penny-droppers is Forum speaker and radio show host Louie b.Free, whose “Brainfood from the Heartland” was hailed by The Nation last May as “a discordant progressive voice in a state where the word of God is said to drown out all others. But not that of the uncompromising Free.” Louie, whose radio voice includes animal advocacy, has had a number of our speakers on his show including chicken rights champion Karen Davis of United Poultry Concerns, Paul Shapiro of The Humane Society of the United States and co-founder –while still in high school – of the high-profile advocacy group Compassion Over Killing, Nathan Runkle of Ohio’s Mercy For Animals, and PETA’s “trump-a-shock-jock-every-time” expert Bruce Friedrich.

A notable feature of our Forum is that more than half the speakers – Janice Blue, Karen Davis, Karen Dawn, Louie Free, Nathan Runkle, Paul Shapiro, and Kim Sturla – started their own “show,” set up shop
when “people weren’t ready,” and worked their way into the spotlight for animals. To this group, we’re thrilled to add Neil and Annie Hornish, co-founders of Vegan Video, who will tape the speakers, enhance the conference by providing an offering to attendees of only $10 per taped speaker, and provide opportunities for free publicity for United Poultry Concerns via public access television broadcasting.

The Forum Features a Special Showing of The Emotional World of Farm Animals, a Film by ANIMAL PLACE.

Since its debut last April on San Francisco’s KQED, thousands of viewers have watched this powerful film led by Jeffrey Masson (author of The Pig Who Sang to the Moon) which continues to be prominently aired on PBS Primetime. Forum speaker Kim Sturla, director of Animal Place which produced the film, will introduce it and give a brief summary of its genesis and progress. In January 2006, UPC received a spate of orders from Ohio residents, one of whom wrote explaining that the film “was shown last Sunday, Jan 8, at 6pm on PBS station WVIZ here in Cleveland. When I called WVIZ for info, you’ll be interested to learn that the station had a ‘good response’ to its airing! A s-l-o-w awakening is going on. Kudos to you!”

UPC Forums have an Illustrious History of “Firsts” for Farmed Animals

偎 Our Forum on Direct Action for Animals in 1999 introduced Australian activist Patty Mark who introduced US activists to the concept of open rescues, where people freely admit to rescuing suffering farmed animals and taping their appalling treatment for the media and public to see.

偎 Our Forum on the Role of the Farmed Animal Sanctuary in the Animal Rights Movement in 2000 looked beyond how to run a sanctuary to the larger question of how farmed animal sanctuaries fit into the overall scheme of Animal Liberation.

偎 Our Forum in 2001 was the first conference in our movement to focus on the question of whether Animal Welfare Campaigns & Reforms Hurt or Help Animal Rights.

偎 Our Forum in 2003 took the question How to Promote Veganism Widely and Effectively to the University of Colorado-Boulder Campus where author Carol Adams explained how to get meat-eaters to stop being “blocked vegetarians” and Paul Shapiro explained how you can be an effective vegan activist without any money.

偎 Our Forum in 2004 on Mad Cows to Mad Chickens introduced former chicken slaughter plant worker Virgil Butler as a speaker to the animal rights movement, and showed how eloquent a voice from the Heart of Hell can be when that heart has been touched by an angel, in Virgil’s case, his partner, Laura Alexander.

We hope you will join us on April 8-9 in Columbus, Ohio for a transformative experience for farmed animals. These Animals have Voices, but We are Their Voice. To register, send check or money order to United Poultry Concerns or register by credit card at www.upc-online.org. We welcome registrations for and by students of all ages.

