Raising Poultry In Small Flocks

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Oregon State

OSU







Our Direction Today

- **Discuss poultry production**
- Small Scale
 - Hobby and/or Commercial Poultry Production







Getting Started

What do you want to produce? Eggs, Meat, Feathers, Pelts, Breeding Stock, Fancy birds, ...

Identify Hobby or Market



Select the birds to satisfy Standard Breeds or Crosses



What breed should I raise?

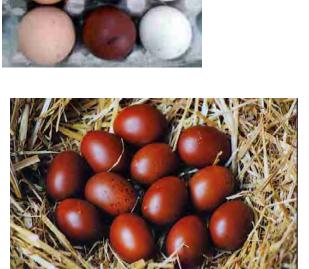
Exhibition Meat Eggs

>400 breeds and varieties Recreation Standard breeds and crosses Few breeds and crosses All breeds

Economic meat production **Cornish Cross**

Economic egg production White Eggs SCWL **Brown Eggs Production Red**







City Ordinances

Each jurisdiction is different







Poultry in Eugene

If the property is less than 20,000 square feet in area, any two of the following four categories of animals are allowed:

1. Chickens and Domestic Fowl (quails, pheasants, ducks, pigeons, and doves). Up to 6 over six months of age and 6 under six months of age. No roosters, geese, peacocks, or turkeys allowed.

2. Rabbits. Up to 6 over six months of age and 6 under six months of age.

3. Miniature Goats (pygmy, dwarf, and miniature goats). Up to 3 provided that males are neutered.

4. Miniature Pig. One up to 150 pounds.

If the property is 20,000 square feet or greater in area, please contact Land Use staff at 541-682-8336 or landuseinfo@ci.eugene.or.us for additional animal allowances, honey beehive allowances, and setback requirements.





Poultry in Springfield

(1)The keeping of fowl and poultry shall be limited to the following:

# of Adult Animals	Minimum Lot Size
1-4	None
5	10,000 square feet
6 or more	+1,000 square feet/each
	animal

The number of permitted young shall be limited to three times the number of permitted adult animals.

(2)Roosters over the age of six months are not permitted.

(3) The offenses specified in subsections (1), (2) and (3) are also punishable as a violation and may include a fine not exceeding \$720.00 pursuant to SMC section 1.205. [Section 5.408 amended by Ordinance No. 6169, enacted May 15, 2006.]





Regulations vary: No livestock (including poultry) Specific number of chickens (3 to 6) Number may vary based on lot size No Roosters

Etc.





Space Requirements:

1 sq. foot per pound of body weight for permanent indoor confinement areas

3 cubic feet of air (total enclosed space) per pound of body weight for permanent indoor confinement quarters.





Set Backs



Check your city regulations Property line setbacks vary

No matter what: Be a good neighbor.



Be careful when allowing chickens to roam free. Check ordinances.

Keep them on your property



Store feed in rodent proof containers.







Clean litter and animal waste on a regular basis and dispose of promptly and properly.

Appearance and Property Values

Noise, Flies and Odors







Finally,

Problems are complaint driven: Strong fences make good neighbors



Wherever chickens are outlawed, only outlaws will have chickens



The Birds









What kinds of chickens should I get?

Egg layers

Cross Breds





Pure Breds (Fancy Chickens)





Standard Breeds

















Best Production Breeds















Large Fowl vs. Bantams







Genetic Mutations



Commercial or Heritage?

Abbreviated Definition: A *Heritage Egg* can only be produced by an American Poultry Association Standard breed. A Heritage Chicken is hatched from a heritage egg sired by an American Poultry Association Standard breed established prior to the mid-20th century, is slow growing, naturally mated with a long productive outdoor life.

The American Livestock Breeds Conservancy, 2013

















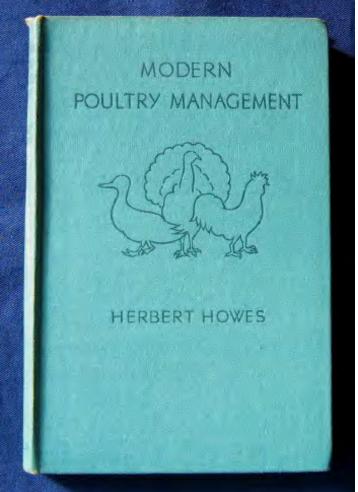
Breed Crosses "Sex-Links" Cross between two American Heavy Breeds





Poultry Management

Standard Free Range Pastured Organic...





