

UPC 1992

PoultryPress Newsletter

United Poultry Concerns, Inc. • P.O. Box 59367, Potomac, Maryland 20859 • 301/948-2406

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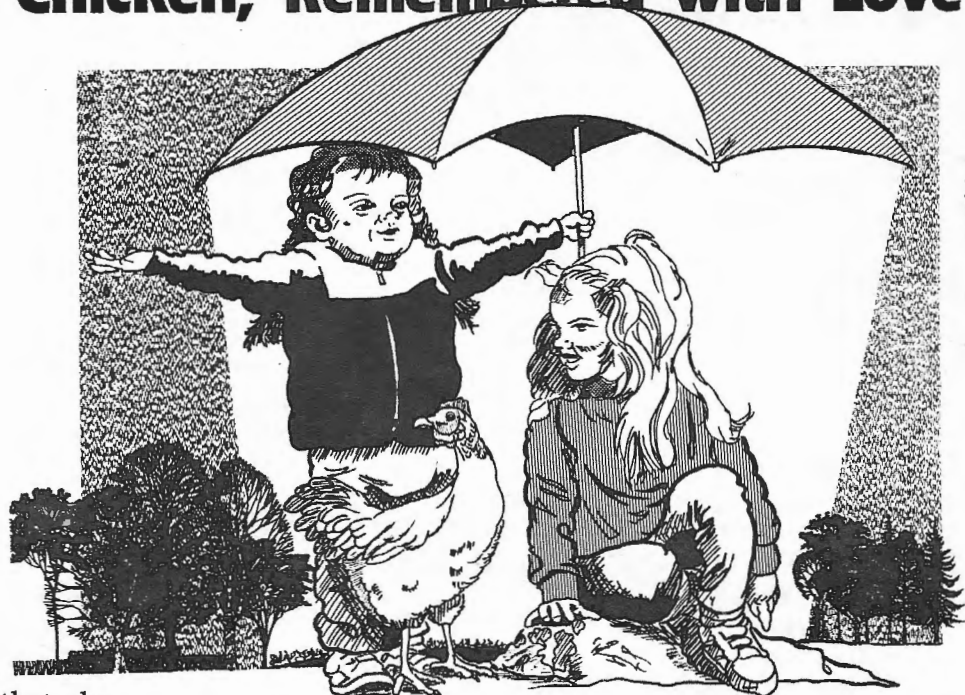
Biddie, My Chicken, Remembered with Love

by Virginia Clark

One summer Sunday Morning when I was about 6, I walked into our kitchen and saw a box on the back porch. Imagine my surprise and pleasure to find a chicken in it! My father had returned Saturday night from a quick visit to the farm he and my uncle owned in Indiana, and it turned out my father's uncle had given him this chicken with the idea that she would soon be "gracing" our dinner table. My father was not about to admit to my great uncle that he would not be able to kill the chicken, so he simply accepted the gift and brought her home. That's how Biddie became my friend -- immediately.

She was such a pleasure to have. I used to carry her under my armpit, and she accepted being portable. Once we had a rooster, very briefly. Biddie became terribly excited, and both went and perched in the neighbor's cherry tree. However, my parents did not feel up to handling their romance, and so Biddie's rooster friend was sent away.

Biddie used to go happily to an obscure spot near our neighbor's front porch. There she felt at ease to lay her egg. What fun that discovery was, every time! Once this



same neighbor, an artist, drew a picture of Biddie in her garden eating her flower seeds--so you see, Biddie adapted in her own way to suburban living, and I loved her. Once it was pouring rain and my mother could find neither my sister nor me. Eventually she discovered us holding my father's golden-handled umbrella over -- yes, that's right -- Biddie.

Biddie gave us something that makes me smile, 65 years later. She was someone I could cuddle under my arm, who made me feel warm and good. The joy ended. My parents decreed we could not keep Biddie when winter came. I begged for the basement but to no avail. They gave her away, though Biddie was much needed by two little girls. She was innocent.

Cherokee's Parting Gift

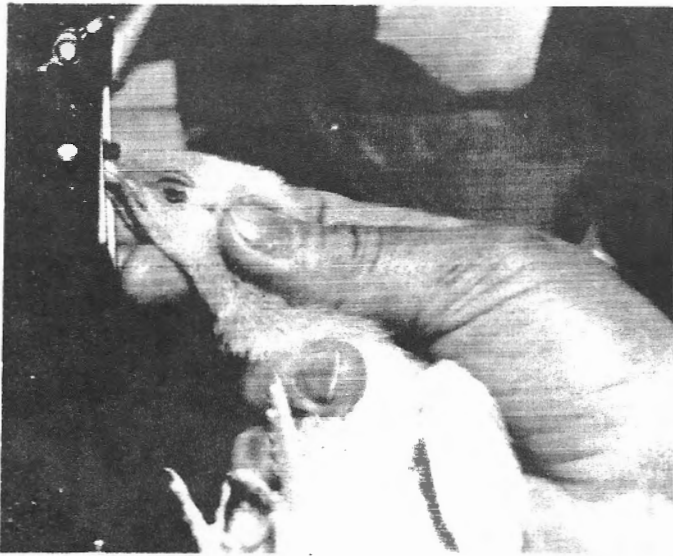
by Wanbliwin represented by Christopher Johnson

Leo informed me in the early afternoon that Cherokee, my beautiful and special rooster, had died during the night. "I say him lying in the bucket," Leo said in Spanish, "and I thought he was still asleep. I called to him to come eat . . ."

"Oh, mi amigo," was all I could manage to get out. At first I was annoyed at Woodenturtle for having confined Cherokee the previous night. (We cover our roosters during sleeping hours with 15-gallon plastic nursery buckets to muffle their neighbor-disturbing

(Cont. on page 5)

Debeaking



"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. 243-44.