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!
Plan Now for International Respect for Chickens Day May 4th

A Day to celebrate the dignity, beauty and life of chickens and to protest against the bleakness of their lives in farming operations

International Respect for Chickens Day, May 4, 2006 is listed in Chase's Calendar of Events 2006 – THE standard reference of holidays, events, and anniversaries

International Respect for Chickens Day May 4th, a project of United Poultry Concerns, got off to a great start in 2005. Educators, students, office workers and activists around the country ordered UPC literature for their classrooms, library displays, workplace, and street activities, and media from Wisconsin to Maryland to British Columbia covered our Affirmative Action event for chickens. Please do an ACTION for chickens on May 4th. Ideas:

✔️ Write a letter/op-ed to the editor
✔️ Get on a talk radio show
✔️ Table at your local mall
✔️ Arrange a library display/video presentation
✔️ Have a Respect for Chickens Day celebration at your school
✔️ Leaflet at a busy street corner/your local university
✔️ Have a We-Don’t-Eat-Our-Friends Vegan Party!
✔️ Show the movie Chicken Run!
✔️ Start an around-the-water-cooler talk about chickens at work
✔️ Run a display ad in your local paper/post a billboard in your town
✔️ Send a Press Release to your local Media & invite them to join you

Please send a tax-deductible donation to cover our costs and support our work. Thank you.

“Dear UPC,

Thank you for all the materials you sent us for International Respect for Chickens Day. The Tubman School from NW Washington, DC came for a tour and helped us celebrate this wonderful event. The 4th graders learned all about how smart and amazing chickens are, and we spent time visiting with them. Everyone received a ‘Stick Up For Chickens’ or ‘Friends Not Food’ button and the booklet Nature’s Chicken. 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. I think the children (and teachers) gained a new appreciation and respect for chickens.” – Terry and Dave, co-directors of Poplar Spring Animal Sanctuary in Poolesville, Maryland (www.animalssanctuary.org) 🐥
UPC Hosts 6th Annual Forum in 2006
April 8-9, 2006 * Columbus, Ohio
“Using the Media Effectively to Promote Farmed Animal and Vegetarian Issues”

Learn how to:

- Write a publishable letter to the editor
- Talk confidently to reporters
- Do call-in radio
- Start your own broadcast
- Get media to tell your story

Register Now! UPC’s 6th Annual Forum, April 8-9, 2006, University Plaza Hotel and Conference Center in Columbus, Ohio.

Forum Registration Before April 6: $90 includes 2 breakfasts and two vegan luncheons. Seniors/Students: $65.
Registration AFTER April 1: $100. $75 Students/Seniors
Exhibitor Table: $100 plus Registration Fee
University Plaza Hotel Rooms: $89 each. Call toll-free 877-677-5292
To register, send check or money order to United Poultry Concerns, PO Box 150, Machipongo, VA 23405 USA. Or Register Online at www.upc-online.org

Speakers:
Janice Blue, Founder-Producer, Go Vegan Texas
Karen Davis, Founder-President, United Poultry Concerns
Karen Dawn, Founder-Producer, Dawn Watch
Louie b.Free, Host of Brainfood from the Heartland (Louie b.Free Radio Show, WASN, Youngstown, Ohio)
Bruce Friedrich, Director of Vegan Campaigns, PETA
Debra Probert, Executive Director, Vancouver Humane Society
Nathan Runkle, Founder-Director, Mercy for Animals
Paul Shapiro, Factory Farming Campaign Manager, Humane Society of the United States
Jeff Sharp, Team Leader - Ohio Survey of Food, Agricultural, and Environmental Issues, Rural Sociology Program, Ohio State University
Kim Sturla, Co-Founder-Director, Animal Place

Special Film Presentation: The Emotional World of Farm Animals Produced by Animal Place and led by Jeffrey Masson, author of The Pig Who Sang to the Moon and Raising the Peaceable Kingdom (2005)

Annie & Neil Hornish of Vegan Video will tape speakers at $10/speaker.
What Wings Are For: The Story of Heart

By Kay Evans

On Christmas Eve 2003 I drove past a Perdue chicken shed and saw the doors open, which meant the chickens had been taken away to slaughter. I went in and found a few living chickens huddled in small groups and many dead chickens. I gathered up what I thought were all the living ones and put them in my truck, but I continued to hear peeping inside the shed. I followed the peeping to a very small, almost featherless chicken huddled under a larger dead chicken, and I brought him out too. I drove straight to our vet’s office feeling that a few of these birds were suffering beyond recovery. Four were euthanized, leaving me with ten chickens.