Important Note:

Free Range or Pastured > Organic

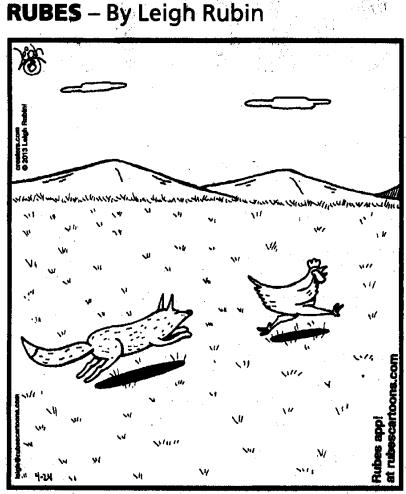
Organic means No synthetic feeds or additives Trace minerals and vitamins OK No or limited pharmaceuticals Vaccines OK Certain management conditions Accommodate natural behaviors Density Outside



Management

What do birds need?

Feed Water Protection Environment Predators Disease Causing Organisms



"Oh, not much, just re-evaluating the health benefits of living cage-free."



Obtaining Chicks

Feed store (mid March – mid May)

Ask for source

Mail order

Ask for Vaccinated Stock NPIP Pullets only

Hatch your own Broody Hen or incubator





Male



Female



Requirements of brooding Before placing birds

Bedding (litter) Agricultural waste products

Characteristics of a good bedding.

2-4 inches on floor

Soft Absorbent Insulator Doesn't Pack Non-Toxic Inexpensive Available

Shavings (soft wood)

Sawdust from sawmill Chopped grass straw





Placing Chicks – Brooding





Reduce Temperature 5° Each Week





Heat

Warm-blooded (endothermic or homeothermic)



At hatch –

Incomplete homeotherms

Extension

Chicks require supplemental heat 3-8 weeks (depending on conditions) Oregon State

Source of Heat

Most common



Heat lamps (high cost per bird) Non-coated bulbs only White vs. Red lights

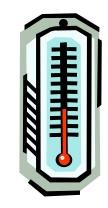


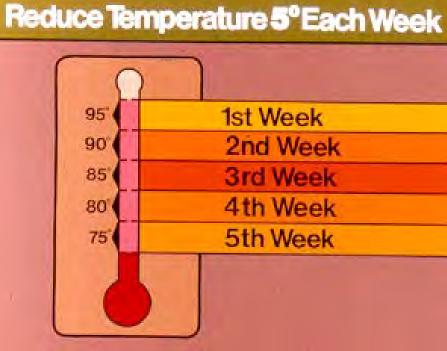






Brooding Temperature Rule of Thumb Reduce Temp





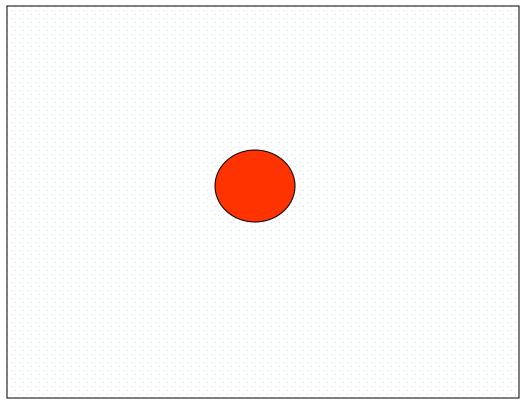
95 degrees start lower 5 degrees per week







