

ALABAMAPOULTRY

THE OFFICIAL MAGAZINE OF THE ALABAMA POULTRY & EGG ASSOCIATION

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alabamapoultry.org



PRESIDENT'S MESSAGE: CASEY JONES



On behalf of Alabama Poultry and Egg's executive committee, board and staff, I want to wish you a happy, healthy and prosperous 2022.

I'm sure we would all agree that COVID—Year Two delivered many unprecedented challenges, including skyrocketing inflation and serious supply chain issues, but thanks to you, our members and supporters, Alabama's poultry industry never missed a beat, not only in producing and processing safe and nutritious chicken, eggs and turkey for Alabama consumers but also in helping fuel the state's economy.

The last quarter of '21 was busy, starting with our annual Poultry Industry Seminar in Guntersville in October, which was highly successful, as were both the producer sporting clay outings we held in November. That same month, our own Johnny Adams served as emcee for Gov. Kay Ivey's official turkey pardoning ceremony at the Governor's Mansion. I was excited to be on hand for that lighthearted event, which, incidentally, marked the 73rd straight year an Alabama governor has spared a couple of star turkeys from the Thanksgiving table.

We ended the year with APEA staff members hosting board members, several state lawmakers and other invited guests for our annual Christmas Open House. Your Board

of Directors also held its final meeting for 2021 where, in addition to conducting routine business, board members discussed plans for several key APEA events, including 2022's much-anticipated Evening of Fun. Stay tuned to find out who will headline the big event and how and when to buy tickets.

In determining APEA priorities for the year ahead, the board committed to supporting integrators' efforts to retain an adequate labor force in their processing facilities and continuing to help producers lower their demand for propane and save money on their winter fuel bills.

In my role as APEA president, I had the privilege of participating in Auburn University's Poultry Science Advisory Board meeting. I also had the opportunity to tour Koch Foods' new feed mill in Attalla and visit with many key players in the poultry industry, including growers, integrators and allied members. I am proud to say the industry and the association are ready to face the future and any challenges it inevitably will bring. I want to thank all of you who took time to meet with me, and I hope the information we shared can help move the industry and the association forward.

Casey Jones

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ON THE COVER

Functional ice provides a cool opportunity for Alabama's poultry industry for storage and shipping. Dr. Amit Morey shares how the product can help bring change the industry.

Photo by Caleb Hicks.



From left are poultry science fall graduates William Brandon Carver, James Clayton Crump, Urial C. Franco, Ethan Dewayne Waters, Erica Jade Murphy, Jessica Dawn Moore and Amanda Burgett.

AUBURN POULTRY STUDENTS RECEIVE RECORD \$57,500 IN APEA SCHOLARSHIPS

Auburn University poultry science students received \$57,500 in Alabama Poultry and Egg Association, or APEA, scholarships for the 2021-22 academic year. This is the largest amount ever rewarded on behalf of APEA.

A program recognizing the students was held Nov. 1 at the Charles C. Miller Jr. Poultry Research and Education Center in Auburn.

Clay Conway, poultry production senior, expressed gratitude for APEA's support.

"Receiving an APEA scholarship is rewarding," the Cullman native said. "To know the work I, and all other students who are awarded a scholarship, put in is true motivation for us to continue to do well in our studies and as we look toward heading into the job market after graduation. I'm very grateful to the organization."

APEA President Casey Jones said preparing the next group of students to enter the poultry workforce is part of the organization's mission.



Auburn University poultry science students received a record \$57,500 in scholarships on behalf of APEA. From left are APEA CEO Johnny Adams, poultry production senior Clay Conway, Poultry Science Club President Charlotte Stanley and APEA President Casey Jones.

"We're betting big on the future of the poultry industry with these students," Jones said. "I can name many names of people who have received scholarships in the past and are now leaders in our industry and state. We know this

program pays dividends."

Scholarship applications for the 2022-23 academic year are open now until March 15. Visit alabamapoultry.org/scholarships for more information and to apply. 🐔

2021-22 APEA AUBURN SCHOLARSHIPS

Amanda Isabel Burgett
Arnold Ivan Ramos-Martinez
Brett James Garner
Catherine Mackenzie Walls
Cayce Leigh Maggard
Daniel Bailey Freeman
Dylan Edward Fancher
Ethan Dewayne Waters
Gage Alexander Colegrove
Gage Kolby Hammon
Garrett Lynn Lomoro
Garrett Stone Robinson
Henslee Marie Brindley
James Clayton Crump
James Hunter Rials
John Clay Conway
Jonathan Aaron Mackey
Kailey Leann Goble
Kennedi Grace Widner
Keri Lynn Shipman
Madison Alexandra Miller
Matthew Barto Hughes
Mekayla Julia Ruth Lee
Samuel Augustus Lowery
Savannah Lynn Oglesby
Will Aycock
Williams Eric Westerlund
Wyatt Gage Holmes

