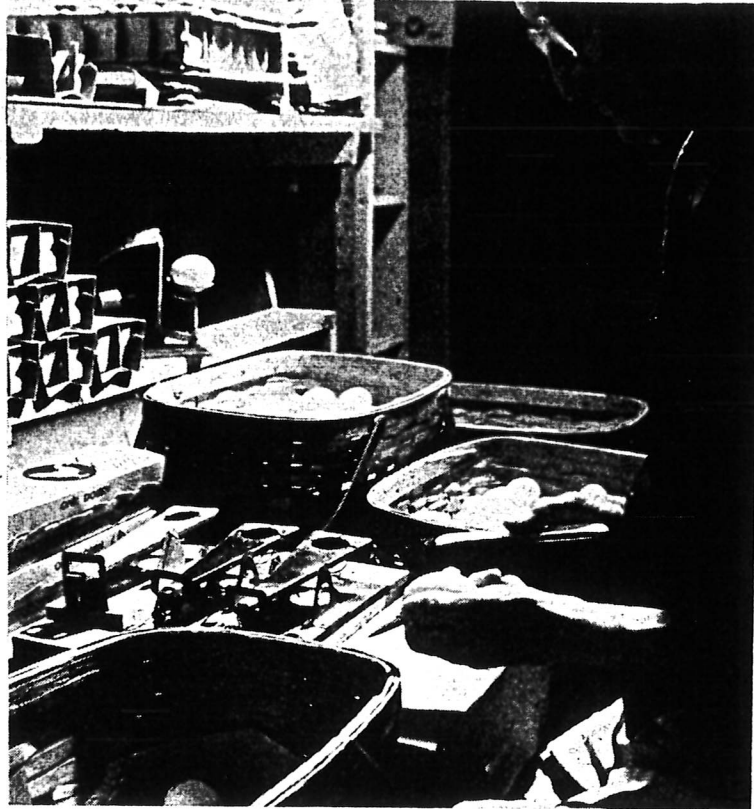




Even pullets enjoy a walk in the sun. This is the "range" where pullets pass through a period of growing which is relatively short compared with the many months they will spend in the "laying house," their ultimate destination.



Each egg is individually cleaned and graded according to weight. Accurate scales are used so that each dozen eggs in the carton has a net weight of 24 ounces and up, thus providing uniform weight in every carton.



Into the incubator go these trays of eggs. Dryden Fleenor is placing them in the racks. Chicks are hatched scientifically through precision control of temperature, ventilation, and humidity. This machine has a capacity of 12,000 eggs and is so designed that temperature is controlled to within one-fifth of a degree.

## THE STORY OF BRISTOL'S EGGS: FARM NEAR CITY HAS 2,000 DAILY OUTPUT

Whether the eggs complacently lying on the morning breakfast plate are scrambled, poached, or attractively arranged in pairs "sunny side up," few Bristolians bother to consider the source of this popular American dish. Perhaps, as some actually believe, the eggs are flown here from California and unloaded at Tri-City Airport, or, in some cases, they arrive in Bristol via fast express from upstate New Hampshire. However, other explanations to the contrary, the facts disclose that a huge proportion of Bristol's eggs begin their journey towards the frying skillet from Fleenor's Farms in Holston Valley. (Photos by Field's Studio.)

Thirty-two years ago, A. A. Fleenor, well-known farmer of the Holston Valley section, began raising poultry for eggs. Since that time, the industry has grown by leaps and bounds, until today the daily yield reaches an average of one hundred and twenty-five dozens per day. Fully ninety-five per cent of this total is consumed by residents of Bristol and the immediate vicinity. Approximately five per cent of the total is shipped to New York City where the same commission merchant has been handling Fleenor's eggs for distribution there for twenty-five years.

In common with most enterprises these days, the egg industry has its problems and headaches. Here it has taken the form of an acute feed shortage, forcing most poultry raisers to resort to grinding their own feed mix. A poultry farm of this size retains a 4,000 laying stock when in full swing, and requires an estimated average of 150 tons of feed each year.

