“When the library in my hometown of Woodbridge, New Jersey invited me to set up a display for the month of September, featuring 7 books about farmed animal sanctuaries with photographs of the sanctuary residents, one of the groups I chose to include was United Poultry Concerns. That is where I met beautiful Amelia, and fell in love with her. You can see us together in this issue of Poultry Press on UPC’s Thanksgiving Open House alert page.” – Richard Cundari, animal rights photographer
End Chickens as Kaporos Campaign Wins Major Media Attention


“A photograph can be a powerful witness and an eloquent voice for those who have none.” – Carol Guzy in a personal essay about her work.

Ilata Roytblat, 2, blows a kiss to a chicken before her mother takes it away for the Kaporos rite. Some children pat the birds’ heads, saying, “Bye-bye chicken,” before the animals are handed over for slaughter.

In June 2010, United Poultry Concerns and a group of dedicated New York City activists formed the Alliance to End Chickens as Kaporos (AECK). Our purpose is to promote the use of money or other non-animal symbols of atonement instead of the cruel and unnecessary use of chickens in Kaporos (“atonement”) rituals preceding Yom Kippur, the Jewish Day of Atonement.

Kaporos “chicken-swinging” is a custom dating to the Middle Ages in which some Orthodox Jewish communities around the world, including New York and Los Angeles, hold neighborhood rituals in which practitioners “swing” chickens, held by the legs or by pinning the bird’s wings painfully backward, around their heads while chanting about transferring their sins and punishment symbolically onto the bird. This is followed by slaughtering the chickens who typically have been packed and stacked in crates for days awaiting the ritual without food, water or shelter. The resulting carnage is claimed by practitioners to be “given to the poor.”

The use of chickens in Kaporos rituals is not required by Jewish law. Most Kaporos observers give money to charity, which they express symbolically by swinging coins while reciting a prayer for mercy and peace. In a communication with the Alliance to End Chickens as Kaporos this year, Rabbi Steven Weil, CEO of the Orthodox Union of Rabbis, stated the Orthodox Union’s opposition to using chickens in Kaporos rituals, noting the ritual’s “insensitivity” to the birds and the lack of historical foundation in a religious observance that focuses on helping the poor through acts of compassion promoted by Judaic teachings.


United Poultry Concerns • (757) 678-7875  P.O. Box 150 • Machipongo, VA 23455-0150
From Crown Heights News photos of the Rally Sept. 12, 2010

UPC president Karen Davis is interviewed by NYC’s Channel 12 as protester Dawn Ladd holds up “What Wings are For.”

NYC’s “Veggie Voices,” Carol Moon, Joy Askew & Julian Deych, sing songs of mercy and compassion for the chickens.


Brooklyn resident & AECK founder David Rosenfeld

UPC staff members Lijin Cao, Franklin Wade, Karen Davis & Genesis Award winning filmmaker Donny Moss

Left to right: Protester Ritalyn Forman, AECK founder Sheila Schwartz & AECK founder Rina Deych
Mary and Peter Max Benefit to End Chickens in Kaporos Rituals was a Great Success!

United Poultry Concerns and the Alliance to End Chickens as Kaporos would like to thank everyone who attended the Mary and Peter Max Benefit at the Peter Max Studio in New York City on September 30 to support our campaign to end the use of chickens in Kaporos rituals. The evening was as wonderful as we had hoped it would be, and we are deeply grateful to Mary and Peter Max for hosting this event and for joining all of us who came together on this joyous occasion to help the birds. We thank everyone who attended and everyone who, even if they could not attend, graciously provided donations to support the Alliance to End Chickens as Kaporos.
New Classroom Resources from UPC!

