

ALABAMA POULTRY

THE OFFICIAL MAGAZINE OF THE ALABAMA POULTRY & EGG ASSOCIATION

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PRESIDENT'S MESSAGE: CASEY JONES



I am honored and excited to serve as president of the association that I have been a part of my entire adult life. I can remember going with my dad to the association office when I was just out of Auburn and meeting Wanda Linker for the first time. It seems impossible, but that was 35 years ago.

I look forward to seeing many of you during the next year as I hopefully attend our local and county producer meetings and other association functions. COVID was difficult on all Alabamians, including the association, but we're determined to get back to a more normal way of life.

I would like to thank our summer annual meeting sponsors, the APEA staff and all those who attended for a great meeting. I always enjoy the time with industry colleagues and old friends. I especially enjoyed getting to share a few stories about Granny Kate and the rest of my family and remembering some of the folks who have made this industry what it is today.

The association is here to protect the poultry industry, from the smallest one- or two-house poultry farms, to the state's

largest integrator. Alabama is close to being the top state in poultry production, and with this notoriety comes extra challenges. But with your continued support, this association is strong and will be ready to face those challenges.

Maybe one of APEA's most important initiatives is our 2+2 and Auburn scholarship programs. We're intent on furthering these programs so we can help students for years to come.

The APEA staff has also been busy working in the aftermath of the fire at Hanceville's River Valley Ingredients. Thank you, God, no one was injured in this tragedy. We're cooperating with company management and state agriculture officials to secure reasonable daily mortality options for our producers.

I pledge to work diligently for this association that has given so much to me and my family, and I promise to keep spreading the word that the poultry industry is great here in Alabama.

Casey Jones

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ON THE COVER

APEA welcomed Casey Jones in July as 2021-2022 president for the organization. He and his wife, Kelley, reside in Hoover.

Photo by Caleb Hicks.



2021-22 executive officers were elected at the annual meeting July 12. From left are Clint Lauderdale, member at large; Charlie Peacock, member at large; Jason Shell, immediate past president; Casey Jones, president; Ryan Turner, treasurer; Steve Smith, secretary; and Stan Usery, vice president.

APEA HOSTS ANNUAL AND SUMMER BOARD MEETINGS

More than 400 industry professionals, farmers and families gathered at Sandestin in Florida July 11-13 for Alabama Poultry and Egg Association's annual and summer board meetings.

Given the COVID-related canceling of last year's conference, this year's was a welcome event, as attendees once again converged on the beautiful Gulf Coast to celebrate achievements in the poultry industry and recognize those who helped make them possible.

To kick things off, folks flocked to the annual "Welcome to the Beach" reception for board members and sponsors, but it was on to business at the board meeting the next morning. Board members heard industry updates and discussed plans for the upcoming year.

Members also elected the 2021-22 board and executive officers during the meeting and rounded out the second day of events with the awards banquet and auction, which both were a success.

The final event of this year's meetings was a round of golf at Baytowne Golf Club.

Thank you to our sponsors and to all those who helped make this a successful meeting.



ANNUAL MEETING AWARDS



Presidential rooster presented to Jason Spann, right



Distinguished Service Award: Steve Smith, left



Distinguished Service Award: Mitchell Pate



Presidential Award: Jason Spann, right



Distinguished Service Award: Randall Ennis, right



Government Partnership Award: Alabama Agriculture Comm. Rick Pate, left



2021 Alabama Poultry Farm Family of the Year: Mike and Regina Carnes, center



Presidential rooster presented to Jason Shell, center, with wife Melissa

EVENING OF FUN TICKET SALES AWARDS



Salesperson of the Year: Linda Cox of Mar-Jac Poultry, right



Met Team Quota: Mar-Jac Poultry



Top Salesperson to Breeder Growers: Barry Smith of Tyson Foods - Snead, right



Top Salesperson to Broiler Growers: Judy Dutton of Tyson Foods - Snead, right



Top Team Based on Total Number of Tickets Sold and Met Team Quota: Koch Foods - Gadsden



Top Rookie of the Year: Michael Ryan of Wayne Farms - Albertville, right



Top Salesperson to New Ticket Purchasers: Connie Bryant of Koch Foods - Montgomery, right

GOLF TOURNAMENT



1st Place Team: Jeff Hixon, Travis Bentley and Mark Moody (not pictured, Keith Sandlin)