American poultry and egg producers using battery cages and crowded floor systems remove one-half to two thirds of the birds' beaks to reduce "cannibalistic" pecking. Cannibalism is a distorted behavior pattern in domestic fowl and game birds reared in captivity resulting from the abnormal restriction of the normal span of activities of a healthy, secure, ranging fowl. It includes vent picking, feather pulling, toe picking, and head picking. Diseases of Poultry, 8th ed. states that "A different form of cannibalism is now being observed in beak-trimmed birds kept in cages. The area about the eyes is black and blue with subcutaneous hemorrhage, wattles are dark and swollen with extravasated blood, and ear lobes are black and necrotic." p. 741.

Mason & Singer, Animal Factories, 1990, p. 39, note debeaking started around 1940 when a San Diego poultry farmer found if he burned off the upper beaks of his chickens with a blowtorch, they were unable to pick and pull at each others' feathers. His neighbor adopted the idea but used a modified

soldering iron instead. A few years later a local company began to manufacture the "Debeaker," a machine that sliced off the ends of birds' beaks with a hot blade. Broiler chicks are debeaked once because they're slaughtered before their beaks can grow back. [Some broiler producers no longer debeak, relying instead on youth, lethargy, and dim lighting to control behavior.] Laying hens and breeders are debeaked, sometimes twice, during the first week of age and sometimes again between 12 and 20 weeks of age. An operator debeaks 12 to 15 birds a minute, 2 to 3 birds per second.

Lyon Electric Co., of Chula Vista, CA, touts its 6 - 10 day old precision beak trimming method as the most popular type used today to trim breeder and layer chicks, noting "Failure to beak trim properly can damage bird livability and uniformity. It can cause starve outs, feed wastage and even cannibalism it was to prevent. This adds up to lost profits."

"If an electric beak trimmer is not available, a temporary form of trimming can be done by using a sharp

jackknife." Diseases of Poultry, 8th ed, p. 743.

Some poultry scientists and other poultry industry representatives say opposition to debeaking is based "more on emotion than research." In fact, debeaking was fully explored by the Brambell Committee, a group of veterinarians and other experts appointed by Parliament to investigate animal welfare concerns arising from intensive farming in the early 1960s. The Committee wrote in 1965: "There is no physiological basis for the assertion that the operation is similar to the clipping of human finger nails. 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 horn, bone and sensitive tissue causing severe pain."

In 1990, in "Behavioural evidence for persistent pain following partial beak amputation in chickens," published in Applied Animal Behaviour Science, Vol. 27, Michael Gentle and his associates at the Institute of Animal Physiology and Genetics Research, Edinburgh, Scotland, showed that experimentally debeaked chickens demonstrated chronic pain and suffering following the operation. Gentle explains: "The avian beak is a complex sensory organ which not only serves to grasp and manipulate food particles prior to ingestion, but is also used to manipulate non-food articles in nesting behaviour and exploration, drinking, preening, and as a weapon in defensive and aggressive encounters. To enable the animal to perform this wide range of activities, the beak of the chicken has an extensive nerve supply with numerous mechanoreceptors, thermoreceptors and nociceptors [nerve endings sensitive to me-

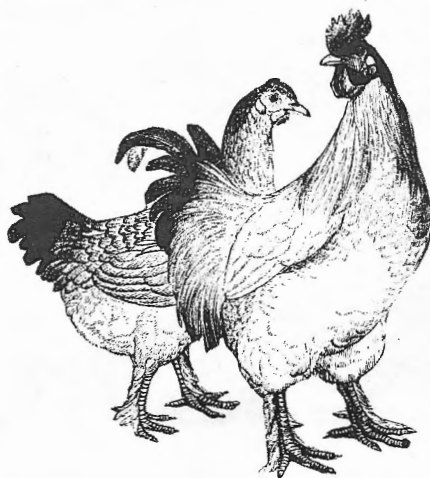
Debeaking

(cont.)

chanical pressures, heat, and pain]. . . . Beak amputation results in extensive neuromas [tumors] being formed in the healed stump of the beak which give rise to abnormal spontaneous neural activity in the trigeminal [threefold] nerve. The nociceptors present in the beak of the chicken have similar properties to those found in mammalian skin and the neural activity arising from the trigeminal neuromas is similar to that reported in the rat, mouse, cat and the baboon. Therefore, in terms of the peripheral neural activity, partial beak amputation is likely to be a painful procedure leading not only to phantom and stump pain, but also to other characteristics of the hyperpathic syndrome, such as allodynia and hyperalgesia [the stress resulting from, and extreme sensitiveness to, painful stimuli]."

Gentle and associates compared 5 behaviors in 16 experimentally debeaked Leghorn hens with the same behaviors in a control (nondebeaked) group of hens: number of bill wipes, head shakes, drinking movements, pecks directed to water and floor, and pecks directed to cage sides. In their experiment, "Partial beak amputation produced a number of significant alterations to the behaviour of the birds. The birds pecked less at the environment after amputation than before and this difference can be interpreted as guarding behaviour of a painful area of the body, similar to that seen in man and other animals. . . . Guarding behaviour can also be used to explain the reduction in head shaking and beak wiping following amputation. Head shaking is a behaviour commonly associated with feeding and drinking and, like beak wiping, it func-

tions to remove food particles or irritant substances from the mouth or surface of the beak. . . . The modifications in the pecking and drinking behaviour of birds following partial beak amputation [conforms with other reports] that partial beak amputation results in long-term (56 weeks) increases in dozing and general inactivity, behaviours associated with long-term chronic pain and depression."



Protest Spanish Fiestas of Blood!

Each year tens of thousands of blood fiestas in Spanish towns and villages condemn thousands of roosters, hens, ducks, geese and other small animals to be tortured to death in savage rituals. UPC recently saw the film "Fiestas of Blood," produced by Fight Against Animal Cruelty in Europe (FAAC), showing roosters hung on clotheslines and beaten to death as scapegoats for humans, and chickens having their heads pulled off by galloping horsemen to cheering crowds. The Tourist Office of Spain, American Express, and Iberia Airlines have set up an 800 number for the Olympic Games in Barcelona and Expo '92 in Seville. Please call 800-772-4692 to protest these atrocious rituals. Write UPC for more information on whom to contact and to borrow this film for viewing.

