Brutality: Main Crop of Factory Farms?

Special Report to EarthSave from Gene and Lorri Bauston

Every year, over eight billion animals are raised, transported, and slaughtered under vastly inhumane conditions. Animals are crammed into small cages, dragged to auctions with chains, and slaughtered while they are fully conscious. All of these practices are considered “normal agricultural operation” and have become “business as usual” in a system driven by profit. The food animal industry treats animals as commodities, not living, feeling animals. In most factory farms, economic priorities, not humane considerations, determine industry practices in all aspects of animal agriculture from production and transportation to marketing and slaughter.

Misery Begins at Home

The misery begins at the production or breeding facility. The vast majority of animals used for food production are raised in confined animal feeding operations (CAFOs), commonly called “factory farms.” Overcrowding is one of the most common production techniques used in intensive confinement systems. In hog production, for example, the pork industry readily admits that “overcrowding of pigs—-if it's Managed Property” (National Hog Farmer, 12/5/99). To produce pork profitably, thousands of pigs are crammed into giant metal warehouses in rows of crates. Feeding, watering, and manure disposal are completely automated, and animals do not receive individual care or attention.

The Land O’Lakes corporation’s hog division estimates that “a hog needs just 12 minutes of human attention during its four months in a confinement operation” (Wall Street Journal, 5/4/96 “Iowans Can Handle Pig Smells but This is Something Else”). Breeding, feeding, and behavioral observations provide indirect evidence that beak-trimming of pullets causes pain which apparently persists for weeks or even months” (1992 Poultry Science, 71:1830-1834). The birds suffer even more painful manipulations at the end of their laying cycles when they are made to undergo a “forced molting.” This process involves starving the birds for up to 18 days, keeping them in the dark, and denying them water to shock their bodies into another egg-laying cycle. The birds may lose more than 25% of their body weight during the molting process. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment. The birds may lose more than 25% of their body weight during the molting process. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment. The birds may lose more than 25% of their body weight during the molting process. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment.

An Endless Cycle of Suffering

Save our animal suffering has also resulted from the industry’s practice of reproductive and genetic manipulation. Dairy cows, for example, live a continuous cycle of impregnation, birth, and milking. Dairy cows are retired after 10 months of the year, and for seven of these months, the cows are a waits pregnant. Immediately after giving birth, the calf is taken away so that the milk can be sold for human consumption. Every year, over eight billion animals are raised, transported, and slaughtered under vastly inhumane conditions. Animals are crammed into small cages, dragged to auctions with chains, and slaughtered while they are fully conscious. All of these practices are considered “normal agricultural operation” and have become “business as usual” in a system driven by profit. The food animal industry treats animals as commodities, not living, feeling animals. In most factory farms, economic priorities, not humane considerations, determine industry practices in all aspects of animal agriculture from production and transportation to marketing and slaughter.

Like the pork industry, the egg industry has implemented unnatural and stressful production systems to maximize profits. To produce eggs, four to five laying hens are confined in cages to a size no larger than a baseball bat. The cages, stacked by the thousands in long rows, are crowded into large sheds. To reduce pecking, which results from overcrowding, laying hens have their beaks cut off. Debeaking is a painful procedure that involves cutting through bone, cartilage, and soft tissue. One researcher noted, “Neurophysiological and behavioral observations provide indirect evidence that beak-trimming of pullets causes pain which apparently persists for weeks or even months.” (1992 Poultry Science, 71:1830-1834). The birds suffer even more painful manipulations at the end of their laying cycles when they are made to undergo a “forced molting.” This process involves starving the birds for up to 18 days, keeping them in the dark, and denying them water to shock their bodies into another egg-laying cycle. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment. The birds may lose more than 25% of their body weight during the molting process. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment. The birds may lose more than 25% of their body weight during the molting process. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment. The birds may lose more than 25% of their body weight during the molting process. The birds’ blood loss may increase the risk of predation and other illnesses, and it is common for birds to die from the treatment.

Starr King Environmental Action Committee

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Fall 1999   Volume 10 Number 3
For many people, the holidays are times to become more committed to a spiritual practice. Often this practice means a concerted effort to live more thoughtfully and more compassionately toward all creatures on earth. For some, this will mean working for the preservation of an endangered species. For others, it will mean volunteering at a local animal shelter. For still others, it will mean a reduction or elimination in the animal products they consume.

