

ALABAMA **POULTRY**

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CEO'S MESSAGE: JOHNNY ADAMS

Fall has come and gone. While the leaves are falling, the APEA staff is busy with many of the fall events including the Allied Golf Tournament at Cross Creek Golf Course in Cullman. Sixty-plus golfers participated in the scholarship fundraiser. David Walker and K Supply Co. provided lunch for golfers during the awards ceremony.

We held the Industry Workshop Oct. 8-9 in Auburn at the Auburn University Hotel and Conference Center. The workshop featured strong speakers from across the country.

Growers enjoyed a day off the farm while blowing off some steam at the yearly grower clay shoots. The north Alabama clay shoot was held at Talladega CMP Park Oct. 17 in Talladega. Lunch was provided by Jeff Sims of Animal Health International and Clint Lauderdale and Steve Carpenter of Poultry Guard. The south Alabama clay

shoot was held at Ravenwood Sporting Clays in Newville on Oct. 31. David Walker and K Supply provided lunch before shots were fired.

Alabama Poultry and Egg Association teamed up with Alabama Cattlemen's Association, Alabama Forestry Association and Sweet Grown Alabama to host the fourth annual Bainbridge Street Block Party October 29. Alabama's three largest agricultural commodities—poultry, timber and cattle—were host for almost 400 visitors from various agencies in downtown Montgomery.

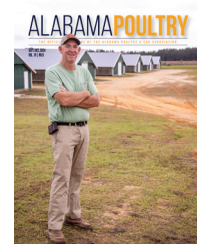
Don't forget about IPPE coming at the end of January 2025. U. S. Poultry and Egg offers a coupon for all who want to attend IPPE. See page to 27 for more information.

I want to thank you all for your support our Association and industry. I hope to see everyone during the upcoming year. 🐔



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ON THE COVER

Michael Starling began growing chickens in 2006 with six houses and later added six additional houses. Today, Starling serves as the APEA grower chairman and stresses the importance of grower involvement.



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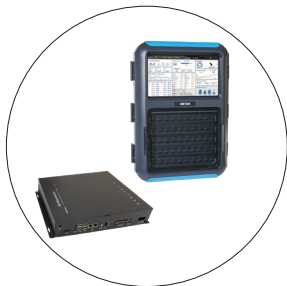
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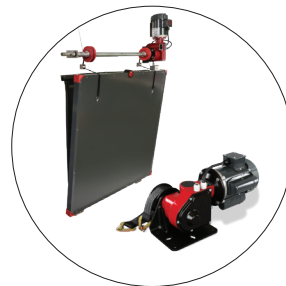
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ALLIED GOLF FUNDRAISER



More than 60 golfers gathered at Cross Creek Golf Course in Hanceville Oct. 25 to support the annual Allied Golf Tournament scholarship fundraiser.

Golfers represented many from different avenues of the industry, including allied members, processing members and friends of the industry who want to support the allied scholarship fund.

Last year the allied committee gave over \$19,000 to seven Auburn University poultry science students with the proceeds from the golf tournament.

In addition to the Auburn University scholarships, the allied committee gives an additional \$5,000 to 2+2 scholarships for students studying poultry science at community colleges throughout the state.

"It's a blessing to work with the Alabama Poultry and Egg Association's allied committee," said Chairman Bart Smith. "We are all personally committed to helping the industry grow by supporting the association through sponsorships and scholarships for the next generation. This year our golf tournament grew by almost 50 percent, which is a testament to the willingness of our team to step up and show up."

Sponsors of the tournament comprised of those companies who play in the tournament. Additional sponsors include River Valley Ingredients, first-place award; Cobb, second-place award; Sunbelt Rentals/Jones-Hamilton, third-place team; Fitco, fourth-place teams; Alabama Farm Credit, longest drive; Alabama Ag Credit, closest to the hole; and Casey Jones, JB White, putting contest.

Lunch was provided by David Walker and the K Supply team.





1st Place Team: Nick McKee, Brandon Cassidy, Randy Young and Jason Shell



2nd Place Team: Casey Jones, Steve Smith, Josh Singleton and Dave Faust.



