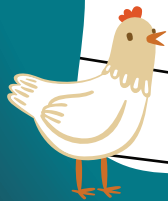
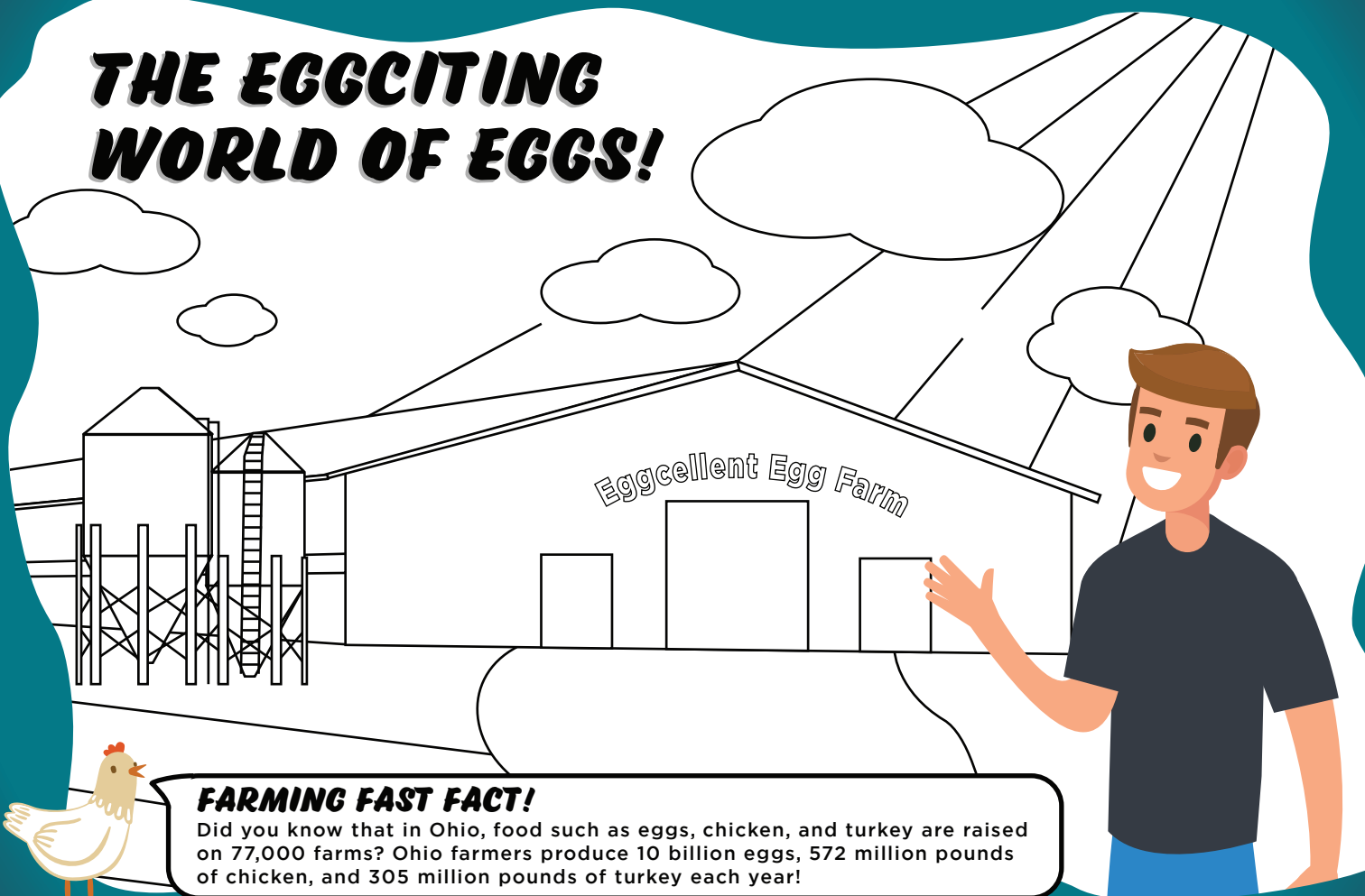


# THE EGCCITING WORLD OF EGGS!



## FARMING FAST FACT!

Did you know that in Ohio, food such as eggs, chicken, and turkey are raised on 77,000 farms? Ohio farmers produce 10 billion eggs, 572 million pounds of chicken, and 305 million pounds of turkey each year!