At home I settled them in with our other rescued “broiler” chickens and brought the little, nearly featherless one inside with me. The next day I took him to my mother’s house, where my sister named him Heart, because she said he must have a lot of heart to survive as he did. It is remarkable, especially because, as the majority of the chickens in the sheds grow bigger, Perdue raises the automatic feeders and waterers higher from the floor in order to starve out the birds who lag in growth.

I didn’t think Heart would live, he was so stunted. His feet were really big and his head and body were small. His only feathers were on top of his head and the quills at the ends of his wings. Since it was cold outside, he stayed in our bathtub on soft towels at night and on weekends. We wanted him to fit in with the flock, so on the first day the weather broke, we put him out with the other chickens, but he nearly died of even that much cold, so I put him under my shirt, against my skin, until he was warm.

On weekdays he came with me to my job on campus, and I took him outside several times a day, into the yard in front of the building. I’d walk around slowly, and he’d walk behind me, peeping the whole time. Heart made a lot of human friends that way. Everybody who saw him liked him.

His feathers gradually came in and he acted very proud of them. He seemed to spend more time preening them than do most of the other chickens. As the weather warmed, we moved him into a small pen with a large hen who had been saved by the Eastern Shore Sanctuary from a broiler breeder operation in Maryland, and this worked well. On cool nights, they both came inside with us. Heart liked to get underneath the hen as much as possible. He would cuddle up with her and peep because he was still a baby and wanted his mother. He liked to be picked up and cuddled, and he loved grapes. One morning I found the hen had died during the night, and Heart was huddled against her body, peeping just like the day I found him in the Perdue shed.

So we moved another hen in with him and they kept each other company. As Heart grew bigger, I shortened his name to Heart, and he was befriended by our dog, Jill. But in March we knew something was wrong with him. He would come over to be picked up, but as soon as I lifted him, he began struggling to breathe, no matter how gently I tried to hold him. I got a small basket so I could move him to different places in the yard, but even lifting him just briefly to put him in the basket caused him distress. His early starvation in the Perdue shed had taken its toll on his developing kidneys and liver, and he had developed the fluid accumulation in his body cavities known as ascites.*

I was never able to pick him up after that. Instead I would go into his pen and kneel down and cuddle with him as best I could and talk to him. Heart died one Saturday afternoon in mid-April, less than four months after coming to live with us. I held him then and snuggled his body like I used to, and we buried him wrapped up in flowers.
"Ascites syndrome" is a disease of the cardiovascular system in young broiler chickens resulting from forced rapid growth and oxygen-deficient mechanical incubators and confinement sheds. The strain on the heart and lungs to supply the body’s abnormal oxygen requirements, combined with low oxygen and polluted air in the production environment, causes high blood pressure, weakened heart valves, and leaking blood vessels. The birds are usually found dead on their backs with bloated stomachs reflecting the accumulation of blood vessel fluid in their body cavities. A clear description of the ascites syndrome process appears in UPC President Karen Davis’s book, Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry, pp. 94-96.

Kay Evans lives in North Carolina, where she and her partner, Jim Robertson, give shelter to chickens abandoned by the poultry industry. Wearing her “Chickens are Too Neat to Eat” t-shirt, Kay, a vegan, won 1st prize in the Women’s Run for the Birds Race at the Eastern Shore Birding Festival in 2004. Jim Robertson’s photo of two of her other rescued chickens, Ivy the baby and Ruby the foster mother hen – “instead of just keeping each other company, Ruby adopted Ivy” – appears on UPC’s poster “What Wings Are For.”

**Freddaflower Memorial & Appreciation Fund**

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 my three chickens (banties), one little rooster named Be Bab and two little hens we called Bebes. We miss them a lot.

– Hilde Wilson

In loving memory of Amelia, a beloved feline companion who will always be in my heart.

