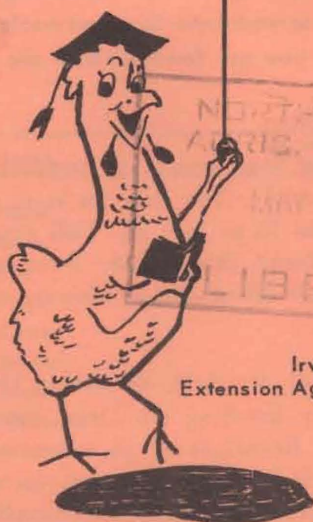


cull your hens



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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 you hens or pullets.

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 during the day. 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 laying.



← 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 →



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 public 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