Closest to the Pin: Jan Henrikson



2nd Place Team: John Sport, Mike Pigg, Randy Wilson and Neil Martin



3rd Place Team: Phillip Cowart, Scott Morgan and Andrew Pinyan



In Memoriam

JIM JORDAN

June 4, 1961 – Aug. 4, 2021

Jim was a longtime member of APEA, serving on the allied committee for many years and holding several managerial assignments including positions at Wade Jones Company, DSM and Koch Foods in the poultry industry. Probably his most rewarding and enjoyable job was the many years he worked and managed the Jordan Hatchery at Fort Payne, along with his father, Bill, an Alabama Poultry Hall of Fame member and former APEA president. Jim was always a valuable member of the Alabama poultry industry and impacted the lives of many people he met. Jim will be greatly missed by his many friends and family. Please keep the Jordan family in your prayers.



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COOKING CHICKEN WITH BRENDA GANTT

BY: CALEB HICKS

Brenda Gantt's house is filled with fixtures found in the home of a typical Southern lady. There are antique dressers, knick-knacks, hand-made pottery and a dining room table that could seat a small village. A homey kitchen is filled with well-seasoned cast iron cookware used to prepare her now-famous chicken recipes.

The 74-year-old Andalusia resident soared to fame during the COVID-19 pandemic last year when her homemade biscuit how-to video went viral. She's also famous for her chicken, a skill Gantt said she learned from her mother.


"Besides getting married and having to figure it out, my mother was my real teacher in the kitchen," said Gantt, a retired schoolteacher. "Yes, I have cooked chicken not long enough sometimes and had to stick it back in the fryer or the oven, but that was when I first got really into cooking. I think a lot of it is just trial and error."

Along with her social media stardom, Gantt owns a bed and breakfast, The Cottle House, which now has more than an eight-month waiting list. The B&B is across the road from her house, and she cooks breakfast every day for her guests.

She said she enjoys seeing others gobble up her dishes.

"It always makes me feel good if someone likes what I fix, no matter if it's chicken or something else," Gantt said. "If we're going to cook, we want whoever is eating it to like and enjoy it. I like to see folks go back for seconds."

Gantt, known for her oft-quipped line, "It's gonna be good y'all," credits God for her online success and sees it as an



Cooking sensation Brenda Gantt has taken social media by storm with her how-to cooking videos created in her home kitchen in Andalusia. Cooking for most of her life, Gantt knows how to fry up chicken to golden perfection.



BRENDA'S QUICK CHICKEN-PREP TIPS

"In order to cut up a good chicken, or anything else, you have to have a sharp knife," Gantt says. "You pull the knife toward your body using a knife sharpener. 'Iron sharpens iron' is in the Bible. It's true for metal and true for people building each other up."

Once your knife is sharp:

1. Wash the chicken in a clean sink, remembering to disinfect the sink afterward.
2. Start by cutting the legs and thighs on each side of the chicken and separating.
3. Next come the wings. Says Gantt, "I hold the chicken by the wing and use the weight of the bird to pull it down when I cut. I cut part of the breast off with them so there's a little extra meat. I also cut the tip off."
4. Pull the back off and use for boiling broth.
5. Slice out the pulley bone, (the heart-shaped piece at the top of the breasts).
6. Then, you cut the "saddle" out, and you're left with the two breasts to cut away.
7. Cook your desired chicken meals. All ovens are different, so keep that in mind if you're baking.

According to Gantt, all you need for a good chicken batter is salt, pepper, a splash of buttermilk and flour.

opportunity to teach viewers how to cook and to tell them a little about Jesus.

"People say my cooking is great and reminds them of their grandparent's or mother's," Gantt said. "But they say the real icing on the cake is Jesus, and that I'm lifting them up and giving them hope through Christ. Some are saying they had stopped cooking, but they're getting back in the kitchen after seeing my videos.

"The Lord has had a hand in this since I posted that first video in April of 2020. I didn't plan it. He made it happen, so I get to mention His name."

According to Gantt, the possibilities are nearly endless when cooking a whole chicken, and she even provides a few quick tips for preparing the bird.

"Chicken is a healthy meat that's high in protein, and kids need that," she said. "You can stretch it out so far and use every bit for a meal, even the bones for broth. Don't ever throw anything away, except the bare bones after there is nothing left on them."

With all the fame, Gantt said what comes next in her journey is in the Lord's hands.

