UPC sanctuary turkey, Amelia, sits quietly in her favorite nesting place.
Ritual Sacrifice: “The reduction of living beings to objects upon whom atrocities can be heaped.” -Maxwell Schnurer, “At the Gates of Hell,” *Terrorists or Freedom Fighters?*

By Karen Davis, PhD, President of United Poultry Concerns

The idea that some groups were put on the earth to suffer and die sacrificially for a superior group goes far back in time. The idea is deeply embedded in human cultures, including the culture of the West, which is rooted in ancient Greek and Hebrew modes of thought, and incorporated in Christianity, where these roots combine.

Animal sacrifice is not just an anachronism in these “enlightened” times. It thrives in modern forms, as, for example, in the sacrifice of other animal species for humans in biomedical research. Inflicting human diseases on animals in search of a cure, however modern this may seem, is essentially a type of primitive purification ritual. Through the ages, people have sought to rid themselves of their impurities (diseases, sins, and vices) by transferring their impurities to innocent victims. Often, these victims are represented as having both human and nonhuman attributes, as the word “scapegoat” implies. In Christianity, Jesus is the sacrificial lamb who bears away the sins of the world. In the Hasidic custom of kapparot (atonement), adherents transfer their sins and punishment symbolically to chickens, their “doubles,” who are then slaughtered in their place by a “merciful” God.

Sacrificial animals are regarded by their sacrificers as worthless except in the realm of instrumentality, where, by contrast, they assume a role of principal importance. Whatever is done to them is said to be justified by the victims themselves, by virtue of who and what they are within the symbolic framework in which they are trapped. Only by being sacrificed to “higher” forms can these “lower and degraded” forms be redeemed from being, as it were, “just animals.” However at variance with appearances, the victims are represented as collaborating, often gratefully, in their own destruction. For example, Rabbi Avi Shafran, Director of Public Affairs for Agudath Israel of America, an Orthodox association, wrote to UPC back in August that the chickens being “swung” and slaughtered in kapparot rituals may be regarded as “gratified by the privilege” of being killed for a “holy purpose.”

A bum conceit, but how much different is it from advertisements claiming that chickens want to be selected as the tastiest sandwich or that pigs are dying to become an Oscar Mayer wiener? Animals who are otherwise maledicted as “dirty” and “stupid” acquire their value in being slaughtered for the “higher” species. They are decontaminated by being cooked and elevated by being absorbed into the body of a human being. Surely they must relish their privilege.

“... the gleeful carnage you call Thanksgiving. The ceremony is a sham.” – Jim Naughton, “The Turkey Ritual: Stuff It!” *The Washington Post*

The Thanksgiving Turkey is also a form of ritual sacrifice. Not only are turkeys slaughtered by the millions to fulfill their “role” as food for their “superiors”; they are ritually slaughtered for Thanksgiving in the manner of antiquity to unify society. Philosopher Brian Luke explains how by designating a common sacrificial victim, Americans ritually constitute themselves as a nation, a role that is also played by war. We are the sacrificers, turkeys are the ones sacrificed, which is why the government tries hard to insure that every citizen, from the indigent to the institutionalized, gets a bite of turkey over the holiday, and why most Americans can’t accept turkeyless Thanksgivings. “It is the community all partaking in the flesh that unites everyone,” he writes.

Moreover, “In traditional societies, it is always men who cut animals’ throats to ritually sacrifice them. The cutting shows the power that men exercise over domesticated animals and that they may also exercise over human groups that are similarly unable to defend themselves. This veiled threat is reproduced in modern industrialized America through the Thanksgiving tradition of the man of the household carving the turkey.”

Fortunately, traditions can evolve. Substituting new materials for previously used ones to celebrate a tradition is an integral part of tradition. In the religious realm, if we can substitute animal flesh for human flesh, and bread and wine for “all flesh” and the shedding of innocent blood at the altar, and view these changes as...
advances of civilization and not as inferior substitutes for genuine religious experience, we are ready to go forward in our everyday lives on ground that is already laid. If God can become flesh, then flesh can become fruit.

