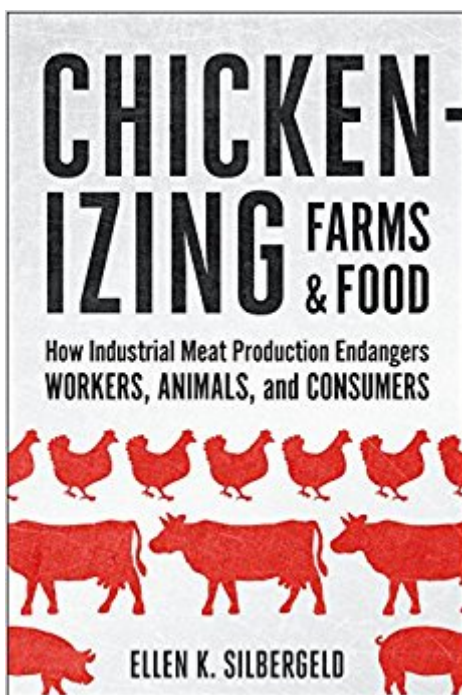


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Chickenizing Farms And Food



Synopsis

Over the past century, new farming methods, feed additives, and social and economic structures have radically transformed agriculture around the globe, often at the expense of human health. In *Chickenizing Farms and Food*, Ellen K. Silbergeld reveals the unsafe world of chickenization—big agriculture’s top-down, contract-based factory farming system—and its negative consequences for workers, consumers, and the environment. Drawing on her deep knowledge of and experience in environmental engineering and toxicology, Silbergeld examines the complex history of the modern industrial food animal production industry and describes the widespread effects of Arthur Perdue’s remarkable agricultural innovations, which were so important that the US Department of Agriculture uses the term chickenization to cover the transformation of all farm animal production. Silbergeld tells the real story of how antibiotics were first introduced into animal feeds in the 1940s, which has led to the emergence of multi-drug-resistant pathogens, such as MRSA. Along the way, she talks with poultry growers, farmers, and slaughterhouse workers on the front lines of exposure, moving from the Chesapeake Bay peninsula that gave birth to the modern livestock and poultry industry to North Carolina, Brazil, and China. Arguing that the agricultural industry is in desperate need of reform, the book searches through the fog of illusion that obscures most of what has happened to agriculture in the twentieth century and untangles the history of how laws, regulations, and policies have stripped government agencies of the power to protect workers and consumers alike from occupational and food-borne hazards. *Chickenizing Farms and Food* also explores the limits of some popular alternatives to industrial farming, including organic production, nonmeat diets, locavorism, and small-scale agriculture. Silbergeld’s provocative but pragmatic call to action is tempered by real challenges: how can we ensure a safe and accessible food system that can feed everyone, including consumers in developing countries with new tastes for western diets, without hurting workers, sickening consumers, and undermining some of our most powerful medicines?

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Customer Reviews

The author has delved into a critical area with a dispassionate examination of industrial agriculture, its benefits, its externalized costs, its political perversions and the needs of the population of the world. Her conclusions address the most troubling issues, but would require massive cultural awakenings from not only government and industry, but from consumers as well.

I gave this book to my brother and he said it was very informative and would recommend for all to read. I will be reading it next and will pass it on to other relatives.

Despite some very dense going, this is a must-read for anyone interested in the corruption of industrial food systems.

excellent book

Silbergeld is looking at how we need to make changes in agriculture that allow for healthier livestock and healthier ecosystems, and thus, healthier people; while still making production cost effective enough to feed even those who can't afford boutique food (CSAs, etc.). I have read extensively on this topic and my major was in animal science; I have not encountered anyone presenting this topic with such knowledge and depth before. I feel Silbergeld deserves 5 stars (though her editor does not).

Silbergeld's overall style is enjoyable and not dry, but she can make sentences overly complex and wordy.