Hatching Good Lessons
A Teachers Guide to Humane Alternatives to Chick-Hatching Projects
Revised & Updated by United Poultry Concerns, 2010
16 pages of information, storytelling, classroom activities & color photos
Grades K-6 (some activities are designed for K-12)
$2.50 per booklet. $1.00 per booklet for orders of 5 or more

Hatching Good Lessons is a guide booklet for elementary school teachers and other educators including parents. Following a brief overview of the problems involved with classroom bird-hatching and mechanical incubation, the booklet provides a variety of exciting learning activities, programs and products for students in grades K-6 on the development and life of chickens and other birds. The materials presented encourage classroom programs and activities that teach life cycles and inspire students to appreciate, respect, and learn about the amazing life of birds on our planet and in their own neighborhoods.

Hatching Good Lessons can also be viewed and printed out directly by going to our website at www.upc-online.org/hatching/. Additional classroom projects focusing on birds can be found there as well.

New DVD for children K-6 (and older!)
Chickens at Play
Produced by United Poultry Concerns and The Image Productions
DVD 10:04 minutes. Grades K-6
$5.00. 50% off bulk orders of 5 ($2.50 each) = $12.50. Order from United Poultry Concerns.
Watch: http://vimeo.com/13210456

This vibrant video shows chickens at the United Poultry Concerns sanctuary in Virginia. Starting in the morning, we see them eagerly waiting to be let outside in the yard, then racing through their door to pounce on lettuce and start their day. We watch and listen to the chickens through their daily activities into the evening as, one by one, they hop up to their perches for the night. Accompanied by lively music, this DVD includes brief explanations of what the chickens are doing in particular scenes, narrated by a young child.

Would you like to do more to help the birds?
Just go to www.upc-online.org/email and sign up to BECOME A UPC E-SUBSCRIBER!
News updates, action alerts, upcoming events and more!
The National Organic Program was created by the U.S. Congress under the Organic Foods Production Act of 1990. The program is administered by the U.S. Department of Agriculture which is charged with inspecting the source of food and certifying that meat, poultry, eggs, and dairy products labeled “organic” come from animals who were fed no antibiotics, growth hormones, or animal byproducts. Synthetic pesticides and fertilizers, bioengineering, and ionizing radiation are also prohibited. The USDA does not verify organic products. It accredits organic certifiers to authorize the Certified Organic or USDA organic labels.

A write-up in the Animal Welfare Institute Quarterly notes that an organic label does not ensure that “organic” animals are well cared for:

Organic rules pertaining to animals have been limited to use of organically-grown feed without animal byproducts and prohibiting use of hormones and antibiotics. Granted, antibiotics should not be given to animals on a routine basis to promote growth or prevent disease. However, organic animals in need of antibiotics to treat disease are either deprived of appropriate treatment so their products can be sold as organic or are transitioned to the less lucrative conventional market which is even less concerned with animal welfare. “Organic Standards Evolving,” AWI Quarterly, Spring 2010, p. 26.

In September a report called “Scrambled Eggs” was released by the Cornucopia Institute, a Wisconsin-based farm policy research group. The report cited “widespread abuses in organic egg production,”
particularly by the large industrial agribusinesses that produce 80 percent of all organic eggs. Most of these operations own “hundreds of thousands, or even millions of birds, and have diversified into ‘specialty eggs,’ which include organic,” Cornucopia explained.

The National Organic Standards Board, a citizen panel created by Congress to advise the USDA on organic policy, is currently debating proposed regulations that would establish housing-density standards for chickens and other animals raised for food under the “organic” label. The organic industry’s largest producers vehemently oppose requirements for outdoor space for chickens: “We are strongly opposed to any requirement for hens to have access to the soil,” says Kurt Kreher of Kreher’s Sunrise Farms in Clarence, New York.

Likewise, Bart Slaugh of Eggland’s Best, based in Jeffersonville, Pennsylvania, says: “The push for continually expanding outdoor access . . . needs to stop.”

Many “organic” operators provide only tiny enclosed porches, with roofs and concrete or wood flooring, yet call these structures “the outdoors,” says Cornucopia. “Many of the porches represent just 3 to 5 percent of the square footage of the main building housing the birds. That means 95 percent or more of the birds have absolutely no access whatsoever.”