Stanley Fincher Scholarship
Dr. Robert Brewer & Stanley Fincher scholarships
Dr. Robert Brewer Scholarship
Allied Industry Scholarship
Bill Baggett Scholarship
Henry and Melba Hilburn Scholarship
Allied Industry Scholarship
Wayne & Nadine McElrath Scholarship
Wayne & Nadine McElrath Scholarship
Stanley Fincher & Wanda Linker scholarships
Walker County Poultry Association Scholarship
Allied Industry Scholarship
Dr. Robert Brewer Scholarship
Walker County Poultry Association Scholarship
Allied Industry Scholarship
APEA Tag Fund Scholarship
Wayne & Nadine McElrath Scholarship
APEA Tag Fund Scholarship
APEA Tag Fund Scholarship
APEA Tag Fund Scholarship
Tyson Foods/Loyd Eddy & APEA Service Directory scholarships
Tyson Foods/Loyd Eddy & APEA Service Directory scholarships
Wayne & Nadine McElrath Scholarship
Henry and Melba Hilburn Scholarship
Dr. S. A. Edgar Scholarship
Dr. Robert Brewer Scholarship
Dr. G. J. Cottier Scholarship
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Michael Starling, Member in Henry County



COMBATING HEATING FUEL CONCERNS FOR POULTRY GROWERS

BY DENNIS BROTHERS, *Alabama Cooperative Extension System*

Propane and natural gas are the primary heating fuels used by commercial poultry growers across Alabama and the southeastern broiler belt. Heating fuel is often a significant portion of the farm's variable expenses. Depending on the farm location, local weather pattern, bird size and number of flocks per year, heating fuel expenses for a poultry enterprise can vary from as low as 10% to as high as 40% of the total variable costs.

Most often, propane is paid for on an as-delivered basis, or an arrangement is made to pay at the end of a flock of chickens. Sometimes these delayed payment arrangements carry fees or interest that can increase costs. This often results in an uneven expense outlay throughout the year, since most of the heating costs occur during winter months. Even with natural gas that is typically billed monthly, the winter months will bring most of the cost.

With the high cost of heating, it is necessary for a poultry grower to pay attention to price changes and trends in the propane and natural gas markets to



better prepare for these large expense outlays that may or may not coincide with flock settlement payments. This knowledge must be combined with long-range local weather forecasts and matched up with the current flock cycle.

If growers will be brooding chicks during an especially cold time of year, or even a local snap of cold weather, they will likely incur a larger than average heating bill for that flock. Being able to foresee this potential weather gives a grower the opportunity to take steps to secure ample supply of the lowest-priced heating fuel possible in the short term. Long term, it is always beneficial for poultry growers to closely examine their grow-out structures, looking for every possible way to economically insulate, seal, tighten and otherwise make their houses more fuel efficient.

These efforts will pay dividends for years to come, but what can a grower do to address rising heating fuel prices today?

WAYS TO ADDRESS RISING FUEL PRICES

• Emergency Budgeting

The first step is proper emergency budgeting. Having cash set aside for fuel expenses is the best defense against being blindsided by an unexpectedly high fuel bill. This can be a difficult proposition for many farms operating on tight margins, but it can be done with some proper planning and budgetary discipline.

It may not be possible to bank an entire year's fuel bill, but that is often not necessary. Having an emergency fund available that would cover one typical cool-weather flock's fuel bill can prevent a disastrous financial situation that can create a cascade of financial catastrophes. It is recommended that every poultry grower build and maintain such an emergency fund to help cover the situations that will inevitably occur.

• Forward Contracting Fuel

The second way to lessen fuel cost risk is by forward contracting or forward

purchasing fuel. These methods usually involve liquefied petroleum gas, or LP. Forward contracting is simply a way of locking in a price today in the expectation of cash prices increasing in the future. Most LP companies have prepurchase or forward-contracting programs, but they are not all the same. Sometimes price changes can occur under a contract. Delivery fees may be added to the price, along with other delivery stipulations. Also, there may be quantity limitations and price differences between quantities contracted or purchased.

The exact terms must be understood before signing a price-securing agreement. A grower should begin contacting their propane supplier as soon as possible to discuss the opportunities available. It is also a good idea for a grower to discuss the various local suppliers' programs with their neighboring growers to find out their experiences.

• Purchase During Low-cost Periods

The most secure way to reduce the risk of rising heating fuel prices is to purchase fuel during lower-cost periods and hold the physical fuel on site at the farm. LP is by far the most feasible to obtain and store in this manner, using large storage tanks. To capture the most cost savings, a farm must be able to receive LP in full truckload amounts of typically 8,000-9,000 gallons. It is also a good idea to have additional storage so some LP will always be on hand.