– Sandi Herman

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

In memory of Ann Cottrell Free. – Elissa Blake Free & Bill Nooter

In honor of Susan Alderman. – Brenda Seldin

In honor of Kay B. Evans – Sally Ann Barber

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

In memory of Juji, beloved bird companion of Catherine Mizerany. – Anonymous

In loving memory of my dear rooster, Luce, who died in the night and fell from his favorite spot beside his favorite hen, who stood beside his lifeless body, true to the end. – Laurie Melichar
Farmed Animal Activist Mary Finelli Joins UPC Staff

United Poultry Concerns is pleased to welcome Mary Finelli to a key position on our staff as Assistant to the President. Mary, a longtime vegan activist with a degree in Animal Science from the University of Maryland, served from 1992 to 1999 as a researcher in the Farm Animal and Sustainable Agriculture division of The Humane Society of the United States. From 2001-2004, Mary was the first and scrupulous Editor of the online news digest reporting on farmed animal issues, Farmed Animal Watch, and during these years she served indispensably as a consultant and researcher for United Poultry Concerns as well as representing UPC at numerous poultry industry-government conferences and science teachers conventions, giving workshops and speaking out for the birds often as the lone voice of “counterintelligence” at poultry, egg, and slaughter industry meetings. In 2004, Mary gave a presentation at our Forum on Mad Cows to Mad Chickens on “Are There Humane Production Alternatives to Animal Factories?”

Mary's skill at conducting research on the Internet has put her in demand by the farmed animal advocacy community including writers. She provided me with invaluable information for my book *Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry*, and in 2005 she co-authored (with Jim Mason) and updated the chapter “Brave New Farm” in *In Defense of Animals, The Second Wave*, ed. by Peter Singer (2006). In addition to assisting me with student-requested online interviews about chickens, the poultry industry, and similar assignments, Mary maintains our membership database and handles much of our correspondence and office management. Most importantly, Mary is an expert on the poultry industry who “learned the trade” in the trenches of the animal science department at the University of Maryland, where she was an initial member of the Animal Rights student organization that I founded there in 1989. Mary continues to dig deep into recesses of critical information about the treatment of “poultry” and other farmed animals while exemplifying and promoting a vegan lifestyle. We’re delighted to introduce Mary Finelli to our readers and to have her with us.

– UPC President-Editor Karen Davis

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

Photo by Tal Ronnen
“With The Holocaust and the Henmaid’s Tale,” Karen Davis has emerged as a leader in articulating the philosophy of the animal rights movement. . . . An intensely engaging, disturbing and ultimately uplifting experience, The Holocaust and the Henmaid’s Tale takes its place alongside classics such as Peter Singer’s Animal Liberation and John Robbins’ Diet for a New America.”


Readers! Read the book then post your own review of The Holocaust and the Henmaid’s Tale on Amazon.com. Amazon prefers a 75-300 word review. Just go to Amazon.com and type in the book title in the Search box. When the book comes up on the screen, click on Customer Reviews, then click on Write an online review, and follow the easy directions. Thank you!

Order online at www.upc-online.org/merchandise/book.html. Or order by check or money order from United Poultry Concerns, PO Box 150, Machipongo, VA 23405. You’ll receive a signed copy! $20 includes shipping. To order from the publisher, Lantern Books, visit www.lanternbooks.com, or visit your local bookstore.

UPC Billboard Project is Getting Underway!

One of our donors has kindly contributed $3000 to launch a billboard project to run all year-round, and we’re seeking matching funds from interested UPC members to get those Don’t Just Switch from Beef to Chicken and Stick Up for Chickens messages out there. As we go to press we’re consulting with advertising companies and reviewing graphic designs & slogans most likely to create a sudden – and lasting – impression on drivers. We welcome inquires and ideas. Please call 757-678-7875 or write to us. Thanks!

PLEASE, Join Us Today!

We NEED Your Strong and Continuing Financial Support

☐ New Membership $35 ☐ 2006 Membership Renewal $30

Membership includes our quarterly PoultryPress Magazine to keep you informed of current issues, and how you can get involved in many other ways. If you would like to become a monthly supporter, go to our website at www.upc-online.org and click on DONATE to set up your account. It’s that easy!

Additional Tax-deductible Contribution:

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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.

