

Modern Poultry Farm Operates In Klamath

By FLORENCE JENKINS

One of the most modern poultry farms in the West is the Gooding Poultry Farm on the Lakeview Highway.

The operation was established in 1931 and is now owned and maintained by Roy Gooding.

A considerable expansion program was carried out last year through the addition of a new cage house with a ground area of some 12,000 square feet. It is a community cage house. Each 3 by 5-foot cage contains 22 laying hens. Under the one roof is a total of 320 cages.

The big building was planned by Walter Pappas, local architect. Charlie Frayley was superintendent of construction and it has been in operation for about five months. Its use more than doubles the capacity of the poultry farm and has resulted in an increase of between 10 and 15 per cent in the farm's production of eggs. Egg production, at peak periods, can go to 6500 eggs a day when hens fill the entire cage house.

All of the birds are debeaked to prevent their injuring each other and to eliminate egg damage. They live on mesh floors set above the floor of the building to permit easy cleaning and complete sanitation.

The floors in the cages are sloped so the eggs roll into the troughs running along the center aisle of the building. This allows the eggs to start their cooling process at once and insures complete freshness of Gooding eggs. They are gathered shortly after noon each day and taken to a cooling room to complete the cooling process before candling, grading and packing.

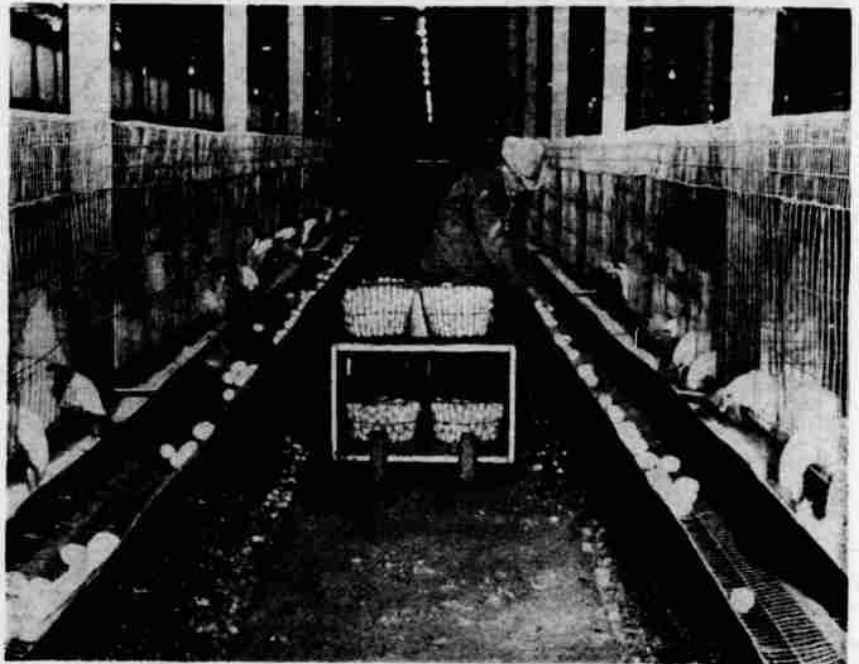
The feed system is completely automatic. Two feeding units operate chain feeders which distribute the chick feed throughout the 450 feet of chain running through troughs which feed each cage of birds, or a total of 900 feet for the building.

The ceiling of the big building, which is 50 by 240 feet in size, is insulated with fiberglass. This method of insulation helps to maintain a warmer house in winter and makes the building cooler in summer. The insulation is covered with aluminum foil and exposed to the room for uniform light reflection within the building. Four candlepower lights are set at each feeder. Daylight is supplemented by electric lighting on cloudy days to maintain a 14-hour day the year around. Automatic clocks turn the lights on at 3 a.m. each day.

