

# Poultry Press

## Commanding Skippy

by Melody Wall

Roosters can sometimes be aggressive towards people making an otherwise fine feathered friend who needs a loving home, scary. Melody Wall of California explains how she met this problem.

The first 4 -5 months with Skippy, my white leghorn ["egg-type"] rooster, were easy. He didn't crow and was as lovable as can be. After that he started to become the proud rooster. I wasn't prepared for his change. He crowed most of the day and became aggressive. I worried because I loved him and feared the possibility of parting from him. I also knew the odds of finding a kind home for a fierce rooster. People and stories come out of the woodwork about how impossible roosters can be! I was beside myself. Everyone was predicting doom.

Skippy is now 11 months old. I can't imagine life without him. Instead of giving up, we kept working together, learning each other's behavior. I pinpointed his



most aggressive times. Since Skippy gets so excited at feeding time, especially in the morning, I now carry him to the place where I feed him. In the morning I spend as much time as I can

(Cont. on page 9)

# UPC INC.

*Promoting the  
compassionate  
and respectful  
treatment of  
domestic fowl.*



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

# Starving Poultry For Profit

The poultry industry uses starvation to control and manipulate egg production in laying hens and breeding hens. (Laying hens produce eggs for human consumption. Breeding hens produce the fertile eggs that hatch into egg-type or meat-type birds.) Poultry researchers invent, duplicate and refine starvation methods in experiments described to promote their commercial use and perpetuate the research. Force-fasting can include water deprivation, drugs, and artificial light-darkness alterations designed to stress the bird's system into the desired economic condition.

Laying hens are sent to slaughter at 10-12 months of age or kept for another laying cycle, whichever is cheaper. Birds to be reused are force molted. Their food is removed causing the hormone levels that induce egg production and inhibit feather growth to drop. New feathers push out old ones and the hen stops laying for 1 or 2 months instead of four. In Commercial Chicken Production Manual (1990), North & Bell explain that "A fast of 4 days will usually cause a flock to cease egg pro-

duction. Longer fasts of up to 14 days will usually give superior results, but extreme care must be taken to monitor body weight losses and mortality" (p. 434). A "very popular" method developed at North Carolina State University includes a week of 24-hour continuous artificial lighting prior to food deprivation for 14 days or more.

Domestic poultry hens in confinement suffer from lack of exercise causing fat to accumulate in their reproductive systems. According to North & Bell, the force molt should "get the fat off the reproductive system; reduce it to a minimum" with weight reductions of 25 to 35%. In breeding flocks of Muscovy, Mallard and Pekin ducks, "The reproductive tract can actually be blocked or pinched off as abdominal fat increases." North Carolina State University researchers advise duck producers to "remove all feed (sweep the troughs clean) from the breeder flock" for at least 9 days or until the duckling hens have lost 30% body weight (Davis & Anderson, Feedstuffs, March 16, 1992, p. 20).

Force molting is not new. In 1967, Donald Bell described 9



experiments with laying hens including the drug chlormadinone acetate. He considered it "interesting" that there was "a trend towards more mortality using the severe starvation methods" (no food for 10 days; no water for 3).

Poultry researchers have found a new reason to starve laying hens. These birds have been bred to become sexually mature at increasingly younger ages to force them to lay sooner. As a result they lay small eggs at first. Researchers created this situation and this is their remedy: "The Pre-Lay Pause: A Five-Day Fast Near the Beginning of Production for Improving Early Egg Size of Commercial Laying Hens." Charles Strong of the University of Georgia reports that "a brief fast near the beginning of production" may be effective in some strains of hens (The Journal of Applied Poultry Research, Vol. 1, March 1992, pp. 56-60).



# Shelton's Poultry

Pomona, CA 91767

Shelton's targets the upscale natural foods market with some attention to animal welfare. Their products are sold in natural food stores, restaurants and hotels around the country. UPC member Barbara Conklin of California wrote to them concerning their methods of poultry raising, transport and slaughter. UPC is grateful to Barbara for this report.

We raise both chickens and turkeys for meat production us-

ing contract growers. We do not have commercial egg layers or breeding flocks. We do not use cages. Turkeys are 1,000 to 1,500 per acre and chickens are 8,000 to 10,000 to a house depending on house size. Chickens have 1.2 square foot per bird and turkeys have 5 square foot per bird. The chickens are raised indoors to 5 lbs. for their entire lifetime of 7 weeks. Turkeys are raised in brooder houses until 3 weeks of age, let outside in the daytime

until 7 weeks of age, then raised outdoors until maturity at 16 -24 weeks of age. Houses have screen windows and incandescent lights. Both chickens and turkeys are too young to want to nest. The turkeys dust bathe outside and roost on anything available (feeders, water troughs, etc.). We do not provide additional roosting facilities because it promotes injuries [carcass damage leading to downgrading].