Beak Trimming Procedure:

1. Hold the bird properly. The operator's thumb should rest on the back of the head with the forefinger under the throat and a slight pressure being applied back and downward. This slight choking action will withdraw the tongue to avoid cutting it and also withdraw the lower beak slightly.
2. Select the gauge hole to fit beak size. (Varies according to age.)
3. Insert the beak into the selected gauge hole, holding the chick's body square and straight. The bird must be held in place firmly but without too much pressure.
4. Operate the power unit. The power unit brings the Debeaker blade down cutting the beak. The beak must be kept in the gauge hole and against the blade the entire 2 seconds the blade is in contact with it.
5. When the blade of the Debeaker has moved up and clear of the beak, remove the chick from the gauge.

-- Lyon Electric Company BULLETIN, 1990.

Home on the Range

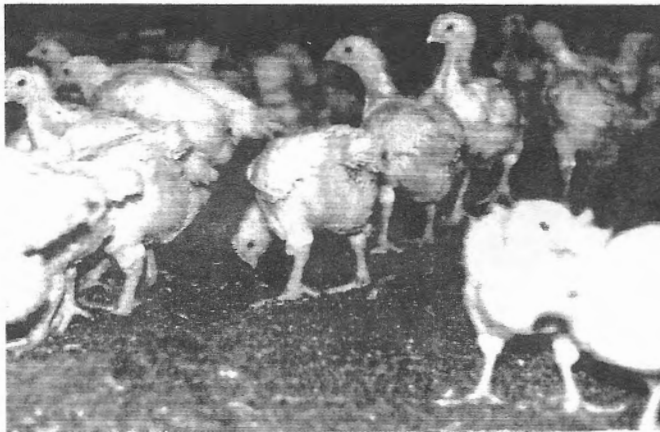
UPC recently visited two small-scale egg farms in Pennsylvania: Walnut Acres Organic Farms and Sauder's Penn Dutch Eggs.

Walnut Acres.

Their catalog says their poultry comes from chickens "fed organic grains. Never caged, they're allowed to run on open ground, as weather permits." On arriving at the farm, we were told Walnut Acres no longer raises their own broiler chickens because of "too many predators." They buy from Welsh Family Organic Farms in Lansing, Iowa. Walnut Acres keeps 275 hens at a time to produce eggs for their mayonnaise, so we visited these hens. The hens are a "sex-link" mixture of Brown Leghorn and Rhode Island Red. About a dozen roosters are also kept to "calm" the hens. The hens are debeaked. They lay eggs for 2 years before being sent to slaughter for soup and miscellaneous items. They're fed corn, oats, soybeans, limestone, and oyster shells. They have raised nest boxes in the middle of the shed to lay their eggs and a littered floor composed of rye or wheat straw.

Each hen has about 2 square feet of floor space in keeping with the USDA Farmer's Bulletin #2262 recommendation of 2 square feet per individual small layer and 3 square feet for each bird of heavier breeds in "free range" housing. The hens live in an enclosed shed with a pophole leading to an outside dirt yard with scant vegetation in one corner. Two or three hens went out briefly while we were there. The shed is "open house," meaning there are win-

dows allowing air in from the outside. The manager said chickens get bored easily which can cause them to pick at each other. A way to fix this, he said, is to "throw in a slab of alfalfa hay or small hunks of grass with the sod to keep them occupied." He said the protein in small feathers can also cause confined chickens to pick at each other.



The birds are trucked 100 miles away to be slaughtered. The manager grabs them by their legs when they're sleeping at night and stuffs them into the wooden crates that he showed us, about 16 chickens per crate.

Sauder's, Inc. Lititz, PA.

Sauder's is a battery hen operation apart from this small venture. Their brown "Nest-Fresh Eggs from free-roaming hens" are currently sold in some Washington, DC area Giant stores. They're priced at \$2.89 a dozen compared to \$1.03 a dozen for battery eggs.

The Sauder's tour guide took us to an Amish contract farm where 4,200 hens occupy an enclosed "open house" shed with 9,600 square feet of floor space giving each hen 2 square feet of floor space to roam around in. The

hens never go outside. There is 1 rooster per 100 hens, about 40 roosters in all. The hens are the "sex-link" mixture of Brown Leghorn and Rhode Island Red. They are debeaked. We asked why the hens were given so little individual floor space, and were told "A hen won't lay as many eggs if she gets exercise. Also, active hens need more feed making the eggs cost more to produce. Caged hens get lower-power feed, so their eggs cost less."

The backs of many hens were almost featherless. When we asked why, we were told, "They're ready to go out," -- be sent to slaughter (?). The hens were said to be killed after a year of producing 1 egg every 2 or 3 days. Metal nest boxes line the walls and a slatted platform runs the length of the shed for birds to perch and roost on. The farmer indicated he thought the birds would be better off outside running around, where "they are not as likely to peck each other" and because "chickens love earth worms which they know are good for them."

The tour guide acted as if he didn't know what we meant when we asked how the birds managed to preen themselves with such blunted beaks. He said keeping uncaged hens could never be "economical on a large scale" and that this floor litter system is "a bigger potential source of disease than the cage because the birds are picking about in accumulating feces." He said the litter is completely changed every 2 or 3 years. The eggs are weighed on the spot. The farmer explained that "small, medium, and large" refer to the weight, not size, of an egg.

Cherokee

(cont.)

crowing.) Cherokee had been badly injured a few weeks before and needed extra care. I felt the pain of not taking better care of my friend. I should have kept him in the house a little longer after he'd been hurt.

Cherokee was one of three roosters fathered by Hector, our hilariously-feisty leghorn, and Henny Penny, a wild red junglefowl hen we were very fond of. Henny Penny had been killed by a roving dog just hours before Cherokee and his siblings hatched. The little family of chicks was unique and precious to us.

