

THE **f** EATHER

COOPERATIVE EXTENSION SERVICE

KANSAS STATE UNIVERSITY

Vol. 1, Issue 2 September 1995

REPORT

IT'S STATE FAIR TIME!

Many people look forward to the Kansas State Fair. The event will take place September 8-17 in Hutchinson. The smell of hot dogs, the sound of the animals, and the bright lights on the rides remind many of us of past years at our county and state fairs. The fair is a place for youth to show off the hard work they put into projects. The poultry pavillion is a popular place

during the state fair. Over 1,000 4-H and open class poultry entries will be on display.

4-H poultry judging takes place September 16 at 12:30 p.m., with winners going to Louisville, Kentucky, to represent Kansas in the National Contest. If you know 4-H'ers who may be interested in the contest, have them contact their county agent.

ANIMAL RIGHTS ORGANIZATIONS HAVE BIG PRESENCE ON THE INTERNET

Numerous animal rights organizations have begun to list their organizations on the Internet. The Internet is a world wide computer system which is commonly referred to as the information superhighway or the World Wide Web. The Web is easily accessed through universities, corporations, government agencies, as well as home computers via on-line services, such as Prodigy.

Users may access the system through public schools and libraries, so many organizations can easily reach out with any information they wish to distribute. Unfortunately, there is no real review system for postings on the Internet and many of the posted articles may be misleading with their messages.

Depending on the keywords that are used to search for information, a user may easily find material related to animal abuse, exploitation and factory farming. Many of the organizations are well known—PETA, The Animal Defence Network, and the United Poultry Concerns—but many are smaller organizations. Any single person may organize a home page that may appear to represent a large constituency. The Internet is particularly attractive to college students.

There are many misleading "facts" related to poultry production on the internet. Colorful pictures of birds undergoing molting and beak-trimming are included with articles

continued on page 3

UPCOMING EVENTS

SEPTEMBER 8-17

State Fair Poultry Exhibits,
4-H and Open Class,
Poultry Pavillion

SEPTEMBER 16

Heart of America
Game Breeders' Association
Bird and Animal Auction
8:00 a.m.

Miami County Fairgrounds
Paola, KS

For more information, contact
John or Terry Smith at
(913) 879-2587.

SEPTEMBER 16

4-H Poultry Judging Contest
4-H Building, Kansas State Fair
1:30 p.m.

OCTOBER 3 & 4

Kansas Poultry Association
Annual Golf Tournament,
Seminar and Banquet
McPherson, KS

Contact Dr. Al Adams
for further information
at (913) 539-5441,
or by mail at 1816 Alabama,
Manhattan, KS 66502.

QUESTION OF THE MONTH



Are there weed seeds in poultry litter?



Farmers applying poultry litter to pastures sometimes complain of increased weed growth. Do the weeds originate from seeds in the litter or do the weeds take advantage of the increased nutrients and organic matter available in the soil?

A study from 1934 showed that only 0.3 weeds per 1,000 survived passage through a chicken. Hogs, cattle, and horses were less efficient in destroying weed seeds. More recently, a study from North Carolina (1992) compared broiler and turkey litter and composted litter to commercial nitrogen and no fertilization on plots for measured weed numbers and weed yield. The results showed no difference in weed species or numbers, but the weeds present grew better (higher average weight) following the use of litter.

A Virginia study evaluated 200 samples of chicken and turkey

litter. Samples were layered between greenhouse media in quart cups and kept under greenhouse condition for six weeks. No weeds germinated. Commercial weed seed sources added to the material, following the same procedures resulted in prolific germination.

A third study conducted in Alabama mixed broiler litter with clay at 16 ton/acre and 32 ton/acre equivalents in greenhouse trays and compared similar nutrient levels provided with commercial fertilizer. Half of the trays were inoculated with four types of weeds. After six weeks, no weeds were found in any of the uninoculated treatments.

Conclusion: Farmers can land-apply poultry litter with no concern that they are adding weed seeds to the soil. There is an interaction that seeds present germinate and grow much more under litter fertilization conditions.

—by Dr. James Britton, Oklahoma State University

WHAT?

EGGS ARE GOOD FOR YOU AGAIN?

Yes! It seems the recommendations of some nutritionists change as often as the Kansas weather. Recent studies indicate that most people may eat eggs without any effect on their blood cholesterol levels. The following two magazine articles are from recent issues which outline some common myths about food products, including eggs:

WAKE UP TO EGGS

(from a recent issue of Health magazine)

Eggs have taken a beating at the breakfast table. Fears of cholesterol have transformed the first meal of the day from hot plate to cold flakes. But, omelet lovers can take heart. More and more research has reaffirmed the egg as an amazingly nutritious, affordable, and versatile food that deserves to be part of a healthy eater's menu. Four egg yolks a week are fine for most people, according to the American Dietetic Association. And new studies are finding that some people can indulge in even more without substantially increasing their cholesterol levels. A single egg supplies about 15 percent of the RDA of protein, hefty proportions of vitamins and minerals, all for about 80 calories. And eggs are a bargain; a scramble for four costs about a dollar.