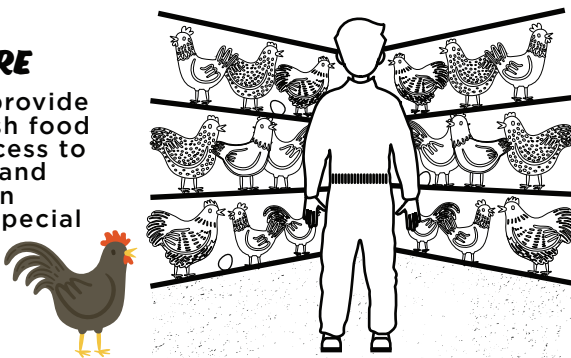
## ALL ABOUT EGG FARMING

How much do you know about where your eggs come from? Ohio is the second largest producer of eggs in the United States, with a total of 41 million chickens, known as hens, that lay eggs. Learn how Ohio egg farmers play a role in providing delicious eggs for families near and far.

There are seven eggs hidden in the four pictures below - can you spot them all?

### ENSURING EXCELLENT ANIMAL CARE

Egg farmers provide hens with fresh food and water, access to veterinarians and medicine when needed, and special housing.



### PROTECTING THE ENVIRONMENT

Farmers do all they can to preserve our land, air and water through safe farming practices.



### KEEPING ANIMALS HEALTHY

Healthy hens produce high-quality eggs for families like yours. Chickens can get sick just like us, so farmers wear protective clothing in the barn to avoid spreading germs to the birds.



## FARMING FAST FACT!

Ohio egg, chicken and turkey farmers ensure excellent care for their animals. In addition to the steps listed above, farmers also rely on high-tech computers to keep their barns comfortable for animals and make sure each animal has enough food and water.

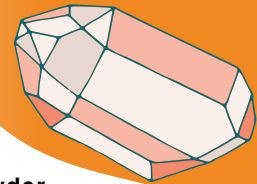
### GIVING BACK TO THE COMMUNITY

When they're not busy on the farm, Ohio egg farmers enjoy donating food to those in need and volunteering in their communities.



Try it Out! An Egg Experiment That's Fun for All!

# EGG GEODES



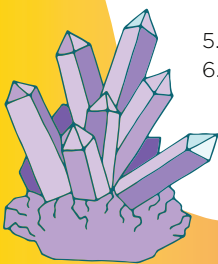
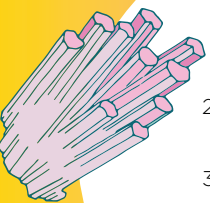
## You'll Need:

- Egg "emptied" of white and yolk (need a pushpin and plastic coffee stirrer)
- Manicure scissors
- Paper towels
- Paintbrush
- Glue

- Alum powder (found in spice section of grocery stores)
- Water
- Beaker or wide-mouthed glass
- Spoon
- Food coloring

