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Plamondon, Robert. 2003. Range Poultry Housing. ATTRA.


### AGENCIES AND ORGANIZATIONS

<table>
<thead>
<tr>
<th>Agency/Association</th>
<th>Address</th>
<th>Phone</th>
<th>Email</th>
<th>Website</th>
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<tbody>
<tr>
<td>Agricultural Technology Transfer for Rural Areas (ATTRA)</td>
<td>PO Box 3657, Fayetteville, AR 72702</td>
<td>(800) 346-9140</td>
<td><a href="http://www.attra.ncat.org">www.attra.ncat.org</a></td>
<td></td>
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<tr>
<td>American Pastured Poultry Producers Association (APPPA)</td>
<td>PO Box 1024, Chippewa Falls, WI 54729</td>
<td>(715) 667-5501</td>
<td><a href="mailto:grit@apppa.org">grit@apppa.org</a></td>
<td><a href="http://www.apppa.org">www.apppa.org</a></td>
</tr>
<tr>
<td>American Poultry Association (APA)</td>
<td>PO Box 2209, Mango, FL 33550-2209</td>
<td>(508) 473-8769</td>
<td></td>
<td><a href="http://www.amerpoultryassn.com">www.amerpoultryassn.com</a></td>
</tr>
<tr>
<td>Animal and Plant Health Inspection Service (APHIS), USDA</td>
<td></td>
<td></td>
<td><a href="http://www.aphis.usda.gov">www.aphis.usda.gov</a></td>
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<tr>
<td>Broiler and Egg Association of Minnesota</td>
<td>108 Marty Dr., Buffalo, MN 55313</td>
<td>(763) 682-2171</td>
<td><a href="http://www.minnesotaturkeys.com/beam.html">www.minnesotaturkeys.com/beam.html</a></td>
<td></td>
</tr>
<tr>
<td>Center for Integrated Agricultural Systems (CIAS), University of Wisconsin, College of Agricultural and Life Sciences, 1450 Linden Drive, Madison, WI 53706</td>
<td>(608) 262-8018</td>
<td></td>
<td><a href="http://www.cias.wisc.edu">www.cias.wisc.edu</a></td>
<td></td>
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<tr>
<td>Department of Animal Science, Michigan State University, 1290 Anthody Hall, East Lansing, MI 48824-1225</td>
<td>(517) 355-8383</td>
<td></td>
<td><a href="http://www.ans.msu.edu">www.ans.msu.edu</a></td>
<td></td>
</tr>
<tr>
<td>Department of Animal Science, University of Minnesota, 205 Haecker Hall, 1364 Eckles Ave., St. Paul, MN 55108-6118</td>
<td>(612) 624-3237</td>
<td></td>
<td><a href="http://www.ansci.umn.edu">www.ansci.umn.edu</a></td>
<td></td>
</tr>
<tr>
<td>Michigan Department of Agriculture</td>
<td>PO Box 30017, Lansing, MI 48909</td>
<td>(800) 292-3939</td>
<td><a href="http://www.michigan.gov/nda">www.michigan.gov/nda</a></td>
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<tr>
<td>Michigan Turkey Producers</td>
<td>2140 Chicago Dr., Wyoming, MI 49509</td>
<td>(616) 245-2221</td>
<td><a href="mailto:michiganturkey@novgate.com">michiganturkey@novgate.com</a></td>
<td></td>
</tr>
<tr>
<td>Midwest Organic and Sustainable Education Service (MOSES)</td>
<td>PO Box 339, Spring Valley, WI 54767</td>
<td>(715) 772-3153</td>
<td></td>
<td><a href="http://www.mosesorganic.org">www.mosesorganic.org</a></td>
</tr>
<tr>
<td>Midwest Organic Services Association (MOSA), PO Box 344, Viroqua, WI 54665</td>
<td>(608) 637-2526</td>
<td><a href="mailto:mosa@mosaorganic.org">mosa@mosaorganic.org</a></td>
<td></td>
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<tr>
<td>Midwest Poultry Federation</td>
<td>108 Marty Drive, Buffalo, MN 55313</td>
<td>(763) 682-2171</td>
<td><a href="mailto:theresa@midwestpoultry.com">theresa@midwestpoultry.com</a></td>
<td>Hosts annual, regional poultry convention</td>
</tr>
<tr>
<td>Minnesota Department of Agriculture (MDA)</td>
<td>625 N. Robert St., St. Paul, MN 55155</td>
<td>(651) 201-6000</td>
<td><a href="http://www.mda.state.mn.us">www.mda.state.mn.us</a></td>
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<tr>
<td>Minnesota Food Processing Program, Ag Marketing Services Division (MDA)</td>
<td>(651) 201-6007</td>
<td></td>
<td><a href="http://www.mda.state.mn.us/dairyfood.default.htm">www.mda.state.mn.us/dairyfood.default.htm</a></td>
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</tr>
<tr>
<td>Meat, Poultry and Egg Inspection Program (MDA)</td>
<td>(651) 201-6027</td>
<td></td>
<td><a href="http://www.mda.state.mn.us/dairyfood.default.htm">www.mda.state.mn.us/dairyfood.default.htm</a></td>
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</tr>
<tr>
<td>Minnesota Turkey Research &amp; Promotion Council/Minnesota Turkey Growers Association</td>
<td>108 Marty Drive, Buffalo, MN 55313</td>
<td>(763) 682-2171</td>
<td><a href="mailto:info@minnesotaturkeys.com">info@minnesotaturkeys.com</a></td>
<td></td>
</tr>
</tbody>
</table>
AGENCIES AND ORGANIZATIONS (continued)

