

# HOW CHICKEN GETS TO YOUR PLATE



MANITOBA

*chicken*

PRODUCERS

# MANITOBA'S MEAT CHICKEN INDUSTRY

HATCHING  
EGG FARM



HATCHERY



BROILER  
FARM



PROCESSING  
PLANT



TABLE



Hens and roosters, called broiler breeders, live together to produce fertilized eggs.



Fertilized eggs are put into incubators to hatch.



The chicks are then delivered to a broiler farm.



Broilers are ready for market when they weigh around 2 kg.



The processed chickens are then sent to restaurants and grocery stores.

## DID YOU KNOW? →

Chicken can be from a farm to your table in as little as 24 hours?



# CHICKEN FARMING FACTS

## WHAT IS FREE RUN?

Broiler breeders and broilers are free run, meaning they move freely throughout the entire barn.

## WHO TAKES CARE OF THE CHICKENS?

Most broiler breeder and broiler farms in Manitoba are family farms. It is a team effort to take care of the birds.

## IS THE CHICKEN WE EAT LOCAL?

Yes, Manitoba chicken is available all year!

## WHY ARE CHICKENS KEPT INDOORS?

Broiler breeders and broilers are raised indoors to protect them from weather, predators, and disease.

## DO FARMERS CARE ABOUT THE ENVIRONMENT?

Yes, farmers continuously look for better way of doing things. Chicken farmers have reduced their carbon footprint by 38% in the past 40 years.

## DO FARMERS CARE ABOUT THEIR ANIMALS?

Yes, farmers make sure chickens have good food, clean water, and are given a comfortable place to live.

