

# SCHEFTER POULTRY

## Newsletter Spring 2013

Schefter Poultry Processing

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Familiar voices on the phone always bring a smile! 😊 We are not always able to answer the phone personally, please slowly leave your phone number with contact information. Our voice recognition is really pretty good, but not always. 😊

**BIOSECURITY:** Hopefully you've had a chance to clean out your facilities. CFIA recommends a rest period between flocks, a minimum of 14 days. This allows for the destruction of micro-organisms that may have survived the cleaning and disinfection process but are susceptible to drying. This rest period is for cleaned/disinfected pens. When cleaning, give special attention to waterers and feeders. Choosing your disinfectant can be assisted by your feed supplier. Clean starts really do help production!

**SCHEDULING:** August gets crazy busy here, as it seems most chick days are in June (year-round chicks are available). Last year we were not able to process everyone's birds when they wished. Part of this was due to last minute booking. Once we start getting behind, it snowballs. Please book early! If you have the facilities, birds started late April/early May would be processed late June/early July, beating the summer heat wave. Thanksgiving & Christmas we reserve processing capacity for turkeys. Please do not produce chickens for processing the 2 weeks prior to these holidays.

Pick up times will vary from same day of processing to subsequent days. Factors determining this are size of your birds, cutting requirements, Schefter Poultry capacity, distance travelled, etc.

**TURN-AROUND:** Accommodating distant customers, we offer what's called a "turn-around appointment", where the birds are dropped off in the morning at a specified time, processed, then picked up typically 2-4 pm (specified time) for your trip home. This option must be requested at time of booking. Schefter Poultry greatly appreciates promptness and scheduled timing. Organizing up to 40 custom lots per day requires a lot of coordination! Operating Schefter Poultry requires 23 alarm clocks, 23 vehicles to start, 23 light switches in plant, 37 electric motors, 9 water heating apparatus', 10 hp air compressor, 10 hp vacuum pump, 10 hand wash stations plus numerous other processing/packaging equipment. Your understanding has been greatly appreciated when we have had equipment malfunctions.

**ASCITES:** This condemnable condition is typically an indication of poor environmental conditions at some point. This typically occurs during the early stages of growth. High CO2 levels are caused by inadequate air flow during brooding stage. Acceptable CO2 levels are 4000ppm or less - above this causes immune system malfunction leading to this condition. Basically killing with kindness trying to keep chicks tucked in too tight, reducing ventilation. During processing, ascites appears as yellow fluid gushing from the chickens cavity when opened.

**DOGS:** Some incidences of canine attacks have been processed. The best outcome has been immediate processing following the attack, as infection sets in with time, making chickens unsalvageable. Immediate processing is also the most humane.

**CRATES:** Many personally owned crates continue to transport chickens to Schefter Poultry. Plastic, in reasonable condition, are the only acceptable coop to be left on the dock. Please label crates at home on the ends with name and phone number. All crates arriving unlabelled will be labelled with a plastic 2x3 tag at a cost of \$2/crate. We really do not want this job, but it is necessary to distinguish your crates. Plastic tags can be bought from Schefter Poultry for 50 cents, including cable tie. Duct tape still works for home application 😊, include name & phone #. Do not label Schefter Poultry crates.

**FEED** on Feb 19/13: Conventional medicated 21% chick starter is costing 60 cents per kg in a 25 kg bag. Conventional 17% mash grower is costing 48 - 54 cents per kg in a 25 kg bag.

Conventional Feed	Amount	per kg	Cost
Starter	1.8 kg	\$0.60	\$1.10
Grower	6.2 kg	\$0.51 (avg)	\$3.20
Cost to feed 7 ½ week chicken approx. 6-7 lbs dressed			\$4.30

Chart above used feed prices on Feb. 19/13. Given these figures, selling chicken above \$3/lb (\$6.60/kg) should realize a nice profit, a fair price for all. Any interested feed suppliers with additional information, please forward to Schefter Poultry for display to customers.

**CUT-UP:** Grocery store style cuts can be had from your own poultry! We custom cut and vacuum package your poultry in 3 main options: B/S breasts, B/I split breast, and 6 pc cut. Other options are available. Our most popular cutting option has been the B/S breast cut with legs cut into drums & thighs, and wings split. Standard packaging is 1 breast/pkg, 2 drums/pkg, 2 thighs/pkg, 8 wing pieces/pkg, and 2 backs/pkg. B/I split cut pieces are packaged the same. The 6pc cut will give you a whole breast, whole legs and whole wings packaged together in one bag with backs bagged 2 backs/pkg. Sales in groups of 2 cut-up birds simplify your orders. Typically we cut up utilities first, leaving your Grade A roasters whole. The cost to cut and package the B/S or B/I split option with standard packaging is \$3.35 for a chicken <7lbs.

**2013 PROCESSING RATES:** (complete list available on request)

Chicken	Rock Cornish	\$2.32	Spent Hen	\$3.12
	Up to 4 lbs	\$2.57	Stag	\$4.27
	4-6 lbs	\$2.87		
	6-7 lbs	\$2.97		
	7-8 lbs	\$3.12	**B/S cut <7lbs	\$1.55
	8-9 lbs	\$3.37	>7lbs	\$2.05
	9-10 lbs	\$3.62	**6pc cut <7lbs	\$1.22
	10-11 lbs	\$3.87	>7lbs	\$1.72
	11-12 lbs	\$4.12	**plus packaging costs	
Turkey	Up to 19 lbs	\$5.13	Vac Pack bags – sm.	\$0.40
	Heritage/Wild	\$7.13	med.	\$0.65 lg. \$0.85
	Weight over 19 lbs	\$0.60/lb extra		

\*Duck \$6.17

\*Goose \$8.27

Pheasant \$2.99

\*Ducks & geese processed only from mid-October - January

One standard bag with identity & weight label is included in cost of processing.  
Shrink bags: Chicken-\$0.68 Turkey/Duck/Goose-\$1.02 Pheasant -\$0.50

*Wishing great success in your poultry endeavours for 2013,  
From everyone at Schefter Poultry Processing!*