While almost everyone supports laws that protect dogs and cats from abuse by humans, many do not know that animals designated for human consumption are afforded no such protections. What is done routinely to a pig would be illegal if done to a dog. Our feature article explores the horrific realities of life for today’s farm animals. When we changed our mission statement in July of this year, we did so in order to add compassion as a third reason — beyond health and environment — to shift toward a plant-based diet. This article is the first step in that direction.

In Diet for a New America, our founder John Robbins (see page 5 for an update from John) so convincingly wrote about how our food choices are connected with all aspects of our lives. When we improve our eating habits, he wrote, we improve our own health. When we improve our own health, we also happen to improve the health of our environment. And when we improve our environment, we also happen to greatly reduce animal and human suffering.

EarthSave’s loving, non-judgmental, and all-accepting tone will be strengthened as we embrace compassion as a reason to move toward a plant-based diet. As a group, and as individuals, we can no longer ignore the senseless suffering of these defenseless animals. Certainly a chicken or a pig or a cow feels the same pain as a dog or a cat, and should therefore be protected — up to and including the moment of slaughter — against unnecessary abuse.

We have recently nearly doubled the size of our board of directors this year with an energetic group of activists from across the country. Volunteers such as Willy Laurie (see page 4) are helping us to expand our work into new areas and new geographies.

In addition to Willy’s work with EarthSave Canada, we are “going global” as we explore the creation of new chapters in Asia and Australia. As more and more people around the world begin to recognize the incredible benefits of a shift toward a plant-based diet, their transition will be made much easier with the support that our local chapters provide. If there isn’t an EarthSave chapter near you, consider starting one today (see page 8). Whether you do it for your health, your planet, or for the animals, there isn’t a greater gift you could give this holiday season.

Yours for a peaceful and compassionate season,

John D. Borders, J.D., Chair

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Recipe continued from page 3

Chocolate chips, semi-sweet, dairy-free 3 cups
Extra firm tofu 9 cups
Maple syrup 4 tablespoons
Vanilla extract 2 teaspoons
Almond extract 1 teaspoon

For the crust, near a few almonds for garnish, then put all the remaining crust ingredients into a food processor and process until the mixture is close to the spring form pan and evenly coat the bottom making it slightly higher at the edges.

For the filling, melt the chocolate chips over barely simmering water. As chocolate melts put all other filling ingredients into the food processor and process until smooth. Add the melted chocolate and process until completely incorporated. Taste the mixture and adjust if needed.

Reserve about 1 cup of the filling and chill. Turn the remaining mixture into the crust-lined spring form pan. Smooth the top, cover the pan and chill for 2 hours. Put the reserved chilled chocolate filling into a pastry bag fitted with a star tip and pipe decorations around the top edge of the tart. Chop the reserved toasted almonds and sprinkle on top. Chill at room temperature or for a few minutes before slicing.

We hope you enjoy this recipe! Let us know how it turns out and how you like it. Happy baking!

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Pledge $________
$500 Sustainer
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Yes! I want to support EarthSave. Enclosed is my tax-deductible donation.

12 Month Membership
$20 Student/Senior
$35 Individual
$50 Family
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$500 Sustainer
$1,000 Benefactor
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1 authorize monthly charges to my credit card (see signature below)
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Your mission promotes food choices that are healthy for people and for the planet. We educate, inspire and empower people to shift toward a plant-based diet and to take compassionate action for all life on Earth.

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The Final Nightmare

The final horror for animals raised for food production is the slaughterhouse. Slaughterhouses are not required to stun animals, which comprise over 90% of animals destined for human consumption. As a result, fully conscious birds and animals are strapped down and bludgeoned on metal shackles, suffering pain and terror or being conveyed on a conveyor belt to the killing floor. Where stunning is used, it is often a 5% failure rate. Currently the industry uses three methods to stun animals, all of which cause tremendous pain and suffering. If captive bolt guns improperly place the bolt, the animal’s brain remains intact and they cannot be stunned. The animal is not stunned and will be in severe pain from a partial impact. Insufficient electric shock resulting in paralysis results in paralyzed animals that feel every movement. Many small animals are head-only stunned because they lack restraint equipment. This type of stunning is reversible and an animal can regain consciousness if they are properly medicated but still have to endure other mechanical problems.

