



Poultry Press

Promoting the compassionate and respectful treatment of domestic fowl

One Lucky Turkey Enjoys Vegan Feast



Photo By: John Sheally

white turkey. Here, at her home in this tiny, rural town on the Eastern Shore, Thanksgiving is just another day at the bird sanctuary. . . . In fact, she will be an honored guest at a vegetarian dinner at the sanctuary that is also home to several ducks and more than 100 chickens. Florence is the lone turkey.

One lucky turkey will ham it up at vegan feast,” by Linda McNatt, appeared on the front page of *The Virginian-Pilot* (Norfolk, VA) on Thanksgiving Day, November 25, 2004. Here is the charming article, edited slightly for space, with the photo that accompanied it. (Textual bolding added by UPC editor.)

“Florence the turkey has thrived since she came to live at Karen Davis’ bird sanctuary on Virginia’s Eastern Shore. She’ll be an honored guest at Davis’ annual vegetarian Thanksgiving dinner on Sunday.

“MACHIPONGO - Sssshhhhhh. Don’t mention the T word around Florence today. It might upset the plump,

“Oh, we’ll let her come in the house and set bowls of food and water on the floor for her,” said **Karen Davis, president of United Poultry Concerns and an avid animal activist.** ‘That way, people can get to know her.’

“Davis, a former English professor at the University of Maryland, believes that everyone should get to know their feathered friends better, especially the kind that often meet their end at processing plants. But none of that for Florence. The quiet, curious turkey was one of three rescued from a plant in Maryland when she was a youngster. . . .

“Florence and her cage mate, Boris, were sent to live with Davis at her bird sanctuary almost five years ago. But Boris died two years later of a respiratory

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infection typical of mass-produced birds. Florence, however, has flourished. ‘She’s very hardy,’ Davis said.

“Her love of fowl began in the mid-1980s after she met a chicken she named Viva [see pp. 10-12 in this issue of *PoultryPress*]. . . .

“Even before that, by the early 1970s, Davis had changed her eating habits and become a strict vegetarian. Her diet doesn’t include any animal products. In 1990, she started United Poultry Concerns, a nonprofit organization that addresses the treatment of domestic fowl in meat production. In 1998, she looked for a small farm and found it among the poultry processing plants on the Eastern Shore.

“Many of the chickens at the sanctuary were rescued from local highways after falling off trucks on the way to the plants, Davis said. At the sanctuary, Florence gets along just fine. . . . In the fenced yard,

Florence takes dust baths, flopping her wings and feathers in the dirt, and sun bathes. She appears to enjoy her status as the only one of her kind on the farm. For a turkey, she’s rather quiet, Davis said.

Florence prefers to observe and listen, cocking her head one way and then the other to consider the world around her.

“This Sunday, she’ll be the center of attention. For the past several years, Davis has opened her home and her farm after the holiday for a not-so-traditional potluck vegan meal. The Pennsylvania native has had anywhere from 15 to 50 people join her, she said. . . . They’ll be eating things like Mrs. Gobble-Good’s Golden Brown Pie, a recipe made of lentils, carrots, celery, onions and diced potatoes that Davis includes in a brochure she hands out about the plight of turkeys produced for meat. . . .” 🐔

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Please consider an enduring gift of behalf of the birds.

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We welcome inquiries.

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Photo by Tal Ronnen

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UPC Ran This Full Page Ad in the November 17, 2004 University of Maryland-College Park Student Newspaper, *The Diamondback*.

Your donations help us to run university newspaper ads reaching thousands of students. This year we plan to run a series of quarter-page ads in *The Diamondback* and in the University of Minnesota-Twin Cities student newspaper, *The Minnesota Daily*. Each quarter-page ad costs approximately \$500. We welcome your tax-deductible donations to help support our advertising projects. Thank you! 🐔

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Turkeys have a zest for living. In nature, turkeys walk fast, fly well, even swim! Treated with respect, turkeys are very friendly.



Native to the woods and fields, turkeys raised for food never know the warmth of a mother bird's wings or the comfort she brings. Did you know that in nature, young turkeys spend up to 5 months close to their mothers?

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This Thanksgiving, Let Me Live -
Go Veg



This Thanksgiving, discover new traditions. Visit vegweb.com for great holiday recipes!



Turkeys raised for food are torn from their mothers, debeaked, detoed, sexually assaulted, imprisoned in filthy sheds, tortured with electric shocks, and brutally murdered.

"I have never done such hard, dirty, disgusting work in my life: 10 hours of pushing birds, grabbing birds, wrestling birds, jerking them upside down, pushing open their vents, dodging their panic-blown excrement and breathing the dust stirred up by terrified birds." - Jim Mason, former "milker" at a ConAgra turkey breeding plant in Missouri

United Poultry Concerns (upc-online.org) will provide free literature in front of McKeldon Library on Thursday, November 18 from 11:30 a.m. - 1:30 p.m. Please stop by.