Both chickens and turkeys have the tip of their beak clipped with a hot wire. We clip the toenails of turkey hens to cut down on scratched backs that can lead to downgrading. We cut the nail, not the toe. The beaks and toenails are just like your fingernails and don't require anesthesia for trimming [See UPC Fact Sheet on DEBEAKING].

Our birds are raised drug-free, except in cases of severe illness like cholera requiring an antibiotic cure. If this is needed, the birds are marketed through other channels [under other brand names]. Our feed is commercial, nor organic, and consists of corn, soybean meal, milo, wheat, meat & bone meal, and a vitamin and mineral supplement.

The birds are transported to slaughter 50 to 100 miles averaging 2 to 3 hours. They are stunned and their throats are cut in a USDA inspected facility. They are hung upside down [fully conscious] before stunning. Their throats are cut by hand at a rate of 20 to 30 per minute depending on the size of the birds.

## What Can I Do?

### Starving Poultry for Profit (cont.)

◆ Contact the following poultry researchers and state your objection to force fasting experiments on birds. Tell them to practice and promote humane and civilized treatment of domestic fowl. Ask them to send you a written reply.

Dr. Donald Bell  
Dept. of Poultry Science  
University of California  
at Riverside  
900 University Ave.  
Riverside, CA 92521

Dr. Charles Strong  
Dept. of Poultry Science  
University of Georgia  
Athens, GA 30602

Dr. John Brake  
Dr. Gary Davis  
Dr. Ken Anderson  
Dept. of Poultry Science  
North Carolina State University  
Box 7608  
Raleigh, NC 27695-7608.

◆ Learn where the eggs at your local food store come from and write the producers asking if they use force molting and if so to describe it to you

in writing. After you hear from them, write back explaining you do not support force molting or other cruel practices with your consumer dollar. Tell them to practice humane husbandry.

◆ Please tell your family, friends, and the media about force molting and how badly birds are treated in food production and poultry science experiments. Urge them to join with you in making a better life for domestic fowl. Give them the UPC handout, "Say Hi to Health and Bye to Shells From Hell" and other UPC literature. Urge them to explore cruelty-free adventures in cooking and dining. The UPC cookbook *INSTEAD OF CHICKEN, INSTEAD OF TURKEY* is a great way to start. Order from UPC, P.O. Box 59367, Potomac, MD 20859. \$9.

◆ Join the *VEGETARIAN EXPRESS FAST FOOD CAMPAIGN*. Write the North American Vegetarian Society, Box 72, Dolgeville, NY 13329, for their free list of fast food chains and addresses where you can write urging inclusion of all-vegetarian entrees on the menu.

# Not Beyond Chicken?

**Beyond Beef: The Rise and Fall of the Cattle Culture**  
by Jeremy Rifkin, 1992.

Some worry this book will cause people to switch from beef to eating more chicken. Luckily, that's not the message. Rifkin explores the history of cattle in human culture with an emphasis on the erosion of respect for cattle and other life forms under the stress of Western materialism which reduces everything to mere manipulatable matter. Cattle [and chickens] have been "Bred for market efficiency rather than species fitness. They are treated as industrial products from birth to slaughter."

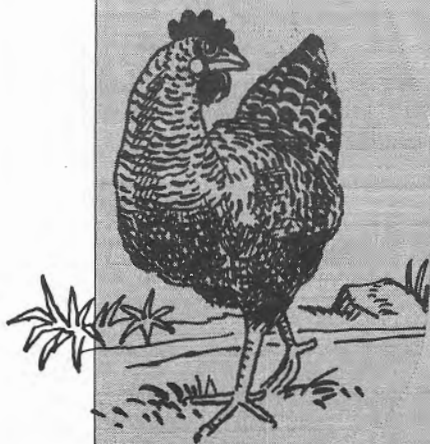
Rifkin rejects this and explains why we should. "By choosing not to eat the flesh of cattle, we serve notice of our willingness to enter into a new covenant with this creature, a relationship that transcends the imperatives of the market and profligate consumption. Freeing the bovine from the pain and indignities suffered on the modern mega-feedlots and in the slaughterhouses is a humane act

of great symbolic and practical import . . . an act of contrition. . . . The decision to eat further down the planet's food chain will force a wholesale reassessment of the entire grain-fed meat complex ranging from factory farm chickens to hogs. . . . By eliminating beef from the human diet, our species takes a significant step toward a new species consciousness, reaching out in a spirit of shared partnership with the bovine and, by extension, other sentient creatures with whom we share the earth."