# HATCHING EGG FARM



egg storage room



gathering eggs



hen in a nest



checking the flock

# BROILER FARM



Checking the flock



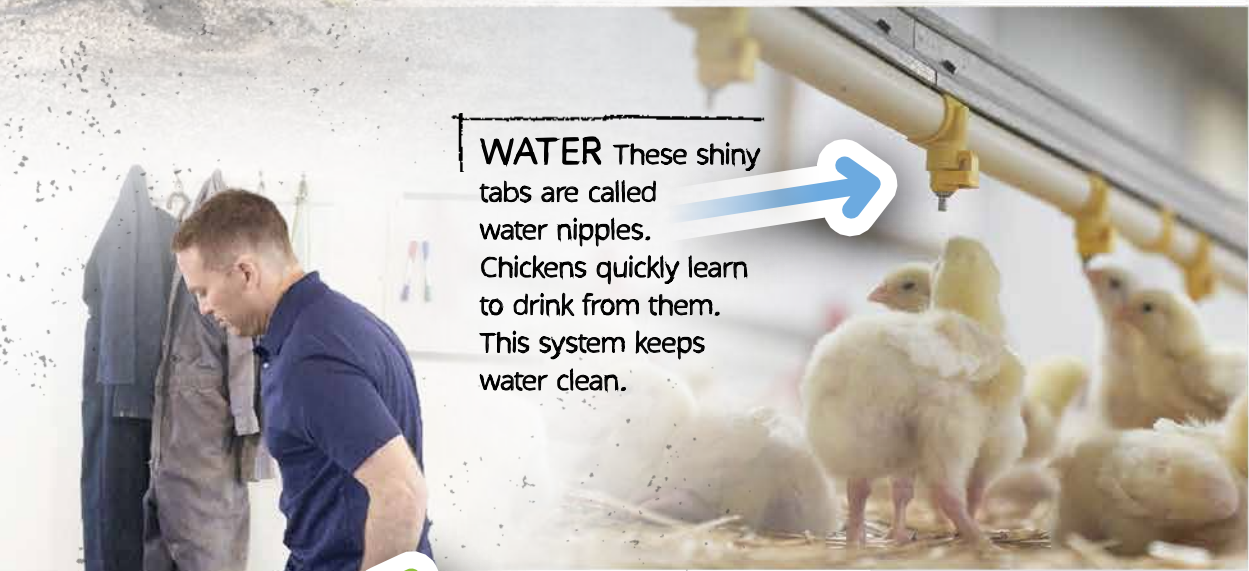
Checking water



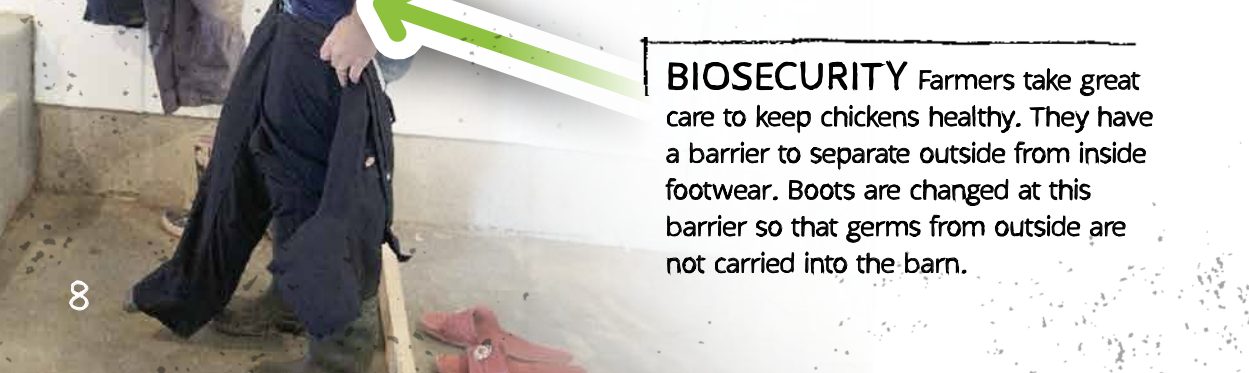
# MORE FROM THE FARM



**FEED BIN** The feed is stored outside in the feed bin until it is needed inside.



**WATER** These shiny tabs are called water nipples. Chickens quickly learn to drink from them. This system keeps water clean.



**BIOSECURITY** Farmers take great care to keep chickens healthy. They have a barrier to separate outside from inside footwear. Boots are changed at this barrier so that germs from outside are not carried into the barn.



**BEDDING** Bedding, often straw, is used to keep the chickens comfortable and give the chickens a place to scratch.



**BARN CONTROLLER** The controller runs the heaters, fans, and cooling systems as needed to keep the chickens comfortable.



**SENSOR** Sensors tell the barn controller what the temperature is in the barn.



**FEED** Chicken feed gives chickens the nutrients they need to grow and be healthy.

# FARM MATCH

Draw a line from the word to the correct picture.

1. chick  
2. water lines  
3. controller  
4. hen  
5. straw  
6. feed pans  
7. market ready  
8. rooster

ANSWER KEY:

- 1. chick
- 2. water lines
- 3. controller
- 4. hen
- 5. straw
- 6. feed pans
- 7. market ready
- 8. rooster

# CHICKEN WORD SEARCH

B	A	D	F	C	C	E	R	E	T	A	W	R	H
R	M	K	O	I	L	R	O	O	S	T	E	R	S
O	E	G	G	N	J	E	M	K	L	R	H	F	N
I	O	P	K	L	M	N	A	B	G	Y	E	T	E
L	W	A	S	E	Z	R	E	N	R	G	H	K	I
E	S	Q	D	C	B	F	F	R	E	N	C	P	U
R	K	N	I	A	R	G	F	G	D	S	F	K	O
B	J	L	N	T	O	F	E	D	S	F	H	T	A
R	A	F	C	R	I	G	D	S	V	C	W	A	G
E	S	E	R	B	S	L	J	E	W	B	K	F	E
D	F	T	A	D	R	L	G	A	T	G	S	M	C
E	B	I	T	H	S	P	A	F	S	N	J	E	H
R	O	L	O	K	F	U	A	R	G	N	M	A	R
S	S	Z	I	L	R	A	R	M	T	H	J	S	E
J	E	E	K	O	M	W	S	I	J	K	V	F	A
N	C	D	L	M	E	S	E	R	L	P	M	N	O
B	U	T	K	G	R	A	S	A	D	I	I	O	C
V	R	R	J	B	S	F	D	S	F	R	E	J	H
E	I	D	Y	D	A	D	F	E	C	E	I	S	E
R	T	G	H	M	A	R	K	E	T	B	S	E	R
T	Y	F	S	A	D	C	E	R	H	E	S	T	Y

