PLIGHT OF PIGS: Animal cruelty sets the pace for today’s industrialized pig, a mechanized “unit” to turn profit. In factory farms, bright, sensitive creatures are deprived of space, sunlight, straw bedding, mudbaths or any feature fundamental to being a pig. “U.S. inventory of all hogs and pigs on 3/1/13 was 65.9 million head” (USDA, thepigsite.com/reports?tid=175). In the U.S., “9.22 million head” slaughtered. USDA Jun 2013

LIVES CONTAINED: Breeding sows are transferred between gestation crates and farrowing crates. Crates are 2 ft. wide, 7 ft. long, and 3.3 ft. high (Nat’l Pork Producers Council). Some larger sows barely fit in crates. Four bars are needed over the top of crates to prevent animals from climbing out (Harmon, Jay, et. al. Swine Breeding and Gestation Facilities Handbook. MidWest Plan Service. MWPS-43, 2001). They live on a cold, bare, cement floor in their own excrement during their 4-month pregnancy.

MOTIONLESS ON METAL: Inside a hog mill, an automated hum defines daybreak. Pigs enclosed in narrow stalls greet dawn with grunts and squaals. Each corridor contains over 100 pigs. All snouts face forward and hooves form symmetric lines in a scene of unpiglike uniformity...One 600-pounder struggles to stand upon wire mesh that splits the flesh of her sensitive hooves. Another, 6 litters before slaughtered (Satchel, Michael. Hog Heaven And Hell, U.S. News & World Report). “Extreme confinement...allows maximal production efficiency. Plainly, many of the needs of the animals are not met in austere confinement systems.” Bernard Rollin, Professor of Physiology and Biophysics at Colorado State University

MARKED WITH SHOULDER SORES AND EYE ABRASSIONS, RUBS AGAINST METALLIC BARS IN A VAIN EFFORT TO TURN AROUND. WITH BARELY ENOUGH ROOM TO RISE OR RECLINE, THE PIGS SPEND UNREMITTING 4-MONTH PREGNANCY CYCLES IN FIXED POSITIONS.

ENDLESS CYCLE, THEN DEATH: To give birth, sows are moved to farrowing crates. They stay immobilized on their sides until piglets are weaned. Piglets nurse through metal slats till about 3-weeks. Then they’re moved to cages for fattening. At least 15% of babies don’t survive early separation. Sows return to 2-ft.-wide gestation crates for reimplcation over 14-16 weeks. Sows annually yield 0.68,300 USA hog operations, those confining 2,000+ pigs account for “87% of inventory.” 61% warehouse 5,000+ pigs (USDA National Agricultural Statistics Service. ISSN: 1930-7128, Feb 2013). Up to 1/3 of breeding sows are culled for larness, joint problems, strained tendons, or toe-foot infections. Pigs suffer abrasions, knocks and sprains from poor housing and slatted concrete floors. Whitehead, Collin. The Science and Practice of Pig Production, 2nd Edition. Oxford, England: Blackwell Science Ltd.

NEUROTIC PIGS: Stall-housed pigs may succumb to swine depression and neurotic coping tools, “stereotypies.” (Researchers M. Menard, A.J. Zanella, and D.M. Broom). They chew air (vacuum chewing), bob heads, bite and lick pen bars, nose-jab objects. This activity creates comfort endorphins that “drug” an animal unable to deal with his or her bleak environment. Farming beyond the ability for pigs to adapt, G. Van Putten Pigs have inquisitive snouts that probe the soil in a trail called rooting. Pigs in natural habitat build shared nests and forge elaborate social bonds. Rollin’s study: “Farm Animal Welfare: Social, Bioethical, and Research Issues”

MUTILATIONS: Suppression of coping behaviors —
TAIL Docking: 80% of confined pigs have 1/4 to 1/2 their tails amputated to prevent chewing each other’s tails and exposed blood that can lead to cannibalism. Swine Care Handbook, Nat’l Pork Producers

CASTRATION: 90% of male pigs are castrated with no anesthesia before weaning. Nat’l Academy of Sciences

TEETH CLIPPING: Within 24 hours of birth, a piglet’s 8 sharp needle teeth are sliced with side-cutting pliers or toenail clippers. Taylor, Robert E., and Field, Thomas G. Scientific Farm Animal Production
TRANSPORT: About 95% of factory-farmed animals are transported in trucks, where they are typically overcrowded and suffer severe weather conditions, hunger, thirst. Many die of heat exhaustion or freezing during transport.