Recently an animal control officer had told us we couldn't keep roosters, so we tried to find Cherokee a good new home. Failing, we took Cherokee to a local horse stable where over 40 chickens ran free in the nearby park. He'd joined them successfully by the time we left him, we thought. Woodenturtle went to work and I went grocery shopping. Before going home I felt moved to return to the park. I found Cherokee alone, badly beaten, wet, exhausted, trembling, cowering. I sat with him awhile wondering what to do. I noticed loose dogs so I picked him up and brought him home.

After keeping him a few weeks indoors to recover, I returned Cherokee to his hens in the outdoor pen. Though I brought him inside a few cold nights afterward, we soon just left him outside thinking he was well enough. We renewed our efforts to find him another home. But then . . .

I went to the chicken pen and lifted Cherokee's body from the bucket. Unable to fly up to the roost, Cherokee had been sleeping there nights. I petted his body and told him I was sorry for not keeping him inside for another week or

two. I hadn't even tried giving him eucalyptus tea, which might have healed him. If only I hadn't taken him to that stable and just left him there. This, above all, was unbearable--the seemingly unnecessary suffering I'd brought him.

I put Cherokee's body in the shade and arranged his final resting place. We bury our dead animal friends during the planting of new trees. The tree is nourished by the animal's body and becomes a living memorial to our "lost" friend. I realized I wanted some of Cherokee's feathers, so I removed, carefully, 17 of the most beautiful ones from his tail. Oddly, I then felt that I should make some kind of ornament to wear from these feathers.

Something seemed to guide my thoughts and steps. I climbed to the high shelf in my study and brought down my family's old Indian jewelry. I chose one of my mother's silver pins and set about sewing my memento. I cut a heart shape from cloth and stitched around the edge. I attached each feather, one by one. They were long, thin, and delicately colored with white, gray, and gold. I was prompted to put on some Indian music. As I worked I focused on the lessons my departed friend had to offer me now. I felt I was stitching the very signature of responsibility for my animal friends onto my own soul.

I marveled at the piece when it was finished. It was the most beautiful "jewel" I had! I could feel the power within it. In this process of memorializing my friend Cherokee, I now grasped firmly the Real behind the feather ornaments and significant decorations of my forefathers. I recoiled in my heart at what "beads 'n feathers" have become in this modern world of commercial Indian jewelry.



I will wear my memento when I am with my animal companions so that I never forget to be loving and caring towards them. It will be the medicine shield for my heart to protect against carelessness and busyness and preoccupation. That is a great parting gift from my friend, Cherokee.

Down on the Farm

In February a group of Concerned Citizens visited some broiler chicken houses on the Eastern Shore of Maryland. "The ammonia is unbelievable," they said. "Stick your nose in a box of dirty cat litter and take deep breaths and you'll get an idea of what the chickens live in." (A University of Maryland animal sciences major reports watching 7 chickens go blind during a field trip last Spring when a ventilator broke down.) The Concerned Citizens observed a pile of dead chickens outside a Perdue house and took some pictures. They noticed that a lot of chickens lacked feathers over large parts of their bodies and wondered if the chickens could not grow feathers fast enough to keep pace with the forced rapid growth imposed on them. They noted that many of the chickens were "incredibly lame."

At one of the houses a Concerned Citizen picked up a fuzzy yellow chick to see if he was debeaked (he wasn't; none of the birds they saw apparently were) and to have her picture taken with him. Imagine her surprise at what followed. "When I tried to set him back down he clung to my arm and wouldn't let go." The Concerned

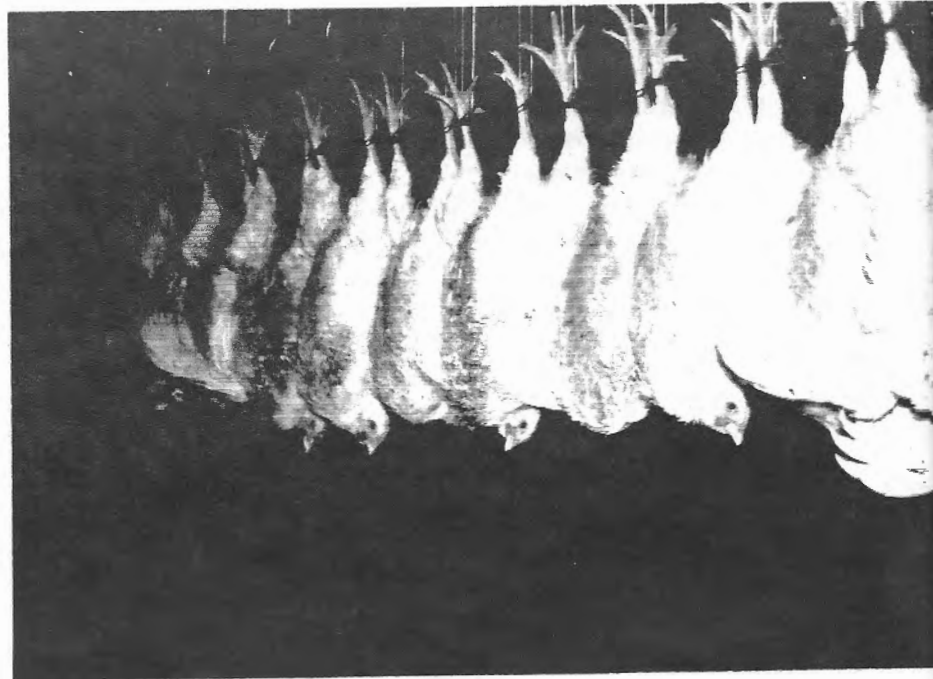
Citizen had no choice but to take him outside in the fresh air, put him in the car and drive away.