Cornucopia reveals that “As in organic dairying, we discovered similar flagrant violations of the law in the organic egg business. Some of the largest operators have a note from their veterinarian, or some state official, saying ‘we recommend that you not let your birds outside to protect their health.’ And some accommodating, corporate-friendly organic certifiers have signed-off on this.”

While exposing the fraudulence of the largest producers of “organic” hens and eggs, Cornucopia praises what it calls “exemplary management practices” by many family-scale organic egg farmers. “The best producers with permanent housing profiled in Scrambled Eggs have plenty of pasture available surrounding their chickens houses, multiple popholes (doors) of adequate size and maintain the birds by rotating them into separate paddocks, allowing a rest period for the pasture to recover,” Cornucopia says.

Yet a typical family-scale egg producer praised in the report divides 2,800 hens into three movable houses, and highly rated producers with fixed hen houses are said to hold anywhere from 1,000 to 10,000 birds per house. There are also questions about where these farms are getting their birds from initially (industrial hatcheries?), the fate of the newborn male chicks, and whether hens who get sick on organic farms are receiving good veterinary care or are simply being destroyed in keeping with standard farming practices. Finally there’s the fact that once a flock is deemed by the owners to be no longer economically productive (even though the birds are young and healthy), the flock will either be killed on the farm or rounded up like garbage, thrown into transport crates, and trucked to a slaughter plant, live poultry market, or rendering company.

In their 2006 book The Way We Eat, Peter Singer and Jim Mason described their visit to Pete and Gerry’s Organic Eggs in New Hampshire where instead of finding a flock of happy hens running around in the grass and fresh air, they saw 100,000 debeaked brown hens crammed inside six long sheds with approximately 20,000 birds per shed. Each hen had just 1.2 square feet of living space for herself, and the place was “so crowded that the shed floor was visible only down the center of the shed where the hens had left a gap in between the feed and water areas on each side.” The manager told the visitors that USDA inspectors allowed the company to keep the hens indoors, supposedly to avoid possible contact with droppings from wild birds flying overhead who could conceivably be carrying an avian influenza virus; moreover, the “outdoors” from which the hens were barred was nothing but bare patches of dirt between the sheds.

The “organic” egg scam is exemplified by an operation called Black Eagle Farm in Piney Branch, Virginia, which is discussed in this issue of Poultry Press in the following pages. In October 2008, the agribusiness equipment company, Big Dutchman, announced the “official inauguration of a new layer house for organic egg production for Dr Ralph Glatt, the innovative owner of Black Eagle Farm in the US state of Virginia. . . . A total of 48,000 layers are housed in the Big Dutchman aviary. . . . The animal-friendly management system inside the house is supplemented by the attached free-range management outside the house.”

In 2009, a very different story emerged.
Black Eagle Farm: Story of an Organic Egg Scam

“Buy Organic Free-Range and Natural Cage-Free Eggs from a Virginia Family Farm. Good for the animals, for you, and for the environment.”

www.blackeaglefarm.com/POULTRY.html

“Our organic pullets and layers are kept under stringent USDA organic standards and according to our own organic, animal and environmentally friendly criteria.”

www.blackeaglefarm.com

“Officer Solar stated that on her last visit out to the farm on 12/8/09 that the laying hens on the property had been without feed since 12/4/09.”

– Rachel Touroo, DVM. Virginia Department of Agriculture and Consumer Services, Animal and Food Industry Services/Office of Veterinary Services SUMMARY OF FINDINGS, December 9, 2009.