## Don't Just Switch From Beef to Chicken

Please remind people that a dietary switch from beef to chicken vastly increases the universe of pain and suffering instead of reducing it. **The average Western meat-based diet requires the killing of 22 chickens for every cow, pig or sheep. "And Poultry Slaughter is Ugly,"** writes Dr. Eldon Keinholz, former poultry researcher at Colorado State University, who says he came to see that "peace-seeking is broader than just human interactions. Now I see it as a way of life in relation to all life and to all that has been created." For Eldon's story of how he changed from an exploiter to a liberator and protector of animals, see The Animal's Agenda, April 1991, pp. 12 -14, "Re-searching the Heart: An Interview with Eldon Keinholz," by Karen Davis.



## What's Natural?

The term "natural" can be used for meat and poultry products without artificial ingredients such as flavors or preservatives. However, meat and poultry can be sold as "natural" even if the product comes from animals raised with antibiotics and hormones. Many customers mistakenly think "natural" meat and poultry come from animals humanely raised without drugs or steroids. Not so. "Natural" refers to what is done to the animals after they're killed and are being processed. Feedstuffs, March 23, 1992, p. 5.

# Legislative Alert

## H.R. 4124

The "Humane Methods of Poultry Slaughter Act of 1992." Introduced by Congressman Andrew Jacobs of Indiana. This critical legislation would amend the Poultry Products Inspection Act to require the humane slaughter of poultry, just as the Humane Methods of Slaughter Act of 1958 amended the Meat Inspection Act to require the humane slaughter of cattle, sheep, goats, swine, horses and mules.

Please write to your U.S. Representative urging him/her to cosponsor and actively promote this bill and to request that the House Agriculture Subcommittee on Livestock, Dairy & Poultry hold immediate hearings on it. Write: Honorable \_\_\_\_\_, U.S. House of Representatives, Washington, DC 20515-1101.

In addition, please contact Congressman Charles Stenholm, Chairman of the House Agriculture Subcommittee on Livestock, Dairy & Poultry, and urge him to hold immediate hearings on this bill. Write: Honorable Charles W. Stenholm, U.S. House of Representatives, Washington, DC 20515-1101.

In your letters, point out that there is no justification for denying to poultry the same legal protection accorded to other animals slaughtered for food. Poultry have complex nervous systems and feel pain as much as any other animal. 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. These birds deserve humane slaughter protection.

## S. 2296

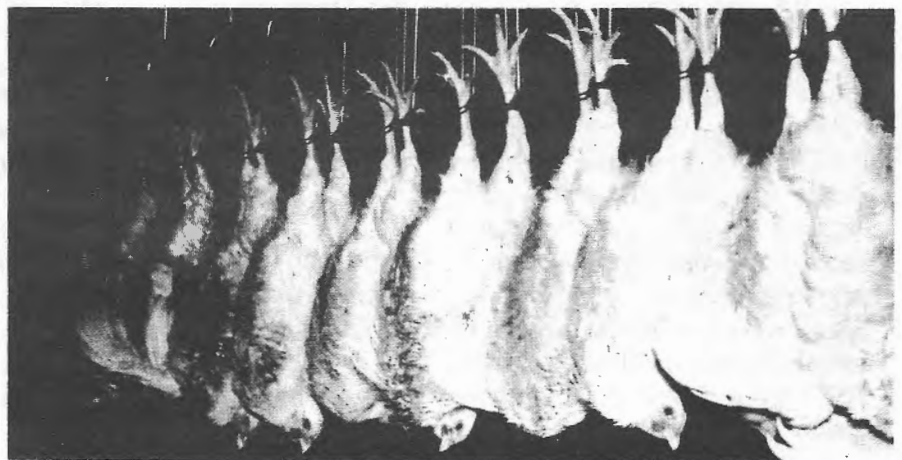
The "Downed Animal Protection Act of 1992." Introduced by Senator Daniel Akaka of Hawaii. This vital legislation would amend the Packers & Stockyards Act to make it illegal for stockyards to buy, sell, transfer, market or hold livestock animals too weak or sick to walk. This bill would take the financial incentive out of the abusive treatment of sick and injured "downed" animals. Write: Honorable \_\_\_\_\_, U.S. Senate Office Building, Washington, DC 20510.