The most severe stunning problems occur in calf slaughterhouses. According to Temple Grandin, a livestock industry consultant, “Approximately half of the calf slaughterers in the U.S. switch to head-only stunning because they are still alive,” despite the fact that this is illegal. (Meat & Poultry, March 1990 “Animal Welfare Concerns Grow”). Under the federal Humane Slaughter Act, animals are supposed to be stunned prior to slaughter. In addition to excluding poultry from stun requirements, the law eliminates all stunning procedures for abattoirs, such as kosher and halal. At hundreds of slaughterhouses, a chain is wrapped around one of the animal’s rear legs and the front leg is restrained, conscious animals is blasted into the head with a captive bolt gun. Large animals such as cattle are particularly prone to torn ligaments and broken bones during the procedure. Grandin, who has been allowed to witness slaughter plants, wrote, “...after witnessing one plant in which five steers were hanged up in a row to await slaughter, I had nightmares. The animals were being held by their heads and their legs tied together. When one of the animals is restrained by a restraint, the five steers were hanging there. I was standing there next to the slaughter plant...” The process of stunning involves high voltage. Each animal that is stunned, with the aid of a restraining device, is restrained by the nose, then the stun gun is applied. The stunning voltage is then increased until the animal is killed. The stunning voltage is applied for approximately 20 seconds, after which time the animal is judged to be stunned.

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In 1995, RCMP (Royal Canadian Mounted Police) veteran Willy Laurie asked a friend for some fat-cutting recipes to help him improve his sports performance. The friend was Francis Janes — former EarthSave International board chair — the recipes were vegan, and within a few months, Laurie was eating a veggie, a board member of EarthSave Canada, and “committed for life to assisting others in learning the powerful benefits of moving toward a plant-based diet.”

“I went about things backwardly,” Laurie says. “I became a vegetarian without being conscious of it. I cut out saturated fats and found myself eating no animal, joined the board of EarthSave Canada, and only then did I get it for New America.”

Regardless of his approach, there’s no doubt that Laurie is committed to getting the EarthSave message across — not only in Canada, but also worldwide. After serving on the board of EarthSave Canada for two years and as top resident for another two years, he accepted an invitation this October to join the board of EarthSave International, thus making the board a truly international body. While working with EarthSave International and EarthSave Canada, Laurie is also helping Chinese Canadian businesswoman Gene Chen with the start-up of EarthSave Asia in Hong Kong.

Laurie has been a member of the RCMP for nearly 28 years. He has also worked as a Sinologist and a Kmart linguist, and spent some years as a substitute instructor. In his free time, he runs marathons — he’s run two marathons — climbing and listening to rock music. His favorite vegan cuisine is Chinese.

**Did You Know...**

**Why is Johnny Fat?**

Potato chips and French fries make up more than one-quarter of the vegetable servings eaten by children, and nearly one-third of the vegetables eaten by teenagers.

**Violence Begins at Home... or in the Kennel**

People who abuse or torture animals are likely to do the same violent acts on humans, according to a Canadian police study.

**Chapter Profile: EarthSave Boston**

Chartered a little more than a year ago, EarthSave’s Boston chapter now has about 45 members who come from a variety of different food traditions — from raw food to macrobiotic to everything in between. Their community activities include a monthly speaker series at a local community center that presents a speaker, discussion and a vegan dinner. They also offer their members a wide range of activities and opportunities for involvement, including study groups and an active and wide-ranging email discussion group.

A major focus for this group has been educating themselves and others about the issues around genetically engineered food, and other problems related to corporate dominance of our food and agricultural systems. A number of EarthSave Boston’s members are interested in helping to develop more democratic decision-making procedures in determining societal food policy.

**Boston’s core group includes**

**Charlie Haines**

Baines has been involved nationally in bringing the anti-GE food message to the Unitarian Church, of which he is an active member. He is Boston’s webmaster extraordinaire.

**Rick Charnes**

A sociologist, social-ecologist and lover of nature, Charnes is interested in bringing together issues of personal change and social change.

**Nina Moliver**

A nutritional and macrobiotic counselor, Moliver has expertise in the underlying ideologies of science upon which genetic engineering is based, and has been active in bringing the anti-GE message to the Jewish community.

**Robin Stone**

A nutritional and macrobiotic counselor, Stone has trained for a number of years in various modalities of group facilitation and personal growth.

**A few words from EarthSave founder John Robbins**

I’m glad to welcome Howard at the helm of the new President of EarthSave International. A long time EarthSave Board member, Howard has done as much as anyone to educate, inspire and empower people to remain in a vegetarian direction. With Howard at the helm, I look for EarthSave to become even more effective.

