

POULTRY FARMING WORKSHOP

[Link to watch the video](#)

Our *Poultry Farming* workshop began with a presentation by Mike Webster, director of [Tory Hill Dining](#), a food service company in Lakeville CT. Tory Hill works within the contract food service model to support the production, purchasing and preparation of locally and regionally grown food. Next, Will Conway, Manager of Stone Acres Farm, took us on a tour of the turkey pasture and talked with us about the benefits and challenges of poultry farming in Southeast CT. Next, Yellow Farmhouse staff shared resources about how eggs are produced and what the egg carton labels mean. Finally we demonstrated a classroom activity about making sense of egg carton labels and how they impact our purchasing decisions..

Workshop Resources

Mike Webster used [The History of Chickens](#) slide deck in his presentation about chickens and local procurement. The Yellow Farmhouse staff used [this slide deck](#) in their presentation to talk about egg production & packaging. Teachers have permission to use these informational resources in their classrooms.

Yellow Farmhouse staff also used The Cornucopia Institute's Organic [Egg Scorecard Criteria](#) in their presentation. [The Cornucopia Institute website](#) has many other resources that may be useful in the classroom.

Classroom Activity

We demonstrated the use of this [Reading Egg Labels Worksheet](#) to facilitate analysis and discussion of marketing, packaging and certifications that influence purchasing decisions. The worksheet can be copied and edited for the needs of a particular classroom.

Additional Resources

Presenter Mike Webster recommended the book, [Big Chicken: The Incredible Story of How Antibiotics Created Modern Agriculture and Changed the Way the World Eats](#), by Maryn McKenna. This [Fresh Air interview with Maryn McKeena](#) provides audio access to some of the information in *Big Chicken*.