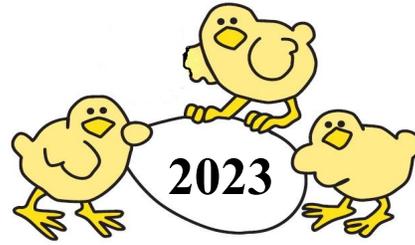


POULTRY

Allen County 4-H

Due May 31 in the Extension Office

Level 1 – Grades 3-4-5



\$1.00

What you will do in this project:

- Enroll in the 4-H program by January 15.
- Complete the project by answering at least two of the activities in this activity sheet and turning it into the Extension Office **by May 31, 4:30 pm** or earlier. This activity sheet consists of activities, and a record sheet.
- Attend County 4-H Poultry workshops when offered.
- Refer to the Allen County 4-H Rules Book for a complete listing of all regulations concerning this project.
- You can exhibit in all 9 Classes that are offered, no more than 2 pens per class.
- You may exhibit a Poultry Education poster in addition to the birds.
- All birds must be in your possession by May 15 with the exception of broilers that are hatched at the end of May.
- Complete FairEntry online by May 19, 2023
- To exhibit beef cattle, dairy cattle, swine, sheep, meat goats, dairy goats, poultry and rabbits, 4-H members must be certified through the Youth for the Quality Care of Animals program. This is an annual program that can be completed via online modules or in-person trainings. For more information about in-person trainings in your county, please contact your County Extension Office. More information about YQCA is available at <http://yqca.org/>. **Attach a copy of YQCA card.**

Management Tips:

- Provide clean, freshwater to your birds at all times. In the winter, warm (but not hot) water will be needed. Birds on average will drink 1-2 cups a day. Check their water at least twice a day – more often on hot days.
- One chicken eats about 2 pounds of feed each week. 12 chickens eating two pounds a week would eat 24 pounds week. (12 birds x 2 lbs = 24 lbs)
- A feed ration of at least 16% protein for the mature chicken is needed.
- Put at least a 4 inch layer of bedding on the floor for your birds and keep dry. Spread fresh bedding on the top. Clean area completely at least once a year with a solution of 2 tablespoons of chlorine bleach into 2 gallons of boiling water. Scrub with a broom. Ventilate well to dry.
- Birds should be washed before bringing to the fair with a solution of warm water and 2 table spoons of chlorine bleach in a five gallon bucket.

4-H Member: _____ 4-H Club: _____

Grade in School (January 1, 2023) _____ Years in this project _____

Signature of 4-H Member verifying that you have completed these activities:

Signature of Parent that you have reviewed this information:

4-H Animal Care:

The Indiana 4-H program strongly supports positive animal care and strongly opposes animal abuse. 4-H is also dedicated to the mission of developing youth and volunteers through “Learning by Doing” programs.

4-H livestock projects teach life skills such as acquiring knowledge, making decisions, and applying leadership skills.

- When working and caring for animals, it is important to insure that appropriate safety measures are in place for both the animals and the persons who care for them. Therefore, there is no substitute for knowledge, common sense, and experience.
- Animal handlers should study and learn to anticipate an animal’s reaction and try and avoid problem situations. It is most important that 4-H members understand an animal’s behavior so one can “outsmart” not “out-muscle” an animal. Foremost in the 4-H’er mind should always be safety of the handler and the animal. Moving animals is more of an art than a science. Movement of animals requires planning and knowledge to accomplish it with the least amount of time, effort and stress to the animal.
- An animal’s good health is often directly related to the environmental factors associated with its living space. The presence of predators, dust, odors, pests, temperature, and humidity has a direct effect on an animal’s well-being.
- Animals react favorably to daily care and comfortable housing. Consideration should also be given to specific animal needs such as size of their housing space, lighting, and ventilation. The best facilities and equipment cannot and should not be a substitute for daily observation and careful attention to signs of illness, injury, and/or unusual behavior.
- Frequent consultation with your veterinarian is a must. Reasonable attention must always be given to the use of drugs and their approved withdrawal times.