LP tanks can only be filled to 80% of the listed capacity to allow for gas expansion. This means a single storage tank would need to have at least a 12,000-gallon listed capacity to receive a truckload of fuel, and larger to have some gas on hand at delivery. Unfortunately, the cost today for a large storage tank can be \$5 per gallon of capacity or higher. With additional hook-up costs to be considered, installing a 12,000- to 15,000-gallon tank could easily approach \$75,000.

Even with savings of more than 50 cents per gallon, it could take 20-plus years to pay for this option. One positive

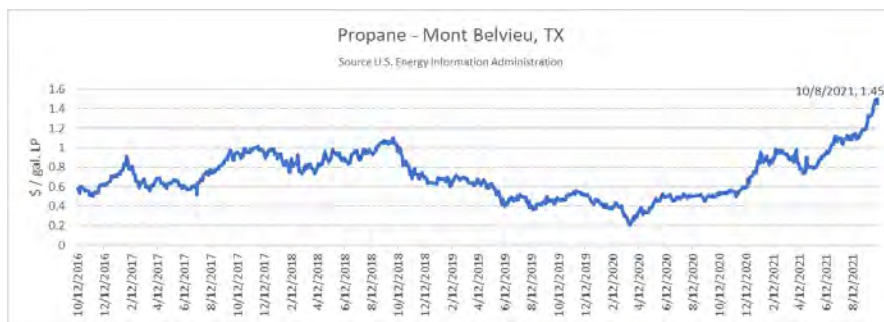


Figure 1. Liquefied petroleum (LP) gas prices per gallon are based on the distribution hub price, which for the Southeast is Mont Belvieu, Texas. Add approximately 10 cents per gallon for piping to further distribution points in Alabama. Additional charges for trucking to LP company storage points, farm delivery and company margin will be added as well.

to consider is that the tank will likely last the life of the farm. While the large storage tank option is the most secure way to reduce the risk of LP price swings, the high cost may keep it from being the best long-term investment for a farm.

The more widely used option to help mitigate fuel cost risk is for the grower to own 1,000-gallon LP tanks that normally reside at each house. If a grower has leased LP tanks, they are typically restricted to only purchasing from the tank owner. By owning the tanks, the grower can shop around and purchase from whichever company has the best price at the time and can deliver in a timely manner.

New tanks cost between \$1,000 and \$3,500 each. Used or off-lease purchases are also often available. The typical farm could cover the cost of purchasing four new 1,000-gallon tanks in 10 years or less by saving 25 cents per gallon on average. Often, the benefit of timely delivery options from multiple LP companies trumps price when a cold snap hits unexpectedly and fuel is needed immediately.

2021-2022 SEASON OUTLOOK

Liquified petroleum (Figure 1) and natural gas are currently trading at five-year highs on the commodity market. The current national LP supply is at a deficit, approaching 30 million barrels, or 1.05 billion gallons according to the Oct. 6 U.S. Energy Information Center's inventory update. Low supply going into a high demand time of year typically

equals higher prices. LP prices also generally follow the crude oil price, which is currently above \$75 a barrel, up from approximately \$35 a barrel a year ago. This increase is because of many reasons, including offshore production disruptions.

Since LP and natural gas are byproducts of crude oil production, lower oil production equals lower supplies. When these circumstances are combined with higher trucking costs, it is expected that LP and natural gas prices will continue to rise throughout the winter and could likely reach all-time highs in the short term. With the limited supplies again this winter, it is unknown if prices in the Southeast will reach the \$4.00-plus-a-gallon LP prices that were briefly seen in 2014.

The natural gas commodity price has also more than doubled in the past year. The natural gas crisis in Europe and Asia has created a driver for higher prices, as traders purchase various heating fuels across multiple energy commodities. During the weather-related LP supply crunch of 2014, natural gas remained mostly stable. That may not be the case this winter. The bottom line for poultry growers is that they need to do all they can to prepare for significantly higher heating fuel costs this winter, including taking price security opportunities as soon as possible and doing all the tightening and insulating of their poultry houses they can manage. 🐔

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APEA CALLS FOR NOMINATIONS TO POULTRY HALL OF FAME

The Alabama Poultry and Egg Association is accepting nominations now through March 31 for 2022 inductees into the Alabama Poultry Hall of Fame.

Nominees can be living or deceased Alabama poultry growers, industry innovators, entrepreneurs, educators, researchers, policymakers or others who made significant contributions to the growth and development of Alabama's \$15 billion poultry industry through the years.