In recent days, I’ve become increasingly concerned about the idea of a nation is playing in the global context regarding the genetic engineering of foods. (An excellent source of updates is Rachel’s Environment and Health Weekly — www.rachel.org.)

Advocates of genetic engineering say it’s about world hunger. “At the global population explosion,” they say, “it is the reliable food supply.” These question genetic engineering, they say, “are a ‘nervous nellys.’” But neither Monsanto nor any of the other genetic engineering companies are developing genetically engineered crops that might address global food shortages.

If the goal of genetically engineered crops was to feed the hungry, then Monsanto and the others would be developing with certain predictable characteristics: (1) the ability to grow on substandard or marginal soils, (2) the ability to produce more high-quality protein, (3) the ability to increase per-acre yield without the use of expensive chemicals, and (4) the ability to withstand drought.

None of the genetically engineered crops now available or in development has any of these desirable characteristics. What, then, are they designed for? Most are specifically designed to increase the sales of the biocides produced by the companies that are selling the genetically engineered seeds.

Monsanto’s “Roundup Ready” products, for example, have been genetically engineered to withstand heavy doses of Monsanto’s all-time top money-making herbicide, Roundup ™ (glyphosate).

Monsanto’s other major line of genetically engineered crops contains the gene from the natural pesticide Bacillus thuringiensis (Bt), which genetic engineers have inserted into corn, cotton and potatoes. Every cell of these plants contains the Bt gene, and produces the Bt toxin. It is like saturating the entire crop with Bt, day after day after day. The result is entirely predictable. When insects eat Bt crops, they will have little resistance to any part of these crops, the only ones who will survive are those that are resistant to the Bt toxin. It is like saturating the entire crop with Bt, day after day after day. The result is entirely predictable. When insects eat Bt crops, they will have little resistance to any part of these crops, the only ones who will survive are those that are resistant to the Bt toxin.

Thus, Monsanto and Dow will profit in the short term while destroying the usefulness of the most important natural pesticide in organic agriculture.

Everywhere else on this planet this technology is being greeted with caution. In every other nation there is widespread concern about the most powerful technology that human beings have ever discovered being rushed into commercial use before the corporations that, historically, have produced one large-scale calamity after another. These companies who want control of the world’s food supply are the same companies, after all, that have brought us PCBs, CFCs, DDT and Agent Oranges.

In April of this year, the seventeen largest grocery chains in six European countries made a public commitment not to carry genetically engineered foods. In Ireland, Great Britain, France, and Italy, farmer-led uprisings have burned and destroyed Monsanto’s test plots. Monsanto’s genetically engineered plants in greenhouses constructed of bulletproof plastic. The rest of the world is rightly suspicious when U.S. companies make a move to control their food supply.

Here though, it’s a different story. Here we have Sandy Borgor, director of the U.S. National Security Council, prevailing upon the leader of other nations to support the immediate and widespread use of the technology. Here we have Monsanto contributing major money to President Clinton’s campaign and flying reporters around, including a stop in the Oval Office. When the French are reluctant to allow Monsanto’s genetically engineered crops to sprout on French soil, we have Secretary of State Madeleine Albright intervening on Monsanto’s behalf. When the French still resist, we have both President Clinton and Vice-President Gore personally making phone calls to put pressure on French Premier Lionel Jospin about the issue.

But now Monsanto has come along and engineered a Bt gene into cotton, corn and potatoes. Every cell of these plants contains the Bt gene, and produces the Bt toxin. It is like saturating the entire crop with Bt, day after day after day. The result is entirely predictable. When insects eat Bt crops, they will have little resistance to any part of these crops, the only ones who will survive are those that are resistant to the Bt toxin. It is like saturating the entire crop with Bt, day after day after day. The result is entirely predictable. When insects eat Bt crops, they will have little resistance to any part of these crops, the only ones who will survive are those that are resistant to the Bt toxin.
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**Spotlight on New Board Member: Willy Laurie**

**Chapter Profile: EarthSave Boston**

**Charlee Brahms**

Brahms has been involved nationally in bringing the anti-GE food message to the Unitarian Church, of which he's an active member. He is Boston's webmaster extraordinaire!

**Rick Charnes**

An active and wide-ranging email discussion group.

