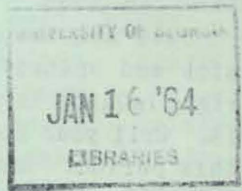


Cull Your Hens

by:
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EXTENSION SERVICE
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Culling Poultry

Culling is the process of separating the good egg layers from the poor layers guided by external appearance and examination of the birds.

WHAT CULLING DOES

Careful examination makes it possible for you to tell the "layers" from the "loafers". It enables you to figure with some degree of accuracy how long a hen has been laying and whether or not she has taken a long vacation.

Culling does not predict the future egg production of your hens or pullets. Culling factors only indicate past performance. You will have to estimate future egg laying on the basis of your flock's past performance.

WHAT IS THE BASIS OF CULLING?

Birds should be culled on the basis of their thrift, size, and trueness of type and color.

If your flock is fairly free of disease, and has been properly fed, housed and managed, you should be able to estimate the past performance of the hens, if you are familiar with the principles of culling.

WHEN TO CULL

Cull all the year around by removing sick and unthrifty birds. The time for rigid culling is generally June 15 to July 15. Cull your flock at least twice during this period. Save only the best layers. Sell all others, or dispose of them some other way.

You can cull at night, or in the day time.

Cull at night by handling the birds direct from the roosts. A flashlight or an extension cord with a small bulb will allow you to see the degree of yellow in the beak, eyelids, earlobes and shanks of yellow-skinned birds, to determine which hens are layi



← GOOD LAYERS →



How to tell **GOOD** layers from **POOR** layers...

GOOD LAYERS

POOR LAYERS

COMB - - - - -	Large, red, glossy	Small, pale, scaly
EYE - - - - -	Bright - - - - -	Dull
BODY CAPACITY - -	More than two fingers spread between pubic bones.	Less than two fingers spread between pubic bones.
HANDLING QUALITY - -	Abdomen: Soft, pliable, enlarged.	Abdomen: Fatty, hard, contracted.
VENT - - - - -	Large, moist, oblong.	Small, dry, round.
BEAK AND SHANK - - (yellow skinned birds only)	White. - - - - - Good layers do not molt until fall. The best layers molt and lay at the same time. The feathers are worn and ragged.	Yellow. Poor layers molt early and slowly. They often show many new feathers by early summer.

Keep your good layers — Sell the rest



← POOR LAYERS →



Culling Chart

JUDGING FOR PRESENT PRODUCTION

Parts	Good Layers	Poor Laying Hen
Comb - - - - -	Large, red, full, glossy - - -	Small, pale, scaly
Eye - - - - -	Bright - - - - -	Dull
Vent - - - - -	Large, dilated, oblong, moist -	Small, contracted, round, dry
Pubic bone spread	Two to five fingers spread - -	Less than two fingers spread
Body capacity - -	More than two fingers spread - - between keel and pubic bones.	Less than two fingers spread between keel and pubic bones.

JUDGING FOR PAST PRODUCTION

Parts	Long Laying Period	Short Laying Period
Vent - - - - -	Bluish white - - - - -	Flesh colored
Eyelids - - - - -	Thin and edges white - - - - -	Thick, yellow tinted
Eye - - - - -	Prominent, keen, sparkling - -	Listless, sunken
Beak - - - - -	Pearly white - - - - -	Yellow-tinted
Face - - - - -	Clean cut, sunken - - - - -	Full, well fleshed
Shanks - - - - -	White, flat, thin - - - - -	Yellow, round, smooth
Plumage - - - - -	Worn, soiled, lifeless, close- feathered	Signs of molting, loose feathered

ESTIMATING MERITS OF LAYERS

Parts	Good Layers	Poor Layers
Head - - - - -	Broad, square - - - - -	Crow-headed, round
Beak - - - - -	Short - - - - -	Long
Eye - - - - -	Bright, bulging - - - - -	Dull, sunken
Face - - - - -	Lean, smooth - - - - -	Meaty, wrinkled
Comb - - - - -	Large, fine - - - - -	Small, coarse
Breast - - - - -	Full, broad - - - - -	Shallow, narrow
Back - - - - -	Broad, long - - - - -	Narrow, pinched
Abdomen - - - - -	Soft, pliable, dilated - - - -	Fatty, hard, contracted
Skin - - - - -	Soft, thin loose, silky - - - -	Thick, dry, underlaid with fat
Pubic bones - - -	Tips thin, point straight out -	Tips thick, curved in
Keel - - - - -	Slopes downward - - - - -	Slopes upward
Capacity - - - -	Four to five fingers - - - - -	Two fingers
Shanks - - - - -	Lean, flat, fine scaled - - - -	Fat, round, coarse scaled
Molt - - - - -	Late, rapid - - - - -	Early, slow