Most chickens grown by today's commercial poultry industry are from the American, English or Mediterranean classes. Breeds in the American class have yellow skin and unfeathered shanks. They adapt easily to different conditions and are used to

produce both meat and eggs. Popular breeds in the American class include the Plymouth Rock, Dominique, Rhode Island Red, New Hampshire, Wyandotte, Jersey Giant and others.

Breeds in the English class excel in producing meat. Popular English breeds include the Cornish, Australorp, Orpington and Dorking.

The Mediterranean class includes breeds that produce eggs, not meat. They are small and lay white eggs. Popular breeds include the Leghorn, Minorca, Blue Andalusian and Ancona.

Breed refers to a group of fowl, each having the same physical features such as body shape, skin color, number of toes and feathered or unfeathered shanks. For example, Plymouth Rock has a long body. It has a broad, prominent breast and a deep body. Wyandotte has a round body. Its feathering makes it look like it has a short back.

A variety is a subdivision of a breed. Color patterns, comb type and a beard or muff are used to divide a breed into various varieties. Examples of the varieties of the Plymouth Rock breed are White, Barred, Buff, Columbian, Blue Partridge and Silver Penciled. In each case, the body shape is identical. Feather color is the only difference.

The main purpose of growing poultry is to produce meat and eggs. Chicks grown for meat are called broilers. Broilers are crosses of White Plymouth Rock, White Cornish and other breeds. They convert feeds into meat more efficiently than any other type of livestock. With good growing conditions, broilers can convert 1 pounds of feed into 1 pound of weight gain.

Any of the purebred breeds can be grown to exhibit. You may also want to consider raising bantams. Bantams are the miniatures of the poultry world. Most large fowl have a miniature likeness called a bantam. They have the same requirements for shape, color and physical features as do large fowl. Bantams are raised for their beauty, as pets or for companion animals. Often they can be kept in areas too small for large fowl. They are excellent birds to grow for exhibition.

Activity 1: Understanding Breeds

Instructions: Match the breed with purpose. Circle A, B, C or D for the purpose that matches the breed.

Purpose

A. Egg Production B. Meat Production C. Both Egg & Meat Production D. Exhibition Only

Breeds

1. Plymouth Rock	A	B	C	D
2. Rhode Island Red	A	B	C	D
3. Jersey Giant	A	B	C	D
4. Leghorn	A	B	C	D
5. Cornish	A	B	C	D
6. Minorca	A	B	C	D
7. Orpington	A	B	C	D
8. Blue Ancona	A	B	C	D
9. Astralorp	A	B	C	D
10. Broilers	A	B	C	D
11. New Hampshire	A	B	C	D
12. Modern Game	A	B	C	D
13. Phoenix	A	B	C	D
14. Japanese	A	B	C	D
15. Brahmas Fowl	A	B	C	D

Share

When selecting your breed, what is the purpose of knowing what the bird is designed to do?

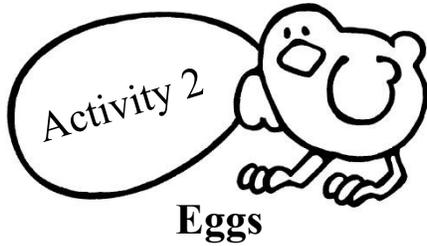
List four things why you choose the breed of poultry that you are raising and what the breed is?

Breed -

- 1.
- 2.
- 3.
- 4.

Why did you choose to raise poultry?





In the United States, traffic in eggs is regulated under the federal Egg Products Inspection Act (1970). Both grades and sizes are defined, and the two are not related. Peewee eggs can be Grade AA and Jumbos can be Grade B.

