

# Poultry Press

**Dedicated to Turkeys and Chickens,  
who are so beautiful in sharing this life**

by Karen Davis

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



United Poultry Concerns

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

The belief that chickens and turkeys are dumb and uncuddly has contributed to the annual massacre of billions of these birds. Millions of people chomp on their dead bodies and make churlish chicken and turkey jokes, as if these gestures were some sort of badge of being an American. As our society matures, I believe we will begin to realize that lesser intelligence in a fellow creature confers a greater, rather than smaller, obligation upon us to protect the creature against ill-humored attitudes and intentional harm. In coming days we may marvel at the strange phenomenon of constituting ourselves by the intimate act of eating beings we despise. In contrast, many traditional cultures have felt that in eating a certain kind of animal they incorporated that animal's virtues and indwelling spirit.

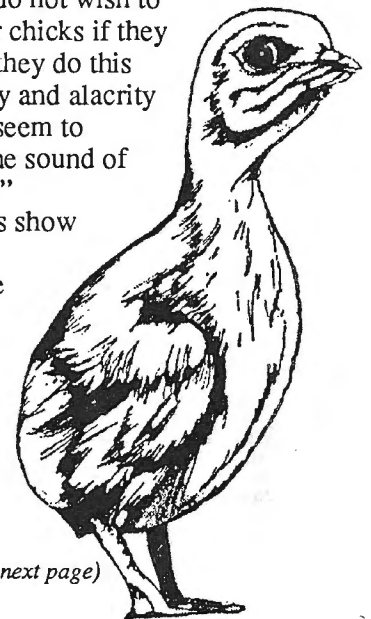
In fact, chickens and turkeys as species are not stupid. They need protection, but not apology. Having lived with these birds I have come to know them well, in addition to receiving letters from people around the country, and beyond, recounting the canniness, social complexities and companionship of their household fowl. One person wrote to us that

her turkey "lived a long life and died in his sleep. He taught me that turkeys are smart, sensitive, loving, and personable." An 18th-century proverb describes a cheerful gathering of people as "social as chickens in a coop."

There is an extensive literature going back to antiquity attesting to the sociability, intelligence and parental solicitude of chickens. Plutarch in *De amore parentis* writes of the mother hen: "What of the hens we observe each day at home, with what care and assiduity they govern and guard their chicks? Some let down their wings for the chicks to climb upon; there is no part of their bodies with which they do not wish to cherish their chicks if they can, nor do they do this without a joy and alacrity which they seem to exhibit by the sound of their voices."

Observers show the turkey mother to be alert, protective, brave, and maternal. If surprised before her young can fly she may

(Continued on next page)





(Continued from page 1)

“freeze” or sound a warning note causing her youngsters, called poults, to dash for cover. She may then distract the predator’s attention to herself away from the poults. After a few weeks the poults fly and roost with their mother in trees. The hens and their poults flock together apart from the male flocks, moving about their home ranges with mother and young closely bonded until next year’s mating season.

It is when turkey’s and chickens

fond of flute music. One day after I had given her and Arthur their favorite fresh greens, a flute solo came on the radio. Guinevere stopped eating and went to the foot of the stairs, where she listened for a moment or two, and then began a sweet trilling and swaying from side to side with the music. When the music stopped, she returned to Arthur and her bowl of greens.”

Not long ago a woman called me in tears to tell me that her rescued broiler hen, Dumpling, died suddenly. Clare Druce, of

people are amazed that chickens and turkeys have personalities and an aptitude for friendship. This is why we have to start looking at them differently.

Alice Walker, the author the the bestselling novel, *The Color Purple*, has explained how, once having perceived the being of a particular chicken crossing the road with her chicks one day in Bali, she can never again not see a chicken affinitively. She asks, “Why did the Balinese chicken cross the road? I know the answer is, to try to get both of us to the other side.”

Why should we stay stuck in the muck of dreary prejudices even as the cluck of a chicken and the gobble of a turkey declare that it’s time for us to move on? ❖

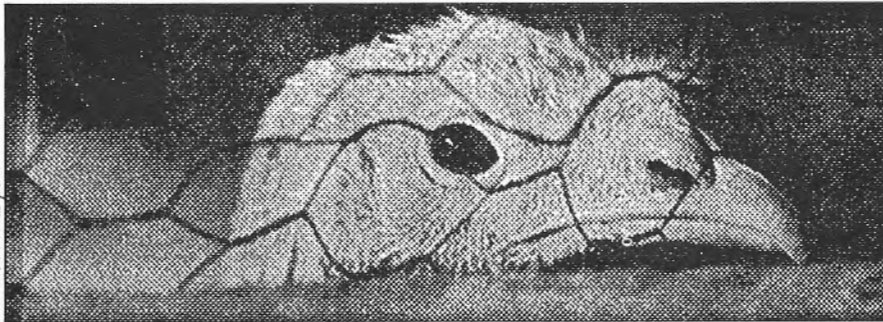


Photo: Rich Lipski

are abused, as they are in being treated as commodities instead of fellow creatures, that distempered behavior, mistaken as “stupid,” erupts. Fortunately, the birds have eloquent interpreters. Dr. Page Smith, the author of *The Chicken Book* (1975), says in his 1991 essay, “In Praise of Chickens”: “Chickens are very sensuous creatures. They bask in the sun, languidly stretching out their wings; they revel in dust baths, stirring up dark little clouds; they are playful, even witty. Cocks are protective of their hens, and hens—well, hens are as brave as legend has them.”

In “A Tale of Two Turkeys,” Marion Clecton writes, “Our turkey Guinevere is especially

Chickens’ Lib, said that she planned to honor her turkey, Boyo, whose “gobble had resounded impressively around our little valley,” by planting a tree— “something majestic like a chestnut or oak”—in his memory. I know how they felt. My husband and I have buried our beloved broiler chicken, Henry, and our two dear turkeys, Mila and Priscilla, within the past three years.