The eggs are delivered every day in special shipping containers designed to prevent breakage in transit to distribution centers in this area.

Actual management of Fleenor's Farms has been largely under the supervision of Dryden Fleenor, well-known Bristolian, and son of A. A. Fleenor, the farm's founder. During the past several years, all new developments in the field of poultry raising have been applied to the farm in an effort to give Bristolians full advantage of modern research in the preparation of eggs for consumption.

## Eggs Traditional in English Speech

Out of the egg industry, as exemplified by the extensive Fleenor Farms in Holston Valley, has come influences even upon the English language. When Shakespeare wrote in one of his plays: "What, you egg! Young fry of treachery!" he started something. Since that day the term "egg" is often applied to persons, chiefly in contempt, as "a bad egg," or sometimes more playfully as "a good egg."

Also, the expression "to have all your eggs in one basket" has become standard equipment in the field of the American idiom. This, of course, means to have all one's capital employed in one investment, or all one's interests confined to one line.

There are many other usages of the term "egg."

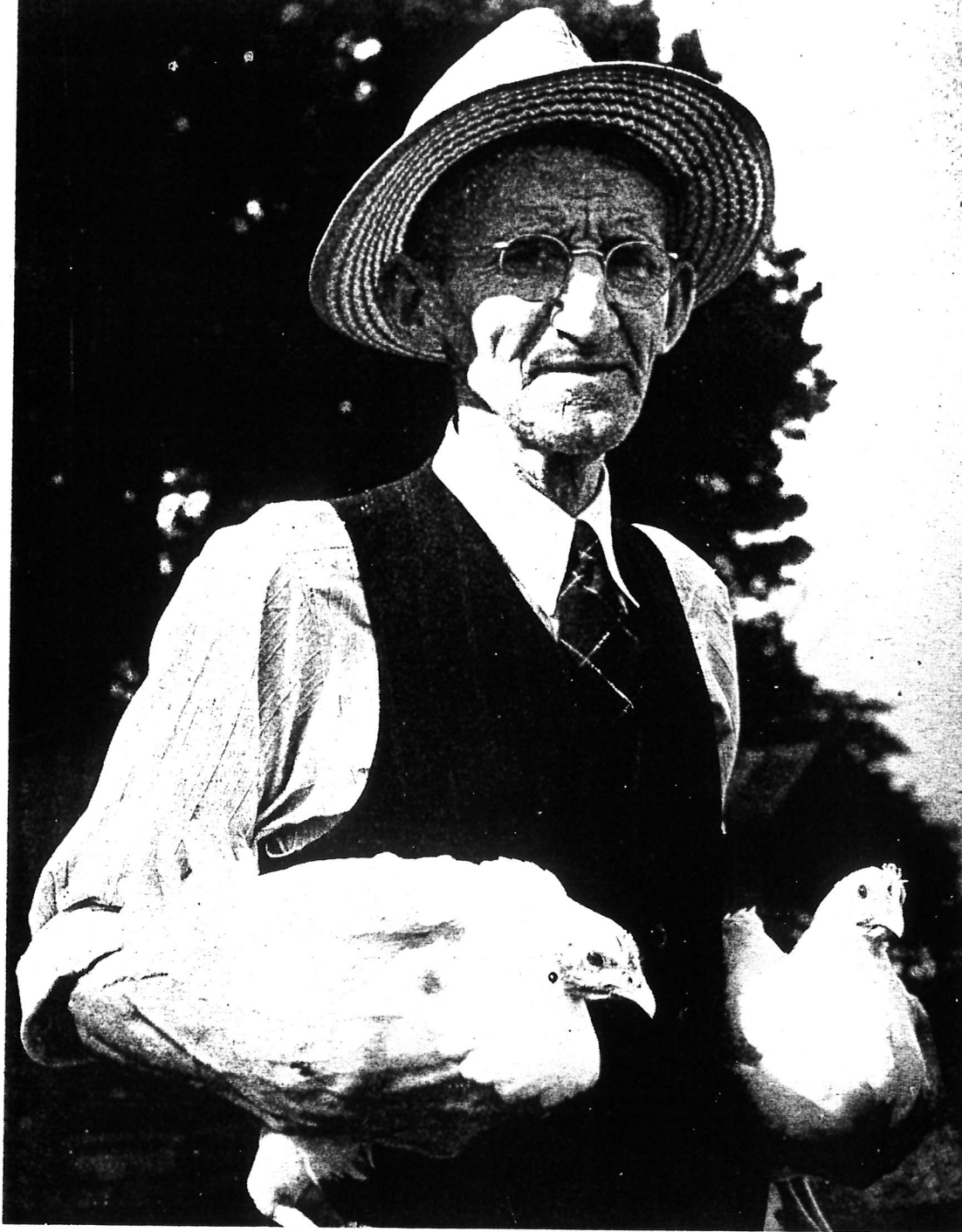
Among foods there are the "eggplant," the "egg bean," and the "eggberry." And there is, of course, "egg coal."