Black Eagle Farm is an operation owned by Dr. Ralph Glatt in Piney River, Nelson County, Virginia. Located in central Virginia 100 miles from Richmond and 130 miles from Washington, DC, Black Eagle Farm is a self-styled “traditional family farm with a long history of treating our animals and the environment with respect.” Black Eagle Farm announced completion of its “innovative organic layer [hen] house in April 2008” and the selling of its “first USDA certified organic free-range pastured brown eggs in June 2008.” On a website dated March 23, 2009, Black Eagle described itself as a “sustainable producer of USDA organic, animal-friendly natural livestock products”: www.yelp.com/biz/black-eagle-farm-piney-river.

However, in November 2009, Humane Farm Animal Care, which had previously certified Black Eagle as a “humane” egg producer, revoked the farm’s humane certification following suspension in October.

In September 2010, Quality Assurance International (QAI), the organic certifier of Black Eagle Farm-Piney River Organics under the USDA’s National Organic Program, confirmed to Virginia attorney, Gina Schaecher, that QAI had sent letters of noncompliance to Black Eagle Farm stating that its organic certification would be suspended if the farm did not bring its operation into compliance with the USDA’s National Organic Program. As a result, Black Eagle voluntarily surrendered its organic certification.

According to attorney Gina Schaecher, who initiated the investigation of Black Eagle Farm in January 2010: “QAI then sent a complaint, reporting the compliance issues to the National Organic Program.” About a month later, QAI got a call from A Bee Organic, another organic certification agency, who said that Black Eagle was “again seeking organic certification, through a new certifier, A Bee Organic.”

On September 20, 2010, A Bee Organic, based in California, told Schaecher that on August 3, 2010, it had certified Piney River Farm, LLC (previously known as Piney River Organics, LLC) as compliant with CFR 7 Part 205, the United States organic regulations, for “production of pullets [young female chickens] and layer hens, and handling of eggs.”

Notwithstanding, in August 2010, Humane Farm Animal Care concluded that a set of documents obtained by Schaecher under the Freedom of Information Act (FOIA) had assisted its decision not to
recertify Black Eagle-Piney River as a “humane” farm under HFAC’s Certified Humane Raised & Handled program. At this writing, Black Eagle Farm is raising and housing “organic” chickens and selling “certified organic” eggs to customers through retail outlets under the Piney River Farm name. It is also engaged in bankruptcy proceedings.

Black Eagle is not presently certified as a “humane” farm under any humane-certification agency that we know of.

What did the FOIA documents reveal about Black Eagle Farm’s “organic, free-range, cage-free” hens?

On December 1, 2009, the Virginia Department for Animal and Food Industry Services filed a RECORD OF COMPLAINT citing dogs on the Black Eagle Farm property “without any provision for adequate care” and “various species of agricultural animals apparently receiving minimal care” and indications that “Nelson County animal control is not responsive to public concerns regarding this property, and may be in collusion with the property’s current manager.”

On December 10, 2009, Daniel A. Kovitch, DVM, MPH, Staff Veterinarian for Animal Care and Health Policy with the VA Department of Agriculture and Consumer Services, sent an email to his colleagues stating that “Black Eagle Farm, located in Nelson County, is currently undergoing foreclosure” and that Nelson County animal control, as well as his office, had been receiving “numerous calls” regarding the condition of the sheep and working sheep dogs on the property.

Dr. Kovitch went on to say that while investigating these complaints, a Nelson County animal control officer had discovered “that a flock of approximately 25,000 organic laying hens had been without feed for five days,” and that farm management also reported it had “euthanized” approximately the same number of birds due to lack of resources.” He said the farm “did receive a shipment of cracked corn yesterday to feed the birds until a more complete ration can be provided.”

Dr. Kovitch concluded his email by saying that, at the request of Nelson County, “the Staff Veterinarian for Animal Care and the Lynchburg Regional Veterinary Supervisor will visit the farm on December 16th in order to advise the county as to the condition of the agricultural and companion animals on the property and recommend disposition.”