Grades

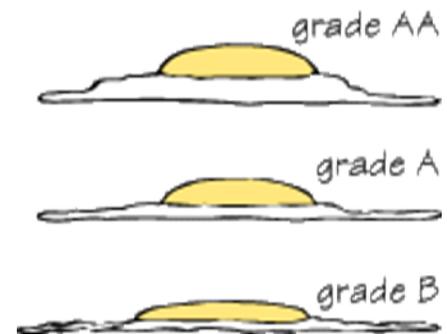
A “grade shield” on the packaging indicates the eggs have been graded under federal supervision, as most have. Some states do their own grading; they can display a grade but not the USDA grade shield. In order of decreasing quality, grades are AA, A, and B. All ungraded eggs sold to consumers must meet B standards. “Restricted eggs” do not meet B standards; their disposition is regulated to prevent them from reaching consumers, although two types of restricted eggs, checks (the shell is cracked but the membrane beneath is not broken), and dirties, may be sold to factories equipped to process them properly.

All graded eggs must be clean and have sound, whole shells. Grade B may show some staining provided it covers less than 25% of the shell, and the shell may be misshapen or have thin spots, ridges, and other textural defects. There are no color requirements.

The main difference between the grades is internal, and mostly reflects the freshness of the egg. The air cell in a grade AA egg must not be more than 1/8 inch deep; in a grade B egg it is over 3/16 inch deep. The egg white should be thick and clear; the yolk firm and well-defined.

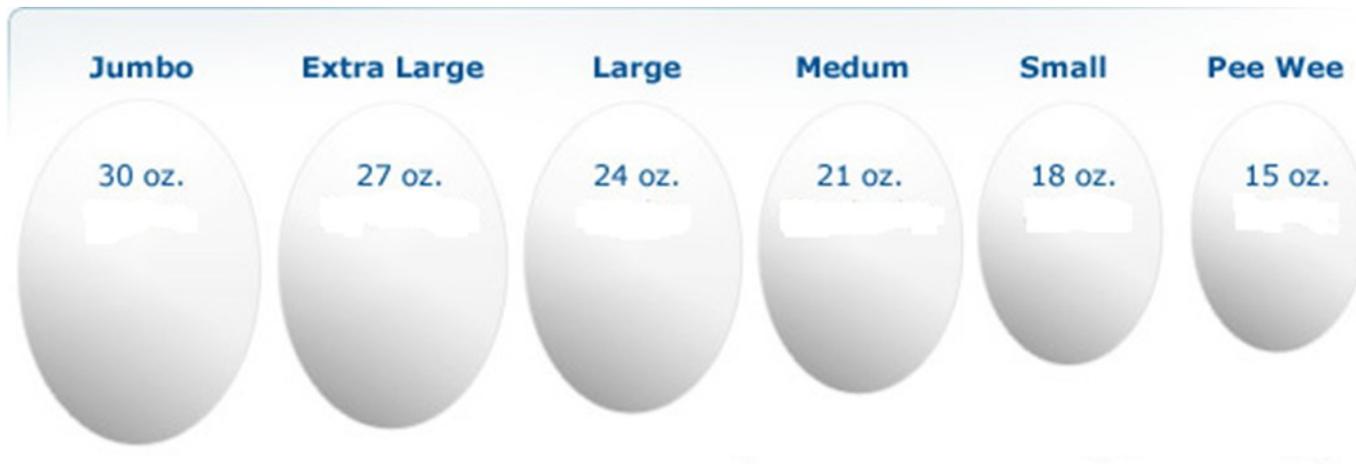
Candling—placing a very strong light behind the egg can reveal more about the egg than one might think. For example, if the egg white is thin, twirling the egg will make the yolk move nearer to the shell than it would if the egg white were thicker.

Quality is more obvious once the egg is broken. The yolk of a grade AA egg is tall; the white doesn't spread out much, and there is more thick white than thin white. The yolk of a grade B egg is flattened; it has more thin white than thick white and will spread out to cover a larger area. The USDA has developed a test of egg quality based, for example, on measurements of the height of the egg white on a flat plate; the results are stated in Haugh units.



Sizes

U.S. sizes are defined by the weight of a dozen eggs. (Not individual eggs. An egg in a carton of Extra Large eggs need not weigh at least 27/12 ounces, but the dozen must weigh at least 27 ounces.)