When I tell people stories about chickens and turkeys, many become sad. The pictures I’m showing them of the beauty and joy and sensitivity of these birds are so different from the ones they’re used to seeing of chickens and turkeys in a state of absolute, human-created misery. Many

## Food for Thought

Tyson Foods, Inc., the country’s biggest poultry producer headquartered in Springdale, Arkansas, slaughters 25 million broiler chickens a week. — *Feedstuffs* 9/28/92

House Representative Bill Brewster of Oklahoma told UPC members Barbara and David Moffit that he opposes humane slaughter legislation because of “the amount of energy that would be needed to stun 6.25 billion chickens and turkeys. During a time in which many people are trying to find ways to conserve energy, the government should not be enacting legislation requiring businesses to use more energy.”

# "Do Turkeys Deserve Compassion?"

by Jeff Slate

From Creative Loafing, 750 Wiloughby Way, NE, Atlanta, GA 30317, November 30, 1991

*"Any animal that's dumb enough to look up at the sky and draw a very little excuse to live"*

Erik Lesser, Atlanta

*"The wild male turkey is a beautiful bird, and when he struts his stuff for the females it's a wonderful thing to watch. I could never eat one of them. But the turkeys that are bred for consumption, I have no problem eating. They're doomed."*

Doris Virginia, Atlanta

*"Some turkey's are mistreated, so they deserve compassion. Free-range turkeys don't deserve compassion because they've had a good life; they've had a normal turkey life, so they're killed and eaten. I don't have any problem with eating processed turkey, but if I see its veins or some feathers or the bone, it really makes me sick and I can't continue to eat it. So even if it was a free-range turkey I was eating, and I saw one of those things, it would make me feel more compassionate about it."*

Jennifer Pinney, Atlanta

## "Does the Turkey Mafia Deserve Compassion?"

"Turkeys are vicious, evil-minded birds that are forever plotting and scheming to kill humans. They gather in confinement, never letting their feet touch the earth, never scratching in the dirt, all the while making it look like they are in a legitimate farming business. They take massive doses of vaccines and antibiotics, to prepare themselves for their war on humans. Often their bodies get so heavy, their legs can't support them, but they know they will make better battering rams that way.

Fortunately, many people are aware of how these birds—if

allowed to live—would threaten our lives. We that eat only special faxes, called holidays and hunting seasons, to slaughter millions of them before they can carry out their murderous plots against us. Because we know how their vindictive, cruel minds have been working towards our destruction, we choose to conduct the periodic slaughters in ways that will send a message to the rest of the "bird mafia," out in the woods, where bows and

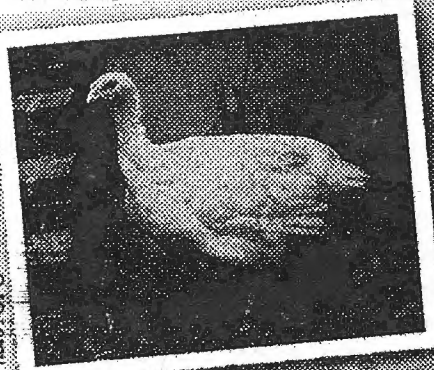


Photo: UPC

arrows are valued for causing the greatest pain and most lingering death. Factory turkeys, having conveniently chosen to meet on farms, can be easily surrounded and captured.

Turkey slaughterhouses are the best lesson for any turkey considering joining the "bird mafia", where they are hung by their feet on a conveyer belt and ride along to the throat-slitting knife (it may or may not work), and are then dropped into vats of boiling water where they are boiled alive.

I'm sure you'd agree that a compassionless death is exactly what all terrorist turkeys deserve."

Eleanor Jones,  
Turkey Terrorists Unlimited, UPC  
Special Division, Atlanta ❖

## "THERE'S NO SUCH THING AS A SAFE CHICKEN"

has the broiler industry in a stew. This hardhitting full-page ad by the Animal Rights International Coalition for Non-Violent Food broadcasts the contamination and cruelty of the broiler industry. It has appeared in major magazines and newspapers, and that's just the beginning. According to the National Broiler Council, the industry trade group, "this ad demonstrates that the coalition for Non-Violent Food will go to any length to achieve its objective of eliminating meat from American diets" (Feedstuffs 9/21/92). For information and a copy of the ad send a SASE to ARI, Box 214, Planetarium Station, NY, NY 10024.

## A Lasting Gift for the Birds

Have you thought about remembering United Poultry Concerns through a provision in your will? Please consider an enduring gift on behalf of the birds. A legal bequest may be worded as follows:

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

We welcome inquiries.

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

# "The Rougher They Look, The Better They Lay"

*The Happy Hen, Pleasant View Farms, Winfield, PA 17889*

"*The Happy Hen Organic Fertile Brown Eggs*" are advertised as satisfying "the demands of today's health conscious consumers."

According to the flyer, the Happy Hens are a "docile" and "hardy cross of the Rhode Island Red Rooster and White Leghorn Hen.

They're free running in a natural setting, and nest and lay eggs in individual hole nests of wheat straw. They're humanely housed in healthy, open-sided housing, for daily sunning—something Happy Hens really enjoy."

In June 1992, UPC visited The Happy Hen. This is an enterprise of Pleasant View Farms, a family poultry business run by Joe Moyer. We were driven 45 minutes to a remote contract Amish farmstead in Logantown, PA, where one of the three Happy Hens houses is located. Through the netting at the front of the long barn we saw a sea of chickens' faces looking out, as though they were smashed up against the netting. Inside, the birds were wall to wall. They were severely debeaked and their feathers were in bad condition—straggly, drab, and worn off. When we commented on the birds' feathers, Moyers said, "We have a saying: The rougher they look, the better they lay." One hen lays 20-23 dozen (250) eggs a year. Moyer said this shows they're treated well.