Technologically, this transformation, this substitution, has already occurred, because people are demanding it, and technology can meet this demand. We can be vegan. If the Peaceable Kingdom is a genuine desire, fake meat is the food to which dead meat aspires, and the vegan food makers are as deserving as anyone is of the Nobel Prize for Peace.

*These ideas and more appear in Karen Davis's books The Holocaust and the Henmaid's Tale and More Than a Meal: The Turkey in History, Myth, Ritual, and Reality. Published by Lantern Books, these books can be purchased directly from United Poultry Concerns.*

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Why Chickens Should Be Eliminated From Kapparot Ceremonies

By Karen Davis, PhD


Kapparot is a ceremony preceding Yom Kippur in which many Orthodox Jews, especially in the Hasidic world, swing chickens around their heads while reciting a chant about transferring their sins symbolically onto the bird: “This is my exchange, my substitute, my atonement. This rooster (or hen) shall go to its death, but I shall go to a good, long life, and to peace.”

The chickens are then slaughtered and may be given to the poor. The idea is that when practitioners swing chickens slated for slaughter, they’re supposed to regard the slaughter of the bird as a substitute for the punishment that God in “strict justice” would mete out to them instead of mercy. Rather than the sinner, the innocent chicken suffers “strict justice.” This idea of the role of the chicken contradicts assertions that chickens used in Kapparot ceremonies are treated with compassion.

Documentation of Kapparot ceremonies shows that the birds are seldom if ever treated humanely. On the contrary, prior to the ceremony, the chickens are packed in crates, often for days without food, water or shelter. Birds not used have been found abandoned in their crates when the ceremony was over. Practitioners often stand around chatting with fellow observers while holding a chicken with the wings pulled painfully backward and the legs dangling, as if the bird were an inanimate object instead of a living, feeling being.

This way of holding chickens is painful and potentially injurious to them. It is particularly painful given that the main types of chickens used in Kapparot ceremonies are young “broiler” chickens about six weeks old. These birds have been bred to grow many times faster and larger than normal chickens. As a result, they are susceptible to painful joint degeneration, crippling lameness, and heart attacks reflecting genetic infirmities incurred in the quest for meat production. In his paper “Pain in Birds,” Dr. Michael Gentle cites the “widespread nature of chronic orthopaedic disease in domestic poultry,” and Dr. John Webster, professor of animal husbandry in the University of Bristol School of Veterinary Science, points out that these birds “have grown too heavy for their limbs and/or become so distorted in shape as to impose unnatural stresses on their joints.”

Shown pictures of chickens being held with their wings pulled back by Kapparot practitioners, Dr. Ian Duncan, Professor Emeritus of Poultry Science at the University of Guelph in Ontario, wrote that “holding a domestic fowl with the wings pinned back as shown will be painful. It will be extremely painful if the bird is held in this position for some minutes.” Dr. Nedim Buyukmihci, Emeritus Professor of Veterinary Medicine at the University of California, Davis, observed that “the manner in which the man is holding the chicken, with the wings pulled back, puts the chicken at risk for ligament and tendon injury, possibly even bone fracture.”

Opponents of the use of chickens in Kapparot ceremonies point out that their use is not required by the Torah or the Talmud. Most Kapparot observers swing money for charity as a gesture of atonement, repentance, and goodwill. Swinging money in a handkerchief, which maintains the tradition of giving charity to the poor, has been endorsed by many rabbis and is mentioned in prayer books, including the Artscroll Siddur, which is used in many Orthodox synagogues.

In the 16th century, a Code was devised to offer practical guidance in the application of Written and Oral Laws. This Code, known as the Shulchan Aruch, is considered authoritative within Orthodox circles. In it, the concept of tzaar baalei chaim – the mandate not to cause unnecessary pain to any living creature – is affirmed: “It is forbidden, according to the law of the Torah, to inflict pain upon any living creature. On the contrary, it is our duty to relieve the pain of any creature, even if it is ownerless or belongs to a non-Jew.” In other words, the concept of tzaar baalei chaim includes a need not only to avoid causing pain to animals, but also to show them compassion.