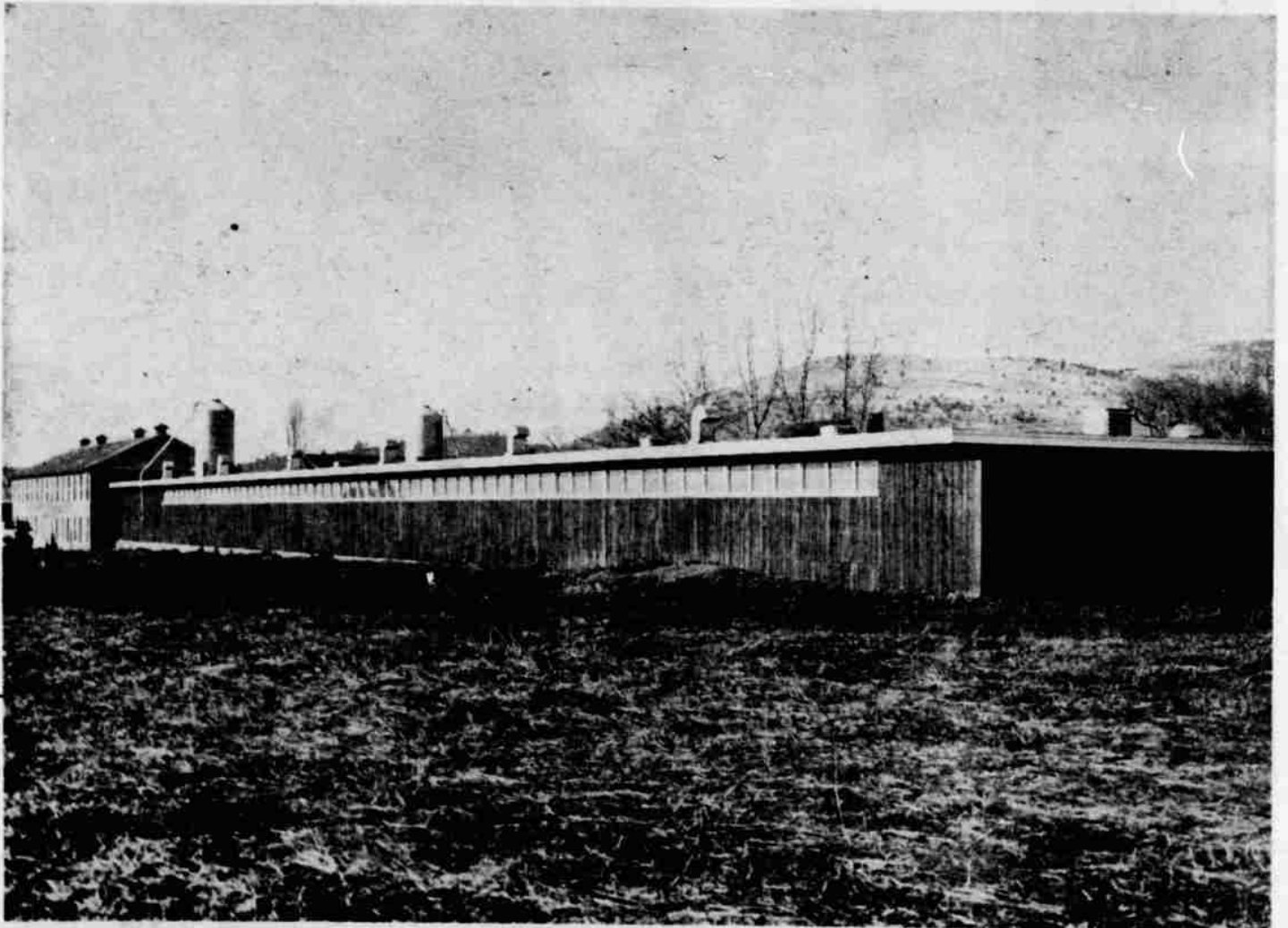
Temperature of the big building is maintained through thermostatically controlled fans, giving a 50 to 65 degree temperature on a 24-hour basis. In the center of the ceiling are six 24-inch fans which pull fresh air through the house continuously.

The care of the laying hens and eggs is a new approach to egg production in this area. When hens fill all of the cages in the big building, egg production is expected to reach a total of 30 cases of eggs daily.

In January, Gooding received 4,000 little chicks. They are just past two weeks old and will start egg production at about five and a half months of age.



MONTE L. HAYS, employe of Gooding Poultry Farm, is shown gathering the eggs at mid-day. The sloped floors in the cages permit the eggs to roll out. They are gathered in big baskets and wheeled into the cooling room so they can cool out quickly, insuring complete freshness. Eggs can be delivered to retail stores within 24 hours of production.



CAPACITY WAS DOUBLED at the Gooding Poultry Farm last summer through the addition of this cage building for laying hens. The 50 by 240-foot structure contains 320 cages, each of which holds 22 birds. Walter Pappas of Pine Grove was the architect and Charlie Frayley was construction foreman for the job. The big tanks on the roof supply the feed for the two completely automatic feeding systems in the building. Dry feed is blown into the tanks by means of endless belts through the troughs. Ventilating fans in the roof maintain constant fresh air for the chickens.