

Chicken Versus Chickens – What Is the Difference & Why Does It Matter?

A Presentation by Karen Davis, PhD
President of United Poultry Concerns



*Photo by Frank Johnston,
The Washington Post*

The disappearance of chickens into featureless buildings and poultry products makes it easy for the poultry industry to belittle chickens and banish them from our minds through advertising and food products.

Tyson chicken houses





Hatchery Incubator Drawers.

Inside of “Broiler” Chicken Shed

Photo by David Harp



Megan Rieley looks over the current flock of 90,000—about two days away from market—that stretches as far as the eye can see in the family's three chicken houses.

Inside of “Battery” Hen Shed

Photo by ITamar K.



Many people have no idea who chickens are any more or even think of chickens as birds. People think “chicken.”



*Photo by Rob Ostermaier,
Gazette Newspapers (Maryland)*

**It's easy to forget that this
“chicken,” “nugget,” “wing”
or “leg,” was violently
extracted from a living,
breathing, feeling individual.**



Chicken "sexers" separate the newly hatched birds by gender at a rate of one chick per second. Males are tossed into a big funnel in the center, while females go on an outer belt. The Delmarva region sends 571 million chickens a year to area markets.

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Photo by David Harp

Who are chickens?

Chickens are intelligent birds with strong emotions, devoted family ties, and a sophisticated social life. Chickens evolved in the tropical forests of Southeast Asia and the rugged foothills of the Himalayan Mountains where chickens live and thrive to this day in a lush green world rich in sounds, colors, and vibrant activity.



*Art print of Red Jungle Fowl
Chicken Rooster and Hen*

Contrary to the view once held by conventional ornithology that birds are mentally inferior to mammals and that chickens, turkeys, quails and other ground-nesting birds are “unquestionably low in the scale of avian evolution,” science now shows that birds are every bit as intelligent as mammals (“it is now clear that birds have cognitive capacities equivalent to those of mammals”) and that “the chicken is not an inferior species to be treated merely as a food source.”

Dr. Lesley J. Rogers, *The Development of Brain and Behaviour in the Chicken*

Mother Hen and Her Chicks

Photo by Davida G. Breier



Rooster, Hen and Chicks

Photo by Davida G. Breier



My own experience with chickens bears this out.

In 1985 I rescued a crippled hen who escaped being slaughtered for meat named Viva.

Since then I have personally cared for hundreds of chickens rescued from factory farms, backyard abusers, and cruelty cases. I have witnessed the revival of their personalities and self-confidence under the influence of sunshine, fresh air, loving care, and loss of fear.



UPC photo of Karen Davis & Mavis



UPC hens Freddaflower, Charity and Zelda enjoy dustbathing together. *Photo by Karen Davis*



UPC sanctuary chickens Miss Sentinel Soul & Sir Valery Valentine.

Photo by Davida G. Breier



Chickens bred for “meat” enjoy the wooded places at our sanctuary in Virginia.

Photo by Karen Davis



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



Factory farms are terrible places, but what about alternative farms?

We're told that unlike factory farms, smaller-scale farms, "free range" and "cage-free" operations treat their chickens "humanely," allow them to express their "natural behaviors" and so on. Let's examine these claims.

Male chicks on a conveyor belt, heading toward their death. Perhaps into a garbage bag to suffocate to death. Perhaps to a grinding machine.



Discarded Rooster Chicks

Photo courtesy of The Animals Voice



The Ugly Face of Small Animal Farming

Photo by Jake Stangel for Bloomberg Businessweek



False advertising photo from Black Eagle Farm Website



Reality of Black Eagle Farm Hens in “cage-free, organic” facility in Virginia



Humane Meat?



Returning to the factory farm, the majority of egg-laying hens spend their lives “from day old to death” in tiny wire cages in filthy dark, cobwebby buildings filled with toxic ammonia gasses that burn their eyes and cause chronic respiratory infections in birds and workers. Most of these birds are painfully debeaked at the hatchery making it difficult for them to preen their feathers and to eat properly.

Weaver Brothers Egg Farm in Versailles, Ohio

Photo by Mercy For Animals



Debeaking





Debeaking Carousel

The “Rotten Egg” Bill aka The Screaming Hen

To address the situation, legislation currently before Congress, if passed into law, would call for phasing out *barren* battery cages over the next 20 years. However, **the proposed legislation does NOT seek to ban *battery cages*. *The proposed law, if enacted, will legalize battery cages* by creating a national standard designed to protect the egg industry. This law could never be challenged or changed by state law or public vote.**

Under the proposed legislation, individual states could not pass any laws for the treatment of egg-laying hens that required higher standards of housing and care than the federal law allows.

World-famous artist Sue Coe, author of *Dead Meat* and *Cruel*, created *The Screaming Hen* for United Poultry Concerns. The hen screaming in her “enriched” cage echoes Norwegian artist Edvard Munch’s famous depiction of his experience, related in his diary in 1892, of hearing “an infinite scream passing through nature.”



“Enriched” cages are being promoted (and in some places are already being used) by egg producers as a “humane” alternative to conventional, barren wire cages for egg-laying hens in North America and Europe.



"Enriched" cage facility, *NPR, Jan.26, 2012*



What can a person who cares about compassionate treatment of chickens do?

