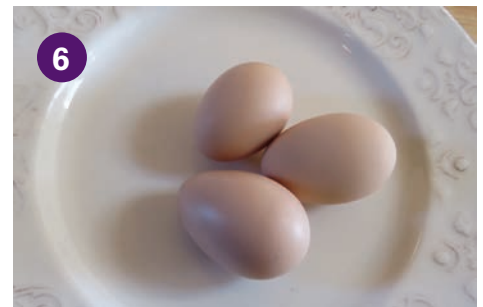
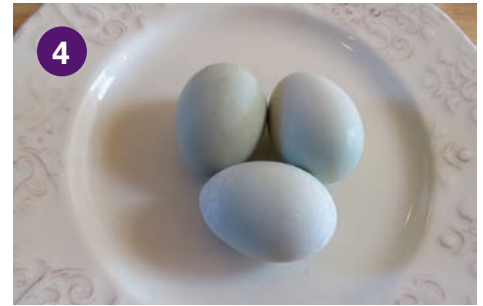


Buying eggs at a grocery store can be such a disappointment after becoming used to having a daily supply of farm-fresh ones.

The colors are amazing: warm brown, rich cream, and pale blue; however, at some point in the winter, chickens can slow down their egg laying and force owners to purchase store bought eggs until spring. Nutritionally speaking, eggs with colored shells are equal to those with white shells. As it turns out, all eggs start out white. Pigment is naturally deposited on the eggs during the nearly 20-hour trip through the oviduct. The pigment deposited depends on the breed and diet of each chicken. Nutrition aside, chicken owners enjoy a variety in egg colors. So how well do you know your chickens and eggs? Take this photo quiz to find out.

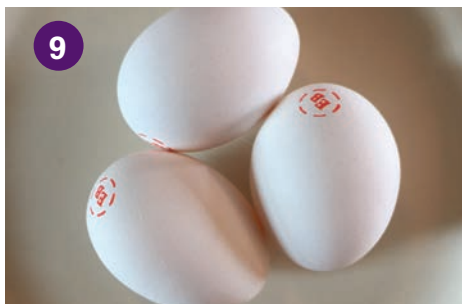


EASTER EGGS

Barnyards & Backyards Chicken Resources

- Want farm fresh eggs? Go to <http://bit.ly/localfoodguide>
- How to make a chicken tractor: <http://bit.ly/wyochickentractor>
- Raising chickens: <http://bit.ly/wyochickenraising>

Jacelyn Downey enjoys eating her eggs over medium with salsa. She is an educator with Audubon Rockies and can be reached at jdowney@audubon.org or (307) 756-3941.



Answers: 1. Americana, 2. Orpington, 3. White leghorn, 4. Americana eggs, 5. Sexlink eggs, 6. Orpington eggs, 7. Black sexlink, 8. Rhode Island reds, 9. White leghorn eggs, 10. Rhode Island red eggs