



Brief answers
to short questions
**Sheila's
Shorts**
By Sheila Miller

Hens lay what they eat?
Everyone has heard at one time or another about the cow that was fed chocolate bars to give chocolate milk. But what about chickens?
I received a question from Howard Longhead of West Chester that asks that question:

Thirty years ago my wife's mother got 100 Rhode Island Red peeps every Spring. She culled the full-size ones each Fall, keeping the ones that supposedly could lay, and eating or selling the roosters and non-producers. She sold the eggs to buy her chicken feed.

"Along with the chickens, she raised a small garden for the family's use. One time something made all the onions go bad — they went over the garden fence and through the chickens. In about a week, the eggs had a decidedly rank taste and could not be sold.

Just recently, the eggs that my wife and I now buy from markets in Lancaster and Chester County have a "scorched" taste when we soft-boil them. It finally dawned on me that this is probably due to over-roasting or burning the grain used for feed.

I called the County Agent and explained this to him,

but he just laughed and said no one else complains.

What would cause this off-flavor in the eggs?

Mr Longhead, this is a new sort of question because I have never heard of chickens eggs picking up the flavor of their feed. Admittedly, I am more familiar with what happens to a dairy cow's milk once she dines on garlic growing in the pasture.

To help me out in finding the answer to your question, I recruited the assistance of Pennfield Corporation's nutritionist Dr. John Fiddler.

Quickly running your question by him via the

telephone, he digested all the input and said, "The possibilities of scorched feed creating a similar taste in the egg are slim."

The flavor, he said would not happen in the egg as a result of feed going through the bird. "It might be possible for the egg to pick up a flavor if there is scorched material in the feeder and the egg is exposed to the odor — but here again, the egg is only there a short time."

When he pondered the possibility of the onions having created a rank taste in the eggs those many years ago, his reaction was one of

not knowing. "We've never fed onions or added them to the chicken feed, so I really wouldn't know," he said.

Why the flavor shows up in milk, he explained, is because the onions and garlic produce a volatile organic acid which can be transferred into the milk production in the case of the dairy cow.

One recommendation Dr. Fiddler shared was to be sure there are no food odors in the refrigerator that might be creating this flavor. "Processed and stored eggs will pick up odors from the refrigerator," he said.

So, Mr. Longhead, although it hasn't been decisively ruled out that over-roasted feed can create a scorched taste in eggs, Pennfield's nutritionist says the chances are "remote".

It's a long food chain from the chicken to the table with any number of places where the eggs might be exposed to odors. Let's hope that the problem of "scorched" eggs doesn't persist.

Chase'em or corral'em?
By now, I'm beginning to feel that Roland Kamoda of Monongahela and I are long-time friends. He is a loyal supporter of my column, and sends me different and unusual questions every few weeks.

His question this week concerns something that anyone who has ever had the frustrations of trying to round up cattle that just don't want to cooperate has experienced.

Maybe in a future issue you could mention about information on types of holding pens and loading chutes. It seems I do a lot of cowboying and I should remember the saying a physics teacher told me: "If you can't get ahead — use the one you have."

Rather than try to get into the many different types of corrals and chutes that are available depending on your barn and pasture system, I'm going to refer you to an excellent publication put out by Penn State called Beef Cow Management (File Number: IVD1 10M478 U.Ed. 8-599)

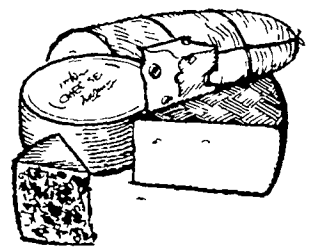
I was first introduced to this reference after a cow-calf seminar held at Penn State this past Winter on the three coldest, snowiest days. It is filled from cover to cover with information on feeding and nutrition, feed production, herd health, finishing for slaughter, herd management, and buildings and equipment.

They have measured drawings of cattle corrals and diagram the optimum layout for crowding cattle.

See your County agent for information on how to get a copy of this handbook, or contact Lester A. Burdette at Penn State.

For the small fee it costs to get a copy of this publication, you can't afford not to have one.

Have a problem or a question that needs answering? Send it in to Sheila's Shorts and I'll see what I can do to help.