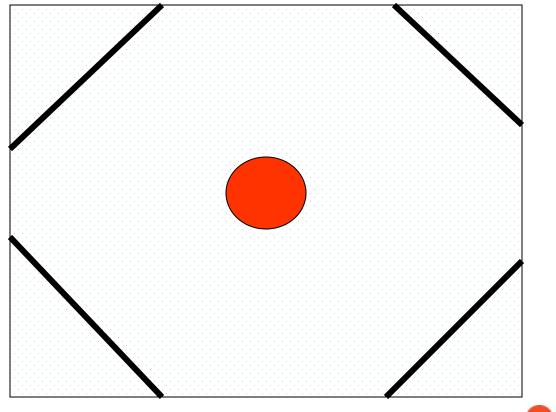
Warm and Cooler areas





Containment

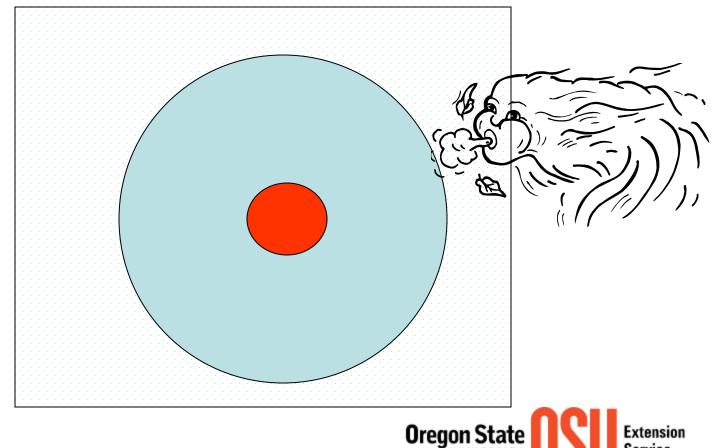
Chicks sometimes get lost Corner Guards may be sufficient





Containment

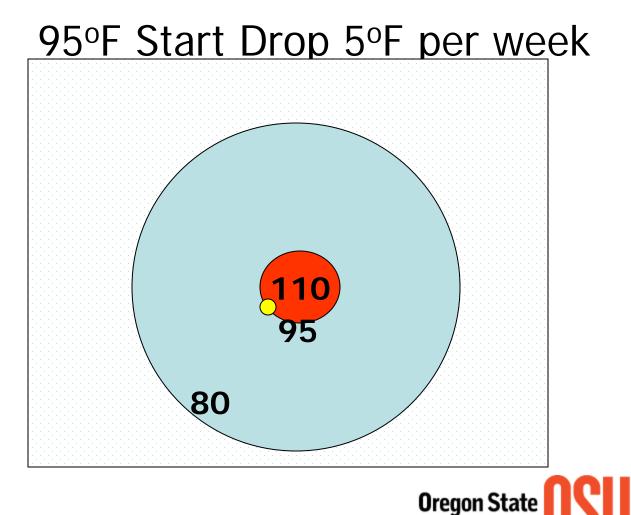
Chicks sometimes get lost Draft Shield (brooder guard)



Service



Rule of thumb



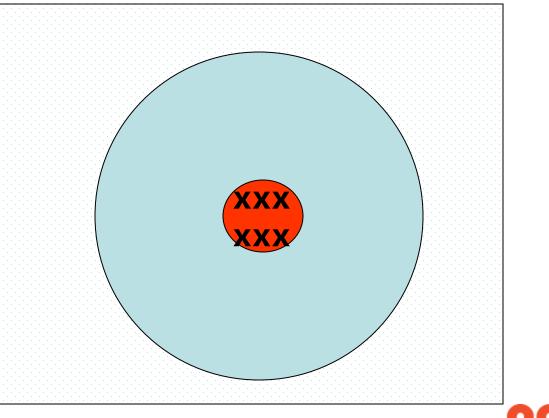
Extension Service

How much heat?

