

Catherine's First Birthday Party

by Kathi Talbert and Lee Salmon

Most of you know our club 'mascot', Catherine Laughlin. She just had her first birthday party ever, and she's 88 years young! Catherine has been showing animals at the fair for over 30 years, so she looks forward to each one.

Our club helped celebrate her birthday at our June meeting. Catherine considers our members the family she never had, and thanks us all for the wonderful time she had.

We all had a great time and hope she got some things she can use. We also had a pre-Birthday party for Catherine at the Cracker Barrel. Lunch was great and we want to THANK Karin Estrada for making that so special.



June Meeting

by Lee Salmon

In the business portion of our meeting we presented the Poultry Plaques to Mike Robinson for our Yesterday Village Poultry House. We voted to sponsor the Richard Greggs Memorial Trophy for the Best Production Rhode Island Red, a bird that Richard made famous in Palm Beach County.

Higg's Feed agreed to sponsor our Poultry Brochure. I will talk to Mrs. Naggle about our 4-H club sponsorship, and report to you next meeting. Arvis has lined up some good guest speakers for this next meeting, see you soon. Have a good month!

PBCPFA Club Picnic

April 8, 2000



Feather Sex-Links

by Dennis Hawkins

Whenever you hear the term "Sex-Link", you immediately think of the kind of chicks that are one color pattern for males and another color pattern for females. All that has changed. Now we have Feather Sex-Links. With this type of Sex-Link there is no significant difference between the color pattern of male and female chicks.

Feather Sex-Links have the advantage of creating the appearance of a pure bred bird. For example, if you want a White Leghorn Sex-Link, you start with two white Leghorn parents.

You may be wondering how this could be a Sex-Link when both parents are the same breed. This is because feather Sex-Links take advantage of minor genetic variance between the feather growth rates of males and females.

To make a feather Sex-Link, you have to start out with a batch of pure bred chicks of one breed. Divide the chicks into three categories; Short flight feathers, medium length flight feathers, and long flight feathers. Naturally, it is important that the chicks are all the same age and breed.

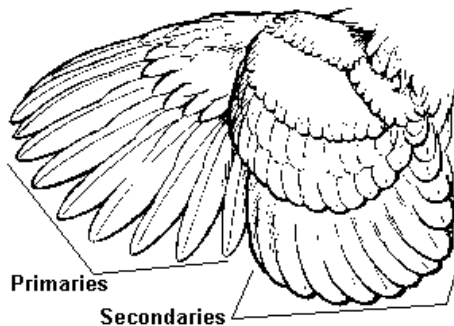
The chicks with medium length flight feathers cannot be used for breeding. The chicks with long and short flight feathers need to be raised in separate pens.

Once the chicks in the two categories mature sufficiently for you to tell positively whether they are males or females, remove the pullets from the long feather group and the cockerels from the short feather group. Put these with the medium feather chicks as they cannot be used for breeding.

Now you should have one group of long feathered males and one group of short feathered females. These two groups are combined and the eggs will be Feather Sex-Links when they hatch.

Now comes the interesting part. Although you just crossed a long feathered male with a short feathered female, the offspring will be the opposite. The chicks with the longest feathers will be females and the ones with the shortest feathers will be males. In the female chicks, the primary flight feathers will always be longer than the secondary flight feathers. In the males, the primary feathers are as short as the secondary flight feathers.

This method of making Sex-Links has been around for some time. Many hatcheries use it today because it is more efficient and easier to do than vent sexing. As such, a hatchery may not be the best source for breeding stock if you plan to develop your own feather Sex-Links.



CHICKEN RUN - the Movie

by Dennis Hawkins

By now you must have heard about the new chicken movie *CHICKEN RUN*. This movie is rated G and is fun for all ages. It was a really cute chicken movie, but only runs about 1.5 hours rather than the usual 2. It has Romance, drama, and comedy all rolled into one. I definitely plan to buy the video when it comes out.

When I went to see the movie, it was sold out at the big theater I first went to and I had to run to another one across town. Just about everyone at the second theater was lined up to see it also - and that was an hour before show time. It was strange to see high budget movies, like *MI-2*, playing next to it with mostly empty seats.

That was its first weekend and it came in second place for ticket sales just behind the new Jim Carey movie. With \$18,000,000 in revenues its first weekend, the film will hopefully be the first of a long line of chicken movies. Its nice to see the public flocking to a movie like this one.

