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More Money from Your Eggs



A little added care will bring the poultryman added dollars for his egg output—it is quality that counts with the egg consumer, and care will give quality.

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Quality in foods was never in greater demand than it is today. This is not a matter of mere finickiness on the part of the consumer, either; it is the result of an increasing knowledge of the necessity of cleanliness and freshness in foods as means of protecting health.

This demand for quality in food extends to eggs.

That is why associations which are formed for the marketing of eggs give a large amount of attention to grading. The California egg men do this. As a result they are able to ship their eggs clear across the United States and market them in New York at a price high enough to pay the freight and still leave a profit. Minnesota poultrymen are organizing to do the same kind of thing. They are going after quality, in the full knowledge that quality counts and counts "big."

Rules that give results

It pays to center one's work on a standard breed, and then to keep the flock up to a top-notch production by culling out the slackers.

It pays to look after the comfort of the flock. Comfortable chickens, other things being right, produce the most eggs. Comfort is obtained by providing a warm dry

house, where the hens may have plenty of fresh air.

Then, of course, it pays to feed well and with care. Here is a ration which experience at University Farm and elsewhere in Minnesota has shown will give results.

Dry Mash

Equal parts by weight of
cornmeal, ground oats
middlings, bran, and
meat scrap.

Grain

2 parts cracked corn
1 part oats
1 part wheat

The dry mash is fed from an open hopper. The grain is fed in litter. In the morning feed from one pint to two quarts to each 100 hens, according to the breed; in the evening feed from four to eight quarts to each 100. If skim milk is kept before the birds all the time, the meat scrap may be reduced one-half. Greens such as cabbage, mangels, rutabagas, alfalfa, or clover should also be fed daily, to the extent of about four pounds for every 50 birds. Oyster shell and granulated charcoal should always be where hens can get them.

Broody hens should be confined as soon as discovered.

When the hatching season is over, the male birds should be confined with one or two females, in order that the flock may produce infertile eggs only. Such eggs keep better than fertile eggs.

Eggs should be gathered regularly.

Eggs should not be left in the nests, but should be gathered at least once a day; twice is better.

Eggs, pending delivery to market, should be kept in a cool dry place. A cellar with plenty of fresh air circulating is a good place, but if there is much moisture the eggs should be kept on a shelf or table. They should not be placed on the floor.

They should be kept from contact with onions, cabbage, or decaying vegetables. Eggs are absorbers of odors.

To get clean eggs, one should see that nests are provided always with clean dry shavings or straw.

It will not do to wash eggs. Washing removes a natural coating, without which the contents of the egg spoil more quickly.

Eggs should be delivered often at the market, or to the association which is marketing eggs. They will then be graded for shipment, and will bring premium prices. Small, cracked, or soiled eggs should be kept for home use. Being fresh, they are good for food, but they would pull down the grade of eggs intended for market.

For further information consult your county agent or write to the Extension Division, University Farm, St. Paul, Minnesota.