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Poultry Press

Promoting the compassionate and respectful treatment of domestic fowl



United Poultry Concerns PO Box 150 Machipongo, VA 23405
Phone: 757-678-7875 Info@upc-online.org



United Poultry Concerns is a nonprofit organization that promotes the compassionate and respectful treatment of domestic fowl. www.upc-online.org

Come to the W. Bank Plaza this Wednesday, May 4th, between 10am-2pm to sample a wide-array of FREE and tasty vegan food! More info at www.ExploreVeg.org

United Poultry Concerns

P.O. Box 150
Machipongo, VA
23405-0150
(757) 678-7875
FAX: (757) 678-5070

Visit Our Web Site:
www.upc-online.org



In May UPC ran this ad in The University of Minnesota's student newspaper, reaching thousands of teachers and students. For more information, please turn the page. ➡

UPC is eager to run many more ads like the one on the cover. What a great way to reach thousands of people all at once!

Each quarter-page ad costs between \$532 and \$537. In April/May we ran a series of 3 ads in *The Minnesota Daily*.

Your tax-deductible donations help support our advertising projects. Yes! I'd love to support _____ ad(s) for a total of \$_____. Enclosed is my check or money order. Thank You!

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.

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I give, devise and bequeath to United Poultry Concerns, Inc., a not-for-profit corporation incorporated in the state of Maryland and located in the state of Virginia, the sum of \$_____ and/or (specifically designated property and/or stock contribution).

We welcome inquiries.

United Poultry Concerns, Inc.
P.O. Box 150 • Machipongo, Virginia 23405-0150
(757) 678-7875



Photo by Tal Ronnen

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EDITOR:
Karen Davis

GRAPHIC DESIGN:
Gary Kaplan/ GK Graphic Designs

WEBSITE ADMINISTRATOR:
Gary Kaplan/ GK Graphic Designs

UNITED POULTRY CONCERNS, INC.

OFFICERS:
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President-Director
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GARY KAPLAN
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International Respect for Chickens Day Celebrates Chickens



Photo By: Gary Kaplan

Activists gather at memorial statue of Roscoe the Rooster in Takoma Park, MD

UPC's First Annual International Respect for Chickens Day, May 4th, got off to a great start! We thank all who took part and urge everyone to start planning what YOU can do on May 4th 2006 - and every day - to celebrate the life of chickens and protest against the bleakness of chickens' lives in farming and cockfighting operations. Here are some highlights - and creative ideas - from this year's event.

DEAR UPC -

"Congratulations on your special day. I heard several mentions of it on the local radio news broadcasts. Thanks for updating me and slipping the title of our forthcoming movie Chicken Little into your announcement. That was a nice surprise." - Tom Celli, The Walt Disney Studios

"One woman home-schooling her six year old daughter, Emma, called to sign up for our vegan kids class this Saturday saying her daughter was very moved by this week's show on International Respect for Chickens Day." - Janice Blue, Go Vegan Texas! KPFT Radio

"Thank YOU! A woman called in from New York City to listen to our show on International Respect for Chickens Day via the phone. She's a freelance writer who is writing an article about chickens and people who are trying to help them." - Suzanne Dragan, "Animal Talk," Central Jersey 1450 WCTC

"I run a small email newsletter for my clients and heard about International Respect for Chickens Day. I composed an email with links about chickens and dedicated the whole issue to them." - Holly Russo, wavian.com

"I distributed 200 Chickens brochures today at George Mason University and gave some to the librarians to put on the public information racks. People were very receptive to International Respect for Chickens Day. Thanks!"
- Diana Schmidt

"Our student group Farm Animal Welfare Network expanded International Respect for Chickens Day by hosting an info table in the student union and at a campus festival, sponsoring two ads in student newspapers and getting articles in local newspapers about our group and about the plight of chickens on factory farms and in slaughterhouses."
- Alyson Powers, FAWN, University of Iowa

"I was working in the University of Maryland archives on International Respect for Chickens Day, and two of the librarians were reading your Chickens brochures. They were absolutely horrified. They said they had no idea of the reality of the chicken industry and said they didn't think they were going to be eating chicken again." A.R. Hogan, free-lance journalist

"My daughter and I are joining UPC. We saw the notice about International Respect for Chickens Day and would like some brochures to distribute. Thank you for helping our favorite animal." - Janet Baczuk and daughter Sorel Colina and hens Nellie, Emma, Henrietta, Katie, Henny Penny, Becky, Molly, Jenny, Lucie, Lola, Peziza and rooster, Rama.

"Had to share with you my Respect-for-Chickens-Day experience. I found pretty ceramic trinket boxes shaped like a hen sheltering her chicks beneath her wing. I packed them in a beribboned basket, along with UPC pamphlets, and made the rounds of my office. The reaction was more than I could have hoped. With one exception, everyone was delighted with their hen and actively interested in learning about how chickens are used for eggs and meat. We had an around-the-cooler discussion and the mother of a second-grader began to reevaluate the ethics and educational value of hatching eggs in the classroom. We talked about what might await the chicks when they were returned to the farm, and she was determined to find out more about what had seemed a benign class project. I received many heartfelt thank-yous." - Sally Ulrich

"Thank you for helping us commemorate International

Respect for Chickens Day on May 4th by focusing on how chickens create strong social bonds and family units. From noon to 1pm our six-foot escaped battery hen mascot Henny was on display at a busy corner with a human-sized battery cage talking to people about chickens in Canada. Also, I did a 30min radio interview on a major station here in Vancouver about International Respect for Chickens Day. Very well received." - Bruce Passmore, Vancouver Humane Society