For these reasons, we urge Jews and others who care about animals to disperse the kindness message in Jewish teachings that encourage compassion for animals. We urge that Kapparot observers use money instead.
of chickens, and that rabbis incorporate the cruel facts about the use of chickens in Kapparot ceremonies, and how to have a compassionate ceremony, into their Rosh Hashanah sermons. While reducing the suffering of the chickens is possible, genuinely compassionate treatment of the birds is not compatible with their use in these rituals, which do not require them. Even in communities where religious traditions are strong, customs can evolve to a higher standard of justice and compassion for all of God’s creatures, and this is what opponents of using chickens in Kapparot ceremonies are asking for.

Karen Davis, PhD, President of United Poultry Concerns
Jewish Journal of Greater Los Angeles, September 25, 2009

How Houdini and His Flock Escaped From Kapparot Sacrifice

By Ronnie Steinau, UPC Staff Assistant & Correspondent

It was a precious moment when Rabbi Leider of Chabad University City here in San Diego agreed to let us have the four chickens they used this year in their kapparot chicken “swinging” ceremony and save them from slaughter in exchange for a donation to charity. On September 25, following the ceremony, two beautiful hens and two beautiful roosters were temporarily housed with the County of San Diego Department of Animal Services while we worked on finding the chickens a good home. While there were people who would gladly adopt the hens, no one could take the roosters, and we wanted to keep our little rescued flock together.

We ended up finding a perfect home on Craig’s List, on the Internet. On October 4, we gathered up our sweet feathered friends and drove them to Stephanie Ward’s ranch in Campo, California. We’d already named the large rooster Houdini, because of his escape artist tactics when we first rescued him — “no more abracadabra for me!” is what he seemed to be telling us, trying to get away!

When Houdini first got into his new house at Stephanie’s, he just strutted around looking so tall and proud. The other chickens held back at first, but soon the smaller rooster stepped into the new area, followed by one hen and then her companion. The chickens seemed so inquisitive and happy in their new home, and we shared their joy.

![UPC’s Ronnie Steinau lifts Houdini to freedom.](image1.jpg)

![Houdini & his flock enjoy their new life together.](image2.jpg)
It seems more people than ever are talking about chickens. Much of the credit for this goes to Karen Davis, who founded United Poultry Concerns in 1990. Few people have done as much as Karen to raise awareness about the plight of birds people want to eat. She is one of those tireless activists many of us wish we could be like: a consistent, well-informed, dedicated voice who never seems to miss an opportunity to speak up for animals. Take International Respect for Chickens Day, for example. Karen launched this annual event five years ago to celebrate chickens throughout the world and protest the bleakness of their lives in farming operations.

A considerable amount of her activist time is engaged in writing, and Karen’s latest effort is a complete revision of her book *Prisoned Chickens, Poisoned Eggs* (Book Publishing Co.), first published 13 years ago. This is without a doubt one of the most important books an animal advocate can read. Not only is it critical for activists to be up to date on issues involving animal cruelty, but chickens are by far the most abused beings in animal agribusiness -- indeed, Karen describes them as "creatures of the earth who no longer live on the land" -- making it even more essential that we’re able to speak from a place of knowledge in order to defend them.

The statistics are staggering, as Karen observes in the book’s preface: "While much has happened since *Prisoned Chickens, Poisoned Eggs* first appeared in 1996, little has changed for the chickens themselves, except that their lives have become, as a global phenomenon, even more miserable. Instead of 7.5 billion chickens being slaughtered in the mid-1990s in the United States, nearly 10 billion chickens are now being slaughtered, with parallel rises in other countries reflecting the expansion of chicken consumption and industrialized production into Latin America, China, India, Africa, Russia, Mexico, and elsewhere. Throughout the world, over 40 billion chickens are now being slaughtered for meat each year, and over 5 billion hens are in battery cages, many of them in egg-production complexes holding up to a million or more birds."

Karen explains how poultry farming grew from a relatively small endeavor (in 1930, the average US farm had only 23 chickens) into a global, mass-production enterprise that has invented such miseries as "debeaking" chickens without pain relief; cramming hens into battery cages; forced molting, a host of infectious diseases, and much more.

This is a well-documented indictment of the poultry industry and its public relations tactics. Karen notes, for example, how "The egg industry thinks nothing of claiming that a mutilated hen in a cage is 'happy,' 'content,' and 'singing,' yet will turn around and try to intimidate you with accusations of 'anthropomorphism' if you logically insist that the hen is miserable."