The 9,000 square foot building holds 6,800 hens with one cockerel

(a young rooster under a year old) per 100 hens. Each bird has 1 1/4 to 1 1/2 square feet of space to run free in. The three Happy Hen

houses are all alike. On our way back, a second house was pointed out to us with the same sea of chickens' faces smashed up against the netting looking out on the countryside.

**CRUELTY BY  
PLEASANT VIEW  
FARMS**

The Happy Hens are "old"—"spent"—at 60 weeks of age (14 months old). At this point they are reclassified as "Moyer's Uncaged Hens" and trucked in crates to live poultry markets in Pennsylvania, New Jersey, and New York City where they fetch a dollar per bird compared to 25 cents or less at a spent fowl plant.

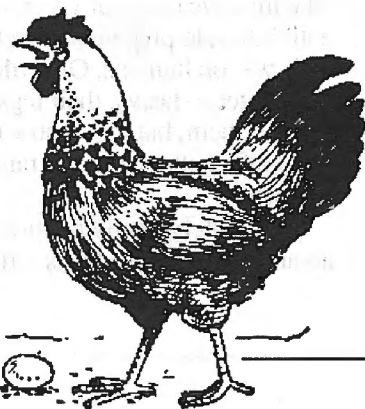
The Happy Hens have metal nest boxes along the walls with green plastic mesh to lay their eggs in. The nests we saw did not have "wheat straw" or what Moyer called "a handful of shavings." There are no perches. The chickens stand or roost on a slatted wooden platform running the length of the house down the center, or on the cement floor covered with a litter of sawdust shavings and chicken droppings. There is some sort of manure pit beneath it all. There is netting at both ends of the barn with windows on one side and a "full open" adjustable curtain on the opposite side.

The Happy Hens are occasionally force molted the same

as battery caged hens. This means they are denied food for four or more days to force them to molt (lose their feathers) and stop laying for a couple of months—an economic maneuver to adjust egg prices. To keep mortality down during the force molt, the Happy Hens are given a vitamin and mineral supplement in their water called "Stress Arrest." Moyer said, "It's bad, because they expect you to feed them. It used to bother me, but not so much now." One force molt was a particular disaster, he remembered. Most of the Happy Hens died, probably because "they were too young and there was too much light in the house."

The birds we saw had nubs and stubs and jags instead of beaks. A couple of hens "pecked" at our shoes. When I knelt down they immediately showed interest and curiosity. They did not act as if they would be "docile" if they had a real life. (If they are so docile, why are they debeaked?)

Moyer said he does not plan to decrease housing density, because "you have to pay the grower more." He currently pays 12 cents per dozen brown organic eggs. If there were a market for "free-range" white organic eggs, he said he could produce them at ten cents a dozen.





In addition to The Happy Hens, Pleasant View Farms has 60,000 caged laying hens, 8 to 9 hens per battery cage, 60 square inches per individual hen inside the cage. They live in closed housing, i.e., a solid building without windows or sunlight. Moyer said he would like to "back off this" if he could make a go of the "free-running" concept. Pleasant View Farms also produces—slaughters—1,000 broiler (meat) chickens a week. These are "range," organically fed chickens. We visited one of the broiler chicken houses, which has an open area—"range"—for the chickens to go outside if they wish. They were hens about three weeks old. Moyer's broiler chickens are slaughtered at L & L Pheasantry in Hegins, Pennsylvania, where the Labor Day Pigeon Shoot is held each year.

Birds raised in the U.S. for meat may be sold as "range" if they have certified access to the outdoors. No other criteria, such as vegetation, size of area, number of birds, or space per bird, are comprised in this term as currently defined by the Food Labeling Division of the Food Safety and Inspection Service (FSIS) of the USDA which reviews and approves labels for federally inspected meat products. A USDA employee told UPC, "Places I've visited may have just a gravel yard with no alfalfa or other vegetation. The birds can exercise but cannot 'range'—that is, sustain themselves."

To date, a meat producer may not say "organic" on a box label with a USDA stamp or post a flyer making false or misleading claims at the point of sale, such as the meat counter. But the producer may post a flyer at the other end of the store or advertise misleadingly through the media without breaking the law. A producer of "range" chicken in California told UPC that the Federal Trade Commission does not go after fake advertising claims

"because there's no money in it."

Eggs produced and sold in the U.S. may be characterized as "range" or whatever, because there is no legal or commercial definition of such terms regulating the sale of eggs. The National Supervisor of Shell Eggs at USDA administers a voluntary program in which producers can use the USDA grade mark if their eggs have been packaged under USDA supervision. The basis of label approval is the FDA Fair Packaging and Labeling Act which prescribes labeling standards for things such as grade, weight, class, and producer of eggs, but there are no standards governing the term or the claim "range" or similar advertisements on egg cartons, such as "free running", "free roaming" or "free walking." An FDA staff member told UPC that a Minnesota egg producer uses the term "free walking" to describe uncaged hens on a concrete floor without nest boxes. He said that possibly "free range" claims could be illegal under the Nutrition Labeling Education Act which provides that nutrition information should be stated in a manner that enables consumers to understand the information in the context of the total daily diet. A question is whether an "environmental claim" concerning how hens used to produce eggs are housed could be invoked under this Act. It is possible also that under the Federal Food, Drug, and Cosmetic Act a case could be made that birds are being kept in a way significantly different from what people expect. People expect "free range" to signify birds who spend much or most of their day outdoors with ample space, exercise, sunlight, social life, and at least some sustainable vegetation. However, U.S. producers generally mean that the birds are uncaged and confined

indoors on the floor of a building with nest boxes along the walls. It seems that many "free range" eggs come from battery caged hens. Without government interest there is no way to know or regulate the situation, and the egg industry is cutthroat.