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In recent days, I've been increasingly concerned about the direction our nation is taking in the global context regarding the genetic engineering of foods. A long list of organisations is being greeted with caution. In every other nation there is widespread concern about the most powerful technology that human beings have ever discovered being rushed into commercial use by the corporations that, historically, have produced one large-scale calamity after another. These companies who want control over the world's food supply are the same companies, after all, that have brought us PCBs, CFCs, DDT and Agent Oranges.

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The raising, transporting, and slaughter of animals for food production is a nightmare for billions of animals. As in other countries, we must pass legislation and initiate legal action to ban cruel confinement systems, doomed animals, cruel and coddling slaughterhouse activities. The quickest way to end this nightmare is to drastically reduce the number of animals consumed in this country. As always, the power is in your fork.

Professional Vegetarian Cooking by Ken Bergeron

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Reviewed by John D. Borders, J.D.

Many restaurants across the country are trying to serve more meatless meals for the health of an increasing consumer demand. But often they strike out because the quality of their vegan offerings is not up to par. Professional Vegetarian Cooking, chef Bergeron’s new book, will help you easily fix this. Bergeron has more than 30 vegan desserts with simple, easy-to-follow directions. The “Chocolate Zucchini ‘Nanny Cake’” served with “Corn Crème Anglaise” is amazing; the “Garnet Yam Cake with Busta Vegan Icing” is delicious; but the “Chocolate Almond Tart” (served with the “Raspberry Cheesecake”) is the best. (Lancaster Farming, 10/90)

Professional Vegetarian Cooking is a great resource for the kitchen, not only because the recipes are delicious, but also because it offers a clear explanation of why restaurants might want to serve vegetarian dishes. Bergeron’s point to his readers—“be patient; your patrons choose vegetarian diets in the first place.”

The first Gold Medal winner for all-vegan savory food presentations at the Culinary Olympics in Germany, Chef Bergeron is presenting an amazing creative array of recipes in this cookbook. In the simple “cranberry-Hazelnut Spread” to the complex “Vegetable Walnut and Pecan Terrine,” the appaloosa section is sure to please even the discerning diner who wants great food with more than 600 people. And the audience never knew they were eating a healthy dose of tofu!

This is a cookbook for any restaurant owner who wants recipes that will dazzle a crowd. And since the recipes are easy to make, and generally easy to prepare, they will also dazzle the whole family. Vegan cooking will never be the same.

Chocolate Almond Tart

From Professional Vegetarian Cooking by Ken Bergeron. Reprinted by permission.

This recipe can be formatted in an 8-inch or 9-inch springform pan. The mixture will practically fill the pan. Bake 1 hour. After baking, it is as close as your phone transportation and marketing abuses under most laws. Most state transportation laws do not protect animals used for food production. Even if these animals are expressly excluded from the law, or law enforcement is ineffective in their enforcement. Transportation overcrowding is deliberately done to increase profits. A Pennsylvania squirrel specialist wrote, “…over 250 hogs show up dead at packing plants every day. Death losses during transport are high...but it doesn’t take a lot of imagination to figure out why we allow as many hogs on a truck as we do. It’s cheaper.” (Lancaster Farming, 10/90)

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Gene and Lori Bauston are founders of Farm Sanctuary, a farm animal protection organization which operates shelters in New York and California, and campaigns to stop farm animal abuse. —continued from front page
Letter from Board Chair

For many people, the holidays are times to become more committed to a spiritual practice. Often this practice means a concerted effort to live more thoughtfully and more compassionately toward all creatures on earth. For some, this will mean working for the preservation of an endangered species. For others, it will mean volunteering at a local animal shelter. For still others, it will mean a reduction or elimination in the animal products they consume.

While almost everyone supports laws that protect dogs and cats from abuse by humans, many do not know that animals designated for human consumption are afforded no such protections. What is done routinely to a pig would be illegal in most countries.

When we change our mission statement in July of this year, we did so in order to add compassion as a third reason — beyond health and environment — to shift toward a plant-based diet. This article is the first step in that direction.

In Diet for a New America, our founder John Robbins (see page 5 for an update from John) so convincingly wrote about how our food choices are connected with all aspects of our lives. When we improve our eating habits, he wrote, we improve our own health. When we improve our own health, we also happen to improve the health of our environment. And when we improve our environment, we also happen to greatly reduce animal and human suffering. Indeed, it is hard to imagine any other change in our lives that could have such a profound effect as our eating habits do on so many seemingly unrelated matters in this world.

