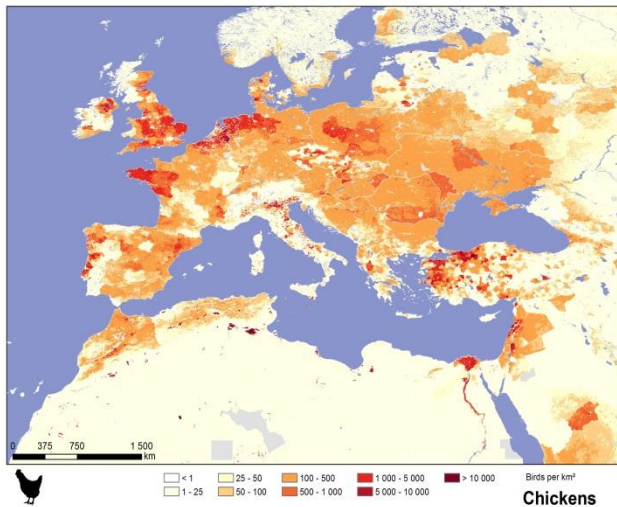


DIY Workshop: How to slaughter a chicken

Date: 28 May 2016

Participants: 15 (40% international)

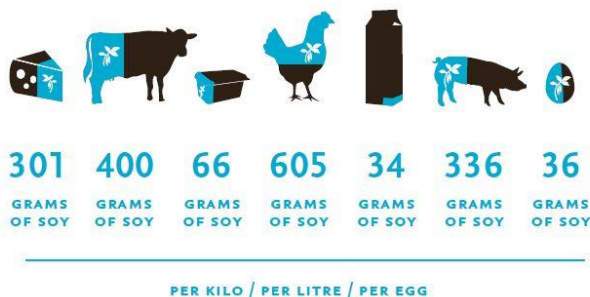


The Netherlands is the world's largest exporter of eggs for consumption and egg products, and the third largest exporter of chicken meat. Of the 10 billion **eggs** that Dutch chickens lay annually, 6.5 billion go abroad and 50% of the meat and the hatching eggs also ends up being exported. Of the 67,000 farms in the Netherlands, nearly 2,000 are active in poultry.

At the 709 broiler farms in the primary production, some 46 million broilers grow in these farms every year. There are 20 poultry slaughterhouses in the Netherlands where approximately 750,000 ton meat is produced every year. (source: [Rabobank](#) and [Dutch Agro-Food](#)).



THE SECRET LIFE OF SOY



You need 605 grams of soy to produce 1 kilo of chicken meat; and 36 grams of soy to produce one chicken egg ([Soy Barometer 2014](#)). This is shipped from Latin America, where amazon forest is chopped down to make way for agricultural land, since Europe isn't able to provide enough protein for its livestock.

Keeping this all in mind, we argue it is important to reconnect people to their food in order to develop / keep a more sustainable consumption style. Moreover we find it important to keep alive traditional skills and knowledge.

Boerengroep raised 10 chickens and received 10 more chickens from a farm close by. We invited an expert, who could teach us how to properly slaughter a chicken. For most participants (including myself) it was the first time to kill a chicken – which was quite confronting and really made me more aware of meat consumption. Although it was difficult for some people, everyone agreed it feels good to eat meat and really know where it comes from.