One of the characteristics of Karen’s books I’ve always appreciated is her considerable talent as a writer. It can be challenging to transform a vast amount of research and information into a readable narrative, and Karen does it with such style that her books never read like dull, academic texts. This book is obviously a labor of love.

Chickens have been labeled cowardly and "bird-brained," but Karen debunks these myths with examples of their courage and intelligence. For instance, she writes that "Far from being 'chicken,' roosters and hens are legendary for bravery.... Our tiny Bantam rooster, Bantu, would flash out of the bushes and repeatedly attack our legs, his body tense, his eyes riveted on our shins, lest we should threaten his beloved hens."

Though Karen encourages readers to visit factory farms, few of us ever will. Fortunately, she is able to guide us through these places, explaining what goes on inside. This knowledge not only solidifies our commitment to protecting animals; it aids our ability to effectively communicate, making our activism much more powerful.

With the world alert to the threat of a pandemic flu virus, concerns about food safety, global warming, genetic engineering, and the growing fad for "healthier" meat, there’s never been a better time to purchase a copy of *Prisoned Chickens, Poisoned Eggs*.

Freddaflower Memorial & Appreciation Fund

We thank those people who have contributed to our work with recent donations In Loving Memory and in Honor and Appreciation of the following beloved family members and friends:

In memory of my beloved lady companion, Maria Aboti, whom I lost two years ago, and just last year, I lost Tito, my dear pet parrot of more than 20 years. This donation is in loving honor and remembrance of them both. – Victor M. Oliver Nunez

In honor of Nero, Fredericka, Julie, Nathaniel, Leonard, and Bertha, remembered forever and sadly missed, and in gratitude to my doctor, who has adopted three hens. Her workmen built the ladies a two-story spacious house with a wide territory around it for walking, dustbathing, and enjoying themselves. She named one of her hens after my beloved hen, Bertha. – Paul Deane

I’m turning 46 today and wish to share the honor with the enclosed donation for the chickens. – Miriam Cohen

My donation is for Rick, from Kate Pre-Genzer, who loves chickens.

In remembrance of Feathers, my precious and dearly missed hen. – Jeri Kratina

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Our donation is in honor and memory of our turkey Aubrey, who passed away in his sleep on September 10th after living with lameness for more than a year. Despite being crippled, Aubrey loved sitting outside for hours under the trees, surrounded by his sanctuary friends. We are thankful to have known him and loved him – United Poultry Concerns

My gift is in memory of all the suffering chickens have endured in 2009 - Hilde Wilson

My gift is in honor of All God’s Creatures. – Brien Comerford

A LEGACY OF COMPASSION FOR THE BIRDS

Please remember United Poultry Concerns through a provision in your will.
Please consider an enduring gift of behalf of the birds.

A legal bequest may be worded as follows:

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

We welcome inquiries.

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Karen & Mr. Frizzle ©2008 Davida G. Breier
Kapparot Chicken “Swinging” Ritual:
A Story of Suffering in the Clutches of “Custom”

“You’ll recognize places to swing a chicken by the stench, the shrieks of the birds, the stealthy, guilt-clouded atmosphere in which men (mostly it’s men) carry out a duty they know most people find cruel, and which inflicts a measure of absolutely superfluous cruelty on animals destined to die. A Kapparot area represents nothing so much as the seediest strip club, where men slink in and out, compelled by a force they can scarcely understand.”

United Poultry Concerns first learned about the Orthodox ritual of “swinging” and slaughtering of chickens in the days preceding Yom Kippur – the Jewish Day of Atonement – back in the 1990s. What happened was that one of our members, Cherylynn Brown, discovered that across the street from her house something disturbing was happening. In her report for United Poultry Concerns, published the following year on September 18, 1997, Cherylynn wrote about her experience. Here is an excerpt from Kapparot “Broiler” Chickens by Cherylynn Brown.