3rd Place Team: Mark Gaines, Cypress Hathorn, Joe Clark and Randy Stidham



4th Place Team: Austin Outlaw, Bray Hathorn, Billy Tyson



Longest Drive: Issac Howard, Casey Jones and Randy Stidham (Not Pictured Ben Cassidy)



Closest to the Pin: Joseph Clark, Brock Hood, Austin Outlaw and Casey Jones



Putting Contest Winner: Bray Hathorn

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APEA HOSTS ANNUAL POULTRY INDUSTRY WORKSHOP

Nearly 120 industry professionals, growers and students flocked to Auburn University Hotel in Auburn Oct. 8 and 9 for the annual Poultry Industry Workshop, hosted by the Alabama Poultry and Egg Association.

The workshop began with updates from Alabama Department of Ag and Industries, Auburn University Department of Poultry Science and APEA, followed by several speakers discussing hot industry issues.

Key speakers included Dr. Maggie Thompson from Auburn University College of Veterinary discussing metapneumovirus and Dr. Jeanna Wilson, retired University of Georgia professor, discussing egg handling.

Topics including metapneumovirus, litter management and company communications highlighted some of the major challenges the industry faces. Other topics, such as egg management, brooding turnout and pest management, were also discussed.

The meeting's focus was to provide an opportunity for industry affiliates to network while learning new

ways to increase the bottom line for both companies and growers.

This is one the most important events APEA hosts for the industry, said APEA CEO Johnny Adams.

"The committee [comprised of industry leaders, allied professionals and extension specialists] works hard to plan a well-rounded meeting that touches every aspect of the industry," said Adams. "This event serves as an opportunity to network and hear from industry affiliates on issues faced in the poultry business and ways to implement new tactics into daily management routines."

Before the workshop, 35 marksmen gathered at Auburn Oaks Farm for a fun afternoon

(Counter Clockwise) Dr. Joel Cline presented his motivational causal pie presentation to draw attention to every step in poultry production and how each step is important. Heath Whiddon with Lubing Systems talked about the importance of proper egg management. **Bottom:** Attendees learned about many topics that impact the industry. **Right:** Dr. Maggie Thompson presented on metapneumovirus and other diseases that are new to the industry

First-place team in the skeet shoot included Luke Taylor, Matt Blankenship, Matt Jackson and Chip Usher; second-place team, Ethan Stanley, Mark Hutcherson, Noel Welch and Darren Cannon; third-place team, Dion Rainwater, Austin Fullilove, Shane Edwards and Andrew Thompson; and fourth-place was Caleb Liverett, Jody Webb, Brody White and Johnny Thomas.

Individual winners were Matt Jackson first place, and Dale Barnett second place, with Mitch Boles claiming Most Honest Shooter honors.

Next year's annual industry workshop will be in Guntersville, AL Oct. 7-8, 2025.





INDUSTRY WORKSHOP CLAYSHOOT



1st Place Team: Luke Taylor, Matt Blankenship, Matt Jackson, Chip Usher and Ty Jones, team sponsor



2nd Place Team: Ethan Stanley, Mark Hutcherson, Noel Welch and Darren Cannon



3rd Place Team: Dion Rainwater, Austin Fullilove, Shane Edwards and Andrew Thompson



4th place team: Caleb Liverett, Jody Webb, Brody White and Johnny Thomas



1st place Individual Shooter: Matthew Jackson



2nd place Individual Shooter: Dale Barnett



Most Honest Shooter: Mitch Boles (left)

APEA HOST ANNUAL GROWER CLAYSHOOT

Poultry growers along with industry personnel throughout the state gathered for a chance to get away from the daily grind to participate in two clay shoots in Alabama, one in Talladega and the other Headland

Forty-plus marksmen gathered at Talladega's CMP Marksmanship Park October 17 to compete the park's 15-station course. Before starting, lunch was provided by Jeff Sims of Animal Health International and Steve Carpenter of Poultry Guard.

In south Alabama, almost 50 shooters congregated at Ravenwood Sporting Clays in Newville on Oct.31 for a K Supply-sponsored lunch before tackling the 13-station course.

Prizes went to the top three teams and top three individuals as well as the most honest shooter in each contest.

"This is a great way for growers to get off the farm and interact with other producers and allied personnel" said Ray Hilburn, Alabama Poultry and

Egg Association associate director. "It's always inspiring when growers get together and have some relief from the daily chores of the farm."

The vision for grower clay shoots was the brainchild of APEA Past President Kenneth Sanders. Sanders wanted an event where growers could participate and enjoy some time away from the farm. The skeet shoot filled the bill.