Chick Behavior

Too Cold

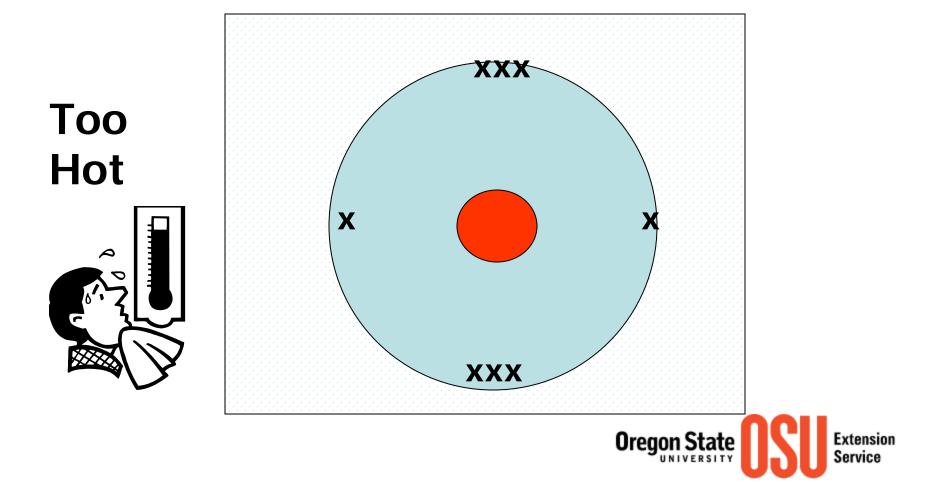






How much heat?

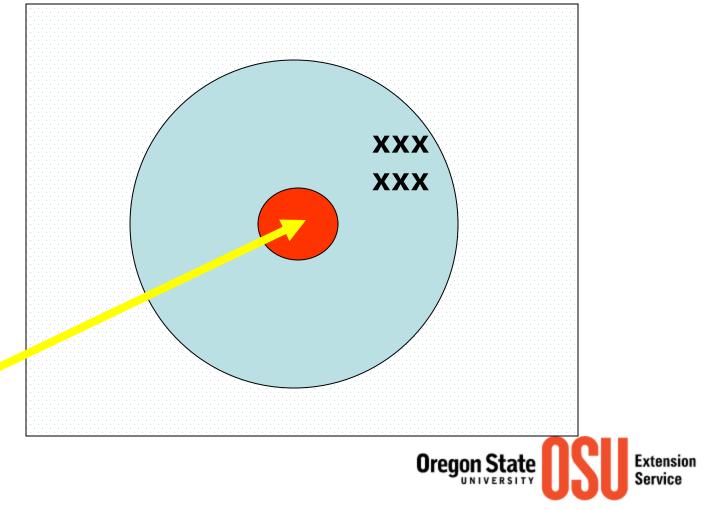
Chick Behavior





Chick Behavior



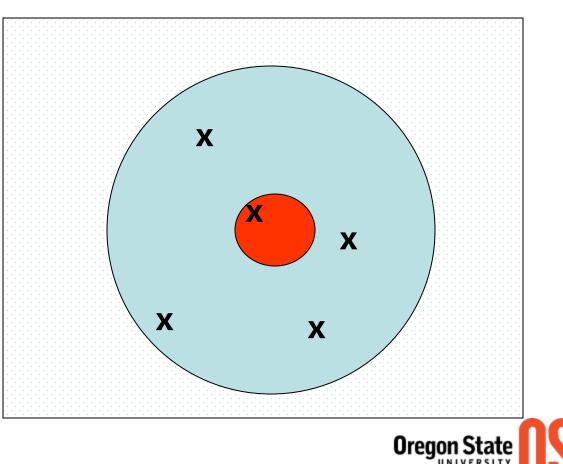


How much heat?

Chick Behavior





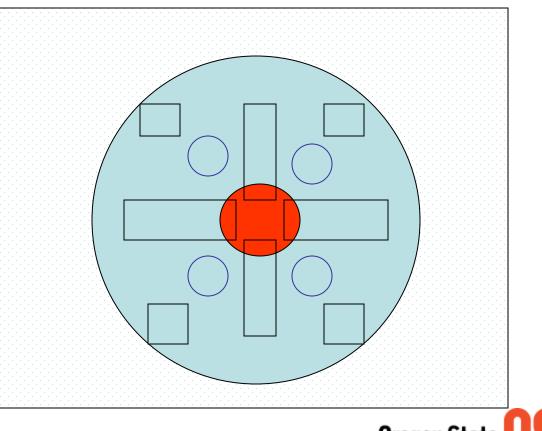


Extension Service

Brooder Setup Feed and Water

Troughs

"Box Lids"