This morning UPC received the following Journal Entry from the Concerned Citizen with the Clinging Yellow Chicken:

Phoenix Chicken Journal

"Phoenix the chicken was rescued last Sunday. He now lives in a cozy cage in our living room with a heating pad and rug on his floor,

a gooseneck lamp bending over top like a mother hen, and an electric heater near by. In less than a week, on Friday, Phoenix took his first dust bath in his little straw box filled with peat moss. He likes to perch on the edge of his box. He liked to run around the living room floor chirping and pecking. Sometimes he whirls his wings and spins like a dervish. To watch him sleep would make you cry."



"Perdue Young Chicken"



PoultryPress is brought to you by:

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Graphic Designer: J. Rubino
Photographers and Artists:
Garett Seivold
David Bock
Linda Parascandola
Dana Baird
Chip Beck

Call for money

UPC depends upon your continuing support to help make a better life for domestic fowl. Please give whatever you can.

Touring Tyson

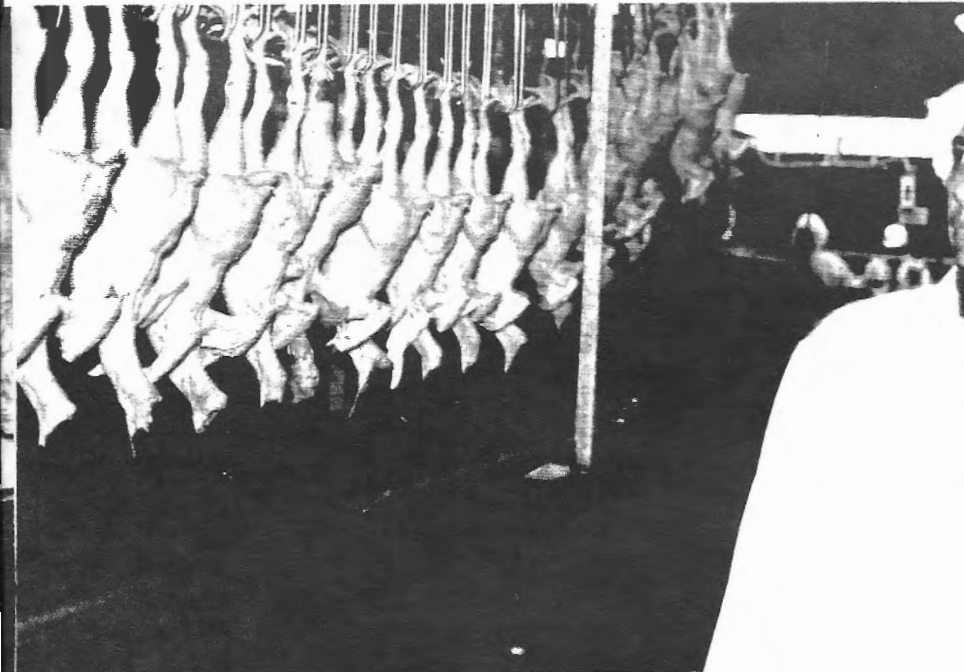
UPC toured a Tyson chicken slaughter plant. Tyson is the largest poultry producer in the U.S. and the world. This particular plant kills 986,000 - 1,000,000 chickens each week, about 200,000 birds a day. 7,600 chickens per load are trucked an average of 55 miles from the broiler house to the slaughterhouse. Our tour lasted 2 hours starting with a question-answer session. We moved to the

packing room and progressed through the various processing and killing stages to the outside of the building where we stood next to the chickens in the truck who watched with us as their fellows were grabbed from the crate and hung upside down on the moving metal shackles in the dark red room.

Birds who fall onto the cement loading docks are pulled back in

with a long-handled hook. The birds are killed at 49 days of age (7 weeks) at 4.6 pounds "live weight." A "killer" with a steel mesh glove in one hand and a knife in the other gets the chickens the machine misses. One worker's job is to blow the pus out of "air sac" birds destined for retail. A USDA inspector checks for such things as leukosis lesions on the heart and liver to be cut away. Each carcass on the "whole bird line" gets a new set of giblets for retail.

A man wrote to UPC that "Every effort is made to ensure that when an animal is killed for food it is stunned in such a way that it never feels any pain or even knows what happened." Tell that to the chickens.



A "killer" with a steel mesh glove in one hand and a knife in the other gets the chickens the machine misses.

Legislative News

H.R. 4124

"Humane Methods of Poultry Slaughter Act of 1992." Introduced in the House of Representative by Congressman Andrew Jacobs (D-Indiana) January 28, 1992. This important legislation would amend the Poultry Products Inspection Act to require the slaughter of poultry and the processing

of poultry in accordance with humane methods. Please write to your U.S. representative at The House of Representatives, Washington, DC 20515, urging him/her to co-sponsor and give full support to this bill. Point out that there is no logical justification for denying to poultry the same legal protection accorded to other animals slaughtered for food. Note that of the 7 billion animals killed for food each year in the U.S., 6 billion are chickens and 250 million are turkeys. Millions of ducks, geese,

pheasants, pigeons, quail and other fowl are also killed. They deserve humane slaughter protection.

MD HB395, which would make it crime to be a spectator at a dog or cock fight, is now before the Senate. For an update on what to do, contact UPC (301-948-2406) or MD Legislative for Animal Welfare (301-434-5944).

Chicken Attack Leaves Pie on Perdue's Face

*"I did it in protest for the millions of chickens Frank Perdue killed."
-- Pie-Wielding Chicken*

The [Baltimore] Sun, Feb. 29, 1992, reported that "Frank Perdue got a pie in the face yesterday from a woman in a chicken suit at the University of Maryland Board of Regents. . . . Eight activists in the audience of 50 suddenly jumped up and began shouting, 'Cluck You, Frank Perdue!' . . . Mr. Perdue eventually left the meeting about an hour earlier than scheduled, saying that a dentist appointment--and not the protesters' actions--forced him to leave." A large color photo of pie-wielding chicken, Jenny Woods, of PETA, appears on page 1.