"Our school would like to thank you so much for sending us the posters and informative brochures to promote International Respect for Chickens Day on May 4th. I've enclosed a picture of our library display." - Betty Gonzalez, Miami Lakes Educational Center 🐔



Global Warmings Spring 2005



Photo By: Susan Ocean

GOODBYE FOIE GRAS

"Chef Trotter has renounced foie gras, on ethical grounds. . . another example of how far the animal-rights cause has come in from the fringe." - Lawrence Downes, New York Times Editorial, April 4, 2005

Foie gras production is turning more and more people away from the "gourmet" cruelty of force-feeding ducks and geese with steel pipes to manufacture diseased livers for human consumption. **Celebrity chef Charlie Trotter says he stopped serving foie gras after watching ducks be tube-fed.** Restaurants in Portland, Oregon and Pittsburgh, Pennsylvania - 10 in Pittsburgh! - have stopped serving foie gras thanks to activist pressure. Last year, California passed a law banning the production and sale of foie gras starting in 2012, and legislation banning foie gras is being considered in Oregon, New York, Illinois, and Massachusetts.

Starting April 1, 2005, force-feeding ducks and geese became illegal in Israel. On March 31, 2005, the Israeli Supreme Court, which ruled in 2003 that force-feeding ducks and geese violates the Israeli Animal Welfare Act, refused to extend the delay in law enforcement requested by the Ministry of Agriculture. Anonymous for Animal Rights, a coalition of Israeli activists, managed the successful 6-year campaign to ban the force-feeding of ducks and geese in Israel.

SCIENCE ANNOUNCES BIRDS' BRAINS ARE BRIGHT

In a paper presented in *Nature Neuroscience Reviews* (Feb. 2005, Vol. 6), scientists called for new words to describe the various parts of the bird brain in recognition of the "now overwhelming evidence" that birds' brains are complex organs that process information" in much the same way as the vaunted human cerebral cortex." **In a letter published in *The Washington Post* (Feb. 12, 2005),**

UPC president Karen Davis wrote that the updated science is "deeply gratifying to those of us who spend our days with birds. We have been waiting to see scientific language and understanding catch up with the reality of bird intelligence. I spend my days with domestic chickens and turkeys, birds that have long been denigrated as stupid, despite ample evidence to the contrary. Just watch a hen calculate how to speed to her perch at night to avoid a certain attentive rooster in the way, and you know that a smart chick is looking out for her own interests."



What Can I Do?

🐔 Order the 16-min. video *Delicacy of Despair*, which shows how foie gras is produced. Available from UPC in DVD and VHS formats. And let people know that scientists no longer consider birds "primitive." Birds



are conscious individuals who use their brains, and have feelings, the same as humans. At a conference on animal sentience in March, hosted by Compassion in World Farming in England, Professor John Webster of Bristol University described an experiment with hens who quickly learned bad grains from good grains, henceforth avoiding the bad grains based on color recognition. **Professor Webster said: "What this tells us is that the mother hen has learnt what food is good and what is bad for her, that she**

cares so much for her chicks she will not let them eat the bad food and she is passing on to her young what she has learnt. To me that is pretty close to culture - and an advanced one at that. Chickens are sentient creatures and have feelings of their own." *The Times* [London], March 16.

Order *The Dignity, Beauty & Abuse of Chickens* from UPC. Available in VHS and DVD. All UPC videos are \$10 including shipping. 🐔

STOCK CONTRIBUTIONS

Dear Friends,

Several of our members have made financial contributions in the form of stock to United Poultry Concerns through our securities account. We are deeply grateful for these gifts, and anticipate more in the future. There are two obvious benefits in making stock contributions. Please consider these advantages in making your future gifts to United Poultry Concerns.

Donors may give as much stock as they want to a nonprofit organization without impinging upon their estate. By giving this way, they avoid paying a capital gains tax on their assets, because they are gifting their assets.

The benefits to the nonprofit are obvious. In giving a gift of stock, you enable the nonprofit of your choice to grow and do more. It's as simple and important as that. Everyone wins.

United Poultry Concerns has a securities account with **UBS Financial**. For information on how you can donate to us this way, please call our financial advisor, **Claudia Puopolo**, at UBS at **757-490-5639** or **800-368-4070**.

From United Poultry Concerns and all our Feathered Friends, we thank you for helping to ensure our future!

Sincerely,
Karen Davis, Ph.D.
President



Photo by Tal Rønnen

Freddaflower Memorial & Appreciation Fund

The pain of losing them is the price we pay for the privilege of knowing them and sharing their lives. . . .



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 and celebration of the life of Scribbles, my sweet budgie. - *Holly Katta*

In honor of Meghan Elliott, because she cares for the animals and speaks for those who cannot speak for themselves. - *Kathryn Dalenberg*

In memory of Irene Wozniak, who passed away on February 16, 2005. - *Janice Hildabridle*

In memory of Viva, the chicken hen, who inspired the founding of United Poultry Concerns 15 years ago. - *Maria Davies*

In memory of Miss Evelyn, our sweet little silkie chicken who was saved from a market to live at United Poultry Concerns for 5 happy years. I called her Cotton Ball. - *Carol Baker*, UPC sanctuary caregiver

Help Get Chicks and Ducklings Out of University of Delaware Classroom

Students at the University of Delaware have complained about the suffering of chicks and ducklings used in repetitive nutritional deprivation experiments in the classroom. Split into teams and issued the newborn birds, students are required to feed them a variety of foods and observe the results. **Last year, students reported that the legs of chicks were twisted, curled, and unusable and that helpless ducklings were being trampled by others. Crippled chicks and ducklings could not reach watering devices, increasing their debilitation and distress.** Students said the classroom professor showed no interest in the birds or their suffering, and that dead birds were thrown in the trash.