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P.O. Box 150 • Machipongo, VA 23405-0150
Urge Wegmans to Stop Selling Eggs from Battery-Caged Hens

Wegmans Food Markets is a 68-store family-owned supermarket chain with stores in New York, Pennsylvania, New Jersey and Virginia. Founded in 1916, the company was named the top company to work for by Fortune magazine in 2005. But for the thousands of forced-laboring hens owned by the company, Wegmans ranks at the bottom. Footage obtained by an investigative team from the Rochester, New York-based advocacy group Compassionate Consumers and turned into the half-hour film Wegmans Cruelty (available from UPC in DVD format for $10 and on the web at Wegmanscruelty.com) reveals shockingly sick and suffering hens trapped in Wegmans’ filthy, manure-encrusted cages.

“Cage-free” housing is far from humane but it is much less inhumane than battery cages. Point out that grocery chains such as Whole Foods Market, Wild Oats Natural Marketplace, Jimbo’s Naturally, and Earth Fare have discontinued sales of eggs from caged birds and that Trader Joe’s converted all of its private brand eggs – more than 100 million per year – to cage-free. As well, more than 75 universities to date have either totally eliminated or are phasing out their use of eggs from caged birds.

Contact:

Wegmans Foods Markets, Inc.
c/o Jo Natale, Public Relations
1500 Brooks Avenue
PO Box 30844
Rochester, NY 14603-0844
Customer Affairs: 1-800-WEGMANS (934-6267)
Email: jo.natale@wegmans.com

What Can I Do?

❤️ Urge Wegmans to replace the use of battery cages at their egg facilities with cage-free housing for the hens who lay eggs for their stores.

Photo by: wegmanscruelty.com

By the time investigators found Angie in the manure pits of Wegmans Egg Farm, her feet were encased in solid manure.
Founded in 1937, the Black Hills Reptile Gardens (www.reptilegardens.com) is a family-owned tourist attraction located 6 miles south of Rapid City on US 16. Open from April 1 - December 31, it has several shows daily with rattlesnakes, alligators, birds of prey, and many types of farmed animals including chickens. In October 2005, UPC received a complaint about the use of chickens to play “basketball.” Chickens were observed “each locked in small glass boxes being forced to do tricks in the boxes for food and provided no water.” They had “bare chests from rubbing against the wire to perform the tricks.” When a tourist puts a quarter in the slot, “a ball comes into the cage and the chickens must make a certain number of baskets with the ball.” According to the observer, “the chickens were trying frantically and pathetically to complete the games. Another chicken had to play tic tac toe.” A complaint to the owners was unavailing.

United Poultry Concerns immediately asked the Humane Society of the Black Hills to investigate and report on the chicken “basketball” and tic tac toe games. While noting that the chickens (when not performing) live in cages “stacked on large wheeled racks with metal trays between levels” filled with sawdust to absorb droppings, the Humane Society wrote back a glowing report on Reptile Gardens and its animal care program.

Urge Reptile Gardens in Rapid City, South Dakota to Drop Chicken Basketball and Tic Tac Toe Games

What Can I Do?

Urge Reptile Gardens to eliminate chicken “basketball” and tic tac toe from its tourist attractions, and urge the Humane Society of the Black Hills to use its authority to stop these cruel, demeaning, and absurd entertainments. The society’s mission includes “the extension of humane education for the public.” Forcing chickens to play “basketball” and tic-tac toe in glass cages to amuse tourists is not humane education: it’s animal abuse.

Politely request written replies to your concerns.

Contact:
Joe Maierhauser, President & CEO
Reptile Gardens
PO Box 620
Rapid City, SD 57709
Phone: 605-342-5873 or 1-800-335-0275
Fax: 605-342-6249
Email: www.reptilegardens.com/contactus.html

Serena Heger, Acting Executive Director
Humane Society of the Black Hills
1820 E. St. Patrick Street
Rapid City, SD 57703-4142
Phone: 605-394-6906 or 1-800-580-HSBH (4724)
Fax: 605-355-3430
Email: Info@bhhumanesociety.org
Book Review:

Chicken: The Dangerous Transformation of America’s Favorite Food by Steve Striffler, Yale University Press, 2005

In Chicken, Steve Striffler, an associate professor of anthropology at the University of Arkansas, looks at the US poultry industry with a particular interest in “the Latin-American immigration into America’s heartland.” Starting in the 1980s, Latino farmworkers from Mexico, Central America, California and Texas poured into previously all-white and black regions of the south to find jobs in the poultry industry. Low living costs and steady employment were, and remain, major incentives: Unlike seasonal agriculture, poultry processing plants “operate nearly all day, every day, and require a permanent labor force” (p. 96).

