



# California Poultry Letter

April 1996

## Egg Export Meetings Planned

The West Coast United Egg Producers, UC Extension and Inland Empire Poultrymen have teamed up to offer two open meetings on **Egg Exporting** as follows.

**May 14, 1996, 9:30 to 11:30 a.m.**,  
Cooperative Extension Office Complex,  
Riverside Campus

**May 15, 1996, 10:00 a.m. to 1200 p.m.**,  
Stanislaus County Cooperative Extension  
Office, 733 County Center **III** Court (corner  
**Oakdale** and Scenic Blvd.), Modesto

Program Moderator: Don Bell, Poultry  
Specialist, UC Riverside

1. **History and Outlook...Egg Exports**,  
Dave Harvey, USDA Economic  
Research Service, Washington, D.C.
2. **The Nuts and Bolts of Exporting Eggs**,  
Jerry Faulkner, U.S. Egg Marketers,  
Tucker, GA
3. **Impact for Egg producers**,  
Riverside - Amie Riebli, Cal-Egg, **Salida**  
Modesto - Charlie Campbell, Embly  
Ranch, El Cajon

## Coming Events

**April 30 - May 4, 1996. Western Poultry Disease Conference and ANECA combined meeting**, Hotel Fiesta Americana Condesa, **Cancun**, Mexico. For more information contact UC Davis Campus Box Office (WPDC) 916/752-1915.

**May 8-9, 1996. California Animal Nutrition Conference**, Piccadilly Inn Hotel, 496 1 North Cedar Ave., Fresno. For more information contact Donna Boggs, California Feed and Grain **Associaiton**, 916/441-2272.

**July 8 - 12, 1996. Poultry Science Association Annual Meeting**, Galt House, Louisville, Kentucky. For more information contact PSA, 217/356-3182.

**October 21 - 23, 1996. National Poultry Waste Management Symposium**, **Marriot Harrisburg Hotel**, Harrisburg, PA. For more information contact Ralph Ernst 916/752-3513 or Mike Hulet 814/863-8934.

**May 28 - 31, 1997. 4th International Symposium on Avian Influenza**, University of Georgia, Continuing Education Center, Athens, GA; sponsored by U.S. Animal Health Association. If you are interested FAX your name, address, telephone and FAX number to David Swayne, USDA, ARS; FAX 706/546-3 161 or **email** the information to:  
**DSWAYNE@uga.cc.uga.edu**. You will receive additional information as it becomes available.

## PePa Meets in Newport Beach

The meetings started with a very interesting symposium on Speciality Meat Production. While all of the speakers in this program were excellent I found comments by Darrell F. Corti, Corti Brothers, Sacramento, to be challenging. He indicated that we should open our minds and create new poultry products with interesting textures and flavors. He said that upscale consumers are looking for new and interesting foods which are tasty and wholesome. Certainly we have not exhausted all of the possibilities in this area.

Wednesday started with a very interesting address by California Secretary of State Bill Jones at the annual business meeting. Richard Breitmeyer, Head of Animal Industries, California Department of Agriculture and Ralph Ernst, UC Poultry Specialist were presented with special awards for service to the California Egg Quality Assurance Program.

The morning workshop included interesting discussions of marketing opportunities by Lillian Zacky and Ken Looper, Cal-Maine Foods. Dr. Richard Breitmeyer discussed **Emergency Diseases -- Are We Prepared?** Using the California's experience with Newcastle Disease and the recent problem with *Salmonella enteritidis*, Phage 4 as examples he pointed out how disruptive disease emergencies can be to the poultry industry. He said that lost sales and depopulation can cost industry millions of dollars. He indicated that his agency will be working with USDA to assure that an effective emergency disease program is in effect.

Dr. George West discussed some of his concerns about the public image of our poultry and egg products in regard to safety. He pointed out that working cooperatively with state and local health departments to help them address some of their problems and educating them about commercial production

may be an effective means of reducing their concerns. He encouraged industry to continue to meet and exchange information with health department representatives.

Thursday's program featured an interesting discussion on **food retailing** and egg packaging. This was followed by a whirlwind tour of the California Egg Program's new advertising, educational and service efforts. The staff did a great job of **summarizing** their program in a short time. This will be "The Year of The Omelet". Perhaps local egg dealers can tie in with this theme in their local egg promotion efforts.

Those who attended the President's luncheon heard the introduction to a great workshop on employee motivation by Dr. Art Lange which was continued during the afternoon. The Person of the Year Award went to Merle Kirk Willamette Egg Farms. Merle is currently president of the **PePa** Foundation and has made many valuable contributions to the poultry industry in the west.

Friday morning Howard Helmer showed everyone how to make omelets and then everyone had a chance to practice their cooking technique. After breakfast 24 **PePa** Foundation scholarships and five research grants were announced. I was privileged to present Dr. Francine Bradley with the Scientist of the Year Award. This was particularly rewarding to me because I have worked with Francine as an undergraduate, graduate student and Specialist. This was followed by an inspiring, humorous and educational talk by Eleanor Wood. **We** would like to extend our thanks to all those who contributed toward making this year's convention fun, interesting and educational.

*Ralph A. Ernst, Poultry Specialist  
University of California, Davis*

## Old and New in the Traditional Appreciation of Eggs

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Eggs have always been a centerpiece in the culture, tradition and festivities of many nations. Eggs are prized as a symbol of fertility, rejuvenation, abundance and wholesomeness. The ability of hard-cooked eggs to absorb colors, flavors and aromas have made them a colorful addition to holiday menus.

One of the oldest known methods for preparing colorful hard-cooked eggs came from biblical Jerusalem. The color of the egg shell and the egg white can be modified to light brown red or even black using the following recipe. For 12 eggs (be sure there are no cracks) take 2 quarts of water, 1/3 cup of olive oil, 1 tsp. salt and 4 cups of dry Egyptian red onion leaves (or brown leaves of Spanish onions). Place the eggs in a single layer at the bottom of a flat pot, cover with water, add all the ingredients. Bring the water to a boil, then reduce the flame to a slow simmer, cook overnight and cool. The eggs can be served either warm or cold. A "modern" version (at least 500 years old) calls for placing shell eggs in slow-cooking chilies or stews which are cooked overnight. The eggs will change color and selectively absorb flavors.

In the orient, duck eggs are preferred in the preparation of the "Thousand-year Egg" (albumen is black with a golden yolk). In olden times, the eggs were prepared by burying them in the ground for long periods of time. Today the process takes less time, as the eggs are covered with a paste (made of red mud, wine, salt and other ingredients) for 30 to 40 days, then hard cooked before serving. Other versions of hard-cooked eggs are prepared by cooking peeled, hard-cooked eggs in tea or in a diluted solution of soy sauce. If

the shell of the hard-cooked egg is left on but cracked and then cooked in tea interesting patterns can be created on the albumen. Both products are very popular as snacks in the orient.

The Romans placed artistic eggs on pedestals and often ate eggs in different forms during festivals. The oldest cookbook known "Cooking and Dining in Imperial Rome," written by Apicius and a later manuscript by Scribonius provide detailed information on many egg recipes. Eggs were such a common festive item at that time, they were included in the Easter celebration although they do not have a direct connection to the Easter story. One painting of the Last Supper illustrates the participants eating hard-cooked eggs as a celebration of Passover (Museum of Art, Fort Worth, Texas).

Easter egg decorating and painting became a tradition in many European countries. Many different decorating techniques exist around the world. Most of these originated in Eastern Europe. Immigrants to North America often continued their egg decorating traditions. In modern times, computer-assisted techniques have enabled the mass-production of complicated; multi-colored patterns and designs as well as multi-colored printing on eggs.

A basic technique of egg decorating involves preparing hard-cooked eggs and while still hot, coating them with a mixture of shellac, alcohol and dye. The dye must have the virtue of not penetrating the shell. For a rich gloss, 4 to 5 layers are applied. When the egg is cool and dry, the outside lines of the design are marked in by hand, and the inner areas are carefully scraped off to reveal the white color of the eggshell. Modifications of these ancient coating techniques have been used by modern scientists to delay water loss from eggs and to extend freshness and shelf life of stored eggs.

Eggs were used during ancient times in making tempera, a paint that could adhere to wood panels and gold-leafed surfaces. This was first developed by the Egyptians (mummy decorating) and climaxed in medieval **wood-panel painting**. During medieval periods, especially during the 14th and 15th centuries, eggs became one of an artists most **valuable** tools, a secret well guarded by the artists who mixed their own paints. Tempera paint was made in very small quantities using **fresh** yolk and mixing it with a variety of oils, varnishes, resins and pigments. Fig juice was also used in making tempera. Tempera dried quickly and kept an exceptionally bright **color** almost indefinitely. Whole eggs were used in making paints for wall paintings such as the Sistine Chapel ceiling by Michelangelo. As egg white coagulated by being exposed to air it provided adhesion to the wall and colors retained brightness for long periods of time. Modern artists have replaced the egg with more sophisticated adhesives and emulsifiers, however, paints containing eggs are still available for special projects. In recent years, egg coloration expanded beyond Easter and eggs from various materials are decorated in endless ways to the delight of children and adults around the world.

