

4-1933

## EC1472 Questions and Answers on Marketing Poultry

J. R. Redditt

Follow this and additional works at: <http://digitalcommons.unl.edu/extensionhist>

---

Redditt, J. R., "EC1472 Questions and Answers on Marketing Poultry" (1933). *Historical Materials from University of Nebraska-Lincoln Extension*. 2593.

<http://digitalcommons.unl.edu/extensionhist/2593>

This Article is brought to you for free and open access by the Extension at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Historical Materials from University of Nebraska-Lincoln Extension by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.

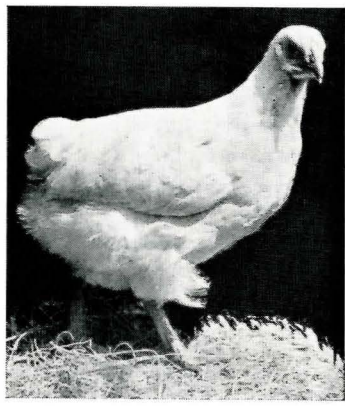
P. 2  
S  
85  
E7  
#1472  
C.1

~~573-C-5~~  
E.C. 1472

Extension Circular 1472

April, 1933

# Questions and Answers on Marketing Poultry



The University of Nebraska Agricultural College Extension Service  
and United States Department of Agriculture Cooperating  
W. H. Brokaw, Director, Lincoln

## Questions and Answers on Marketing Poultry

BY J. R. REDDITT

1. **What is the poultry population of Nebraska?**
  - A. Nebraska farmers keep about 13,000,000 hens, over one million roosters and sell every year about twice as many chickens as they keep.
2. **What portion of Nebraska's poultry income is derived from market poultry?**
  - A. Market poultry and eggs have brought approximately equal returns until the last few years. At present, returns on market poultry exceed the returns on eggs.
3. **How are these surplus chickens sold; as broilers, fryers, roasters, or hens?**
  - A. They are sold in each of these classes, which are the chief market classes.
4. **Does the time of year or season have any bearing upon the popularity or demand of any of the market classes of poultry?**
  - A. Yes, a rather distinct relation exists with reference to seasonal demand for poultry. In young poultry, the size and weight must advance with the season.
    - Spring—broilers 1 to 2 pounds,
    - Summer—Fryers 2½ to 3½ pounds,
    - Fall—roasters and fowls, 4 to 7 pounds,
    - Winter—roosters, fowls, turkeys, and capons.Turkeys are more popular during the holidays but the turkey season is being lengthened.  
Capons follow turkeys and precede broilers.  
Fowls or hens are the most popular all-season class of poultry.
5. **Is it profitable for the poultry raisers to "crate fatten" their own surplus market poultry?**
  - A. Generally on the average Nebraska farm the available surplus of market poultry at any one time is too small to justify the little use that would be made of the kind of equipment for satisfactory fattening. This is especially true of flocks that have been properly fed during the growing period.
6. **What are the objections to farmers "crate fattening" poultry on the farm?**
  - A. (1) After ten days of heavy feeding of soft feeds poultry often "goes off feed" and begins to lose weight. Poultry that has gone through one fattening period will hardly stand another immediately following the first. (2) Produce houses are well equipped to do fattening and because of this, the profitableness of fattening and the higher and more uniform quality, they prefer to do it.
7. **Under what conditions would it be advisable for farmers to do "crate fattening?"**
  - A. (1) Where large numbers of birds are raised.  
(2) When dressed poultry is sold.
8. **How long is it advisable to "crate fatten" poultry?**
  - A. Ten to fourteen days.

9. **How is "crate fattening" done?**
- A. A few birds, depending on size, are penned in small compartments of the fattening crate or feeding battery and five or six times a day are fed sloppy wet mash from troughs attached to the outside of the crate. (Regular feeding batteries are four tiers high and have 16 compartments with eight on each side.)
10. **What is the object of "crate fattening"?**
- A. Crate fattening softens the flesh, adds fat, and bleaches the birds.
11. **How does "crate fattening" compare with pen fattening?**
- A. When birds are properly fed according to modern methods, there is little to be gained in pen fattening. This method is recommended for ducks and geese more than chickens.
12. **What is a good fattening ration?**
- A. A common mash for fattening consists of 60 parts ground corn and 40 parts of wheat shorts. This mash is moistened with buttermilk to a consistency that pours readily—about like pancake batter.
13. **What is a good fattening mash for broilers?**
- A. A good growing mash that will insure rapid growth is highly satisfactory.
14. **Do capons require unusual or special feeds to insure fullest growth and weight?**
- A. Liberal feeding of a good growing mash supplemented with skim milk or buttermilk and corn is sufficient.
15. **What are the advantages of caponizing?**
- A. Capons are soft meated birds whereas cockerels of equal age and weight would be staggy and tough.
16. **How much increase in weight can be expected in capons over cockerels of the same age?**
- A. Very little where both have been well fed. In capons we expect an increase in price per pound more than increased pounds of weight.
17. **How much feed is required to produce (1) a broiler, (2) a fryer, (3) a roaster, (4) an eight pound capon, (5) a 14 pound turkey?**
- A. (1) Six to seven pounds; (2) 12 to 14 pounds; (3) 20 to 25 pounds; (4) 40 to 50 pounds; (5) 60 pounds.
18. **What is a "dressed" chicken?**
- A. Poultry is "dressed" when it is killed and picked, not drawn, head and feet on.
19. **What is the loss in weight in dressing?**
- A. Poultry loses around 10 to 12 per cent of the live weight when dressed.
20. **How much more weight is lost when birds are completely dressed and drawn, ready to be cooked?**
- A. The total loss in weight from live weight to cooking stage is approximately 25 per cent or one-fourth the original weight.

21. **Do all classes of market poultry suffer approximately this same loss?**  
A. Yes, with higher percentage of loss in lighter weight birds.
22. **Will poultry lose weight or shrink when dressed and exposed?**  
A. Yes, unless it is properly stored where evaporation is prevented.
23. **In dressed poultry why has "dry picking" been emphasized so much?**  
A. A dry picked bird keeps better and retains the natural appearance of a freshly picked chicken while a scalded chicken soon dries, becomes discolored and unattractive.
25. **What is meant by "dry scald" and "semi-scald"?**  
A. By reducing the temperature of the scald water and holding the birds in it longer, it is possible to pick the bird without it having the usual cooked appearance of a scalded bird. Semi-scald picked birds look like dry picked birds.
25. **What is this temperature and how long are birds kept emerged?**  
A. A temperature of 126-128 degrees F. with birds held in the hot water for a full half minute allows the birds to retain the appearance of a dry picked carcass, hence the name "dry scald."
26. **Is canning chicken practical?**  
A. For home use and where a market for canned chicken exists. It is slowly gaining popularity.
27. **Why is cooperative marketing of turkeys in Nebraska so much more successful than most other forms of cooperative poultry and egg marketing?**  
A. The marketing season is short, and very little overhead equipment is required for handling, grading, packing, and storing as compared with eggs.
28. **What factors determine quality and grade in market poultry?**  
A. (1) Health—showing pep and vitality. (2) Condition—well fleshed and fat. (3) Feather growth—well feathered and free of pinfeathers.
29. **Describe a market reject.**  
A. A reject or cull is a bird of any size or age that is sickly, thin or in such condition that it is considered unfit for human food.