



KIDS CONNECTION

Birds of a Feather



3rd - 5th
Graders

Poultry in Kansas

Cock-a-doodle-doo! Poultry are domesticated birds like chickens, turkeys, ducks, geese, quail and pheasants. Most poultry in the United States are raised for meat and eggs. Poultry provides us with nutritious and delicious foods like fried chicken, scrambled eggs and the turkey we eat at Thanksgiving. Their feathers provide stuffing for our pillows, too! There are more than 25 billion chickens in the world. That's more chickens than people!

Word Bank

- Rooster
- Hens
- Tom
- Ducklings
- Gander
- 80
- Broilers
- Hatchery
- Goslings
- Beak
- Poult
- Chicks

Poultry Terms



Adult female birds produce eggs. Each egg is covered in a protective shell. Over ___ billion chicken eggs are produced each year in the United States, some right here in Kansas! In fact, most chicken eggs arrive at the local store within a week after being laid.

Fertilized poultry eggs are often incubated in a _____. When it is time to hatch, the young bird breaks the shell with its _____. Young chickens, pheasants and quail are called _____ but young turkeys are called _____. _____ are young geese and _____ are young ducks.

Most adult female poultry birds are called _____ while adult male poultry have different names, such as _____ or cock (chicken or pheasant), _____ (turkey), drake (duck) or _____ (goose). _____ are chickens raised for meat. Laying hens are chickens raised for egg production.

Fun Fact!

A bird's beak is made of the same tough protein found in fingernails, hooves, antlers and horns.

Answers:
1. 80 2. Hatchery 3. Beak 4. Chicks 5. Poult 6. Goslings
7. Ducklings 8. Hens 9. Rooster 10. Tom 11. Gander 12. Broilers

Which came first?
The chicken or
the egg?



or



More than
Scrambled
Eggs!



Hens lay eggs. If the eggs are fertilized, the hen will sit on them for 21 days until the eggs hatch. This is known as the incubation period. If the eggs are not fertilized and are collected before the hen sits on them, they are processed, cleaned and packaged for distribution to consumers.

When the young chick hatches from the fertilized egg, it will become an adult after only three months. After chicks are hatched, they start out in a pen. Some will become laying hens and others will become broiler chickens, raised for meat production. Laying hens can live from five to six years.

Hens can lay up to 300 eggs each year! Chicken eggs can be white, brown, blue and even pink. Egg color is determined by the genetics of the hens. The breed of hen will indicate what color of eggs she will produce. For example, Leghorn chickens lay white eggs, while Orpington chickens lay brown eggs.

WELCOME
TO MY
COOP!



In addition to poultry providing meat and eggs for us to eat, they also provide us with other products. The feathers from geese, chickens and turkeys can be used to make diapers, plastics, paper and insulation for houses and campers. The four million feathers produced each year by the United States poultry industry are also used for keeping your pillows fluffy and your winter jackets stuffed.

Poultry Buildings

There are several housing options for raising poultry. Chicken farmers with smaller numbers of chickens typically keep laying hens in a coop where they can easily sit on their eggs and have access to plenty of food and water. On larger farms, laying hens live in large, open houses.

Broiler chickens and turkeys live in large, open structures known as growhouses. These buildings have the ability to mechanically deliver feed and water to the birds and provide a lot of fresh air for them. Keeping birds and hens in enclosed buildings helps keep predators away.

Fun Fact

Eggs are a significant source of protein. One large egg provides varying amounts of 13 essential vitamins and minerals!

Fun Fact!

Chickens have no teeth and they can store food in their crop (an expandable pouch near the throat) for up to 12 hours!

What do poultry eat?

Chickens, geese and turkeys are all omnivores. This means they eat both plants and insects. Laying hens are fed a healthy diet that includes grains like corn or grain sorghum, soybean meal and vitamins and minerals. Their stomachs contain gizzards, which are tiny stones that help to grind up the food they swallow. Chickens should be fed a complete and balanced diet, so they can stay healthy and lay healthier eggs.

Visit the American Egg Board website for more fun facts and activities all about eggs!
www.aeb.org



crop

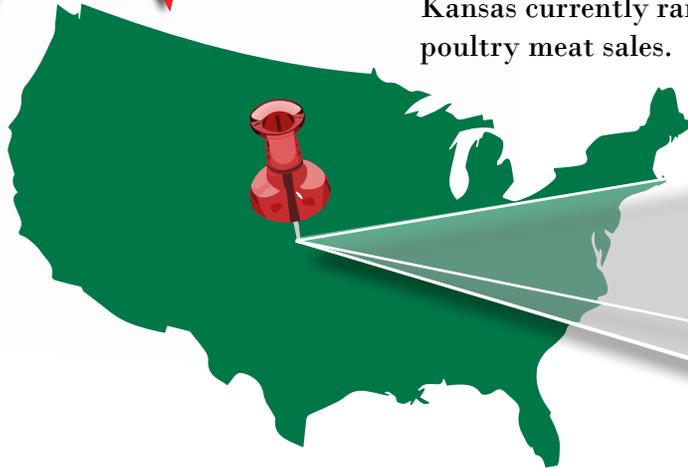


You can visit an egg farm right from your classroom! Visit www.aeb.org/educators/farm-to-table-virtual-field-trips to take a tour!

Kansas Economy

Many Kansans have jobs thanks to the poultry industry. Those jobs include raising the birds, hatching the eggs and working in poultry and egg processing plants across the state.

Kansas currently ranks 34th in the nation in terms of egg and poultry meat sales.



Careers in the Poultry Industry: Directions You Can Take

Nutritionist – make sure the animals have a well-balanced diet.

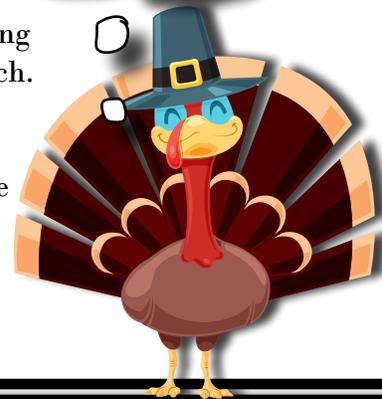
Poultry farmer – raises chickens, turkeys or other poultry and keep them healthy to produce meat and eggs.

Hatchery assistant – rotates and checks incubating eggs regularly while waiting for the chicks to hatch.

Biosecurity agent – works to regulate visitors of poultry farms and set up guidelines for large-scale poultry farms. This helps to ensure humans and poultry are safe and healthy.

Fun Fact!

During Thanksgiving in the United States, we eat about 675 million pounds of turkey.



EGGperiment at home!

The Naked Egg

What you need:

1. Raw Egg
2. Tall glass or beaker
3. Vinegar

How to do it:

1. Place an egg in the glass or beaker and cover with vinegar.
2. Allow the egg to sit in the glass for 24 hours.
3. The next day, drain the vinegar from the glass and cover the egg with fresh vinegar. Allow the egg to sit in the glass for 7 days. Observe what happens (hint: look for bubbles on the shell!).
4. When the week is over, pour out the vinegar from the glass and rinse the egg with water. The eggshell should be completely gone!
5. Research on your own why the eggshell disappeared.



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Learn more about Kansas agriculture at www.ksagclassroom.org or contact the Kansas Foundation for Agriculture in the Classroom at (785) 320-4350.