NORTH ALABAMA CLAYSHOOT



1st Place Team: Jason Jackson, Tripp Lewis, Anthony Moseley and Brian Usery



2nd Place Team: Joseph Clark, Hank Harbour, Dillon Parker and Jeremy Black



3rd Place Team: Josh Warmack, Chuck Roberts, Jim Tollison and Seth Blair.



Individual Winners: 1st -Jason Jackson, 2nd -Chase Miller and 3rd-Jim Tollison





SOUTH ALABAMA CLAYSHOOT



1st place team: Brad Hunter, Lance Williamson and Daniel Beaty (not pictured Cole Newton)



2nd Place Team: Ethan Stanley, Robert Hallmark, Andrew Davis and Baker Creel



3rd Place Team: Justin Jernegan, Matt Cullpepper, Billy Ferguson and Chase Smith



Most Honest Shooter: Ty Jones



Individual Winners: 1st -Brad Hunter, 2nd- Lance Williamson and 3rd -Chase Smith

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BAINBRIDGE BLOCK PARTY DRAWS CROWD

Alabama Poultry and Egg Association teamed up with Alabama Cattlemen's Association, Alabama Forestry Association and Sweet Grown Alabama to host the fourth annual Bainbridge Block Party in downtown Montgomery Oct. 29. Alabama's three largest agricultural commodities—poultry, timber and cattle—were on highlight for almost 400 visitors from various agencies in downtown Montgomery.

"It's always great for us to host events where our fellow Alabamians can come and learn about agriculture," said APEA CEO Johnny Adams. "This is the fourth year we have held the block party and welcomed attendees to our block while learning more about the industry."

For lunch, visitors enjoyed chicken wings provided by APEA, burgers provided by Alabama Cattlemen's Association and black-eyed peas, provided by Southeastern Land Group.

After enjoying an Alabama-grown lunch, attendees enjoy shopping at the Sweet Grown Alabama farmers market, where vendors from across the state brought locally grown products.

Vendors included Jones Farm beef, Hornsby Farm Jelly and the Sweet Grown Alabama food trailer, which served samples of orange glazed pecans. Other opportunities included

photos with the inflatable chicken and heavy equipment and live music from Ed Whatley and Company. Tours of the Mooseum and the ForestryWorks educational trailer were offered for all to enjoy.

With hopes to provide a more laid-back atmosphere and cooler weather, the traditionally summer event was moved to the fall to attract more attendees and have a larger impact.

This come-and-go event helps to educate Alabama's political leaders and others about agriculture and its impact within the state.



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Michael Starling, Member in Henry County





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STACKING UP: GROWER-MEMBERS REAP BENEFITS

Alabama's poultry industry is diverse as the state's terrain from mountains to sea. Grower members represent one of three major member types within the industry, while allied companies and complexes hold the remaining types.

From its inception in 1952, APEA's mission has been to represent the state's poultry and all who work within the industry, including grower producers.

Alabama is the second-largest broiler-producing state in the United States, processing over 23 million chickens a week. More than 2,300 grower producers are tasked with raising chickens to help meet processing capacity, said Alabama Poultry and Egg Association Chief Executive Officer Johnny Adams.

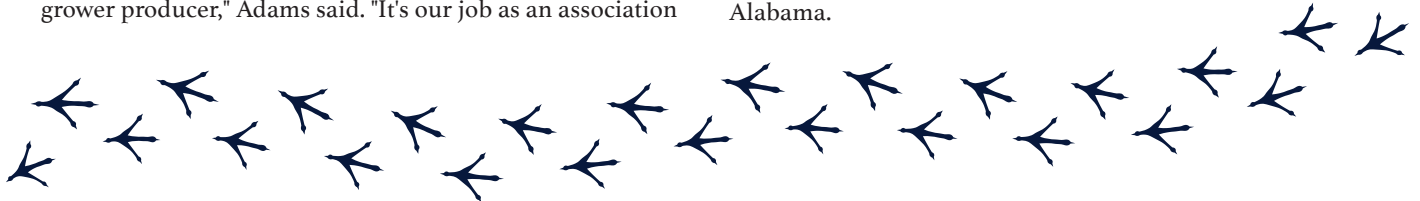
"Alabama is fortunate to have numerous active members from each part of the industry, especially the grower producer," Adams said. "It's our job as an association

to represent each member, not only at the State House but also through continuing education, communication and research."

Alabama Poultry and Egg Association helps bridge relationships between members and state and federal partners.