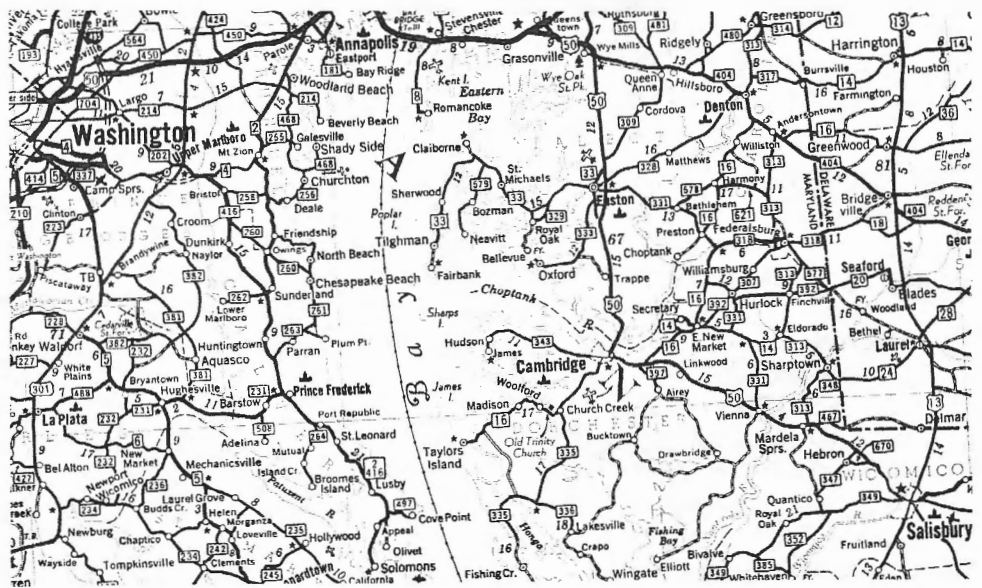
Thanks,
Jenny!



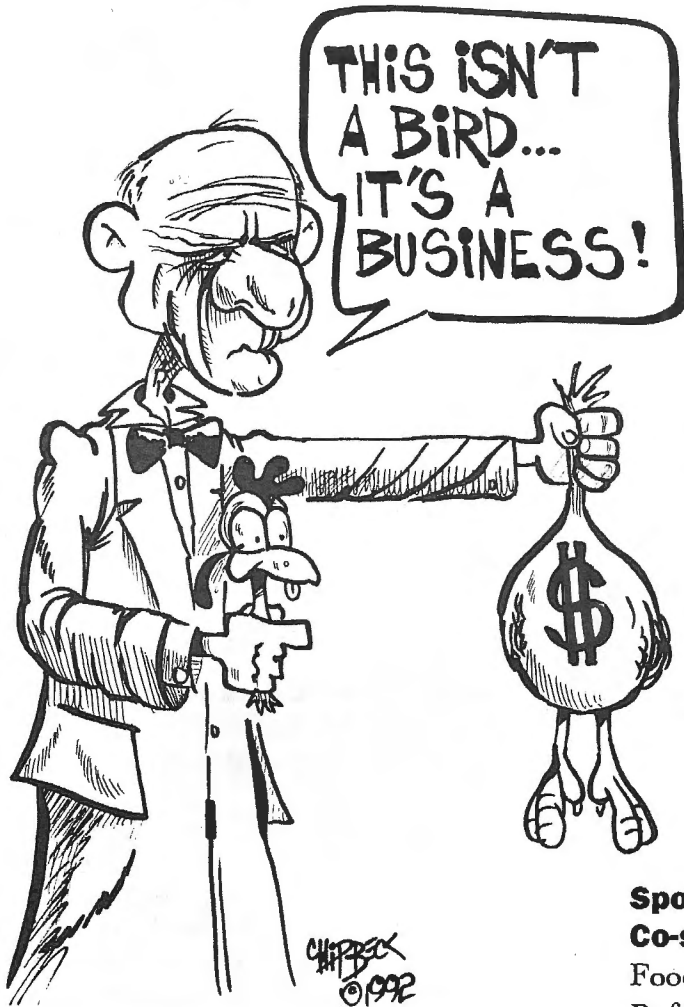
From Washington:

Take 50/301 East to Annapolis and then across the Bay Bridge. Rte. 50 and 301 then separate; take 50 towards Salisbury (veer to the right as highway splits). Follow 50 all the way to Salisbury. The Perdue Chicken Slaughter Plant is directly on U.S. Route 50 in Salisbury, MD.

Hope to See You There!



IT TAKES A CRUEL MAN TO KILL A
DEFENSELESS CHICKEN...



PLAN NOW TO ATTEND UPC'S 24- HOUR SPRING MOURNING VIGIL FOR CHICKENS

Sponsored by— United Poultry Concerns

Co-sponsored by— Henry Spira & The Coalition for Non-Violent Food, People for the Ethical Treatment of Animals, Farm Animal Reform Movement, Farm Sanctuary, The Animal Rights Coalition at the University of Maryland, College Park, & The Fund for Animals.

When: Friday, May 1, 1992 - Saturday May 2, 1992
Time: 7:30 a.m. - 7:30 a.m.

Where: Perdue Chicken Slaughter Plant
U.S. Rte 50, Salisbury MD

Truckload after truckload of terrified young chickens pour into this hellhole each day. Plan to be at the Second Annual Spring Mourning Vigil for Chickens and help us show the world that people do care about chickens!

UPC will help volunteers plan vigils for chickens in their local area. For information contact UPC.

Lab Animal Protections Extended

Birds, rats and mice used in biomedical experiments must be given the same "humane care and treatment" as other animals receive under the Animal Welfare Act. U.S. District Judge Charles R. Richey ruled Jan. 8, 1992, that there is no rational distinction between these animals and those already covered by the Act, since all have complex nervous systems and can feel pain.

