A Poultry Place

UPDATE NOVEMBER 2017

A sanctuary for chickens, ducks, geese and turkeys

It has been a hectic few weeks here, happily my ankle has continued to recover and I've regained about 90-95 percent use of it, which is probably as good as it will get. I still tire more easily but have learnt to accept the limitations and need for rest.

The past month began with the annual chore of having the woolly residents shorn, always a stressful chore but thankfully it went without drama and all are much happier. This weekend just gone I allowed them into one of the two paddocks I have been able to rest for a bit where there is some grass, but given they have already eaten down the driveway and one paddock in the space of a month I'm pretty sure, given the lack of rain this year, they are going to need supplemental feeding before summer is too far advanced, . It's the way it goes – it's almost a decade since it was this dry at this time of the year.

A number of new faces have joined us – most this week with the arrival of eight hens (some pictured below), four roosters, three ducklings and a guinea fowl.

Amongst them were a family of five Hamburgs, a bantam bred of chicken. They had been abandoned and the person who had been looking after them was moving and couldn't take them. "My landlord/neighbour moved out a few months ago and I've been looking after her roosters and hens until she collects them. In two weeks I'm moving and she has decided now is the perfect time to tell me she doesn't want them anymore and told me to either take them to slaughter or rehome them. I'm completely lost. I obviously will NOT slaughter them but I have no option to take them with me. They are in two groups currently - 2 roosters with a hen and a single rooster with a hen. They are black and gold speckled



Hamburgs. They have spent their life in small pens but I've let them free range in groups since I've looked after them, I do not believe it is right to keep them locked up, and they have always stayed close. Located Hawkesbury NSW but can do my best to deliver them to the right place. Please could you help" I agreed to take them in and discovered their rescuer was a volunteer in dog rescue, who completely understood my situation... "we get our fair amount of messages of people trying to rehome their dogs for silly reasons, I can't imagine how many messages you must get about roosters."

The three duckling arrivals provided an opportunity to do some education. They were purchased by a family in Sydney, who admittedly didn't quite know what they were getting into. "Unfortunately, the dream, taking them for walks with a leach, was no where near the reality, huge mounds of poo and keep ing them safe from nightly fox raids. The idea was to raise them to ducks and then release them onto a property with a dam and island to live with the wild ducks. We thought they would be able to survive by learning from the wild ducks, as there is no one living at the Farm. We live in Sydney suburbia with virtually no backyard so it's impossible for us to keep the ducks. They are definitely reaching the age of release

so I started to read up in the best way to do this and have discovered it's not as easy as we thought. I have just discovered that domestic and wild ducks should not live together and it's not likely they will survive in the wild without human aid. We are now looking for a sanctuary for them to live happily. We love them and want them to have a good life. One was attacked by a fox that chewed through wire at night to take a chunk out of the duck's belly and we took it to a vet to get a skin graft, then nurtured it back to health. We so want them to thrive but unfortunately we are not in a position to keep them. Can you help or offer advise?"



One morning I received an email entitled "what bird is this?" Said bird was a guinea fowl, who had wandered into the front yard of a friend sometime in the early hours of a morning. My friend asked if I had room if she managed to capture her visitor. Given there are guineas in residence, and knowing how stressed they get when on their own, I agreed. Twenty-four hours later new guinea was chatting to the resident guineas here and now all five hang out together.

And finally there was Ken, a rooster who had been nursed back to health after being found in suburbia following a dog attack. This kind woman had previously had rooster residents who the neighbours didn't complain about, unfortunately Ken arrived at the same time some new neighbours moved in and guess what the new neighbors put in a complaint about Ken the rooster so he needed a new home

Running a sanctuary I get asked a lot of questions and one of the most common is about egg consumption. A few weeks ago I received this message: "Hi, I'd really appreciate some clarity over the following matter: I am a vegetarian but have ceased consuming dairy products due to the cruelty involved in terms of calves being killed and taken away from their mums. In regard to eggs, I can't seem to get any clarity surrounding why it's anti vegan to eat truly free range eggs. I have been told by some that the chickens are fed chemicals that force them to lay more eggs than they naturally would which is harmful to them, on the other hand I'm told by local smaller providers that they don't do this to their chickens and that they take great care of their chickens. I only buy local free range eggs. What is your knowledge of this aspect of the industry? Kind regards"

It was a timely inquiry as this year this has been a lot of increased awareness amongst people about how milk and other dairy products are produced – that is a cow needs to give birth in order to lactate and what happens to the calf? Sadly few people seem to be able to make the same connection about eggs – that is that there is a 50:50 chance any egg hatched in the hatcheries which supply any form of commercial egg farm – be it cage, barn, free range, organic or any other word they want to use to describe them – will result in a mle chick who is quickly disposed of by being thrown in a plastic bag to either suffocate or be gassed or feed live into a mincing machine called a macerator.

My response was as follows: "the reason is simple for every single hen used in egg production a male

chick has been killed - ALL chickens used in all forms of egg farming be it cage, barn, free range, organic or whatever are bred in hatcheries - hatched from eggs in incubators - the chicks are sexed when hatched with the makes being thrown into a machine which grinds them up while alive or into bags where they are gassed. What does your provider do with male chicks? You can learn more here: https://www.animal-lib.org.au/campaigns/animals-for-food/eggs"

At the start of October I was a guess at the Inaugural World Vegan Day Lunch at Parliament House which I described as a cruelty-free coup at Parliament House. The Great Hall was the venue for the lunch – the first time in parliament's history that an entire banquet was prepared without the use of any animal products and it attracted people from across the country, providing a lovely opportunity to catch up with many colleagues.

Finally, A Poultry Place has joined Goodwill Wines as one of the charities to benefit from their online sales. Goodwill sells vegan wines online, with \$2 from each purchase being passed onto the charity of the purchasers choice. If you are a wine drinker and want to support those who dwell here simply check out www.goodwillwine.com.au and type in A Poultry Place.

Of course the past month has also seen the advent of daylight savings, which is always welcomed as it provides more daylight hours to do stuff, of course unfortunately it also means the weather is warming up, which is not as welcomed. The weekend just gone saw both days peak over 30 degrees some rain is promised later this week – whether it eventuates remains to be seen.

TO VISIT A POULTRY PLACE EMAIL freechook@bigpond.com



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