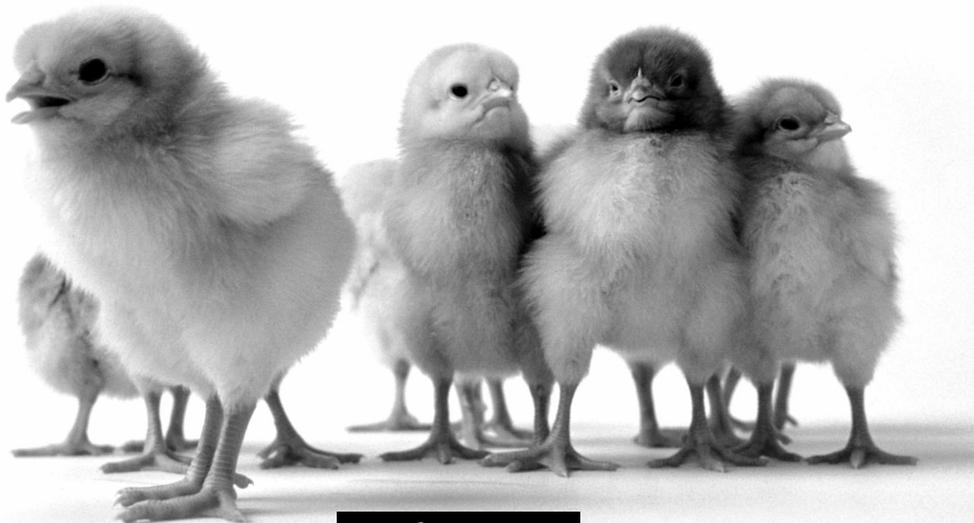


# Where Do Easter Eggs Come From?

Chickens who lay eggs on factory farms live in battery cages stacked tier upon tier in huge warehouses. Confined seven or eight birds to a cage, they don't have enough room to turn around or spread even one wing. Conveyor belts bring in food and water and carry away eggs. Farmers induce greater egg production through "forced molting": Chickens are denied food and light for days, which leads to feather and weight loss. To prevent stress-induced behaviors caused by overcrowding, such as pecking their cagemates to death, hens are kept in semi-darkness, and the ends of their beaks are cut off with hot blades (without painkillers). The wire mesh of the cages rubs their feathers off, chafes their skin, and cripples their feet.

Egg suppliers consider hens who can no longer produce eggs quickly enough to be completely worthless, and they have to figure out what to do with the so-called "spent hens." In order to avoid paying to have them shipped away, some egg suppliers bury the birds alive as a method of disposal.

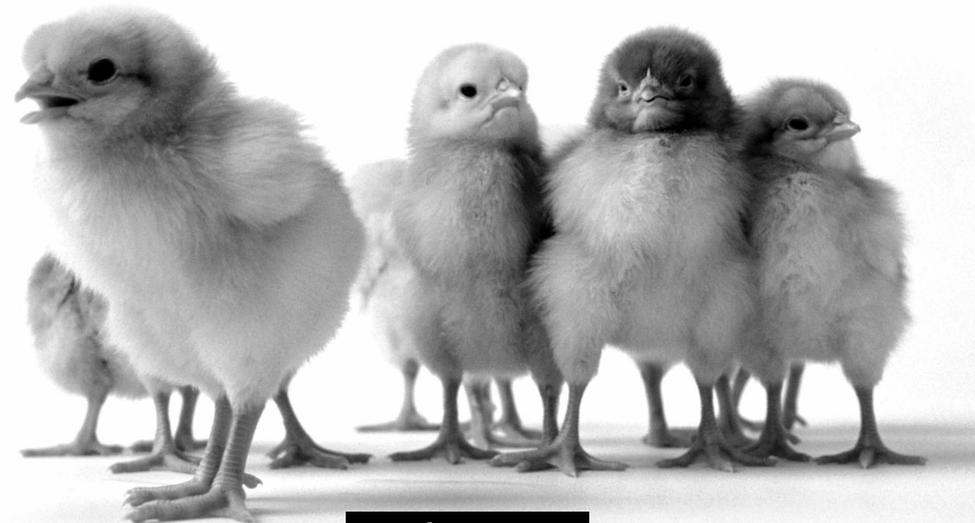


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**C**hickens are inquisitive animals, and when in their natural surroundings, they form friendships and social hierarchies, recognize one another and develop pecking orders, love and care for their young, and enjoy a full life that includes dust-bathing, making nests, and roosting in trees. On the factory farm, however, chickens are denied these activities.



### **Easter Eggs Are Safe, Right?**

- Number of Americans sickened from eating salmonella-tainted eggs every year: More than 650,000
- Number of Americans killed from eating salmonella-tainted eggs every year: 600

Doctors recommend that you don't eat eggs after typical Easter activity. The Briar Cliff Pediatrics Web site offers this advice:

"To avoid acquiring bacterial illness, do not eat eggs that have been 'hidden' or played with, especially any in contact with dirt or the outside elements. ... The most common bacterial contamination is usually Salmonella or Staphylococcus, causing nausea, abdominal pain, diarrhea and fever."

### **But Easter Eggs Are a Tradition ...**

Use the plastic eggs that you can fill with treats and surprises, or hide individually wrapped candies instead. Kids would much rather find something fun like that in the grass than a hard-boiled egg anyway.

**Update your Easter traditions to make them cruelty-free.  
Don't buy eggs this Easter.**

For more information on cruelty-free options, visit [peta2.com](http://peta2.com), or e-mail [PETA2@peta.org](mailto:PETA2@peta.org)

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