More Information: United Poultry Concerns * PO Box 150 * Machipongo, VA 23405
757-678-7875 * www.upc-online.org

Thank you for choosing a happy Thanksgiving for ALL of our friends.

“Inside a Live Poultry Market” Investigation in the Bronx Shows Misery, Sickness, Filth



Photo By: Ann Cottrell Free

“In this closed warehouse, with no windows or ventilation, there is a gruesome smell of death and an overall forlorn atmosphere amongst the waiting birds, interrupted only by screams of panic, as each victim meets his or her final fate.” – Ely Live Poultry Market Investigator

UPC’s new video, “Inside a Live Poultry Market,” shows the horrible conditions at the Ely Live Poultry market on Ely Street in the Bronx, New York. Armed with a video camera on December 22, 2003, a New York state resident taped events at the market including grossly inhumane slaughter of chickens (slicing jugular veins and missing the carotid arteries).

The video shows filth, squalor, and callous indifference to animal suffering, including a customer with a little girl telling a slaughterer weighing a rabbit to “kill the fucker.” A man comments on the stench while the camera shows chickens, pigeons, and other birds, many of them sick and half dead (at least one bird is shown dead and bloody in a transport crate), crated without food or water awaiting their death. In the slaughter room, **two pitiful hens stand in a sink while men slice the throats of other chickens and shove them into bleedout holes.** The dying birds’ legs pedal and thrash violently in the air, and one slaughtered hen leaps out of the hole alive onto the floor.

New York’s live bird markets are the endpoint for millions of “spent” (sick and older) birds each year. Markets in New York and New Jersey sell 80 million chickens a year. **Many so-called free-range birds end up in these places.** According to New York State Veterinarian Dr. John Huntley, a **“root source” of birds for these markets is poultry auctions.** In a phone interview with UPC President Karen Davis on May 24, 1995, Dr. Huntley said the “immediate origin” of the birds includes other live poultry markets, flocks being depopulated, and backyard operations. The markets sell “all types of fully grown birds, a lot of spent fowl. We don’t know the state of origin,” Dr. Huntley told UPC.

Live markets spread avian influenza (AI), strains of which can be passed to humans. The virus passes among birds via droppings and breathing of sick birds. New York’s live bird markets are linked to frequent US AI outbreaks. “Inside a Live Poultry Market” offers a glimpse of why.

Sick, stressed, malnourished and dehydrated birds, having traveled through various assembling locations for hours and days, arrive at these hellholes to die. Federal and state inspections, to the extent they occur, merely “monitor the status of the birds,” according to New York Department of Agriculture & Marketing officials who told UPC that no one traces what happens to birds who are not sold. Market “refuse” is “handled as typical garbage.”

The investigator said that on the day she filmed, two days before Christmas, “no questions were asked about the camera,” indicating that no one expected anyone to care how the animals at the market are treated.

At the end of the video, we see two ducks and two pigeons from the market at the investigator’s home. One duck dies almost immediately, and the other duck makes distressful efforts to rouse or help the dead companion. The two pigeons died almost immediately as well. Accordingly to the investigator, who rescues and rehabilitates wildlife, **when birds’ internal organs have become dehydrated, they cannot be rehabilitated.**





What Can I Do?

Order *Inside a Live Poultry Market*. Produced by UPC, this 11-minute video shows where thousands of spent “free-range” chickens and other sick and unwanted birds end up. Available from UPC in VHS and DVD format. \$10 (includes shipping).

UPC is researching possible New York legislation that would ensure more humane and sanitary conditions in New York’s small animal slaughterhouses. We will keep you posted and tell you who to write to as this effort gets underway.

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, **Claudia Puopolo**, 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



Photo by Tal Ronnen

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We NEED Your Strong and Continuing Financial Support

New Membership **\$35** 2005 Membership Renewal **\$30**

Membership includes our quarterly *PoultryPress* Magazine to keep you informed of current issues, and how you can get involved in many other ways. If you would like to become a monthly supporter, go to our website at www.upc-online.org and click on DONATE to set up your account. It’s that easy!

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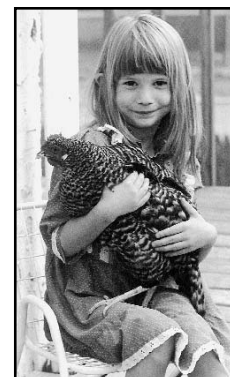
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Do you want to be removed from our mailing list? Please tell us now. The U.S. Postal Service charges UPC for every returned mailing. Remailing the magazine costs UPC an additional sum. Due to the enormous cost of remailing, we can no longer provide this service. Thank you for your consideration. Please keep up your membership. We need your **continuing** financial support.