Quart and/or Gallon Jugs





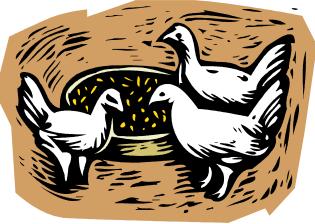


How Much Feed and Water Space

So all can eat and drink at same time

Increase space with age and Bird size







Ventilation Exchanging air









Light Color Intensity Photoperiod

Daylength or Day vs. Night

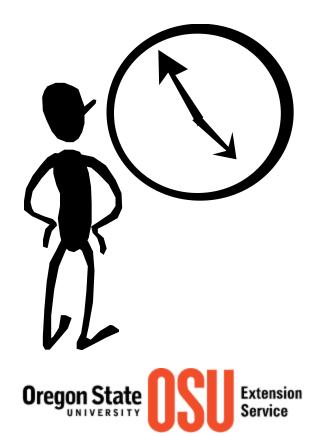
Hours of Light in 24 hours

Circadian Rhythms

Long days = Egg Production Short days = No Egg Production

12 Hours





Light for Layers

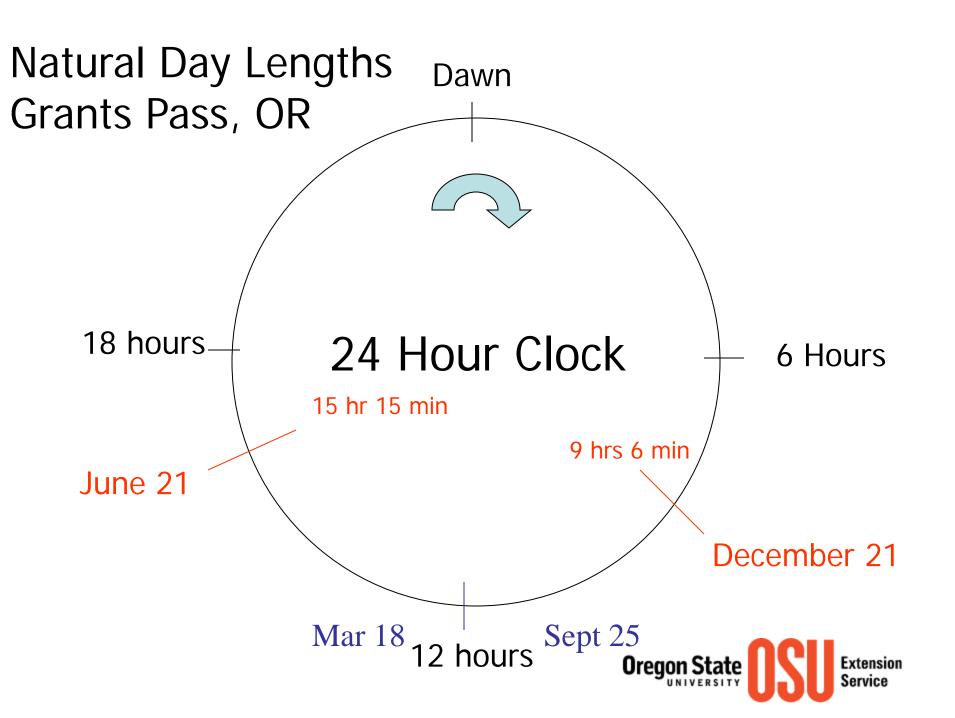
Photoperiod most important for Layers

Keep them natural daylength until 17 to 18 weeks

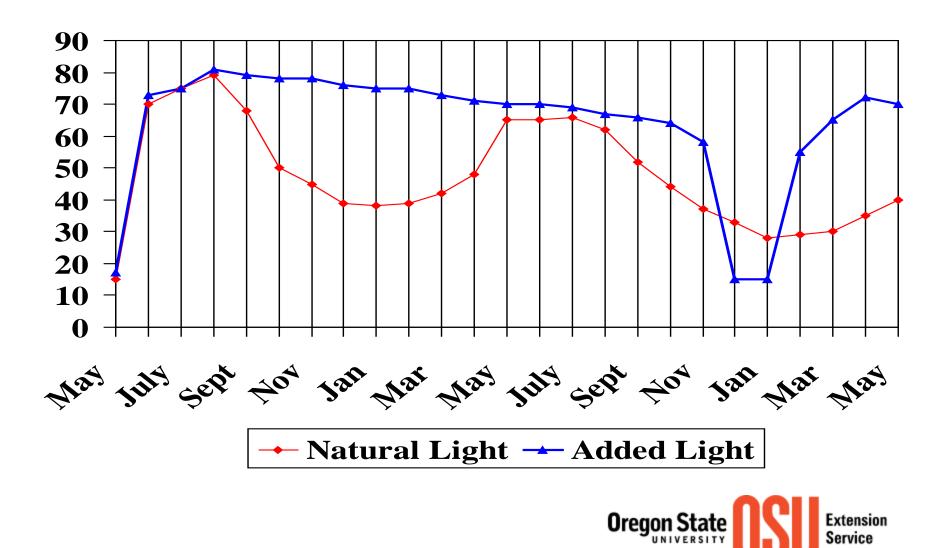
Keep them on long daylength (> 12 hrs/day) for egg production Low intensity white light

Allow birds to pause/molt during 2nd winter Natural light mid Nov to late Dec (short days) Long days after





Production cycles – natural light



Other Management Items Housing Nests Roosts Picking Control **Coccidiosis** Parasites Internal Worms External Mites and Lice

















































Nests

Concentrates eggs for collection Keeps eggs cleaner