Such experiments are not only cruel; they are totally outdated. Nutritional needs of chicks and ducklings have been thoroughly documented. *Chicken Meat and Egg Production*, edited by Bell & Weaver, has a detailed chapter on poultry nutrition, and more information can be found on CD-ROMs, videos, slides and poultry extension service websites, and in numerous


books like *Raising the Home Duck Flock* by Dave Holderread (Storey Communications, 800-827-8673).



What Can I Do?

Urge the University of Delaware to stop using live chicks and ducklings in the classroom. Responding to criticism last year, Dean Robin Morgan said "we are examining the use of animals in this course," but so far no action has been reported. Request a written reply to your concerns. Contact:

Dr. David Roselle
President
Office of the President
University of Delaware
Newark, DE 19716
Phone: 302-831-2111; fax:
1297
Email: Roselle@udel.edu

Dr. Robin Morgan
Dean of Agriculture and
Natural Resources
113 Townsend Hall
University of Delaware
Newark, DE 19716
Phone: 302-831-2501; fax:
6758
Email: Morgan@udel.edu 

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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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Are you moving? Please send us your new address.

Do you want to be removed from our mailing list? Please tell us now. The U.S. Postal Service charges UPC for every returned mailing. Remailing the magazine costs UPC an additional sum. Due to the enormous cost of remailing, we can no longer provide this service. Thank you for your consideration. Please keep up your membership. We need your **continuing** financial support.



United Poultry Concerns

PO Box 150 • Machipongo, VA 23405-0150

The Battle Over Welfare Vs. Rights



Photo By: Zoe Weil

"Are we really representing a caged hen's wishes when we say that she would reject a touch of comfort short of total liberation? And who, under any circumstances, would reject a less inhumane death for themselves or for someone they loved?" - Karen Davis, Satya magazine, April 2005

A welfare philosophy that supports exploiting animals "humanely" is totally different from a rights philosophy that supports efforts to reduce animal suffering in pursuit of animal liberation. Yet some animal advocates insist that working for welfare reforms is wrong regardless.

Granted, all welfare reforms have risks. For example, the American Veterinary Medical Association, in formulating its Position Statement on Production of Foie Gras this year, added the word "mechanical" to the proposed resolution: "Resolved, that the AVMA opposes the practice of mechanical force feeding of ducks and geese to produce foie gras because of the adverse effects on the birds' health and welfare associated with this practice."

Why did the AVMA insert "mechanical"? Because while the word "mechanical" rules out stressful feeding tubes, it does not rule out feeding ducks and geese high-energy rations that produce a liver that in sedentary birds would still be abnormally fat. In other words, as a concession to industry, the AVMA would allow passive overfeeding while opposing the much more abusive practice of actively ramming food down birds' throats.

In another example, the U.S. trade group United Egg Producers sought to undercut activists' efforts to stop forced molting by claiming that if they couldn't molt their hens by depriving them of food to regulate the economics of egg production, they'd have to replace flocks more frequently, doubling the number of birds and thus the amount of suffering overall. But this didn't happen, as sustained activist pressure brought United Egg Producers to encourage the use of a molt diet "rather than the traditional practice of withholding food."

Thanks to our 12-year campaign, force-molting hens by starving them is on the way out. Last year, the American Veterinary Medical Association (AVMA) adopted a policy opposing molting hens by taking away their food; and in March 2005, Gene Gregory, Senior Vice President for United Egg Producers, announced that within the next few months, UEP's "Animal Care Certified" program will likely require "certified care" producers to feed their hens instead of starving them.

Does this mean that the 300 million hens rotting in U.S. battery-cage hellhouses are now receiving humane care? Of course not. What it does mean, however, is that billions of hens in the U.S. will henceforth no longer be starved in their cages, and that persistent, well-designed welfare campaigns can mitigate animal suffering, even as we work to modify consumer behavior by getting people to go vegan.



What Can I Do?

🐔 Urge United Egg Producers to require that "Animal Care Certified" egg producers house their hens in cage-free environments and stop debeaking them.

Albert E. Pope, President

United Egg Producers

1720 Windward Concourse, Suite 230

Alpharetta, GA 30005

Phone: 770-360-9220. Fax: 770-360-7058

Email: info@unitedegg.org 🐔

Less Suffering in Slaughterhouses Needs Welfare Pressure



Photo By: L. Parascandola

Trade magazine *PoultryUSA's* April cover article, "Future of Gas Stunning," starts out: "Recent activity by welfare advocacy groups **United Poultry Concerns** and PETA has resulted in renewed interest in alternatives to electrical stunning in the U.S. poultry industry." Inaccurately the article says that the Poultry Inspection Regulations of 1984 require that chickens "be rendered insensible to pain prior to slaughter." In fact, the regulations state only that "Poultry shall be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and assure that breathing has stopped prior to scalding."

Birds are excluded from the federal Humane Methods of Slaughter Act and tortured with paralytic electric shocks every day in the slaughterhouses. In addition, **millions of chickens are scalded alive in the tanks after their throats are cut. Former Tyson chicken slaughterhouse worker Virgil Butler testified that in the tanks the chickens "flop, scream, kick, and their eyeballs pop out of their heads."**

While claiming that an argon/nitrogen-based stun/kill system would cost more than the electric shock system now in use, the article concludes that "gas stunning might be mandated due to **pressure generated by activist and consumer groups**" who influence restaurant chains, industry trade groups, and legislators.



What Can I Do?

