Egg Prices No Yoke

Shoppers, Businesses Feeling Impact

By Joseph Hall

If you've spent any time on social media over the past few weeks, you've probably seen a number of memes circulating joking about the recent increase in the cost of eggs, ranging from an image of an egg in a ring box with the caption "Will you want to Kroger" (instead of "He want to Jared's") to someone offering to trade a dozen eggs for a jeep.

Prices for the incredible edible egg have been steadily climbing since last spring, with the average cost of a dozen large, grade-A eggs nationwide being $4.25 at the end of the year, according to the USDA. But the reasons behind that and what local grocery store shoppers have been seeing locally are more complex.

The price is also more than double what consumers across the nation were paying on average the year before, In December 2023, the average price of a dozen eggs was $1.78.

While a part of that price increase has been due to the rising cost of raising chickens and running a commercial egg laying operation, a larger factor is an outbreak of Highly Pathogenic Avian Influenza (HPAI) or, as it's more commonly known, avian flu.

Since the first outbreaks were reported last February, more than 166 million birds have died from HPAI in the U.S., not being sick or, more likely, in the process of euthanization designed to prevent the spread of the disease. The influenza is deadly to birds, killing infected animals in less than 48 hours, and is highly contagious and can spread through a flock quickly.

According to the most recent statistics from the Department of Agriculture's Animal and Plant Health Inspection Service (APHIS), more than 43 million commercial egg layers have been affected, with nearly 20 outbreaks around the country that affected flocks of more than a million birds. Additionally, 2.3 million commercial broilers (chickens raised for meat) and 1.2 million backyard/hobbyist flocks have been affected throughout the country.

Virginia had its first outbreak in a commercial flock last week, with a commercial turkey operation in Rockingham County.

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MICHELLE WELLS of Hearthstone Farm is one of the local farmers who sells eggs at the Lexington Farmer's Market. She says she hasn't raised her prices yet, but noted that her chickens in Rockbridge, a commercial turkey flock in Rockingham County was infected last week. (Joseph Hanay photo)

RUDY EARMAN studies the screen at the Lexington Dominio's over the past 36 years.

MARINO PIZZA has been part of Earman's roles with Domin-

AFTER THE PIZZA comes out of the oven, Earman boxes it to be ready for delivery.

Rush: The Man, The Legend, THE PIZZA GUY

Community Big Part Of Former Franchisee's Recipe For Success

By Ryan Beard

Rush Earman knows pizza.

After 36 years of working with Domino's Pizza, he's had his fair share of hand-tossed dough, cheese and marinara sauce, and toppings.

But for Earman, it's not just about the pizza. It's about members of the chain's store in Lexington – and a familiar face to many.

Throughout his time at the store on Jefferson Street, Earman has supported countless community events, fundraisers and sponsorships and maintained solid, throughout pandemic, and has cultivated a strong partnership with the local community.

That's why Earman's employer decided it was time to pass the torch – or pizza cutter, in this case – and sell his single-store franchise.

"The old guys can still do it, but it's about time for me to let those younger guys who are 25 years younger than me to do it. … We finally got to the point where we said we didn't know if we could continue working with the same energy that we had, and it was probably a good time to let some young people come in and give us a hand," he said.

Earman began working with Domino's in Roanoke in 1988, but he hadn't planned on making a career out of it. He was a student at Virginia Tech and a fashion merchandiser in the basement of Harrisonburg, then narrows and bracelets to shoes and shirts, Rush could throw together an outfit for any occasion.

Being a motivated student and child of hardworking parents, Earman wanted to move up the employment ladder. At that time, Domino's Pizza was expanding and Earman liked the idea of quick-paper mobility. He said. He took the management job at a Roanoke Domino's and never looked back. He moved to Lexington to manage Domino's on Nelson and Lexington's store from 1998 to 1989 before transferring to a Domino's in Charlottesville – "the Mecca of pizza" at the time, Earman said. He moved to Charlottesville to oversee seven pizza stores and 100 employees at once.

Prior to Earman's involvement, the Lexington Domino's was struggling, he said. Sales were down, and the store was in need of a new manager. So the Earmans moved to Lexington and Earman left his management position in Charlottesville in 1996 and built the Lexington store from essentially the ground up as the store was in shambles following the absence of the previous store manager.

This move for Earman came with its fair share of challenges. Soon after leaving his job in Charlottesville, Earman's only son was born in August while the legal process of the store's purchase was still being finalized. Earman's wife remained in Charlottesville with their son to move into his store. This stage didn't conclude until November 1996.

"It was rusty! That was one of the toughest times," he said of being away from his family and running the store. "I was there 12 hours a day and seven days a week and I was pretty much taken off the phone. I was pretty much on the spread out of play over the last two days."

Since then, Monday press conferences, Walker said that the emphasis is on protecting firefighters and resources over limiting the size of the burn.

"We're not going to be the first on the road, we'd have to engage the fire on very steep, rugged terrain," Walker said. "Our safety exposure to all our firefighters, our aerial resources, etc., is very high."

"So, as we look at this fire and as we come in to help the land agencies here, we have to look at a long-term strategy that's safe, that's effective, cost-effective, and of course meeting the needs of the resources that we have here."

The growth of the fire and the controlled burns brought in into forest evacuations, which is safer for firefighters.

"As we get to the fire's outer edges, the slopes are less. It's easier to meet the fire, under the right weather and safety plan," he said. "And then, when the fire comes down to the lines [on the west edge], you're going to see this number jump up fairly quickly."

Progress continued on Sunday.

"Over the last 24 hours, crews were able to take the lines and bring the fire down and build it, all down the western side down the Arnolds Valley area," Floyd said. "So substantial rain for this time of year, so that's really worked out well," Floyd said.

As of noon Tuesday, the fire was considered 15% contained.

"Due to the ongoing rain, fire spread is nearly impossible," according to fire behavior analyst Greg Tuss Tuesday. "Do not expect to see active fire today."

"Due to the good work done to contain the fire, lack of active fire and concrete over public and firefighter safety during heavy rain, firefighters will take a pause from field operations today and focus on training and equipment maintenance at the Incident Command Post," according to the Forest Service update Tuesday. Firefighters were to return to the fire area today, Wednesday, to continue their containment work.

The Matts Creek reported on Nov. 1 miles southeast of t Buffalod County an River Face Wilderne It spread rapidly, f 1,400 acres in a d about 1,400 acres as By Friday, when fi rains were turned i incident manageme 5,200 acres were ba

ABOVE, Rush Earman displays a freshly made pizza that's ready to be delivered. Earman, over the past few months of getting back to the pizza making business, has been a regular Domino's employee on the Lexington store's delivery and carryout franchises. AT RIGHT, Rush Earman prepares a pizza for delivery during the Rush and Susan Earman's last month as owner-operator of the store, for 27 years in their store. (All photos by Hope Hagey)