1592 Haw Branch Rd., Sanford, NC 27330.

Organic Materials Review Institute (OMRI). Box 11558,
Eugene, OR 97440. (541) 343-7600. info@omri.org.
www.omri.org.

Sand Hill Preservation Center, 1878 230th St., Calamus,
IA 52729. (563) 246-2299. sandhill@fbcom.net.

USDA, Agricultural Marketing Service (AMS), Poultry
Programs, 1400 Independence Ave., Washington, DC

USDA, Food Safety and Inspection Service (FSIS),

USDA, Grading Branch, Agricultural Marketing Service,
STOP 0258, Room 3938 South, 1400 Independence Ave.

USDA, National Organic Program (NOP). Room 4008-
South Building, 1400 Independence Ave. S.W.,

USDA, Sustainable Agriculture Research and Education
(SARE). North Central Region Office. University of
Nebraska-Lincoln, 13-A Activities Bldg. Lincoln, NE
68583-0840 Bill Wilcke, Coordinator (402) 472-7081.
www.sare.org.

Wisconsin Association of Meat Processors, PO Box 505,
Bloomington, WI 53804. (608) 994-3173.

Wisconsin Department of Agriculture, Trade and
Consumer Protection, 2811 Agriculture Dr., Madison, WI
53718. (608) 224-5100. www.datcp.state.wi.us.

PUBLICATIONS

Budgeting, Enterprise Planning and Recordkeeping

Building a Sustainable Business. DiGiacomo, Gigi,
Robert King, and Dale Nordquist. MISA. 2003. Available
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Consumer Preferences for Organic/Free-Range
Chicken. Liz Neufeld. Agricultural Marketing Resource
Center, Department of Agricultural Economics, Kansas
State University. 2002 (reviewed). Available from
Department of Agricultural Economics, 342 Waters Hall,
Kansas State University, Manhattan, KS 66506-4011.

Direct Marketing Profits ... Direct Marketing
Poultry Enterprise. 2002. Dennis Day, Rod Carlyon, and Dean Dyck. Agriculture, Food and Rural
Development. Available from Alberta Government,
J.G. O’Donoghue Building, 7000 113th St., Edmonton,
AB T6H 5T6, Canada. (800) 292-5687.
www.agric.gov.ab.ca.

