

**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 MacDonald 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 egg-laying hens are confined in battery cages.  
Above: Most breeding sows spend their adult lives inside 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

"With rising temperatures, rising sea levels, melting icecaps and glaciers, shifting ocean currents and weather patterns, climate change is the most serious challenge facing the human race.

"The livestock sector is a major player, responsible for 18 percent of greenhouse gas emissions measured in CO<sub>2</sub> equivalent. This is a higher share than transport."

**FAO of the United Nations**

*Livestock's Long Shadow*, 2006 ([TinyURL.com/z5kad](http://TinyURL.com/z5kad))



Eating less meat not only prevents cruelty, but also protects the planet: your dietary habits can actually have as much impact on reducing global warming as your driving habits.



"[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: A single battery cage holding at least 11 egg-laying hens.  
Above: A broiler house, and pigs on their way to slaughter.



**Free-Range?** Birds may be labeled “free-range” if they have USDA-certified access to the outdoors. No other criteria—such as environmental quality or space per bird—are included in this term. While free-range farms may be an improvement over standard factory farms, they are by no means free of suffering. Above: Poults at a free-range turkey farm. Right: A free-range turkey whose beak and toes have been trimmed, and a factory-farmed chicken being debeaked.

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 gassed<sup>5</sup> or ground up alive.<sup>8</sup>



## Birds

Virtually all U.S. birds raised for food are factory farmed.<sup>1</sup>

Inside the densely populated buildings, enormous amounts of waste accumulate. The resulting ammonia levels commonly cause painful burns to the birds’ skin, eyes, and respiratory tracts.<sup>2</sup>

To reduce losses from birds pecking each other, farmers cut a third to a half of the beaks off chickens, turkeys, and ducks.<sup>3</sup> The birds suffer severe pain for weeks.<sup>4</sup> Some, unable to eat afterwards, starve.<sup>5</sup>



## Egg-Laying Hens

Packed in cages (typically less than half a square foot of floor space per bird),<sup>6</sup> hens can become immobilized and die of asphyxiation or dehydration. Decomposing corpses are found in cages with live birds.

By the time hens are sent to slaughter for low egg production, their skeletons are so fragile that many suffer broken bones during catching, transport, or shackling.<sup>7</sup>

“[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]



A confined sow and her piglets. Castrating and tail docking piglets are standard procedures often performed without anesthesia.<sup>8</sup>



"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 [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."<sup>9</sup>

- 1 Peter Cheeke, PhD, textbook *Contemporary Issues in Animal Agriculture*, 2004.
- 2 *Poultry Perspectives* (MD Cooperative Extension), 2002;4(1).
- 3 *Agricultural Research* (USDA ARS), 2005 Mar;53(3):4–7.
- 4 *J Appl Anim Welf Sci*, 2001;4(3):207–21.
- 5 Bernard E. Rollin, PhD, *Farm Animal Welfare* (Iowa State University Press, 2003).
- 6 USDA APHIS VS, *Reference of 1999 Table Egg Layer Management in the U.S.*, 1/00.
- 7 *Poult Sci*, 2004;83:184–92.
- 8 USDA, *Animal Welfare Issues Compendium*, 9/97.
- 9 "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.<sup>10</sup>
- ▶ Electrical current produces a seizure; then the throat is cut. Insufficient amperage can cause an animal to be paralyzed without losing sensibility.<sup>10</sup>



Birds account for more than 95 percent of land animals killed for food in the United States; yet, there is no federal law that requires they be rendered insensible to pain before they are slaughtered. Shown above are photos taken during a recent chicken slaughterhouse investigation.



"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

Left: Turkeys enter the slaughter area, hanging shackled by their feet.



**"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*

Approximately 200,000 pigs arrive dead at U.S. slaughterhouses each year.<sup>12</sup> Many of these deaths are caused by a lack of ventilation on transport trucks in hot weather.<sup>15</sup> Shown at left are U.S. pigs on a transport truck loaded in Oklahoma and destined for a slaughterhouse south of Mexico City—a journey that would last more than 30 hours.

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;<sup>5</sup> the shock may be an "intensely painful experience."<sup>11</sup> Every year, large numbers of chickens, turkeys, ducks, and geese reach the scalding tanks alive and are either boiled to death or drowned.<sup>12, 13</sup>

"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."<sup>14</sup>



Above: At the slaughterhouse, this pig has collapsed in his own vomit.

10 Temple Grandin, PhD, "Animal Welfare and Humane Slaughter," 11/04.

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

12 USDA FSIS Animal Disposition Reporting System, 2002.

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

14 "Modern Meat: A Brutal Harvest," *Washington Post*, 4/10/01.