Be Vegan and:

♥ Urge your Senators and House Representative to sponsor legislation to include poultry under the Humane Methods of Slaughter Act. To learn your Members of Congress call the Capital Switchboard at 202-224-3121. Or visit www.senate.gov or www.house.gov. To learn more, order *Poultry Slaughter: The Need for Legislation* from UPC. Donations to cover costs are appreciated.

♥ Urge the National Chicken Council (U.S. industry trade group), KFC and McDonald's to pressure poultry producer/suppliers like Tyson, Perdue, and Pilgrim's Pride to switch to the argon/nitrogen-based Controlled Atmosphere Stunning technology recommended by poultry scientists to reduce the suffering of billions of birds significantly in the slaughter plants each year.

George Watts, CEO
National Chicken Council
1015 15th St. NW, Suite 930
Washington DC 20005
Phone: 202-296-2622; Fax: 202-293-4005
Email: Gwatts@ChickenUSA.org

James A Skinner, CEO
McDonald's Corporation
McDonald's Plaza
Oak Park, IL 60523
Phone: 630-623-3000; Fax: 630-623-5004

David Novak, CEO
KFC-Yum! Brands
1441 Gardiner Lane
Louisville, KY 40213
Phone: 502-874-8300; fax: 502-874-9291
Hotline: 800-225-5532

(For global KFC heads/ board of directors/ contact information, visit www.kentuckyfriedcruelty.com/addresses.asp.)

The Life of One Battery Hen



By Karen Davis, PhD

Prologue Sound of a Battery Hen

**You can tell me: if you come by the
North door, I am in the twelfth cage
On the left-hand side of the third row
From the floor; and in that cage
I am usually the middle one of eight or six or three.
But even without directions, you'd
Discover me. We have the same pale
Comb, clipped yellow beak and white or auburn
Feathers, but as the door opens and you
Hear above the electric fan a kind of
One-word wail, I am the one
Who sounds loudest in my head.**

The Incubator

Deep inside an industrial incubator filled with thousands of chick embryos, a baby hen is growing inside an egg. During the first 24 hours after her egg was laid, the chick's tiny heart started beating, and blood vessels formed that joined her to the yolk which feeds her as she floats and grows in the fluid of her encapsulated world. The baby hen has had feelings since her 21st hour of life inside the incubator, and since her 24th hour of being there, she has had eyes. By the fourth day, all of her body organs are developed, and by the sixth day, she has the face of a little bird. Her beak has grown, and with it the egg tooth she will use to break

out of her shell - the shell that was formed by her mother hen's body, in a breeding facility somewhere - to protect her from harm.

The baby hen has comforting exchanges with the other embryos in the incubator, but a forlornness is felt inside each bird that passes from shell to shell. The two-way communication between themselves and a mother hen - the continuous interaction which they are genetically endowed to expect, and which they need - has not occurred. The mother hen's heartbeat is missing, and she does not respond to the embryos' calls of distress or comfort them with her soft clucks. The reverberation of something continuously running outside the eggs does not spark meaningful associations, as, for example, the crow of a rooster or the sensation of the hen shifting her eggs with her breast and her beak would comfortably do.

Still, by the 20th day, the baby hen occupies all of her egg, except for the air cell, which she now begins to penetrate with her beak, inhaling air through her lungs for the first time. The air isn't fresh, and the baby hen rests for several hours. Then, with renewed energy, she cuts a circular line counterclockwise around the shell by striking it with her egg tooth near the large end of the egg. With this tooth, which disappears after hatching, she saws her way out of the shell. Twelve hours later, wet and exhausted, she emerges to face the life ahead.

"As each chick emerges from its shell in the dark cave of feathers underneath its mother . . ." But this is not the baby hen's birth experience. Start over: *"As the mother hen picks the last pieces of shell gently from her chick's soft down . . ."* But this is not part of the baby hen's story, either. Try again: *"As soon as all the eggs are hatched, the hungry mother hen and her brood go forth to eat, drink, scratch and explore, the baby hen running eagerly within sight and sound of her mother, surrounded by her brothers and sisters."* In reality, none of this happens, except in memories that arise in the baby hen's dreams as she grows and stares through the bars, in the cages that await her arrival.



The "Servicing" Area

The baby hen and her fluffy yellow companions are being wheeled down the hall in the incubator cart. When it stops, three workers remove each tray of newly hatched chicks. They toss, sort and dump the discarded shells, the half-hatched chicks, the deformed chicks and the male chicks into the trash. They smoke cigarettes between the arrival of each cart, and the tobacco fumes along with other odors and gases produce a sickish, burning sensation in the baby hen's eyes, chest and stomach. One of her companions hops onto the edge of the tray and falls to the floor. High-pitched screeches occur as the carts, which now include hers, wheel into the next room, crushing and half crushing the fallen ones, plastering them in blood on the floor.

One by one, each chick in the tray is grabbed by a hand and pushed up against a machine blade. Now it's the baby hen's turn, and as her face is pushed against the blade, an agonizing crunch and pain shoots through her beak and her body causing her to flap her wings, cry out, and lose her bowels. Smoke and stench mingle, as the traumatized chicks, each with a stumped red hole in front of her face, are sprayed with something chemical, and the baby hen blanks out. She jerks awake upon feeling herself being grabbed and jammed in a cage in a dark place.

The Pullet House

Throbbing pain in her head and her beak, jostling of others around her, wires hurting her feet, air that makes her sick. The hen can never get comfortable. She cannot obey her impulse to walk and run. She is in a cage in the "pullet" house, where she and the other young hens, thousands of them, will eat mash from the trough, excrete into the manure piles, and grow until, five months later, they are moved to the layer house and into the smaller egg-laying cages. The hen and rooster who created her in the breeding facility were slaughtered while she was still in the incubator. Her brothers were suffocated at the hatchery, and she has sisters somewhere, perhaps in the same building that she's living in.