On December 16, 2009, Rachel M. Touroo, DVM, Staff Veterinarian for Animal Care, VA Department of Agriculture and Consumer Services, visited the farm and reported her observations to Sandy Solar of Nelson County Animal Control. Among the discoveries she cited were numerous animals, including dogs, suffering from lameness, malnutrition, emaciation, lack of veterinary care and general squalor including moldy hay for the sheep and goats. Concerning the “organic” chickens, Dr. Touroo wrote:

It appears that the flock of 25,000 free-range laying hens was not being provided with necessary feed as a few birds from each house were found to be extremely thin to emaciated. . . . It was reported that the birds were without food for 7 days at the beginning of November and again without food for 5 days at the beginning of December. The farm manager also stated during the inspection that the birds underwent a forced molting 5 weeks ago and at this time they were without food for 2 weeks. . . . It appeared that mortality rate was higher than reported as in one small area of one house I observed at least 8 carcasses and only 1 deceased chicken was recorded for that day.

What did the Virginia Staff Veterinarians for Animal Care Services DO for the thousands of hens who were suffering and dying at Black Eagle Farm? Did they help them?
Following is a condensed summary of the emails that went back and forth among the VA Staff Veterinarians for Animal Care in December 2009. Bracketed terms represent clarifications by United Poultry Concerns. For example, the term “euthanize” as used by these veterinarians does not mean providing a humane, compassionate death for the hens.

December 16, 2009. Dr. Kovich to his Veterinary Services colleagues: “Dr. Touroo visited Black Eagle Farm today. She indicated that there were still problems with the poultry flock. They were without feed for seven days in early November and then for 5 days in early December. Dr. Touroo indicated that they look thin, with very prominent keels [breast bones], and depressed. The flock will probably be euthanized [killed] soon and new ones brought in. Animal control, on Dr. Touroo’s advice, indicated that they must have a veterinarian evaluate the flock and its feeding by next week. The owner [Dr. Ralph Glatt] seemed quasi-cooperative. A visit [by a VA Staff Veterinarian for Animal Care] may still be warranted, but if they get a [private, non-industry] vet out soon it may not be necessary, I recommend that you contact Officer Solar and discuss a game plan. Dr. Touroo will contact you shortly.”

December 17, 2009. Dr. Touroo to Dr. Donald Hopson: “I am trying to help Black Eagle Farm find a poultry vet they can use as well as a general livestock vet for their sheep, goats, pigs, and cattle. Are you aware of any in the area that would be willing to go out to BEF in Nelson County?”

December 17, 2009. Dr. Hopson to Dr. Touroo: “I have no one in mind, perhaps Dr. Ruth will. I do not know of any private poultry vets - just industry poultry vets and they tend to not want to assist non-commercial or non-integrated [smaller, independent] poultry producers.”

December 18, 2009. Dr. Charles Broaddus to Drs. McNeill, Kovich, and Wilkes: Since the "farm was unable to feed their laying hens for a number of days and are planning on re-stocking after they depopulate the current flock, the recommendation was made for them to seek ‘expert’ consultation. . . . Dr. Chris McNeill, who visited the farm today informed me that the farm has very nice facilities. He said they have 4 layer houses, with a capacity of 12,500 [hens] each, but just 2 are stocked right now. The set-up is that the birds are on the floor with nesting boxes.”

December 21, 2009. Dr. Chris McNeill to Drs. Kovich and Touroo: “I spoke with Dr. Bill Pierson at the VMRCVM [Virginia-Maryland Regional College of Veterinary Medicine] this AM concerning Black Eagle Farm. I later spoke with Dr. Larson-Emeritus Professor who relayed that he and Dr. Paul Ruszler-Active Emeritus Faculty have both spoken with Mr. Dobbs at the Farm. I relayed the concerns that the Dept had in relation to the birds & their feeding. Due to the birds moving out on Dec. 27 to go to rendering in N.C. [North Carolina], Dr. Larson did not see a great need to visit the farm this week.”