15 "Don't Let Stress, Heat be a Downer for Pigs," *Pork* (May 2005): 16–18.

## Recent Undercover Investigations into Poultry Slaughter

In January 2007, a Mercy For Animals investigator took a job at one of the nation's largest poultry slaughterhouses to witness the conditions firsthand:

Birds with broken legs and wings, open wounds, and large tumors were shackled and hung on the slaughter line; some of the injured were left writhing on the floor for hours beforehand. Workers



punched, kicked, threw, and mutilated live birds; they tore eggs from the birds' bodies to toss at coworkers, and ripped the heads off birds who were trapped inside the transport cages.

In 2005, at an even larger facility, a PETA investigator saw many birds mangled by the throat-cutting machines; workers yanked the heads off birds who missed the blade.

## Stories from **BEHIND THE WALLS**



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



## **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.



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.



# Emery's Rescue

by Christine Morrissey, EastBayAnimalAdvocates.org

Emery was destined to become one of the many chicken breast fillets advertised as "all natural" at the local supermarket. However, in a string of luck, this plump rooster made an unusual detour from the normal life of a bird raised for meat.

During the summer of 2005, rescuers with East Bay Animal Advocates discovered the disabled four-week-old chicken at a factory farm. Leaving the California Central Valley behind, Emery relocated to the Bay Area. This night changed his life.



Emery, before (above) and after (below) being rescued from the farm.

A "poster chicken" of the broiler industry, Emery has a crippling case of splay leg—a limb deformity common among broilers. Factory farmed chickens suffering from splay leg often struggle to gain access to food and water and are denied veterinary care.



Like turkeys, broiler chickens are confined inside sheds with tens of thousands of other birds. Forced to live on waste-soaked litter, the birds commonly suffer burns on their feet and bodies.<sup>2</sup>



Today's broilers have been bred to reach market weight in six weeks—twice as fast as their 1940s counterparts.<sup>3</sup> This rapid growth rate has brought an increasing incidence of diseases that cause suffering, such as ascites and painful skeletal deformities.<sup>4</sup> To avoid problems of reproduction and lameness associated with obesity, broilers used for breeding are severely feed restricted.<sup>2</sup>

During EBAA's investigation, 39 sick and injured chickens were rescued, including Yosemite (top of page), Laci, and Scooter (below).

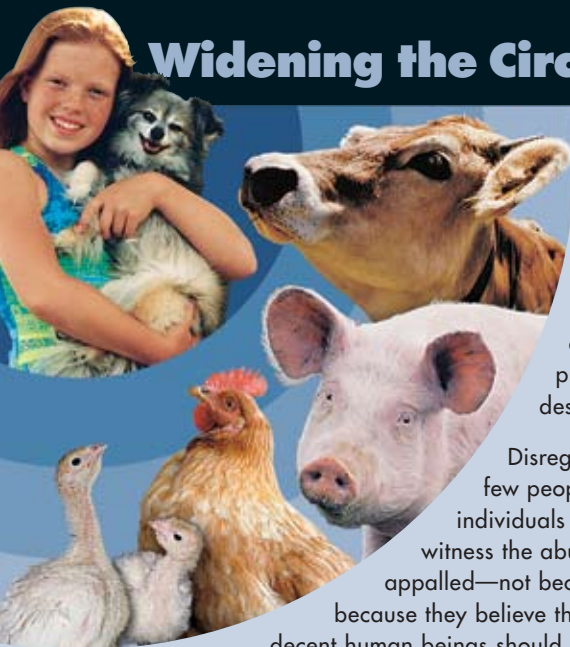
"Contrary to what one may hear from the industry, chickens are not mindless, simple automata but are complex behaviorally, do quite well in learning, show a rich social organization, and have a diverse repertoire of calls. Anyone who has kept barnyard chickens also recognizes their significant differences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

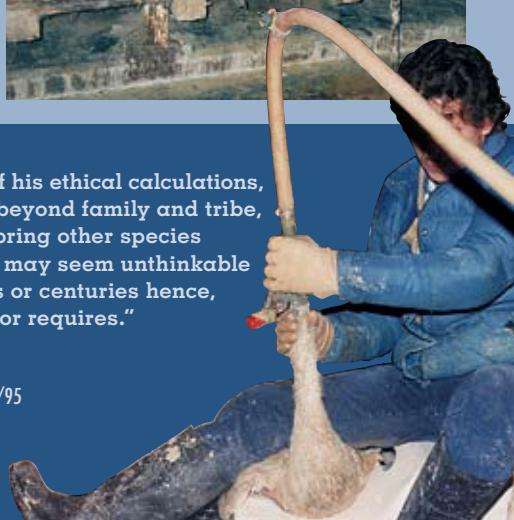
Newborn male calves are generally of little use to dairy producers. They are usually separated from their mothers at one to four days of age to allow dairy farmers to harvest milk. The majority of these calves are raised for “special-fed veal.” Chained by the neck in individual stalls (below), they are fed a special milk-replacer diet for 18 to 20 weeks before being slaughtered for their pale-colored meat.<sup>8</sup>



