

What you should know about Initiative 1130

Initiative 1130 is a citizens' initiative to alter the living conditions of hens used for whole shell eggs sold in Washington State. If passed, I-1130 would require that chickens have enough space to turn around and spread their wings by 2018. The initiative does not cover liquid eggs used for commercial baking, liquid eggs sold in Washington stores, or eggs used in any product imported into Washington. Also, the initiative does not stop other forms of mistreatment, mutilations, or the eventual slaughter of hens.

While I-1130 will offer some relief to hens used for egg production by giving them more living space, it will certainly not make egg production in the state humane. As is the case with all commercial cage-free and free-range egg production, Washington egg farms will still be allowed to engage in the following inhumane activities that are standard in the industry:

- Egg producers may still crowd thousands of hens into manure-filled sheds with toxic air.
- Egg producers may still house hens in wire-floored enclosures that cut into their feet.
- Egg producers may still slice off hens' sensitive beaks with a hot guillotine.
- Egg producers may still keep hens in artificial conditions, where they cannot scratch or dust bathe in clean pasture, feel the warmth of the sun, or breathe fresh air.
- Egg producers may still force molt hens—a standard egg industry practice of removing their food and water for up to two weeks to force their bodies into another egg-laying cycle. While the egg industry in Washington claims to have stopped forced molting, no law prevents it.
 - Egg producers may still violently pack hens into cages on transport trucks and ship them off to be slaughtered when they are no longer "useful" for egg production.
 - At slaughter, hens will still be brutally slammed upside down into shackles and be moved by conveyor through whirling blades that cut their necks. The hens who miss the blades will still be scalded alive in the feather removal tanks.

- The hatcheries that supply replacement hens will still kill the male chicks at a day old by grinding them up alive, suffocating them in trash bags, or simply tossing them alive into the dumpster because the males are unable to lay eggs and are not the right strain to be raised profitably for meat. Several hundred million male chicks are killed by hatcheries every year in the U.S. alone.
- Live baby hens will still be mailed from hatcheries to egg farms via the U.S. Postal Service. Every year millions of chicks will still die en route due to rough handling, dehydration, and starvation.

If you care about the lives and well-being of animals, please show your true compassion for them by eliminating animal products from your diet. Don't just sign the initiative to give hens more living space; please go vegan and remove your support of all animal cruelty. By not consuming eggs or any other animal products, you will personally save the lives and stop the suffering of over 100 animals every year! If you are not prepared to adopt a vegan diet right away, please reduce the amount of eggs and other animal products you consume. The more you reduce, the more suffering and death you will prevent.

For more information on why and how to become vegan, including recipes and nutrition facts, please request a free vegan starter pack by visiting VeganStarterPack.com. Visit YouTube.com/actionforanimals to view free-range and hatchery investigations. Visit HumaneMyth.org for more information about so-called humane animal products.

Replacing Eggs

Instead of scrambled eggs, try tofu scramble. Search online for recipes or buy Fantastic Foods Tofu Scrambler box mix to add to tofu. In baking, try Ener-G Egg Replacer, an easy-to-use box mix. One box replaces 113 eggs and costs around \$7. Bob's Red Mill also makes a powdered egg replacer. Both are available at many grocery stores or online. Also try the following in place of one egg for binding and moisture: 1 T water plus 2 T arrowroot flour, corn starch, or potato starch; ¼ cup applesauce; 1 T ground flax blended with 3 T warm water; ½ banana. For leavening try adding 2 tsp baking soda plus 2 tsp water. For more alternatives to eggs, search "egg substitutes" on the web.