December 21, 2009. Dr. McNeill to John Dobbs, Black Eagle Farm manager: “Here is some info. I said I would forward your way. The samples I took on Friday will be shipped to the Harrisonburg Lab today. You should receive the results later this week via fax and by mail. Have a Merry Christmas.”

December 22, 2009. John Dobbs to Dr. McNeill: “I got a call yesterday from Cal Larson and Cal said that we are fine since we are depop [getting rid of the hens] as soon as Sunday and they don’t need to come out. I just want to make sure that this is right and I am not misunderstanding.”

December 22, 2009. Dr. McNeill to John Dobbs at Black Eagle: “I have passed this info. along to the Richmond office and have heard no objections. From my conversation with him, he is planning a visit after the first of the year.”

What does this email correspondence mean?

It means that from Dec. 1 to Dec. 27, 2009, apart a single shipment of corn for the starving hens on
Dec. 9 – eight days after the Complaint against Black Eagle was recorded by the Office of Veterinary Services, followed by a visit to the farm by Staff Veterinarian Rachel Touroo on Dec. 16 – fifteen days after the Complaint was recorded, and then a visit by Dr. Chris McNeill on Dec. 18, the state veterinary staff and farm management did nothing but put the hens on a more nutritional mash until killing them – “The birds are currently on a standard layer ration, and albeit light, are apparently in reasonable body condition” (Dec. 21).

Black Eagle Farm was permitted to bring in new hens as soon as the existing birds were gone. Ten pages of disease information records from the Office of Laboratory Services regarding tissue samples taken from the birds at the farm in December 2009 were excluded as “privileged” from the FOIA documents provided by the Virginia Department of Agriculture and Consumer Services to attorney Gina Schaecher on January 19, 2010.

An undated Black Eagle Farm website page titled “Piney River Organics LLC: Organic Year-Round Supply of Free-Range Brown Eggs” says the farm is selling eggs to Whole Foods Market, My Organic Market, and Ukrop’s Homestyle Foods in Virginia, Washington DC and Maryland. An operating report for the farm in June 2010 showed Black Eagle was also selling eggs to a Washington DC restaurant called Zola, Boonsboro Country Club in Central Virginia, and Marriott. If you see these eggs in retail outlets, let the store manager know about Black Eagle’s recent history.

As part of our ongoing investigation of Black Eagle Farm, we encourage people in the area to visit the farm and insist on seeing all of the birds inside all of the buildings. People are encouraged to contact Black Eagle with their questions and concerns and request a written reply. Interestingly, a message has been added to Black Eagle Farm’s website at www.blackeaglefarm.com. “For the health & safety of the animals & staff, visitors may only come to the Farm Store during specified hours and are not allowed elsewhere on the farm.”

What Can I Do?

Contact

Dr. Ralph Glatt, Owner
Black Eagle Farm
596 Martin Lane
Piney River, VA 22964
Phone: 434-277-8497
Website: www.blackeaglefarm.com

We also suggest that you write letters to:

1) The Virginia Department of Agriculture and Consumer Services and ask what they are presently doing to help the hens at Black Eagle Farm and what they will do if Black Eagle decides to liquidate all of its birds if the farm shuts down.

2) Nelson County Animal Control, who was advised by Dr. Rachel Touroo on Dec. 16, 2009 “to perform unannounced inspections to ensure that adequate and necessary care is being provided to these animals on a routine basis.” Ask how this recommendation is being implemented on behalf of the farm’s “organic, cage-free” hens. Always request substantive, written replies.

Contact

Daniel A. Kovich, DVM, MPH
Staff Veterinarian for Animal Care and Health Policy
Virginia Department of Agriculture and Consumer Services
Division of Animal & Food Industry Services
PO Box 1163
Richmond, VA 23218
Phone: 804-786-2483. Fax: 804-371-2380
Email: dan.kovich@vdacs.virginia.gov
Website: www.vdacs.virginia.gov

Officers Sandy Solar and Carla Thompson
Nelson County Office of Animal Control
PO Box 336
Lovington, VA 22949
Phone: 434-263-7047
Fax: 434-263-6116

Please send any replies you receive to United Poultry Concerns. Thank you.
A LEGACY OF COMPASSION FOR THE BIRDS

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

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.

