

WHERE DID YOUR CHICKEN CROSS THE ROAD?

BY ALEXA CERDA

Picture This

It is 2010, in a farmhouse in Iowa. There are stacked cages of chickens. Cages are 18 by 20 inches stuffed with 8-10 chickens per cage. FEEDING TIME!! Farmers walk around the chicken house slowly dropping off the food to the chickens. What's on the menu? Food infested with chemicals and hormones. Soon enough if you buy that chicken, those chemicals and hormones will be on your plate.



Choose Your Chicken

There are four different categories of chicken: Free range, cage free, organic, and plain un-healthy chicken. Each one has a different price but do you know their value?

You may think that you buy well treated chicken just because the package says it's free-range. There can be different types of free range chicken. Do you know what free-range chicken really is? Well free range can be good or bad. Picture this, cages of chickens with a small door to the outdoors. That can be considered free-range. The free-range chickens and the chickens that are not free-range can be treated the same way indoors. They might both live in similar cages! The main difference is that in order for a chicken to be free range half its life must be outdoors.

INSIDE THE FACTORY

Organic chicken is when the chicken only eats organic food and is not fed any hormones, antibiotics, or chemicals. Organic chicken is very good for your health. It is also one of the best tasting chickens.

Animal rights activist and vegan Dana Sindona says,

“Organic doesn't always mean that they are raised humanely. Organic is more about the food that they are fed and that they are not pumped up with other drugs.” and,

“Within the animal right community there is a lot of debate about certified humanely raised brand because they may be humanely raised but they could be slaughtered in a inhumane way.”