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Scientific Expert Urges Less Cruel Method of Killing Chickens and Other Birds; McDonald's is Considering This Method

***"I think the waterbath has to be replaced. Effectiveness of the stun cannot be determined and it causes inevitable pain."* – Dr. Mohan Raj**

For UPC's detailed summary, visit: <http://www.upc-online.org/slaughter/10505drraj.htm>

On December 16, 2004, Dr. Mohan Raj gave a seminar on the "Welfare, Economic and Practical Implications of Gas Stunning Prior to Poultry Slaughter" at the US Department of Agriculture. Dr. Raj is Senior Research Fellow in the Farm Animal Division of the School of Clinical Veterinary Science at the University of Bristol in the United Kingdom. Dr. Raj said, in sum:

The purpose of stunning is to "perform slaughter without causing avoidable fear, anxiety, pain, suffering, and distress." The standard poultry industry method of dragging shackled birds head down through a cold salted electrified waterbath trough, used because it is "simple and cheap," is "not conducive to good welfare."

For example, over 90 percent of birds flap their wings due to the pain of being shackled, and evidence shows that birds suffer complex pain in being electrically "stunned." Birds are unlikely to be rendered unconscious or pain-free, according to EEG criteria for unconsciousness and insensibility. Since physical signs like absence of breathing (apnea) are the same in properly and improperly stunned birds, these signs cannot accurately indicate the subjective condition of an electrically "stunned" bird.

By contrast, gaseous stunning based on the use of argon or nitrogen – Controlled Atmosphere Stunning (CAS) – can "eliminate the problems inherent in multiple-bird waterbath electrical stunning." The birds are stun/killed in the crates prior to shackling. More than 30 percent carbon dioxide (CO₂) is not recommended, however, as birds show aversion to CO₂ by gasping, shaking their heads, stretching their necks to breathe, and showing signs that in humans are associated with

pain and panic. Both neck-cutting without stunning and inhalation of carbon dioxide are "distressing and inevitably painful."

However, birds exposed to argon/nitrogen-based gases do not show aversion because argon and nitrogen induce a state of anoxia (lack of oxygen), rather than the suffocation caused by carbon dioxide. Whereas birds have chemical receptors in their lungs that are acutely sensitive to CO₂, they do not have receptors to detect argon, nitrogen, lack of oxygen (anoxia), or reduced oxygen (hypoxia). For this reason, they do not suffer the pain and panic caused by exposure to CO₂.

From a practical standpoint, suppliers of CAS systems perform thorough risk assessments and ensure the health and safety of operators, and CAS gases are already being used in modified atmosphere packaging of foods. Equipment manufacturers and poultry producers should "share cooperate responsibility for ensuring welfare."

However, corporate responsibility is not being exercised under the current electricity-based system, which is inherently inhumane. Controlled Atmosphere Stunning has "meat quality" benefits as well as welfare benefits, but "If the humane goal fails, it doesn't matter what the meat quality is."



What Can I Do?

***"Nearly every chicken responded with screams and violent physical reactions from the moment they were grabbed by workers and as they went through the line. The screaming of the birds and the frenzied flapping of their wings were so loud that you had to yell to the worker next to you, who was standing less than two feet away, just so he could hear you."* –**

"Working Undercover at Perdue," The Abolitionist Winter 2004/2005. Magazine of Compassion Over Killing www.cok.net.



🐔 McDonald's, the world's largest fast food company, is considering requiring its suppliers (Tyson Foods and others) to use the system recommended by Mohan Raj. The company said it will post the results of its analysis by June 30, 2005. Please write a polite letter to McDonald's urging that they adopt the Controlled Atmosphere Stunning technology that KILLS the birds in the transport crates, so there is no chance of the birds regaining consciousness ever again.

James A. Skinner, CEO
McDonald's Corporation
McDonald's Plaza
Oak Brook, IL 60523
Phone: 630-623-3000
Fax: 630-623-5004 🐔

Freddaflower Memorial & Appreciation Fund

The pain of losing them is the price we pay for the privilege of knowing them and sharing their lives. . . . Vicky Barbee

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 Beaker, my best friend and precious companion. She was a gorgeous Rhode Island Red hen with a tremendous spirit and zest for life. She was the most interesting, curious, and intelligent creature I ever met. Although I know she is in a glorious place, I can't imagine life without her. I love you, Beaker. - *Lynn Terzich*

In memory of Tootsie, a female budgie I had for 3 years. Someone found her flying around outside and was lucky enough to catch her. She was very independent and had a mind of her own and a definite attitude. She died in June of 2003, and I still miss her. - *Johanna Armstrong*

In memory of my beloved mother, Elena Flanagan - a staunch advocate for animals who was honored by the Animal Rights National Convention in 2004 for her unstinting decades of service to this cause. - *Myriam Parham*



In memory of my mother, the poet and journalist Ann Cottrell Free. In the late 1950s, Ann found her true passion - exposing inhumane treatment of animals. Her work earned her many awards, including the

