

School Hatching

Here is a fill-in-the-blanks press release if, you are hatching eggs at a local school and the eggs are due to hatch before or during N.E.W.

This press release could be renamed and "tweaked" to announce that the farm will have chicks hatching during N.E.W.

NOTE: Remove all underlines and (parenthesis) when you insert your information.

Here, again, pictures with the article are priceless.

FOR IMMEDIATE RELEASE

(NAME) SCHOOL EMU EGG HATCH PROJECT ***Students Excited About Hatching Emu Eggs***

(CITY/STATE) - On (day of week), (month & date), (teacher's name) (grade number; i.e., fifth, eighth, eleventh) grade (class, i.e., science, ag, etc.) at (school name) School, started incubating (number) emu eggs for a class science project. These eggs (have a projected hatch day of) or (hatched on) (month & date).

The emu eggs were provided by (farm name) Farm in (your town). Incubating eggs (will require / required) daily monitoring for 52 days. Temperature in the incubator needs to be maintained at 97.5 degrees along with a humidity of 32% during the entire 52 days . Students will weigh and rotate eggs daily and check for any signs of contamination. A weight loss between 13% and 17% for each egg will need to be achieved for a successful hatch.

This project is being tied to National Emu Week (N.E.W.). National Emu Week, celebrated in (20) from (May -), is sponsored by the American Emu Association to educate the public about the emu industry and the products derived from the farm animal. This is the (twenty-fifth? Started 1999) year for the nationwide event.

Emus are members of the ratite family, which includes ostrich, rhea, cassowary and kiwi. Emus, while a modern bird, have a real tie-in with dinosaurs. Paleontologists today think that these birds are, essentially, living dinosaurs. Originally from Australia, these birds are raised for their meat, oil, hide, feathers, eggs and even toenails.

Their unique low-fat red meat is similar in taste and texture to lean beef. In addition, emu meat is free from additional growth hormones and antibiotics. The American Heart Association recognizes emu meat as a healthy, red meat alternative. According to a USDA study at the University of Wisconsin that tested emu, turkey, beef, ostrich, elk, venison and bison meats, emu meat was considered lowest in undesirable fat while being highest in protein and many other nutrients.

Not only does this bird provide food and clothing but, the Aborigines of Australia discovered that the oil from this bird contains great soothing and moisturizing properties. Through countless generations they have proven that emu oil does work.

For more information contact (your farm name) Farm, phone - (your number), website: (your website)

For information about emus or the emu industry visit the American Emu Association (AEA) website <http://www.aea-emu.org> or call 541-332-0675.

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