

Re: [OT:] Thanksgiving

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From: Jim Yanik (jyanik_at_abuse.gov.)

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Jonathan Kirwan <jkirwan@easystreet.com> wrote in
news:9o8cq05sn6vfn0nnsho3e674c6jv8ravfr@4ax.com:

> *On Thu, 25 Nov 2004 17:01:01 GMT, Fred Bloggs <nospam@nospam.com>*

> *wrote:*

>

>>*Active8 wrote:*

>>> *On Thu, 25 Nov 2004 05:12:30 +0000, Guy Macon wrote:*

>>>

>>> *That was a nice excerpt for turkey day. Have a nice one, everyone.*

>>> *If you're not celebrating, have a nice day anyway.*

>>

>>*Heheh- you do know you will be eating a "genetically modified turkey"*

>>*that is so damned fat it would drop dead of a heart attack if it was*

>>*so adventurous as to take ten steps out of its cage:-) Sounds classy*

>>*eh...ummm-hmmmm good!- enjoy your new breasts:-)*

>

> *I've a small farm with turkeys, pheasants, chickens, quail, guineas,*

> *ducks, and geese (and rabbits, chipmunks, finches, a parrot, cats, and*

> *a dog -- the six cats all get along perfectly with the parrot,*

> *finches, and chipmunks, just liking to lay around them but never*

> *hurting any. Everyone is completely trustworthy with the rest and in*

> *fact act to protect each other.) I keep them mostly for two reasons*

> *-- a petting 'zoo' for disabled children who come here and as a source*

> *of eating eggs.*

>

> *Since I just learned what good pets turkeys make, we don't eat turkeys*

> *now. They are just way too gentle and caring.*

>

> *But I discovered some of the truth in Fred's comment along the way. I*

> *went down to our local feed store and bought three turkeys two years*

> *ago for the first time. One each of three different breeds --*

> *including a "wild turkey," a "Bourbon red" turkey, and a so-called*

> *"bronze-breasted." We were stunned at how fast the bronze-breasted*

> *grew up, compared with the other two.*

>

> *When the other two arrived at their final size, the differences were*

> *obvious: the wild turkey was the slimmest and perfectly competent at*

- > *flying like a bird (all of our birds are free-ranging, here.) She*
- > *could fly just as well and just as high as our quail or pheasants.*
- > *(She's very nice and talks about almost everything, too.) Our Bourbon*
- > *red is a male, somewhat larger, and flies "mostly" -- in other words,*
- > *prefers to stay on the ground but can fly when pushed. The*
- > *bronze-breasted is so large and over-the-edge heavy that she would*
- > *often prefer to simply sit on the ground and, we could tell, has some*
- > *trouble even walking because of the strain.*
- >
- > *It made us furious to see this kind of thing done. It was patently*
- > *clear that the bronze-breasted was _developed_ for the sole purpose of*
- > *rapidly growing for early slaughter (less effort and less risk at*
- > *market because the time between the decision to grow them and the time*
- > *they are sold is short, meaning that the outcome is more predictable)*
- > *at a good profit ...*
- >
- > *... and it is also patently clear that this animal could never survive*
- > *for long on its own.*
- > *personality*
- >
- > *Wild oranges look almost nothing compared to what we are sold in the*
- > *stores -- they are developed for high water content and low use of*
- > *fertilizers, so that they cost less to grow and sell for more.*
- > *Washington apples, even those that are only brought into the state*
- > *from elsewhere for a time, wind up in cold storage and taste "corky"*
- > *and bad to someone like me, who grew up on an orchard (I cannot eat*
- > *Washington apples), because they will spend anywhere from six to 18*
- > *months in a special kind of cold storage so they can be sold all year*
- > *'round. Chicken eggs from the stores have often been a long time in*
- > *storage and are frighteningly poor quality, when compared to my eggs*
- > *from our chickens and ducks (you can test by dropping the insides from*
- > *about a meter above the kitchen floor -- if the yolk breaks, throw it*
- > *away; if not, it's fresh and will taste good -- no store-bought egg*
- > *will survive this test as they are too old and probably developed by*
- > *chickens never allowed to move much.) Vitamins are extracted from*
- > *various grains before they are sold as flour and a small amount is*
- > *metered back in as "enrichment," with the rest being sold into the*
- > *lucrative vitamin market (which you need to take, if you are trying to*
- > *live on the nearly useless flour!) Hormones are added to cows and wind*
- > *up in our milk and meat supplies. Etc.*
- >
- > *Our entire food system is optimized for profit at levels few of us*
- > *realize.*

It also makes for greater supplies of foods. More people eat at better levels.

But if you want to raise your own, or buy unengineered foods, no problem there.

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Jim Yanik
jyanik-at-kua.net