Animal Welfare Institute's Albert Schweitzer Medal. - *Elissa Blake Free*

In memory of Agatha. After Seneca and Betsy, two hens who were rescued from Buckeye Egg Farm, I had the beautiful hen, Agatha, but sadly, only for 4 months. Buckeye took her life, too. - *Ruth A Michel*

In memory of Tamara Jane Goldman. This is the first anniversary of her death. - *Emanuel Goldman*

In memory of Phyllis, our beautiful black and white hen. Thank you, UPC, for helping with Phyllis when I was in a bind, and for all the good attention and love you gave Phyllis when she was with you. - *Daniel Caldwell*

In memory of my Aunt Alice, who rescued many a bird during her lifetime, and my friend Debbie, who could no longer keep her flock of 10 in the city and so they have joined my flock of rescued and geriatric chickens. - *Gail Wynn*

In memory of Red, Dominique, D-L, an unnamed gray rooster, an unnamed red rooster, and two "game" hens - all 7 feral chickens were killed by dogs at the auction I attend each week to rescue chickens. Also in memory of my precious Icy, a 5 ½ year-old barred rock rooster who died suddenly of a heart attack, and in memory of those precious chickens PETA's undercover photographer filmed being tortured to death in that hell-hole slaughter plant last July. - *Barbara Moffit*

In memory of Charger, a beautiful rooster who died at UPC's sanctuary on January 19, 2005. Charger was given his name because of his behavior, for he would lower his head and charge at you! Two weeks before he died, I could kneel on the ground and hand feed him grapes and stroke his beautiful shiny feathers. Charger is very sadly missed at UPC. - *Carol Baker, UPC Sanctuary Caregiver*

Ducks and Geese

Urge Pier 1 Imports to Stop Selling Duck Feathers



Photo By: Gary Kaplan

Many duck feathers and down used in products such as pillows and comforters come from ducks who are killed for meat. (Feather products also come from ducks who are plucked alive.) Maple Leaf Farms raises ducks for meat in confined and filthy conditions. Ducks receive water only in the form of nipple drinkers – water trickles out of a pipe and does not allow the ducks enough water to immerse themselves, including their eyes, to maintain good health. Deprived of water to immerse themselves in, ducks develop eye infections and other diseases. Many farms also cut the ends of the ducks’ bills off to prevent the feather pulling linked to the impoverished environment. The ducks suffer miserably, and are tortured to death by the same process as chickens and turkeys in the slaughter plants.

Pier 1 Imports sells pillows and comforters stuffed with feathers from Eurasia Feather Company, a subsidiary of Maple Leaf Farms – the largest duck producer in the US, raising/slaughtering 14 million ducks per year. The duck feather portion of Maple Leaf Farms accounts for 15 to 18% of their business.

What Can I Do?

Let Pier 1 Imports hear about the cruelty they are supporting. Ask them to cease using feathers from Eurasia Feather Company and not to sell comforters or any other products stuffed with feathers. Remind them that using synthetic materials is a far kinder way of doing business. Since Pier 1 Imports already sells many products that use synthetic materials, they know these products are comfortable and marketable. Contact:

Pier 1 Imports
 301 Commerce Street
 Fort Worth, TX 76102 USA
 Toll-free: 1-800-245-4595

Order *Ducks Out of Water*. This powerful 5-minute video by Viva!USA takes you inside today’s factory-farm duck sheds in the United States. VHS format is available from United Poultry Concerns. \$10 (includes shipping).

For information on Maple Leaf Farms, visit www.vivausa.org/campaigns/ducks/ducks.html



Israel and the State of Foie Gras



Photo By: PETA

"This is the first time the Knesset [the Israeli legislature] has decided that an entire sector of agriculture is illegal. If we don't stop the animal-rights groups, tomorrow you won't be able to milk cows or keep chickens in coops." - Agriculture Ministry Director-General Yossy Ishay

On January 3, *The Jerusalem Post* reported that the Knesset Education Committee, in Israel, refused to extend a grace period for force-feeding geese in the production of foie gras, despite a request from the Agriculture Ministry to extend current regulations until the end of March. The 70 foie gras producers in Israel had until the end of January, when the regulations expired, to continue to force-feed geese with long metal tubes that violently and harmfully compress enormous quantities of food into the goose's stomach. "The time has come to put an end to the drawn-out period of many years during which the geese have suffered," said Knesset Education Committee chairwoman Meli Polishook-Bloch.

Meanwhile, the agriculture ministry says it is working on technology that uses shorter, silicon feeding

tubes and shorter feeding periods that comply with animal-cruelty regulations. However, the ministry doesn't say whether the enlargement of the goose's liver to 10 times its original size will continue under the new technology, or whether the inhumane amount of food forced down the goose's throat prior to the bird's being slaughtered for foie gras will be reduced.