If you are interested in egg art, do not miss "Faberge in America," a fabulous exhibition where Easter eggs are at their finest. This will be held at the San Francisco M.H. **DeYoung** Memorial Museum, May 25 - July 28, 1996. During Easter you can see this Exhibition at the New York Metropolitan Museum of Art.

***Gideon Zeidler, D.Sc./MBA***  
***University of California, Riverside***

## **1996 National Egg Quality School\***

Individuals who work in inspection, deal with egg quality in the processing plant, or work in the food service area are always looking for training to help them do a better job. The National Egg Quality School is one opportunity to expand your knowledge in the preservation of egg quality for the consumer.

The National Egg Quality School **continues** a 65 year history in training individuals in egg quality and ways to preserve it starting with the **Eastern** and Midwest Egg Quality Schools. This school brings together instructors **from** across the nation with specialties in areas of egg quality.

**Where:** Williamsburg, Virginia at the  
Holiday Inn 1776.

**When:** May 20-23, 1996

For **further** information contact Ken Anderson or one of the following organizations for information.

Southern UEP  
Box 556  
Tucker, GA 30085  
Tel: (770) 491-1120  
Fax: (770) 491-1145

Indiana Egg Council  
Poultry Science Building  
W. Lafayette, IN 47907  
Tel: (317) 494-8510  
Fax: (317) 494-6349

Kenneth E. Anderson  
Poultry Science Department  
North Carolina State University  
**Scott** Hall, Room 237, Box 7608  
Raleigh, NC 27695-7608  
**Office:** (919) 515-5527  
Fax: (919) 515-7070  
**kanderso@wolf.ces.ncsu.edu**

\*Approved as training for California Egg Quality Assurance Program QA Supervisors.

## **University of California Cooperative Extension Publishes New Computer Software Directory for Poultry Applications**

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**February 16, 1996:** The second edition of "Computer Software Directory for Poultry" has just been published by the University of California Poultry Extension office in Riverside.

Single copies of the directory may be purchased for \$10. Please make checks payable to **THE REGENTS OF THE UNIVERSITY OF CALIFORNIA** and send to:

Mr. Donald Bell, Poultry Specialist  
Cooperative Extension  
142 Highlander Hall  
University of California  
Riverside, CA 9252 1

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## **Egg Lady Honored**

The Hawaii Farm Bureau recently named Phyllis Shimabukuro-Geiser its Outstanding Farmer of the Year. Phyllis is a graduate of the University of Hawaii and U.C. Davis. She manages Mikilau Poultry Farm, Inc., a commercial table egg production business in Waianae, Hawaii. Phyllis was previously honored by the College of Agriculture and Environmental Sciences at U.C. Davis as an Outstanding Graduate of the College. Our congratulations to this outstanding young farmer.

**Ralph A. Ernst, Extension Poultry Specialist  
University of California, Davis**

## **Questions About Drug Use?**

Do you have questions about what drugs are legal to use in poultry destined for meat or producing eggs? If so, you can get current answers **from** the UC Davis office of the "Food Animal Residue Avoidance Databank (FARAD)". FARAD was set up by USDA with the cooperation of various universities. The advantage of using this resource is that the data is updated whenever there is a change in FDA approved drugs for food animals.

You can reach them by telephone at **916/752-7507**; FAX **916/752-0903**; the **email** address is **farad@ucdavis.edu**. **Service** is also available on the **internet** where the gopher server can be accessed at: **gopher.oes.orst.edu**; the WWW site address is: **http://www.oes.orst.edu:70/1/ext/farad**. The internet access allows you to do interactive searches of the data base without assistance **from** the staff.

Printed copies of the current regulations are available as follows:

Turkeys	\$4.00
Chickens	7.00
Complete Volume*	11.00

(\*includes Poultry, Swine, Cattle, Sheep and Goats)

***Make checks payable to the University of Florida and send your order to: Publications, IFAS, Bldg. 664, University of Florida, Gainesville, FL 32611.***

***Ralph A. Ernst, April Editor  
Extension Poultry Specialist  
Department of Avian Sciences  
University of California  
Davis, CA 95616  
Tel. (916) 752-3513  
Fax (916) 752-8960  
email raernst@ucdavis.edu***