In the West Indies is found the "egg bird," which is any one of various sea birds whose eggs are used for food.

In India, there is a ritual dance called the "egg dance," in which the dancer carries a plate of eggs on his head. Formerly, in England, this dance consisted of a blindfolded participant who attempted to pass among a number of eggs without breaking them.

And there is the "egg trot," an easy, cautious gait of a person carrying eggs, called also "egg-wife's trot."

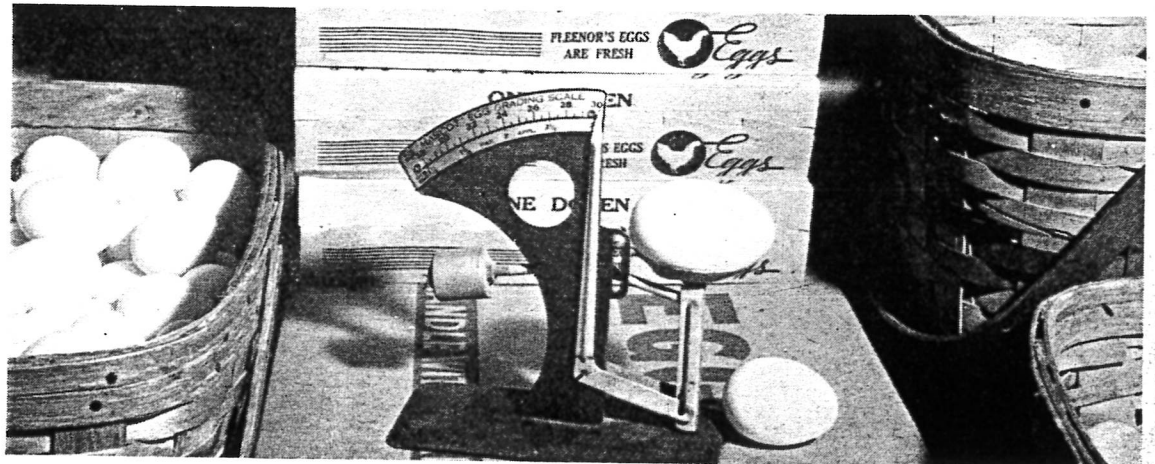
The "egg-eating snake" is found in tropical and southern Africa, a small harmless colubrid which feeds on birds' eggs.



Here is an old-timer in the poultry raising field. A. A. Fleenor, who founded Fleenor Farms some 32 years ago, is still at it with his only son, Dryden. His farm produces there leading types of produce, chicks, eggs, and dressed poultry.