Each inductee will be honored at a special Hall of Fame

event and then will be added to the Alabama Poultry Hall of Fame display, located in the Administration and Education Building at Auburn University's Charles C. Miller Jr. Poultry Research and Education Center.

"The Alabama Poultry Hall of Fame represents the men and women who helped pave the way for the success our industry has today," APEA President Casey Jones said. "This year, we look forward to inducting another man or woman who has shaped one of our state's most vital industries." 🐔

HOW TO SUBMIT A NOMINATION

To submit a nomination, visit alabamapoultry.org/hall-of-fame to download the nomination form. Send the form complete with the nominee's name, address and phone number, his or her occupation or role in the poultry industry and why he or she is deserving of the high honor to:

Alabama Poultry Hall of Fame Selection Committee
P.O. Box 240
Montgomery, AL 36101-0240

APEA HOLDS FARMER CLAY SHOOTS

APEA held North and South Alabama clay shoots in November at CMP Talladega Marksmanship Park and Ravenwood Sporting Clays, respectively.

The clay shoots provide an opportunity for farmers to hop off the farm for a bit and enjoy a day of shooting and networking with allied members of APEA.

APEA will continue to do host each fall, so stay tuned for next year.

NORTH ALABAMA



First-Place Team: Brent Escoe, Josh Graben, Caleb Hopper, Cameron Edge and Daniel Long



First-Place Overall
Winner: Jason Jackson



Second-Place Overall
Winner: Anthony Mosley



Third-Place Overall
Winner: Caleb Hopper



Most Honest Shooter:
Nathan Roby



Second-Place Team: Allen Payton, Nick Davis, Anthony Mosley and Jason Jackson



Third-Place Team: Chad Wood, Carson Parmer, David Huddleston and not pictured Kyle Jordan

SOUTH ALABAMA



First-Place Team: Michael McCraney, Garrett Reeder, Craig Long and Mark Andrews



First-Place Overall
Winner: Billy Ferguson



Second-Place Overall
Winner: Matt Blankenship



Third-Place Overall
Winner: Chase Smith



Most Honest Shooter:
Cade Easterling



Second-Place Team: John Lewis Saunders, John Ralph Saunders, Houston Davis and Lee Childers



Third-Place Team: Chase Smith, Matt Culppepper, Justin Jernegan, Billy Ferguson and not pictured Derrick Hicks

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USPOULTRY FOUNDATION AWARDS \$27,571 STUDENT RECRUITING GRANT TO AUBURN UNIVERSITY



TUCKER, Ga. — The USPOULTRY Foundation has awarded Auburn University a \$27,571 grant to recruit more students to its poultry science academic program. The grant was made possible in part from an endowing Foundation gift from Ingram Farms.

William “Bill” Dozier, Auburn Department of Poultry Science head and Charles C. Miller Jr. Poultry Research and Education Center director, said the funds will allow the poultry science department to interact with local high schools and community colleges to encourage students to consider poultry science and the various career opportunities available in the industry.

“The Auburn University Department of Poultry Science is thankful for the continued financial support from the USPOULTRY Foundation,” Dozier said. “With these funds during these unprecedented times, we have been able to further our goal of recruiting future leaders by offering a poultry podcast, recruitment events, in-person and virtual student tours and recruitment materials.”

Auburn is one of only six universities in the U.S. with a department dedicated to poultry science.

In addition to the Auburn grant, the USPOULTRY Foundation board awarded student recruiting grants totaling \$274,939 to 25 other colleges and universities across the nation that have either a poultry science department or an industry-related degree program. The grants are

From left are Dr. Bill Dozier, head, Auburn Department of Poultry Science; Clayton Crump, historian, Poultry Science Club; Charlotte Stanley, president, Poultry Science Club; and Amanda Burgett, member, Poultry Science Club.

made possible by gifts to the Foundation from companies, individuals and families and by funds earned over the years from the International Poultry Expo, part of the International Production & Processing Expo.

U.S. Poultry & Egg Association, or USPOULTRY, is the “All Feather” organization progressively serving its poultry and egg members through research, education, communications and technical services. Founded in 1947, USPOULTRY is based in Tucker, Georgia. 🐔

“With these funds during these unprecedented times, we have been able to further our goal of recruiting future leaders by offering a poultry podcast, recruitment events, in-person and virtual student tours and recruitment materials.”

WILLIAM “BILL” DOZIER
Auburn Department of Poultry Science head
and Charles C. Miller Jr. Poultry Research and
Education Center director

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Dr. Amit Morey looks over a bowl of functional ice, or 'fice.' Fice is a conceptual innovation designed to replace conventional ice in food storage and also plays a role in food safety.