Most recipes that call for eggs usually mean Large eggs. About 11% of a chicken egg's weight is shell.

Color

Although egg color is a largely cosmetic issue, with no effect on egg quality or taste, it is a major issue in production due to regional and national preferences for specific colors, and the results of such preferences on demand. For example, in most regions of the [United States](#), chicken eggs are generally white. In some parts of the [northeast](#) of that country, particularly [New England](#), where a television jingle for years proclaimed "brown eggs are local eggs, and local eggs are fresh!" brown eggs are more common. Local chicken breeds, including the [Rhode Island Red](#), lay brown eggs. Brown eggs are also preferred in [Costa Rica](#), [Ireland](#) and the [United Kingdom](#). In [Brazil](#) and [Poland](#), white chicken eggs are generally regarded as industrial, and brown or reddish ones are preferred. Small farms and [smallholdings](#), particularly in economically advanced nations, may sell eggs of widely varying colors and sizes, with combinations of white, brown, speckled (red), green, and blue eggs in the same box or carton, while the supermarkets at the same time sell mostly eggs from the larger producers, of the color preferred in that nation or region.

How Long Do Eggs Keep?

According to the U.S.D.A, store-bought eggs in the shell will keep for 3 to 5 weeks in a home refrigerator at 40° Fahrenheit. (This estimate assumes they have no cracks, are not kept in the refrigerator door, and have not been washed by the consumer.) If the eggs are above 40° F for more than 2 hours, the USDA recommends they be discarded. Egg cartons with the USDA grade shield will have a pack date printed on them, which is the day of the year, starting with January 1 = 1, on which the eggs were washed, graded and placed in the carton. Many states also require a "Sell by" or "EXP" date on the carton.

Hard-boiled eggs do not keep as long as fresh eggs.

We receive many messages from readers unwilling or unable to take the U.S.D.A.'s advice. Often, they want to know how long a freshly-laid, unrefrigerated egg will last. There is no simple answer to this question. For them, here is the advice of a respected source from an earlier time:

To Determine the Freshness of Eggs

- Hold in front of candle flame in dark room, and the center should look clear.
- Place in basin of cold water, and they should sink.
- Place large end to the cheek, and a warmth should be felt.
- Rough shell.

Share

Use the word bank to fill in the sentences.

Yolk	Germ spot	Pores	Albumen
Shells	Inedible	USDA	Air
Membranes	Chalazae	Moisture	AA A B

1. The yellow of an egg is called the _____.
2. The _____ is usually called the white of an egg.
3. The _____ on the yolk is where an embryo develops.
4. Most chicken breeds lay eggs with brown _____.
5. At each end of the yolk are _____, cords that keep the yolk from sticking to the shell.
6. Egg grades are established by the _____. Grades used for eggs are _____, _____, _____ and _____.
7. The egg shell has many tiny _____ in it to let air and _____ pass through the shell.

Match the definitions with the words on the right.



Air Cell



Albumen



Chalazae



Shell



Yolk



Shell Membranes



Germ Spot



USDA



A and AA

- A. The white of an egg. This watery substance supplies the growing embryo with food and water.
- B. The hard protective outer covering of an egg. This has tiny pores in it to allow the passage of gas and moisture in and out of the egg.
- C. The abbreviation for the United States Department of Agriculture.
- D. The twisted cords at each end of the yolk. These keep the yolk from moving about and sticking to the shell.
- E. The yellow of the egg. This is the food source for the growing embryo.
- F. The pocket of air at the large end of the egg.
- G. The two common grades given by the USDA.
- H. The “white spot” on the yolk where the embryo develops.
- I. The two thin layers inside the egg shell.





Do you know the difference between ducks and geese? Ducks and geese are related to each other. Not only because they have almost similar looks, similar shelter (ponds and lakes) and almost similar characteristics but because they are truly related belonging to the same family Anatidae. Although they are related in so many similar ways, these creatures are not twins and definitely have many different characteristics that set them apart from each other.

