



United Poultry Concerns, Inc.

P.O. Box 59367, Potomac, Maryland 20859 • (301) 948-2406



This issue of *POULTRYPRESS* is dedicated to Henry our beloved rooster, who died May 13, 1991 during the night, apparently of a heart attack. Henry lived with us for almost two years after falling off a truck on the way to the slaughterhouse when he was 6 to 8 weeks old. Two years is about as long as "broiler" or "meat" birds can be expected to live with all the genetic manipulations working against them. Despite his 18 pounds and lack of previous experience with a perch, given the chance, Henry chose to perch nights with Muffie, Fluffie and Henrietta, his companion hens. He did this by making two giant leaps, first onto an inverted feed drum followed by a hefty spring onto the perch. When his body got so big, and his legs and joints so bad, that he could no longer jump, he used to trudge laboriously up the back steps of our house evenings to rest on the porch beside the perch where the hens sat on the other side of the chicken-wire fence.

Given a chance, roosters show their hereditary aptitude for a family life. A 19th-century chicken keeper wrote to a friend that his Shanghai cock is "very attentive to his Hens, and exercises a most fatherly care over the Chicks in his yard. He frequently allows them to perch on his back, and in this manner carries them into the house, and then up the chicken ladder." In a recent article on free-ranging chickens, Jake Chapline says that "a cat will think twice about stalking a chick if a rooster is on patrol. I've seen a rooster charge across the

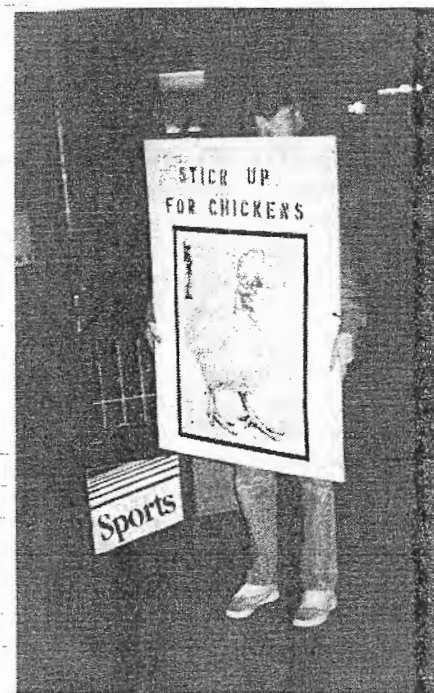
yard to slam full tilt into a fox that was pursuing a hen. He rescued the hen." Lately in Maryland, Pat Lloyd watched a rooster protect a hen from a cat. "He raised a wing and the hen dashed under it. With his eyes on the cat, they moved sideways toward a tree where, his wing still over the hen, he made sounds at the cat, who finally walked away." Becky Golden tells how one morning after a heavy rain blew the chicken house door shut, "perched atop the fence sat Pepper with his two hens, Henny and Penny, on either side of him with his wings spread over each for protection."

Thus, it is not only the physical pain a chicken suffers in factory farming, which is bad enough, but the denial of these and the many other expressive gestures and impulses which characterize and give meaning to a chicken's life. When he first came to live with us I was struck by how Henry our rooster would often sit with the hen while she laid her egg. The two would sit quietly clucking together for the 20 minutes or more it took her to lay. Once at PETA's Aspin Hill Sanctuary in Maryland I watched a rooster fret noisily because a hen's nesting area was being cleaned just as she was about to start laying. Talk about sympathetic distress! And sympathetic celebration? Merry Caplan of Louisiana says her rooster Chuck, "sits next to Charlie the hen while she lays her egg and announces the event with a series of Cock-a-doodle-doo!"

* * * * *

NOW IS THE TIME TO STICK UP FOR CHICKENS

On March 29 and April 6 of this year, UPC sponsored the *First Annual Spring Mourning Vigil for Chickens*. Its purpose was to commemorate and bear witness to the suffering and death of the 6 billion chickens raised and killed each year in the U.S. for food. Vigils were held in Washington, DC outside Kentucky Fried Chicken and McDonald's restaurants, in Raleigh, NC in front of a Kentucky Fried Chicken, and in Sacramento, CA in front of a poultry slaughterhouse. Thanks to Karin Yates of the North Carolina Animal Rights Network, and to Teri Barnato of California's Animal Allies, and to all the activists who joined together this year to show the world that people care about chickens.



In May 1992, UPC will sponsor the **SECOND ANNUAL SPRING MOURNING VIGIL FOR CHICKENS**. UPC seeks volunteers

to organize a Vigil for Chickens in their local area. UPC will supply handouts, sample news releases, and other media announcements. Contact Karen Davis, UPC, PO Box 59367, Potomac, MD 20859 (301-948-2406).