To observe the life of slaughterhouse workers first-hand, Striffler worked for two summers on the “saw” lines at a Tyson plant in northwest Arkansas. The first summer he worked close to the “Church’s Line,” the following year next to the “KFC Line.” Each line, he explains, “takes a whole chicken, cuts it, marinates it, and then breads it. With twenty to twenty-five workers, each line processes about eighty birds a minute, or forty thousand pounds of chicken a day” (p. 114).

Despite workplace hardships that include recurrent machinery malfunction and repetitive motion disorders that debilitate workers, many employees view the slaughter plant favorably for providing livable wages (about $8 an hour), a degree of security and possible advancement. Moreover, as one worker told Striffler “[a]s we sat eating the chicken together” in the Tyson plant cafeteria, “Outside, we are Mexicans. . . . We don’t belong. At least here in the plant we belong, even if we are exploited” (pp. 124-125).

Chickens and Workers

“Our motions are so rehearsed that each [live hang] worker is able to grab two frantic chickens (one in each hand), hang them on the line, smoke a cigarette (without their hands), and heckle the new recruits as they watch in amazement.” (p. 108)

Small sympathy is shown in this book for the birds compared to concern for the workers. Striffler’s refrain for chickens is “America’s favorite food,” although in the Preface, he does describe the birds as they are being dumped off the transport trucks down a chute and into the bin where workers grab and hang them upside down on the conveyer belt, in the “nearly pitch black,” as “terrified.” To cope with the oppressiveness of the place on his first day at Tyson, Striffler says he focused his attention on a Mexican worker he calls Javier. Covered “from head to toe in protective clothing that is itself coated with blood, shit, and feathers,” Javier, he says, sits for...
eight hours a day "on a stool, knife in hand, and stabs
the few chickens that have managed to hold onto life."

According to Striffler, "The chickens have already
passed through the scalding hot water and have been
electrocuted, a process designed to both kill the bird
and begin the cleaning." But in addition to passing
harmful microbes from bird to bird, the water, he says,
"doesn't do a particularly good job of killing the chick-
ens: one out of every twenty seems to make it through
alive. The birds are in their last stages of life when they
reach Javier."

This strange account led me to contact Striffler. Was
he saying that some birds actually emerge from the scald
tank alive, and that the number of such birds is so high
that Tyson actually pays a guy to sit on a stool and stab
them to death? Instead of the scald tank (which is
not electrified), was he not referring to the pre-slaughter
electrified waterbath "stun" cabinet from which the live
birds emerge paralyzed and semi-paralyzed to be met
by a mechanical and/or manual neck-cutter? Striffler
emailed me back on December 6, 2005: "My under-
standing is that the water contains an electrical current
[and] that some birds do manage to make it through the
process alive – indeed, they looked alive and were mov-
ing, and Javier was there to finish the killing process. . .
. He was stabbing the chickens. . . . He was not slicing
their necks."

For verification I contacted former Tyson chicken
slaughter plant worker Virgil Butler and animal scientist
Temple Grandin, both of whom said it's not possible for
chickens to emerge alive from the scald tank, which is
the final phase of a process that begins with live hang-
ing, followed by immersion in cold salted electrified
water (which is not intended to electrocute, i.e., kill, the
birds, but to paralyze the muscles of their feather fol-
licles so their feathers will come out more easily after
they're dead), neck-cutting, and bleed out. What does
happen, however, is that many birds are still alive fol-
lowing the bleed-out phase (Striffler indicates one out
of every twenty above), and these birds are plunged into
scalding water, a fact statistically recorded each year by
the US Department of Agriculture which undoubtedly
underestimates the true number of what the department
calls "redskins." In an affidavit signed on January 30,
2003, Virgil Butler wrote that when chickens are scald-
ed alive, they "flop, scream, kick, and their eyeballs pop
out of their heads. They often come out of the other
end with broken bones and disfigured and missing body
parts because they've struggled so much in the tank."
And this is after they've been electrically shocked,
mechanically throat-sliced, and manually stabbed.