Friday at the Shed

“I was living in Santa Monica, California, across the street from Rabbi Levitanski on the night of the slaughter called Kapparot. On Friday, September 19, 1996, I entered the Kapparot shed with the rabbi’s son. Inside were approximately 200 large chicks about 7 weeks old. Their youth was evident from the video I shot where you can clearly see their small combs and wattles and hear their chirping baby voices.

“Their white feathers had urine and feces covering them so that they were a dark yellow-brown. Filth had crystallized on their feathers into hard stones along their undersides. When I found them, they were wet from lying on the plastic cover on the concrete floor that was covered with urine, feces, and blood.

“Of the five holding pens, only two had containers of drinking water – and those were brown, full of excretions. I asked that they receive fresh water, and the children were happy to fetch bottles of clean water for the chickens. I brought over a bag of scratch grain. Dozens of chickens were unable to stand or walk to get to the water or food. They remained motionless or trembling from their cold damp feathers and physical pain. Others were frustrated at not having the strength to stand and walk. Many had deep wounds cut into their flesh. Chickens sometimes bite each other due to the stress and shock of having been deprived of food and water.

“I asked and was granted permission to remove the dead birds. I filled four large boxes with corpses of swollen purple bodies that were sprawled across the concrete and in a pile in the corner where they were covered by the live birds who clung to them. . . .

“I persisted with my concern about the suffering of the existing chickens. I asked if I could have the chickens who were obviously dying, pointing to several large bloated, featherless purple bodies with wet backs and shallow breathing. I was told that as long as they were breathing, they had to be used for sacrifice.

“There I stood with the rabbi’s son, as both of us faced a strange need for change in this predicament of a ‘straight-jacket’ hold of an old family custom. He told me that he himself was a vegetarian and was quite aware of the damage that poultry production has done to the environment and humane health, as well as factory farming’s violations of the natural behavior patterns of farm animals. But he said he felt there was nothing he could do because this project belonged to his family. He offered boxes for me to take the bleeding birds as long as I stopped at sundown, which was soon. . . .

“I grabbed the filthy boxes laced with blood and filled them with birds to take across the street. One hen died in my hands as I put her in the box. Four chickens had bones exposed up to 3/4 of an inch. Only one, Julie, lived. The others would be diagnosed with chronic pain and irreversible injury due to swollen bones, and euthanized at Center Sinai Animal Hospital on Saturday. Along with open sores and exposed bones, one hen had a completely gangrene wing that had started bleeding from ruptured swollen tissue. Many suffered from respiratory problems and had yellow pus marks on.
their skin. One bird was completely blind and several could not stand or walk. By Saturday two more birds had died and I spent the morning nursing wounds and stabilizing the flock. I took the four birds with severely damaged wings to my veterinarian, Dr. Spira. All four had to be put to sleep because their broken, swollen and protruding bones would never heal.

**Saturday at the Shed**

“Later in the afternoon I returned to Rabbi Levitansky’s house. I was greeted by his family, as the rabbi was out. I gathered the newly dead birds and carried the boxes to the dumpsite. I cleaned the live birds’ water and brought them more food. In desperation for food, many birds were eating parts of other birds. Again I was allowed to carry the birds with bloody sores home, as long as I stopped by sundown. Sundown quickly came and my time was up. I said goodbye to the birds who remained, never to see them again.

“Mrs. Levitansky and her family were dressed up for the synagogue and we wished each other a good evening. She is a very warmhearted woman and I was always happy to be her friend and neighbor. She seemed distressed about the situation in her front yard and she thanked me for taking care of the birds. Later, she told me that she thought ‘something was wrong with the birds when they arrived.’ She said, ‘I always thought chickens are supposed to be lively and run around, but these birds could hardly stand. They were sad and sorry to look at.’