## Instructions:

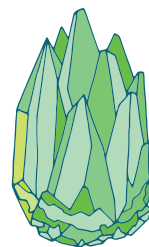
1. With the help of an adult, use a pushpin or thumb tack to poke a small hole into the egg. Insert the plastic coffee stirrer into the hole and drain the white and yolk through the stirrer and into a bowl or sink. Blow on one end of the egg and gently stir the white and yolk to allow it to come out easier.
2. Use the manicure scissors to cut the eggshell in half, lengthwise. Pull off any small pieces that may hang off on each shell half.
3. Paint the inside of each shell half with glue, making sure to cover all the way to the edge and completely cover the inside with glue.
4. Before the glue dries, sprinkle the inside of each shell half with alum powder. Try to cover the entire inside surface with powder.
5. Set the shell halves aside and allow it to dry overnight.
6. The next day, have an adult help to boil two cups of water. Pour the boiling water into the beaker or glass. Then add 30-40 drops of food coloring and ¼ cup of alum powder to the water and stir. If the powder sets at the bottom, heat the solution in the microwave and stir again until completely combined.
7. Set the beaker aside for 30 minutes to cool.
8. Place one shell half, facing up, in the beaker. Using the spoon, gently push down on the shell until it's sitting on the bottom of the beaker. (If another color is desired, repeat steps 6-8 using a second beaker, another color of food coloring, and the other shell half).
9. Allow the beaker and egg to set for at least 12-15 hours (or overnight). Check on the egg after a couple of hours.
10. Once enough time has passed, slowly pour out some of the water in the beaker into the sink. Use the spoon to remove the egg and place on paper towels to dry. Your shell should now be a sparkly, crystal-encrusted geode!



To learn more about Ohio egg, chicken and turkey farming, and to meet Ohio farmers, visit [OhioEggs.com](http://OhioEggs.com).



Experiment courtesy of American Egg Board



# PROPER ANIMAL CARE IS IMPORTANT!

Just like humans, chickens can get sick. To help prevent illness, Ohio egg farmers do all they can to make sure their animals stay healthy through practices known as biosecurity.

Here are some of the biosecurity basics:

- **Farmers and farm workers are the only ones allowed to enter barns. This limits the potential for germs.**
- **Before entering, everyone is required to wash their hands and put on clean clothes. Some wear biosecurity suits and shoe covers, too.**
- **Equipment is sanitized and cleaned often.**

Do you have chickens or turkeys at home, or know someone who does? It's important to keep wild birds like ducks and geese away from chickens and turkeys because they can spread germs and make chickens and turkeys sick.

## Test your Biosecurity Knowledge

Place a ✓ beside the farmer that's following the biosecurity basics, and a ✗ beside the farmer that's not.

### FARMING FAST FACT!

Raising healthy birds takes a team, which is why farmers work closely with a lot of people in their community. Just like you, chickens and turkeys need healthy meals every day. Farmers feed their birds animal feed made of soybeans, vitamins and minerals.



# EGGCELLENT EGG JOURNEY

Eggcellent Egg Farm has a load of eggs ready to be processed and sent to the grocery store, but to speed things along, we need your help! Can you guide the eggs down the conveyor belt to make sure they make it to the grocery store before the shelves are empty? Trace a path to guide the egg from the farm to the grocery store.

There are five words hidden below. Can you spot them all?

X M Q E F A R M I N G S  
 H G M D T H S W T Y O I  
 A S C O M M U N I T Y W  
 C F R T H J K M N L K E  
 A C F G E M C D C V B N  
 R Y H O P S H V B N M F  
 T W I F K T I E M J U N  
 O F R C G H C R W T Y U  
 N W E K I P K N M B V D  
 K U H I L E E N M K L I  
 V E T E R I N A R I A N

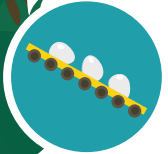
Farming      Chicken      Veterinarian  
 Community      Carton

After a hen lays an egg, it gently rolls onto a conveyor belt, which moves the egg to processing.

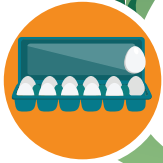


**START**

Egg Processors wash the shells, inspect them and sort them by weight.



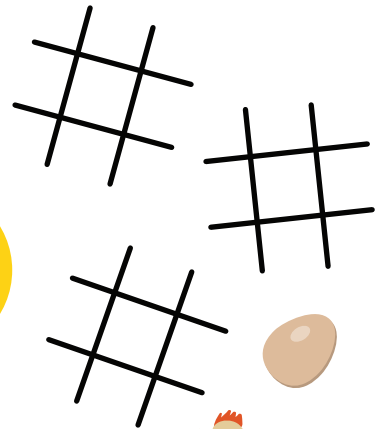
Egg Packers ensure they are safely packed before being transported (so they don't break!).



Truck Drivers haul eggs in refrigerated trucks.