## What Can I Do?

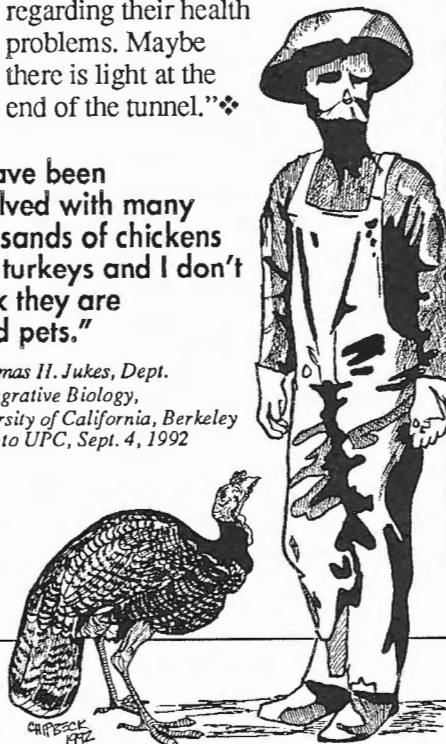
- ▶ Stop eating eggs. Use egg replacers when necessary. Contact UPC (PO Box 59367, Potomac, MD 20859) for a list of egg substitutes.
- ▶ Contact your U.S. Senators and House Representatives. Urge them to introduce legislation mandating the definition and regulation of "free range" and related farm animal husbandry claims. Urge that egg cartons be required by law to denote whether the eggs inside come from caged or uncaged hens. Consumers have a right to know.
- ▶ Make copies of the enclosed flyer and take them to your local food stores where "free range" eggs are sold. Ask the person in charge to verify which standards are met and which ones are not. Ask them to fill out the form in writing. Send the flyer to the "free range" egg producer identified on the carton with the request that it be completed and mailed back to you. Consumers have a right to demand accountability of the retailers, distributors, and producers of "free range" animal products.
- ▶ Try to visit as many "free range" farm operations as you can and see for yourself how they are run. Ask questions and voice your concerns. Refuse to be hoodwinked by the argument that the animals are happy and don't suffer under confinement, restriction, and mutilations such as debeaking. Contact UPC for our Fact Sheets on Debeaking and Force Molting. Become an informed source and spread the word. ❖

## Couple Sued By Chicken Farm: Citizens Raise Funds for Legal Fees

UPC members Linda and Jerry Wolfe of Alliance, Ohio are being sued for \$300,000 by Park poultry and L&K Poultry claiming the Wolfes libeled them, organized an effort against them, and boycotted them causing a loss of business. Linda and Jerry drew strong community support for their vigorous campaign that included contacting the Stark County Health Department about the "nauseating, rotten smell" coming from a nearby chicken house. A committee supporting the Wolfes has been formed "to preserve and maintain a healthy environment for our community." According to the Wolfes, "There are no state regulations to control anything like this." In May 1992, they filed a countersuit claiming their health has been damaged and property value reduced by the chicken house about 1000 yards across a field from their home. Their campaign has received good local media coverage and readers' comments. Linda tells UPC, "As you see we are getting community support and folks are getting letters from their doctors regarding their health problems. Maybe there is light at the end of the tunnel." ❖

"I have been involved with many thousands of chickens and turkeys and I don't think they are good pets."

—Thomas H. Jukes, Dept. of Integrative Biology, University of California, Berkeley  
Letter to UPC, Sept. 4, 1992



The Summer POULTRY-PRESS described force molting female laying birds by removing their food for up to 2 weeks to force them to lose their feathers (molt) and stop laying for a month or two. This is done to adjust prices and reduce the body fat of unexercised hens that

the use of these extremes should be examined carefully and economic considerations should be part of any analysis."

Recently the American Veterinary Medical Association (AVMA) modified their endorsement of force molting: "The once-practiced long-term

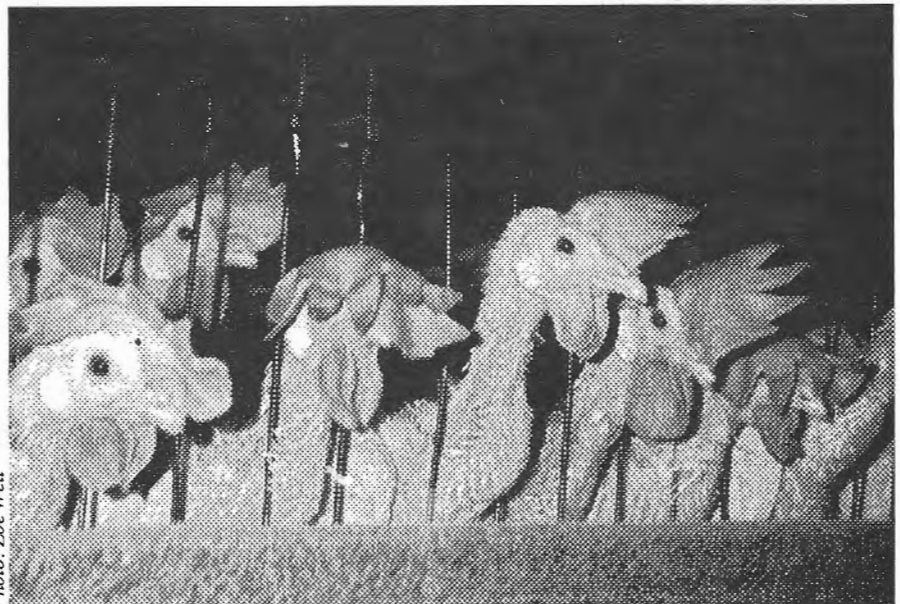


Photo: Zoe Weil

interferes with egg laying. It has been done experimentally at places like Cornell University since the turn of the century. Donald Bell, a researcher at the University of California, has made a career out of it. Starting in the 1960s. In *The Journal of Applied Poultry Research*, Summer 1992, Donald D. Bell and Douglas R. Kunej published an article in which the effects on egg production of starving chickens for 10 or 14 days followed by restricting their diet for 14 or 18 days are presented. They conclude "Fasting periods can range from 5 to 18 days, but

total feed and water withdrawal that resulted in high levels of mortality is not acceptable."