"I am not even concerned with it one bit," she said. "If it ends today, that is the Lord's plan. He'd be closing a door, and I'm sure He'd open another one. I don't even worry about anything like that, and I guess part of the reason I feel that way is I haven't really realized what this all means anyway."

Follow Brenda on Facebook at Cooking with Brenda Gantt and Instagram @cookingwithbrendagantt.

Her first cookbook, "It's Gonna Be Good Y'all," is set for a November release. To preorder, call 1-833-839-6871 or go to brendaganttbook.com. 🐔



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STANFORD EARNS DUNCAN AWARD FOR EXTENSION EFFORTS

Kent Stanford has a ready smile, a servant's heart and a passion for educating farmers — a combination that has earned him the Alabama Farmers Federation's Duncan Award for Excellence in Production Agriculture and Forestry Extension.

As this year's winner, Stanford received \$5,000 for programming costs, courtesy of the Alabama Farmers Agriculture Foundation. This was the third annual Duncan Award, coordinated by the Alabama Farmers Federation to reward Auburn University and Alabama Extension professionals for work tangibly affecting farmers.

Stanford received the honor during the organization's Farm and Land Expo in Montgomery in August.

"It's humbling to be recognized for your efforts," said Stanford, 50. "You don't do this for recognition. Extension people have a heart for service."

Stanford is an associate Extension professor and statewide Extension specialist at Auburn who focuses on nutrient management in the areas of agronomic crops, animal sciences, forages and poultry. He has served as a statewide specialist since 2008 and is based out of the Sand Mountain Research and Extension Center in Crossville.

The '94 AU animal sciences graduate works behind the scenes to troubleshoot compliance issues for growers. Producer education works toward Stanford's real goal: Helping farmers follow rules and telling their positive story.

"I like to see people get better," he said.

"Better" includes quality record-keeping and compliance with programs such as the concentrated animal feeding operations, or CAFO, rule. It's a program he's worked closely with since the late 1990s and continues to influence; Stanford informed all stakeholders on revisions to the state permitting process during 2020's mandatory five-year program review.

Stanford, who co-facilitates Extension's Inter Agency Waste Team, also worked with Auburn associate professor and Extension nutrient management specialist Rishi Prasad to write a publication on organic soil amendments as the complicated topic of biosolids gained attention across the state.



Kent Stanford received the Duncan Award for Excellence in Production Agriculture and Forestry Extension Aug. 5. From left are Alabama Farmers Federation President Jimmy Parnell, Stanford and Federation Poultry, Pork and Dairy Divisions Director Russ Durrance.

The farmer who nominated Stanford called him "a true joy to work with each time I needed his help."

"Kent's cheerful attitude and willingness to serve the people of Alabama make him so deserving of this award," the nomination continued. "His dependability and work ethic make him stand out above the rest."

APEA associate director Ray Hilburn congratulated Stanford on the achievement.

"Kent is very deserving of this honor," Hilburn said. "Between his involvement with APEA and what he does not only for the poultry industry but the agricultural industry as a whole, he is a true hard worker. We're blessed to have him as a part of our industry."

A native of Pine Apple in Wilcox County, Stanford joined Alabama Extension in 1995 as a county agent in St. Clair County. He lives near Ashville with Amy, his wife of 25 years. They met on AU's livestock judging team and have two children, Ross, 21, and Callie, 19, both current Auburn students. The Stanfords raise horses, hay and cattle and attend Odenville First Baptist Church. Traveling is a family pastime, and Stanford's favorite trips coincide with attending national meetings as a member of the Alabama Association of County Agricultural Agents and Specialists.

Stanford, an auctioneer, is a life member of the Alabama Cattlemen's Association and is a former county Young Farmers Committee chair.

He said the Duncan Award is a testament to the hard work of stakeholders and his Extension coworkers.

"We have gone through tremendous change in Extension," Stanford said. "But relationships still matter. That's true in everything we do in life. Communication is critical. And teamwork drives success." 🐔



Aviagen went live with a brand-new broadcast studio in Albertville at the beginning of the year. The 2,220-square-foot studio is state-of-the-art and has capabilities for both live and recorded broadcasts.

AVIAGEN GOES LIVE WITH BRAND-NEW BROADCAST STUDIO IN ALBERTVILLE

The global pandemic has created considerable challenges for professionals across the entire poultry industry, and finding ways to collaborate and exchange valuable ideas and information numbers is among them. These challenges led Aviagen, a global poultry breeding company headquartered in Huntsville, to try something innovative and cutting edge.

