

Van Erem Family Puts KCD Poultry Processor to Good Use



Paul, Howard, Lyla and Holiday Van Erem of Maple Valley

When the multi-generational Van Erem family of Maple Valley sits down to a Sunday chicken dinner, they know exactly where and how that bird was raised.

Processing the chickens and turkeys that feed their family throughout the year

became much easier after renting equipment made available by King Conservation District.

"In the past, we could only do a few birds at a time", said Holiday Van Erem, "now we can process a year's worth and free up space to begin raising our heritage turkeys".

The Maple Valley multi-generational Van Erem family lives on just over three acres that is home to pigs, chickens, turkeys, ducks and a large vegetable garden. "If my 4-year-old daughter isn't sure if she likes a vegetable, we simply walk out to the garden and give it a try," notes Paul Van Erem, "Knowing where our food is grown, raised and processed is important to us. We had looked at purchasing this same equipment, but the cost was prohibitive, so it was great to know that we could rent it from KCD for just \$25.00."

On a recent, sunny Saturday, the Van Erem's processed 28 Cornish Cross chickens weighing between 6-7 pounds each. "Having the cones and a large stainless steel scalding tank made the operation much easier, but the plucking drum was by far the most appreciated", notes Paul, "having a bird plucked clean in less than 3 minutes moves the process along much faster than doing the work by hand."



A plucked bird in under 3 minutes!

Knowing the potential popularity of the equipment, the Van Erem's intend to secure their rental reservation to process the family's Thanksgiving turkeys before word gets out.

Find out more at: <http://kingcd.org/tools-poultry-equipment.htm>