

EVEN IF YOU LIKE MEAT...



YOU CAN HELP END THIS CRUELTY



***If everyone just cut their meat consumption in half,
billions of animals would be spared from suffering***

Oppose the Cruelties of Factory Farming



Thank you for accepting this booklet. As you read on, please bear in mind that opposing the cruelties of factory farming is not an all-or-nothing proposition: By simply eating less meat, you can help prevent farmed animals from suffering.

"When we picture a farm, we picture scenes from Old MacDonal'd and Charlotte's Web, not warehouses with 10,000 chickens.... When we look, it's shocking. Our rural idylls have been transformed into stinking factories."

The Los Angeles Times

"The High Price of Cheap Food," 1/21/04

Right: Today's laying hens are warehoused in cramped battery cages. Above: Most breeding sows spend their adult lives confined in stalls without room to turn around; others (below) live in crowded pens.



In the past half-century, most U.S. livestock production has moved from small family farms to factory farms—huge warehouses where animals are confined in crowded cages or pens or in restrictive stalls. The competition to lower costs has led agribusiness to treat animals as mere objects, rather than individuals who can suffer.

Hidden from public view, the cruelty that occurs on factory farms is easy to ignore. But more and more people are taking a look at how farmed animals are treated and deciding that it's too cruel to support.



"In my opinion, if most urban meat eaters were to visit an industrial broiler house, to see how the birds are raised, and could see the birds being 'harvested' and then being 'processed' in a poultry processing plant, they would not be impressed and some, perhaps many of them would swear off eating chicken and perhaps all meat.

"For modern animal agriculture, the less the consumer knows about what's happening before the meat hits the plate, the better. If true, is this an ethical situation? Should we be reluctant to let people know what really goes on, because we're not really proud of it and concerned that it might turn them to vegetarianism?"

Peter Cheeke, PhD Oregon State University Professor of Animal Agriculture
Contemporary Issues in Animal Agriculture, 2004 textbook



"[It is] more economically efficient to put a greater number of birds into each cage, accepting lower productivity per bird but greater productivity per cage.... [I]ndividual animals may 'produce,' for example gain weight, in part because they are immobile, yet suffer because of the inability to move.... Chickens are cheap, cages are expensive."

Bernard E. Rollin, PhD
Farm Animal Welfare, Iowa State University Press, 2003

Left: There are at least 11 birds in this cage. Overcrowding can cause hens to become stuck in the bars or wire floors of their cages and die of asphyxiation or dehydration.



Below: Male chicks, of no economic value to the egg industry, are found dead and dying in a dumpster behind a hatchery. Typically they are gassed⁴ or ground up alive.⁵ Other standard agricultural practices—often performed without anesthesia—include trimming about half of the beak off chicks (above), and castrating and tail docking piglets.⁵



Birds Virtually all birds raised for food in the United States are factory farmed.¹ Inside the densely packed buildings—which the birds never leave to go outdoors, except during their trip to slaughter—manure fumes cause eye and respiratory infections.²

Below: Like broilers (chickens raised for meat), turkeys are forced to live indoors, in filthy sheds with tens of thousands of other birds. The birds suffer from living in their own waste, as well as from bone and joint problems due to selective breeding and growth-promoting drugs.



Egg-Laying Hens

When a flock's production declines, the hens are either slaughtered or "force molted"—deprived of food for 5 to 14 days to shock their bodies into another laying cycle.³

"[T]he American laying hen...passes her brief span piled together with a half-dozen other hens in a wire cage whose floor a single page of this [*New York Times*] magazine could carpet. Every natural instinct of this animal is thwarted, leading to a range of behavioral 'vices' that can include cannibalizing her cagemates and rubbing her body against the wire mesh until it is featherless and bleeding.... [T]he 10 percent or so of hens that can't bear it and simply die is built into the cost of production.... [continued on page 5]





This sow is belted to the floor.



"Piglets in confinement operations are weaned from their mothers [2–3 weeks] after birth (compared with 13 weeks in nature) because they gain weight faster on their hormone- and antibiotic-fortified feed. This premature weaning leaves the pigs with a lifelong craving to suck and chew, a desire they gratify in confinement by biting the tail of the animal in front of them.... The USDA's recommended solution to the problem is called 'tail docking.' Using a pair of pliers (and no anesthetic), most but not all of the tail is snipped off. Why the little stump? Because the whole point of the exercise is not to remove the object of tail-biting so much as to render it more sensitive. Now, a bite on the tail is so painful that even the most demoralized pig will mount a struggle to avoid it."