APEA was formed to bring together poultry industry leaders from across the state to address issues of fair taxation and utility rates, environmental stewardship, membership development, safety and health, product promotion, adequate transportation, continuing industry education and public relations.

Today, Alabama's poultry industry contributes \$18.9 billion to the state's economy. The industry employees over 54,000 employees who work across 24 complexes throughout Alabama.



Michael Starling: Henry County

Michael Starling wears many hats around the poultry industry. One day he might be working on his 12-house broiler farm in Shorterville, just east of Abbeville, while the next day he is sitting in a APEA board of directors meeting representing growers as the grower chairman.

Since his beginning in poultry farming in 2006, Starling saw the benefit of being a member of Alabama Poultry and Egg Association.

"APEA provides many benefits to their members," he said "They handle so many behind-the-scenes issues for producers, whether it be through lobbying at the State House or hosting continuing education meetings throughout the year."

Starling was selected to serve on the APEA executive committee as the grower chairman in 2021. Through his involvement with APEA, Starling brings a grower's perspective and voice to the table.

"I've enjoyed getting meet people from all aspects of the industry," Starling said. "During my time as grower chairman, I want to stress the importance of grower involvement in the association."

Starling said it's important for growers to be involved and take advantage of the benefits, including the Alabama Poultry and the Poultry Times magazines that include industry information from National Poultry Technology Center and Alabama Cooperative Extension System.



Caption: Michael Starling began growing chickens in 2006 with six houses and later added six additional houses. Today, Starling serves as the APEA grower chairman.

Jim Branch: Clay County

Eight. That's the number of broiler houses Jim Branch has on his Clay County farm.

Branch began growing birds in 2007 with his initial four houses. In 2009, he added two additional houses, with the two final houses completing the farm in 2013.

The educational material APEA releases is a huge benefit to poultry growers, said the Davidston native.

"The industry is continually changing, whether it be technology, products or disease control," Branch said. "The articles the association publishes from extension, NPTC or other industry is a great resource to have."

Branch also credits being involved at a county level and attending local grower meetings for helping him create relationships with other growers and industry partners.

County meetings are twice a year, spring and fall, and consist of a free meal for all active paid members, door prizes, industry updates and educational demonstration.

For Branch and other poultry farmers, private property rights are important when making decisions on day-to-day operations.

"APEA helps stand in the gap on the legislative front to help ensure poultry producers have the right to operate how they need," Branch said. "We aren't always there to fight those battles in Montgomery, and that is why being a member is so important to me."



Jim Branch grows nine-pound broilers for Koch-Pine Mountain. Throughout the years, Branch has utilized APEA resource to help better his farm. When selecting the control for his houses, Branch spent many hours researching to select the right one for his houses.

For more information on grower benefits and how to become a member visit alabamapoultry.org/membership.

GROWER BENEFITS

1. 6 issues of Alabama Poultry Magazine
2. 26 of The Poultry Times annually
3. \$2 of each grower membership goes back to local county or regional poultry association.
4. APEA helped secure funding for AFO/CAFO programs to compensate ADEM registration fees.
5. APEA supports legislation to protect private property rights and the ability to pass farms to heirs.
6. Worked with Alabama Department of Agriculture and Industries to secure \$3.8 million for producers who suffered economic losses because of COVID-19.
7. Tornado relief fund raised more than \$127,000 for 20 poultry producer families from the 2011 tornadoes.
8. Scholarships specifically for grower-producer members, children or grandchildren.
9. In partnership with Auburn University and Alabama Community College system, developed a poultry science curriculum that transfers into Auburn University's poultry science department.
10. Host county and multi-county seminars on important topics and the latest technology.
11. Poultry license plate campaign funded local scholarship, research and grower education.
12. Leader in protecting members' liability in new immigration law.
13. Secure tax exempt and reduced tax rates on poultry utilities and poultry supplies and equipment.

EXTENSION POULTRY VETERINARIAN

HERE COMES COLD WEATHER...AND RESPIRATORY CHALLENGES

Maggie Thompson, DVM, MAM, dACPV | Auburn University College of Veterinary Medicine | Alabama Cooperative Extension System

Cold weather is often coined the arch nemesis of poultry rearing – it just seems to make everything more difficult, from proper cleanout and placement preparation all the way to live-haul. Perhaps one of the biggest challenges the broiler industry faces during cold weather is increased respiratory challenges and “decreased ventilation” often receives the blame. While that may be a significant cause, much of this challenge can be explained by focusing on the unique features of the avian respiratory system and understanding that the root cause for most cases of decreased performance or even disease is often multifactorial. Regardless, once we better understand respiratory anatomy, we can slightly adapt our management practices to hopefully mitigate the risk associated with cold weather respiratory challenges.