She suffers excruciating pain when she accidentally bumps her wounded beak several times against the

metal trough when she tries to eat the mash. Her body aches, her heart beats in fear, her face is disfigured, things crawl on her skin. There is no earth to bathe in. Healing, her beak develops small bulbs, called neuro-mas, and in time the pain almost stops, just a dull ache there, but the young hen can never preen herself properly, or eat right, although she tries, and when she and some other hens appear in a magazine picture, people who never knew her think that she and her sad companions are ugly by nature.

The Layer House

One night a hand flings her out of the pullet cage, into another cage, and wheels her to another cage. Feelings pass between herself and the other hens pressing against her, as their combs grow white and lumpy, and hang over their eyes like dough, but no words exist for these feelings, just as there is nothing in the natural evolution of hens to prepare them for this situation. When a cage-mate dies and rots, the hen stands on top of her to get off the wires. Her cage is somewhere among stacks and rows of cages. She is in a universe of cages. Eggs form in her body, are expelled with difficulty, and roll away. Rats whisk through the troughs leaving pellets in the mash. They whisk in and out of the cage bars, even brush through her feathers, which are mostly broken spines now. Flies suck stray yolks in the aisle in front of her cage, and one day the troughs are empty.

The End

Somehow the hen has managed to get her head and one spiny wing stuck between the bars of her cage, and she can't free herself. Ignorant people

say that a chicken doesn't know she is going to die, but the hen knows that she is going to die. When a hand - the most brutal, cruel thing she knows - opens the cage door and pulls her backward from inside, yanking her almost in two, she shrieks as she is dropped into the bucket where other hens, oozing eggs, pieces of shells and blood await her. They absorb her into themselves, as something heavy and soft plops on top of her that moves just a little, or so she feels, in being carried away.



Postscript: Killing of Unwanted Chicks and Hens By the Egg Industry

"Spent" Hens

The U.S. egg industry routinely deprives hens of all food or severely restricts their rations for one to three weeks, in order to shock them into producing another cycle of eggs after a year of relentless egg laying. This practice is called forced molting. Hens deemed no longer productive ("spent") by the egg industry are disposed of in several different ways. Because they have almost no muscle tissue compared to birds bred for meat, they have little or no economic value. As a result, these still very young birds are disposed of as cheaply as possible. Many are suffocated to death in 40-foot-long dumpsters, then trucked to rendering facilities and turned into animal feed ingredients. Others are gassed and buried dead or alive in landfills or ground up, dead or alive, in grinders. Still others are trucked to "spent fowl" slaughter plants and used in school lunch programs and other government food programs. Hens travel to slaughter in cages without food or water for hundreds of miles, frequently across state lines or into Canada, often with missing feet, legs, and wings that were left behind during catching. Hens who are still laying eggs are pasted in egg slime and pieces of shells.

Male Chicks

Along with defective and slow-hatching female chicks, the U.S. egg industry trashes 250 million male chicks as soon as they hatch because roosters don't lay eggs. Instead of being sheltered by a mother hen's wings, the newborns are ground up alive or thrown into trashcans where they slowly suffocate on top of one another, peeping pitifully as a human foot stomps them down to make room for more chicks. Some hatcheries gas the chicks with carbon dioxide (CO₂). Ruth Harrison, the author of *Animal Machines* (1964), said she stopped supporting CO₂ gassing of chicks after subjecting herself to inhalation of various gas concentrations. She said, "In my opinion, it is no better than the old practice of filling up a dustbin with them and letting them suffocate" (*New Scientist*, 5/19/90).

No federal laws protect chickens in the United States. They are excluded from the Animal Welfare Act and from the Humane Methods of Slaughter Act.

"The Life of One Battery Hen" was featured in the Summer 2004 issue of the *AV Magazine* published by the American Anti-Vivisection Society and will appear in Karen Davis's forthcoming book *The Holocaust and the Henmaid's Tale: A Case for Comparing Atrocities* (Lantern Books, 2005). 🐔

UPC President Karen Davis Wins Hearts and Minds for the Birds and an Animal-Free Diet



Photo By: Annie & Neil Hornish

"You are a powerful speaker, and the audience has the feel that your heart is really in it." - Doris Gerhart

In recent months UPC President Dr. Karen Davis has talked to receptive audiences about the plight of birds in the global food economy and the need to go vegan. More talks ahead!

Humanists Meeting

In December, the **Humanists of Spokane, Washington** were all ears as **Karen described the grim realities of all forms of animal farming.** Humanism holds that humans are a part of nature possessing genuine freedom of creative choice and action. Based on

these values, Karen urged the 80-member audience to choose to be vegan. UPC is grateful to Bill and Doris Gerhart for arranging this inspiring event.

Brock University Conference

In February, Karen gave a keynote speech at Brock University in St. Catherines, Ontario on the ethics of avian influenza control. Speaking at the 2-day "**Thinking About Animals in Canada**" conference, Karen discussed British Columbia's 2004 extermination of 19 million birds and the horrendous cruelty of the slaughter by the Canadian Food Inspection Agency (the equivalent of the U.S. Department of Agriculture).

UPC wishes to thank Brock University Professor of Sociology, John Sorenson, for inviting Karen to speak, and Debra Probert, Executive Director of the Vancouver Humane Society, for making the society's avian flu documents available. Karen's paper "The Avian Flu Crisis in Canada: Ethics of Farmed-Animal Disease Control" can be read online at www.upc-online.org/poultry_diseases. For a copy by regular mail send \$10 to UPC.