FUNCTIONAL ICE PROVIDES COOL OPPORTUNITY FOR POULTRY INDUSTRY

By Caleb Hicks

A bone-chilling product created by Auburn University's Amit Morey brings new opportunities to the poultry industry and beyond.

Functional ice, or "fice" for short, is a conceptual innovation that can easily replace conventional ice for food storage and plays a role in food safety, according to Morey.

"What we wanted to do is add more functionality to regular ice by mixing water with food-grade chemicals and ingredients to create a product that will improve food safety, reduce food spoilage and last much longer," Morey, an associate professor in the Department of Poultry Science, said. "We're excited to get this project out of the freezer and into processing facilities to store poultry and many more food products."

Morey got the idea for fice nearly 24 years ago while visiting local fish markets in his native India and seeing the amount of food that was spoiling from warm temperatures and ice melting too quickly.

Fast forward two decades, and fice is the tip of the iceberg in possibilities for the protein industry.

“We began testing fice in poultry,” Morey said. “What we have seen is, the ice can significantly reduce salmonella and other microbial levels and preserve meat quality during tray-packed storage. The results are less food waste and longer storage times when shipping fresh food products from place to place.”

How does it work? The answer is simple.

“Basically, we select different types of ingredients and food processing agents that can be added to water and the mix it to create functional ice,” Morey said. “We can determine which ingredients and how much is needed based on the desired use for the ice. These include organic acids, which cause the ice to have a much lower freezing temperature than that of regular ice.

“All the ingredients we use are totally safe for people and the food and can be implemented in most large-scale ice machines.”

Morey said fice has a freezing temperature of 23 degrees, 9 degrees colder than conventional ice.

Fice stands to make an impact, not only in the U.S. but globally as well.

Auburn food science Ph.D. student



Food science graduate student Brock Herron is part of the fice research project.

Bet Wu, who is helping research the innovation, said fice can change people's lives.

“I came to Auburn specifically to study fice and how it can be used for fresh-food-market sellers,” said Wu,

who is from Honduras. “Honduras is still a developing country, and I'd like take what I learn here back home with me to help them deter food waste.”

Wu said fice has already gotten attention in her home country.

“A couple of years ago while I was in Honduras, I spoke with local ice makers about producing fice,” she said. “I traveled to a wet market in a very warm climate and offered the fice to two women selling that day. They were impressed with the results of their product staying fresher longer with fice than with regular ice. It's an easy technology to adopt.”

Although fice is not commercially available yet, Morey hopes to change that.

“I wanted to come up with simple and pragmatic solutions for people,” Morey said. “There is always a need to do science that can actually benefit people and our industry. Fice can be used to replace conventional ice in nearly all food storage situations.

“We're looking forward to the possibilities of partnering with companies in creating fice for them to help change the food industry.” 🐔



“What we have seen is, the ice can significantly reduce salmonella and other microbial levels and preserve meat quality during tray-packed storage. The results are less food waste and longer storage times when shipping fresh food products from place to place.”

AMIT MOREY
Auburn Department of Poultry
Science associate professor

Auburn poultry science department associate professor Amit Morey and his research team have developed a new form of ice to assist the poultry industry in food storage and safety. From left are food science graduate student Brock Herron, poultry and food science research fellow Laura Garner, Morey, food science graduate student Tela Black and food science Ph.D. student Bet Wu.

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- measurable increase in economic
- activity within the state in terms of
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- operations. Consider the following
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- construction and a broiler house's
- first year of operation.

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A broiler house in Alabama sources roughly 34% of all inputs locally.



OUTPUT (SALES)

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JOB CREATION

4

jobs are supported each year from ongoing operations; 6 during the construction phase.



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is supported each year from ongoing operations; \$87,105 during the construction phase.



LABOR INCOME

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THOUSAND

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THOUSAND

is supported each year from ongoing operations; \$395,594 during the construction phase.



ON EVE OF THANKSGIVING HOLIDAYS, GOV. IVEY TALKS TURKEY PARDONS

Less than two weeks before Thanksgiving 2021, in a ceremony on the front lawn of her executive residence in downtown Montgomery, Alabama, Gov. Kay Ivey once again came through for the turkeys.

Continuing an annual tradition that then-Alabama Gov. Big Jim Folsom began in 1949, Ivey granted a couple of plump birds, Clyde and Henrietta of Bates Turkey Farm in Greenville, reprieves from serving as the main course on Alabamians' Thanksgiving tables.

Alabama Poultry and Egg Association CEO Johnny Adams emceed the Nov. 12 turkey-pardoning ceremony, welcoming state Agriculture Commissioner Rick Pate, who noted the tremendous impact

the poultry industry has on Alabama's economy, and Bates Turkey Farm owner Becky Bates Sloane. Adams also introduced kindergartners from Riverchase Day School in Hoover, who provided the day's musical entertainment.

