



# Destination Ag

ABAC's Georgia Museum of Agriculture



## Breeds that help us get from Chicken to Kitchen

For more information, see the signage and activity stations located at our free-time barn next to the playground





# Plymouth Rock

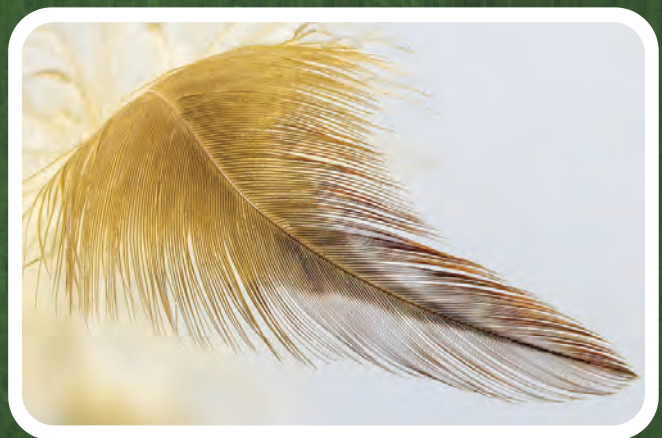


- American breed
- Used for table egg and meat production
- Used to cross with other breeds to create new breeds for broiler production
- Come in various colors
- Lays around 200 eggs per year
- Lays large brown eggs
- Easy for managing
- Survives in extreme weather conditions

## Fresh from the Farm Facts

---

Chickens go through a process called molting. Molting is when a chicken loses and regrows its feathers. During this time, the birds eat and drink less and stop laying eggs.



# Red Ranger



- American breed
- Mainly used for meat production
- Gains weight quickly
- Gains about 6 pounds in 6 to 7 weeks
- Can also be used for table egg production
- Able to withstand extreme weather conditions

## Fresh from the Farm

---

There are over 22 billion chickens in the world. That is three times more than the human population. There are more chickens than any other species of bird.





# Rhode Island Red



- American breed
- Originated when an Asian breed was crossed with a Leghorn
- Formerly used for meat and egg production
- Currently used for table egg production
- Lay an average of 200-300 eggs per year
- Lays brown eggs

## Fresh from the Farm Facts

---

Chicken feet are actually called paws. The majority of harvested paws are packaged and shipped to China, where they are considered a delicacy.



# Red Star



- Hybrid breed
- Cross between a Rhode Island Red and a New Hampshire
- Used for table egg production
- Lay light brown eggs
- Lay around 250 to 300 eggs per year
- Lay for about 16 to 19 weeks before molting

## Fresh from the Farm Facts

---

The color of an egg does not determine how healthy it is. All chicken eggs are the same nutritionally.





# Cornish Game



- English breed
- Previously known as an Indian Game Chicken
- Used in the meat industry
- Come in a variety of colors
- Most common colors are white and dark red
- Used to cross with various breeds to produce newer, faster growing breeds

## Fresh from the Farm Facts

---

The yellow color of the yolk comes from the corn that the chickens eat. They store the pigment in their paws for later. The less color in a hen's paws, the better layer she is.



# White Leghorn

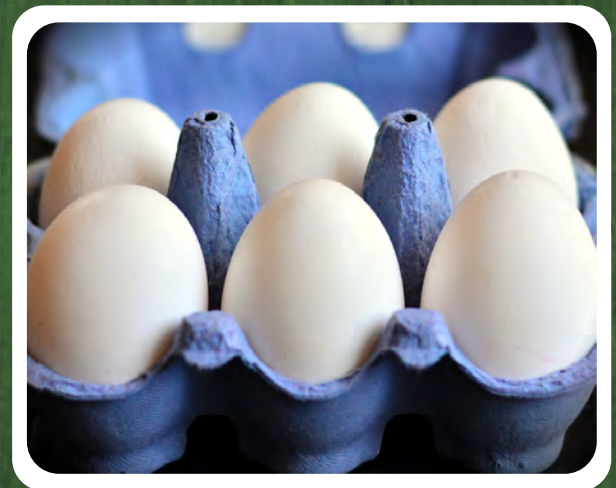


- Originally from Italy
- Cross between an Italian breed and an English breed
- Smaller body size
- Lays large white table eggs
- Starts laying eggs around 16 to 18 weeks old
- Lays an average of 270 to 300 eggs a year

## Fresh from the Farm Facts

---

You can tell if your eggs are stale by placing them in a glass of water. Fresh eggs sink, while stale eggs float. This is caused by the air bubble inside of the egg expanding.





# Delaware



- Hybrid breed
- Cross between a New Hampshire and a Barred Plymouth Rock
- White with black spots and tail feathers
- Used for table egg and meat production
- Has a smaller body size with large muscles
- Lays large brown eggs

## Fresh from the Farm Facts

---

More is known about the nutrition needs of poultry than any other species, even humans! The discovery of vitamins and minerals happened because of chickens.