Environmental Law Conference

In March, Karen told a student-packed room about the animal cruelty and environmental destruction caused by industrialized poultry farming at the 23rd annual Public Interest Environmental Law Conference at the **University of Oregon in Eugene. This year's conference was completely vegan and included a panel on "Vegetarianism: Why It is Essential to Save the Environment."** "Our table was flooded with people who wanted more information!" UPC volunteers exclaimed. UPC thanks Bob Berman for organizing the panel on "Factory Farming and the Environment," and Kevin Tubbs and Michelle Page for staffing our table and donating Karen Davis's books *Prisoned Chickens*, *Poisoned Eggs*, *More Than a Meal*, and *Instead of Chicken*, *Instead of Turkey* to the University of Oregon library, making them available to students and faculty at 30 colleges and universities in Oregon, Washington and Idaho.

Grassroots Animal Rights Conference

In April, Karen spoke at this vibrant 4-day conference in New York City on the divide and alliances between animal rights and environmentalism,

speciesism in the animal rights movement, and sanctuary animal care and rescue. UPC thanks Adam Weissman and other volunteer organizers.

Conference on Holidays

In June, Karen will present a paper on "The Thanksgiving Turkey as Ritual Scapegoat in the American Tradition of Sacrifice and Protest" at the 9th annual Conference on Holidays, Ritual, Festival, Celebration, and Public Display hosted by the Department of Popular Culture at **Bowling Green State University in Bowling Green, Ohio, June 2-4. Karen will present ideas from her book *More Than a Meal: The Turkey in History, Myth, Ritual, and Reality*.** For more information about the conference, visit www.bgsu.edu/departments/popc/.

Animal Rights 2005 National Conference July 7-11, Los Angeles

Karen will speak at this premier annual conference hosted by Farm Animal Reform Movement, which includes plenary sessions, workshops, networking, vegan cuisine, exhibit tables, and lots more. **At the 2002 national conference, Karen was voted into the Animal Rights Hall of Fame for "outstanding contributions to animal liberation."** To register for this year's conference, visit www.AR2005.org or call 888-ASK-FARM (275-3276).

American Vegan Society Summer Conference

As an author with the Book Publishing Company, which published *Prisoned Chickens*, *Poisoned Eggs* and *Instead of Chicken*, *Instead of Turkey*, **Karen will speak at this historic conference organized by the American Vegan Society August 10-August 14 at The Farm in Summertown, Tennessee.** The Farm is known for its pioneering soy food production, vegan practice, book publishing, famine relief work, and more. For conference information, contact Vickie@thefarmcommunity.com, or call Vickie at 931-964-3574. Or call the American Vegan Society at 856-694-2887. Email info@americanvegan.org and visit their website at americanvegan.org.

To invite Karen Davis to speak at your event, call 757-678-7875, or email Karen@upc-online.org. 🐔


Humane Officer Confirms Cruelty to Chicken But Declines to Charge College Student

In the Fall 2004 issue of *PoultryPress*, we reported the savage butchering of a chicken by an art-class student at the University of California, Berkeley in February 2003. We asked people to urge university officials to seek prosecution of the student and to enact a policy banning the use of animals in art or performance. Unfortunately Humane Society investigator Nancy Frensley rejected charging the student. Citing CA Penal Code 597, which prohibits "malicious and intentional" cruelty to animals, she decided the student had not acted cruelly with "malicious intent."

UPC thanks activists Betty Albertstein, Mr. and Mrs. Lopez, and Linden Martineau whose letters resulted in the release of Officer Frensley's report in which she recommended that the university prohibit acts of animal cruelty.

Officer Nancy Frensley can be reached at the Berkeley East Bay Humane Society, 2700 Ninth St., Berkeley, CA 94710. Ph: 510-845-7735. Fax: 510-845-3652.

Email: Nfrensley@Berkeleyhumane.org

 Assembly Bill 1685, by California Assemblyman Johan Klehs, would outlaw the slaughter of pigs, rabbits, goats, chickens and other animals on high school campuses in California and allow student to opt out of parts of their agricultural classes that harm animals. **20% of CA high schools surveyed slaughter animals.**

California residents should urge their assembly member to support AB 1685. Write to your assembly member at the State Capitol, PO Box 942849, Sacramento, CA 94249. Call 916-657-9900 for assembly member information or click on

www.assembly.ca.gov/acs/titletext.htm. 



What Can I Do?

 Contact:

Dr. Robert C. Dynes, President, University of California, 1111 Franklin St., Oakland, CA 94607.
Ph: 510-987-9074. Fax: 510-987-9086.

Dr. Robert J. Birgeneau, Chancellor, University of California-Berkeley, 200 California Hall, Berkeley, CA 94720. Ph: 510-642-7464. Fax: 510-643-5499



**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!**

New Sticker From UPC

Send a message with your mail!
Order our eye-catching color stickers!
Size: 2" X 2 3/4"
100 stickers for \$10.



With Heart and Voice - a Beautiful Greeting Card - New from UPC

Our colorful new greeting card is a great way to support UPC while sending a warm message to friends and loved ones about chickens and our work on their behalf. These 5X7" cards make a wonderful holiday gift as well. Order now!

\$19.95 for 20 cards. \$38.95 for 40 cards.
Envelopes included. Single card & envelope \$1.00.



POSTERS

A Heart Beats in Us the Same as in You

Photo by People for the Ethical Treatment of Animals
Full-color poster vividly captures the truth about factory chickens for the public. Vegetarian message. 18"x22".



Friends, Not Food

Photo by Franklin Wade
Liqin Cao & FreddaFlower.
Full color 19"x27" poster.