The New York Times Magazine

"An Animal's Place" by Michael Pollan, 11/10/02

Pigs

In the September 1976 issue of the industry journal *Hog Farm Management*, John Byrnes advised: "Forget the pig is an animal. Treat him just like a machine in a factory."

Today's pig farmers have done just that. As Morley Safer related on *60 Minutes*: "This [the movie *Babe*] is the way Americans want to think of pigs. Real-life 'Babes' see no sun in their limited lives, with no hay to lie on, no mud to roll in. The sows live in tiny cages, so narrow they can't even

turn around. They live over metal grates, and their waste is pushed through slats beneath them and flushed into huge pits."⁶

For more information on factory farming, including its impacts on resources and the environment, please see OpposeCruelty.org

- 1 Peter Cheeke, PhD, textbook *Contemporary Issues in Animal Agriculture*, 2004.
- 2 *Diseases of Poultry*, 1997.
- 3 Don Bell, "Flock-Friendly Molting Methods – A Progress Report," UCSYMN00, University of California Poultry Symposium, 11/7/00.
- 4 Bernard E. Rollin, PhD, *Farm Animal Welfare* (Iowa State University Press, 2003).
- 5 USDA, *Animal Welfare Issues Compendium*, 9/97.
- 6 "Pork Power," *60 Minutes*, 6/22/03.



IF SLAUGHTERHOUSES HAD GLASS WALLS...

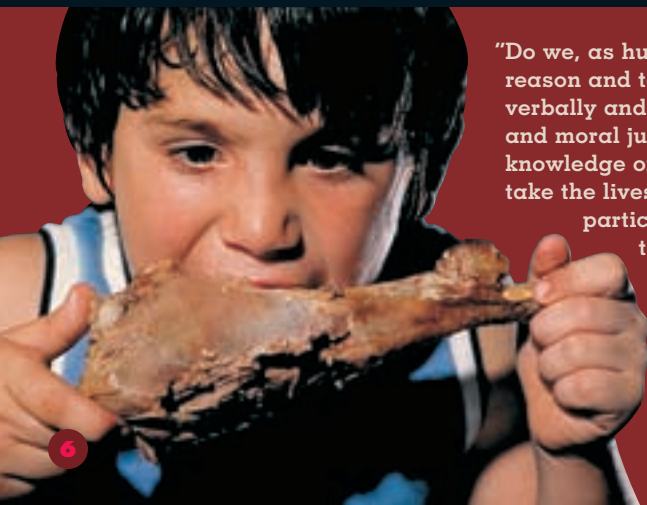
Federal law requires that mammals be stunned prior to slaughter (exempting kosher and halal, which require animals be fully conscious as their necks are cut). Common methods of stunning:

- ▶ Using a captive bolt gun, a metal rod is thrust into the animal's brain. Shooting a struggling animal is difficult, and the rod often misses its mark.⁷
- ▶ Electrical current produces a seizure; then the throat is cut. Insufficient amperage can cause an animal to be paralyzed without losing sensibility.⁸

For ease of handling, birds raised for meat are usually paralyzed via electrical stunning.



However, it is not known whether stunning renders the birds unconscious;⁴ the shock may be an "intensely painful experience."⁹



"Do we, as humans, having an ability to reason and to communicate abstract ideas verbally and in writing, and to form ethical and moral judgments using the accumulated knowledge of the ages, have the right to take the lives of other sentient organisms, particularly when we are not forced to do so by hunger or dietary need, but rather do so for the somewhat frivolous reason that we like the taste of meat?"

Peter Cheeke, PhD

Contemporary Issues in Animal Agriculture
2004 textbook



“The question is not, *Can they reason?* nor, *Can they talk?* but, *Can they suffer?*”

Jeremy Bentham

An Introduction to the Principles of Morals & Legislation, 1789

Each year, hundreds of thousands of pigs arrive at slaughterhouses dead, dying, or diseased.¹⁰ This pig (left) has collapsed in his vomit.

Every year, large numbers of chickens, turkeys, ducks, and geese reach the scalding tanks alive and are either boiled to death or drowned.^{10,11}

“Hogs, unlike cattle, are dunked in tanks of hot water after they are stunned to soften the hides for skinning. As a result, a botched slaughter condemns some hogs to being scalded and drowned. Secret videotape from an Iowa pork plant shows hogs squealing and kicking as they are being lowered into the water.”¹²

Below & right: Workers dismember pigs for meat processing.