Find a friend and play a game of Tic-Tac-Toe. Three eggs in a row wins!



The words below are all scrambled! Can you help unscramble them?

TEKURY

\_\_\_\_\_

ECKINCH

\_\_\_\_\_

ANBR

\_\_\_\_\_

NEH

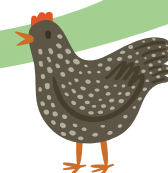
\_\_\_\_\_

CURKT

\_\_\_\_\_

**FINISH**

It only takes 2-3 days from the time an egg is laid to the time it reaches the grocery store!

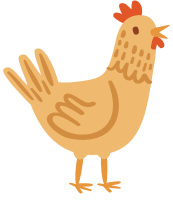


# WORK ON AN OHIO FARM

There are dozens of jobs on Ohio's egg, chicken and turkey farms!

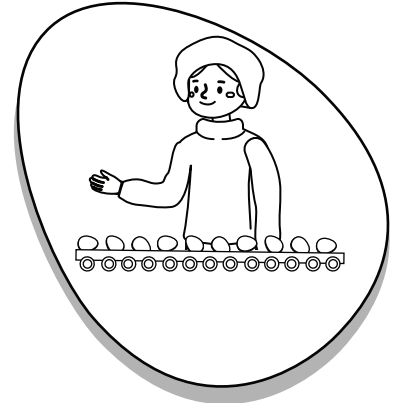
## Animal Caretakers

work with their hands to raise healthy birds.



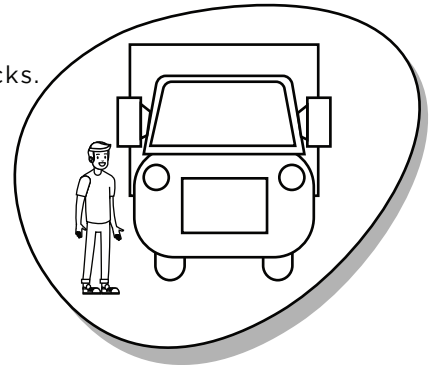
## Egg Processors

ensure each egg is washed and sorted by weight.



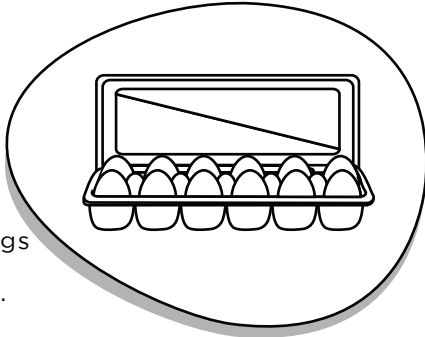
## Truck Drivers

haul eggs in refrigerated trucks.



## Egg Packers

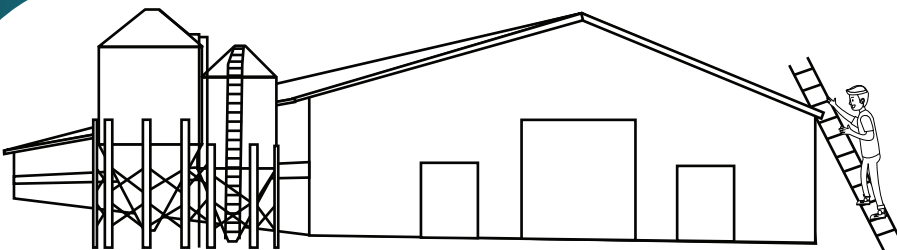
help package eggs safely to ensure they don't break.



# DESIGN YOUR OWN BARN!

Farmer Jane just built two new barns on her farm. She worked with skilled Construction Workers and Tech Support to install modern equipment like temperature controls and automatic feeders and waterers for her birds.

Can you help her put a fresh coat of paint on the barns? Use your imagination to color and draw designs on the outside of the barns!



## Construction Workers

build barns and make repairs so birds have a safe, comfortable place to live.

## Tech Support

installs technology into barns. Just like your house, chicken and turkey barns have thermostats and running water.