CIAS. N.D. Available from CIAS (see Agencies and
Organizations).

Growing Your Range Poultry Business: An
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2002. Available from ATTRA (see Agencies and
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Pastured Poultry Producers Association (APPPA).
Issue 28. 2003. Available from APPPA (see Agencies
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Day-range/Free Range


Feed and Diet


Food Safety


PUBLICATIONS (continued)


**Grading**


**Housing**


**Watering System Comparisons.** Jody Padgham. Grit. APPPA. Issue 24. DATE. Available from APPPA (see Agencies and Organizations).


**Labeling**


**Legal Considerations**

RESOURCES

PUBLICATIONS (continued)


Marketing


Direct Marketing Today: Challenges and Opportunities. AMS, USDA. 2000. Available from AMS, Poultry Programs (see Agencies and Organizations).


Fact Sheet for Sale of Meat and Poultry Products to Grocery Stores and Restaurants. Meat Poultry and Egg Inspection Program, Minnesota Department of Agriculture. Available from MDA (see Agencies and Organizations).

Fact Sheet for Sale of Shell Eggs to Grocery Stores and Restaurants. Meat Poultry and Egg Inspection Program, Minnesota Department of Agriculture. Available from MDA (see Agencies and Organizations).


Organic

PUBLICATIONS (continued)


The Organic Broadcaster. Midwest Organic and Sustainable Education Services (MOSES). Quarterly newsletter. Available from MOSES (see Agencies and Organizations).


Organic Feed for Poultry & Livestock: Availability and Prices. AMS, USDA. 2003. Available from AMS (see Agencies and Organizations).


Transitioning to Organic Production. Diana Friedman. Sustainable Agriculture Network, USDA. Bulletin 408. Available from SARE (see Agencies and Organizations).


USDA-Accredited Organic Certifiers Active in Minnesota. Minnesota Department of Agriculture. Available from MDA (see Agencies and Organizations).

Packaging


Cutler’s Supply. 1940 N Old 51, Applegate, MI 48401. (810) 633-9450. sales@cutlersupply.com.

Pasture Management


Pastured Poultry


Poultry Health and Welfare


Poultry Husbandry


**PUBLICATIONS** (continued)

**Poultry Products**


**Processing**


*Organic Meat & Poultry Processing Basics.* Michelle Menken. Minnesota Department of Agriculture. N.D. Available from the MDA (see Agencies and Organizations) or on the Internet at www.mda.state.mn.us/esap/organic.


*Small-Scale Poultry Processing.* Anne Fanatico. ATTRA. May 2003. Available from ATTRA (see Agencies and Organizations).

**Processors**

RESOURCES

PUBLICATIONS (continued)

Internships and Apprenticeships. ATTRA. Updated often. Lists processors, including poultry processors, seeking assistance. Available from ATTRA (see Agencies and Organizations).


Species/Class/Breed Information

American Livestock Breeds Conservancy (chickens), PO Box 477, Pittsboro, NC 27312. (919) 542-5704. www.albc-usa.org.

American Standard of Perfection. Includes description of all species by class, breed, and variety. Available from APA (see Agencies and Organizations).


Poultry Genetics for Pastured Production. Skip Polson and Anne Fanatico. 2005 (revised, Holly Born). Available from ATTRA (see Agencies and Organizations).


Waste Management


HATCHERIES


Coon Creek Family Farm, Vince & Julie Maro (offers day-old chicks from organically raised breeding stock). W4855 Hemlock Road, Mondovi, WI 54755. (715) 834-4547. www.cooncreekfamilyfarm.com.

Murray McMurray Hatchery, PO Box 458, 191 Closz Dr., Webster City, IA 50595. (515) 832-3280 or (800) 456-3280. www.mcmurrayhatchery.com.

Rainbow Breeding Company (offers free range broiler parents). PO Box 911, Gentry, AZ 72734. Richard Udale, (479) 685-6349 or richard@yahoo.com and Danny Eiland, (205) 389-3466 or dceiland@hiwaay.net.