1 nest (1'x1') for every 4 hens













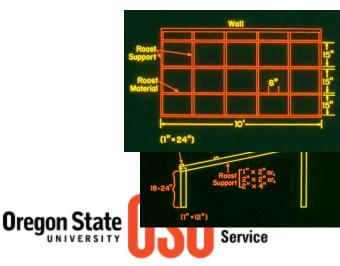


Roosts

Concentrates night time droppings Less stressful place for birds to sleep

18" – 36" off the ground Enough space for all birds







Picking

Aggressive Behavior

Localized feather loss Nearly always picking























Cold Weather can result in -

Frostbite







Coccidiosis

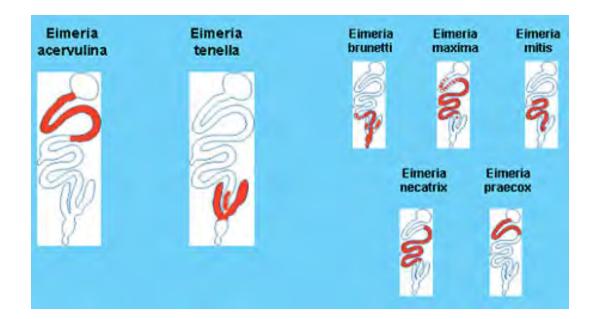
Protozoal Disease – Emeria sp. 7 species of concern.

Treatment – Feed medicated feeds to young chicks.

Older birds – Drugs available – usually no necessary in older birds.

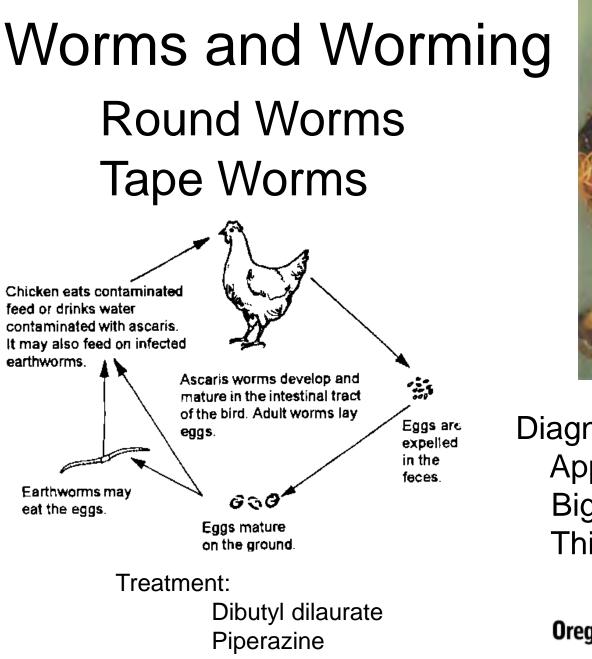
Prevention:

Management Immunity











Diagnosis: Apparently healthy Big appetite Thin birds



External Parasites Mites











External Parasites Lice











External Parasites Control



















Feeding

















Available Prepared Diets

Starter Grower/Developer Layer Chick diet Juvenile diet Birds in production

Nutrient levels based on Species/Breed Layers, Broilers, Turkeys, Gamebirds...

