



Wing Clipping

Key Points:

- The most common method for controlling the flight of chickens
- Lessens the balance the bird requires for flight
- Involves cutting off first ten flight feathers
- Not a permanent process – needs to be repeated after each moult
- Does not hurt and not noticeable when wings are folded

Wing clipping is the most common method for controlling the flight of chickens. It involves cutting off the first ten flight feathers (Primary feathers) of one wing with sharp scissors to lessen the balance the bird requires for flying.

Wing clipping is not a permanent process and needs to be repeated when the feathers grow back after a moult. This may be a few months in young birds or up to a year for older ones. Keep an eye on your birds when they moult, as one potential problem is that clipped wings may not fall out as easily and may require a little assistance.

Wing clipping does not hurt the bird at all and isn't noticeable when they are walking around as the primary flying feathers are hidden underneath when the wings are folded.

Our birds do not arrive from our breeders with their wings clipped, however we are more than happy to clip them for you at point of purchase if you wish.

Overleaf we talk you through doing it yourself.

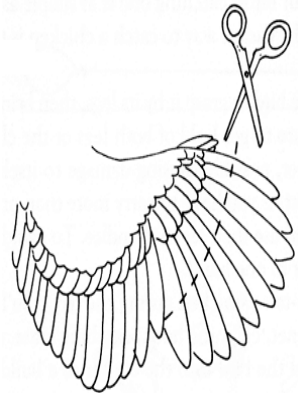
Care & Advice Sheet



- 1) Once you have caught your chicken spend a moment calming them. If you are doing the clipping on your own, you could wrap the chicken in a towel.
- 2) Take hold of the wing you wish to cut and gently pull it away from the body to expose the primary feathers – the 10 feathers closest to the tip of the wing (often different in colour and longer).
- 3) Using a pair of clean, sharp scissors, clip around 2/3 of the length of the first 10 feathers on the chicken's wing.



N.b. Chicken feathers have blood veins in them for about the first inch or so (indicated by dark shading in the shaft of the feather). You want to cut above this point where the shaft is white. If the feather does start to bleed, dip the tip in corn flour and apply pressure to the end with a cloth. The flour should help the blood to clot and the bleeding to stop.



Need Advice?

With over 15 years of poultry-keeping experience, we are best placed to help with all of your poultry needs.

We aim to give you the best advice possible and the best service possible: novice or experienced we are here to help you.

Contact us today!