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EGG TRIVIA

The entire month of May has been declared “National Egg Month”. This is the time of the year to celebrate the many benefits of the egg.

1. Who brought chickens to the New World?
2. How many breeds of chickens are there?
3. White shelled eggs are produced by hens with what color earlobes?
4. Brown shelled eggs are produced by hens with what color earlobes?
5. An average hen lays how many eggs per year?
6. A lot goes into an egg. How much feed must a hen eat to make a dozen eggs?
7. How many hours does it take a hen to produce one egg?
8. Is it rare for a young hen to lay an egg without a yolk?
9. What does yolk color depend on?
10. Why are eggs placed in their cartons large end up?
11. Do eggs age faster in one day at room temperature or one week in the refrigerator?
12. Which will sink faster in water, a fresh egg, or an older egg?
13. Which is the major source of the egg’s vitamins and minerals, the yolk or the egg white?

Answers on back

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ANSWERS

1. Christopher Columbus brought them on his second trip in 1493.
2. Approximately 200 breeds of chickens.
3. White ear lobes.
4. Dark ear lobes. There is no difference in nutrition between white and brown eggs.
5. 300 to 325 eggs a year. A hen starts laying eggs at 19 weeks of age.
6. 4 pounds of feed.
7. 24-26 hours, and to do so, she requires 5 oz. of food and 10 oz. of water. Thirty minutes later she starts all over again.
8. Yes, although it's not unusual. Occasionally, a hen will produce double-yolked eggs throughout her egg-laying career.
9. Artificial color additives are not permitted in chicken feed. Yolk color depends on the diet of the hen. Feed containing yellow corn or alfalfa produces medium yellow yolks while feed containing wheat or barely produces lighter color yolks.
10. To keep the air cell in place and the yolk centered.
11. Eggs age more in one day at room temperature than in one week in the refrigerator
Eggs can be kept refrigerated in their carton for at least 4 to 5 weeks beyond the pack date.
12. A fresh egg will sink in water while an older egg will stand up. As the egg gets older the air space in the egg increases causing it to float.
13. Egg yolk is the major source of the egg's vitamins and minerals.

We do not have any more submissions from CAG groups, so please feel free to E-mail, fax, or mail in any suggestions you have to:

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REMINDER:

SUGGESTIONS ARE ALWAYS WELCOME AND GREATLY APPRECIATED!