In his remarks to the audience, Adams acknowledged the unprecedented challenges the poultry industry faced throughout 2020 and 2021 due to COVID, rising costs and a chaotic supply chain, and thanked Ivey for supporting the state's poultry producers and processors through the difficult times.

After pardoning the two turkeys, the governor wished them many more years of free-range freedom back at their Lowndes County home. 🐾

Above: During the presentation, Gov. Ivey commented on the importance the agricultural industry has on our state and the vital role the industry played during the pandemic.



For the 73rd year, turkeys Clyde and Henreitta were pardoned by the Governor of Alabama.



Gov. Ivey was joined by Alabama Department of Agriculture and Industries Commissioner Rick Pate, APEA CEO Johnny Adams and Bates House of Turkey's Becky Sloane, who provided the birds for the turkey pardoning.

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Made From (semi) Scratch

Hi y'all! I'm excited to be sharing my Southern shortcut recipes with you. My goal is to help you prepare simple, easy recipes, even faster, so you can spend time with your friends and family.

Mini Chicken and Waffles with Hot Honey checks two boxes, for game day and party food. Fried chicken and waffles is a traditional Southern dish, while hot honey is one of the "hottest" food trends right now. You'll love this three-ingredient shortcut appetizer made partly with what you may already have in your freezer.

After the past two months of high-fat holiday meals, Quinoa Salad with Egg, Tomato and Corn is a refreshing, protein-rich changeup, especially if you've resolved to eat healthier in 2022. I call this my "clean-out-the-fridge salad" because it's different every time I make it, based on what's in my refrigerator at the time. If you don't have quinoa, substitute rice. No chickpeas? Toss in some black beans or black-eyed peas. Add carrots, radishes, cucumbers or peppers, if you like, too.

If you got an Instant Pot for Christmas, try my easy Teriyaki Chicken Thighs. Although teriyaki sauce isn't Southern, it's a distant cousin to our familiar barbecue sauce, so feel free to trade out the sauces. If you aren't a big fan of chicken thighs, legs or bone-in breasts work well, too.

On a sweet note, the first strawberries of the season hit produce aisles around Valentine's Day, making it perfect timing for Shortcut Strawberry Rhubarb Pie. A refrigerated pie crust gets brushed with a beaten egg to give it that deep, rich golden color and bit of extra crunch that makes it look like it came straight from a bakery. If you don't have rhubarb, just double the strawberries.

Kathleen Phillips is a Southern shortcut recipe developer who uses her talents to make life easier in the kitchen. Find more of her recipes at GritsandGouda.com.



MINI CHICKEN AND WAFFLES WITH HOT HONEY

Prep Time: 8 minutes

Cook Time: 7 minutes

Yield: 2 dozen

- 24 frozen white-meat chicken nuggets
- 24 frozen mini waffles
- 1/2 cup hot honey
- Party picks or wooden toothpicks

Cook chicken nuggets in air fryer or oven according to package directions. Meanwhile, toast the waffles in a toaster or toaster oven, then separate with kitchen scissors. To serve, arrange waffles on a platter and top each with a warm chicken nugget. Push a party pick through both the chicken and waffle to secure them together. Drizzle with hot honey, honey or maple syrup. Serve immediately.



INSTANT POT TERIYAKI CHICKEN THIGHS

Prep Time: 8 minutes

Pressure Cook Time: 8 minutes

(Rise-to-Pressure Time: 12 minutes)

Yield: 4 servings

- 1 tablespoon olive or vegetable oil
- 4 large boneless, skinless chicken thighs
- 2/3 cup water
- 1 cup teriyaki sauce, divided
- 1 tablespoon cornstarch, optional
- Chopped green onions

In a 6-quart Instant Pot, press Saute button to “normal” heat setting. Add oil when hot, then add chicken and cook about 4 minutes on each side, until browned. Add water and 2/3 cup of the teriyaki sauce, scraping up the browned bits on the bottom of the pan with a wooden spoon. Place the lid on the pressure cooker. Make sure valve is set to Sealing, not Venting. Set Pressure Cook to 8 minutes on High Pressure. After the pot comes up to pressure and counts down 8 minutes, turn the release valve to Venting to quick-release pressure. Remove chicken to a platter. Stir remaining 1/3 cup teriyaki sauce into liquid in pot. For a thicker sauce, combine cornstarch with 1 tablespoon water until smooth. Push Saute button, and when sauce begins to bubble, quickly stir in cornstarch mixture. It will thicken immediately. Return chicken to the sauce. Serve chicken and sauce over rice and sprinkle with green onions, if you like.