## H.R. 3252

The Exhibition Animal Protection Act. Introduced by Congressman Peter H. Kostmayer of

Pennsylvania. This major bill would outlaw abuses of animals in training and exhibiting in zoos, aquariums, rodeos, circuses, movies, and T.V. Kostmayer cites the "dancing chicken" as an example of severe abuse: "Many arcades are now forcing chickens to stand on an electrified plate and 'dance.' If the chicken stops it is given an electric shock. I can't imagine anyone believing this exhibit of 'dancing chickens' is humane in any way." Please urge your House Representative to cosponsor and support H.R. 3252. Write: Honorable \_\_\_\_\_, United States House of Representatives, Washington, DC 20515-1101.

Cockfighting used to be banned in Kentucky but is legal again. Demand a ban. Write: The Honorable Brereton C. Jones, Governor, The Capitol, Kent, KY 40601. Residents of Arizona, Louisiana, Missouri, New Mexico, and Oklahoma should contact their state legislators to support legislation banning cockfighting.

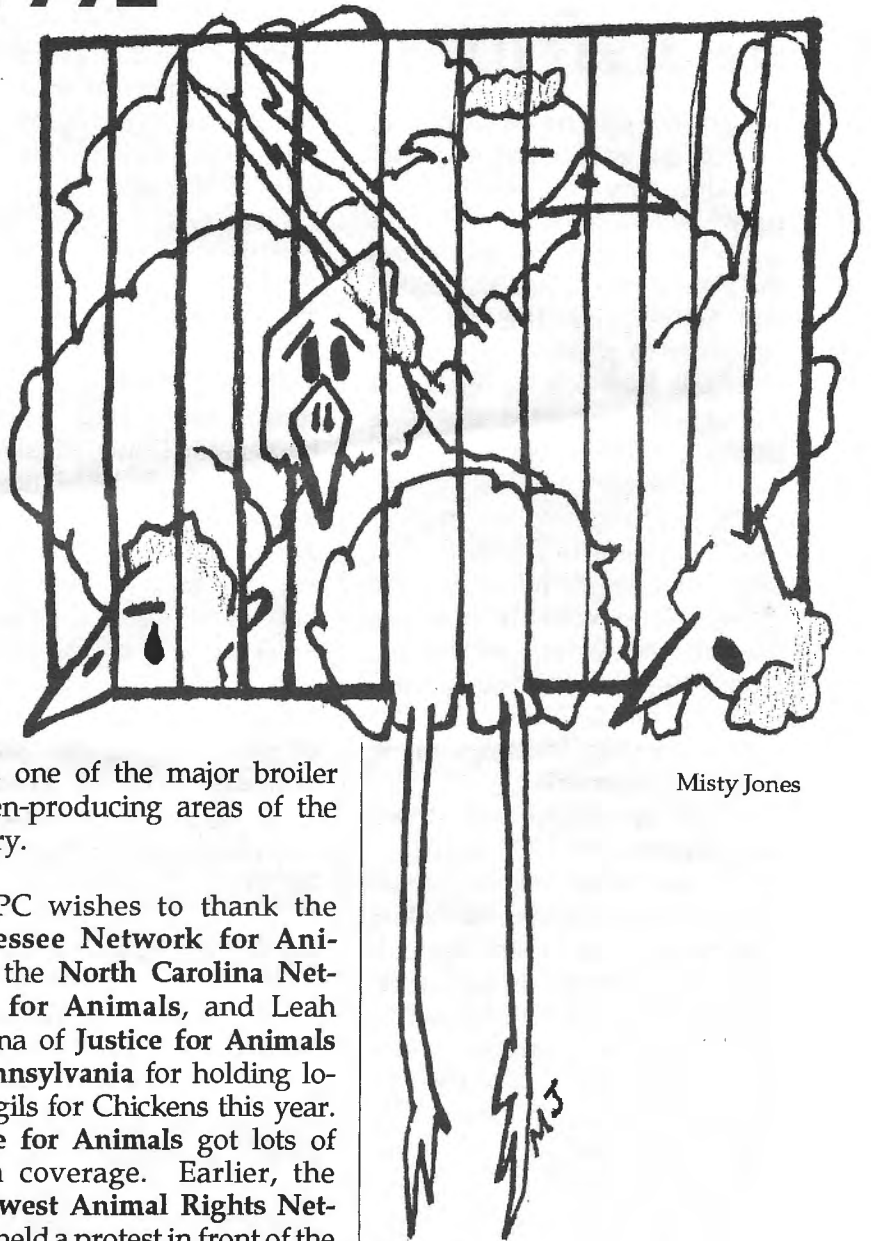


# The Spring Mourning Vigil for Chickens 1992

UPC's Second Annual Spring Mourning Vigil for Chickens was held this year on May 1 in front of the Perdue chicken slaughter plant in Salisbury, Maryland. 70 people joined in commemorating the 6 billion chickens raised and killed for food in the U.S. each year. Participants included Henry Spira of Animal Rights International, Ingrid Newkirk of PETA, Alex Hershaft of FARM, Susan Rich of In Defense of Animals, Heidi Prescott of The Fund for Animals, Israel Mossman of The Jewish Vegetarian Society, Ron Scott of Argus Archives, and Mark Parascandola of the University of Maryland Animal Rights Coalition. People came from Washington, DC, Maryland, Virginia, New Jersey, Delaware, and New York to join in what Susan Rich called "An historic occasion — the first major demonstration ever held at a Perdue slaughter plant." The Vigil proclaimed on colorful banners and signs "Misery is Not a Health Food" and "Don't Just Switch From Beef to Chicken — Get the Slaughterhouse Out of Your Kitchen!" Linda Howard and Randy Cousins of Virginia made fabulous chicken costumes. The City of Salisbury denied protesters the right to park their cars in the shopping center across the street from the Perdue plant or to place a tent or portable toilet on city property. "Perdue is a leading taxpayer and friend of ours," said city officials. The Vigil received excellent television coverage on the Eastern

Shore, one of the major broiler chicken-producing areas of the country.