What Wings are For: Chicks Need Their Mothers

Photos by Kay Evans & Karen Davis
Great educational tool. Full color 11-1/2"x16" poster.



Walking to Freedom After a Year in Cages

Photo by Dave Clegg
Full color, 18"x22" poster.



"Battery Hens"

Photo by Susan Rayfield
Roosting in Branches After Rotting in Cages
This beautiful color poster shows the rescued Cypress hens at UPC. Perfect for your office, your home, your school — Size 11.5 inches



Great Turkeys Poster!

Photos by Barbara Davidson & Susan Rayfield
The posters are in color, and come in two sizes; 11.5" x 16", and 18" x 27"



**UPC posters in any mix:
One for \$4. Two for \$5. Three for \$7.**

The Dignity, Beauty & Abuse of Chickens

By *United Poultry Concerns*

Our video shows chickens at UPC's sanctuary doing things that chickens like to do! 16:07 min. — Color * Music * No Narration. VHS and DVD. \$10



Inside a Live Poultry Market

By *United Poultry Concerns*

This horrific 11-minute video takes you inside a typical live bird market in New York City. An alternative to "factory farming"? Watch and decide. VHS and DVD. \$10

Behavior of Rescued Factory-Farmed Chickens in a Sanctuary Setting

By *United Poultry Concerns*

See what a chicken can be when almost free! This 12-minute video shows chickens, turkeys, and ducks at UPC's sanctuary racing out of their house to enjoy their day. VHS and DVD. \$10

45 Days: The Life and Death of a Broiler Chicken

By *Compassion Over Killing*

This 12-minute video shows the pathetic industry treatment of the more than 8 billion baby "broiler" chickens slaughtered each year in the US. VHS and DVD. \$10



Hidden Suffering

By *Chickens' Lib/ Farm Animal Welfare Network*

This vivid half hour video exposes the cruelty of the battery cage system and intensive broiler chicken, turkey and duck production. VHS. \$10

Egg-ribusiness

By *Farm Sanctuary*

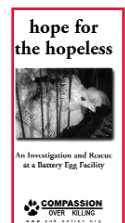
This fully narrated video illuminates the intolerable conditions imposed on egg laying hens and unwanted male chicks by the US egg industry. 14 minutes. VHS. \$10



Hope for the Hopeless

By *Compassion Over Killing*

An Investigation and Rescue at a Battery Egg Facility documents the living conditions of hens at ISE-America in Maryland. www.ISECruelty.com 18:28 minutes VHS. \$10



Raw Footage, Raw Pain

By *Rocky Mountain Animal Defense*

This powerful 12-min. video takes you inside Boulder Valley Egg Farm in Colorado. VHS. \$10

Ducks Out of Water

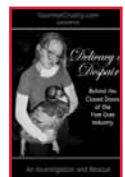
By *Viva! International Voice for Animals*

This powerful 5-minute video takes you inside today's factory-farmed duck sheds in the US. VHS. \$10

Delicacy of Despair

By *GourmetCruelty.com*

This investigation and rescue takes you behind the closed doors of the foie gras industry and shows what ducks and geese endure to produce "fatty liver." 16:30 minutes. VHS. \$10



Humane Slaughter?

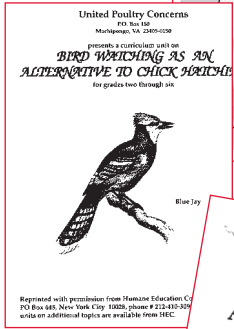
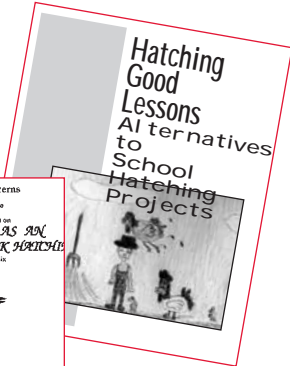
By *Farm Sanctuary*

Humane Slaughter takes the viewer into poultry slaughterhouses to witness the horrendous suffering endured by chickens and turkeys. 9 minutes. VHS. \$10

Replacing School Hatching Projects: Alternative Resources & How To Order Them

By Karen Davis

Our stimulating booklet catalog has all the information you need to hatch great new lessons for young students – videos, books, models, and more. \$2.50



Bird Watching as an Alternative to Chick Hatching

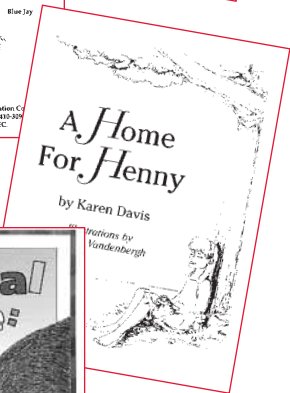
By Karen Davis

More great classroom ideas and outdoor activities. \$2.50

A Home for Henny

By Karen Davis

This wonderful children's book tells the touching story of a little girl, a chicken, and a school hatching project. Beautifully illustrated by Patricia Vandenberg, it's the perfect gift for a child, parents, teachers, your local library. \$4.95



Animal Place: Where Magical Things Happen

By Kim Sturla

Enchant young children with this charming tale about a stubborn girl who is secretly touched by a cow while visiting a sanctuary for farm animals. \$11.00



Clara the Chicken

By Jackie Greene

This endearing children's book tells the story of a rescued hen named Clara and those who love her. \$4.95



Goosie's Story

By Louise Van Der Merwe

A wonderful illustrated children's book about a "battery" hen who is given a chance to lead a normal life – a happy life. This moving book will be warmly welcomed and shared by children, parents and teachers, highlighting as it does the concern and compassion we ought to feel for all our feathered friends on this earth. \$4.95