Since 1964, Aviagen has welcomed customers on every continent to Alabama for an annual month-long Production Management School, sharing with them the latest innovations in poultry science as well as proven best practices for successful broiler and breeder management. Aviagen

virtual marketing manager Wouter “Woody” Lassauw said that in 2020, when COVID restrictions made travel to the school difficult if not impossible, his company tried another approach: a first-ever “virtual” Production Management School.

While the traditional school attracts an average of 30 students annually, the online sessions in August 2020 drew 480 geographically and culturally diverse attendees. Though face-to-face contact with customers is invaluable to Aviagen, the virtual nature of the course has undeniably broadened the scope of knowledge sharing for the company even further.

The overwhelming success of that

virtual Production Management School led Aviagen to another innovative idea, in the form of a state-of-the-art broadcast studio for both live and recorded broadcasts. The new Aviagen Albertville Broadcast Studio, which opened in January of this year, has 2,200 square feet of production space and is housed in Aviagen Albertville’s current Research and Training Center, which was repurposed from a decommissioned hatchery in 2019.

MULTIPURPOSE INNOVATION

Since its opening, the studio has allowed the company to connect with more than 1,500 customers globally. Often relying on a local creative agency to assist with production, Aviagen uses

“We’re committed to our customers and sharing the latest developments and best practices serves to strengthen their ability to put food on the tables of families around the globe.”

**MARC DE BEER, AVIAGEN
NORTH AMERICA PRESIDENT**

the studio for multiple purposes. The facility is used by Aviagen customer service teams to stay in touch with customers via meetings, trainings, webinars, presentations and more when in-person visits are not possible due to COVID.

It also is used for internal communication purposes, such as videos and monthly talks with Aviagen North America President Marc de Beer. And of course, one of the studio’s primary goals will be hosting the filming of the 2021 Production Management School, for which registration is growing rapidly.

The weekly Aviagen North America Virtual School, which reaches an average of more than 800 viewers with every episode, is also produced there. This year-long school is designed specifically for Aviagen customers in North America, with weekly episodes focused on critical information. In addition, this value-added service for customers features a live Q&A at the end of each session, with presenters calling or Zooming in to the studio to answer viewers’ questions live on-air.

LIGHTS, CAMERA, ACTION

The new studio has all the resources of a state-of-the-art “lights, camera, action” experience. Using newsroom and talk show set models, Aviagen has created a dynamic interactive environment and a control room that allows internet-based broadcasting to anywhere in the world. The studio is divided into the broadcast set, with fully staged lighting and production cameras, and a control room, where the magic happens. The control room can run up to seven cameras at once and combine in-studio live action with remote feeds.

An attractive and inviting set makes for open and engaging in-studio conversations. What’s more, the studio’s portability means the entire set and equipment can be packed up and moved to other venues, such as industry exhibitions.

#BREEDINGSUSTAINABILITY

“We’re committed to our customers and sharing the latest developments and best practices serves to strengthen their ability to put food on the tables of families around the globe,” de Beer said. “The new Albertville broadcast studio will add a dimension to our service, enabling more members of customer teams to engage with Aviagen and industry specialists.

“And connecting virtually through the studio improves economic sustainability by cutting down on travel and other costs — not to mention the environmental benefits of lower carbon emissions. All in all, the studio represents a great value proposition for Aviagen, our customers and our industry colleagues globally.” 🐔



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JONES TAKES REINS AS APEA PRESIDENT

BY: CALEB HICKS



Casey Jones, shown with wife Kelley, says the work the poultry industry does matters to Alabama and the world.

I have worked with a lot of growers who have risked a lot of money for their farms. I want them, and all other facets in the industry, to be successful.

CASEY JONES

The poultry industry is nothing new to incoming Alabama Poultry and Egg Association, or APEA, president Casey Jones of Hoover. As a third-generation industry employee, he's been around the block a time or two.

Jones, a longtime APEA board member, said he's proud to take the helm as the association's president.

"It's very humbling to be a part of an organization that represents so many people in the poultry industry," said Jones, a Trussville native. "I have worked with a lot of growers who have risked a lot of money for their farms. I want them, and all other facets in the industry, to be successful."

He helps make that happen in his job as national poultry sales manager for Wisconsin-based L.B. White. Jones is nearing 25 years with the company, a leading global manufacturer of heating and cooling equipment for poultry, pork and horticulture producers.