UPC wishes to thank the **Tennessee Network for Animals**, the **North Carolina Network for Animals**, and Leah Materna of **Justice for Animals in Pennsylvania** for holding local Vigils for Chickens this year. **Justice for Animals** got lots of media coverage. Earlier, the **Northwest Animal Rights Network** held a protest in front of the Acme chicken slaughter plant in Seattle forcing them to shut down for the day. They rescued a chicken and found her a loving home, thanks to the caring efforts of Rob Kader and his colleagues. This chicken, "rescued from the assembly line of death," is named Liberty.



Misty Jones

Please plan to hold a Vigil for Chickens in your area next Spring. Contact UPC for details including sample News Releases. UPC will gladly provide literature and other assistance for your Vigil.



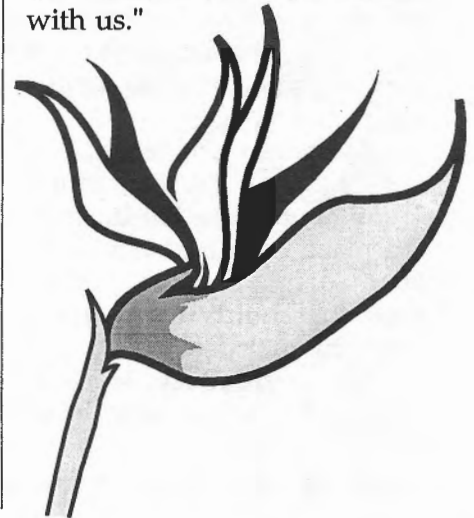
# Starving Chickens Killed

*St. Petersburg Times, June 18, 1992*

Plant City, Florida — Amid the squawks of thousands of birds, 15 workers pushed shopping carts along rows of coops Wednesday, wrenching chicken necks and beating the animals to death with clubs. The mass slaughter came at the direction of a Hillsborough County judge after law enforcement, agricultural and health officials determined it would take too much time and money to rejuvenate between 20,000 and 30,000 chickens starv-

ing to death at David Kiswani's Colson Road farm. Kiswani said the sagging egg market kept him from earning money to buy food for the animals. As the chickens were killed Wednesday at the Colson Road farm, neighbors of one of Kiswani's other chicken farms said nearly the same thing happened 3 weeks ago. Tens of thousands of chickens were burned when they starved . . . Most workers said they didn't mind killing the chickens for \$4 an hour. When you eat chicken, does it get to you? asked Tony McDonald. "No, because you gotta eat. I got 3 children I have to take care of, so it doesn't get to me."

UPC member Michael Furlong, of S. Pasadena, published a letter in the St. Petersburg Times [P.O. Box 1121, St. Petersburg, FL 33731] saying the "photo of starving, battery-caged hens waiting their turn for workers to twist their necks and beat them to death with clubs was a moving and sad example of what we humans are capable of doing to the creatures who share this earth with us."



## In Loving Memory

UPC wishes to thank Carol Breinig for her generous donation to UPC in memory of "The following hens who provided happiness to Linda Buyukmihci-Bey and William Bey. Each hen's individual personality was very special.

Kimberly:	Pacifist	7/14/91 - 6/11/92
Helen:	Pleasant	7/14/91 - 6/10/91
Bernadette	Talkative	1/12/91 - 5/20/92
Bridget	Confident	12/9/89 - 3/30/92
Angela	Loyal Companion	8/16/91 - 12/5/91
Sinead	Quiet & Solitary	4/6/90 - 8/27/91
La Toya	Lively	8/2/89 - 7/26/90

Two unnamed hens, whose lives with Linda and Bill were very brief, are also honored and remembered with this gift."