USDA, APHIS-VS (National Poultry Improvement Plan approved hatcheries). Available from Animal and Plant Health Inspection Service (see Agencies and Organizations).

Walters Hatchery (heirloom turkeys), Route 3, Box 1490, Stilwell, OK 74960. (918) 778-3535. turkeylink@intellex.com. www.historicalturkeys.com.

Yankee Chicks, Inc/Hall Brothers Hatchery (chickens), Jerry Srednicki, PO Box 1026, Norwich, CT 06360. (860) 886-2421 or (860) 608-1389.
RESOURCES

SUPPLIERS

Inclusion of a trade name does not imply endorsement of that product by the Minnesota Department of Agriculture, nor does exclusion imply nonapproval.

Ashley Equipment, PO Box 2, Greensburg, IN 47420. (812) 663-2180, Fax: (239) 389-8029


Brower Equipment, PO Box 2000, Houghton, IA 52361. (319) 469-4141. Supplies "safe food handling" labels.


Cashton Farm Supply (CFS) Specialties, Inc. 199 Front St., Cashton, WI 54619. (608) 654-5123 or (800) 822-6671. www.cfspecial.com. Supplier of organic poultry feed.

Cornerstone Farm Ventures. 242 Dan Main Road, Norwich, NY 13815. (607) 334-3231. Supplies mobile processing units for poultry.

Eggcartons.com


Fleming Outdoors, PO Box 147, Ramer, AL 36069. (800) 624-4493. info@flemingoutdoors.com. Sells range of poultry equipment.


**All-in-all-out.** A flock of birds enters and exits a facility as a single group. New members are not introduced and flocks are not mixed. This strategy minimizes the risk of new members introducing disease to a flock.

**Antibiotic.** A soluble chemical produced by a microorganism or fungus and used to destroy or inhibit the growth of bacteria or other microorganisms.

**Ascites.** Accumulation of fluid in the abdominal cavity.

**Biosecurity.** Using a range of management, environmental, pharmaceutical, and other precautions to protect the flock from infectious disease.

**Black-skinned.** Birds with black skin. One example of black-skinned chickens consumed by some ethnic groups is the Australorp. This chicken has black feathers and black skin on the feet — but the actual skin of the carcass is not black. The Silkie chicken, however, has black skin throughout the body. It also has black meat and black bones.

**Breast blisters.** (also called keel cyst) An enlargement of the sternal bursa on the keel of chickens and turkeys appearing as abscess-like fluid-filled sacs found on the breastbone. The primary cause is thought to be prolonged or repeated pressure or friction on the keel bone caused when the chickens or turkeys spend considerable amount of time resting on their breast bone.

**Breed.** A group of fowl/birds related by ancestry and breeding true to certain characteristics such as body shape and size.

**Broiler.** Fast-growing chicken raised for meat.

**Brooder.** Heat source for starting young birds.

**Cannibalism.** Toe picking, head picking, feather picking, and vent picking.

**Capon.** Castrated male fowl having undeveloped comb and wattles, and hackles, saddles and tail feathers that are longer than in a normal male.

**Captive game.** Fowl for which there is an established hunting season. Examples include pheasant and quail.

**Carcass.** All edible parts of a slaughtered animal, including edible viscera.

**Closed flock.** Flock that has not had direct or indirect contact with other birds.

**Complete feed.** Nutritionally balanced feed mixed for individual species and stage of production.

**Custom exempt.** Processing or slaughter that is exempted from continuous federal and/or state inspection. Meat processed at custom exempt plants can be consumed by the owner, the owner’s immediate family, and non-paying guests. It cannot be retailed.

**Day-old chicks.** Chicks that have hatched and are one day old.

**Day-range management.** Similar to free range, but birds are confined at night for protection from predators.

**Free-choice.** Method of feeding whereby birds have continuous access to feed.

**Free range management.** Nonconfined production alternative allowing birds to forage freely day and night. A perimeter fence is used to deter predators.