The Jones family's connection with the poultry industry began in the 1940s, when Jones' grandparents, C.L. and Katy Jones, established Chick Supplies, a business that sold poultry pharmaceuticals. Casey Jones, his dad, Paul, and his younger brother, Wes, all spent stints at the business before selling it in the '80s.

Jones, a 1985 Auburn University business administration grad, said he didn't plan on a career in the poultry industry.

"There's a lot of history there," he said. "When you're a kid, you don't realize or appreciate everything you're a part of. I interviewed for a job selling paper once, and I thought to myself, 'That doesn't hold weight in my mind.' Not like feeding the world does, or helping people work through problems, like my wife, Kelley, does. What we do matters."

Kelley, a licensed professional counselor in Birmingham, said she is proud of the accomplishments her husband has made.

"For the past year, I have watched him prepare his mind to take over as president," she said. "He works hard in this industry, and it makes me proud for him to represent the organization in this capacity. It's been fun to watch him rise to the top."

Jones enjoys golfing in his free time. He and his wife attend Birmingham's Church of Brook Hills and have one daughter, Whitney Beshears, and two grandsons, 9-year-old Noah and Hudson, 4.

APEA's Johnny Adams welcomed Jones' strong qualities in leading the organization for his term.



For the Jones family, being a part of the poultry business spans three generations. From left are Katy Jones, Paul and Jane Jones and sons Wes and Casey.




Jones is shown here with his grandsons, Hudson and Noah.

"Casey brings many years of experience and leadership to the association," said Adams, the association's CEO. "His expertise in the poultry industry will be extremely beneficial for our organization as he looks to enhance farmer productivity and grow scholarships"

For Jones, the support APEA provides the poultry industry is something he does not take for granted.

"If you stop and think about supplying the world with a very economical protein source, it's a pretty big deal," Jones said. "We can raise chickens more efficiently than we ever have. That's a big deal for Alabama. As APEA president, I want to show my appreciation, honor the position, work hard and be very involved and participate in everything that is afforded to me." 🐔

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Michael Starling, Member in Henry County

AUBURN STUDENT RECRUITERS TOUR ALABAMA'S POULTRY INDUSTRY

BY: CALEB HICKS

Two Auburn University College of Agriculture student recruiters were on a chicken run around Alabama in late July to tour the state's largest agricultural industry.

In just three days, the recruiters toured various parts of the industry, including a processing facility, a feed mill and broiler houses, and also met with industry officials to learn more about the specific industry jobs they recruit for.

Department of Poultry Science student recruitment coordinator Jerrica Russaw said the tour provided insight on how America's favorite protein is produced on a larger scale.

"I don't come from a poultry background, so taking the opportunity to see the industry work in real time is beneficial to my job," Russaw said. "I can see the actual jobs I'm telling perspective students about, and it's much easier to talk from experience when recruiting someone into a program."

Brandon Justice, who recruits for the entire college, agreed with Russaw. He said learning more about the economic impact the poultry industry has on Alabama provides him background to recruit future students.

"I also don't come from an agricultural background, so witnessing how the state garners a bulk of its income was extremely valuable," Justice said. "The tour further supports what I've seen from other industries and ways students can one day make a difference in their careers. We have a responsibility to know what jobs are available once students graduate, and this was a priceless opportunity to be able to help them in the future."

To learn more about programs at the College of Agriculture, visit agriculture.auburn.edu.



Above: Auburn University College of Agriculture student recruiters met with Aviagen employees while touring Alabama's poultry industry in July. **Left:** The two recruiters also visited a poultry farm in Luverne. From left are Auburn's Brandon Justice, APEA CEO Johnny Adams, Auburn's Jerrica Russaw and APEA associate director Ray Hilburn.



From left are Chris Isaacson, AFA, Erin Beasley, ACA, Comm. of Agriculture Rick Pate and Ray Hilburn, APEA.

TOP THREE ALABAMA INDUSTRIES HOST BAINBRIDGE BLOCK PARTY

Three of Alabama's top industries held a block party on Bainbridge Street in downtown Montgomery June 25 to highlight the important roles they play in the state.

Alabama Poultry and Egg Association partnered with the Alabama Forestry Association and Alabama Cattlemen's Association to host the event. Sweet Grown Alabama, the state's farm product marketing brand, held a farmers market in conjunction with the event.

