

Appendix

Appendix Items

A. Ostrich Owners in Early State History

Established between 1888-1900

Arizona Ostrich Co. (Phoenix-Central)
Josiah Harbert (Phoenix-West)
M. E. Clanton & Co. (Arlington/Buckeye)
Pearson Ostrich Company (Cashion/Avondale)

Established between 1901-1905

Arizona Ostrich Company, reopened (Phoenix-Central)
Big-Five Company (Phoenix-West)
McNeil-Wylie Ostrich Farm (Phoenix-Central)
National Ostrich Company (Phoenix-West)
Pearson Ostrich Show Farm (Phoenix-West)
Phoenix-American Ostrich Company (Cashion/Avondale)*
Tempe Ostrich Company (Tempe-South)
W. S. Pickrell & Co. (brokerage) (Phoenix)

Established between 1906-1909

Arizona Ostrich Farm (Phoenix-Central)
Biechteler Bros. Ostrich Farm (Yuma)
Desert Ostrich Co. (Glendale-West)
International Ostrich Farm and Feather Co. (Nogales)**
J. H. Meadows Ostrich Farm (Yuma)
Louis Janssens' Ostrich Farm (Phoenix-South)
Mesa Ostrich Farm (Mesa)
Pan-American Ostrich Company (Cashion/Avondale)*
William Hartranft (Glendale-West)
Salt River Valley Ostrich Farm (Phoenix-West)***
Spangler Co. (Mesa)
T.W. Kemp & Co. (Tempe)

**See original Pearson Ostrich Company, est. 1903.*

***Never realized.*

****Renamed Wickey Ostrich Farm.*

Established between 1910-1913

Belgo-American Ostrich Company (Phoenix-South)
Ernest Ellsworth (Mesa)
G. Thieleman (Phoenix-South)
H. C. Meyers (Chandler)
Hansberger & Sons (Gadsden, Yuma Co.)
Meyers Ostrich Farm (Glendale-West)
Louis Ellsworth (Mesa)
Maricopa Ostrich Farm
Salt River Valley Ostrich Co. (Glendale-West)
William J. Clemens (Mesa-South)
Mr. Cummings
Mr. Ivey
Mr. Lenarm

Established approximately 1914

A. G. Barnes
Chandler Ostrich Farm (Chandler)
Dr. Charles Meserve (Tucson)
Charles Peterson (Chandler)
Dwight L. Lecky (Chandler)
F. Brown
Frank D. Lane (Cashion/Avondale)
George Alkire (Phoenix-West)
H. C. Cleveland (Phoenix)
Hiram Claridge (Thatcher)
J. M. Sanders
John W. Heffner (Chandler)
Lovell & Clobby
Morrison Brothers Ostrich Farm (Chandler)
Mr. Blount (Wenden, Yuma Co.)
O. M. McCulloch
Peabody Ranch (Chandler)
Samuel H. Mitchell (Phoenix-Central)
S. E. Sparks
Toston Ranch (Chandler)
United States Ostrich Experimental Station at UofA (Tucson)
Wayne H. Heffner (Chandler)
Dr./Rev. Wilbur Fisk (Tempe)

Appendix

Established 1915 or later

Clemmens Ostrich Farm (Phoenix)

Frances A. Shaw Jr. (Phoenix-Central)

I. S. Bewley (Glendale)

Pearson Ostrich Farm (Phoenix-South)*

Mesa City Ostrich Company (Mesa)

Perkins Ostrich Farm (Phoenix-Central)

Sacaton Indian Agency (Sacaton)

United States Ostrich Experimental Station (Glendale-West)**

University Ostrich Farm at UofA (Tucson)

W. A. Lane (Glendale)

*Owned by Judge L.L. Pearson, est. 1922.

**Originally in Tucson (est. 1914).

B. Official Positions on Humane Animal Farming

Audubon Society

“The Audubon Societies are not opposed to the use of feather ornaments which can be obtained without cruelty or the sacrifice of the lives of birds. ...Ostrich feathers are legitimate as well as beautiful decorations and are approved by the Audubon Societies. Their use does not entail the sacrifice of life, nor does it cause the slightest suffering to the Ostrich...”

William Dutcher, President of the National Association of Audubon Societies, for Bird -Lore Magazine (April 1905)

American Society for the Prevention of Cruelty to Animals

“The welfare of an animal includes its physical and mental state ... Any animal kept by man, must at least, be protected from unnecessary suffering.”

“Five Freedoms:

1. Freedom from Hunger and Thirst by ready access to fresh water and diet to maintain health and vigor.
2. Freedom from Discomfort by providing an appropriate environment including shelter and a comfortable resting area.
3. Freedom from Pain, Injury or Disease by prevention or rapid diagnosis and treatment.
4. Freedom to Express Normal Behavior by providing sufficient space, proper facilities and company of the animal’s own kind.
5. Freedom from Fear and Distress by ensuring conditions and treatment which avoid mental suffering.”