“Yet it seemed that the family members felt powerless to stand up to the rest of the family and speak their mind. For that reason, they seemed almost glad that I came forward and took a stand on behalf of the chickens. I felt that in their hearts, they wished they would have done more for these birds.” – Cherylynn Brown

*Cherylynn Brown’s full report, “Kapparot ‘Broiler’ Chickens,” can be read at www.upc-online.org/kapparot.html. Visit www.upc-online.org/kaparos for this and other features of our campaign to eliminate chickens from kapparot rituals.*
Chicken Abuse by San Francisco’s Live Animal Vendors: An Update

In the last issue of Poultry Press (Summer-Fall 2009), we ran an article about the horrible abuse of chickens by San Francisco’s live animal vendors including stuffing live birds into plastic bags for customers to take home and slaughter. Although cruelty to all animals is officially prohibited under the general provisions of California Penal Code 597, a special section 597.3 of the Penal Code, reinforcing cruelty laws with regard to certain live market activities, excludes birds defined as “poultry” from the animals it covers. The birds most affected by this exclusion are chickens. The San Francisco District Attorney’s office will not prosecute the vendors for cruelty violations, claiming that the exclusion extends to all other applicable sections of 597; therefore, “there is no legal means to prosecute.”

The San Francisco activist group LGBT Compassion is leading a charge to change the situation. In September the group scored a major point in getting the City of San Francisco to instruct Good Hope Baptist Church to “cease and desist” providing church property for New Longs Live Poultry to do business on.

United Poultry Concerns is working with LGBT Compassion on this campaign and we will keep our readers informed about what is happening and how they can help. We thank you for your letters to Amy Brown of San Francisco’s Real Estate Division and to Reverend Rance Whiteside, former pastor of Good Hope Baptist Church, who is now in a convalescent home. Rev. Robinson the new pastor returned our letters unopened.

For updates, photos, and video clips, please visit LGBT Compassion’s Website page, “Animal Abuse at San Francisco Farmers’ Markets,” at www.lgbtcompassion.org/livemarkets. UPC’s “Live Markets and Auctions” section of our Website also posts this campaign, along with other information about live markets, including our 11-minute video Inside a Live Poultry Market, at www.upc-online.org/livemarkets.

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, Susan R. Waters, 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
NPR Report: “Swinging Chicken Ritual Divides Orthodox Jews”

By Barbara Bradley Hagerty, NPR Religion Correspondent

On September 25, National Public Radio aired a report on Morning Edition about kapparot, in Brooklyn, New York, that included a link to our Website on theirs. Though UPC president Karen Davis’ interview didn’t make it into the final story, UPC provided the perspective of animal rights opposition to “swinging” and slaughtering chickens in kapparot ceremonies and put the reporter in touch with Brooklyn activists, Sam Schloss and David Rosenfeld, whose powerful voices dominate the NPR report.

For example: “For years, [Sam] Schloss has been covering up [kapparot] posters with his own that show filthy and starving chickens in crates – ‘emaciated chickens mixed with dead chickens,’ he recalls. ‘There was no food, there was no water – it was hot during the day, cold at night. There was rain. It was just a torturous thing for these animals.’”

And David Rosenfeld, a member of the Orthodox community in Brooklyn, talks a woman out of purchasing a chicken to “swing” for kapparot: “‘We want people to use money,’ Rosenfeld says, explaining that waving money around her head is just as religiously acceptable as waving a bird. ‘We think it’s very cruel to the chickens. We’re trying to get people to not buy the chickens at all but use money instead.’ She nods and says she’ll use money this year.”

The “pamphlets” handed out by David and Sam in the report are UPC’s brochures A Wing & A Prayer: The Kapparot Chicken-Swinging Ritual. This year, as in previous years, David Rosenfeld rescued two chickens from a kapparot vendor. They are now living peacefully at Farm Sanctuary, in Watkins Glen, NY.

To read the NPR transcript and listen to the report, go to our Website and click on the “Ethical Kapparot” document at www.upc-online.org/kaparos/090929jewish_journal.html. Our entire kapparot campaign, including the NPR report, is posted at www.upc-online.org/kaparos under Chickens.
Vegetarian Thanksgiving Open House
on the Virginia Eastern Shore

Hosted by United Poultry Concerns

You are Cordially Invited to Share our 19th Annual Thanksgiving Feast

Saturday, November 28, 2009 from 2 to 5 PM
12325 Seaside Road, Machipongo, VA 23405

Meet Our Feathered Friends!