AVIAN RESPIRATORY ANATOMY

Because birds are flight animals (yes, this includes chickens!), the respiratory system possesses many unique features. The first being the choanal cleft, which is a slit-like opening located in the roof of the mouth that functions to connect the nasal passages to the oral cavity (Image 1).

This means that even substances or pathogens (germs) that are ingested can communicate with and challenge the respiratory system.



Image 1: Choanal Cleft

Because birds need buoyancy for flight, the respiratory system is comprised of 9 air sacs, or balloon-like structures, situated throughout the body. These air sacs are not well-vascularized so when germs invade, there is not much blood flow to bring immune cells to the area. This means that the air sacs make the perfect, warm place for bacteria to reproduce while also hiding from the avian immune system. Inflammation of the air sacs is referred to as airsacculitis (Image 2).

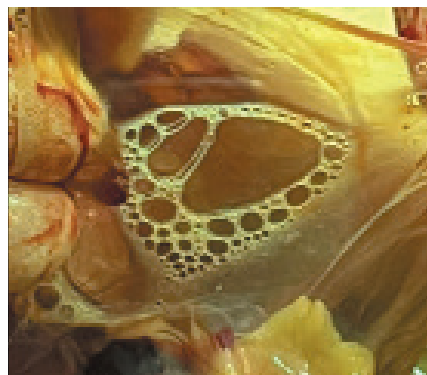


Image 2: Airsacculitis

Additionally, the avian skeletal system contains pneumatic bones, which means the bones are filled with air, and some of these bones are connected to the air sacs. This is why, when we observe greater respiratory challenge, we may also observe more osteomyelitis, or bone infections.

Also unique to the avian species is the number of inspirations and expirations required to complete one respiratory cycle. For mammals, 1 inspiration and 1 expiration is required to complete a respiratory cycle. In birds, however, 2 inspirations and 2 expirations, in which air moves through all 9 air sacs is required to complete a respiratory cycle (Image 3). This means that germ or toxin-laden air can interact with multiple areas of a chicken's body. Regardless of the number of air sacs and inspirations/expirations to complete a respiratory cycle, the avian respiratory system is highly efficient at gas-exchange which makes it even more sensitive to toxins [ammonia] and germs [viruses, bacteria].

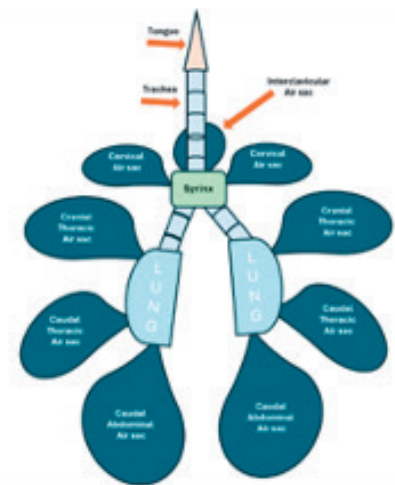


Image 3: Nine avian air sacs



Unlike mammals, birds lack a voice box containing vocal cords. Instead, the syrinx is situated at the base of the trachea and vibrations from air movement produce sound. The act of breathing requires movement of the birds' ribs and keel [sternum] and contraction of abdominal muscles, but did you know that birds cannot cough? Birds do not have a diaphragm so they cannot cough and clear their airways. This makes them even more vulnerable to respiratory germs.

MUCOCILIARY ELEVATOR

One shared feature between mammals and avian species is the mucociliary elevator, which is a major defense mechanism of the respiratory system that functions to remove germs and other irritants from the airways. This process can be best described using the trachea as an example (Image 4). The trachea is lined by a very sophisticated layer of cells referred to as ciliated epithelium. These cilia are hair-like structures that function to constantly survey the trachea environment