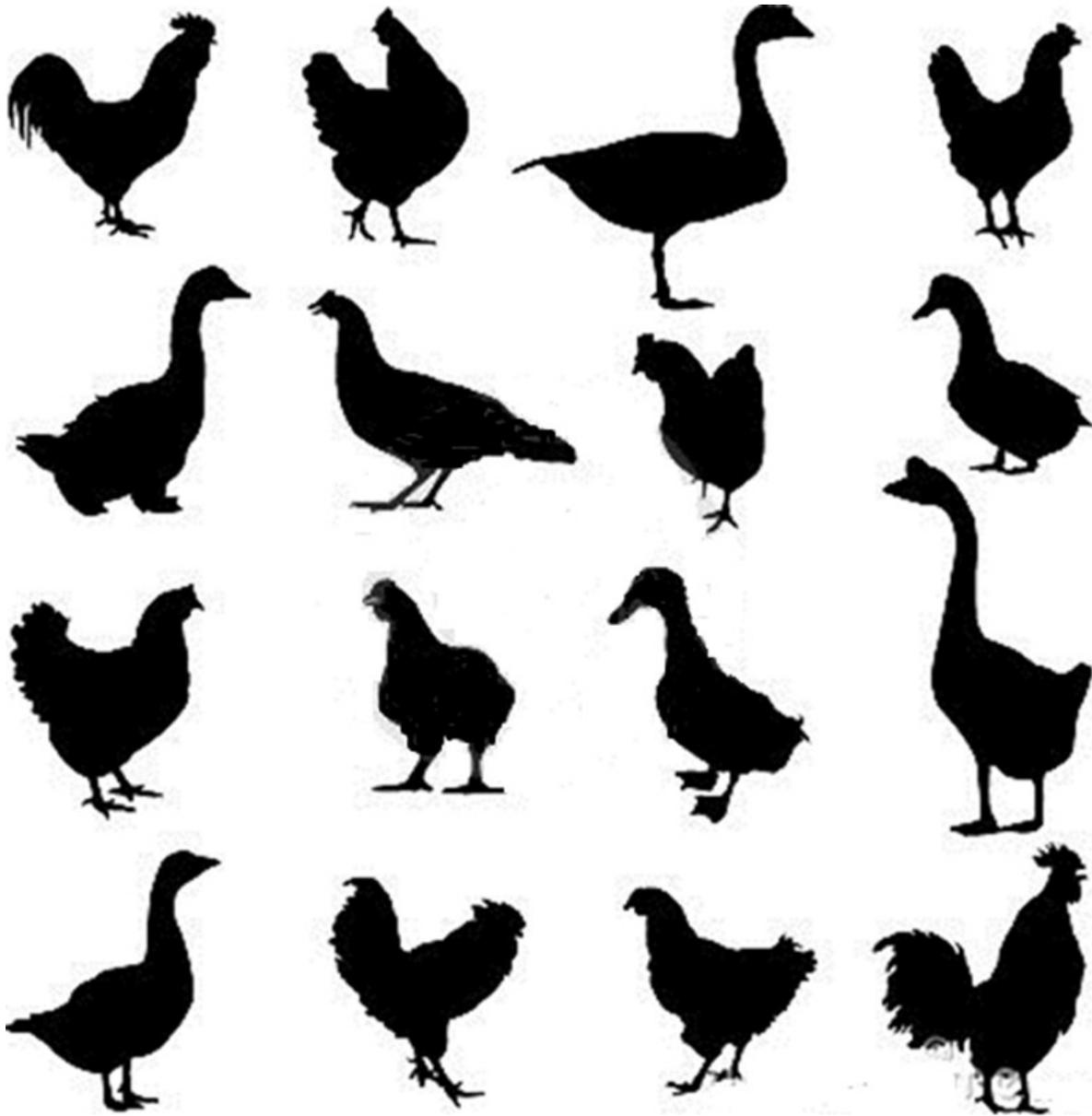
Here are the different characteristics of a duck and a goose.

