

# Indiana Poultry and Eggs CDE

- A. A State Poultry Contest committee, composed of Extension Youth Educators and Agriculture teachers. The duties and responsibilities of the committee will be to conduct the contest and tabulation of scores. All decisions of the Committee will be based on established rules when possible, and where rules do not apply, the decisions of the contest committee will be final.
- B. Procedures for State Contest (Junior and Senior levels)
1. A scantron will be given to each contestant prior to the start of the contest.
  2. For all individual awards, ties will be broken first by the highest individual score on class 1, then class 2, etc., until the tie is broken. Ties for team awards will be broken by the alternate's score.
  3. Total points for the state event: Juniors = 500, Seniors = 600
  4. Ten minutes will be allowed for each class.
  5. Two minutes will be allowed for each contestant to give oral reasons. **Notes may not be used in the reasons room.**
- C. State Contest Classes  
 The area chairpersons have discretionary control of appropriate classes for area contests.

**Past Production**      Total points: 200

Classes 1 & 2

Past production hens of white leghorn or leghorn-type. 50 Points per class. Cuts to be determined by the officials. Total cuts for the 3 pairs should not exceed 15 points on a 50

point

basis. Stations 1b & 1c

Reasons on classes 1 & 2

Senior

contestants

Class 3

50 points per class

only

Dressed

Broilers 2

**Market Poultry**

Total points: 200

to 6 lbs.

50 points per class

Graded A, B or

C

Cuts 2-3

Class 4

Dressed Ducks 6 to 16 lbs.

50 points per class

Graded A, B or

C

Cuts 2-3

Class 5

Dressed Turkeys 6 to 16

lbs. 50 points Graded

A, B or C

Cuts 2-3

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Class 6                      Parts Identification. Parts include the 15 shown in Purdue bulletin 4-H 651, plus drummette (interior wing portion) and flats (center wing portion)  
50 points per class (10 parts @ 5 points each)

Note: The following updated information should be substituted for the information on cuts and tears contained in the National 4-H Poultry Judging Manual 4-H- 651.

The following are the new limits for exposed flesh for USDA grade A carcasses:

		Weight Range		Carcass Portion		16
		Minimum	Maximum	Breast & Legs	Elsewhere	None
inch	3	None	2 lbs.	1/4 inch	1 inch	1/2 inches
	2		6 lbs.	1/4 inch	1 1/2 inches	For the
	6		16 lbs.	1/2 inch	2 inches	purpose of

grading ducks, both of the last two joints of the wing will be considered the wing tip. Therefore, any bird with both the drummette and flat intact can qualify for grade A.  
50 points

<b>Market Eggs</b>	Total points: 200	10 eggs graded A, B or Dirty
Class 7	Exterior Egg Grading	Cuts 2-3

Classes 8 & 9	Egg Candling 50 points per class	Graded AA, A, B or Loss 10 eggs per class Cuts 1-3
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Class 10	Broken Out Eggs 50 points	10 eggs graded AA, A, B or Loss Cuts 1-1-3
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The broken out class should be the last class for each contestant. By waiting until near the end of the contest to break the eggs, all contestants will see them before their condition deteriorates. Due to the reasons rotation, contestants finish other classes at different times. They should report to the broken out class when they have finished all other classes. Contestants have up to 10 minutes to view the eggs from all directions.

**D. State Contest Awards**

1. Top 3 teams in Sr. 4-H
2. Top 3 teams in FFA
3. Top 3 teams in the Junior Division
4. Top 5 individuals in Sr. 4-H
5. Top 5 individuals in FFA
6. Top 5 individuals in the Junior Division

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Only one set of the following awards are to be presented covering both Jr. & Sr. division and both 4-H & FFA.

7. Top 2 teams in Past Production
8. Top 2 teams in Market Poultry
9. Top 2 teams in Market Eggs
10. Top 2 individuals in Past Production
11. Top 2 individuals in Market Poultry
12. Top 2 individuals in Market Eggs

## E. References

- Teaching 4-H Oral Reasons EM 4789, Washington State University, 1987. See last four pages of this 4-H/FFA Ag. CDE Handbook.
- Poultry CDE, 4-H 651, available from County Extension office through the Purdue Media

Distribution Center, 1187 Service Building, West Lafayette, IN 47907-1187

For further assistance, contact Extension Poultry Specialist, Purdue University.

## F. Supplemental/Optional Reference Items

The following items may be obtained from the Purdue Instructional Media Center @ 888 3984636 or through the County Extension office.

- Practice Poultry CDE Part I, VC 1350, 33 minutes, color, provides practice sessions for CDE and learning.
- Practice Poultry CDE Part II, VC 1351, 25 minutes, color, provides samples for practice CDE, grading, poultry parts identification, contains official placing and cuts.
- CDE Pullets and Hens, VC 1354, 38 minutes, color, Placement of pullets, examination steps and helpful hints for making competent placement decisions.
- Egg Grading, VC 1352, 50 minutes, color, Individual egg grading for interior and exterior quality. Discussion of grading equipment and parts of egg used for proper grading. Provides examples of differences between grades.
- Introduction to Poultry Evaluation, VC 1355, 20 minutes, color
- Evaluating Ready-to-Cook Poultry, VC 1353, 45 minutes, color
- "Poultry and Egg CDE Simplified" - video tape - VC 1977  
Keith Overton presents the fine points of poultry and egg CDE using detailed examples. Covers specific areas of grading for both the egg and the live and dressed bird.