Please bring one all-vegetarian (vegan) dish to share. (enough to serve 4)

Directions
From Norfolk, cross the Chesapeake Bay Tunnel Bridge. Drive 20 minutes on Rt. 13 North to the B & B Convenience Store & Chevron Station on the right. Turn right onto Machipongo Drive. Go a mile to the first stop sign. Turn left onto Seaside Road. Drive a mile to 12325 Seaside Road on the right—the white house just past Webb’s Island Road.

From Maryland, DC, Northern VA, take the beltway to Rt 50 East. Cross the Bay Bridge. Drive through Salisbury, MD. Get on Rt 13 South towards Norfolk. Drive 80 Miles to Rt 620, Birdsnest (Look for the small green sign on the right.) Turn left onto Birdsnest Drive across the railroad tracks. Go a mile to the first stop sign. Turn right onto Seaside Road. Go to 12325 Seaside Road—the white house on the left.

From Richmond, take Interstate 64 East. After passing exits to Norfolk International Airport, take the next exit onto Northampton Blvd (Rt 13 North) to the Chesapeake Bay Tunnel Bridge. Cross the bridge. Keep going straight on 13 North and follow the above directions from Norfolk.

For more information contact Karen Davis
757-678-7875 or Karen@upc-online.org

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

The Social Life of Chickens

A Visual Lecture & a Book Signing

with

Karen Davis

I looked at the Chicken endlessly, and I wondered.
What lay behind the veil of animal secrecy?
- William Grimes, My Fine Feathered Friend

Wednesday, December 30th, 2009 6:30 P.M. On the 6th Floor

Mid-Manhattan Library
The New York Public Library
40th Street and 5th Avenue
New York, NY 10016
212-340-0837

Karen Davis’ experience with chickens for more than twenty years has shown her that chickens are conscious and emotional beings with adaptable sociability and a range of intentions and personalities. She will relate her personal stories about the chickens at her sanctuary to how chickens are treated in factory farming and live poultry markets.

About the lecturer:

Homemade Tofu “Turkey”

INGREDIENTS

* 5 (16 ounce) packages extra firm tofu
* 2 tablespoons sesame oil
* 1 red onion, finely diced
* 1 ½ cups diced celery
* 1 cup chopped mushrooms
* 2 cloves garlic, miniced
* ⅛ cup dried sage
* 2 teaspoons dried thyme
* salt and pepper to taste
* ⅛ cup chopped rosemary
* ¼ cup tamari (or soy sauce)
* 3 cups prepared herb stuffing

Marinade Sauce

* ½ cup sesame oil
* ¼ cup tamari (or soy sauce)
* 2 tablespoons miso paste
* 5 tablespoons orange juice
* 1 teaspoon dijon mustard
* ⅛ teaspoon orange zest
* 3 sprigs fresh rosemary

DIRECTIONS

1. Line a medium-size, round colander with cheesecloth or a clean dish towel. Crumble the tofu and place it in the colander. Place another cheesecloth over the tofu. Place the colander on top of a bowl to catch the water from the tofu. Place a weight (plate and heavy can) on top of the tofu. Refrigerate the colander, tofu and weight for 2 to 3 hours.

2. Make the stuffing: In a large frying pan saute onion, celery and mushrooms in 2 tablespoons of the sesame oil until tender. Add the garlic, sage, thyme, salt and pepper, rosemary and ¼ cup of the tamari. Stir well; cook for 5 minutes. Add prepared herb stuffing and mix well. Remove from heat.

3. Preheat the oven to 350 degrees F (177 degrees C). Grease a cookie sheet.

4. Combine ½ cup sesame oil, ¼ cup tamari, miso, orange juice, mustard and orange zest in a small bowl; mix well.

5. Remove the weight from the tofu. Hollow out the tofu so that there is one inch of tofu still lining the colander. Place the scooped out tofu in a separate bowl. Brush the tofu lining with a small amount of the miso seasoning. Scoop the stuffing into the center of the tofu shell. Place the leftover tofu on top of the stuffing and press down firmly. Turn the stuffed tofu onto the prepared cookie sheet, putting the leftover tofu side of the “turkey” (the flat side) down. Gently press on the sides of the “turkey” to form a more oval shape. Brush the tofu turkey with ½ of the oil-tamari mixture. Place the sprigs of rosemary on top of the tofu. Cover the “turkey” with foil.

