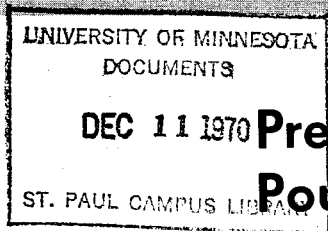


MN 2000 FSP 30

FACT SHEET



Poultry Judging Contest Series No. 1

4 POULTRY NO. 30-1970
MELVIN L. HAMRE

Preparing for Poultry Judging Contests

Participation in judging activities provides good training in observation, evaluation, and decision making. Contestants must learn the factors important in quality poultry production—factors that also will be useful in culling poultry flocks, selecting breeding stocks, and marketing quality eggs and poultry. During practice sessions, individuals should be given the opportunity to develop reasons for their decisions and to present them to the group. Development of competitive judging can add interest and enthusiasm to poultry teaching and project activities.

TRAINING PROCEDURES

Each fall, the National FFA Poultry Judging Contest is held in Kansas City, Missouri, and the National 4-H Poultry Judging Contest is held in Chicago. Local contests should be patterned after the appropriate national contest. Then winners of local contests can advance to state contests and state winners to the national contest under the same contest rules.

Team coaches should be sure they have the latest copy of contest rules and regulations. Copies are available from state 4-H Club leaders and state agricultural education supervisors. Coaches also are responsible for determining that their contestants are eligible and properly registered for the contest. They should instruct contestants in the proper marking of their placing cards.

The following summaries show the classes included in each national contest and the number of points allowed for each class.

National FFA Contest

	Points
Broiler breeder selection	50
Egg production judging—pullets	50
Egg production judging—hens (two classes)	100
Reasons on one production hen class	50
Ready-to-cook fryer or roaster grading	50
Shell eggs candled for interior quality	96
Shell eggs graded for exterior quality	72
Total	468

National 4-H Poultry Judging Contest

	Points
Egg production judging (three classes)	300
Reasons on two egg production classes	200
Ready-to-cook fowl grading (2 classes)	200
Ready-to-cook fryer grading (2 classes)	200
Ready-to-cook turkey hen grading	100
Broken-out market egg grading	100
Shell eggs candled for interior quality (two classes)	200
Shell eggs graded for exterior quality	100
Total	1,400

COMPOSITION OF CLASSES—4-H CONTEST

Egg Production Judging. Three classes of four birds each will be judged on past production qualities. Leghorns or Leg-horn-type hybrids in their first year of production will be used.

Birds will be placed by comparison. The bird that the contestant thinks has been the best producer is placed first, the next highest second, the next third, and the poorest producer fourth. Birds must be handled.

Contestants in the national 4-H contest will give oral reasons for their placings on two of these classes. A maximum of 2 minutes will be allowed for giving reasons on each class. The use of notes will not be permitted.

Grading Ready-to-Cook Poultry. Two classes of eight fryers (broilers), two classes of eight fowl, and one class of eight turkey hens will be graded. Each bird is to be graded A, B, or C on the basis of U.S. Standards of Quality for Ready-to-Cook Poultry. Pinfeathers, diminutive feathers, and hairs are to be disregarded. Birds cannot be touched or handled.

Broken-out Market Egg Grading. One class of 10 eggs will be graded A, B, C, or Inedible. Grading will be based on USDA recommended standards for scoring the quality of broken-out eggs and applicable sections of the U.S. Standards of Quality for Individual Shell Eggs.

Shell Eggs Candled for Interior Quality. Two classes of 20 white-shelled eggs each are to be candled individually and classed as A, B, C, or Inedible, according to U.S. Standards of Quality for Individual Shell Eggs. Shell quality will not be considered.

Shell Egg Exterior Quality Grading. One class of 25 white-shelled eggs will be individually classed as A, B, C, or Dirty, according to U.S. Standards of Quality for Individual Shell Eggs. Soundness of shell or shell color will not be considered. Eggs cannot be handled; judgment must be based on the visible portion of the shell.

COMPOSITION OF CLASSES—FFA CONTEST

Judging Broiler Breeders. One class of four broiler breeder females will be judged by comparison on qualities suitable for reproduction of broilers for retail market. White Rock or White Rock X Cornish broiler type pullets will be used. Judging will be based on characteristics listed for this class in the FFA National Contest Bulletin.

Egg Production Judging. Two classes of four birds each will be judged on past production qualities. Leghorns in first year of production will be used.

Birds will be placed by comparison. The bird that the contestant thinks has been the best producer is placed first, the next highest second, the next third, and the poorest producer fourth. Birds must be handled.

Contestants in the national FFA contest will give oral reasons for their placings on one of these classes. A maximum of 2 minutes will be allowed for giving reasons. Contestants may use their placing card, but no other notes will be permitted.

Judging Egg Production Pullets. One class of four Leghorn pullets (20-22 weeks of age) will be judged by comparison on the basis of potential productive capacity as layers. Only healthy birds will be used. Birds must be handled.

Grading Ready-to-Cook Poultry. One class of ready-to-cook fryers (broilers) or roasters will be graded A, B, C, or No Grade on the basis of U.S. Standards of Quality for Ready-to-Cook Poultry. Birds cannot be touched or handled. Birds weighing from 1½ to 6 pounds may be used.

Shell Eggs Candled for Interior Quality. One class of 24 white-shelled eggs will be individually classed as AA, A, B, and Inedible, according to U.S. Standards of Quality for Individual Shell Eggs. Shell quality will not be considered.

Shell Egg Exterior Quality Grading. One class of 24 white-shelled eggs will be individually classed as A, B, C, or Dirty, according to U.S. Standards of Quality for Individual Shell Eggs. Soundness of shell or shell color will not be considered. Eggs cannot be handled; judgment must be based on the visible portion of the shell.

LOCATING ASSISTANCE AND MATERIAL

County extension agents, vocational agriculture instructors, and local leaders will be involved in planning judging contests and in training contestants. Local hatcherymen, poultry producers, servicemen, and processors often are capable and willing to help and make valuable resource people.

Live birds can be obtained from contestants' farms or from local producers. Birds obtained from commercial flocks should not be returned to the flock because of the possibility of spreading diseases. Ready-to-cook birds for training sessions often can be examined at a processing plant. Usually, ready-to-cook birds for contests must be ordered from a processor in order to get sufficient variation in quality.

An egg candler must be obtained for training; one can be constructed quite easily. Eggs of various qualities are available

from producers, buyers, or produce houses. Or, grade variations can be obtained by storing eggs at room temperature for varying lengths of time.

This publication is intended to serve only as an introductory outline to preparing for poultry judging contests. Other publications in the Poultry Judging Contest Series are:

Giving Reasons: Selecting Broiler Breeders. Univ. of Minn. Poultry F. S. 31.

Judging Egg Production Classes. Univ. of Minn. Poultry F. S. 32.

Grading Ready-to-cook Poultry. Univ. of Minn. Poultry F. S. 33.

Egg Grading. Univ. of Minn. Poultry F.S. 34.

This Poultry Fact Sheet is one in a series produced jointly by faculty and staff members of the University of Minnesota and the University of Wisconsin. Members of both institutions cooperated in the planning and production of the series.

Issued in furtherance of cooperative extension work in agriculture and home economics, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Roland H. Abraham, Director of Agricultural Extension Service, University of Minnesota, St. Paul, Minnesota 55101.