This year's Vigils received major newspaper, magazine, and radio coverage including interviews. The Vigil is a great way to let people know how badly chickens are treated in factory farming and to promote a wholesome, delicious "chickenless, eggless" vegetarian diet.



The poultry industry denies chickens are treated badly. "It just doesn't make sense that all that could be true. If chickens were mistreated there's no way they would be the quality product consumers prefer over average chickens."

—Perdue Farms, Inc. 1991

"CLUCK U FRANK PERDUE"

This is the rallying cry at the University of Maryland College Park where the student Animal Rights Coalition and United Poultry Concerns are campaigning against the appointment of Frank Perdue, the country's fourth largest poultry producer, to the University of Maryland system Board of Regents. The appointment, made by Md. Gov. Schaefer in January 1991, is based on Perdue's million dollar donations to the University system. *The Diamondback* student newspaper at College Park published an editorial denouncing the appointment as "shortsighted." Perdue has previous ties to organized crime and a documented record of abusive, neglectful treatment of his workers, the environment, and his birds. Donna Bazemore, the first to win a workers' compensation appeal against Perdue, says there is "much fear at Perdue." A typical Perdue processing plant kills a quarter of a million chickens a day and dumps 2 million gallons of waste water daily into nearby streams.

A rally protesting the Perdue appointment was held on February 15 at College Park. Speakers included Henry Spira of the Coalition for NonViolent Food which is conduc-

ting a national campaign to educate the public about Perdue and the poultry industry. The student Animal Rights Coalition, the Coalition for NonViolent Food, and United Poultry Concerns have been joined by students, faculty and staff members, alumni, and Maryland residents who have written letters to *The Diamondback* and to Gov. Schaefer and have signed petitions that we delivered by hand to Gov. Schaefer's office demanding Perdue's removal from the Board of Regents. Supporting campus groups include the Women's Center, the Maryland Food Co-op, ECO, the College Democrats, and the Student Coalition Against Apartheid and Racism. The anti-Perdue campaign has won national attention including coverage by *The Washington Post*, *The New York Times*, *Time Magazine*, *Vegetarian Times* and other media. We will continue to proclaim at the Board of Regents meetings on the 11 campuses throughout the state: "We don't want you, Frank Perdue! Cluck You Frank Perdue!" To protest the Perdue appointment contact The Honorable William D. Schaefer, State House, Annapolis, MD 20401 (301-974-3431).

Along with the high cholesterol in egg yolks (213-270 milligrams per egg), two bacterial strains, *Salmonella enteritidis* and *Campylobacter jejuni*, are causing alarm to consumers of poultry meat and eggs. The commercial industry houses thousands of chickens and turkeys in a single shed. Microbiologist Dr. John Avens of Colorado State University explains that bacterial infections in animals occur more frequently and affect more individual animals as concentration and confinement increase. "Range-reared animals are not as apt to infect one another as intensively confined ones are." Those who've seen the film *The Bird Man of Alcatraz* with Burt Lancaster will remember that aviary diseases did not develop until the "bird man" began to overcrowd his prison cell with birds. The "cures" he invented were for diseases he promoted. This is the type of "progress" of the

modern poultry industry.

The crowding of tens of thousands of birds in cages and warehouses produces filth, stress, and diseases leading to the routine mixing of antibiotics (also used as growth promoters) in poultry feed which in turn causes the evolution of "super" salmonellae and campylobacter bacteria that are resistant or immune to antibiotics. In addition, commercially manufactured poultry feed is loaded with poultry and other animal byproducts including dead animals, feathers, blood, bones, offal, and other organic refuse ensuring the continuous recycling of toxic bacteria through the commercial system. Increasingly, chickens and turkeys are systemically sick with salmonella, which is normally confined harmlessly to the gut. In the past, salmonella infections in humans were likely to come from dirty or cracked eggs contaminated from the

outside by bird droppings, but recent evidence shows that the specific serotype *Salmonella enteritidis* is inside the shell and that the ovaries of hens are infested with the bacteria which are believed to enter the eggs before shell formation occurs.

A USDA official has admitted that knowledge to control salmonella is not implemented "because of the cost factor" (William H. Dubbert, "Efforts to Control Salmonella in Meat and Poultry," *Managing for Profit: Third Poultry Symposium Proceedings*, Colorado State University, 1987, pp. 139-47). Rapid detection technologies, acidic feed additives claimed to have antimicrobial properties, and dumping a pre-mixture of microflora into ready-to-hatch eggs are promoted instead. The severe crowding of chickens and turkeys causing disease susceptibility will not be addressed until the public demands it.