BUNK

(from the August 14, 1995 issue of Forbes magazine)

There's no evidence that eggs are bad for you. You gain nothing by giving them up in favor of the other forms of saturated fat. Even researchers who endorse the current wisdom on saturated fat say that an egg a day is not bad. Besides, they contain high-quality protein and they are cheap.

JUDGING TEAM REUNION

The annual reunion of the Animal Science Judging Teams will be October 7, 1995. This year's events include the KSU vs MU football game followed by a buffet dinner. If you are a former member of any

KSU Poultry Judging Team, come on out! Contact Miles McKee at (913) 532-1237 for additional information and return the form below by September 15th.

1995 JUDGING TEAM REUNION RESERVATION FORM

Awards Banquet
Friday, 6:30 p.m.
__Person(s) @ \$15

Pre-game Roundup
10:00 a.m., Brandeberry
__Adult(s) @ \$10
__Child(ren) <10 @ \$5
__Child(ren) ≤2 free

Football Tickets
__ Ticket(s) @ \$20
Reunion Dinner/Meeting
5:30 p.m., KSU Union
__Person(s) @ \$13

Name _____

Address _____ **Total Enclosed**

City _____ St _____ Zip _____ \$ _____

Phone (_____) _____

Return to Miles McKee, Department of Animal Sciences and Industry, 133 Weber Hall, Kansas State University, Manhattan, KS 66506 by September 15, 1995.

Animal rights on the Internet

that inform the reader about unhealthy consequences of practicing these techniques. Management practices, such as caging, litter maintenance, and environmental controls are other practices that are criticized. Genetic selection for increased egg or meat production are also criticized for their perceived effects on animal health. Readers are also solicited for donations to these organizations.

Numerous articles are available to the user which represent the animal rightist's point of view, but there is nothing available which distributes peer-reviewed information about poultry production. Students may utilize the internet in their research projects, therefore the lack of this science-based information means that the reports could be biased toward the animal rights organizations views. Others who casually browse this information may conclude that abuse is advocated and routinely occurs in the produc-

tion of poultry meat and eggs.

The importance of the Internet should not be ignored. Information can instantly and cheaply be distributed to anywhere around the world. Misinformation about the way food is produced could lead to reduced confidence in products by consumers. However, the Internet can also be useful to disseminate factual information. The poultry industry should consider posting a science-based information resource list for readers to access. These resources could come in the form of fact sheets, product information by individual companies, food safety guidelines, recipe guides, etc. Although a formidable task, developing an information guide through industry organizations would be an obvious approach to this problem. Alternatively, the problem could be ignored but this may lead others to believe that there is something to hide.

—by R. Scott Beyer, PhD

SOUTHEAST AREA 4-H POULTRY SHOW

The Southeast Area 4-H Poultry show was held Saturday, June 10 at the Miami County fairgrounds. Participants from Miami, Jefferson and Osage counties attended. The contest was officiated by Dr. Scott Beyer, Poultry Specialist, Kansas State University.

Poultry judging results were:

Senior Division:

- 1st place: Budy Jo Byard, Miami
- 2nd place: Allen Baldrige, Miami
- 3rd place: Theresa Pentlin, Jefferson
- 4th place: Theresa Wright, Miami
- 5th place: Alicia Bickford, Osage

Junior Division:

- 1st place: Allen Baldrige, Miami
- 2nd place: Johann Grimm, Osage
- 3rd place: Amanda Walker, Osage
- 4th place: Thomas Brown, Miami
- 5th place: Cory Howell, Miami

—Submitted by Dr. R. Scott Beyer

New Publications Available from K-State

The updated version of the Poultry Handbook is now available. This handbook is meant to assist small producers in almost any area of avian specialty. The information will also be useful by 4-H participants and adult volunteers.

The handbook is a collection of various state Extension publications as well as all of those from KSU. There is a question and answer section and information about participants in the National Poultry Improvement Program. New sections for ratites and game bird production have been added. The cost of the handbook is \$20 which helps defray the cost of the publications. Contact your county agent to order a copy.

FOR SALE

At the Poultry Research Unit in Manhattan, we have the following excess supplies and equipment for sale to anyone interested. Contact Myron Lawson at (913) 539-5041 for further information.

Used 6-, 10-, 12-, 15-hole nests.