In his Preface, which Striffler defended to me as
"not [intended] to educate readers about the technical
details of killing a chicken" (so it's okay to bungle the
facts?), he writes: "I do not feel sorry for Javier or the
chickens. I have worked in a plant before, and stabbing
chickens is a relatively easy job. Many workers would be
glad to trade places. And the chickens are there to die."

Granted, a job where you get to sit on a stool and
stick, as it were, "sitting ducks" for eight hours beats
most other jobs at the plant, where the majority of
workers, a third of them women, are forced to stand on
their feet for eight hours and perform ruinous physi-
cal labor. As for invoking the fact that the chickens are
"there to die" to justify lack of pity for them, ask your-
self if this logic works regarding, say, terminal cancer-
ward or nursing-home patients – "I don't feel sorry for
these people; they are there to die."

In response to my inquiry about this, Striffler wrote
back, "What I meant by that statement was that I didn't
feel sorry for the chickens at that point. . . . Sympathy
seemed a little misplaced in the sense that there was
nothing I could do, their death was inevitable at that
point. . . . In the larger sense, I of course feel sorry for
the chickens, which is why in the final chapter I adva-
cocate more humane treatment of the birds."

Final Chapter: “Put a ‘Friendly Chicken’ in Every
Pot”

The final chapter, “Toward a Friendlier Chicken,”
closes with an advertisement for a company called Bay
Friendly Chicken. Incorporated in 2004, this company
is supported by poultry worker and environmental
advocates on the Delmarva Peninsula (Delaware and
the Eastern Shore of Maryland and Virginia), with the
help of a grant from the US Department of Agriculture.
Noting that “it is all too easy to produce ‘healthy’
organic and free-range chicken in a way that differs very
little from industrial chicken,” which is “why compa-
nies such as Tyson have moved so quickly into organic
chicken,” Striffler says that by contrast, a “Friendly
Chicken tastes better, is healthier, and is grown and
processed in a manner that actively maintains high labor and environmental standards.” The chickens, he says, “are given more space, more ventilation, more natural lighting, more frequent litter clean-out, more growing time, and more humane treatment” with less use of hormones (which in fact are not FDA-approved for use in commercially raised chickens anyway), and fewer antibiotics.

Never having visited any “Friendly Chicken” houses, I cannot confirm or refute Striffler’s vague claims about better living conditions for the birds, and he gives no clue as to how the company’s catching, transport, slaughter and culling procedures differ from standard practice. (On page 162 he describes the standard catching crew method of rounding up the “panicked birds” to crate them and truck them to slaughter.) While anything that reduces the suffering of the chickens is not negligible, the word “humane” is not applicable to animal production systems.

A reality check to the hopeful prospect raised in the final chapter occurs in an earlier chapter which tells of a failed attempt by growers (the workers who raise chickens for the companies that own the chickens such as Tyson or, in this case, Wilson Fields) to convert commercial chicken houses to a “free-range friendly” environment for Kentucky-based Wilson Fields Farms. The growers liked the arrangement until Wilson stopped delivering feed. Then, says one,

“The chickens started getting hungry and needed food. We couldn’t afford to feed chickens we weren’t going to sell. You get the feed on credit from the company that buys the chicks. Besides, chickens aren’t pets. We’re not feeding 25,000 chicks if we can’t sell them. This is a business. Oh, but these people from Washington [PETA] go nuts. They come down here and start picketing. They kept using this term. Damn. I can’t remember it. . . . They said we were being cruel to chickens. We’re raising them to be processed into nuggets so these people can eat them and they say we are being cruel” (p. 88).

This account gives a truer picture of the realities of chicken production than all the talk about “humane treatment.” Of the workers, Striffler writes that under the current system, they are “oddly incidental” to the food they produce (p. 71). Perhaps under another system workers will be less incidental, but this will never happen for those individuals who, until people stop eating them, are fated to be the food itself.

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**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.

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