Notes:

- If using bone-in chicken thighs, add 2 minutes to the pressure-cooking time.
- If you have cabinets above your pressure cooker, use a kitchen towel to divert steam when quick-releasing pressure.

QUINOA SALAD WITH EGG, TOMATO AND CORN

Prep Time: 10 minutes

Cook Time: 15 minutes

Yield: 4 to 6 servings

- 1 (3-ounce) bag boil-in-bag quinoa or 1 1/2 cups cooked quinoa
- 1 (15-ounce) can garbanzo beans, drained
- 2 hard-cooked eggs, peeled and quartered
- 1 cup cherry or grape tomatoes, halved or whole, or 1 larger tomato, quartered
- 1 cup whole corn kernels, fresh, frozen or canned
- 2 tablespoons chopped fresh basil or parsley
- 1 ounce crumbled feta cheese
- 1/3 cup Greek, Italian, lemon or herb vinaigrette

Cook quinoa according to package directions; drain and set aside. In a large bowl, gently toss together all other ingredients. Stir in quinoa. Serve immediately or allow quinoa to cool and flavors to meld up to 24 hours.



SHORTCUT STRAWBERRY RHUBARB PIE

Prep Time: 20 minutes | **Cook Time:** 45 minutes | **Yield:** 8 servings



- 1 (15-ounce) package refrigerated pie crusts
- 3 cups quartered strawberries (about 1 quart whole berries)
- 3 cups sliced rhubarb (1/4- to 1/2-inch-thick slices)
- 1/2 cup sugar plus 1 tablespoon, divided
- 1/4 cup cornstarch
- 2 teaspoons lemon juice
- 2 tablespoons cold butter, cut into pieces
- 1 medium egg, lightly beaten with a fork

Preheat oven to 400 degrees. Let pie crust dough sit at room temperature 15 minutes. Meanwhile, in a large bowl, gently toss prepared fruit with 1/2 cup sugar, cornstarch and lemon juice.

Gently unroll one pie crust and smooth out the curled edges. Fit in a 9-inch pie plate, letting edges overhang.

Spoon filling into crust. Sprinkle with dots of butter. Unroll the second crust and smooth out the curled edges with a rolling pin or smooth glass. Place second crust over the filling. Fold edges of the top and bottom crusts under together. To crimp, push the folded edges of dough with your index finger on one hand into your two pincer fingers on the other hand. Brush beaten egg over top of pie; sprinkle with remaining 1 tablespoon sugar, if desired. Cut two small slits in top of crust.

Bake, uncovered, 45 minutes, or until crust is browned and filling is bubbly. Cover edges with aluminum foil in the last 10 minutes of baking if crust is getting too brown. Let stand at least 1 hour before slicing.

Notes:

- To get a good slice, make sure to cool pie to room temperature.
- Place pie plate on a baking sheet when baking to catch any bubbling over.

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PRACTICAL APPLICATIONS

DON'T RUN OUT OF GAS BEFORE CROSSING THE GOAL LINE



Jeremiah Davis, Jess Campbell, John Linhoss, Kelly Griggs, Cody Smith, Cason Edge and Martha Rueda
National Poultry Technology Center – January/February 2022

Like football players must execute a series of plays to claim victory, poultry producers must execute a series of tasks (plays) to achieve a successful flock. As we saw this past fall, a good game plan does not guarantee a win if tasks are missed or excessive penalties are created. Now is a great time to identify and block air leaks in poultry houses.

During cold-weather ventilation, we discuss the importance of P.O.S.T. (pressure, opening, source and time) to evaluate how well we are ventilating a house. We spend significant efforts discussing the importance of house tightness and how to measure it. House tightness is a fundamental of heating and ventilation for broilers, breeders, pullets and layers. **Consider:**

- A leaky house will prevent you from developing enough **pressure** to throw cold outside air from the vent to the middle of the house.
- A leaky house will prevent the vents from **opening** far enough (1-1/2 to 2 inches) to allow enough air to create a jet that follows the ceiling.
- A leaky house will allow air to enter through **sources** other than the vents.
- A leaky house will require you to operate the fans for a longer **runtime** to get the moisture out of your houses



Photo 1: Rat and other holes in the ceiling allow hot air to exit the building and run up fuel bills. Fuel burned to compensate for these air leaks works against your bottom line. We need to rethink our rodent control program here as well.



Photo 2: It is hard to run a good offense when your opponent is breaking through the line of scrimmage every play. Block these curtain leaks with some heavy-duty curtain tape and the lower wall with some lumber and caulking or expanding foam. The foam must be protected from bird and beetle damage. At the least, kick some litter back over the hole for a temporary fix.



