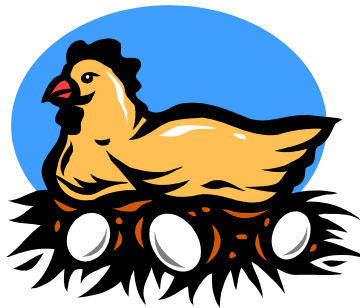


A little bit about how we make eggs down at Abers Acres.



We feel compelled to explain to our customers why our eggs are different in taste and nutritional quality as compared to most store bought eggs. Our chickens receive a varied diet based on available seasonal feeds and pasture.

On our farm we work hard to utilize locally produced, fresh, and diverse feeds for our hens. Our own homegrown feeds forms the bases of the hens diet. We try to offer they're feeds up to them free-choice, along with oyster shells and grit, to allow the hens to balance out there own diet.

We are currently feeding our chickens organic layer, (and broiler for the young pullets), feed from Lakeview Organic grains in Pen Yan NY. We also feed our own organically grown corn, rye, soybeans, wheat, and popcorn. The organic feed corn we grow, (aside from being non-genetically engineered), is an open-pollinated/non-hybrid/old-fashion variety which has a higher protein and mineral content than current hybrids. We offer our hens organic soybeans prepared by either boiling and/or roasting them to allow them to supplement there protein and nutritional needs, (the beans being an especially important source of protein during the winter months when there is a lack of abundant sources outdoors, i.e.; pastures, insects, earthworms, etc.) These preparation methods deactivate the trypsin inhibitors in the soybeans and increase the palatability and availability of nutrients in the beans to the hens. The wheat and popcorn are offered up as whole grains and allow the chickens to use there crop and gizzard as it is designed to first sprout the grains in the crop and then grind them up in the gizzard for digestion. The popcorn is a result of extra and imperfect ears we grow for sale at our stand. The winter wheat, (and sometimes rye), we harvest and utilize from fields of cover crops that we let mature.

Aside from the grains that we grow, we also offer up much in the way of blemished fruits, vegetables, insects, and pasture. Except when temperatures do not permit and snow is too heavy, our hens always have the option to range and/or consume pasture. During the time periods of late spring through late fall we rotate the hens on pasture. We feel this encourages forage consumption, allows them to glean plentiful insects and earthworms, and helps them maintain good hygiene by moving the hens to fresh pasture away from they're previous excrement. This also allows us to better utilize they're manure by pasturing them on our resting crop fields and gives us a more even distribution

according to our rotation regimen.

During the winter and early spring season, the hens are able to range on a non-rotated pasture. When this pasture is not fenced the chickens free range on an approximately 5-10 acres. We have to fence the chickens in at times though to keep the chickens safe from stray dogs and predators. At this point the hens live in a fixed coop that has more space and is bedded down daily with straw or hay and sawdust. This coop is insulated and offers protection from the harsh winter weather.

Our flock consist of a mixture of brown egg laying and old fashioned chicken breeds. We choose breeds that forage aggressively, lay eggs consistently, and have a good temperament. Our flock is usually a mixture of Rhode Island reds, golden buffs , Plymouth barred rocks, and black australorps, but this depends on the availability of breeds from the hatchery. From year to year we may try some different breeds if our favorites aren't available or if we find another breed we think we would like to try.

At this time, (May.2011), we have about 80-90 chickens laying and 1 mature rooster. We also have 95 pullets and 5 cockerels, (young laying hens and roosters), which will start laying eggs around early August. Each year we get a new batch of chicks in the spring. This allows us to have plenty of eggs in the midsummer months when demand is high. At this point we can start to process some of the older birds for stewing hens and reduce the older flock to keep the egg supply consistent with demand. We plan to offer our delicious stewing hens for sale around late summer or fall this year. They make delightful soups, stews, chicken and biscuits and the like.

We feel that allowing our hens to utilize there instincts, to choose and range for their food, produces a far more nutritious egg as well as a happier healthier chicken. If you have any other questions, on our eggs or how we raise our hens, feel free to contact us.

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