Basic overview:

CH 1 Perceptions of agriculture and how the agricultural industry manages these perceptions. The "one health" concept of public health practitioners and veterinarians which looks at the interconnections between animal health and human health.

CH 2 History of industrial agriculture.

CH 3 More on the history of recent agriculture, mainly looking at broiler chickens (where it started). This is the chickenization referred to in the title.

CH 4 How the chickenization process was applied to other livestock and crops used to feed livestock, across the world. Subheading in this chapter are Different Paths To Chickenization; The Power Of Research: Brazil; Thailand: The Multinational Corporation's Role In Industrial Food Animal Production; China: Import The Industry And Then Buy Back The Originals; India: Trade Restriction, Resistance To Social Change, And Poverty; Summary.

CH 5 Use of antimicrobial drugs in livestock. Subheadings in this chapter are: Origins: The Tale of Dr. Lucy Wills; March Of The Antimicrobials; What's The Evidence That GPAs Work?; Two Wrongs; Resistance.

CH 6 Use of confinement in industrial agriculture. Subheadings: Other Porosities: Humans And Animals On The Move.

CH 7 Environmental damage caused by industrial agriculture, including antimicrobial resistance. Silbergeld shows that most of these negative effects could be avoided, but are not. Subheadings: A Dangerous Confidence; How Agriculture Builds The Environmental Resistome.

CH 8 Harmful effects on the environment. Subheadings: Taking; The : The Soybean Frontier; Putting; Human Ecology.

CH 9 Harmful effects on those who those who work in agriculture.

CH 10 Food safety. Think food borne illness, for one. Subheadings: The Score Is: Industrial Far Outweighs Traditional; What About Nutrition?; High Fructose Corn Syrup; The Chicken Nugget.

CH 11 The need to make changes that provide healthy food to the whole world, not just those with the most money. This is the overriding topic of the book. Subheadings: What Do We Mean By "Feeding"?; What Is The "World" We Commit To Feeding?; "What Are We To Feed The World?"; How Are We To Feed The World?; Beyond Production To Food Security; Can We Feed Ourselves Without Industrial Agriculture?; What Is The Point?

CH 12 Silbergeld's vision of what needs to be done, in summary. Starts with a presentation of conclusions, then moves to steps to take. Subheadings: The Way Forward.

This is a pretty good book, focusing on agriculture and new farming methods which often have had a negative impact on animals, workers, and consumers. It gets fairly scientific in spots, sometimes too much, but if you can stick with it through the end of the book it's well worth the effort. Chapter 8, Collateral Damage, is one of the best in the book. Silbergeld talks about the damage done by damming certain rivers, civil strife in certain areas, drought, and other factors. The sections on poultry in the countries of Brazil, Thailand, China, and India are also excellent. The author highlights the problem of growth-promoting antibiotics (GPA'S), drugs added to feeds to increase the growth rates of chickens, pigs, and other farm animals raised for human consumption. Not an easy read, but worth the effort.

I consider myself to be fairly well-educated about industrial farming, and yet I found myself thinking over and over, 'are you freaking kidding me?!' I'm familiar with the insidious 'ag-gag' laws that prohibit anyone who has anything to do with certain types of industrial slaughterhouses from discussing what goes on with anyone not in the 'club', but I certainly was not aware that being in an airplane above a slaughterhouse in order to take air samples is an issue. Are you kidding me? When purchasing a chicken in a supermarket, you are buying a bird that was slaughtered at 7 weeks of age and is about 4 pound, yielding probably a bit over 3 pounds of edible meat. In those 7 weeks, the bird produced 10 pounds of feces. Now think about pigs and cows, and that's a heck of a lot of waste. The antibiotic laden wastes are not all lovely fresh fertilizer for our azaleas and roses. It is not carefully composted. There are few to no restrictions on the handling of hazardous and disease riddled waste. Now think of workers in the industry. This book is written more as educational text, it is without the high emotions and gut reactions that the facts give to the reader. It is a well thought out and well documented argument for industry reform.

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