7 *Meat & Poultry*, 3/97.

8 USDA, *Survey of Stunning & Handling*, 1/7/97.

9 “Humane Slaughter of Poultry: The Case Against the Use of Electrical Stunning Devices,” *J Ag & Env Ethics*, 7/94.

10 USDA FSIS Animal Disposition Reporting System, 2002.

11 USDA FSIS, *Meat and Poultry Inspection Manual*, part 11.

12 “Modern Meat: A Brutal Harvest,” *Washington Post*, 4/10/01.

Not Your Childhood Image

by *lauren Ornelas, VivaUSA.org*



When I saw what life is really like for pigs on today's farms, I was left feeling sick for days. I knew they lived on concrete, indoors in factory farms. However, I was not prepared for the awful reality of their boredom. In the gestation shed, sows continuously hit their heads against their cage doors as if trying to escape. After a while, some would give up and lie down, while others again took up their futile action.

I saw the pens where pigs are fattened up for slaughter—essentially concrete cells, each holding about a dozen pigs. In one pen, there was a pig missing an ear. Another had a rupture the size of a grapefruit protruding from his stomach. A dead pig was constantly nudged and licked by others. The stench in these places is overwhelming.



Above: A sow in a gestation cage. Right: A pig with a large stomach rupture. Below: Pigs with a dead cellmate, and (bottom) a rotting corpse left in the aisle between pens of live pigs.



At the larger farms I visited in North Carolina, there were thousands of pigs housed in sheds. Dead pigs had been left in the pens with the living; other pigs had been tossed in the aisles—barely alive, unable to reach food or water.



The Rescue

by Compassion Over Killing, COK.net

In November 2002, investigators from the animal advocacy group COK entered a Maryland egg farm and openly rescued several birds. The egg-laying hens, never having seen sunlight, never having flapped their wings, and never having even touched earth, had endured immense suffering.



One bird, later named Harriet, was trapped in the wires of her cage, slowly dying of dehydration just inches away from water.

After freeing her wing, the investigators removed her from the cage, offered her water, and got her to a veterinarian. Harriet now lives in a virtual paradise compared to her former existence.

Unfortunately, approximately 280 million other hens remain in battery cages in the United States.



Harriet with her wing stuck in the cage (above), and after recovering from her ordeal (below). Another hen (left) had a cyst so heavy she couldn't lift herself without support.

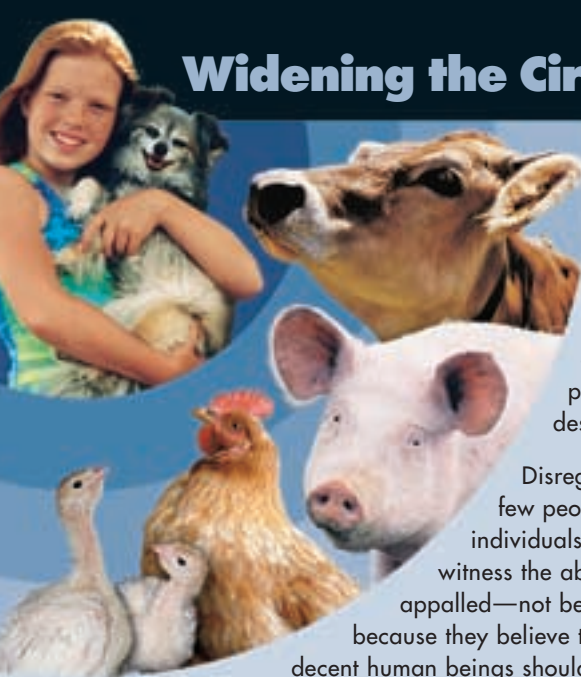


"Contrary to what one may hear from the industry, chickens are not mindless, simple automata but are complex behaviorally, do quite well in learning, show a rich social organization, and have a diverse repertoire of calls. Anyone who has kept barnyard chickens also recognizes their significant differences in personality."

Bernard E. Rollin, PhD

Farm Animal Welfare, Iowa State University Press, 2003

Widening the Circle of Compassion



If the anticruelty laws that protect pets were applied to farmed animals, many of the most routine U.S. farming practices would be illegal in all 50 states. Are dogs and cats really so different from chickens, turkeys, pigs, and cows that one group deserves legal protection from cruelty, while the other deserves virtually no protection at all?