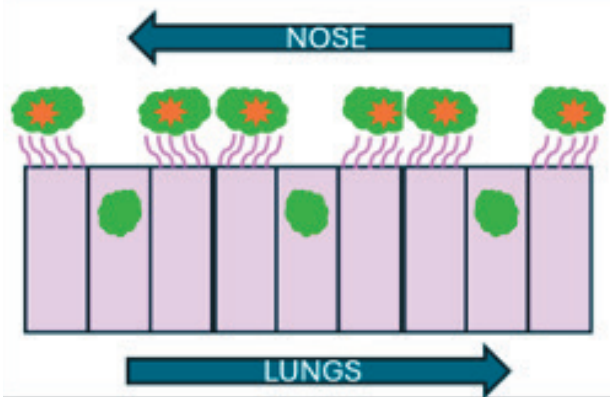


Image 4: Mucociliary elevator. Germs move from nose to lungs while mucociliary elevator works to move germs from lungs back to nose out of body.

for foreign, potentially harmful substances. Should these substances be detected, additional cells known as goblet cells, produce mucus which functions to surround, and trap said substances. The cilia will then use their beating motion to move these mucus-encapsulated foreign substances up and out of the airway.

In chickens, this mucociliary elevator is highly sensitive to toxins like ammonia and respiratory viruses like infectious bronchitis virus (IBV) and avian metapneumovirus (aMPV). Once attacked by these pathogens, the cilia undergo ciliostasis and stop beating, making the chicken even more susceptible to respiratory challenges.

RESPIRATORY CHALLENGE PREVENTION

Aside from ensuring we have the healthiest birds possible through vaccination programs, etc., there are numerous management related strategies to mitigate respiratory challenges in chickens.

Most importantly, we must strive to achieve minimal ammonia levels during downtime and pre-placement such that chickens' respiratory systems are not excessively challenged on day one. The team from the National Poultry Technology Center always provides excellent tips for downtime management and cold weather ventilation.

Remember, a chicken house is not that much different than your typical childcare center! It is an enclosed environment housing same-age animals, but all with unique immune systems. Ensuring appropriate biosecurity is paramount to mitigating disease challenges. During cold weather, the inside of a chicken house is a warm, comfortable place for pests to seek shelter. Additionally, we as humans may be more rushed to get inside and be more prone to skip over pivotal steps like signing visitor logs, utilizing disinfectants and proper personal protective equipment (PPE) like bootcovers, etc. We cannot forget to do our part to keep our chickens healthy!

In summary, it is important that we understand basic respiratory anatomy and how that anatomy can be impacted by management strategies and disease challenges.

And, as always, it takes all of us working together to ensure the success of our industry!

 **Maggie Thompson**
Extension Poultry Veterinarian

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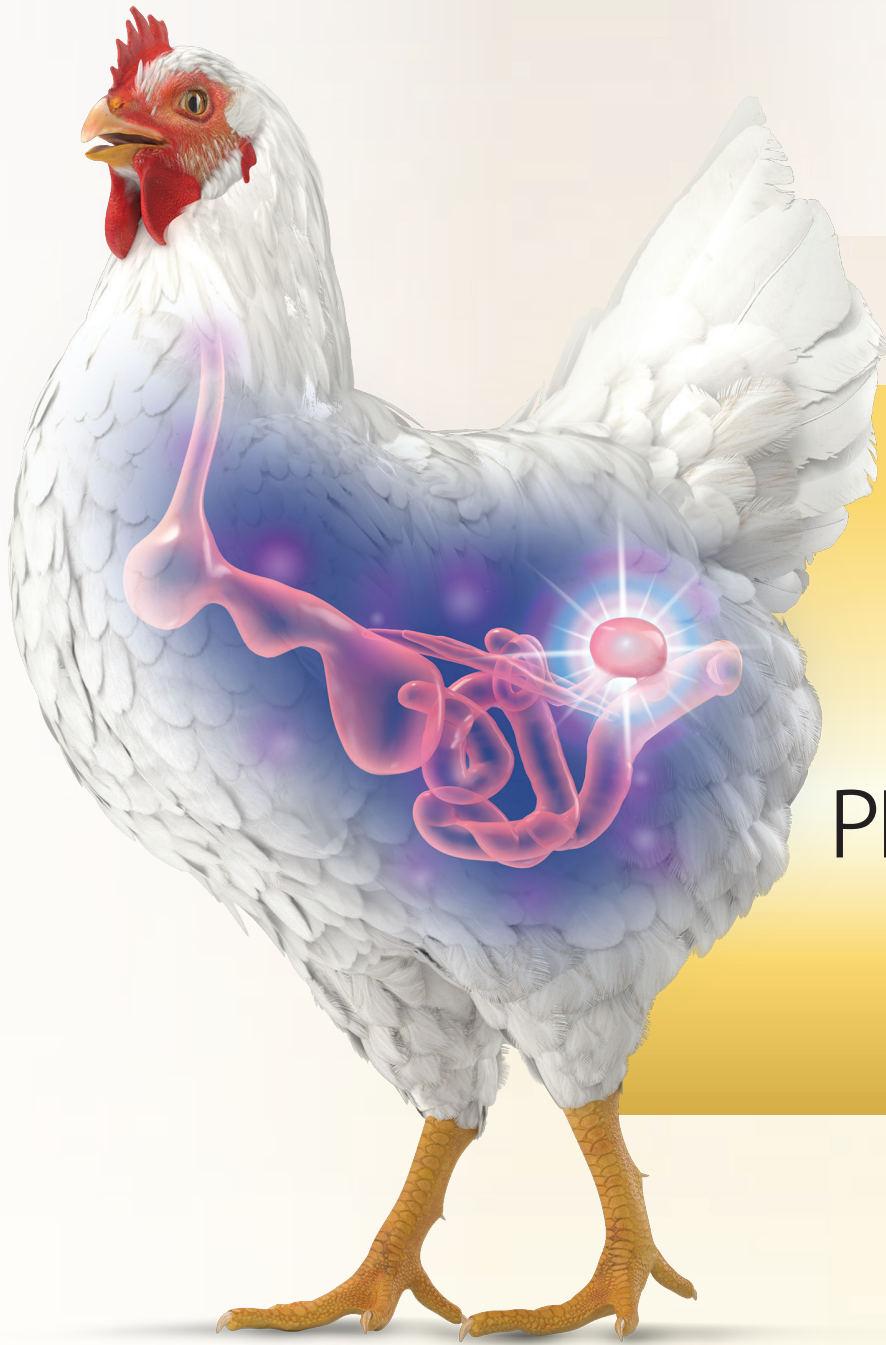