We can choose animal-free foods! We can support the expanding vegan economy each time we shop and eat out. We can discover all the delicious vegan foods that are already out there – easy to buy, cook, and serve. We can be part of the Great Food Revolution!



THE FUTURE OF FOOD

How food scientists are reinventing meat – and how it can benefit everyone.

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Moroccan Spiced Chickpea Soup



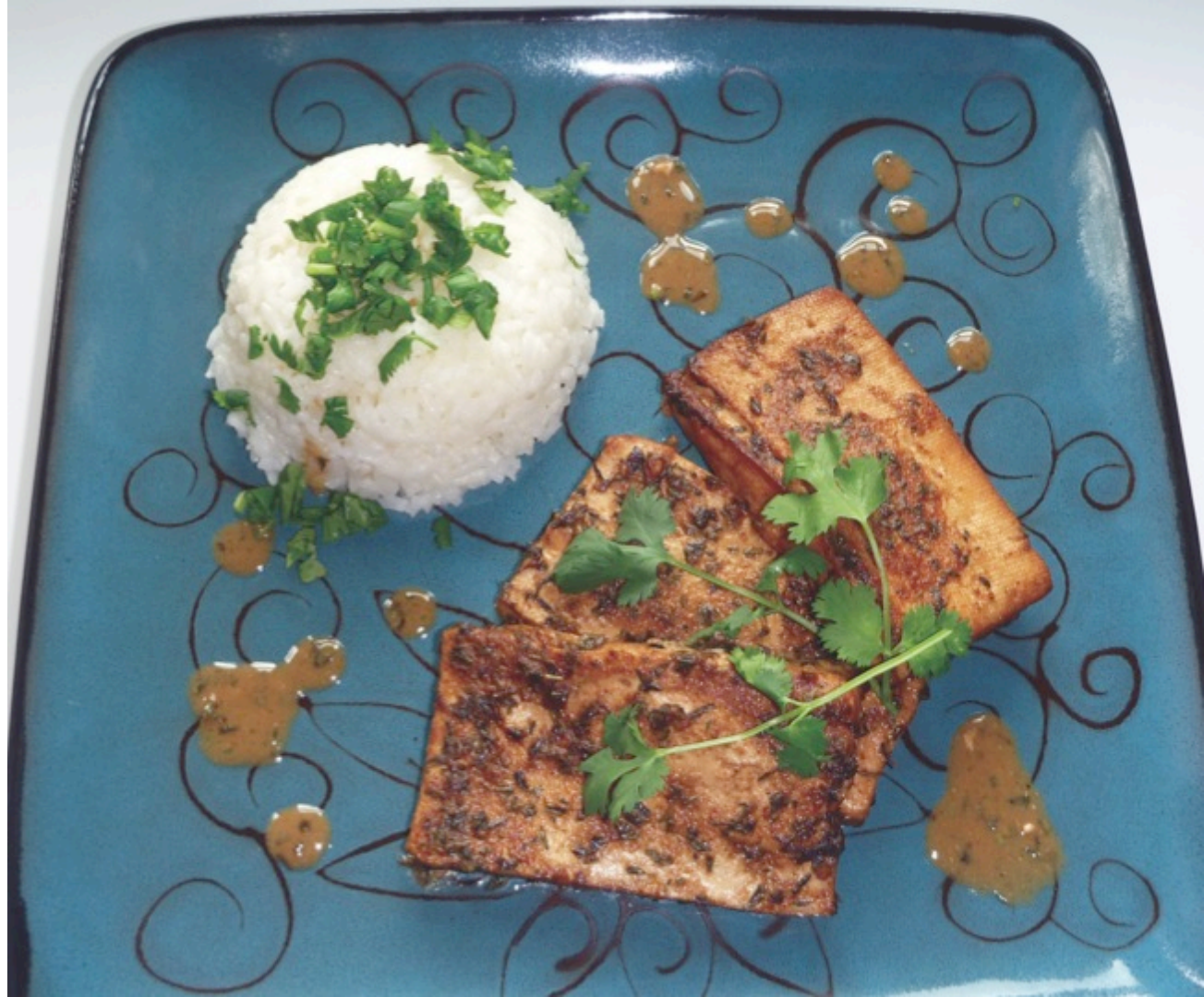
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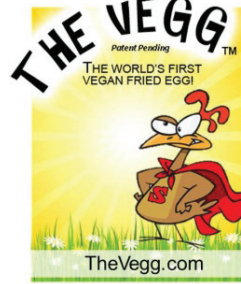
BOCA Chik'n Patties and Nuggets (All BOCA Chik'n Patties and Nuggets are vegan.)

www.bocaburger.com/products/chikn.aspx



Turtle Island Foods: Tofurky (All Tofurky Products are vegan.)

www.tofurky.com



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 radishes, 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



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



- 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.



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**We can choose to
be kind to
chickens and
make them our
friends instead of
our food.**



UPC Bus Posters in Washington, DC, 2013

**Compassion is
a Beautiful
Thing.**

United Poultry Concerns
www.UPC-online.org

**Choose
Vegan**





Chicken Love
by Toronto artist &
animal rights activist,
Tascha Parkinson.



Robert Grillo with friend, Sweet Pea

*Next slide is a screenshot from a
video of Robert with Doris Purring*

Photos courtesy of Robert Grillo, Free from Harm



Karen Davis with UPC Sanctuary Chickens

Photo by Frank Johnston, The Washington Post



For more information, visit



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