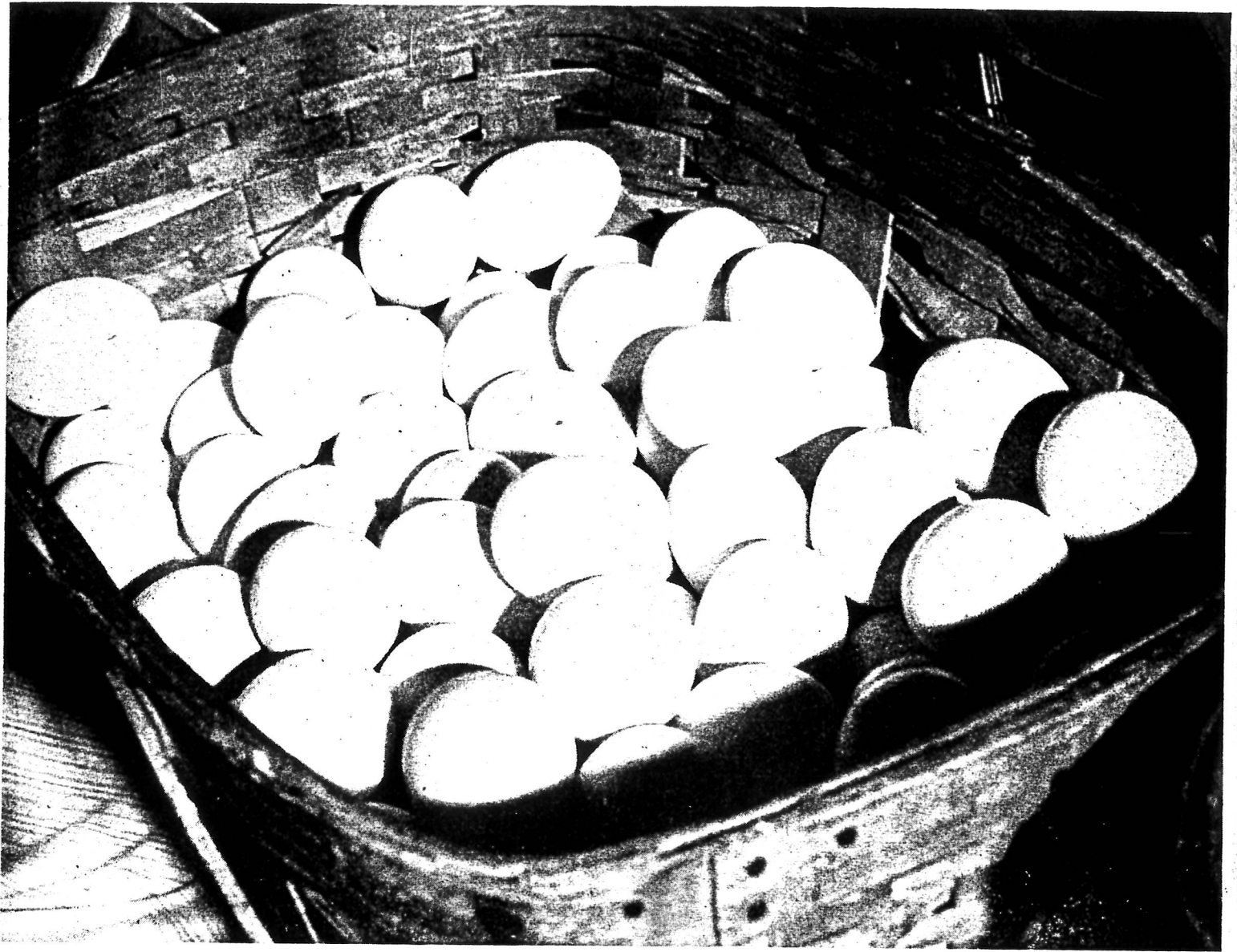


Off to the market! Dryden Fleenor loads cases of fresh white leghorn eggs just off the "production line." These eggs are destined for the Bristol market.