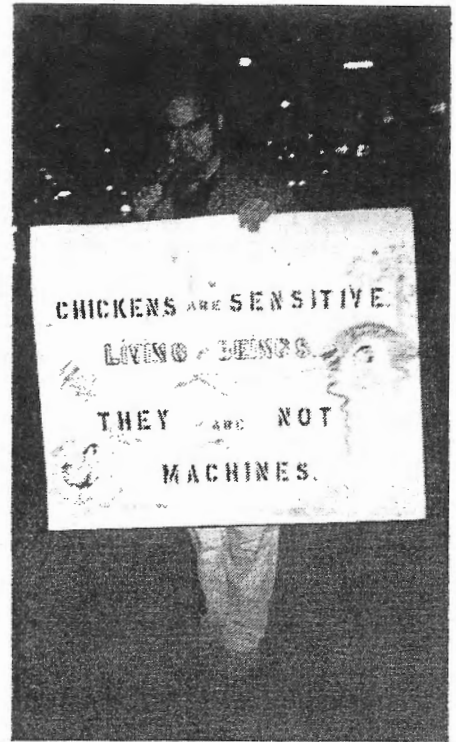
UPC SEEKS YOUR IDEAS FOR HELPING CHICKENS & TURKEYS & OTHER DOMESTIC FOWL

Barbara Moffit of Oklahoma writes: "I am learning new ideas from other independent activists on how to fight for my cause. Chickens and turkeys are extremely special to me. We have two small local 'bargain' papers delivered free to many communities in our state. Most people use them to advertise items for sale or yard sales or church functions. I now use them to speak out for certain causes, for instance my concern for the well-being of Easter chicks, and to educate people on the barbaric 'sport' of cockfighting which, shamefully, is legal here in Oklahoma. I now place ads expressing my views anonymously so far."

* * * * *

United Poultry Concerns seeks volunteers to visit "free-range" poultry establishments in their area and report on the manner of raising the birds and the conditions they find. To date there is no reliable commercial definition of "free-range." However, as more people

become aware of the cruelty and health risks of factory poultry raising, many will start to look around for "free-range" products. A clear definition of "free-range" is needed. UPC is preparing a set of questions to ask when visiting places advertised as "free-range." For instance 1) How many birds are housed together at one time? 2) How many square feet of floor space does each bird have at maturity? 3) Are the birds debeaked? 4) Do the birds have easy access to the outdoors during the day? 5) Are nesting, dust-bathing, and roosting areas provided and within easy reach of each individual bird? 6) Are there perches with ample space for each bird? 7) Are the birds raised drug-free? 8) Do the birds seem happy and content or stressed, listless, and otherwise disturbed? When inquiring, always be extremely courteous. Explain, for instance, that you're a concerned consumer who is looking for alternatives.



Join protesters from all over the country on Labor Day September 2, 1991 in Hegins, Pennsylvania where 10,000 pigeons will be shot for sport. Call 301-770-7444 for information. Send desperately needed donations to:

Pigeon Shoot
c/o Mobilization for Animals
PO Box 99762
Pittsburg, PA 15233

This protest is being organized by a coalition of over 40 national and grass roots animal rights groups. Thousands of protesters are needed to end this barbaric "tradition."

Please plan to attend.

LEGISLATIVE NEWS

In California the Humane Poultry Slaughter Bill 1000 passed the Assembly Agriculture Committee 8 to 3 and was scheduled to go to the Assembly Ways and Means Committee on May 29. This bill would amend California's Humane Slaughter Law to ensure that all poultry slaughtered for commercial purposes are rendered insensible to pain prior to having their throats partially slit. Proposed amendments would exclude laying hens and small game birds. Laying hens' bones are so brittle from calcium depletion and lack of exercise that they shatter under an electric shock making their flesh unsafe for consumption. For information contact:

Teri Barnato
Animal Protection Institute
916-731-5521.

VIDEO AVAILABLE

Two VHS videos on one 50-minute tape investigating the battery and broiler systems. "Sentenced for Life" and "Chicken for Dinner." Produced by Chickens' Lib. An excellent way to educate family and friends about the cruelties of factory chicken and egg production. \$25 including shipping.

BOOK AVAILABLE

CHICKEN & EGG: WHO PAYS THE PRICE? by Clare Druce, introduction by Richard Adams. A powerful investigation of the chicken and egg industry by the founder of Chickens' Lib. \$10 including shipping.

United Poultry Concerns needs your continuing support to promote a better life for domestic fowl.

If you have not yet done so, please subscribe to the *UPC POULTRYPRESS* 1991 Newsletter — \$10 a year.

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

I wish to make a tax deductible contribution to further UPC's work on behalf of domestic fowl. (Please check the appropriate box.)

\$20 \$25 \$50 \$100 \$500 Other \$ _____

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