SLAUGHTER: Pigs, slung upside down by their hind legs, are “bled out” at the slaughterhouse. They are first rendered unconscious. Stunning methods are notoriously imprecise. Conscious animals kick, struggle and squeal as a worker attempts to “stick” them in the neck with a knife. Some, still alive at this point, proceed to the scalding tank to be boiled alive. At the stunning chutes, high voltages may result in bursting of capillaries and damage flesh intended for consumption. Thus, voltage is sometimes turned down and weak current can render an animal paralyzed without loss of sensibility (Grandin, Temple. Survey of Stunning and Handling in Federally Inspected Beef, Veal, Pork, and Sheep Slaughter Plants. USDA Agricultural Research Service). An insufficiently stunned pig may be at risk during disemboweling.

HEALTH & ENVIRONMENT
THE NOT-SO-GREAT OTHER WHITE MEAT: Factory raised hogs get zero exercise and eat an all-grain diet. Their flesh is high in cholesterol and saturated fat (3.5 oz. pork serving: 90 mgs. cholesterol). Pork bacon, sausage, hot dogs...elevate heart disease risk by 42% and diabetes by 19%. Meta-analysis published in the journal Circulation; Renata Micha, Harvard School of Public Health, 2010

LUNG DISEASE: Consumption of cured pork (bacon, hot dogs, etc.) heightens risk for Chronic obstructive pulmonary disease (COPD), commonly seen as emphysema and chronic bronchitis and the 4th leading cause of death in the U.S. (American Lung Association). People who eat cured meats 14 times monthly are 78% more likely to have COPD. American Journal of Respiratory and Critical Care Medicine; Cured Meat Consumption, Lung Function, and Chronic Obstructive Pulmonary Disease Among U.S. Adults. Rui Jiang, David C. Paik, John L. Hankinson, R. Graham Barr. 2007, 175: 798-804

INFLUENZA: Scientists link swine and the spread of influenza (flu), which annually kills about 20,000 Americans. Pigs contract the flu virus from wild aquatic birds and spread it to humans who eat pigs. Factory Pig Farms Spread Flity & Disease, E MAG, May-June 2000

DISEASE & ANTIBIOTIC OVERDOSE: In hog factories, air is saturated with dust, dander and noxious gases from animal feces and urine. Respiratory disease, swine arthritis and salmonellosis are common. The pork industry annually loses $107 million to diseases such as dysentery, cholera, trichinosis and other ailments. (Animal Factories, by Jim Mason, Peter Singer). From 2002-2006 5,90% of pork pigs and almost 80% of “finisher” pigs received antibiotics in feed (USDA 2007). MRSA — an antibiotic-resistant strain of Staphylococcus bacteria that kills more Americans annually than AIDS (100,000 infections, 19,000 deaths in 2005, JAMA) — has a more virulent strain linked to industrialized livestock. MRSA in 45% of 20 pig farms sampled in Ontario. Veterinary Microbiology 2007

HORMONES: Pigs are drugged with Carboxin to boost growth and stop dysentery. The European Union bans Carboxin and Canada seeks a ban on this carcinogen. Health Canada halves sale of pig drug. National Post, files The Canadian Press 4/10/01; National Post 8/11/01

POOP & WATER CONTAMINATION: Every year close to 3 trillion pounds of waste is dumped in football-field length lagoons teeming with dusts, molds, bacteria, heavy metals, ammonia, hydrogen sulfide, methane and many more vaporizable elements. Hog waste runoffs seep into ground water and local aquifers. CAFOs are leading contributor to water quality impairments in U.S. rivers and lakes. Animal Waste and Water Quality: U.S. EPA / Regulation CAFOs, CRS Report for Congress.

EXPOSURE TO WASTEPOLLS: Hog cesspools have been blamed for for respiratory disorders, chronic headaches, diarrhoea/vomiting, earaches, seizures, memory loss, vertigo, neurological complications. “In particular, headache, runny nose, sore throat, excessive coughing, diarrhea and burning eyes were reported more frequently in the hog community.” (Dr. Steven Wing, Univ. of North Carolina, Chapel Hill, Aulding, OH, 2003)

CLIMATE CHANGE: 18% of global greenhouse gases are from meat production — more heat-trapping vapors than all cars, trucks, planes, ships (U.N. FAO, Livestock’s Long Shadow, 2007). Livestock products account for an estimated 51% of greenhouse gas emissions (Goodland, R. & Anhang, J. World Watch 22, 2009 chompingclimatechange.org. 1/3 of global greenhouse gas emissions come from livestock production. 2013, Karlsruhe Institute of Technology, Germany; Livestock Research Institute, Kenya

2013: European Union gestation crate ban goes in effect.


11/4/08: California Prevention of Farm Animal Cruelty Act passes in largest agricultural state. Ban on battery cages, veal crates, gestation crates will be phased in. Track yearly state initiatives to ban crates. www.csatellite.com

U.S. Livestock Slaughter Annual Summary:
http://usda.mannlib.cornell.edu/MannUsda/viewDocume ntInfo.do?documentID=1097