The film is set on an egg farm in Great Britain. The star of the film is Ginger the hen and her co-star is Rocky the Rhode Island Red Rooster. The British roosters on the farm do not take well of the introduction of Rocky, who is an American "Yank" rooster. The premise of the film is escape. It is a feathered combination of *The Great Escape* and *Hogan's Heroes*.

One other thing I forgot to mention. I guess they make films different in Britain, because while I was waiting for the end credits to finish from the previous show, I noticed that *after* the end credits ran, the movie came back on and ran several more minutes. In other words, the end credits is *not* the end of the movie. So if you want to see all of the movie, its best not to be in a "yank" to get out.

Converting Eggs Into Mayonnaise

by Dennis Hawkins

When you have a surplus of eggs, it is handy to know a few kitchen tricks to use them to make practical things. The obvious things are eggnog, custard, and deviled eggs. One less obvious egg product is mayonnaise.

The only problem with making mayonnaise is that if you don't know it's secret, you will always end up with a gooey mess rather than actual mayonnaise. The ingredients to mayonnaise are as follows:

- 1 Jumbo Egg Yolk
- 1 1/2 Teaspoon (Real Lemon Brand) Lemon Juice
- 3/4 cup peanut, corn or canola oil
- 1/4 Teaspoon White Vinegar
- 1/2 Teaspoon Onion Powder
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Sugar

If you threw all of these into a blender you would not get mayonnaise. You would get a slimy mess instead.

To understand how mayonnaise works, a little background in food chemistry is needed. Mayonnaise is an emulsion of vegetable oil in lemon juice stabilized by the molecule lecithin, found in egg yolks. It does not taste particularly oily even though most of it is oil. This is because every molecule of oil is surrounded by lemon juice. Thus, it is important to remember that mayonnaise is not lemon juice blended into oil, but is instead, oil blended into lemon juice.

The key to making mayonnaise is to avoid having the components of the emulsion separate back into the components. In cooking, this is called breaking. No matter how hard or long you mix the oil and lemon juice together, it will always separate (break) unless you include the egg yolk as a stabilizer. The lecithin in the egg yolk acts like detergent in dissolving both the oil and the lemon juice components. This is what keeps mayonnaise fluffy.

Now that you understand the chemistry behind making mayonnaise, lets begin.

First, separate the yolk from a jumbo egg and place it in a small jar with the lemon juice. The whites from the egg should be discarded. If you try to include them, the recipe will not work. The photo on the right shows this.



The ratio of lemon juice to the oil has to be exact so it is best to use measuring spoons and not guess. Note that in the ingredient list I specified to use a brand name lemon juice. You may be tempted to go out and grab a lemon off the tree, but you should know that natural lemons are not consistent in their concentration. As such, a natural lemon may be too strong or too weak. Store bought lemon juice is what this recipe requires.

The next thing to do is to mix the yolk and juice together using a high speed mixer with a wire whisk until the mixture is frothy. Since I didn't have a high speed mixer, I improvised by attaching a wire whisk to a cordless drill. The speed of the cordless drill is



about perfect for making mayonnaise. Ordinary electric mixer blades may not produce acceptable results. You could use a blender, but it is important to use one with blades that will work with such a small amount.

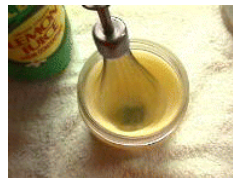
Next, while the whisk is still spinning at maximum speed, S-L-O-W-L-Y dribble in the oil. Remember that you are mixing a large amount of oil into a very small amount of lemon juice. This takes a lot of time. You should not try to pour the oil in faster than about 1/2 teaspoonful per second.



Once all the oil is in, blend a few seconds longer just to make sure any oil on the sides of the jar gets included in the emulsion.

Mix in the remaining ingredients. These are just for flavor and do not affect the mayonnaise

consistency. Other than the small amount of vinegar, you should not add any other liquid to the emulsion at this time. When you are done, stop the drill and remove the whisk. The mayonnaise should be thick and able to stand up on its own. It should not



be runny at all.

When you have completed, your mayonnaise should look like the mayonnaise in the photo below. If yours came out too runny, throw it out and try again. Unlike many other recipes, the recipe for mayonnaise has to be followed to the letter. Good luck and remember to keep your mayonnaise refrigerated.



Refreshments for the Year 2000

July	Susie Robinson
August	Arvis Okerson
September	Jamie Gatchell
October	Linda & Lauresa Musgrove
November	Rose Greggs
December	Christmas Party

Please notify Mike Robinson if you will be needing the club's hotplate for your refreshments. Also, kindly label any dishes that contain chicken as a courtesy to those who don't eat it.