

FREE!

RAISING CHICKENS

chapter one

POULTRYCOMMUNITY.COM
PRESENTS...

today's tip



Stronger Eggshells

Tip #341: Recycle Your Eggshells
After breakfast or baking, wash out any empty egg shells. Rinse them thoroughly, then sanitize them by briefly baking them in the oven. After cooling, smash the egg shells into little pieces and serve them back to your hens. It's a great source of calcium and can help strengthen future eggshells. Yum yum!

Hatchery Spotlight

Ideal Poultry Farms



IDEAL is a family owned and operated business founded in 1937 and located in Cameron, Texas. Ideal offers all sorts of poultry, including: rare white and brown egg layers; chicken broilers; ducks; chukar; turkeys; and bantams. Ideal's large catalog makes them the largest supplier of backyard poultry in the United States, shipping close to 5 million chicks every year.

Name: Ideal Hatchery

Email: help@idealpoultry.com

Phone: (254) 697-6677

Website: www.ideal-poultry.com



URBAN CHICKENS: PART I

REAL HOBBYISTS SHARE THEIR SECRETS

GROW CHICKENS

The urban chicken revolution has taken off. We interview real backyard hobbyists who share everything you need to know.

BY JOSHUA DUVAUCHELLE

Raising chickens, once deemed a farmer's job, has become a hip new trend that's sweeping North America. Economists claim it is the result of people wanting to take their future into their own hands, searching for means to support themselves during the current economic climate. Health gurus argue that people don't trust corporations to provide their food, opting to raise chickens for fresh, healthy eggs that are free of chemicals. Others cite the urban movement as a symptom of the human race's inherent need to stay in touch with the earth. poultryOne asked real hobbyists across America about their new backyard hobby. These are their stories.

"I wish I would have known how addicting chickens were," says Kellie de Ruyter of Tomball, Texas. She began raising chickens last year—accidentally. Sort of. "It started because my son rescued one," says de Ruyter. "Then, I wanted to have fresh eggs."

Today, de Ruyter owns quite the chicken flock and has gone through two chicken coop changes to accommodate her growing chicken flock.

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Continued from page 1: Texas resident discovers the joys of backyard chickens!

de Ruyter is happy with her flock and doesn't plan to get anymore, or so she thinks. "I hope to say no, but that's what I said last time and ended up getting 16 more for my birthday," she says.



Raising chickens hasn't always been simple and easy. "When our second set of chickens were about three months old, my son went out to collect eggs [and] his dog snuck in behind him and got a hold of one of my Barred Rocks," says de Ruyter. Emotionally distraught, de Ruyter considered killing the chicken but instead decided to nurse the hen back to health. "Twice daily, we cleaned the wound," says de Ruyter. "She at lots of scrambled eggs, cat food and greens." The incident happened in

January 2009, and the Barred Rock has made a successful recovery. "We have since named her 'No Butt'," says de Ruyter. "She is healthy, lays eggs and still has no tail feathers! I never imagined in a million years that any kind of animal could survive that. She is very special, and what's even funnier is...she knows it!"



de Ruyter isn't the only one in Texas, who has found out just how addicting it is to raise backyard chickens. Many of the members on poultryOne hail from the Lone Star State. "I have a good friend who raises them," says de Ruyter. "I try not to tell him how many I have, because we seem to be in competition as to who has the most chickens."



Even children enjoy raising pet chickens. Such projects can be highly educational and fun...for parents, too!



"In Spain, attempting to obtain a chicken salad sandwich, you wind up with a dish whose name, when you look it up in your Spanish-English dictionary, turns out to mean: Eel with big abscess."

Dave Barry
Comedian

HONEY MUSTARD DEVILED EGGS

FREE RECIPE

- 1 dozen hard-boiled eggs, cut in half with yolks removed
 - 1/4 cup mayo (or more as needed)
 - 1/8 cup mustard
 - 1 tablespoon parsley flakes
 - 1 teaspoon season salt
 - 1 teaspoon garlic powder
 - 1 teaspoon paprika
- Mix all filling ingredients together until smooth. Add a little more mayo if needed. Place in eggs. Sprinkle with paprika (and season salt if wanted) and chill for two hours.



sent by [skycladfaerielady](#)
meet her and others at
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