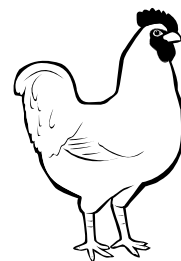
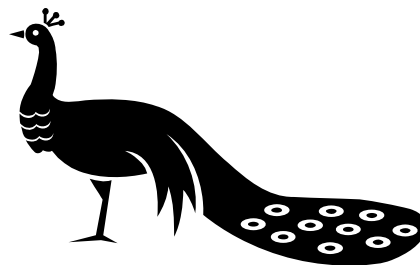
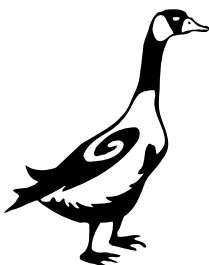
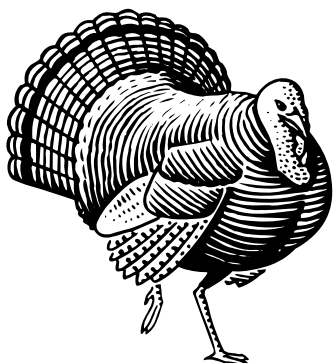




Intermediate Osceola 4-H Poultry Record Book



Name: _____

Club: _____

Fair Age as of January 1, of the current year: _____ *Years Old*

4-H Leader's Name: _____

Market Project Record Dates

Turkeys

Beginning Date: _____ *Ending Date:* _____

Broilers

Beginning Date: _____ *Ending Date:* _____

Cornish

Beginning Date: _____ *Ending Date:* _____

Objectives of the 4-H Poultry Project

1. Develop a love for poultry and a humane attitude toward them while experiencing the pride and responsibility of ownership of the bird.
2. Help 4-H members acquire information and an understanding of scientific production and management practices through the experience of keeping records, owning, and caring for livestock.
3. