

Greetings Teachers and Students,

Thank you for all the eggcellent questions! I enjoyed reading each one of them. Here are all the answers to your wonderful questions.

1. *How many eggs do you get each week?* With our current flock numbers, we get just under 35,000,000 eggs each week! So, we can feed everyone in Arizona breakfast and have plenty left for use in pasta, cakes, cookies, and ICE CREAM!
2. *How many eggs do you produce in a day?* We can expect just under 6 million eggs per day in Arizona.
3. *Did you have to go to school to learn about chickens?* Our Dad and Co-Founder attended ASU's classes on Poultry Husbandry. The Professor's name was Dr. Parker. He is still a legend at ASU! However, today many career professionals have collegiate degrees and certifications required to do their work. For example, the drivers for the trucks you see on the freeways and roads are Commercial Driver's License (CDL) holders.
4. *How many hours a day do you work?* When we were your age, we all were working before and after school before the sun rose and when the sun set. Currently, I work over 50 hours per week, that is a salary position. The managers try to work under 80 hours per week. Our hourly paid staff work 40 hours per week.
5. *What would happen if the chickens catch a disease?* We went to bio security and limited access to essential personnel only in December of 2002. Bio Security means that we are keeping our birds safe from potential exposure to bacteria and disease. In addition, her food, water, and laying habitat are clean, safe, and daily audited/swabbed even to make sure conditions are the safest possible. Her feed has every essential vitamin and mineral and that is the best way to keep even humans free from illness.
6. *How many chickens do you have?* Our current flock is just over 7 million laying hens.
7. *Where do you get your chickens from?* We purchase day old hens, usually from a breeder in Texas.
8. *How do we get the eggs we eat and not a baby chick?* We do not have any roosters/male chickens on the farm. This allows our hens to produce unfertilized eggs, or eggs that will never grow a baby chick.
9. *What do you do to the hens that can't lay at least 85% of the eggs?* We very rarely experience less than 85%. However, it might indicate, unless she is an older hen, that something in her feed needs to be added or taken away. It is like your Mom giving you a Vitamin C boost during cold and flu season. Or, offering a multi vitamin to keep your body strong.
10. *How many total chickens do you have?* We have just over 7 million laying hens.
11. *What is the average life span of a chicken?* The life expectancy for a laying hen is between 8-10 years.
12. *How much does it cost to run a farm like Hickman's?* We are classified as a private company. Since we are not a public school, government, or non-profit, our costs and sales are not published. We can tell you that farming has very low profit margins. It is the grocery/retailer that enjoys the higher profits.
13. *How much feed do you go through each day?* Each house is monitored, there are several semi trucks feeding all our flock every day. Please take a moment to review the excel

sheet attachment. Then, you can have your teacher assist you in the math to figure out the total amount of feed! See Tonopah Egg Farm report exhibit!

14. *Do you only transport your eggs to Arizona stores?* We are based and sell the most eggs in Arizona. The Hickman brand can also be purchased in Colorado, New Mexico, Utah, California, Nevada, Alaska (see photo) and ALOHA AND MAHALO----HAWAII!



Abbie found fab Hickman's eggs in Kauai! A taste from home in paradise!



Our eggs can even be found in Alaska and Hawaii

15. *How do you keep the baby chick safe so they don't end up with their egg in an egg carton?* We start training the baby chick as soon as she arrives at our farm. She is trained to keep in the areas that are her home. What happens at the first stages in life are pivotal to her success as an adult.
16. *What do they drink?* We purify and monitor the water quality that she drinks daily. She only consumes water.
17. *How do they collect the eggs?* The eggs are laid and gently roll onto a rolling conveyor. The conveyor takes the eggs to the packing plant where they are cleaned and packaged to be sent to the store.
18. *What color are their chickens?* Our hens are white and some are brown. Why are they all white? We do have brown eggs. You can see them at Sprouts, Albertsons, Bashas, Costco/Sams Club, and Trader Joes.
19. *What do they chickens do all day when they are not laying an egg?* Dr. Sara Shields provided our entire staff with the scientific results of what a hen likes to do. It is called a daily time budget. The majority of her day is spent foraging and investigating. She also searches for privacy to lay her egg. When the lights go off, she perches. In nature, when the sun sets, she knows getting to a higher place is safer. So, you can see her practicing perching during the day. However, when the lights go off, many of our hens are perched.
20. *How many eggs will they lay in their life?* Hens lay eggs their entire life after the age of 18 weeks of age. She is expected to lay an egg at nature's ovulation of 26-38 hours. This is a word problem in math that I always wanted when I was your age!!!! The train questions were never relevant because we travel in cars or ride bikes and golf carts!
21. *How long do the hens live for?* A hen's life expectancy is between 8-10 years.
22. *How long do they keep the hens?* We keep our Arizona hens for just over two years.
23. *How can you tell the difference from an egg you can eat compared to an egg with a baby chick in it?* We do not need to inspect the interior of the egg for a chick because we do

not have roosters. In smaller farms with roosters, you can candle the egg. Before Thomas Edison created the light bulb, people would use a candle to illuminate the interior to find the baby chick spot in a dark room. You can try it yourself with a flashlight and a dark room.

24. *How are the eggs sanitized?* The eggs go through a triple process wash, dry, and sanitizer. Our eggs are pathogen free on the exterior. They could be placed in a hospital surgical room!
25. *Are eggs healthy for you?* Eggs contain the 2nd highest quality protein. They contain all essential vitamins except for C. So make sure you add lemon juice, or have a blueberry/orange/raspberry, etc, when you eat an egg.
26. *How do the eggs get in boxes?* Please ask your teacher to show our processing footage. Robots pack eggs into boxes very gently.
27. *What is in the chicken feed?* Mashed grains provide their protein daily requirement. A nutritionist also adds the essential vitamins and minerals, fiber, salt, fat, and carbohydrates to keep her healthy.
28. *How do the chickens grow?* Body growth is determined on her genetics, much like our own bodies. She will grow just like us and it is also up to us to feed our bodies the best nutrition. When you grow without the proper nutrition, exercise, and essential vitamins, you are jeopardizing your adult health.
29. *Are chickens big or no?* Our hens will grow to a height of almost up to an adults knee, and weigh 3.8-5.2 pounds. The brown hens always weigh over 4 pounds.
30. *Where are the chickens on the farm?* The chickens are in the long white enclosures.
31. *How are chickens born?* They peck out of their shell 21 weeks after they were laid.
32. *How do the chickens live on the farm?* They enjoy their life in the enclosed long barns. There is always shelter, no predators, clean, fresh, cool water, and nutritious feed. The barns conveyors run daily so no fecal material is left in the chicken barns. It would be similar to if your dog or cat had an auto matic cleaner every day.
33. *How do you help the eggs grow?* Eggs are laid a specific size according the the laying hens age in weeks.
34. *Do you name your chickens?* Yes, some of our staff does name the hens they see. We had a pet chicken when we were in elementary school named Henrietta. Our mascot's name is FUNKY. Our nephew is retiring our large fiberglass chicken, named Henrietta. We hope to keep her in the family...
35. *Why is cage free better?* Cage free is the same as conventional as far as nutrition and safety. However, consumers request cage free cared for laying hens. We are a marketing based company. That means we respond to consumer preference.
36. *Do you have rotten eggs?* The eggs are laid and immediately go to processing to ship to customers. In less than 24 hours from being laid, a Hickman egg can be available to purchase and consume, depending on where you buy or order at a restaurant.
37. *How many eggs in one day?* We expect just under 7 million eggs per day.
38. *Do you make chocolate milk?* We do not have chocolate milk. However, you will be asking a dairy farmer that makes white milk chocolate in Cardinals Farm To Football 2017!
39. *Why do you use empty water bottles as egg cartons?* Farmers have always been premier environmentalists. We have limited resources (money) to pay for everything and it's the right thing to do to save for future generations. Our nephew, Branden, seen in the

commercial urges consumers to recycle. If we were able to convert all of our packaging to PET containers, three semi truckloads of plastics per week would never go to landfills. Our entire family does not purchase any items that are in new plastic unless we have no choice.

40. *How do you manage to work all day in the sun?* We do have several staff members that have to keep our perimeters, safe, clean, and that work outside in our fertilizer 'wing.' They all use sun block, wear light long-sleeve reflective clothing, drink plenty of water, and wear hats with large brims.
41. *Are your eggs white or brown?* We offer consumers white and brown shell eggs.
42. *Does a chicken have an orange nose?* The beak that has the nostril openings is a pale yellow in color.
43. *How big are eggs?* We have all sizes of eggs that you can see in your grocery store or wherever your family buys eggs. They are even for sale at the gas station store and stores like Walgreens/CVS!
44. *What kind of chickens do you have?* Our laying hens, we do not have any roosters, are all white and a hybrid of white with a brown hen, leghorns.
45. *What do your chickens eat?* A nutritionist designs her menu with the daily requirement of vitamins and minerals, protein, carbohydrates, fat, salt, and fiber. It looks like mashed cereal. It is grain based. The grains are the protein source and usually a combination of soybean, corn, and/or milo.
46. *Do chickens sleep?* Absolutely they need their rest. A hen is doing so much in one day inside her body. Plus, with our transition to cage free, she gets to flock with her friends and investigate all day. When the lights go off, they rest.
47. *Are eggs with two yolks identical twins?* No, they are not. The yolk is what the unhatched chick uses for nutrition as the chick develops just before he or she pecks out of the shell at full maturity.
48. *What kind of chickens lay eggs?* We love this question! IT IS NOT A ROOSTER. Hens lay eggs. That is the female term for a chicken. Are they the same as chickens we eat? No, our hens have similar musculature to a professional athlete. There is only the excess body fat required to protect their skeletal frame and provide energy for her daily activities. Do we eat chickens that once laid eggs? No we do not. The chickens you eat are termed broilers. They provide the nuggets, wings, sandwich middles, and meat added to your favorite dishes.
49. *Why do eggs smell like farts?* Can we term this section: LETS GET CHEMICAL.... "Eggs-cuse you-no fowl/foul odor references!" Your science teachers are actually happy that you asked this question. Look out for your added testing material! When eggs are heated, especially the boiled eggs, the sulfur atoms are converted to hydrogen sulfide. The gas that results is similar to what humans emit.... With our new hard cooked sealed pouch protein packs of eggs, the smell is substantially reduced. So that smell in the cafeteria can't be blamed on our eggs!