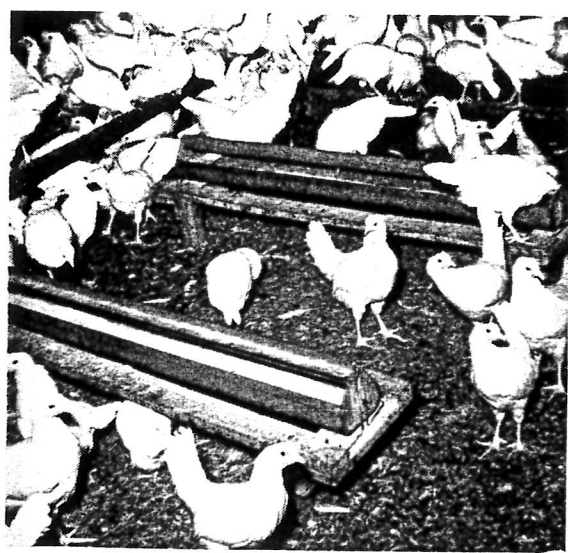


Eggs are gathered four times daily to prevent deterioration of quality due to heat of the hen and other factors. Note contrast between "king size" 2½ ounce egg and smaller one weighing only 1¾ ounces.

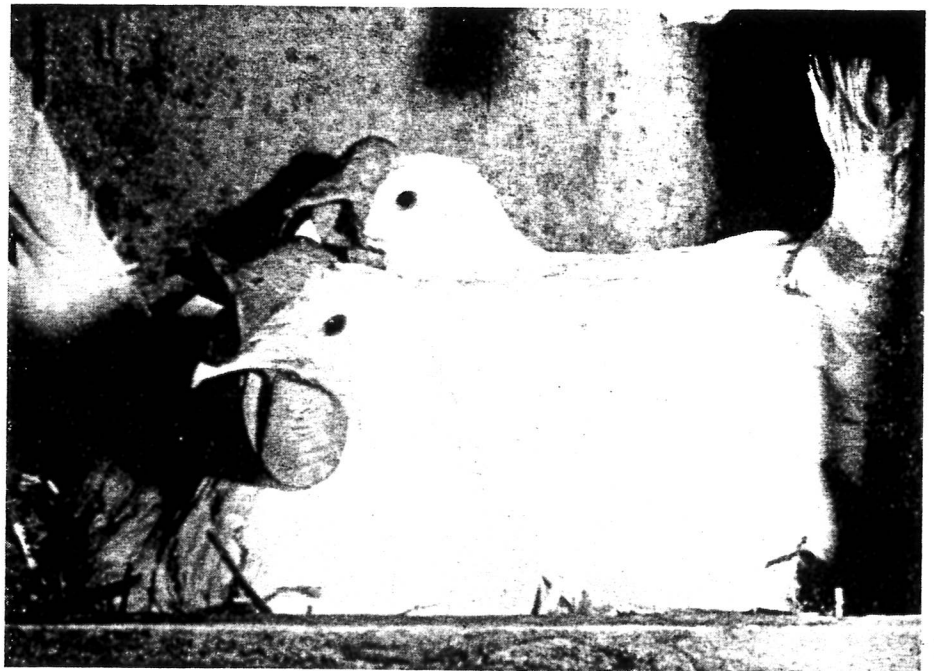




**Top** examples of better quality eggs are shown in this basket of white leghorn eggs, approximately 2,000 of which are produced at the Fleenor Farms daily.



**These young pullets** are passing through the "teen-age" stage of a chick's life. This is the period between the hatchery and the range, where eventually they are groomed for the long sojourn in the laying house. The "teen-age" period is one of the shortest steps in the entire schedule.



**This photograph** is one in a thousand. Unique in the poultry industry is the spectacle of two hens occupying the same nest in the "laying house," although these two laying hens seem to have a perfectly natural air about their partnership.