*ASPCA.org (2025)
Guiding Principles*

Appendix

Animal Welfare Council

“The Animal Welfare Council members support the use of animals in recreation, entertainment, industry and sports. We are dedicated to advancing the responsible and humane use of animals in these activities.”

“Animal welfare proponents seek to improve the treatment and well-being of animals. Animal welfare proponents believe that humans can interact with animals in entertainment, industry, sport and recreation, and industry, but that the interaction should include provisions for the proper care and management for all animals involved.”

AnimalWelfareCouncil.org (2025)
Homepage & Welfare vs. Rights

People for the Ethical Treatment of Animals (PETA)

“PETA and our millions of supporters around the world know that animals aren’t ours to use for food—they’re unique, feeling individuals with their own wants and needs.”

“The only truly humane foods are vegan ones.”

PETA.org (2025)
Cows, Chickens, Fish, and Other Animals Used for Food

United Poultry Concerns

“The mania to degrade ostriches and emus into just one more commodity item must be stopped. Those who see the ostrich and the emu only as slabs of bloody meat, ‘less cholesterol,’ luggage, trinkets, cash cows, and cowboy boots, defile the living beauty of these birds.”

UPC-online.org/Ostriches (2025)
“Nowhere to Hide”

C. Watch “1932: The Great Emu War”

1932: The Great Emu War (Short Film)

Directed by Kyle Harrington
(Flightless Films, 2020), 30 min. 37 sec.

Smartphone users can scan the QR code below to
open the film link:



Web Address to View:

https://www.youtube.com/watch?v=dkmflJne_yU

Official:

@KyleDavidH (on Twitter/X)

@PlywoodAndPixels (on Instagram)

Legal Disclaimer:

Flightless Films is not affiliated with the author, nor did they pay for a mention in the book. Any questions or comments about their content should be directed to the Flightless Films production team at FlightlessFilmsContact@gmail.com

Appendix

D. Watch “The Ostrich Testimonies”

The Ostrich Testimonies

Directed by Jonathan VanBallenberghe
(Tucson: Open Lens Productions, 2008), 1 hour, 9 min.

Smartphone users can scan the QR code below to
open the film link:



Web Address to View:

<https://vimeo.com/1114131426?share=copy#t=1126.098>

TinyUrl (takes you to the same video):

<https://tinyurl.com/OTFilm2008>

Official: www.OpenLensProductions.com

Online: Vimeo.com/Showcase.OpenLensProductions

Legal Disclaimer:

The film Director has made documentary access freely available to the public as of August 28, 2025. If there are issues with the link or code (because let’s face it, technology changes rapidly), please reach out to the

Director at openlensproductions@gmail.com and/or to the author at www.JanelleMolony.com/contact

E. Tips for Cooking Ostrich

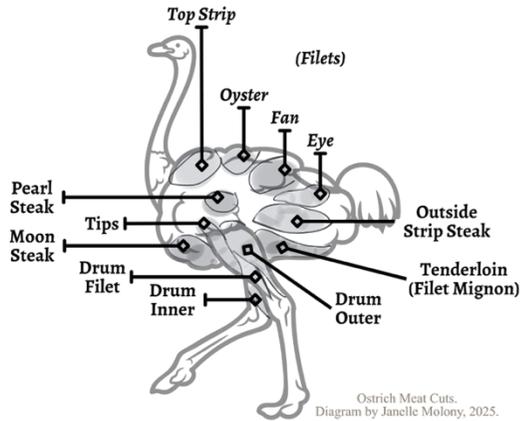
- Ostrich meat needs to be marinated, seasoned and cooked as a red meat. It has a light, clean flavor and can be enjoyed with only the slightest spices or oils.
- Even when fully cooked, it may still be red. Because of its molecular composition, ostrich does not brown like other red meats. Please use a meat thermometer and watch the internal temperature carefully to avoid overcooking.

125° = RARE

150° = MEDIUM

150°> Just don't.

- Prepare on a FLAT skillet to avoid loss of moisture.
- Prepare to marinate and/or baste with your preferred oil, butter or tallow to preserve moisture and prevent sticking to the pan.
- For the best experience, cook and eat ostrich on the same day. If you have too large a cut, sliced it into smaller steaks and freeze for individual cooking later.



Ostrich Meat Cuts.
Diagram by Janelle Molony, 2025.

A simple and light marinade I've enjoyed: sesame oil, soy sauce, lemon juice, chopped or sliced ginger and chopped garlic (to taste). Marinate for 30 minutes. Use butter and reserved liquid to baste during cooking. Don't overdo anything. Let ostrich be the star of the mealtime show.

– Janelle Molony