Disregard for farmed animals persists because few people realize the ways in which these individuals are mistreated, and even fewer actually witness the abuse. Once aware, most people are appalled—not because they believe in animal rights, but because they believe that animals feel pain and that morally decent human beings should try to prevent pain whenever possible.

“Historically, man has expanded the reach of his ethical calculations, as ignorance and want have receded, first beyond family and tribe, later beyond religion, race, and nation. To bring other species more fully into the range of these decisions may seem unthinkable to moderate opinion now. One day, decades or centuries hence, it may seem no more than ‘civilized’ behavior requires.”

The Economist “What Humans Owe to Animals,” 8/19/95



Above & right: Male calves raised for “special-fed veal” are usually separated from their mothers after one to four days to allow dairy producers to harvest milk. They are then tethered in individual stalls for 18 to 20 weeks before being slaughtered.⁵ Left: Ducks and geese are force-fed to produce liver pâté.



Making a Difference: What You Can Do

Every time you choose compassion, you're making a difference!

Although all factory farming involves cruel practices, you can spare more animals from suffering by avoiding eggs and the meat of birds and pigs.

Exploring a meatless diet is simple—opposing cruelty can be as easy as substituting marinara for meat sauce, opting for bean burritos instead of beef tacos, and trying some of the many new vegetarian products.



Today, we no longer need to make a special trip to the health food store for veggie burgers or deli slices: nearly all major supermarkets carry delicious, cruelty-free fare.



By avoiding the meat of chickens, turkeys, and pigs, you can prevent the suffering of more than two thousand of these animals during your lifetime!



"When I met my first vegetarian, he told me he had not eaten meat for fourteen years.

"I looked at him as if he had managed to hold his breath that entire time.

"Today I know there is nothing rigorous or strange about eating a diet that excludes meat."

Erik Marcus

Vegan: The New Ethics of Eating, 1998

Vegetarian options have come a long way in just the past few years. There are now dozens of different kinds of high-protein meat substitutes on the market, including ham-, chicken-, turkey-, and bologna-style lunchmeats for quick sandwiches, as well



as a wide variety of veggie burgers and dogs. There are also soy, rice, and almond milks and ice creams for those interested in replacing dairy.

Explore new foods and experiment with different flavors and brands to find your personal favorites. You might dislike one veggie burger, but think another is great!

Simple Meal Ideas

Breakfast Oatmeal • Cold cereal or granola with nondairy milk • Fruit smoothie
Pancakes • Bagel with tofu cream cheese
Toast with jelly • Tofu scramble with veggie sausage • Fruit-filled toaster pastry



Lunch/Dinner Vegetarian lunchmeat sandwich • Grain or soy burger • Veggie hot dog • Veggie pizza • Bean burrito
Peanut butter and jelly • Pasta and tomato sauce • Tofu lasagna • Baked tempeh or tofu sandwich • Soup or chili (over pasta or rice) • Baked, mashed, or fried potatoes
Tofu, tempeh, or seitan stir-fry

Snacks/Dessert Nondairy ice cream, yogurt, or pudding • Vegan cookies, pie, or cake • Fresh or dried fruit
Nuts or seeds • Trail mix
Pretzels or popcorn
Chips and salsa
Clif Bar





Cruelty-free selections are usually offered at Chinese, Indian, Italian, Mexican, Middle Eastern, Thai, and other ethnic

restaurants, as well as at many chains, such as Chevy's, Little Caesars, Papa John's, Subway, Johnny Rockets, and Taco Bell.

Our free *Guide to Cruelty-Free Eating* contains a vegan foods glossary, simple meal-planning tips, and easy recipes, including seitan (or "wheat meat"). See page 15 to order your free copy.



Above & left: A Tofurky feast, complete with a turkey-style tofu roast, cranberry-apple potato dumplings, stuffing, and gravy!



Staying Healthy

Most vegetarians have excellent health! Indeed, according to the American Dietetic Association's official position paper, vegetarians on average have lower body weight, cholesterol, and blood pressure, and lower rates of type 2 diabetes, heart disease, prostate cancer, and colon cancer.¹³

With a bit of planning, anyone can maintain a healthy vegetarian diet. If you decide to eat little or no meat, eggs, or dairy, it's important to make sure that you're getting vitamin B12 and that you read "Staying Healthy on Plant-Based Diets"—an article available at VeganHealth.org/sh and in our free *Guide to Cruelty-Free Eating*.



