Breeds that help us get from

Chicken to Kitchen

For more information, see the signage and activity stations located at our free-time barn next to the playground
Plymouth Rock

- American breed
- Used for table egg and meat production
- Used to cross with other breeds to create new breeds for broiler production
- Come in various colors
- Lays around 200 eggs per year
- Lays large brown eggs
- Easy for managing
- Survives in extreme weather conditions

Fresh from the Farm Facts

Chickens go through a process called molting. Molting is when a chicken loses and regrows its feathers. During this time, the birds eat and drink less and stop laying eggs.
Red Ranger

- American breed
- Mainly used for meat production
- Gains weight quickly
- Gains about 6 pounds in 6 to 7 weeks
- Can also be used for table egg production
- Able to withstand extreme weather conditions

Fresh from the Farm

There are over 22 billion chickens in the world. That is three times more than the human population. There are more chickens than any other species of bird.
Rhode Island Red

- American breed
- Originated when an Asian breed was crossed with a Leghorn
- Formerly used for meat and egg production
- Currently used for table egg production
- Lay an average of 200-300 eggs per year
- Lays brown eggs

Fresh from the Farm Facts

Chicken feet are actually called paws. The majority of harvested paws are packaged and shipped to China, where they are considered a delicacy.
Red Star

The color of an egg does not determine how healthy it is. All chicken eggs are the same nutritionally.

Fresh from the Farm Facts

- Hybrid breed
- Cross between a Rhode Island Red and a New Hampshire
- Used for table egg production
- Lay light brown eggs
- Lay around 250 to 300 eggs per year
- Lay for about 16 to 19 weeks before molting
Cornish Game

- English breed
- Previously known as an Indian Game Chicken
- Used in the meat industry
- Come in a variety of colors
- Most common colors are white and dark red
- Used to cross with various breeds to produce newer, faster growing breeds

Fresh from the Farm Facts

The yellow color of the yolk comes from the corn that the chickens eat. They store the pigment in their paws for later. The less color in a hen’s paws, the better layer she is.
White Leghorn

- Originally from Italy
- Cross between an Italian breed and an English breed
- Smaller body size
- Lays large white table eggs
- Starts laying eggs around 16 to 18 weeks old
- Lays an average of 270 to 300 eggs a year

Fresh from the Farm Facts

You can tell if your eggs are stale by placing them in a glass of water. Fresh eggs sink, while stale eggs float. This is caused by the air bubble inside of the egg expanding.
Delaware

• Hybrid breed
• Cross between a New Hampshire and a Barred Plymouth Rock
• White with black spots and tail feathers
• Used for table egg and meat production
• Has a smaller body size with large muscles
• Lays large brown eggs

Fresh from the Farm Facts

More is known about the nutrition needs of poultry than any other species, even humans! The discovery of vitamins and minerals happened because of chickens.