Backyard Chicken Keeping
Is It an Ethical Alternative
to Factory Farming?
A Presentation by Karen Davis, PhD
President of United Poultry Concerns

United Poultry Concerns
www.upc-online.org

Photo by Frank Johnston,
The Washington Post
“My experience with chickens for more than twenty years has shown me that chickens are conscious and emotional beings with adaptable sociability and a range of intentions and personalities. If there is one trait above all that leaps to my mind in thinking about chickens when they are enjoying their lives and pursuing their own interests, it is cheerfulness. Chickens are cheerful birds, quite vocally so, and when they are dispirited and oppressed, their entire being expresses this state of affairs as well. The fact that chickens become lethargic in cruel and barren environments, instead of proving that they are stupid or dull, shows how sensitive these birds are to their surroundings, deprivations and prospects. Likewise, when chickens are happy, their sense of wellbeing resonates unmistakably.”

– Karen Davis, President of United Poultry Concerns
Modern Chicken House in Delaware

Photo by David Harp
Weaver Brothers Egg Farm in Versailles, Ohio

Photo by Mercy For Animals
This is a typical large-scale commercial operation being advertised as “animal friendly.”
Nick’s Live Poultry Market in New York City

12/05/2008
Instead of Chicken, Turkey and Eggs
Commercially Available Vegan Alternatives

**Gardein**
(All Gardein products are vegan.)
www.gardein.com

**BOCA Chik’n Patties and Nuggets**
(All BOCA Chik’n Patties and Nuggets are vegan.)
www.bocaburger.com/products/chikn.aspx

**Turtle Island Foods: Tofurky**
(All Tofurky Products are vegan.)
www.tofurky.com

Brown Gardein strips/ filets in a frying pan with olive oil over medium heat for 2 to 3 minutes. Set aside. Add vegetables to pan and sauté for 3 minutes. Add teriyaki sauce and Gardein™ strips/ filets to pan and cook for 2 minutes. Season to taste.

Tip: serve with steamed noodles or rice and sprinkle with sesame seeds.

**BOCA Firecracker Chik’n Salad**
Prep Time: 15 min
Total Time: 15 min
Makes: 2 servings

**Gardein Chick’n Teriyaki**

- chick’n strips or chick’n filet (if using filet, pat dry with paper towel first)
- 1 tsp carrot, grated
- 1 radish, trimmed and thinly sliced
- 1/4 tomato, sliced
- 1/4 cup red onion, thinly sliced
- 1 clove yellow pepper, sliced
- 3.5 oz mixed greens, washed
- 1 tsp sesame seeds
- salt and pepper to taste
- rice or Asian noodles
- 1/4 cup teriyaki sauce

**BOCA Firecracker Chik’n Salad**

- 2 frozen BOCA Meatless Spicy Chik’n Patties
- 3 Tbsp KRAFT Lite CATALINA Dressing
- 1 Tbsp teriyaki sauce
- 2 tsp sesame seeds, toasted
- 6 cups torn leaf lettuce
- 1/2 cup drained canned mandarin oranges
- 1/4 cup shredded purple cabbage
- 2 green onions, sliced
- 2 Tbsp chow mein noodles

Cook patties as directed on package; cut into strips. Mix dressing, teriyaki sauce and sesame seeds. Place lettuce on 2 plates; top with remaining ingredients. Drizzle with dressing mixture.
Humane Meat?
False advertising Photo from Black Eagle Farm Website
Henny Penny Rooster

Photo courtesy of Chicken Run Rescue
Mary Britton Clouse and Bert Clouse of Chicken Run Rescue

Photo by Dorothy Grinolds, ThreeDogPhotography.com
The Ugly Face of Small Animal Farming

Photo by Jake Stangel for Bloomberg Businessweek
Chickens Dustbathing and Sunbathing

UPC Sanctuary photo by Davida G. Breier
Brown Hen Dustbathing in the Sand

UPC Sanctuary photo by Davida G. Breier
White Hen Sunbathing with Her Wing Fanned Out
UPC Sanctuary photo by Davida G. Breier
Industrial Hatchery
Chicks in a Shipping Box

Photo courtesy of The Animals Voice
Mother Hen and Her Chicks

Photo by Davida G. Breier
“Look what I found!”

UPC Sanctuary photo by Davida G. Breier
Rooster, Hen and Chick

Photo by Davida G. Breier
“The question of what to do with Hanz — and other roosters like him — is an unforeseen byproduct of the growth of backyard chicken flocks.”
Discarded Rooster Chicks

Photo courtesy of The Animals Voice
Rooster Leading Hens Across Bridge

Photo by Auke Van der Weide
Oliver with His Hens

UPC Sanctuary photo by Davida G. Breier
THE OTHER CO.

We're completely self-sufficient in our home...

We grow all our own fruit and vegetables.

We use rainwater for cooking and bathing.

We have solar panels providing electricity for heat and lighting.

Henrietta provides us with eggs, and when she stops laying, we'll eat her.

Picking up another dozen eggs, Henrietta?
Liqin and Horatio

Photo by Deb Durant
Karen and Troubadour at Eastern Shore Animal Hospital  Photo by Dr. Erin Simmons
Despite thousands of years of domestication, chickens are essentially the wild jungle fowl of their ancestry, with the same cravings for lush soil, trees, and activities suited to the tropical forests they originated in.

UPC Sanctuary hens rescued from battery cages photo by Susan Rayfield
Red Jungle Fowl Rooster
UPC Chicken House and Enclosed Yard

UPC Sanctuary photo by Davida G. Breier
Karen Davis with UPC Sanctuary Chickens

Photo by Frank Johnston, The Washington Post
Chicken Family Out for a Stroll, Hyderabad India

Photo by George Slatin, Courtesy of Chicken Run Rescue
For more information, visit

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