Scratch* Oyster Shell Grit Corn/Wheat Layer – shell quality "Teeth"

Balanced diet

All needs at proper levels

*Not a balanced diet



Form of Feed



Mash Crumble Pellet



Supplementing Prepared Diets













Water

Rule of Thumb

2:1 water to feed



Increases and decreases with ambient temperature



Typical Pastured Diets

(Salatin)

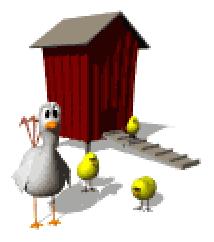
Corn Meal	60.5%
Peanut Meal	11.5
SBOM	6.6
Roasted Soy	5.6
Meat and Bone	6.9
Fish Meal	3.9
Alfalfa Meal	2.6
Kelp Meal	1.5
Brewer's Yeast	0.67
Probiotic	0.26

Triticale	69.8%
SBOM	24.9
Alfalfa	4.7
Calcium	0.3
Vit Pak	0.1
XP4 Phosphorus 0.2	

(Wieck)



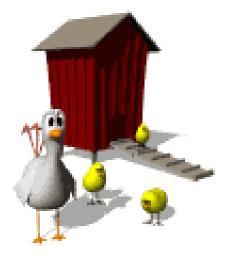
Pastured Poultry? Most small flocks would be considered pastured!



What is Pastured Poultry?

Production of poultry so that they have ready access to pasture during their growth and production phase of life.





Further than "Free Range"

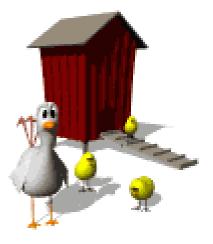
FREE RANGE or FREE ROAMING:

Producers must demonstrate to the Agency that the poultry has been allowed access to the outside

USDA (FSIS) Web site 2011







Pastured Poultry ≠ Organic

Some growers produce"Organic" Poultry

Others do not

USDA Organic Standard





What is the real difference?

Birds have more space Fresh air and sunshine (rain) After 3 weeks of age Clean bedding daily Grass, seeds, insects

















































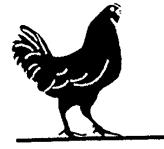






Organic Production must be Certified

Oregon Department of Ag Oregon Tilth Stellar Certification Service



Stellar Certification Services Inc.





Basic Process of Certification



Review by committee

Resolution

Certification

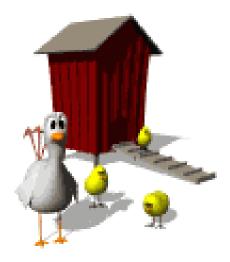




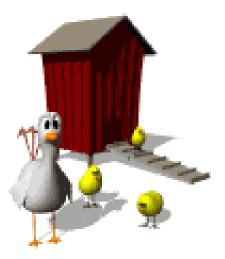
Fees



Variable Several Hundred to Thousands







Organic Requirements



National Organic Standards



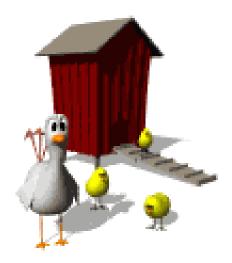
Origin of the birds

Poultry must be under continuous organic management beginning no later than the second day of life.











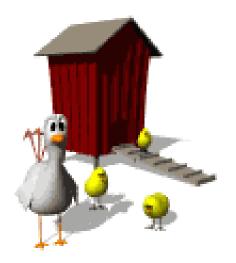
Feed

Organic livestock must be fed a total feed ration composed of certified organic feed, including pasture and forage.