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

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 Investment Center.

For information on how you can donate to us this way, please call 877-827-7870, and a member of the UBS Advisory Team will help you. You may ask to speak directly with Rachel Tomblin or Earl Singletary.

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

Sincerely,

Karen Davis, Ph.D., President

PLEASE, JOIN US TODAY!

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Membership includes our quarterly Poultry Press Magazine to keep you informed on current issues, and how you can get involved in many other ways. If you would like to support us by credit card, please go to our website at www.upc-online.org and click on DONATE to make your donation. It’s that easy!

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Are you moving? Please send us your new address.
Do you want to be removed from our mailing list? Please tell us now. The U.S. Postal Service charges UPC for every returned mailing. Remailing the magazine costs UPC an additional sum. Due to the enormous cost of remailing, we can no longer provide this service. Thank you for your consideration. Please keep up your membership. We need your continuing financial support.
You are Cordially Invited to Share our 20th Annual Thanksgiving Feast

Hosted by United Poultry Concerns

Saturday, November 27, 2010 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
Delicious Tomato Omelet

1. In a bowl, mix together

* 3/4 cup besan (gram flour/chickpea flour)
* 1/4 cup rice flour
* 2 tbsp. rava/sooji (cream of wheat)
* 1 tsp. coriander-cumin powder
* 1/2 tsp. turmeric
* 1/2 tsp. red chilli powder
* 2 finely chopped fresh tomatoes (discard the seeds)
* 1/4 cup minced onion
* 1/4 cup minced cilantro
* Salt to taste

2. Stir in warm water to make a batter of pouring consistency.

3. Heat a non-stick pan or a well-seasoned cast iron griddle, and use a few drops of oil to make thin pancakes. If you like them crispy, cook them for some extra time on a low flame. Eat 'em while they’re hot.

If you like spicy food, add one or two minced fresh jalapeno peppers or green chillies to the batter for a wonderful zing.
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“Jane-one tiny chicken foot”
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“Poultry Slaughter: The Need for Legislation”
“Why Be Concerned About Mr. Perdue?”
“The Rougher They Look, The Better They Lay” (free-range egg production)
“Intensive Poultry Production: Fouling the Environment”
“Philosophic Vegetarianism: Acting Affirmatively for Peace”
“The Rhetoric of Apology in Animal Rights”
“Providing a Good Home for Chickens”
“Chicken Talk: The Language of Chickens”
“Celebrate Easter Without Eggs”
“Chicken for Dinner: It’s Enough To Make You Sick”
“Guide to Staffing Tables: Do’s & Don’ts”
“Assume No Animal Products are Safe”
“Henny’s New Friends”
“Avoiding Burnout”
“The Life of One Battery Hen”
“Bird Flu - What You Need to Know”

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“Japanese Quail”
“The Use of Birds In Agricultural and Biomedical Research”
“Free-Range’ Poultry and Eggs: Not All They’re Cracked Up to Be” - New & Revised!
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$2.00 each. 3 for $5.00, 10 for $10.00. Any mixture.

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

Or order online at upc-online.org
Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry

By Karen Davis


The Holocaust and the Henmaid’s Tale: A Case for Comparing Atrocities

By Karen Davis

In this thoughtful and thought-provoking contribution to the study of animals and the Holocaust, Karen Davis makes the case that significant parallels can – and must – be drawn between the Holocaust and the institutionalized abuse of billions of animals on factory farms. “Compelling and convincing . . . this bold, brave book.” - Charles Patterson, author of Eternal Treblinka $14.95

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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 $14.95

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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 Tanzer, Ph.D. in The Animals’ Agenda. $16.95