13 J Am Diet Assoc, 2003 Jun;103(6):748-65 (TinyURL.com/ystgn).

Choose Compassion Whenever Possible



After reviewing this booklet, we hope you'll do what you can to oppose the cruelties of animal agriculture. Each time you choose to eat less meat and eggs, you'll remove your support from a cruel system and help create a more compassionate world.



Photos courtesy of Amy's Kitchen, Compassionate Action for Animals, Compassion Over Killing, Farm Sanctuary, Kari Nienstedt, Virenda Nyberg, PETA, Turtle Island Foods, USDA, and Viva! USA

If you decide you don't want to eat any animal-derived foods, please remember: the objective is to reduce suffering, not to achieve personal purity or perfection.

Years worth of eating less meat and eggs will prevent more suffering than a brief stint as a vegan, so it's more important to take an approach you can sustain. You can make exceptions, such as eating meat on certain occasions, and still make a big difference by eating vegetarian the rest of the time.





Order a **FREE Guide to Cruelty-Free Eating**

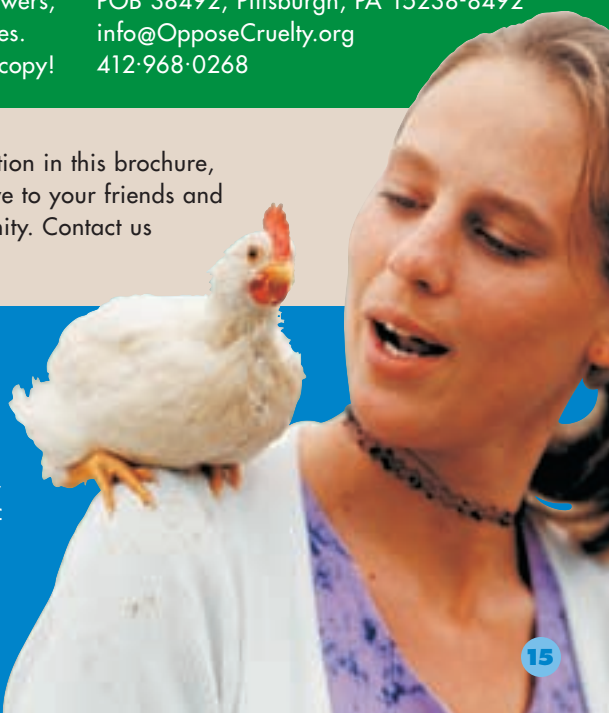
Our starter guide includes meal ideas, great recipes, essays, questions & answers, health tips, and a list of other resources. Contact us today to receive your free copy!

Vegan Outreach
POB 38492, Pittsburgh, PA 15238-8492
info@OpposeCruelty.org
412-968-0268

If you would like to share the information in this brochure, we can provide you with copies to give to your friends and family or to distribute in your community. Contact us or visit our web site to learn more!

OpposeCruelty.org

You'll find lots more information on our web site, including our complete list of helpful resources. We also offer a free weekly electronic publication of news and tips. And, elsewhere on the Internet, many email lists and social groups are available for people exploring compassionate eating.





Make a Difference!

"There's a schizoid quality to our relationship with animals, in which sentiment and brutality exist side by side. Half the dogs in America will receive Christmas presents this year, yet few of us pause to consider the miserable life of the pig—an animal easily as intelligent as a dog—that becomes the Christmas ham."

The New York Times Magazine
 "An Animal's Place" by Michael Pollan, 11/10/02

"I think everybody has that capacity to stop and think and say, 'If I knew you, I wouldn't eat you.'"

"And in some ways, it really is that simple."

Tom Regan, PhD
 North Carolina State University
 Professor of Philosophy
 from *A Cow at My Table*

Distributed courtesy of...

FREE RECIPES! OpposeCruelty.org

Vegan
—OUTREACH—
 WORKING TO END CRUELTY TO ANIMALS

POB 38492, Pittsburgh, PA 15238-8492
 412-968-0268 • info@OpposeCruelty.org

© Vegan Outreach, 2006 Printed on recycled paper with soy inks. Even if You Like Meat... Rec. 3/06