Duck, to begin with, is a common name for every other bird that belongs to the Anatidae family. Other members are swans and of course the geese, but other than that, they are called ducks. A male duck is called the drake and a baby duck is called a duckling. See? It's A, B, and C all over again! Ducks live on aquatic environments (but they can also walk on land), may it be fresh waters or salt waters. Some ducks are great underwater foragers that dive to search for mollusks, aquatic plants, and small fish. They also feed on insects, grasses, small amphibians, and other food that can be exploited. Ducks are generally stout birds with colorful feathers ranging from orange, to green, to black, and to yellow. They have good quality white meat, which may be why they are hunted down for sports in some of the states in the U.S. Ducks are also domesticated for their eggs, their down (layer of fine feathers used as insulators for clothing), and their other larger feathers. One more quick fact about ducks is that only the female bunch makes the 'quacking' noise. The drakes do not.

Geese, on the other hand, have quite elongated necks compared to the ducks, which are stouter. Like the ducks, they also prefer aquatic environments. The Male geese are called 'ganders' and a baby goose is called 'goslings'. Although geese live on aquatic surroundings, they prefer a green leafy veggie diet. It is also said that geese downs have less odor compared to that of the duck down. Geese also had more webbings on the feet compared to ducks. Geese only have a 3 color wheel chart. Their feathers are grey, black, white, or spotted grey, black or white. Geese honk loudly as a form of communication. One more quick fact about geese is that they have strong urges to return to where they hatched and even as they grow up, they always tend to go back to where they came from.

Share

Now that you know some differences between ducks and geese, look at this picture and tell me how many Ducks there are and how many Geese there are?



Ducks _____

Geese _____



ALLEN COUNTY 4-H POULTRY RECORD



Records serve as a way to measure your own success with a project. When answering these questions, you should be able to see where improvements can be made for next year and if you wish to continue with this project for another year.

Commercial					
Class	Breed	Date Purchased	Number Purchased	Cost of Birds	Number of Birds Dead/Lost
Broiler					
Turkey					
White Egg Layer (Over 6 Months)					
Colored Egg Layer (Over 6 Months)					
White Egg Pullet (Under 6 Months)					
Colored Egg Pullet (Under 6 Months)					

Exhibition					
Class	Breed	Date Purchased	Number Purchased	Cost of Birds	Number of Birds Dead/Lost
Standard Exhibition					
Waterfowl					
Bantams					

List the equipment/housing arrangements needed for your project. Include feeding equipment, bedding, housing, grooming tools, etc. that you use to care for your animal(s).

Item	Approximate Value

List the items you feed to your animals. Include type of feed, quantity, costs		
Type of Food	Amount Fed	Expense - Value of Feed

List veterinary expenses you had with this project (vaccinations, illness, health certificates, etc.)

List three new things you have learned about raising birds.

- a. _____
- b. _____
- c. _____

What resources did you use to gain more information about your animals? (List people, magazines, newsletters, web sites, etc.)

Did you give a demonstration in your local 4-H Club? Yes _____ No _____ If yes, list the date given, title of demonstration and number of people present.

List any tours, workshops, clinics, etc you participated in relating to this project.

**You may exhibit in all ten classes offered
Two Pen per Class.**

**Educational Poster exhibit is due and judged on designated date in exhibit building. Watch the
Clover Chronicle for this date.**

**** Copy of Receipt Showing date of purchase *MUST* be attached to these pages
for Broilers, Pullets and Turkeys.**

I understand that the 4-H Livestock Committee may assign a specific location or pen for my animal(s). I understand that I may be subject to additional pen fees due upon time of unloading for my animals.

I further understand that to exhibit at the Allen County Fair is a privilege and that I must adhere to all rules and regulations set forth by the Indiana Board of Animal Health for Exhibition, by the Purdue Extension Service 4-H Youth Development program and the Allen County 4-H Clubs, Incorporated.

4-H Member Signature: _____ Date: _____

____ Completed v2.4online enrollment by January 15, 2023

____ Completed Fair Entry on line by May 19, 2023

____ Copy of YQCA Certificate attached