### Angela and Carmella

Linda Buyukmihci-Bey wrote to UPC last December to say that "Our dear hen Angela died. For the last few days of her life she stayed in 'the girls' barn.' Every time I'd look in on her, there was her good friend Carmella by her side, chirping softly to her. Several times a day, Carmella would rush out of the barn, eat and drink a little, then rush right back to comfort her dying friend. She was devoted and loyal to the end. It had always seemed that Angela followed Carmella around, but when Angela got sick, Carmella chose to be with her. They really loved each other."

# Poultry Slaughter: The Need for Legislation

by Karen Davis

At the poultry slaughter plant each day thousands of birds are crammed inside crates stacked on trucks waiting to be killed. Truckload after truckload pulls into the holding dock where huge fans rotate to reduce the number of birds who will die of heat prostration while waiting to enter the slaughterhouse. A forklift picks the topmost pallet of crates off each flatbed truck, and the birds disappear into the darkness.

They come out of the darkness. "Live haul involves hand-catching the birds, mostly at night, in a darkened dust-laden atmosphere and trucking them long distances," a USDA manual explains. In the words of a poultry scientist, "The ending of a broiler's or turkey's experience involves severe stresses." Stress begins with the withdrawal of food and water several hours before catching to save feed costs and reduce messy gizzards at the plant. "Spent" laying hens are simply torn from the battery to the transport cages without regard to preserving "carcass quality."

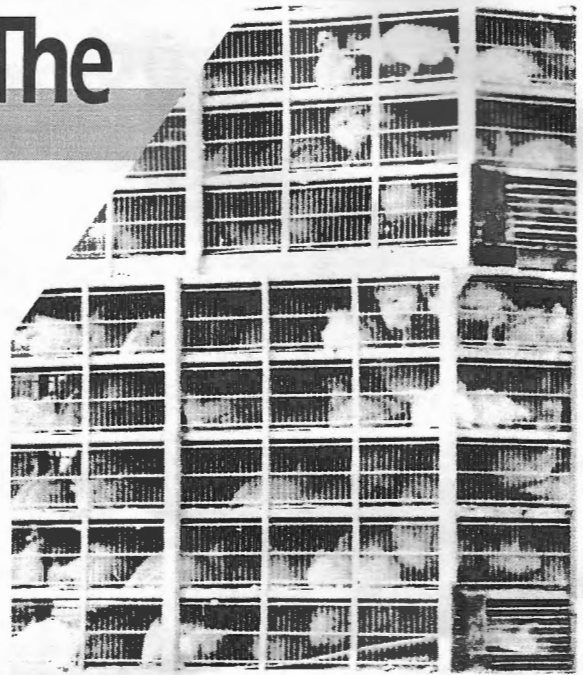
At the slaughterhouse, birds wait in the trucks anywhere from 1 to 9 hours to be killed. Inside the plant, each bird is violently jammed into a movable metal rack that holds them upside down by their feet.

Killing the birds is a slow process. The USDA recommends that a bird hang in a shackle a minimum of 40 to 60 seconds

prior to stunning to reduce excitement and ensure proper stunning. Since stunners are not required by law, they aren't always used and vary considerably in effectiveness when they are used. **Farm Sanctuary poultry slaughter videos** show chickens in a Los Angeles factory having their throats cut without being stunned or killed, and ineffectively stunned turkeys going to (and from) the knife conscious, flapping, twitching, and crying.

The federal Human Methods of Slaughter Act of 1958 does not cover poultry; the term "live-stock," as defined in the Act, excludes birds. (In 1957, the Poultry Products Inspection Act brought poultry under the same inspection system as the Federal Meat Inspection Act of 1906 which mandates that meat be inspected for visible disease and deformity, not bacterial contamination.) Responding to my inquiry, a staff veterinarian with the USDA Food Safety and Inspection Service wrote that most poultry plants render birds unconscious by electrically stunning them before slaughter and processing. This assurance is not reliable.

The typical stunning machine is a brine-filled electrified trough, through which the birds' heads are dragged as they dangle upside-down from the shackles.