## What Can I Do?

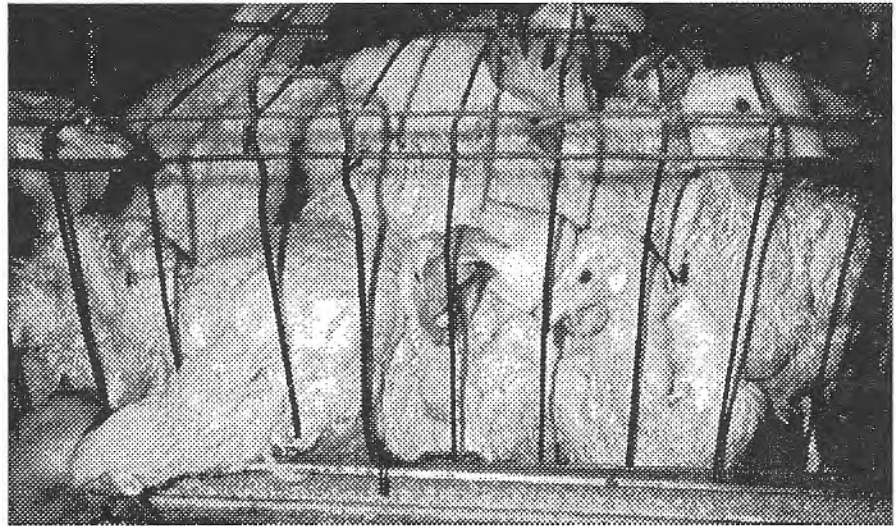
► Write Donald D. Bell (142 Highland Hall, University of California, Riverside, CA 92521), Douglas R. Kunej (University of California Cooperative Extension, 21150 Box Springs Rd., Moreno Valley, CA 92380), and Dr. Barry Munitz, Chancellor, The California State University System (400 Golden Shore, Suite 324, Long

# STARVING POULTRY FOR PROFIT

Beach, CA 90802). Tell them the AVMA has taken a stand against the prolonged starvation recommended by Bell and Kuney. State your concerns and request an informative written reply as soon as possible. Please send replies to UPC.

► Send a SASE to UPC for our Fact Sheet on Force Molting: *Starving Poultry for Profit*. Make copies and distribute them. Show people the cruelty embedded in an egg.

► Order a copy of the AVMA's 26-page *Animal Welfare: Position Statements and Background Information*, Revised June, 1992. Write John R. Boyce, D.V.M. Assistant Director of Scientific Activities, American Veterinary Medical Association, 1931 North Meacham Rd., Suite 100, Schaumburg, Illinois 60173-4360❖



## **The AVMA supports battery cages and debeaking.**

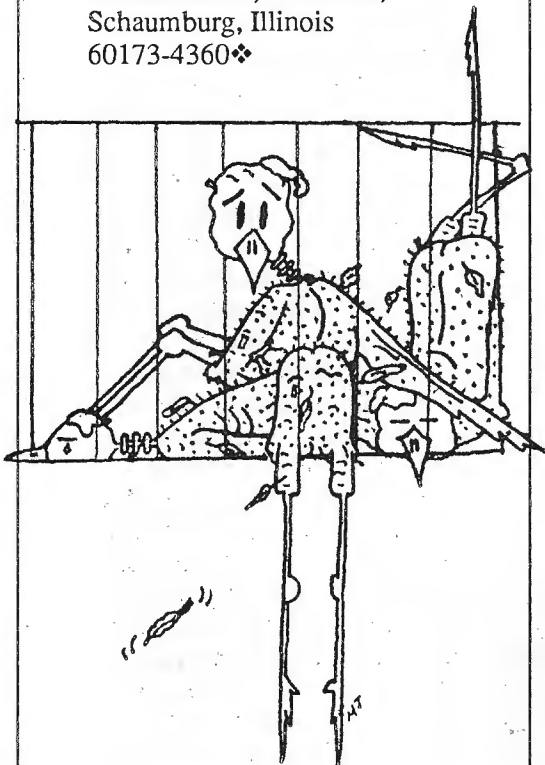
On cages: "The current use of cages to house layer chickens should be continued, and present knowledge is not sufficient to support a radical change or ban of this system. The widespread use of cages in the United States to house 95% of its 250 million laying birds has resulted in improved production and better animal health."

On debeaking: "Beak trimming to remove the sharp tip should be performed on young chickens and turkeys to prevent or reduce the natural traits of cannibalism, fighting, and feather picking....Alternative methods of beak trimming are now being developed. One of these uses an electrical current to burn a small hole through the beak at the growth line. Some days later the tip of the beak falls off. This technique is currently used on

turkeys and requires only the upper beak to be trimmed, but it is not yet feasible for chickens."

Alternative methods are developed on sensitive birds, individually, in countless members. "Cannibalism" is a human-created pathology in genetically manipulated, bored birds in confinement, exacerbated by crowding. It is classified by the industry as a "vice": "an abnormal behavior" (James V. Craig, *Domestic Animal Behavior*, 1981, 208, 210).