Ninety-Five: Meeting America’s Farmed Animals in Stories and Photographs

An anthology of photos and stories by No Voice Unheard Editors: Marilee Geyer, Diane Leigh and Windi Wojdak. $20

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

Goosie's Story
By Louise Van Der Merwe
A touching story about a “battery” hen who is given a chance to lead a normal life – a happy life. This moving book will be warmly welcomed and shared by children, parents and teachers, highlighting as it does the concern and compassion we ought to feel for all our feathered friends on this earth. $4.95

A Boy, A Chicken and The Lion of Judah – How Ari Became a Vegetarian
By Roberta Kalechofsky
This wonderfully gifted children’s story, set in modern Israel, is about a young boy’s quest for moral independence. An intelligent book for all ages. Winner of the Fund for Animals “Kind Writers Make Kind Readers Award.” $10

Nature’s Chicken, The Story of Today’s Chicken Farms
By Nigel Burroughs
With wry humor, this unique children’s storybook 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

Minny’s Dream
By Clare Druce
What happens when a young girl from the city discovers a battery-hen operation in the countryside? 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
A Chicken’s Life! Grades 4-6
PETAkids Comics
This cute comic book illustrates a group of children visiting an animal sanctuary where they meet a flock of chickens and learn all about them including the differences between Nature’s Way and The Factory Farm Way. “Are these chickens really your friends?” they ask. “I’ve never met a chicken before.” A Chicken’s Life includes a puzzle for elementary school students to unscramble words including barn, beak, cluck, feathers, grass, hatch, peck, peep, wings, and lots more. $1.50 each. 10 for $10.

VIDEOS

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. VHS and DVD $20

The Dignity, Beauty & Abuse of Chickens
By United Poultry Concerns
Our video shows chickens at UPC’s sanctuary doing things that chickens like to do! 16:07 min. — Color * Music * No Narration. VHS and DVD. $10

Inside a Live Poultry Market
By United Poultry Concerns
This horrific 11-minute video takes you inside a typical live bird market in New York City. An alternative to “factory farming”? Watch and decide. VHS and DVD. $10

Behavior of Rescued Factory-Farmed Chickens in a Sanctuary Setting
By United Poultry Concerns
See what a chicken can be when almost free! This 12-minute video shows chickens, turkeys, and ducks at UPC’s sanctuary racing out of their house to enjoy their day. VHS and DVD. $10

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 9 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

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

Chickens at Play
By United Poultry Concerns
This vibrant video shows chickens at the United Poultry Concerns sanctuary accompanied by lively music, with brief explanations of what the chickens are doing throughout their daily activities into the evening as, one by one, they hop up to their perches for the night. Narrated by a young child. 10:04 minutes. Watch: http://vimeo.com/13210456 DVD. $5. $12.50 for 5.
POSTERS

A Heart Beats in Us the Same as in You
Photo by People for the Ethical Treatment of Animals
Full-color poster vividly captures the truth about factory chickens for the public.
Vegetarian message. 18”x22”.

Friends, Not Food
Photo by Franklin Wade
Li Qin Cao & Fredda Flower
Full color 19”x27” poster.

What Wings are For: Chicks Need Their Mothers
Photos by Jim Robertson & Karen Davis
Great educational tool. Full color 11-1/2”x16” poster.

Walking to Freedom After a Year in Cages
Photo by Dave Clegg
Full color. 18”x22” poster.

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

Great Turkeys Poster!
Photos by Barbara Davidson & Susan Rayfield
The posters are in color, and come in two sizes; 11.5” x 16”, and 18” x 27”

UPC posters in any mix:
One for $4. Two for $5. Three for $7.
End Chickens as Kaporos Campaign
Organic Standards
Black Eagle Farm
Thanksgiving Open House
Recipe Corner & More

Wishing You a Happy Holiday Season
Please renew your membership for 2011!

Holiday artwork courtesy of UPC member, David Olk