Washington, DC, attorney, Valerie Stanley, of the Animal Legal Defense Fund, deserves tribute for her outstanding work leading to this important decision by Judge Richey on behalf of birds, rats and mice. As part of his Opinion, Judge Richey wrote "The Court recognizes that enforcement of these regulations would require some expenditure of agency resources. Yet even without any active agency enforcement, the inclusion of rats, mice and birds under the [Animal Welfare] Act would send an important message to those responsible for their care--that the care of these animals is something for which they are legally accountable and is an important societal obligation. This message is much more consistent with the purposes of the Act than the current message the exclusion of these animals conveys: that the researchers may subject birds, rats and mice to cruel and inhumane conditions, that such conduct is sanctioned by the Government and has no legal consequences."

Please note that the federal Animal Welfare Act addresses the use of animals in biomedical (human disease-oriented) research

only. Meanwhile countless numbers of chickens and other farm animals are routinely subjected to painful and degrading experi-



ments on behalf of the food industry each year in the U.S. These sensitive animals deserve at least the same legal recognition and scant protection animals in biomedical experiments receive.

UPC's 1992 Report on the use of red contact lenses in laying hens at California Polytechnic State University and elsewhere shows how badly farm animals can be treated in agricultural research because no federal law exists to protect animals used in agricultural research. Please write to your U.S. Senators at: The Senate, Washington, DC 20510, and to your U.S. Representatives at: The House of Representatives, Washington, DC 20515, urging them to initiate legislation to amend the Animal Welfare Act to include agricultural (farm) animals used in agricultural research.

To receive UPC's Investigative Report on the use of red contact lenses in laying hens, please write UPC for a free copy.

UPC wishes to thank Joan Jenrich for her March 1992 Protest Letters Newsletter which includes sample letters on the Contact Lens and Frank Perdue issues. These and other letters provide excellent models for writing effectively to the appropriate parties about animals. Contact Joan Jenrich, P.O. Box 7251, St. Petersburg, FL 33734-7251

Books

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

This delightful new vegan cookbook produced by United Poultry Concerns, Inc. features homestyle, ethnic, and exotic recipes that duplicate and convert a variety of poultry & egg dishes. Includes artwork, poems, and illuminating passages showing chickens & turkeys in an appreciative light. Order from UPC, Inc., P.O. Box 59367, Potomac, MD 20859 (301) 948-2406. \$9

PoultryPress Handouts

Produced by UPC, P.O. Box 59367, Potomac, MD 20859 (301) 948-2406.

- "Chickens" brochure -- 20 for \$4.00. Order from UPC.
- "Chicken for Dinner?" -- 20 for \$2.00. Order from UPC.

Let The Fowl Play

CLOTHING TO RAISE CONSCIOUSNESS

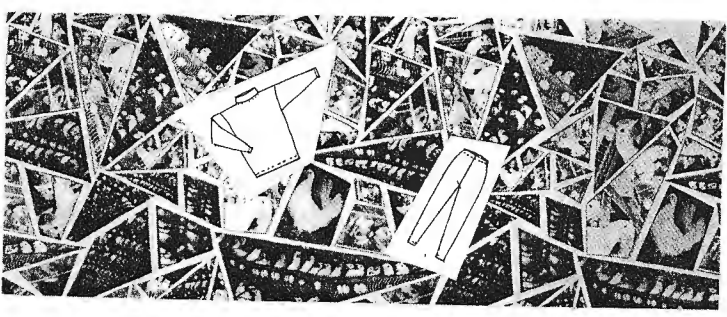
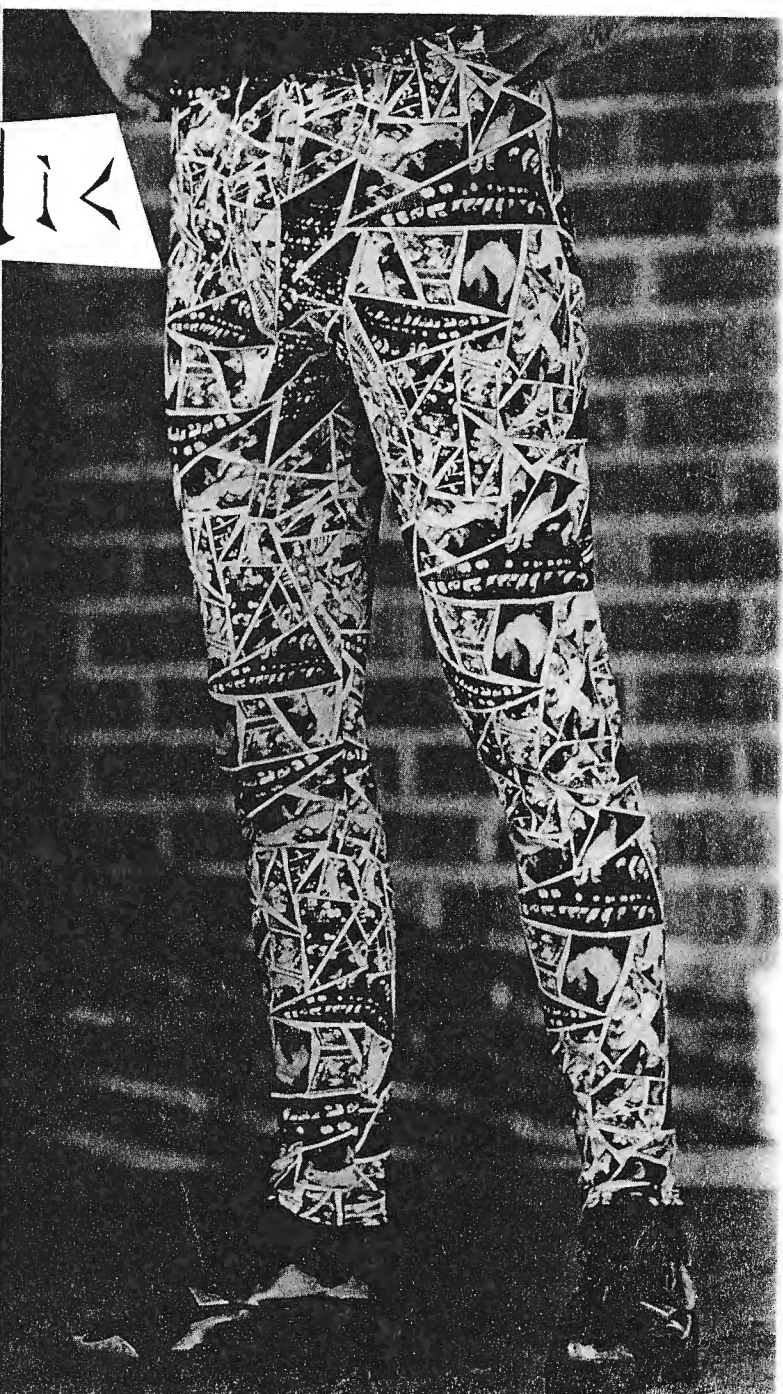
Photographic images of factory farmed chickens on 100% cotton apparel.