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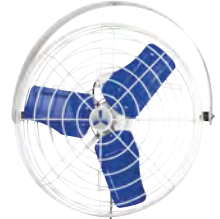
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BAMA'S BEST CHICKEN TENDERS: BOBBY'S RESTAURANT

Rules the Roost BY: MARLEE MOORE



Above: Bobby's Restaurant in Eva won the Bama's Best Chicken Tenders contest, sponsored by the Alabama Farmers Federation's Poultry Division. From left are Tami Culver, Department of Agriculture & Industries; restaurant owners John and April Hall; federation poultry division director Russ Durrance; and 'Simply Southern TV' reporter Melissa Bowman.

In the quest for Bama's Best Chicken Tenders, one eatery rules the roost: Bobby's Restaurant in Eva.

The Morgan County institution, owned by April and John Hall, is known for basketfuls of deep brown tenders covered in crunchy bits of breading. Crinkle-cut fries, fresh-cut slaw, perfectly buttered Texas toast and homemade sauces round out the judge-approved meal.

"Everything is homemade," April said. "That's the kicker. We have a sign in the back that tells our staff 'Sauces always need to be done.'"

Bama's Best Chicken Tenders slate of judges agreed: The sauces compliment

Alabama's No. 1 agricultural commodity to a T. The Alabama Farmers Federation Poultry Division sponsored the contest, which highlights how Alabamians flock to their favorite bird. (Poultry is a \$15 billion industry in the state.)

As winner, Bobby's Restaurant receives bragging rights, a cash prize, a plaque and a feature on "Simply Southern TV."

"This is so exciting. We try to be excellent, but we were simply honored to be among the finalists for this contest," April said. "Serving our community is a labor of love. We do what we love, and we love what we do. This whole contest was a great experience."



The trio of judges visited Bobby's Restaurant July 15 as part of a two-day judging journey across Alabama. Bama's Best Chicken Tenders judges were "Simply Southern TV" reporter Melissa Bowman; Alabama Department of Agriculture & Industries Deputy Commissioner Tami Culver; and Federation Poultry Division director Russ Durrance.

"We are so thankful for the hospitality we experienced as we hit the road to judge this contest," Durrance said. "Each restaurant puts so much care and attention into serving their loyal customers. While it was hard to separate these great restaurants, at the end of the day, we were blown away by the folks and food at Bobby's. As soon as we tried their chicken (paired with all four of their sauce offerings), we knew we'd found Bama's Best Chicken Tenders."

The saucy lineup includes homemade white barbecue sauce, fresh ranch, sweet honey mustard and chicken sauce, a local favorite April considered dubbing "everything-but-the-kitchen-sink sauce."

April inherited her cooking chops from her restaurateur parents, the late Bobby Smith and his wife, Trish. The restaurant pays homage to its roots with the original Bobby's Fisherman's Catch Restaurant sign blanketing a wall. John collects vintage signs, which also pepper the walls.

The original Bobby's closed in 2014. Five years ago, April and John dove back into food service with Bobby's Restaurant, where they dole out to-go orders and quickly serve customers in their 80-seat joint on the corner in Eva.

April admits, the recipes are courtesy of Trish. Think hush-puppies, banana pudding, fried catfish and strawberry pretzel salad. And the chicken tenders aren't just served in baskets. One of April's specialties is fried tenders doused in white gravy; it's served with biscuits, mashed potatoes and peas.

A repeat visit to Bobby's is on the to-do list for Bama's Best Chicken Tenders' judges, including Culver.

"Bobby's made an impact with delicious food, excitement for the work they are doing and the family environment they extend to their employees," Culver said. "April has a vivacious personality and has created a fun atmosphere. It's



Russ Durrance and Tami Culver get ready to enjoy Bobby's tenders, along with from-scratch sauces. The eatery's special homemade sauces include white barbecue, fresh ranch and sweet honey mustard, along with a chicken sauce restaurant owner April Jones considered dubbing "everything-but-the-kitchen-sink" sauce.

exciting to see the continuation of a family business and community legacy."

Bobby's is open Tuesday through Friday, 11 a.m.- 1:30 p.m. and 4-7:30 p.m. Find Bobby's Restaurant on Facebook to view the daily specials.