Non-synthetic and synthetic substances allowed under § 205.603 may be used as feed additives and supplements.







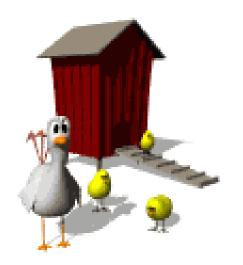


Feed

Vitamins OK Amino Acids Not OK







Health care practices

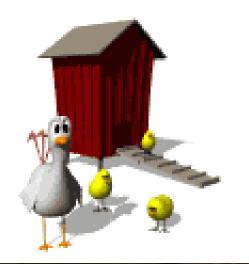
Preventative practices must be the primary practice, Parasiticides may not be used on organic slaughter animals.



Antibiotics and hormones are prohibited. Health treatments must be nonsynthetic materials, or synthetic substances as provided for on the National List under §205.603









Livestock living

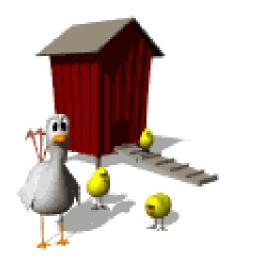
conditions —Organic livestock

must have access to the outdoors, shade, shelter, exercise areas, fresh air, and direct sunlight suitable to the species, its stage of production, the climate, and the environment, including access to pasture for ruminants.









Results of Organic Production

Reduced Productivity Increases Morbidity Increased Mortality





Results of Organic Production



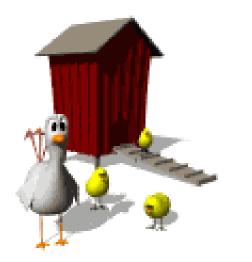


\$99.00 on sale for \$79.00
4lb carcasses = \$6.58/lb
\$14.94 shipping









Results of Organic Production

Reduced Productivity Increases Morbidity Increased Mortality





Processing



Processing

Necessary in both Egg and Meat Production

Prepares the product for sale to consumers

Considerations Consumer Legal Requirements



State Requirements for Egg Producers

Oregon Sell from home or delivery Nest run (not graded) No regulations

Washington less than 3000 hens no license



New Federal Regulations

Testing of facilities for S. e.

All flocks over 3000 hens



Consumer

Important Issues Appearance High quality

Safe Food Borne Disease

(Salmonella, Listera, Campylobacter)



Eggs

Nest Clean Eggs are best



Provide one nest for each four hens.

- Begin training the pullets to the nest before they start to lay.
- Clean nests once a week.
- Gather eggs twice in the morning and once in the afternoon.

Separate dirty and clean eggs at the time of gathering.



Eggs

Wash dirty eggs in water that is 110° to 120°F.

Do not soak eggs before or during washing.

Change the wash water after each 3 to 4 dozen eggs cleaned.





Eggs

Rinse each egg in clean water, dip in a sanitizer and air dry. Keep eggs in a closed container in the refrigerator.









Extension Service

Meat Processing State Requirements

Oregon

Federal Exemptions Apply 20,000 chickens per calendar year (5,000 turkeys) Processors own production Sanitary Facility Label properly Sell in state



Meat Processing

Killing Feather Removal Eviscerating Cleaning Chilling Packaging



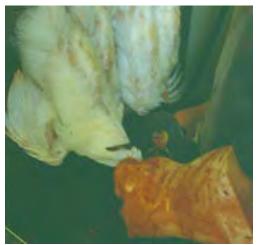
Killing

Modified Kosher

Stunning Electric or other

Exsanguination

Cut the jugular vein and carotid artery



Stunning



Killing

Death from loss of blood (~50%)



Feather Removal

Dry or Wet Picking Dry – difficult; not suggested

Wet Picking Scalding Temp. 125 (sub scald) 145 (semi scald) 160 (scald)

Time

30 to 60 seconds (till large feathers pull easily

Agitate carcass in water to wet to the skin

Add detergent to increase wetting power

Pull feathers







Extension Service

Oregon State

Evisceration













Evisceration













Giblets, Chilling, Packaging











Mobil Processing