EarthSave’s loving, non-judgmental, and all-accepting tone will be strengthened as we embrace compassion as a reason to move toward a plant-based diet. As a group, and as individuals, we can no longer ignore the senseless suffering of these defenseless animals. Certainly a chicken or a pig or a cow feels the same pain as a dog or a cat, and should therefore be protected — up to and including the moment of slaughter — against unnecessary abuse.

We have seen nearly doubled the number of our board of directors this year with an energetic group of activists from across the country. Volunteers such as Willy Laurie (see page 4) are helping us to expand our work into new areas and new geographies.

In addition to Willy’s work with EarthSave Canada, we are “going global” as we explore the creation of new chapters in Asia and Australia. As more and more people around the world begin to recognize the incredible benefits of a shift toward a plant-based diet, their transition will be made much easier with the support that our local chapters provide. If there isn’t an EarthSave chapter near you, consider starting one today (see page 8). Whether you do it for your health, your planet, or for the animals, there isn’t a greater gift you could give this holiday season.

Yours for a peaceful and compassionate season,

John D. Borders, J.D., Chair

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Our Mission

EarthSave promotes food choices that are healthy for people and the planet. We educate, inspire and empower people to shift toward a plant-based diet and to take compassionate action for all life on earth.

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Brutality: Main Crop of Factory Farms?

Special Report to EarthSave from Gene and Lorri Bauston

Every year, over eight billion animals are raised, transported, and slaughtered under grizzly inhuman conditions. Animals are crammed into small cages, drugged to auctions with chains, and slaughtered while they are fully conscious. All of these practices are considered “normal agricultural operation” and have become “business as usual” in a system driven by profit. The food animal industry treats animals as commodities, not living, feeling animals. In most factory farms, economic priorities, not humane considerations, determine industry practices in all aspects of animal agriculture, from anorexia and transportation to marketing and slaughter.

Msery Begins at Home

The misery begins at the production or breeding facility. The vast majority of animals used for food production are raised in confined animal feeding operations (CAFOs), commonly called “factory farms.” Overcrowding is one of the most common production techniques used in intensive confinement systems. In hog production, for example, the pork industry readily admits that “Over-crowding’s Pig-Rays” (11/15/93). To produce pork profitably, thousands of pigs are crammed into giant metal warehouses in rows of crates.

An Endless Cycle of Suffering

The misery extends to the market or slaughterhouse. The eggs and meat of factory farm animals are soiled with waste and slurry generated by transport, confinement, and stress. Animals are sometimes de-beaked or de-clawed in order to prevent them from biting or scratching. The pigs’ faces are ground into their bodies to prevent them from turning around in their cages. The chickens have been ground to a pulp by the bottom of the cages, and the eggs are laid by birds that have been confined in a life cycle that can persist for weeks or even months.

Like the pork industry, the egg industry has implemented unnatural and stressful production systems to maximize profits. To produce eggs, four to five laying hens are crowded into a cage that is narrower than a dining plate. The cages, stacked by the thousands in long rows, are crowded into large sheds. To reduce pecking, eggs result from overcrowding, laying hens have their beaks cut off. Debeaking is a painful procedure that involves cutting through bone, cartilage, and soft tissue. One researcher noted, “Neuropsychological and behavioral observations provide indirect evidence that beak-trimming of pullets causes pain which apparently persists for weeks or even months.” (1992 Poultry Science, 71:1830-1834). The birds suffer even more pain in the mass slaughterhouse, where they are killed by being electrocuted, stabbed, and starved to death.

An Endless Cycle of Suffering

Save animal suffering has also resulted from the industry’s practice of reproductive and genetic manipulation. Dairy cows, for example, live a continuous cycle of impregnation, birth and milking. Dairy cows are reared for 12 months. Their offspring remain in the herd for only 18 months. After giving birth, the calf is taken away so that the milk can be sold for human consumption.

Our staff and volunteers are dedicated to providing you with fast and friendly service as a member or friend of EarthSave. Information requests and thank you packets and renewing memberships are shipped within 7 business days.

Membership Details

Check your label for the expiration date of your annual membership. If the date is within the next quarter, this will be your last newsletter. We appreciate your support and invite you to renew your membership today.

Interested in starting an EarthSave Chapter?

If you’d like information on starting an EarthSave Chapter in your area, please call Audrey Nickel at (800) 335-4879, or e-mail her at audrey@earthsave.org.

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