Bama's Best Chicken Tenders nominations were accepted on the Alabama Farmers Federation Facebook page. Fan voting narrowed the Edible Eight finalists to the Flavorful Four — which judges note are all worth a taste. 🐔

TO JUDGE FOR YOURSELF, PLAN VISITS TO:

- Bobby's Restaurant in Eva in Morgan County
- The Chicken Shack in Luverne in Crenshaw County
- Crowe's Chicken in Brundidge in Pike County
- J's Hole in the Wall in Bryant in Jackson County

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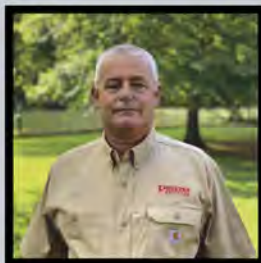
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Made From Scratch

SEPTEMBER IS NATIONAL CHICKEN MONTH!

Today's four prize-worthy poultry recipes in September come courtesy of, not one, not two, but three award-winning food bloggers and cookbook authors who call Alabama home.

First up, Prattville's Stacey Little (southernbite.com) combines chicken, sausage and rice in a couple of hearty, crowd-pleasing stews that will have you hankering for fall. Then, in her "Made from Scratch" debut, Kathleen Phillips (gritsandgouda.com) relies on her trusted air fryer and her favorite store-bought barbecue sauce to make extra-crispy wings that the Gardendale resident promises are finger-lickin' good.

And speaking of increasingly popular air fryers, Katrina Adams (kmariekitchen.com) of Birmingham says hers lets her have a tender, juicy Cornish hen on the table in half the time as roasting.

WEEKNIGHT CHICKEN AND SAUSAGE JAMBALAYA

Prep time: 10 minutes

Cook time: 35 minutes

Serves: 6-8

- 2 tablespoons vegetable oil
- 1 pound Cajun or andouille smoked sausage, sliced into 1/4-inch rounds
- 1 pound chicken breasts, cubed
- 1 large onion, chopped
- 1 large bell pepper, seeded and chopped
- 3 cloves garlic, minced
- 1 (28-ounce) can diced tomatoes, undrained
- 1 (15-ounce) can tomato sauce
- Pinch crushed red pepper flakes, optional
- 2 bay leaves
- 2 1/2 cups chicken broth
- 1 teaspoon creole seasoning
- 2 cups converted rice*

Heat oil in a large Dutch oven over medium-high heat. Add sausage and chicken and cook, stirring frequently, until the sausage has browned, about 5-8 minutes. Remove meat from skillet with a slotted spoon, leaving remaining oil in the pot. Set meat aside. Add the onions and pepper to skillet and cook, stirring frequently, about 5 minutes, until onions are translucent. Stir in garlic and cook 1 more minute. Add tomatoes, tomato sauce, red pepper flakes, bay leaves, broth and Creole seasoning; stir in reserved browned meats. Bring to a boil and stir in rice. Cover, reduce heat and simmer about 20 minutes, stirring occasionally, until rice is tender and most of the liquid has been absorbed. Remove bay leaves before serving.

**Stacey recommends converted, or parboiled, rice, to ensure the best texture and taste for the dish. While regular rice will work, it often yields a mushy texture.*



CHICKEN BOG

Prep time: 30 minutes

Cook time: 1 hour 30 minutes

Serves: 8-10

- 1 (4- to 5-pound) whole chicken
- 2 ribs celery, washed and coarsely chopped
- 1 yellow onion, peeled and quartered
- 3 cloves garlic, pressed
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1/4 cup unsalted butter
- 1 (14-ounce) package smoked sausage, cut in 1/3-inch slices
- 4 cups long-grain rice, uncooked

Remove giblets from chicken if included, reserving the neck and discarding the rest. Place chicken and neck in a large stockpot, along with celery, onion and garlic. Add enough water to cover the chicken; stir in salt and pepper. Bring to a simmer but do not boil. Simmer 40-60 minutes, or until chicken is tender. Remove chicken to a plate and let cool. Shred cooled chicken, discarding skin, bones and neck; set meat aside. Strain broth from the pot through a fine mesh strainer; set aside.

In a large Dutch oven with a tight-fitting lid, melt butter over medium-low heat. Add sausage and cook till sausage is just brown. Add 8 cups of strained broth to the pot; bring to a rolling boil, adding more salt and pepper to taste. Stir in rice and shredded chicken. Reduce heat to a simmer, cover and cook 20 minutes, stirring once or twice, until rice is tender and most of liquid is absorbed. Add more reserved broth, if necessary.