A Boy, A Chicken and The Lion of Judah - How Ari Became a Vegetarian

By Roberta Kalechofsky

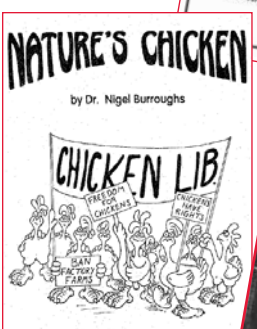
This wonderfully gifted children's story, set in modern Israel, is about a young boy's quest for moral independence. An intelligent book for all ages. Winner of the Fund for Animals "Kind Writers Make Kind Readers Award." \$10.00



Nature's Chicken, The Story of Today's Chicken Farms

By Nigel Burroughs

With wry humor, this unique children's story book traces the development of today's chicken and egg factory farming in a perfect blend of entertainment and instruction. Wonderful illustrations. Promotes compassion and respect for chickens. \$4.95



Minnie's Dream

By Clare Druce

What happens when a young girl from the city discovers a battery-hen operation in the country? What happens when a "battery hen" named Minny speaks to her? What must she do when her friend Minny is going to be killed? This book is a must for the young person(s) in your life, age 8-14. \$10



More Than a Meal

By Karen Davis

"More Than a Meal challenges all Americans to think about the values that they want their annual family ritual to embody."--Peter Singer, DeCamp Professor of Bioethics, Princeton University \$14.95

Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry

By Karen Davis

This book is a fully-documented source of up-to-the-minute information about chickens, including everything from how a chick develops inside an egg to the causes of salmonella, and much more. Provides a chilling account of the morally handicapped poultry & egg industry. \$14.95

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

By Karen Davis

This delightful vegan cookbook by United Poultry Concerns, Inc. features homestyle, ethnic, and exotic recipes that duplicate and convert a variety of poultry and egg dishes. Includes artwork, poems, and illuminating passages showing chickens and turkeys in an appreciative light. \$14.95

Animals and Women: Feminist Theoretical Explorations

Edited by Carol J. Adams & Josephine Donovan

"Karen Davis's brilliant essay [Thinking Like a Chicken: Farm Animals and The Feminine Connection] brings together the books' central concepts, leading to conclusions that rightly should disturb feminists and animal advocates alike." – Review by Deborah Tanzer, Ph.D. in *The Animals' Agenda*. \$16.95

Replacing Eggs

By United Poultry Concerns

Sick of salmonella? Our exciting booklet invites you to cook and eat happily without eggs! 16 delicious recipes. \$3.50

Stop Look Listen - Recognizing the Sentience of Farm Animals

By Compassion in World Farming

A must-have educational resource for humane educators, animal advocacy organizations, schools, and libraries. \$2.50



POSTCARDS

20 for \$4.00,
40 for \$7.50



"Love is Best"

Two versions, your choice: postage required, 23¢ or 37¢

"Misery is Not a Health Food"

37¢ version



"Chickens - To Know Them is to Love Them"

37¢ version

"Peaceable Kingdom"

23¢ version



PLUS:

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

UPC Ordering Information: All Prices Include Postage

To order indicated items send check or money order to:

United Poultry Concerns
P.O. Box 150
Machipongo, VA 23405-0150

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20 for \$3.00:

- "Debeaking"
- "Starving Poultry for Profit" (forced molting)
- "Starving Birds for Profit Has Got to Stop" (forced molting)
- "Poultry Slaughter: The Need for Legislation"
- "Why Be Concerned About Mr. Perdue?"
- "The Rougher They Look, The Better They Lay" (free-range egg production)
- "Intensive Poultry Production: Fouling the Environment"
- "Philosophic Vegetarianism: Acting Affirmatively for Peace"
- "The Rhetoric of Apology in Animal Rights"
- "Providing a Good Home for Chickens"
- "Chicken Talk: The Language of Chickens"
- "Celebrate Easter Without Eggs"
- "Chicken for Dinner: It's Enough To Make You Sick"
- "Say Hi To Health and Bye To Shells

From Hell"

- "Guide to Staffing Tables: Do's & Don'ts"
- "It Isn't Just One Mad Cow"
- "Henny's New Friends"

BROCHURES

20 for \$3.00:

- "Don't Plants Have Feelings Too?"
- "Chickens"
- "The Battery Hen"
- "Turkeys"
- "Ostriches & Emus: Nowhere To Hide"
- "Japanese Quail"
- "Ducks: Free as a Bird"
- "The Use of Birds In Agricultural and Biomedical Research"
- "Free-Range' Poultry and Eggs: Not All They're Cracked Up to Be"
- "Live Poultry Markets" (in English, Hispanic, & Chinese)
- "Chicken-Flying Contests"

LEAFLETS (FLYERS)

20 FOR \$1.50

- "Chicken for Dinner?"
- "Where Do Eggs Come From?"

Bumper Stickers

Don't Just Switch from Beef to Chicken: Get the Slaughterhouse out of your kitchen. \$1 each

Don't Just Switch from Beef to Chicken: Go Vegan. \$1 each



Fabulous Turkey Button

Full Color! \$2.00 Each

Beautiful Chicken Button

Other Buttons \$1 each

Stick Up for Chickens

Be Kind to Turkeys: Don't Gobble Me



T-Shirts IN 2 STYLES!

Too Neat to Eat

Beige or white T-Shirt in full dazzling color.

Specify "Rooster" or "Hen with Egg."

Sizes: S,M,L,XL - \$18.00





Photo By: Susan O'Connell

"The Call Of The Wild Is In Our Hearts Too!" - UPC Rescued Hens

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INSIDE

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Respect for Chickens Day

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