**Hen.** Mature, female fowl (usually 12 months or older) that has begun laying eggs.

**Induced molt.** A flock of hens is induced into a group molt with an accompanying cessation of egg production. This process results in rejuvenation of the flock and increase in egg production and improvement in egg quality.

**Industrial management.** Producing large numbers of birds using confinement style housing, often under contract with an integrator.

**Integrator.** A company that owns or controls multiple stages of production such as breeding, hatching, grow-out, and processing.

**Intermediary.** Company or buyer who arranges for final sale of product. Intermediary examples include wholesalers and retailers.
**Keet.** Young or immature guinea fowl.

**Litter.** Soft, absorbent material used to cover floors of poultry houses.

**Meat.** Edible muscle and other edible parts of a food animal, include edible skeletal muscle, edible organs, and edible muscle found in the tongue, diaphragm, heart or esophagus.

**Medicated feed.** Feed that includes low levels of antibiotics to prevent common poultry diseases.

**Minimally processed.** A process which does not fundamentally alter the raw product (USDA definition).

**Molt.** To shed old feathers and grow new ones.

**Muscovy.** Species originating in South America. Commonly and incorrectly referred to as a duck. Breeding a Muscovy with any other duck will result in infertile offspring (called “Mule Ducks”).

**Natural.** A product containing no artificial ingredient or added color and is only minimally processed (USDA definition).

**Nest run.** Eggs that are not graded or sized.

**Omega-3.** A beneficial fatty acid that originates in green plants.

**Organic management.** Adherence to USDA National Organic Program standards.

**Pasturage.** Grass, legumes, insects, worms, and seeds consumed by birds when foraging.

**Pasture.** Field seeded and maintained for livestock foraging.

**Poult.** Immature turkey.

**Poultry.** Domesticated fowl commonly used for human food, fiber (e.g., feathers or down) or entertainment (e.g., homing pigeons). Includes domesticated chickens, turkeys, geese, ducks, guinea fowl, pigeons, etc.

**Poussin.** A very young chicken that has a delicate flavor and little fat.

**Process.** Cut, grind, manufacture, compound, intermix or prepare meat or meat food products.

**Product identity.** The name of the product, a complete list of ingredients and the name, address, and zip code of the manufacturer or distributor (MN).

**Pullet.** Young female hen that has not begun laying market quality eggs.

**Ratite.** Member of the group of flightless birds that includes ostrich, emu, cassowary, kiwi, and rhea.

**Restricted feed.** Access to feed is limited or tightly controlled; no “free access” or continuous feeding.

**Ridges.** Wrinkles or weak spots on egg shells caused by excess calcium depositing. Eggs with wrinkles are more likely to crack and become contaminated.

**Roaster.** Young chickens of either sex, usually 3-5 months of age, that are tender-meated with soft, pliable, smooth-textured skin and with a breastbone and cartilage somewhat less flexible than the broiler.

**Roost.** A perch on which birds rest or sleep.

**Scratch.** Cheap or broken grain scattered on ground. Considered a “filler” food that is not formulated to meet birds' complete nutritional requirements.

**Sex-link.** A trait that is linked to the sex of the bird. Sex-linked feather color traits are sometimes used to allow sexing of offspring.

**Squab.** A 25-30 day old pigeon (nestling) before it learns to fly. Live weight averages 20-24 ounces. Dressed weight is 14-16 ounces. Meat is dark with a rich and somewhat wild flavor. Considered a “gourmet” meat bird.

**Straight-run.** Hatchlings that are not sexed.

**Traditional management.** Confinement or semi-confinement production for small- to medium-sized flocks.
**Transitional feed.** Feed that is produced using organic management practices but that has not yet received certification.

**Vertical integration.** One company owns more than one stage of production such as breeding, hatching, grow-out, and processing.

**Waterfowl.** Birds that naturally spend most of their lives on and near water such as ducks and geese.