The ramp at the entrance to the stunner often becomes wet due to splashing as the birds enter the stunner causing them pre-stunning shock. (A good humane slaughter law would address this nightmare.) USDA notes stunning time as about 7 seconds per bird. Stunning is done not mainly for humane reasons, but to ensure the "satisfactory bleeding and feather release" deemed essential for marketing the carcass. Indeed, a phase of stunning is a recommended 10-second "recovery" phase in which heartbeat and breathing are deliberately restored "to get the blood release." **Birds can regain consciousness during this phase.** A researcher writes in Turkey World (July - August 1987), "A good rule of thumb for checking for an adequate stun is to remove the bird immediately after stun and place it on the floor. The bird should be able to stand within 1 - 2 minutes."

The policy is that birds are to be desensitized but not killed by the stunner, with the result that relatively low currents prevail. (A good humane slaughter law

# Humane Slaughter

(cont.)

would require a current level sufficient to ensure cardiac arrest.) This policy has been challenged by veterinary studies in Great Britain. Birds killed in the stunner are alleged to produce red and tough carcasses, but in blind trials, consumers could not distinguish between electrocuted and lightly stunned birds. This is an important finding, because research also shows that only about a third of broiler chickens are stunned by common currents. Millions of birds are alive, many of them sentient and breathing, not only as they approach the knife but upon entering the scald tank (which loosens feathers) 55 to 100 seconds after the throat-cutting. (A good humane slaughter law would regulate throat cutting, requiring the severance of both carotid arteries to ensure swift brain death.) Commercially, the result is a daily stack of rejected cherry-colored "redskins," referring to birds who have not been bled and were alive when they entered the scald. Linking welfare and business arguments, some veterinarians in Great Britain stand in favor of legally requiring that poultry be killed during stunning.

## Remedies

Unlike Great Britain and Canada, the U.S. has not extended even nominal legal protection to poultry. Though no truly humane system of slaughter can be devised, the present situation could be improved by redefining livestock in the Fed-

# Skippy

(cont.)

stroking him till he isn't so keyed up.

However, Skippy is subject to these surprise charges, so I must stay alert. When I see him coming, I hold my hand up and out in front of me, and say, "Slow, Skippy." Of course, I have to do this while he's still a little bit away. When he's close, I snap my fingers and point to the nearest object for him to jump up on. He's much easier to deal with if he's higher and not around my legs. Fortunately he was held a lot when he was little, so I do this often and it seems to soften his disposition. Because of these communications, we are totally fine together. I have no fear of him and he seems to understand my movements and gestures. Skippy is alert, affectionate, and full of personality. At first I kept him in a large pen where he crowed often. Gradually I let him out till now he is free-roaming in the fenced yard all day. His crowing is better and not really a problem.

In the morning Skippy is packed full of energy and crazy with excitement. At night he's a gentle bird. He had an incredible variety of sounds. Many I understand, but many I don't. Skippy sleeps in a cage that I cover with a dark blanket. When I turn the light out, I always say, "Good night, Skippy," and he says goodnight back. I go to sleep feeling blessed.

eral Humane Methods of Slaughter Act to include poultry, or by amending the Federal Poultry Products Inspection Act to provide for the humane slaughter of poultry. In some states, poultry slaughter abuse could probably be prosecuted under existing state anti-cruelty laws, a prospect that should be investigated. All states should enact humane slaughter legislation to protect poultry used in intrastate (within state) commerce and in plants that kill 20,000 or fewer birds, because livestock confined to intrastate commerce and slaughtered in these smaller plants are not covered by federal law: state laws are needed. Those states that already have humane slaughter laws should adopt amendments specifically to include poultry, as was done in 1991 in California.

## *A Lasting Gift for the Birds*

Have you thought about remembering United Poultry Concerns through a provision in your will? Please consider an enduring gift on 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 located in the state of Maryland, the sum of \$\_\_\_\_\_ and/or (specifically designated property).**

We welcome inquires.

United Poultry Concerns, Inc.  
P.O. Box 59367  
Potomac, Maryland 20859

# Family Continues to Battle Successfully to Keep Ducks, Geese

Poultry Press 1991, Vol. 1, No. 2, described the battle of Kathy Roth of Clarks Summit, PA, to keep her rescued ducks and geese after being told by Borough Manager, Robert Thorne, to get rid of them or face a citation. Instead of submitting, Kathy and her husband, Predrag Djordjevic, fought back. They hired a lawyer, proceeded to investigate the activities of Thorne and the Borough council, and uncovered a sewerful of corrupt local government practices. They filed a law suit. Meanwhile, Kathy says, "Our ducks and geese are doing well. Lots of people drive by to make sure they are still with us. Thus, without the birds knowing it, they have become symbols of resistance to a small and corrupt administration."