In 2003, the Israeli High Court ruled that the regulations allowing the force-feeding of geese and ducks, as then practiced in Israel, violated the Israeli Animal Protection Act. (In Israel, geese are mostly used to produce foie gras; in the US, ducks are used.) On September 29, 2004, a bill to ban the force-feeding of ducks and geese to produce foie gras in California, as well as the sale of foie gras in California, was signed into law. California and New York are the only US states that produce foie gras. The California law becomes effective in July 2012.



What Can I Do?

🐔 Order *Delicacy of Despair*. Produced by GourmetCruelty.com, this 16-minute 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." VHS format is available from United Poultry Concerns. \$10 (includes shipping). 🐔

2005 marks UPC's 15th year. Here is the story of the little chicken named Viva who started it all. . . .



Photo By: Karen Davis

Buried in the trees behind the fence at the back of our yard, there's a chicken house which opens onto the cow pasture on the other side. It belongs to our landlady. When we first rented this place several years ago, I used to pass by it regularly on my way to the pond at the bottom of the pasture slope. A ramshackle structure made of wood with a door latch tied shut with a string, the chicken house sits low on the pasture side under the sky, surrounded by broken pieces of old farm equipment scattered and piled every which way. Approached from the overgrown garden path, it rests among flickering shadows of yellow and green leaves, with shafts of sunlight and small breezes filtering through. When we first moved here it was empty, and I, a lifelong suburbanite, gave scarce thought to what manner of life it had housed before our coming. Peering through the dusky screen at the garden end, I could see a compacted dirt floor with a large metal cylinder in the middle, and over at the far end, a low shelf crammed to the roof with junk. Stray wisps of white feathers lay about, some lifted up by the breeze.

One July day on my way to the pond I stopped short. Through the leaves, I thought I saw white forms moving around on the other side of the screen. Listening, I thought I heard voices. A moment later I was staring through the screen. White, young-

"A hen is only an egg's way of making another egg." - *Samuel Butler*

"Fleshy bodies of broiler chickens grow heavy so quickly that development of their bones and joints can't keep up...Many of these animals crouch or hobble about in pain on flawed feet and legs."
-*Jim Mason & Peter Singer, Animal Factories*

looking chickens covered the ground. Several, when they saw me, came over and sank down in front of me. Back then I knew almost nothing about chickens, but I could see that their legs weren't right. They tended to be thick and swollen with the toes curling inward and outward in odd sorts of ways. Many could barely make their way to the metal feeder which stood at a considerable distance, under the circumstances, from the water trough rigged up along one wall. A few fumbling steps and they would sink down on their broad, heavy breasts, their eyes peering at me.

From then on I used to visit the chickens almost every day, wondering dimly as to their ultimate fate. One morning in late August I went out to see them as usual. Only, this time the place was deserted. Then I saw her. ["When you choose a career in the poultry industry you may not see a chicken or an egg or a turkey-- except at mealtime."--*Careers in the Poultry Industry: A Job is Ready When Your Are*]

She was stumbling around over by the feed cylinder on the far side where the low shelf piled with junk makes everything dark. A shaft of sunlight had caught her, but by the time I was able to get inside she had scrunched herself deep in the far corner underneath the shelf against the wall. She shrank as I reached in to gather her up and lift her out of there. I held her in my lap stroking her feathers and looked at her. She was small and looked as if she had never been in the sun. Her feathers and legs and beak were brownstained with dirt and feces and dust. Her eyes were as lusterless as the rest of her, and her feet and legs were deformed. I let her go and she hobbled back to the corner where she must have spent the summer, coming out only to eat and drink. She had managed to escape being trampled to death, unlike the chicken I had found some weeks earlier stretched out and pounded into the dirt.

I made her a bed by the stove, close to our kitchen table. We named her Viva. Neurotically adapted to



corners by now, Viva would hide her head in whatever closest corner she could find inside the house, or if outside she would often stick her head under a bush or pile of cur grass and just stay that way. Despite this, she liked to be outdoors. To see her sitting among the bright leaves scattered over the grass in the autumn sunshine, you would not have guessed what her legs and feet were like. Yet she liked to move around. When we first had her she used to cover a surprisingly wide territory in spite of her hardship, for though crippled, she was quick, and I would sometimes catch her hobbling vigorously to some point or other straight across the yard with her little wings fluttering.

She used her wings for balance in order to get about. To steady herself, and to keep from falling, she would spread them out so that the feather ends touched the ground, and standing thus, she would totter from side to side in a painstaking adjustment before going ahead. Much of her energy was spent upon this procedure every other step or so.

At first I hoped that exercise would help strengthen her legs, but as her body grew bigger they got worse. Often I would find her sitting with them spread out on either side of her, and sometimes they would even get caught in her wings, causing her terrible confusion and distress. One day I noticed that certain parts of her legs and feet were a greenish-blue, and wondered if she had some disease. I'd been thinking lately that even if she were not in actual physical pain, which I wasn't sure of, she was still in some kind of acute misery, for she acted as though she was. She hid her face in corners more and more as the weeks went by, and ordinary efforts like eating and turning around were increasingly done with a commotion which left her exhausted.