Debeaking causes severe pain in the sensitive beak of a bird and lifelong psychological suffering and behavioral impairment. By endorsing battery cages and debeaking the AVMA betrays the defenseless beings it is charged to protect. Write the AVMA, 1931 N. Meacham Rd., Suite 100. Schaumburg, IL 60173-4360. FAX 708-925-1329. Send a SASE to UPC for our Fact Sheet on *Debeaking*.❖



# UPC Attends International Chicken Flying Meet

The International Chicken Flying Meet is part of the annual Bob Evans Farm Festival in Rio Grande, Ohio. According to the brochure, Bob Evans invented it when he was 6 years old. The future manufacturer of "real country sausage" and his friends "encouraged" chickens to fly off a cliff onto a field to see which chicken flew farthest. "The first ICFM was inspired by the fond recollections of this boyhood sport by Bob Evans, founder of Bob Evans Farms Inc. Today, this pastime of days gone by can be enjoyed by all, and the Meet has become so popular since its inception in 1971 that similar competitions are now held annually around the country. Sixteen states are listed as official Wings boasting sanctioned Squadrons."

The chickens are "launched" from a 10-foot mailbox. "If after a period of 30 seconds the entrant has not left the launching pad on its own, it will be declared a 'chicken chicken' and the ICF Association official may gently nudge the entrant with a suitable, humane inducer (i.e. a bathroom plunger gently applied to the area of the entrant's tail feathers)."

In reply to UPC's inquiry we were told that the Meet is part of a rural heritage of "respect for all animals. A flight director, Dr. Glyde Marsh, Chairman Emeritus of the Ohio State University's Poultry Science Department, inspects and handles each chicken flying in the meet. Most are family pets and many come from our own Bob Evans Farms. Chickens do fly, naturally. This is an opportunity for them to do so in a

structured environment."

(Remember the turkeys of Yellville, Arkansas who had the opportunity to fly in a structured environment each year by being dropped from airplanes at the annual Turkey Trot Festival? The Turkey Drop was officially

**Dr. Marsh, wearing a tunic and a chicken helmet pushed them over the edge with his big toilet plunger.**

discontinued by the Yellville Chamber of Commerce in 1990 in response to animal rights protests.)

On Saturday morning October 10, Karen Davis and Allan Cate of UPC went with Ritchie Laymon and Bill Long of POET (Protect Our Earth Treasures) of Columbus, Ohio to see and videotape the Meet. Crammed in coups the chickens awaited their turn to "fly" in this travesty awarding \$100 first prize to the "winner." It included an MC who mocked the chickens over the mike ("Heinz Variety," "Looks like a B52 bomber to me"), Glyde Marsh, a veterinary cock fighting buff seeking to lift the cock

fighting ban in Ohio, and catchers with butterfly-type nets who chased the chickens around the field after they fell. Chickens got tangled in these nets and had to be extricated.

There were over 70 entrants. Several were heavy birds who unlike bantams are not physically suited to fly ten feet to the ground. The birds were pulled from dark coops and mounted in bright

sunlight, so it must have been hard for them to see.

Plunked high above the field surrounded by noisy spectators, most birds would not jump, so Dr. Marsh, wearing a tunic and a chicken helmet with a hint of Klu Klux

Klan-Klu Clucks

Klan?—pushed them over the edge with his big toilet plunger. Most chickens

dropped fluttering, sometimes backwards, to the ground.

Much was made over the microphone about how Dr.

Marsh checked each chicken for fitness before flying, but there was no veterinary attention afterward.

We saw birds held upside down by both legs and by one leg by Bob Evans staff and were told "this is how they are trained." We asked a man waiting to enter his chickens, who complained the meet isn't as much fun as it used to be, if he thought it was fun for the chickens. He said, "Fun? chickens don't think." Some little girls we talked to were obviously attached to their chickens. Bob Evans diverts the sensitive feelings of these children into the river of animal suffering running to his pocketbook.

*Continued on next page*





*Continued from previous page*

UPC rescued a young white "laying" hen who was slumped in the arms of a catcher with her legs dangling and her eyes closed following her flight. We call her Gallipolis after the nearby Ohio town. Glippie now has a permanent happy home with nine feathered friends at UPC.

UPC is indebted to Bill Long for videotaping the Meet and to Ritchie Laymon for making arrangements. A video will soon be available. Contact UPC for information about the tape and next year's Meet.

Protest the International Chicken Flying Meet by contacting Bob Evans Farms Inc., 3776 South High Street, PO Box 07863, Columbus, Ohio 43207-0863. ❖

## The Need for Humane Slaughter Legislation for Poultry



## Latest Research Findings Reported at Annual Poultry Science Meeting

"Three papers from the University of Kansas and one from North Carolina State University were presented on the growth performance and carcass yield of commercial broiler strains. Some people estimate that as much as 90% of all broilers are cut up and/or further processed before they reach the retail market. We are no longer selling broilers, we are selling pieces. A knowledge of how broilers of different strains and sexes grow and become pieces is increasingly important" (Feedstuffs, 9/7/92). ❖

## World Farm Animals Day Cries Fowl!

On Friday October 2, United Poultry Concerns and Farm Animal Reform Movement joined together for World Farm Animals Day Cries Fowl in front of USDA to draw attention to the fact that the 7 billion—yes, 7 billion in 1992—birds slaughtered for food each year in this country are denied the federal humane slaughter protective legislation accorded to mammals under the 1958 statute. In 1992, Congressman Andrew Jacobs of Indiana introduced H.R. 4124, the Humane Methods of Poultry Slaughter Act, to correct this oversight. In 1992, Mr. Jacobs will reintroduce legislation, for which the ground was laid by this year's bill.