*If you live with a companion turkey, please consider sharing your feelings for your fine feathered friend with Karen Davis at United Poultry Concerns. We seek stories of turkey/human friendships for articles and other educational projects.*

## Phoenix Chicken Journal 2

Phoenix, the chicken, named after the mythical bird who rises from the ashes of death, was rescued last February from a broiler chicken house by members of the local chapter of the Worldwide Coalition of Concerned Citizens for Chickens. WCCCC reports that Phoenix is now a fine young cockerel weighing 12 pounds, with a passion for bean sprouts and many grapes scattered in front of him all at once. He crowed his first crow on Sunday afternoon, June 14, in front of the refrigerator. He has a friend named Glynnis, a black Polish hen who used to snatch his food, causing him to bellow and groan. Reports say these two now perch together contentedly on Phoenix's sawhorse at night. "Phoenix is a splendid fellow," everyone who sees him exclaims. To know him is to love him.

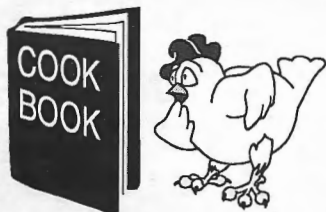
## Contact Lenses for Chickens: A Benighted Concept

Thanks to the many people who wrote to California Polytechnic State University in San Luis Obispo, CA, to denounce the cruel contact lens experiment on laying hens conducted there last year. The hens did not receive veterinary treatment during or after the experiment. They developed painful corneal ulcers and blindness and were left to languish for months in the poultry unit after the experiment was over. The efforts of UPC and Action for Animals' Rights to place the remaining hens in a permanent home were rejected by the university. A local newspaper article on April 3 said the hens were sold "one by one, mostly, to individuals who take them home for slaughter." Cal Poly was recently voted state funds to expand its poultry facilities and "work more closely with the industry." Randy Wise, the founder of Animalens which manufactures the lenses and sponsored the experiment, told UPC that Animalens continues to fund experiments on "contact goggles" for chickens. Animalens has already tortured, blinded and killed thousands of defenseless birds. Direct protest to: Randy Wise, Animalens, Inc., 965 Robinson Springs Rd., Stowe, VT 05672 (802) 253-2049. For a copy of our 1992 Investigative Report, "Red Contact Lenses for Chickens: A Benighted Concept," contact UPC, P.O. Box 59367, Potomac, MD 20859 (301) 948-2406.

## 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



**Chicken & Egg: Who  
Pays the Price? By  
Clare Druce, intro by  
Richard Adams.**

A powerful investigation of the chicken & egg industry by the founder of Chickens' Liberation. Order from UPC, Inc., P.O. Box 59367, Potomac, MD 20859 (301) 948-2406. \$10

## PoultryPress Handouts

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

- "Chickens" brochure --  
20 for \$4.00. Order from UPC.
- "Say 'Hi' to Health &  
'Bye' to Shells from Hell"  
20 for \$2.00. Order from UPC.
- "Chicken for Dinner?" --  
20 for \$2.00. Order from UPC.

## Postcards

**NEW from UPC!**

**"Love is Best"**



20 for \$3.50. 40 for \$6.00.  
Order from UPC, P.O. Box  
59367, Potomac, MD 20859 (301)  
948-2406.

**"Misery is Not a Health  
Food"**



20 for \$3.50. 40 for \$6.00.  
Order from UPC, P.O. Box  
59367, Potomac, MD 20859 (301)  
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## Factsheets

- "Debeaking"  
20 for \$2.00. Order from UPC.
- "Starving Poultry for Profit"  
20 for \$2.00. Order from UPC.

## Videos

**"Humane Slaughter?"**

Produced by Farm Sanctuary. 7 min. documentary of chickens being casually slaughtered without stunning. An excellent educational tool. Shows why humane poultry slaughter legislation is urgent. Order from Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225. \$19.

**"The Making of a Turkey."**

Produced by Farm Sanctuary. 17 min. depiction of modern turkey production. Historical background & powerful slaughter footage. Order from Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225. \$19.

**"Sentenced for Life" &  
"Chicken for Dinner."**

Produced by Chickens' Lib. 50 min. exposé on the battery & broiler systems of factory chicken & egg farming. Excellent education video. Order from UPC, Inc., P.O. Box 59367, Potomac, MD 20859 (301) 948-2406. \$25.

## Clothing

**New!** Chicken Shirts & Leggings. Haunting photographic black & white images of factory farm chickens on 100% durable cotton. Uniquely expressive artwork on long-sleeved shirt and dramatic leggings to match.

**Chicken shirt: M, L, XL -- \$25**  
**Chicken Leggings: S, M, L -- \$20**

Order from Relic, 3234 W. Franklin St., Richmond, VA 23221

*Chickens: To Know Them is to Love Them*

Jeri Metz



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