One of the most touching things about Viva was her voice. She would always talk to me with her frail "peep peep" which never got any louder and seemed to come from somewhere in the center of her body which pulsed her tail at precisely the same time. Also, rarely, she gave

a little trill. Often after one of her ordeals, I would sit talking to her, stroking her beautiful back and her feet that were so soft between the toes and on the bottoms, and she would carry on the dialogue with me, her tail feathers twitching in a kind of unison with each of her utterances.

"A chicken is an obnoxious bird. A turkey is too mentally unendowed to even stand upright."

-Stephanie Brush, The Washington Post, Style Section

I decided to have her looked at, so I made an appointment and on a Saturday morning took her in a bed of straw in a cardboard box to the veterinarian's office an hour away.

The veterinarian asked briskly, was this some sort of pet, what was it? No, I said, not exactly--Viva was our companion, she had been abandoned and she

lived with us in our house. The veterinarian looked at me. She said, "Most people would not care what happened to a chicken."

She spread out Viva's wings and showed me that the undersides were black and blue like the blotches in her legs and feet. She said that because of the struggle with her condition, Viva's body was full of wounds, inside as well as out. I asked, what is her condition? and she said Viva suffered from a congenital leg defect, called splay foot, an inborn weakness in her joints typical of birds bred for the modern food industry. ["Dramatic changes have taken place within the industry. Instead of

'scratching for their food,' today's pampered chickens are the products of advanced science and technology."-- Careers in the Poultry Industry: A Job is Ready When Your Are] She said Viva should be euthanized and that she would use an inhalant, which is more gentle than the usual leg injection. She had to look in on another animal just now which would give me time to spend a last few minutes alone with my friend.

I pulled up a chair next to the box on the table with Viva in it. Just then a young veterinary aid rushed in, "Where is it? Can I see it? I've never seen a chicken," she said making for the table. She

left. I thought my heart would burst. Viva was very peaceful, and when I spoke to her she piped back in the way she had, her little tail pulsing its perky beats,

"I was host of a live talk show in Columbus and whatever happened, happened. Once we had a chicken-flying contest. One chicken flew right into the lighting board. Zap! so, what do you do? We had no commercials, so I threw it to the band."

-Robb Weller, The Washington Post TV Week

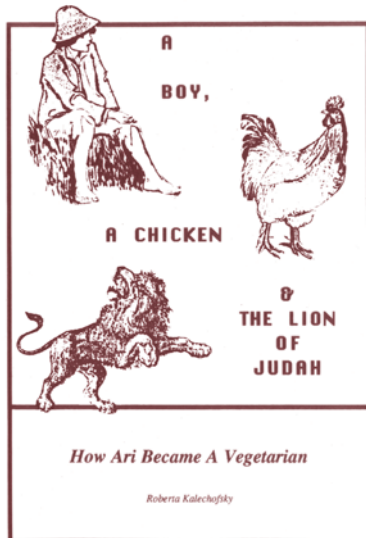
from somewhere inside.

The veterinarian took Viva away. Later, as I was leaving, she said that Viva would not die fast enough so she had to use a leg injection after all. She thanked me for caring about a chicken. I placed Viva in the car on the front seat beside me. The box in which she had travelled alive she was carried home dead in. My husband and I dug a hole in the corner of the yard and laid

her inside. We covered her up with the dirt. I made a note on the inside cover of my dictionary: On Saturday, November 28, 1985, soft Viva died.

“Viva, The Chicken Hen, June - November 1985” was originally published in Between The Species: A Journal of Ethics, Winter 1990. 🐔

Book Review: *A Boy, A Chicken and The Lion of Judah* *How Ari Became A Vegetarian*



By Roberta Kalechofsky

Micah Publications (micahbooks@earthlink.net)
Young People's Fiction with illustrations, ages 7-14
Softcover 50 pages

Order from United Poultry Concerns

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Machipongo, VA 23405
\$10 (includes shipping)

Reviewed by Karen Davis, PhD

“The problem had begun for him when he was about four and he had asked Ima where the chicken on his plate came from.”

Ima, the young boy's mother, said that it came from the chickens living in the barn. Her reply marks the beginning of a deep personal resistance movement for nine-year-old Ari, who lives in the Negev Highlands, in Israel, with his parents.

Ari's parents are active conservationists who farm organically and work to protect the environment and wildlife, while showing no concern for the animals they eat. Ari wonders why they attend protest demonstrations to save the earth, yet never protest the cruel chicken house or the treatment of geese to make pate de foie gras. “His parents, he noticed, thought about many things, but not about these things.”

For Ari, it is dreadful to eat something that was once a living, “frightened creature.” His morality is rooted in his perception of the difference between “the birds who were free and the birds who were not free.”