UPC is grateful to the many

organizations that ran legislative alerts in their newsletters and to HSUS, Friends of Animals, ISAR and the Pennsylvania SPCA for addressing strong letters to Congress urging the immediate adoption of a law that's been mandated for years in Europe, Britain, Australia, Canada, Sweden and other countries.

Britain at least documents the horror of poultry slaughter and some government steps have been taken. Nothing comparable is happening in the U.S. The National Turkey Federation (NTF) wrote UPC it "will not support any change in the federal law governing poultry slaughter because we don't see definitive evidence there is a problem with the process. . . No abuse or

*Continued on next page*

Continued from previous page

inhumane treatment has been documented in the poultry industry and none exists." Russell Cross, head of USDA's Food Safety and Inspection Service (FSIS) in charge of federally inspected slaughter plants, replied to UPC's request for evidence supporting USDA's assertion that birds are effectively stunned before slaughter that it is "based on observations of FSIS personnel." To our request for a list of methods USDA considers acceptable for humane slaughter of poultry, Cross replied, "We do not maintain a list of methods . . . nor do we have a bibliography of available references that demonstrate findings that birds are effectively stunned before slaughter."

So far the American Veterinary Medical Association (AVMA) has not responded to UPC's request for a position and comments on the issue. Their June 1992 *Position Statements on Animal Welfare* says merely that "The AVMA support implementation of governmental regulations pertaining to humane slaughter of food animals, and supports research on improved practices." In other words, the AVMA supports the status quo and endless protraction of decades of worldwide experimental permutations on electrocuting, gassing, and killing countless broiler chickens, laying hens, breeding fowl, ducks, geese, turkeys, pigeons, quail, guinea fowl, pheasants, and other birds to the end of time.

Contrary to the claims of the NTF and USDA, a 1992 article in *The Journal of Applied Poultry Research* on the slaughter of broiler chickens says "Unfortunately, the slaughter process (stunning-killing-bleeding) is one of the least understood or controlled procedures in broiler processing.

Under commercial conditions, diversity exists not only in electrical stunning equipment but also in concepts and approaches to stunning broilers." Problems include the concentration of electrified water bath brine solution and the efficacy of maintaining a given concentration, number of birds missing the water bath stunner by raising their heads, pre-shocking the birds because of overflow of brine from the entrance end of the stunner, cabinet, stunner height adjustments causing insufficient bird contact with brine solution up to the shoulders, flock uniformity problems, insufficient feet-shackle

**"No abuse or inhumane treatment has been documented in the poultry industry and none exists."**

*-National Turkey Federation*

contact because of heavy scales on the birds' feet and dry feet-shackle contact point, and wet birds causing the current to flow through the surface of the bird causing shunt [current diversion].

In the U.S. spent laying hens and small game birds such as quail are not electrically stunned because, according to the industry, their osteoporotic, frail bones shatter under electrocution, adhering to the flesh which is then unsalable. UPC is currently seeking information on small game bird slaughter and guidelines regarding spent hen slaughter and is hopeful that our forthcoming meeting with USDA/FSIS

Administrator of Science and Technology, Marvin Norcross, will clarify this point and others including USDA's position on the humane poultry slaughter bill being forwarded in the next Congress.

Please continue to demand federal humane poultry slaughter protective legislation. It is most vital that people in agricultural states and districts relentlessly pressure their own representatives. The injustice of consigning sensitive beings to suffer and die for human appetites is compounded by the effrontery of denying them this meager acknowledgment. The exclusion of birds from coverage conveys the message that birds are considered so "low" that they are not even placed on a par with cattle and sheep in the mind of the law. This message has to be changed.

## What Can I Do?

- Contact your U.S. Senators and House Representative urging them to initiate, cosponsor and support humane poultry slaughter legislation in the 1993 Congress.
- Contact Honorable Charles W. Stenholm, Chairman, Agriculture Subcommittee on Livestock, Dairy and Poultry, U.S. House of Representatives, Washington, DC 20515-1101. Urge him to hold immediate Subcommittee hearings on the bill when it is reintroduced in the 1993 Congress.
- Contact Dr. H. Russell Cross, Administrator, Food Safety and Inspection Service/USDA, Washington, DC 20250. Tell him to use his authority to promote industry and government support for federal humane poultry slaughter legislation in the 1993 Congress. ♦

# BOOKS POSTCARDS VIDEOS...

## BOOKS

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

*By Karen Davis*

This delightful new 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. \$10.00  
\*(Order from UPC, see below)

***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. \$5.95  
\*(Order from UPC, see below)

***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. \$10.00  
\*(Order from UPC, see below)

## FACT SHEETS

**and Handouts**  
20 for \$3.00

- "Debeaking"
- "Starving Poultry for Profit"
- "Poultry Slaughter: The Need for Legislation"
- "Say Hi to Health and Bye to Shells from Hell"
- "Why Be Concerned About Mr. Purdue?"