These are heavy-gauge steel, galvanized, with fold-down perches. All are made to hang on a wall and would be perfect for a small flock. Prices range from just \$10-30 each.

Used natural gas brooders for brooding up to 350 chicks, \$20 each.

Hanging layer cages, make offer.

Processed, frozen broilers, 3-5 pounds are available at the Weber Hall meats lab for \$.69/lb. Call (913) 532-1279 to arrange pick up.

Wing bands. Provide 1 x 2-inch area for numbering. Free by request by sending SASE to Myron Lawson, Tom Avery Poultry Research Center, Denison & Marlatt Ave., Manhattan, KS 66502.

WANTED

Looking for Araucana chickens. Please call Sally Estes at (913) 388-2446.

If you would like to place an announcement for an upcoming event, or if you have poultry-related items or stock available, please submit your request with the form on page 4. Include as much information as possible.

BLOODTESTING NEWS

When completing VS Form 9-2, please list the names and number of each breed and/or variety tested. Also, attach a separate sheet to the form if more than one breed and/or variety is tested.

Because of price increases by the suppliers, following are the current prices for testing supplies: antigen—5¢ per test, small dropper bottle—90¢, legbands—7¢, and testing tool—\$7.00. Postage is extra and there is a minimum order charge of \$10. Prices may be increased without notice.

INTERESTING TIDBITS...

The recipe to the right is from Chef Jay McCarthy of Cascabel's in San Antonio, Texas. Jay is well known for being skilled at preparing several ostrich dishes. He suggests using a "rub" like the one below so that the ostrich is lightly seasoned without adding oil. Because ostrich is low in fat, a rub will not add calories to this healthful entree.

½ cup Blue Corn Meal, Sifted
4 Guajillo Chilies, Seeded and Ground
1 Tbsp. Coriander Seeds
1 tsp. Cumin

1 tsp. Granulated Garlic
8 oz. Ostrich
Salt and Pepper to taste
Oil and Sautee

In a spice grinder, pulverize the chilies, coriander, cumin and garlic. Mix with the sifted blue cornmeal. Salt and pepper the ostrich and dust with the blue cornmeal mix. Heat a pan and sautee until desired doneness is achieved.

JAY B. McCARTHY, Chef, Cascabel's Restaurant, San Antonio, TX

MARBLE EGGS

Buy fresh eggs. Hot boil the eggs (8 to 10) in the wok for about 10 minutes. Beat up the eggs by cracking the shells, do not peel. Then hot boil the eggs after cracking in Jasmine tea. Add 3 anise pods into the tea and about ½ teaspoon of monosodium glutamate. To this mixture, add 4 large spoonfuls (Chinese size spoon) of soy sauce. Boil this for 30 minutes. Place this mixture in a jar and cover. You can also add tabasco sauce or hot peppers. Refrigerate for 3 days.

After the marination period, shell and slice longitudinal and arrange in symmetrical order on a plate. Save the prettiest to place on the plate and decorate with parsley or cherry tomatoes. Only serve it to your guest if you are proud of your dish, Chinese Custom.

The recipe to the left is from Dr. Daniel Y.C. Fung, Professor and Chairman of the Food Science Graduate Program in the Department of Animal Sciences and Industry.

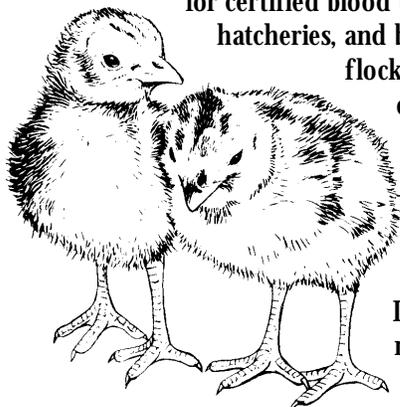
TURKEYS IN KANSAS

Turkey production in Kansas is increasing. A KSU economic study for a group of north-west Kansas farmers showed that a 10,000 bird unit, with turkeys raised to slaughter weight, would require an investment of \$364,595 but could return \$952,583 to the county or regional economy. Such a unit would handle about 65,000 turkeys a year. That's a sizeable effect on a local economy.

KPA MEMBERSHIP TIME

The Kansas Poultry Association depends on membership fees as part of its income to operate the Association.

The annual membership fee for certified blood testers, hatcheries, and breeder flocks is mandatory for participation in the National Poultry Improvement Plan.



Renewal notices for these members will be mailed the month their memberships are due to expire.

Annual membership fees for individuals, producers, firms, and salesmen are voluntary, but appreciated when received. If you are in either of these four categories, we encourage you to support the Association by forwarding your

membership fee to the Kansas Poultry Association, 1816 Alabama, Manhattan, KS 66502.