AIR FRYER HONEY BARBECUE CHICKEN WINGS

Prep time: 10 minutes

Cook time: 16 minutes

Serves: 4-6

- 2 pounds chicken wings
- 1 1/2 teaspoons paprika
- 1 1/2 teaspoons garlic salt
- 1/2 teaspoon ground black pepper
- 1/2 to 2/3 cup honey barbecue sauce*



If wings are whole, use a sharp knife and cut between joints into flats, drumettes and tips, discarding tips or saving to make chicken broth. Pat flats and drums dry with paper towel to ensure crispy wings. Combine paprika, garlic salt and pepper and sprinkle over both sides of chicken pieces. Preheat air fryer for three minutes, to 375 degrees. If rack is not nonstick, spray with cooking spray. Arrange wings in a single layer on rack, making sure they don't touch; cook in two batches if necessary. Air fry 10 minutes. Turn and cook 6 more minutes, or until wings are crispy and an instant-read meat thermometer placed near bone registers 170 degrees. Brush both sides with barbecue sauce; air fry 1 additional minute. Serve with ranch dressing and carrot and celery sticks, if desired.

*Kathleen uses Sweet Baby Ray's.

AIR FRYER CORNISH HEN

Prep Time: 5 minutes

Cook Time: 25 minutes

Serves: 2

- 1 Cornish hen
- Olive oil
- 1 teaspoon lemon pepper
- 2 teaspoons salt-free seasoning mix
- 1-2 teaspoons everything bagel seasoning
- 1 teaspoon paprika, regular or smoked
- Salt and pepper to taste



Spray air fryer basket with nonstick spray. Wash the hen and pat dry with paper towel. Rub both sides of hen with olive oil, then sprinkle seasonings on both sides. Place hen, breast side down, in the air fryer basket. Air fry at 390 degrees for 25 minutes, flipping the hen halfway through. For crispier skin, cook an additional 5-10 minutes.



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PRACTICAL APPLICATIONS

STEEL VS. PVC: LOCATING POTENTIAL FRICTION FAILURES



Jess Campbell, Jeremiah Davis, John Linhoss, Kelly Griggs, Cody Smith, Cason Edge and Martha Rueda
National Poultry Technology Center – Auburn University College of Agriculture – September/October 2021

Most all modern poultry houses have at least 1,000 linear feet of moving cable, rope and sometimes steel rod connecting sidewall, or ceiling, vents together in a single house. There is also another 1,000 feet for feed and 2,000 feet for drinkers. Add another 160-200 feet for tunnel inlet curtains, or doors, and an estimated 500 feet for a house with round radiant brooders. With all this necessary cabling, rope or steel rod connecting all this equipment together, it is very difficult to keep the cable, rod and rope from coming into contact with PVC water and electrical conduits.

Often, these cabling systems are installed in very close proximity to PVC water lines and electrical conduit lines, and this creates many opportunities for these two materials to collide, causing friction between the two. This friction can cause a producer major problems inside the poultry house. Now is the time to inspect every house for potential water or electrical malfunction due to steel-to-

PVC friction. For most producers, it is not a question of if this will cause a problem, but when, where and how bad it will affect the normal operation of the house.

It seems that nearly every producer or service technician we work with has a horror story to share involving a plumbing leak (potential flood) or electrical short (potential fire) that might have been prevented if there were some preventative inspections and maintenance conducted on the farm on a routine basis.

Below are some examples of steel-to-PVC problems we have recently found on farms. The goal of this article is to prevent as many water leaks and power failures as possible. A 30-minute dedicated inspection per house could save literally thousands of dollars in emergency cleanup, repairs, production losses and setbacks associated with these failures.

We like our chicken soup and grilled chicken in the kitchen and not in the poultry house!



Photo 1: Can you spot the potential friction failure here? This is a picture of the continuous steel rod that connects the vent doors together. This steel rod is rubbing against a 3/4-inch SCH 40 PVC water supply line to the drinkers. It is just a matter of time before this rod rubs through the 90-degree coupling and line and causes a major leak in the middle of the house inside from the control room. This problem must be corrected immediately.



Photo 2: This is a similar picture showing the continuous steel rod rubbing directly into the 3/4-inch SCH 40 PVC water supply line in another house. Again, this is just a disaster waiting to happen and must be corrected ASAP.



Photo 3: Can you spot this potential friction failure? This is not an example of a moving steel rod, cable or rope. Gravity and friction play a leading role in how this scenario will play out. Regardless, it is just a matter of time before this metal vent shield rubs a hole into this PVC water line and causes major problems inside the poultry house. Again, the goal is to prevent the potential for any and all friction failures from causing problems.

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