He noticed that the birds who were free were always beautiful, their feathers were soft and silky and brilliant with color, their wings opened like fans as they mounted the air with confidence and song. He loved to watch the birds in the air. Their migration patterns were like paintings in the sky, moving pictures against the blue air as the birds jockeyed for their different places and lined up behind their leader, predetermined by the forces of sun and wind and light to make this journey. The journey was part of their being. A cage was a terrible thing.

Unlike these birds, the chickens kept for meat and eggs smell bad, cannot move in their cages, make “low

moaning sounds,” and stare with “gloomy eyes.” And then there is Ari’s beloved hen, Tk Tk, named for her quiet clucking. Tk Tk is clean, soft, independent, and loving. She often sits on the porch step with Ari making sweet sounds that come “from deep inside her breast, deep under her feathers, deep inside a well of animal happiness.”

Ari asks his mother, were there different kinds of chickens?

“Ima said there were. ‘A chicken that you eat and a chicken that’s a pet are two different kinds of animals.’

“Does the cage make them different?’ Ari asked.

“The question disturbed Ima. ‘Not exactly,’ she said.”

Ari ponders the difference in his parents’ attitude towards Tk Tk, the chickens in the cages, and the millions of migratory birds – storks, pelicans, eagles, kestrels – whose ancient route across the Negev is threatened by the government’s plan to build a radio station in the Arad Valley. These are the “birds in the air that people admired and wanted to protect.” Ari wonders “why his parents felt so strongly about the birds of the air, and did not seem to care at all about the chickens in the cages.”

Their answers are evasive, and Ari suffers a “secret misery” that keeps him from being happy. His pain becomes a family matter when he starts washing his meat with water at the table before eating. He scarcely understands his compulsion, but persists in doing it, even when his visiting Grandma Ellie from

New York taunts him about his “disgusting habit” and does everything she can to make him feel even worse than he already does about hurting his parents and becoming a weakling if he does not eat meat.

Although Ari’s parents have always encouraged their son’s quest for moral independence, they never dreamed where their teachings might lead. Ari finds unexpected support from them, however, and even from his “henpecked” grandfather; but the most astonishing revelation is that his teacher, Ms. Greenblatt, is a vegetarian and that her brother Yossi, the famous soccer player, is a vegetarian, too. Ms. Greenblatt washes away Ari’s fears so that he no longer has to wash the blood out of his food or be defensive when baited by his classmate, Yonatan, who thinks that being big and being strong are the same.

When Ari tells Ms. Greenblatt that he informed his mother he did not want to eat meat, she praises him. “Good. So now you own your own stomach.” This idea becomes Ari’s “personal truth.”

Kalechofsky dedicated *A Boy, A Chicken and the Lion of Judah* to her son, Hal, “whose parents did not understand,” and “to other parents who might also miss the clues.” Ari’s practice of washing his meat is based on Hal’s childhood habit. Only years later did Kalechofsky learn that her son always hated meat. Now a vegetarian herself, she sees washing the meat as a purification ritual designed to wash away every sign of blood from the flesh so as not to feel there was ever any life in it.

A Boy, A Chicken and The Lion of Judah is an intelligent, adventurous, and beautifully written book. Although it is specially intended for young people seven to fourteen years old, it really is a book for all ages. 🐔

Chicken Slaughterhouse Cruelty Case in West Virginia Your Help is Needed

Prosecutors in West Virginia announced they will not pursue charges against Pilgrim's Pride employees who were the focus of a 7-month undercover PETA investigation. Workers were caught on video stomping on chickens, kicking them, and violently slamming them against floors and walls. Workers also ripped the birds' beaks off, twisted their heads off, spat tobacco into their eyes and mouths,

spray painted their faces, and squeezed their bodies so hard that the birds expelled feces - all while the chickens were still alive. (www.peta.org/feat/moorefield)

Though 11 workers were fired from the plant after release of the video, county prosecutor Ginny Conley decided to drop the case, stating: "After reviewing the evidence and conferring with other prosecutors, I've made the decision the incident does not rise to


the level of a criminal investigation due to the fact that these were chickens in a slaughterhouse."

However, the sadistic torture of the chickens shown on tape constitutes felonious violations of West Virginia's animal cruelty statute, and activists are pursuing felony charges.


West Virginia Prosecuting Attorneys Institute
 90 MacCorkle Avenue SW, Suite 202
 South Charleston, WV 25303
 Phone: 304-424-1776
 Fax: 304-558-3360
 Email: ginnyconley@woodcountywv.com


 **What Can I Do?**

The chickens need all the calls, letters, and faxes we can muster.