“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



# 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.

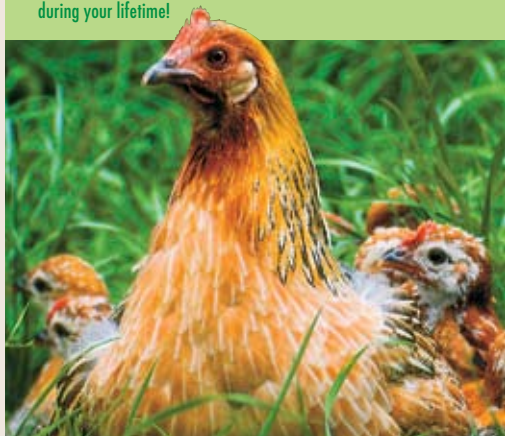


Exploring a meatless diet is simple—opposing cruelty can be as easy as substituting marinara for meat sauce, opting for bean burritos instead of beef tacos, and trying some of the many new vegetarian products.

We no longer need to make a special trip to the health food store for veggie burgers or deli slices: today, 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. Dozens of different kinds of high-protein meat substitutes are now on the market, including chicken-, turkey-, ham-, and bologna-style lunchmeats for quick sandwiches, as well as a wide variety of veggie burgers and hot dogs.



Turtle Island Foods' Tofurky deli slices (above) are a veggie favorite. Left: A Tofurky beer brat, sizzling hot off the grill!

There are also soy, rice, and almond milks and ice creams for those who are 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!

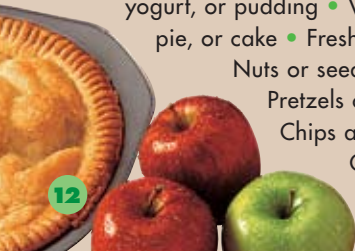
# Simple Meal Ideas

**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 Chevys, Little Caesars, Papa John's, Subway, Johnny Rockets, and Taco Bell.

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



Above & left: A Tofurky feast, complete with a turkey-style 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.<sup>16</sup>

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](http://VeganHealth.org/sh) and in our free *Guide to Cruelty-Free Eating*.





# Choose Compassion Whenever Possible



Photos provided courtesy of Amy's Kitchen, Animal Place, Animal Protection Institute, Compassionate Action for Animals, Compassion Over Killing, East Bay Animal Advocates, Farm Sanctuary, Noah Hannibal/Animal Liberation Victoria, Iowa Pork Producers Assn., Kari Nienstedt, Pangea Vegan Products, PETA, Turtle Island Foods, USDA, and Viva! USA.

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.



If you decide to eliminate animal-derived foods from your diet, please remember: the objective is to reduce suffering, not to achieve personal purity or perfection.

Years of eating less meat and eggs will prevent more suffering than a brief stint on a vegan diet, 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 not only includes meal ideas, cooking tips, and great recipes, but also health information, questions & answers, an essay on advocacy, and a list of resources. Please visit [OpposeCruelty.org/guide](http://OpposeCruelty.org/guide) or write to Vegan Outreach at the address printed on the back cover of this brochure to order your free copy today!

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.



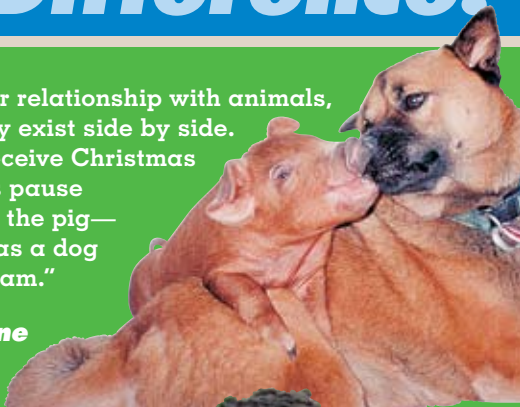


# Make a Difference!

"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**

NCSU Professor of Philosophy, from *A Cow at My Table*



*Distributed courtesy of...*

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