10/22/99

Dockets Management Group
Rockville, MD 20857

Dear Reader,

2351 '99 OCT 28 P1:56

I'm not sure how else to write it other than: I was so saddened to learn that all fowls' beaks are burned off to prevent pecking between them. After that I learned about forced molting. So, the picture got more sad to me.

Please, for the sake of being humane with these birds, or for the sake of *lessening contamination with Salmonella and Campylobacter, grant the United Poultry Concerns' petition to bar forced molting.

I thank you,

Laurie Jidor (219) 937-4933
243 E. Oakwood
Hammond, IN
46324

* Yes, indeed, contamination comes along, is heightened, by such unnatural methods as forced molting, tight quarters, etc.

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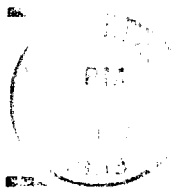
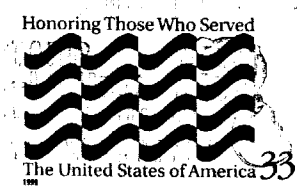
Laurie Jicha
243 E Oakwood
Hammond, IN
46324





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