Commercial Egg/Pullet Producers
 \$5 plus 50¢ per 1,000 bird capacity

Commercial Firms—\$50

Salesmen—\$15

Individuals—\$5

MEMBERSHIP APPLICATION

Name _____

Address _____

Category (check one): Firm Individual
 Salesmen Producer Total \$ _____

Annual Poultry Association Convention

This year's convention and banquet will again be held at the Red Coach Inn in McPherson, Kansas. Anyone interested in the poultry industry and associated enterprises is welcome to attend.

Bring your clubs and enter the golf tournament on October 3.

Roger Cornish of tv channel 12 in Wichita will be our speaker at the luncheon on October 4. There will be an educational session followed by a social hour in the afternoon.

The annual banquet will start at 6:30 p.m. on October 4. The family-style turkey dinner served

during the banquet is certainly worth the cost of a ticket! Nelson Galle will be the toastmaster for the banquet.

The banquet will conclude with "An Evening of Jazz." So come out and join the fun!

PROGRAM FOR KANSAS POULTRY ASSOCIATION ANNUAL CONVENTION

RED COACH INN, MCPHERSON, KANSAS

Tuesday, Oct. 3, 1995

11:30 a.m. Lunch and Golf Tournament—Turkey Creek Country Club
5:00 p.m. Social Hour—Courtyard, Red Coach Inn
6:00 p.m. Omelet Dinner—Regency III
7:00 p.m. Kansas Turkey Federation Business Meeting

Wednesday, Oct. 4, 1995

10:30 a.m. Association Board Meeting
Noon All Industry Luncheon—Regency III, John Miller, President, Presiding
Speaker—Roger Cornish, TV Channel 12, Wichita
1:15 p.m. Educational Session—Regency II, Dr. Scott Beyer, Extension Specialist Poultry Sciences, KSU, Presiding
Welcome—Dr. Jack Riley, Head, Department of Animal Sciences and Industry, KSU
1:30 p.m. Ladies Program—Garden Room, Cups of Life—Mrs. Erma Raber, Newton, Presiding

1:30 p.m. Digestibility of Sorghum vs Corn in Poultry and the Effect of Enzyme Additives—Jim Wilson, Graduate Assistant, Department of Animal Sciences and Industry, KSU
2:10 p.m. Current Concerns on Avian Influenza and Marek's Diseases—Dr. Kenton Kreager, Hy-Line International
2:50 p.m. Discussion of the Kansas Egg Law—Curtis Stahel, Kansas Department of Agriculture
3:30 p.m. New Egg Products—What should we do? —Dr. Scott Beyer, Department of Animal Sciences and Industry, KSU
4:10 p.m. Development of an Animal Byproduct Plant in Dodge City—Gary Wade (Cancelled—To be announced)
6:00 p.m. Social Hour—Courtyard
6:30 p.m. Annual Banquet—Regency III
Toastmaster—Nelson Galle, Director "An Evening of Jazz"

Reservations for Golf Tournament, Omelet Dinner, Luncheon and Banquet*

The luncheon and golf tournament will be held at the Turkey Creek Country Club, McPherson. To drive to the club, go west on Kansas Avenue from the Red Coach Inn to Maxwell Street, then south on Maxwell Street to Avenue A, cross Avenue A and continue south 1 mile on gravel road. The club is on west side of road. The format will be a four-man scramble with many valuable prizes. Registration will start at 11:00 a.m. with a lunch following at 11:30 a.m.

Return reservations and remittance by **September 28th** to Kansas Poultry Association, 1816 Alabama, Manhattan, KS 66502. Contact John Miller, Cal-Maine Foods (316) 543-2272 for additional information on golf tournament.

*Because of a change in the policy of the Red Coach Inn, we must have firm numbers for the Omelet Dinner, Luncheon, and Banquet 24 hours prior to the functions.

RESERVATION FORM			
	Price/person	No.	Total amount
Lunch & Green Fee	\$25.00	_____	\$ _____
Cart (optional)	\$15.00	_____	_____
Omelet Dinner	\$7.50	_____	_____
Wednesday Luncheon	\$9.50	_____	_____
Annual Banquet	\$12.50	_____	_____
	TOTAL	_____	\$ _____
Name _____			
Address _____			
Phone _____			



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Manhattan, Kansas 66506-1600

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FEATHERREPORT

is published for the purpose of communicating with people in the poultry industry, gamebird industry, small flock owners, ratite producers, and anyone with an interest in feathered creatures. It is distributed at no charge and Kansas citizens can be placed on the mailing list by contacting:

**R. Scott Beyer, PhD, Extension Poultry Specialist,
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