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Fall is finally here and I'm craving warm spices and comfort food. But if you're like me, you don't want to spend all your time in the kitchen! I also want to enjoy those cool breezes and watch some football. Who's with me?

I have you covered with these three shortcut recipes! The air fryer is my go-to method to make Chicken Legs and Roasted Potatoes because it cooks them faster and always results in the crispiest chicken without frying. I also give you directions to make it as a sheet pan meal baked in the oven. On the other hand, the oven comes in handy when serving a crowd for breakfast.

My baked Sheet Pan Omelette is also a time saver for "brinner" (breakfast for dinner). Just stir in your favorite ingredients, bake, and slice into squares and eat! Another fall favorite for breakfast, tailgating snack or dessert is a cross between an apple fritter and apple cider donuts.

Cinnamon-Sugar Fried Apple Rings are simple and easy to make by dipping sliced apples into pancake-like batter and frying in a small amount of oil. To gild the lily, immediately coat them in cinnamon sugar. I hope these easy, fall-inspired recipes make your season a little more simple and relaxing.



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

Sheet Pan Baked Omelette

- 12 large eggs
- 1/2 cup milk
- 3/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 (8 ounce) package pre-shredded Colby Jack or cheddar cheese, divided
- 4 slices cooked and crumbled bacon
- Cooking spray

Optional Add-ins:

- 1 1/2 cups coarsely chopped spinach, loosely packed
- 1/2 cup chopped bell pepper
- 1/4 cup chopped onion
- 1/4 teaspoon garlic powder

Preheat oven to 375F degrees.

Whisk the eggs together or beat them with an electric mixer in a large bowl until well blended. Gradually stir in the milk, salt and pepper.

Stir in half of the cheese, reserving the other half to sprinkle on the top. Stir in the bacon and any optional add-ins you choose.

Coat the bottom of a 10x15-inch "sheet pan" (it's really a quarter sheet pan) with at least 1/2 -inch high sides.

Pour the egg mixture into the pan and sprinkle with the remaining cheese. Bake for 17 to 20 minutes or until the center is set and does not jiggle when gently shaken. Let the sheet pan cool 5 minutes before cutting into 8 to 12 rectangles or squares.



