

Egg Producers Face Challenges Over Long, Hot Summer

(Continued from Page 2)

is provided by Willard's wife, June and Steve's wife, Virginia.

While the further processing market continues to expand, Willard said that overall, the fresh egg market (of which he used to be a part of) continues to hold steady with demand steady.

"The process product has a chance to pick up some," he said.

At one time, the Haas family provided fresh market eggs for Sauders. But the challenges faced by the fresh egg producers and the further processing producers are the same, regardless.

"We have a very good relationship between us and Quaker State," said Willard. The key is to produce the most maximum size eggs with the least amount of feed.

Many good hens will produce anywhere from 280-295 eggs over a lifetime, according to Haas. If

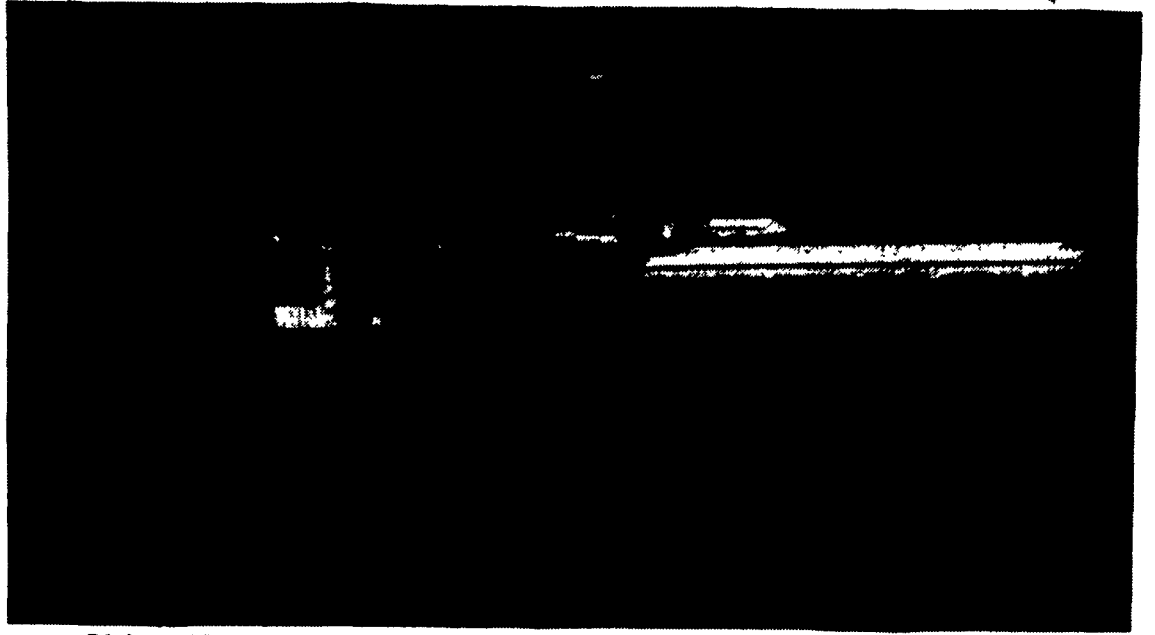
taken through a molt cycle, which includes removing the birds from light, a bird can produce up to about 425 eggs.

In all, the Haas family has recorded, at the end of 71 weeks, a 288/eggs/hen/house average.

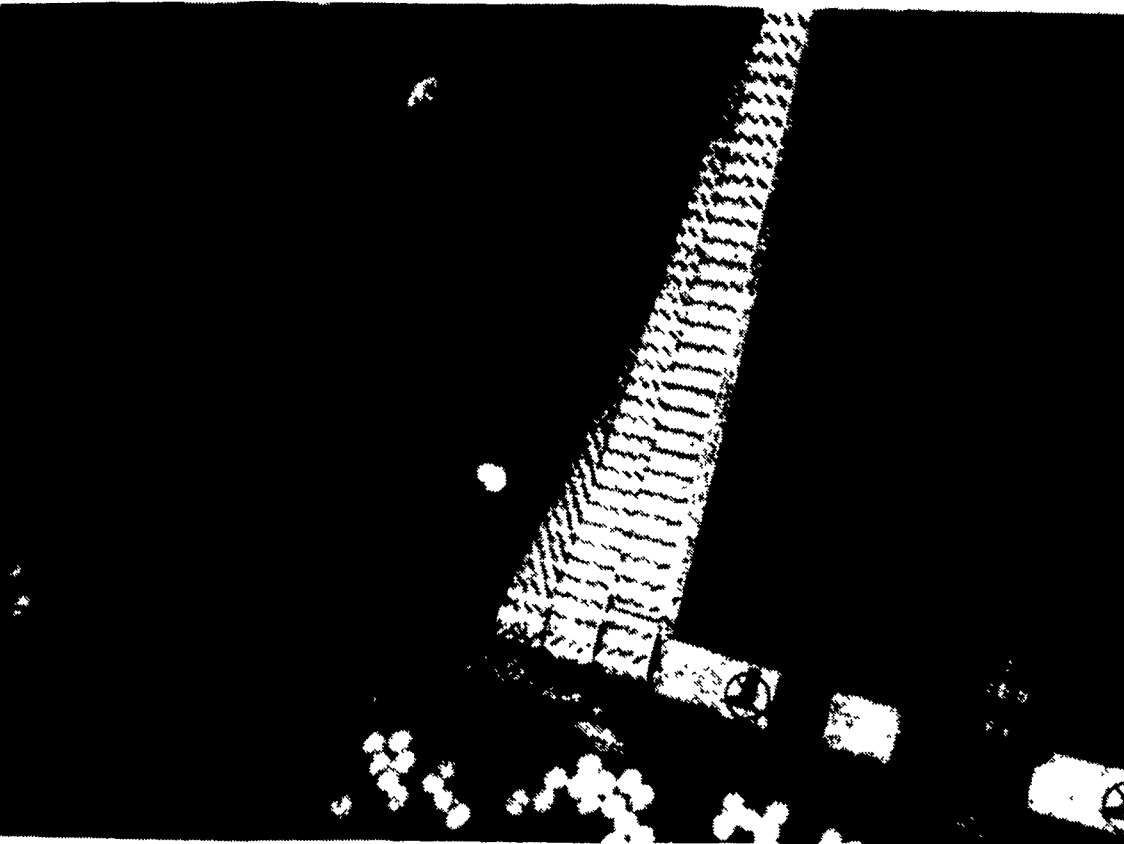
Willard also serves as a member of the national United Soybean Board (USB) as a state director. He serves on the International Marketing Committee with a focus on western Europe.

