

# FROM THE FARM TO THE DINNER PLATE

This is the first of a weekly series feature called "How To...". Each week a different field will be examined to see how manufacturers make whatever it is they make. This week, The Herald looks at the chicken business, to find out what happens before the golden brown pieces of chicken appear on the dinner plate.

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Henrietta was born several months ago, and up until last week, spent most of her time

wandering around her barn living a life of ease. She was fed carefully every day with special feed to make sure she grew up big and tender. It was an easy life, but she knew it would end on somebody's plate. Being a chicken, she had resigned herself to that fact, and just wanted to enjoy what time she had remaining. But alas, she realized her time had come when several humans ralded her barn one night while all the lights were out. She scrambled about to escape, but felt a hand clamp around her leg, and knew it was all over. She was placed into a crate with several of her friends, and loaded onto a truck. Everyone

past three torches used to burn away this hair. Now she was perfectly clean. Then she was in the largest section of the plant, the area where the final processing is performed. First, a worker cut out her oil sac, followed by another who pushed a drill into her hind end to get at her insides.

and her body dropped into a large chilling tank where she was rotated in the 85 degree waters.

## FATE DECIDED

After a bathing, she was picked up on another conveyor and carried into a large chilling tank where the water was a rather brisk 30 degrees. After

## HOW TO . . . Process A Chicken



INSTANT DEATH, SLIT THROAT



FEATHERS ARE REMOVED



ONTO ANOTHER CONVEYOR

another worker jabbed a metal rod inside her, and pulled her "innards", and left her hanging as she continued on the conveyor.

## FEDERAL INSPECTION

When came the inspection, the time when it would be learned if Henrietta was indeed fit for human consumption. The federal inspector, who works the Ministry of Agriculture, made a close examination to be sure she was alright. Henrietta passed the test, but some of her friends were not so fortunate. They flunked, and were removed from the line to their career and become nothing but waste.

Further along, another check was made for bruises or other defects and again Henrietta passed the grade. More of her friends failed and they too were sent off. Some of their parts were still be useful so they were saved.

The next step involved removing her heart and lungs, a slick operation for the skilled workers at Maple Lodge. These two parts were sent to a large chilling tank where they would be packed into 10-pound bags for sale.

Next her gizzard was cut out, and put into a machine that neatly sliced it open, removed the spleen, and sent both parts to another chilling tank for packing.

## HEAD REMOVED

Before she could go any further, another check was made, just to be sure. As the conveyor continued, it carried her into a machine that quickly lopped off her head and dropped it into a large barrel.

Immediately following this, a man stuck a vacuum hose inside her body to suck out her kidneys and lungs. These parts are of no use, and actually are the only parts considered waste. After another bathing and inspection, her feet were cut off

this bathing, her true fate was to be decided. Henrietta dropped off at the first stop, and this meant she would likely be served as Kentucky Fried Chicken, by the bucket or the barrel.

A special machine cut her automatically into nine neat pieces that were packed into bags and placed into boxes. These boxes were placed into a refrigerator, and Henrietta will stay there until a truck comes to pick her up.

Her entire excursion lasted little more than one hour, and at the end she was ready to delight the taste buds of anyone. However, not all of the chickens got dropped where she did.

Others continued on down the line, either to become whole broilers, or perhaps to be cut into larger pieces. Either way, the ultimate end was on the dinner table.

## ANIMAL FOOD

All the pieces and parts removed from Henrietta during the process were transferred to another section of the plant where they were mixed and ground up to be used as animal food.

This includes the head, feet, and insides that are not used for human consumption. Hundred of chickens undergo the same process every hour to satisfy the needs of hungry consumers. Many go to restaurants, others to large grocery store chains, and still others to the corner butcher shop.

The entire operation started more than 20 years ago as an egg delivery route. Jack May found many of his customers wanted chicken delivered, and an idea was born.

In 1954 he had the plant built, and now his brother Bob, and his son are all involved. Since their small beginnings, they have grown immensely and now employ more than 200 persons.



CLEARING OUT THE "INNARDS"



INSPECTOR CHECKS THEM



CUTTING FOR KENTUCKY FRIED  
Eggs Graded By Weight

Another operation carried out at Maple Lodge Farms in Norval is the grading and packing of eggs.

The eggs come to the farm in containers, and these containers are put onto a conveyor belt. A machine carefully lifts the eggs out of their package and onto another conveyor belt. As this conveyor moves

along, the eggs are carried into the first section which sprays them with hot water (115 degrees) to clean them thoroughly.

When they leave this section, they pass an inspection area where they are examined under a special light for cracks or red marks, which are caused by blood in an overdeveloped egg. If they pass this section,

which many do not, they pass into the final stage where they are graded by weight. The grading is done automatically by a weight-sensitive machine which drops the eggs into their proper grading stations.

They are packaged and ready for sale. Some are sold at Maple Lodge Farms for reduced cost, but most end up in corner stores or grocery outlets.

## Club Wants World Peace

The January meeting of the A.O.T.S. Men's Club of St. John's United Church centred around the general theme of peace in our times. Following dinner and a short business meeting, the club broke into small groups to consider a list of proposals and to suggest which of these proposals Canada should support to reduce the risk of nuclear war. The list was a random assortment of ideas ranging from a ban on all materials used for nuclear weapons to an increase in cultural exchange programs. Although directed to consider the question of nuclear war, many members soon turned their attention to the broader topic of all types of aggression, suggesting that any kind of war is wasteful and should be avoided if possible.

It soon became apparent that all proposals on the list could be divided into two major groupings; those proposals directed at preventing war and those proposals directed at preventing the causes of war. Unfortunately many in this latter category are somewhat idealistic in nature, but the men voted overwhelmingly for action that would remove the causes of discontent. Three proposals were deemed most important.

1. More trust in and more reliance on international bodies such as the United Nations and International Court of Justice in their attempts to regulate the world's affairs.

2. Intensive programs of cultural exchanges—student, professional, etc., to develop

interest and understanding between nations at the personal level.

3. A concerted effort to reduce poverty, disease, food shortages and overpopulation.

Weapons stockpiles for Canada, banning nuclear war materials, and nuclear non-aggression treaties were ruled out as ineffective ways for Canada to reduce the possibility of war.

At the next A.O.T.S. Men's Club meeting in February a professional opinion will be presented by an expert from the Canadian Peace Research Institute. Judging from some of the discussion at this meeting, he better agree with the members of the club or he'll have a fight on his hands.



READY TO BE SHIPPED



UP THEY GO TO CHILLER

## Stay Off Credit River

Credit Valley Conservation Authority officials have warned citizens not to go on ice covered portions of the Credit River. The river is being used for a variety of recreational uses including snowmobiling.

Ice has formed over slow moving water and close to the river's edge but is dangerously thin in some places.

A snowmobile with one or two persons aboard could easily fall through the ice, said an official. The authority owns hundreds of acres along the river and finds it impossible to police or

even place warning signs at all hazardous locations. The authority is also having difficulty keeping snowmobiles out of its restricted areas, such as the reforestation farm at

**BIG BUILDING**  
A 14-storey apartment building - the first high-rise in the Yukon Territory - will get under way next spring in Whitehorse at an estimated cost of \$2 million. It will have an enclosed swimming pool and a sauna bath, to be completed by December, 1974.

**MANY TOURISTS**  
More than 300,000 tourists visited the Yukon territory during 1973, an increase of 12 per cent over 1972. With a population of 20,000 residents, the tourist trade multiplies the yearly population by 15 times.

Silver Creek near Georgetown. The 10,000 small trees there have been threatened by snowmobilers, some who use the area at 3 a.m., said a spokesman.