Cinnamon-Sugar Fried Apple Rings

Prep: 8 minutes Cook: 4 minutes per batch Yield: 8 servings

- Vegetable oil or coconut oil
- 4 medium-size apples (Such as Granny Smith, Gala, Golden Delicious)
- 1/3 cup sugar plus 2 tablespoons divided
- 1 teaspoon ground cinnamon plus 1/4 teaspoon divided
- 1 large egg
- 1/2 teaspoon vanilla optional-but I always opt in
- 3/4 cup 2% or whole milk
- 1 cup all-purpose flour plus 2 tablespoons
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt

Pour oil in a large cast iron skillet or heavy saucepan to a depth of 1 inch. Heat to 365F° over medium-high heat. If you use a saucepan, you can use less oil to reach the 1-inch depth. You'll just fry fewer at a time.

Meanwhile, slice apples crosswise into 1/4-inch thick slices. Cut a small circle out of the apple slice to remove the seeds and core with a knife or circle cookie cutter.

In a small bowl, combine 1/3 cup of the sugar and 1 teaspoon cinnamon to make Cinnamon-Sugar for coating apple rings.

In a medium bowl, whisk the egg lightly; gradually add milk. Add flour; top with the remaining 2 tablespoons sugar, baking powder and salt. Whisk dry ingredients together lightly on top of milk, then dig in and whisk all together. I just saved you a bowl so you don't have to mix dry ingredients together separately.

Using tongs, dip apple rings in the batter, allowing excess to drip back in the bowl. Fry 3 or four at a time 1 to 2 minutes on each side or just until golden. Let drain on paper towels 1 minute; dredge them in the cinnamon sugar mixture while they are still warm. Eat warm and save any leftovers to warm them in the air fryer or toaster the next day for breakfast.



Air Fryer Chicken Legs and Roasted Potatoes

Prep: 5 minutes Cook: 30 Yield: 4 servings

- 2 tablespoons olive oil or vegetable oil, divided
- 4 to 6 skin-on, chicken legs
- 4 teaspoons lemon-pepper or garlic/pepper/salt blend, divided
- 1 teaspoon salt, divided
- 1 pound very small, round red or Yukon gold potatoes

Preheat the air fryer to 390-400F degrees for 3 minutes.

Drizzle the chicken legs with 1 tablespoon oil and toss in a large bowl to coat. Sprinkle 2 teaspoons seasoning and 1/2 teaspoons salt on the chicken, then toss again to coat well.

If your rack is not nonstick, coat the racks with an oil spray. Add the chicken to the air fryer rack and air fry at 390-400F for 30 to 35 minutes.

Meanwhile, cut the potatoes in half or quarter them, depending on their size. Drizzle the potatoes with the remaining 1 tablespoon oil and sprinkle with the remaining 2 teaspoons seasoning and 1/2 teaspoon salt.

After the chicken has cooked 20 minutes, turn them over, add the potatoes. It's ok for them to not be in one layer. Air fry for an additional 10 or until the potatoes are done and the internal temperature of the chicken reaches 165 to 170F.

Oven Sheet Pan Method: Toss the chicken and potatoes in all the oil in a large bowl. Sprinkle with all the seasoning and salt and arrange in a single layer on a greased large baking sheet. Bake at 400F for 45 minutes or until the chicken is done. You may need to remove the potatoes a little earlier.

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IPPE will be held at the Georgia World Congress Center in Atlanta from Jan. 28- 30, 2025. Poultry growers can attend IPPE on Tuesday, Wednesday and Thursday. Registration will begin each morning at 7 a.m. at the Georgia World Congress Center, 285 Andrew Young International Blvd., in downtown Atlanta. A completed registration form and a 2025 Grower Days coupon are required. Registration forms will be located at the Expo and should be completed onsite. Coupons are available through Alabama Poultry and Egg Association.

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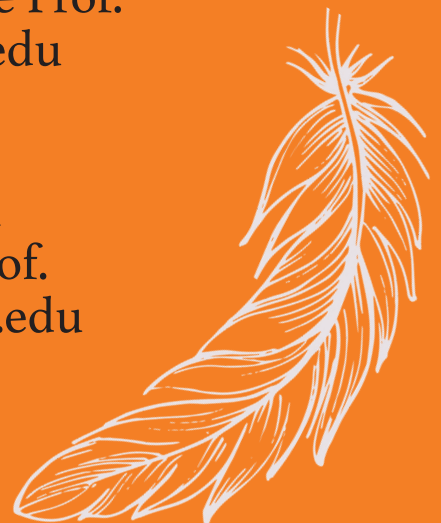
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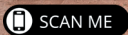
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