 Please contact the prosecutor who decided not to file charges in this case and ask that she reconsider and file felony cruelty to animals charges against all those responsible for the torture of chickens at Pilgrim's Pride in Moorefield, West Virginia. **Please write respectful letters to:**

Ginny Conley, Acting Executive Director

 Please also contact the governor of West Virginia and politely ask that he use his full authority to ensure that a special prosecutor is appointed, as requested by the judge in this case.

Governor Joe Manchin
 Office of the Governor
 State Capitol Complex
 900 Kanawha Boulevard, E.
 Charleston, WV 25305
 Phone: 304-558-2000 (outside WV)
 Phone: 1-888-438-2731 (within WV)
 Fax: 304-558-2722 or 304-558-1962
 Email: Governor@WVGov.org 

Animals Gain Strong and Unprecedented Voice in Sacramento California Animal Association to Tackle Legislative Initiatives


News release published by the Association of Veterinarians for Animal Rights (AVAR) on January 12, 2005

SACRAMENTO - A coalition of 17 local, statewide and national animal advocacy groups today announced the formation of the California Animal Association (CAA), the first-ever California association whose sole purpose is to represent the interests of animals at the State Capitol.

After more than a year of planning, CAA was formed to bring a stronger and more cohesive voice for animal protection to Sacramento. . . . The seventeen CAA member groups collectively represent more than 275,000 Californians and focus on a broad spectrum of animal species in their work, including companion animals, farmed animals, exotic animals, animals used in research, and wildlife. CAA plans to introduce at least

one legislative initiative during each two-year session and to rotate the focus of the legislation among different animal species.

CAA member groups include: American Anti-Vivisection Society, Animal Legislative Action Network, Animal Place, Animal Protection Institute, Association of Veterinarians for Animal Rights, California Animal Defense and Anti-Vivisection League, California Lobby for Animal Welfare, Doctors for Kindness to Animals, Farm Sanctuary, In Defense of Animals, Last Chance for Animals, Orange County People for Animals, People for the Ethical Treatment of Animals, The Paw Project, United Animal Nations, **United Poultry Concerns** and Viva! USA.

For more information, contact CAA board members Teri Barnato at AVAR (530-759-8106) or Jennifer Fearing at UAN (916-429-2457). 

With Heart and Voice - a Beautiful Greeting Card - New from UPC

Our colorful new greeting card is a great way to support UPC while sending a warm message to friends and loved ones about chickens and our work on their behalf. These 5X7" cards make a wonderful holiday gift as well. Order now!

\$19.95 for 20 cards. \$38.95 for 40 cards. Envelopes included. Single card & envelope \$1.00.



United Poultry Concerns – Karen and Pola

With Heart and Voice

Chickens have individual personalities, distinctive identities and unique ways of expressing themselves. Native to the tropical forests of Southeast Asia, factory-farmed chickens never feel the sun or soft grass or see the sky overhead. They never know the comfort of a mother hen's wing. Every day in the US 25 million chickens are brutally slaughtered. Birds are excluded from the US Humane Slaughter Act and the Animal Welfare Act.

United Poultry Concerns works to relieve the suffering of chickens, turkeys, and other domestic fowl – the largest number of abused land animals on earth. Chickens have voices. We are their Voice. Please join us.

To learn what you can do to help, contact:

United Poultry Concerns
PO box 150
Machipongo, VA 23405
Info@UPC-online.org
www.UPC-online.org
757-678-7875



Cover Photo by Linda Spillers, Gazette Newspapers (Md)

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
Liqin Cao & FreddaFlower.
Full color 19"x27" poster.



What Wings are For: Chicks Need Their Mothers

Photos by Kay Evans & 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:
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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. \$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

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

Egg-ribusiness

By *Farm Sanctuary*

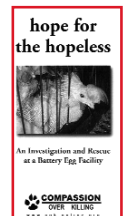
This fully narrated video illuminates the intolerable conditions imposed on egg laying hens and unwanted male chicks by the US egg industry. 14 minutes. VHS. \$10



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



Raw Footage, Raw Pain

By *Rocky Mountain Animal Defense*

This powerful 12-min. video takes you inside Boulder Valley Egg Farm in Colorado. 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. VHS. \$10



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By *Farm Sanctuary*

Humane Slaughter takes the viewer into poultry slaughterhouses to witness the horrendous suffering endured by chickens and turkeys. 9 minutes. VHS. \$10

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By Karen Davis

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By Kim Sturla

Enchant young children with this charming tale about a stubborn girl who is secretly touched by a cow while visiting a sanctuary for farm animals. \$11.00

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By Jackie Greene

This endearing children's book tells the story of a rescued hen named Clara and those who love her. \$4.95

Goosie's Story

By Louise Van Der Merwe

A wonderful illustrated children's book 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." \$10.00

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. \$4.95

Minnie'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



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By Karen Davis

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Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry

By Karen Davis

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

By Karen Davis

This delightful 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. \$14.95

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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 books' 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

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Photo by: Karen Davis

UPC Chickens Enjoy Holiday Snow in December 2004

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