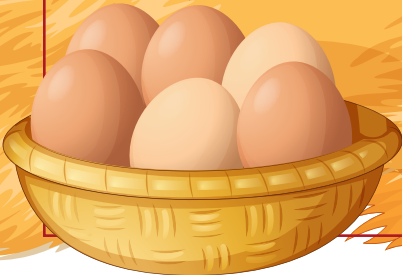
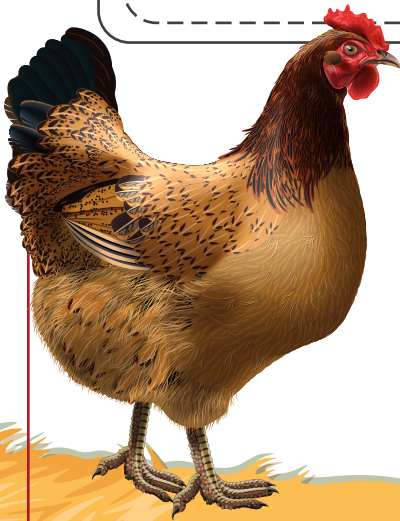




TEXAS FARM BUREAU®

Poultry Activity Book

This book belongs to:



Vocabulary Time

Poultry: domestic birds used for meat and eggs

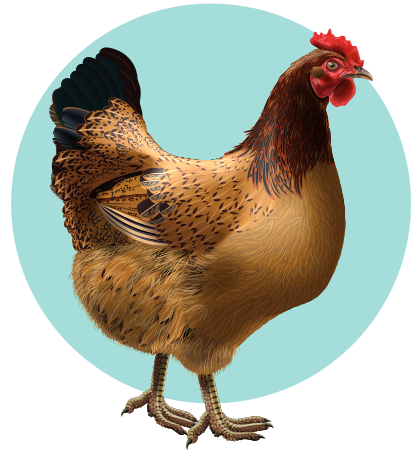
Did you know?

Chickens that lay eggs and chickens that produce meat are different!

BROILER VS LAYER



Chickens that are raised for meat are called **broilers**. Broilers gain more weight, and most broilers grow to full maturity (full grown) in just 48 days! The meat produced by broiler chickens is a healthy source of protein for humans.

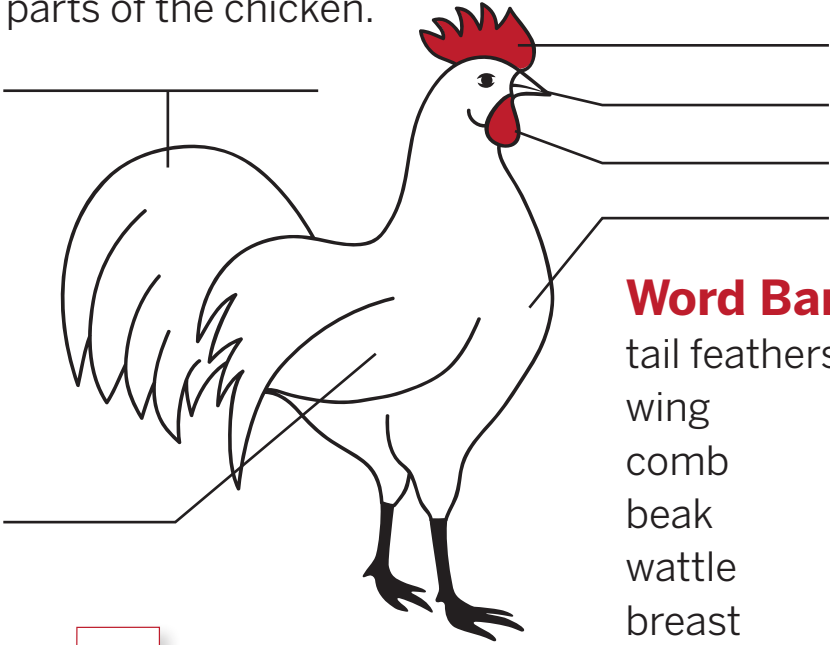


Chickens that lay eggs are smaller than broilers and are called **layers**. Most farmers raising laying hens use white layers, while home flocks usually have layers of other colors. Varied colored flocks produce varying colored eggs.

Can you see any differences in the two types of chickens? Write your answers below.

Parts of a chicken

Using the word bank on the right, label the parts of the chicken.



Word Bank

tail feathers
wing
comb
beak
wattle
breast



Texas ranks 2nd in broiler (meat) production and 8th in egg production!



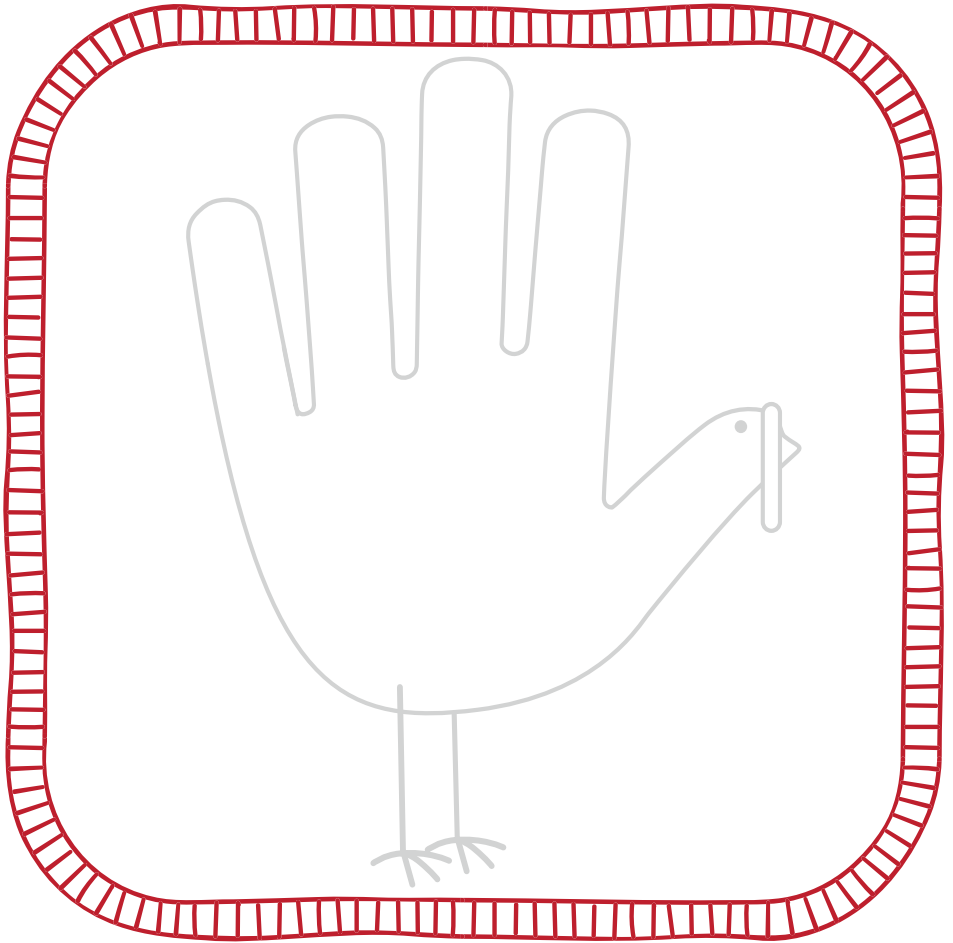
The eggs we eat

How many ways do you like your eggs?

Fun Fact

Turkeys are poultry, too! In 2020, Americans ate 5.26 BILLION pounds of turkey.

Color your turkey in the space below.



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