He is part of the ongoing effort of the USB to "move soybeans" into China and Pacific Rim countries. For western Europe, the key is simply to hold down the markets they have while promoting quality products.

The best promise lies with Japan, which depends on imports from soybean producers in the U.S. Willard said he believes that Japan will "never go out on the



Of the 1,300 acres the Haas family farms in Schuylkill, Northumberland, and Dauphin counties, they manage 730 acres of corn, 350 acres of beans, and 180 acres of wheat. Their hen houses are to the right of the Salem United Church of Christ, in center, in this view from Mahantongo Mt. Rd.



Willard Haas, who grows 235,000 layers, said that every day he and his son went into the two layer houses, checking inlets and making sure all the doors were open and the fans were running — and clean.

market for growing their own finished product, whether it is pork, beef, or eggs."

Demand is continuing to rise in China and markets are opening — slowly.

But for U.S. producers, he said, "I think we'll probably see some

demand going up. Some of it is new marketing and a lot of it is finished products, microwave products, quick foods — a lot of eggs are used for that."

The gains will be in further process market, mostly, while shell egg demand remains steady.

Defined Bacteria Mix Stymies Salmonella

WASHINGTON, D.C. — Month-old broiler chickens treated with a select blend of natural bacteria had significantly less salmonella — only about one-third of 1 percent — in their intestinal pouches called ceca, compared with untreated broilers, a U.S. Department of Agriculture scientist has reported.

"The results indicate treatment with this bacterial blend, which we call CF3, may be a useful part of an integrated program to reduce salmonella in broilers during growout and reduce salmonella in the chicken house," said research biologist Michael E. Hume with USDA's Agricultural Research

Service. In tests this spring, 100 hundred broiler chicks were dosed at one day of age with CF3. Another 100 chicks did not receive CF3. Two days later, all 200 chicks were given 10,000 Salmonella typhimurium bacteria apiece.

"When the birds' intestines were checked at four weeks of age, the CF3 treated chicks had less than 10 Salmonella typhimurium bacteria per gram of cecal content, compared with about 3,000 Salmonella typhimurium per gram in the untreated birds," said Hume.

Hume and fellow ARS scientists Donald E. Corrier, David J. Nisbet and John R. DeLoach conducted the tests at the agency's Food Animal Protection Research Laboratory at College Station, Texas. Hume reported the team's findings at the recent annual meeting of the Poultry Science Association at Edmonton, Alberta, Canada.

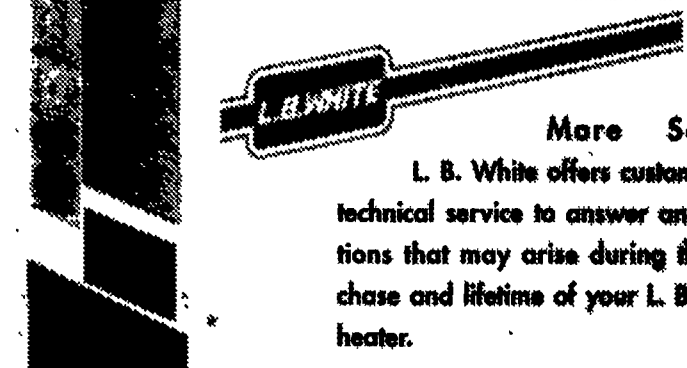
Older chickens are naturally more resistant to colonization by microorganisms such as salmonella. Scientists have known for years that treating chicks with the cecal contents of older chickens offers some protection against salmonella.

To produce CF3, the College Station team selected 29 different types of bacteria from the hundreds present in the ceca and used only those microorganisms to produce a "defined culture," Hume said.

"The defined culture offers an advantage in that you know precisely what's in there," said ARS' Donald Corrier. "The CF3 culture con-

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