rel*ic (rel'ik)n. 1. remains of a martyr 2. something left behind after decay, disintegration, or disappearance 3. a trace of some past or outmoded practice, custom, or belief

ONE DAY THESE WILL BE ALL THAT REMAIN OF FACTORY FARMS. WE MUST MAKE THAT DAY SOON.



Relic

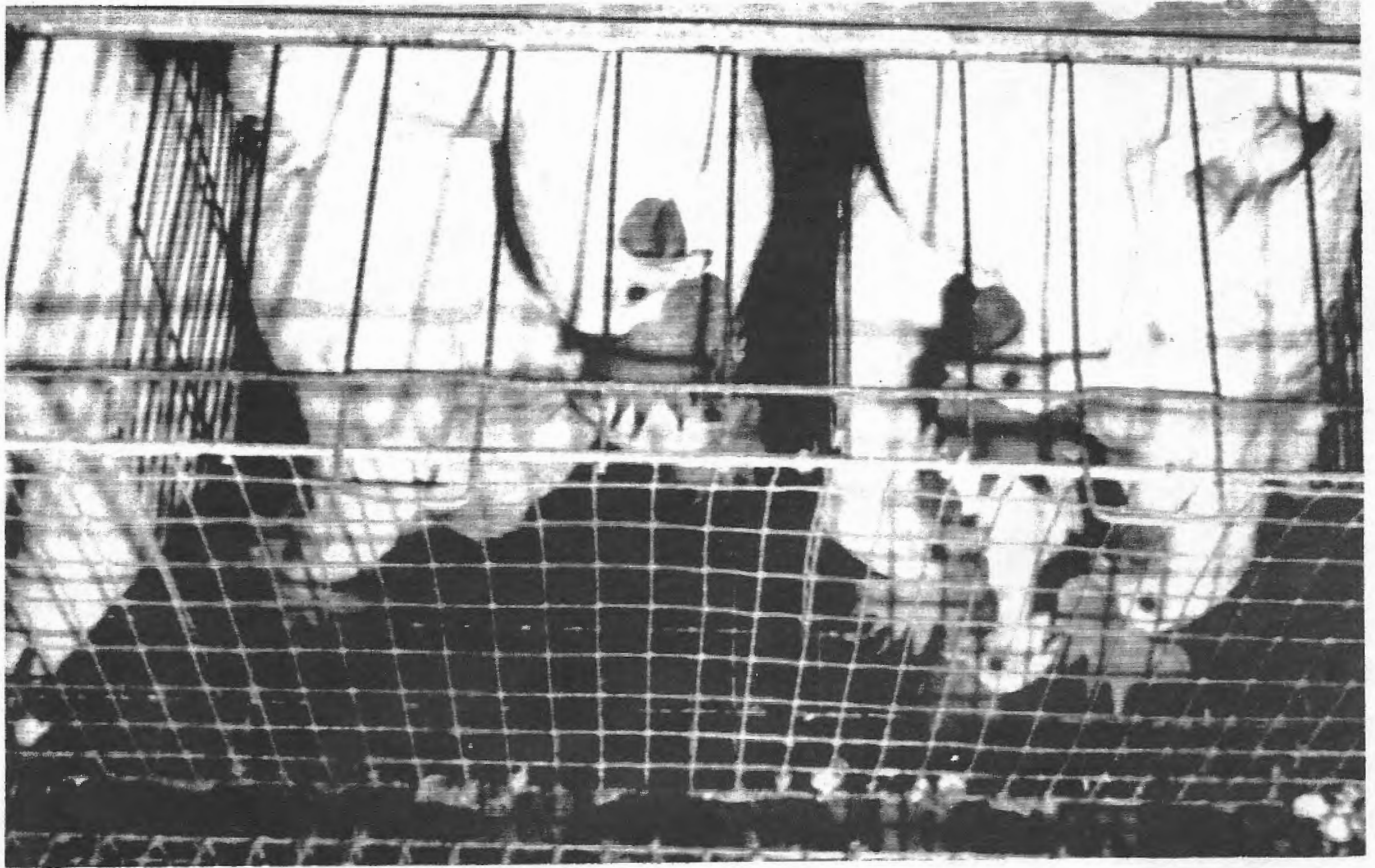


An Original Print on 100% Cotton Apparel.

	Price	Qty.	Size	Total
Chicken Shirt Sizes: M, L, XL	\$25 ppd.	_____	_____	_____
Chicken Leggings Sizes: S, M, L	\$20 ppd.	_____	_____	_____
Allow 2-4 weeks for delivery.	VA residents add 4.5% sales tax			_____
Fight Factory Farming	TOTAL			_____
Send check or money order to:	Money-Back Guarantee.			_____
United Poultry Concerns, Inc.				

-- Virginia Clark

"Never again will I eat an egg from the sad chicken of factory farming."



P.O. Box 59367
Potomac, MD 20859

BULK RATE
U.S. POSTAGE
PAID
PERMIT NO. 4419
GERMANTOWN, MD.

Chickens Need Your Support! Plan to Attend

the Mourning Vigil for Chickens, May 1 - 2, 1992