

Movement was light to moderate. Demand is seasonally light. In the parts complex, offerings of wings are light and clearing well with premiums noted; tenders are light to moderate and breast items and dark meat cuts are sufficient for current needs. Weights were mixed but noted as mostly desirable.

**YOUNG CHICKENS SLAUGHTERED UNDER FEDERAL INSPECTION**  
**Classified by Weight - Week Ending Dec 17, 2011**

	<b>4.25 lbs. &amp; down</b>	<b>4.26 - 6.25 lbs</b>	<b>6.26 - 7.75 lbs</b>	<b>7.76 lbs &amp; up</b>	<b>Total</b>
Head (1,000's)	38,356	65,362	21,516	23,741	148,975
Avg. Live Weight	3.67	5.45	6.88	8.30	5.65
% of Total	26%	44%	14%	16%	100%

**FAST FOOD AND FOOD SERVICE SIZES**

<b>live weight</b>	<b>RTC wog weight</b>	<b>head (000)</b>	<b>% of Total Slaughter</b>
3.60 lbs & lighter	Under 2.5 lbs.	10,023	6.73%
3.61 - 3.80 lbs.	2.5 - 2.63 lbs.	3,737	2.51%
3.81 - 4.00 lbs.	2.63 - 2.75 lbs.	15,946	10.70%
4.01 - 4.25 lbs.	2.75 - 2.9 lbs.	8,650	5.81%
		38,356	25.75%

**Broiler Egg Set Chicks Placed In 19 States Compared With U.S. Broiler Slaughter**

<b>Slaughter Week</b>	<b>Egg Sets (000)</b>	<b>Chicks Placed (000)</b>	<b>Eggs Set 10 Weeks Previous</b>		<b>Chicks Placed 7 Weeks Previous</b>		<b>Preliminary Federal Inspection</b>			
			<b>%<sup>1</sup></b>	<b>%<sup>1</sup></b>	<b>%<sup>1</sup></b>	<b>%<sup>1</sup></b>	<b>%<sup>2</sup></b>	<b>%<sup>2</sup></b>		
Nov 05	<b>186,820</b>	<b>94</b>	<b>148,671</b>	92	193,461	94	162,016	95	153,815	101
Nov 12	<b>193,257</b>	<b>95</b>	<b>151,506</b>	92	189,765	93	158,361	94	151,253	98
Nov 19	<b>193,136</b>	<b>94</b>	<b>152,718</b>	92	185,742	91	153,827	91	147,263	97
Nov 26	<b>194,361</b>	<b>94</b>	<b>156,253</b>	95	180,043	91	148,429	91	112,679	77
Dec 03	<b>195,037</b>	<b>96</b>	<b>159,786</b>	95	188,278	91	154,490	91	148,055	131
Dec 10	<b>195,886</b>	<b>95</b>	<b>164,889</b>	97	182,234	92	150,798	93	152,002	103
Dec 17	<b>194,966</b>	<b>95</b>	<b>162,775</b>	96	186,672	93	152,828	92	148,975	98

NOTE: Data in bold subject to revision; 1/ Percent of previous year; 2/ Percent change from previous week

**Whole Broiler/Fryers (cents/lb) Week of Dec 27, 2011**

	<b>Majority</b>	<b>Current Week</b>	<b>Previous Week</b>	<b>Previous Year</b>
<b>Grade A, ice-packed:</b>				
New York:	76-79	77.91	76.95	75.52
Los Angeles:	99	97.64	96.43	88.71
<b>Whole Body: /3</b>				
Chicago:	72-76	74.57	72.51	71.27
<b>Weekly Composite:</b>		80.85	80.01	77.07
<b>Southern States Index:</b>		54.64	54.61	53.40
<b>Georgia Dock (FOB, wtd avg)(Wed Dock 90.00:</b>		89.12	88.91	84.55

Note: 3/ Chicago contains whole body, with or without giblets, all grades, brands, and packaging.

**Broiler/Fryer Parts (cents/lb.)**

<b>Weekly Weighted Average Price</b>	<b>Northeast (delivered) 12/23/2011</b>	<b>Sthrn States (FOB) 12/23/2011</b>	<b>Georgia (FOB) 12/27/2011</b>
Bnls/Sknls Breast	126.46	120.63	148.00
Tenderloins	147.64	142.59	193.50 (line-run)
Breast - Line Run	80.05	68.08	84.00 (whole)
Leg Quarters	52.97	48.22	53.00
Wings	155.19	144.31	154.00

For additional information call (404) 562-5850, Fax (404) 562-5875