6. Bake for one hour. After one hour, remove the “turkey” from the oven and remove the foil. Baste the “turkey” with the remaining tamari-oil sauce (reserving 4 tablespoons of sauce). Return the uncovered “turkey” to the oven and bake another hour or until the tofu turkey is golden brown. Place the tofu turkey on a serving platter, brush with the remaining tamari-oil mixture and serve hot.

HINTS

Press the tofu first, and then FREEZE it, for a chewier, meat-like texture. Then let it thaw out the day before you intend to bake it. After repressing, stuffing and turning it out in a dish, baste it with a brush. Let it sit maybe 30 minutes marinating in the dish BEFORE cooking. (If you put marinade on while cooking, it makes a salty skin and the tofu does not absorb it.)
FACT SHEETS
20 for $3.00:
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“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”
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“Chicken for Dinner: It’s Enough To Make You Sick”
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Beige or white T-Shirt in full dazzling color.
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**Books & Booklets**

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*By Karen Davis*  
The Newly Revised Edition of Prisoned Chickens, Poisoned Eggs looks at a world in which avian influenza, food poisoning, global warming, genetic engineering, and the expansion of poultry production and consumption are careening to an unsustainable point. Read the compelling argument for adopting a compassionate, plant-based cuisine as an alternative to the warfare waged on defenseless chickens. $14.95

**Instead of Chicken, Instead of Turkey: A Poultryless "Poultry" Potpourri**  
*By Karen Davis*  
This delightful vegan cookbook by United Poultry Concerns 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 book's central concepts, leading to conclusions that rightly should disturb feminists and animal advocates alike." – Review by Deborah T anzer, Ph.D. in The Animals' Agenda. $16.95

**More Than a Meal: The Turkey in History, Myth, Ritual, and Reality**  
*By Karen Davis*  
Karen Davis shows how turkeys in the wild have complex lives and family units, and how they were an integral part of Native American and continental cultures and landscape before the Europeans arrived, while drawing larger conclusions about our paradoxical relationship with turkeys, all birds and other animals including other human beings. “The turkey’s historical disfigurement is starkly depicted by Karen Davis in ‘More Than a Meal.’” – The New Yorker $20

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More great classroom ideas and outdoor activities. $2.50

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

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

Minny’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

When the Chickens Went on Strike
By Erica Silverman and illustrated by Matthew Trueman.
One day during Rosh Hashanah – the beginning of the Jewish New Year – a boy overhears the chickens in his village plan a strike. They are sick of being used for Kapores, the custom practiced in his Russian village where live chickens are waved over everyone’s heads to erase their bad deeds. “An end to Kapores!” the chickens chant as they flee the town.

This enchanting book is adapted from a story by Sholom Aleichem, the great Yiddish author best known for his tales which are the basis of the internationally acclaimed play Fiddler on the Roof. $10

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The Emotional World of Farm Animals  
*By Animal Place*
This is a wonderful documentary produced by Animal Place and led by best-selling author Jeffrey Masson. This delightful film – for viewers of all ages – is all about the thinking and feeling side of farmed animals. A PBS Primetime Favorite! Get your local station to air it.
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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  
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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

Inside Tyson’s Hell: Why I Got Out of the Chicken Slaughtering Business  
*by Virgil Butler*
Produced by United Poultry Concerns and the Compassionate Living Project, Virgil’s eyewitness account of what goes on inside chicken slaughter plants is an indispensable contribution to animal advocates working to promote a compassionate lifestyle. DVD. 58:35 min. $15

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

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

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. DVD. $10

Humane Slaughter?  
*By Farm Sanctuary*
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ANIMAL PEOPLE - the Humane Movement in America
A film by Gary Kaskel, Music by Robert Douglas. This 84-minute award-winning documentary includes UNITED POULTRY CONCERNS, Karen Davis and many other leaders from within the animal advocacy movement in America. DVD $23 USD
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Photo by People for the Ethical Treatment of Animals  
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**Friends, Not Food**  
Photo by Franklin Wade  
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**What Wings are For: Chicks Need Their Mothers**  
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Great educational tool. Full color 11-1/2”x16” poster.

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**“Battery Hens”**  
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