⌚ Find the highlighted words listed below. ⌚

**FARMERS** care about their chickens' health and well-being. Farmers practice **BIOSECURITY** to keep their chickens healthy. **BROILER BREEDERS** are the **HENS** and **ROOSTERS** that live together to produce fertilized eggs. The chick inside the **EGG** is protected by the **SHELL**. The shell also allows the chick to breathe. Eggs are taken from the broiler breeder barn to a **HATCHERY**. There, the eggs spend 21 days in an **INCUBATOR** before they hatch. Broiler **CHICKS** are delivered to the broiler farm the day they hatch. **BROILER** chickens are chickens raised for meat. Broiler chickens weigh approximately 2 kilograms when they are ready for **MARKET**. After the chickens leave the farm, the farmer must **CLEAN** the barn. Chickens are kept indoors to stay **SAFE** from weather, predators and diseases. Broiler breeders and broilers are **FREE RUN**, meaning they may move anywhere in the barn.

# CLASSIC CHICKEN BURGERS



Preparation time:  
15 minutes

Cook time:  
15 minutes

Cut: ground chicken

Serves 4

## INGREDIENTS

- 1 lb (450 g) fresh ground chicken
- 1 tsp (5 ml) dried oregano
- 1/2 lemon, juiced
- 1/2 cup (125 ml) panko or breadcrumbs
- 2 Tbsp (30 ml) mayonnaise
- 1/2 tsp (2.5 ml) salt
- 1/2 tsp (2.5 ml) pepper
- 4 burger buns

## PREPARATION

Preheat oven to 400 F.

In a medium bowl, add ground chicken, oregano, lemon juice, panko, mayonnaise, salt and pepper.

Gently combine ingredients.

Form 4 burger patties by equally dividing mixture into balls, flattening and placing on a baking sheet lined with parchment paper.

Bake burgers in oven for approximately 7 minutes, flip burgers over and bake for an additional 7 minutes until internal temperature of 165 °F (74 °C).

Serve on burger bun with your favourite toppings such as sliced tomatoes, cheese and lettuce.



# HOISIN CHICKEN DRUMSTICKS

Preparation time:  
20 minutes

Cook time:  
60 minutes

Cut: chicken  
drumsticks

Serves 6

## INGREDIENTS

2lbs (1000 g) (12) chicken drumsticks

3 Tbsp (45 ml) hoisin sauce

2 Tbsp (30 ml) soy sauce

1 tsp (5 ml) sesame oil

1 tsp (5 ml) dried ginger powder

1 tsp (5 ml) garlic powder

1/2 tsp (2.5 ml) dried  
red pepper chili flakes

1 Tbsp (15 ml) sesame seeds  
(optional)

## PREPARATION

Preheat oven to 400 °F.

In a large bowl, whisk hoisin  
sauce, soy sauce, sesame oil,  
ginger, garlic powder  
and dried pepper flakes.

Add chicken and toss to coat evenly.  
Marinate in the fridge for 15 minutes.

Place chicken on a baking sheet lined  
with foil.

Bake chicken for about 60 minutes,  
turning halfway, until meat  
thermometer reads 165 °F (74 °C).

Top with sesame seeds, if desired.



**CHICKEN**  
IS NUTRITIOUS  
& DELICIOUS!

**PROTEIN**  
for building  
healthy muscles,  
skin, hair, nails,  
eyes, and bones.

**IRON**  
for healthy  
blood.

**ZINC**  
for normal  
taste and  
smell.

FOOD  
SAFETY  
TIPS

Always  
wash your  
hands with  
warm soapy water  
after touching  
raw chicken.

Never  
wash your  
chicken.  
Rinsing your  
chicken can  
spread germs.

Use a meat  
thermometer  
to ensure your  
chicken is  
properly cooked.





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