QUALITY PRODUCTS **AT FAIR PRICES**



EMHERR

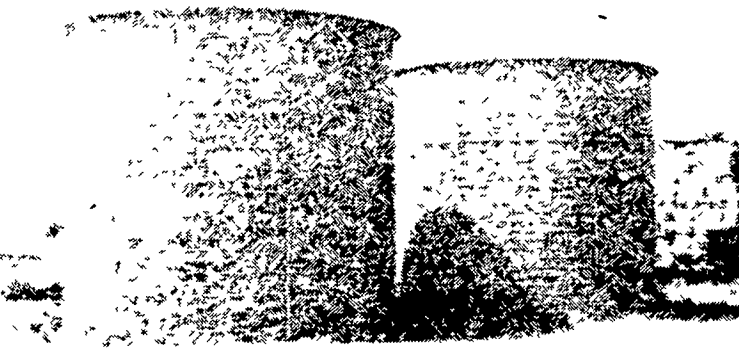
EQUIPMENT, INC.

FARM & HOME SUPPLY

★ SALES — SERVICE — PARTS ★


Come See the Crib that
"OUTLAWS" RUST...
BEHLEN "STEEP PITCH" CORN CRIBS

Built for a Lifetime of Rugged Service Every Behlen Corn Crib is Hot-Dip Galvanized after welding completely covering all surfaces (including weld spots) with up to 6 times the amount of zinc found on ordinary cribs
You'll Never See a Stronger Crib. The Behlen Crib is made of No. 4-gauge Bar Mesh Steel Weathertight "Steep Pitch" roof fills to the peak without hand leveling Extra-wide crib doors In sizes from 865 to 1515 bushels



865, 1085 & 1515 Bushel Sizes In Stock

SAVE \$3



STEEL PANEL FARM GATES

	Reg.	SALE
10' ..	\$37.99 ..	\$34.99
12' ..	\$39.99 ..	\$36.99
14' ..	\$44.99 ..	\$41.99
16' ..	49.99 ..	\$46.99

No. 160A
DAIRY ENAMEL



- Quick Drying
- Gloss Finish
- Porcelain-Like Finish
- Non-Toxic Harmless to Animals
- Resistant to Abrasives, Cleaning Solutions

Reg. \$14.21 **\$11.95**
NOW

WOVEN FENCING

Height	Stray Space	Filler GA.	Reg. Price	Sale Price
47"	12	12½	\$ 66.99	\$ 63.99
47"	6	12½	\$ 88.99	\$ 85.99
47"	12	11	\$ 89.99	\$ 86.99
47"	6	11	\$116.99	\$109.99
39"	12	12½	\$ 64.99	\$ 59.99

SAVE
Harvest King
\$\$\$
NYLON FRONT TRACTOR TIRES



Stock No	Size	Ply	Reg Price	Sale Price Includes F.E.T. Tax
FF25	7.5L-15	6	46.95	41.12
FF38	5.50-16	4	26.95	22.42
FF40	6.00-16	4	29.95	22.50
FF41	6.00-16	6	32.95	28.31
FF42	6.50-16	6	36.95	32.19
FF50	10.00-16	6	79.95	73.89
FF55	11.00-16	8	99.95	92.32

Total Price Includes F.E.T. Tax

MONOFLO NIPPLES

½" Reg. \$4.59
NOW **\$3.99**

3/8" Reg. \$3.29
NOW **\$2.99**

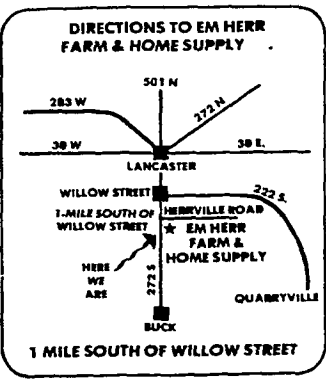
GREASE

69¢ ea

MULTI-PURPOSE 10 oz. GREASE CARTRIDGES

R.D. 1 RTE 272 SOUTH, HERRVILLE RD.
WILLOW STREET, PA
Phone: (717) 464-3321

Store Hours:
Mon.-Thur. 7:30 A.M. - 6:00 P.M.
Sat. 7:30 A.M. - 5:00 P.M.
Fri. 7:30 - 9:00



DIRECTIONS TO EMHERR FARM & HOME SUPPLY

1 MILE SOUTH OF WILLOW STREET

