Small Poultry Flocks
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Topics
1. Why get into pasture poultry?
   - To earn some additional income
   - To teach their children responsibility
     (management, husbandry, money)
   - Opportunities-niche markets
   - Natural or Organic?
2. Processing
   - What are the regulations?
     - Federal, State, Exempt???

Selecting a Bird Type
3. Determine the end point or what is the ultimate goal for raising these birds?
   - First, check local and community codes
   - Meat birds
   - Layers
   - 4H and show only
   - Combination of the above

Housing
4. Location, Location, Location
   - Be aware of codes and restrictions
   - Size will be determined by bird numbers
   - Consider drainage, accessibility to electric and water
   - Fencing, weather needs
   - Consider bird death disposal
   - Litter choices
   - Feed formulation is simple and can be provided to all producers.

Poultry
- Benefits of Pasture Poultry.
  - There are some health claims.
  - Apparently there are some claims of added texture to the birds.

Are there feed savings with pasture poultry?
- No, in general birds in wide open spaces tend to expend more energy, so they consume nearly 2X as much feed per pound of gain.
Poultry

- How much can you earn?
  - If you do not saturate the market, the profit margins are good.

Poultry

- What is the cost to get started?
  - Depends on a number of factors (land, facilities, pens/designs, etc.)

Poultry

- What about processing the bird?
  - Most would choose to have the bird processed and this has implications, i.e., inspection.
  - Can be done by an individual and at their home, but encourage them to look at Meat and Poultry Regulations at BOAH, see handouts.

Regulations (http://www.in.gov/boah/)

- Poultry Slaughter and Processing Exemptions
  - Poultry exemption criteria fit into one of seven categories. Only one exemption category is allowed per year.
  - Acts and regulations (381.10) do not apply to:
    1. Retail dealer (Regulation 381.10.a.1)
       - Cut up products from inspected poultry done under sanitary conditions
       - Sell only to consumers in the store [household or HRI]
       - No processing, cut up only (done on premise where sales occur)
       - At least 75% of total sales to households
       - Cannot sell to distributors or retail markets or wholesalers

  2. Personal use (Regulation 381.10a.3)
     Slaughtering own birds for own use in his household/employees
     Full processing, cutting, boning allowed

  3. Custom slaughtering (Regulation 381.10.a.4)
     - for return of poultry to owners for their exclusive use
     - labeling required: (name, address and Exempt P.L. 90-492)
     - no limit to number slaughtered
     - cannot buy or sell other poultry products
     - product does not have to be marked “not for sale”
### Regulations

#### (4.) Slaughtering own birds under custom exempt <20,000 birds
- Producer/grower (Regulation 381.10.a.5)
- Slaughter / process poultry raised on own farm
- Labeled Exempted-P.L.90-492
- Cannot buy other poultry
- Can pass through exempted birds from other exempt operators, but cannot use for further processing of those birds
- Full processing of own birds, boning, cutting
- Can sell to consumers, HRI and retail markets

#### (5.) Slaughtering birds directly to household consumers <20,000 birds
- Producer of other person (Regulation 381.10.a.6)
- Sales limited to households and HRI
- No other buying or selling of poultry; pass thru of other exempted birds only (no other type of pass through exempted product)
- Cannot sell to retail markets
- Labeled Exempted-P.L. 90-492

#### (6.) Small business or enterprise (Regulation 381.10.a.7)
- Cannot process (slaughter and cut up only)
- Limit: 20,000 birds or 5,000 turkeys calendar year
- Must be fully labeled
- Can handle other product (ie- Federally insp. Product)
- Can sell to any buyer

#### (7.) Very Small Producer (Regulation 381.10.c)
- Provisions for slaughtering own birds if<1000/yr directly to consumer not exceeding 750lbs
- Also allows for live poultry mart at retail store with birds processed to consumer’s instructions
- No sales to HRI
- Still need local health department sanction

### Poultry Processing

### Egg Comparisons
Potential Housing

- Pasture Pens
- Chicken Tractor
- Free Range
- Day Range

Multiple Functions in this Design

Photo from http://www.plamondon.com/Norton_Creek_Farm.html
Opportunities/Major Concerns

- Processing the bird
- Nutrition for the bird
- General husbandry
- Regulations
- Establishment of an Avian Influenza plan