## PoultryPress Handouts

- "Chickens" brochure—20 for \$4.00
- "Turkeys" brochure—20 for \$4.00
- "Say Hi to Health and Bye to Shells from Hell"—20 for \$2.00
- "Chicken for Dinner"—20 for \$2.00
- "Food for Thought", Turkeys—20 for \$2.00

\*(Order from UPC, see below)

## POSTCARDS



20 for \$4.00, 40 for \$7.50

"Love is Best"

"Misery is Not a Health Food"



"Chickens—To Know Them is to Love Them"

\*(Order from UPC, see below)

## VIDEOS

***"Hidden Suffering"***

*By Chickens' Lib*

This brand new 15 minute video exposed the cruelty of the battery cage system and intensive broiler chicken, turkey and duck production. Along with the misery are scenes of contentment featuring rescued battery hens, broiler chickens, turkeys, and ducks who narrowly escaped the

gloom and stress of the intensive duck sheds and terrors of slaughter at 8 weeks old. "Hidden Suffering" is deliberately non-specific as to country. The cruelty is global. \$19.00  
\*(Order from UPC, see below)

***"Humane Slaughter?"***

*By Farm Sanctuary*

9 minute documentary of chicken and turkey slaughter. An excellent educational tool. Shows why humane poultry slaughter legislation is urgent. Order from: Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225 \$19.00

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

*By Farm Sanctuary.*

A 17 minute depiction of modern turkey production. Historical background and powerful slaughter footage. Order from: Farm Sanctuary, P.O. Box 150, Watkins Glen, NY 14891 (607) 583-2225 \$19.00

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

*By Chickens' Liberation*

A 50 minute exposé on the battery and broiler systems of factory chicken and egg farming. Excellent educational video. \$25.00  
\*(Order from UPC, see below)



***New! Chicken Shirts & Leggings.***

Haunting photographic black and white images of factory farm chickens on 100% durable cotton.

Chicken shirt: M,L,XL—\$25.00

Chicken Leggings: S,M,L—\$20.00

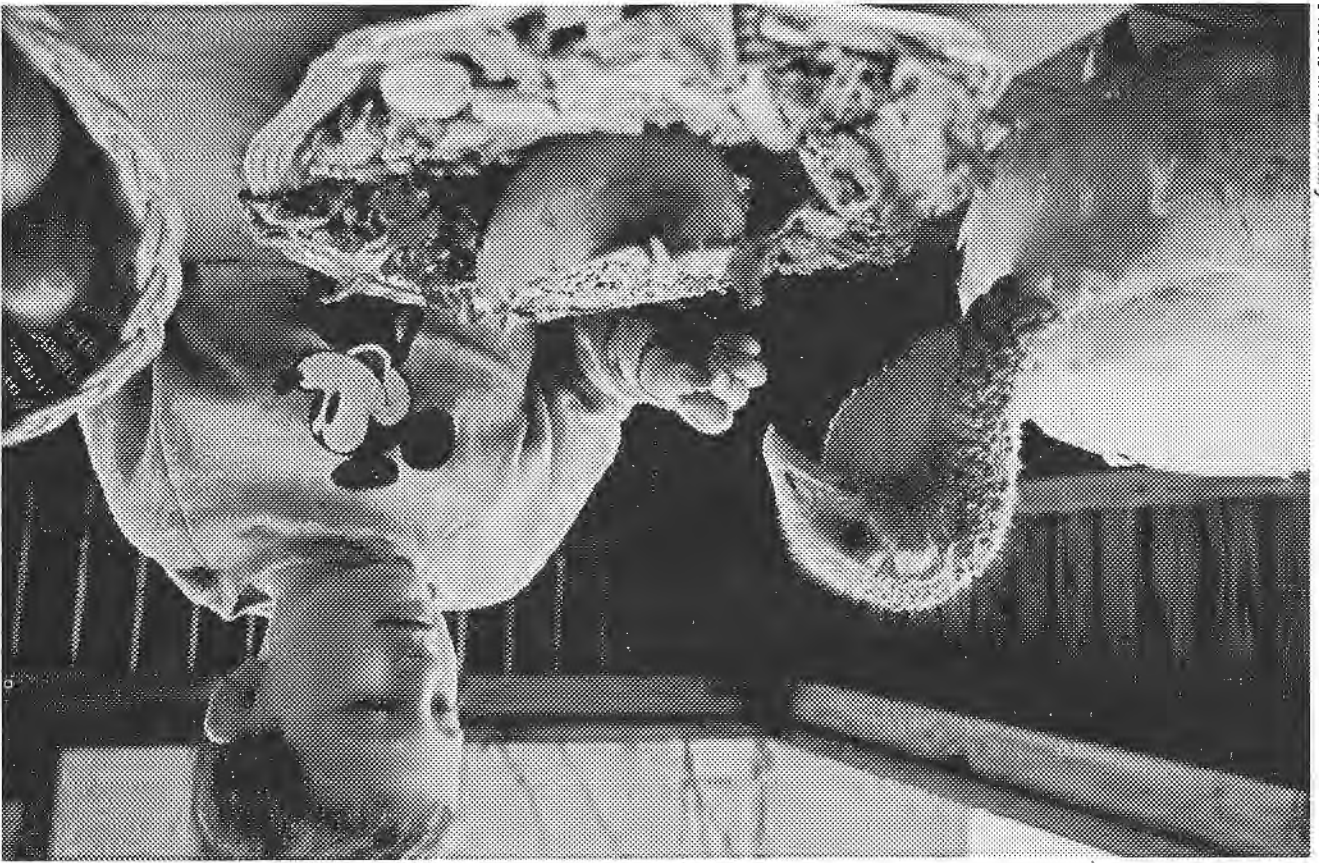
Order from: Relic, 3234 W. Franklin Street, Richmond, VA 23221

### \*UPC Ordering Information

To order indicated items from UPC send check or money order to: United Poultry Concerns, P.O. Box 59367, Potomac, Maryland 20859. All other items should be ordered directly from organizations listed with the item.

# Friends

Photo: Farm Sanctuary



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

NON PROFIT ORG.  
U.S. POSTAGE  
PAID  
PERMIT NO. 4419  
GERMANTOWN, MD.

*PoultryPress is brought to you by:*

Editor: **Karen Davis**

Designer: **Roy Kauffman**

Photographers & Artists:

**Chip Beck**

**Farm Animal Reform Movement**

**Farm Sanctuary**

**Rich Lipski**

**Zoe Weil**

**Misty Jones**

Address Correction Requested

*Wishing you peace and goodwill this holiday season*