Photo 3: All vent door seals must be inspected and repaired now so they are working for you and not against you in the form of non-uniform air temperatures, cold chicks and excessive heat zone runtimes. Correct vent door air leaks.

As fuel prices have risen and continue to rise this fall and winter, the penalty for ignoring air leaks is dramatically increased. The potential to spend more for fuel yet lose more in bird performance and feed costs is real.

Stop the obvious penalties. Do not walk past an obvious air leak you can see with your eyes.

- Look triply for rat (or other) holes in the ceiling. In visiting poultry houses, we have seen many holes around the cross-fill lines and along walls above vents. Clean and tape the holes to seal.
- Check wooden attic access doors, which are notorious for warping and creating holes.
- Look for holes in the side and end walls where light is coming through. Either repair, clean and tape the hole, or fill the hole with an expanding foam insulation.
- Evaluate broken or bent fan shutters or butterfly doors that may leak more than usual.
- Evaluate vent doors for broken seals and missing insulation or for bent doors that don't seal.
- Inspect, repair or replace damaged attic inlets.
- Seal the end wall door during the flock with expanding foam if necessary.

After plugging the holes that you can see, use a smoke tracing method to find the less obvious holes. We have developed an article titled, “NPTC Tools of the Trade: Smoke Tracing to Identify Air Infiltration Leaks,” to show you what equipment is needed and how to perform a smoke test using either smoke pellets or an insect fogger (Photo 4). Turn on enough fans to get at least a 0.10 static pressure and have a partner walk along the outside of the house generating smoke. You stand inside the house (Photo 5) with marking tape, and make note of leaks that are visible by the smoke. The more smoke you see, the larger the leak, resulting in more fuel use.

Smoke the following locations to check for hidden penalties:

- The wood sill plate on top of the concrete footer, which may leak the full length or in sections
- The top plate to the wall connection, which may leak in sections, especially in older houses
- The carpentry joints under the tunnel doors, which may leak the full length
- Top of the tunnel doors, which may need to be tightened in sections
- Tunnel curtain flaps, which may need to be tightened
- Sidewall curtains at the top, bottom and end pockets.



Photo 4: Smoke or fog exterior building surfaces while the house is under pressure to help you identify air leaks that are otherwise hidden from eyesight. Be careful, and keep flames and other hot surfaces away from poultry house materials that may be flammable. Wear PPE and have a fire extinguisher with you as a safety precaution during this exercise.

Every house should be evaluated for air leaks, regardless of age. The earlier you evaluate and remove the penalties, the faster you move down the field and cross the goal line with gas in the tank. Don't underestimate the importance of house tightness and how it effects flock performance and fuel consumption this winter.

Good luck from the National Poultry Technology Center.

For more information, download our Poultry Toolkit smartphone app, visit our website at www.poultryhouse.com or contact any of our team members.



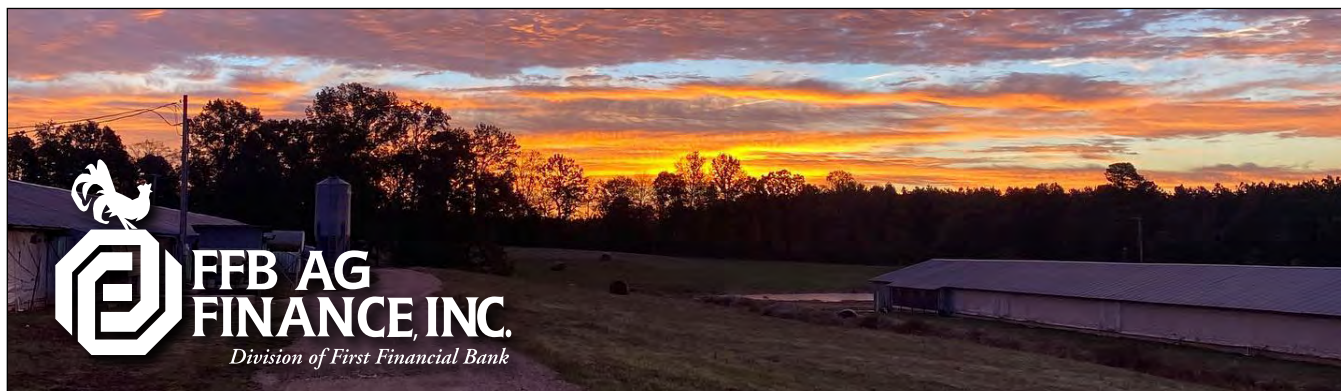
Photo 5: Someone must be inside during the smoke test to identify and mark all locations that are allowing smoke (air) into the building. It usually doesn't take long to figure out where these unexpected air leaks are. We don't expect every surface to be airtight, but we want to take every opportunity to make the building as energy and fuel efficient as possible.

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