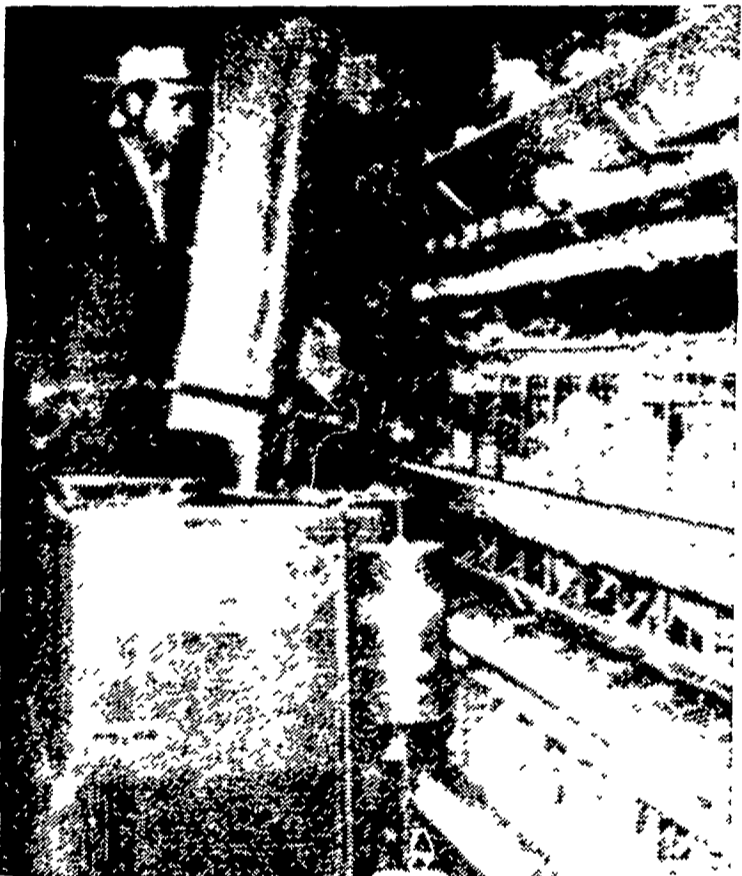




EGGS ARE GATHERED continuously at Cloisterdale Farms. Performing this daily task above is Shirley Noll. Eggs are collected in filler flats, cooled overnight, then cased and trucked to the L. M. Sheaffer plant in Ephrata. They are on their way to the stores within 24 hours after being produced. L. F. Photo



A POWERED FEED cart, operated by Tom Harter, shown being used to scrape the dropping boards under the cages. This operation is done twice a week and the manure cleaned out of the pits every two weeks. The 3-tiered, rows of birds are fed twice daily and the feed is leveled once a day by dragging a chain through the trough. It takes about one-half hour per feeding to feed the 15,000 birds in each house. L. F. Photo



LATEST TRUCK ADDITION to the L. M. Sheaffer Co. fleet which hauls eggs to restaurants and food markets in New York City and Philadelphia.



EDWARD BOWSER, manager of the 90,000-bird Cloisterdale Farms caged layer plant at Lititz R4, works on record summaries in his farm office. Bowser attributes a good share of the farm's success to careful attention to records, both on the farm and in the office of the L. M. Sheaffer Co. L. F. Photo

● L. M. Sheaffer

(Continued from Page 1) marketing, and has expanded its plant facilities at the central Ephrata location. In the mid 1950's the company became the first egg packaging plant in the East to install automatic sizing equipment, which ultimately led to the complete automated assembly line for washing, candling, sizing, and packaging. The two automatic units have a capacity of 43,000 eggs per hour, and the daily plant capacity now stands at 1500 cases per day.

At present, many of the eggs handled by Cloisterdale are produced in this area, and Sheaffer hopes eventually to get all his supply local-

ly. Eggs packaged by the company are marketed in New York and Philadelphia, most of these going to chain stores are packaged under private labels and delivered right to the store door.

It has often been said that the East cannot compete with outside areas in egg production. To get more information on the costs and problems involved in producing eggs, and to establish a nearby supply of quality eggs for his trade, Ray Sheaffer decided to get into the production phase of the business. Two years ago, ground was broken on a 34-acre farm located about three miles from the plant. The flock of 15,000 birds

was housed in April, 1964. Today, the complex of six controlled environment houses, each containing 15,000 caged layers, employs six full-time people, a manager, plus some part-time help. The plant consumes 60 tons of feed per week and puts out over 1000 cases of eggs and 60 tons of manure each week.

According to farm manager Edward Bowser there wasn't much of anywhere to go for information on this type and scale of layer management, so as problems arose they had to be solved on the spot, often just by trial and error. After one and a half years' experience, Bowser felt that this kind of operation offered the firm sufficient economy. (Continued on Page 9)

How to shrink your heating problems and enlarge your home

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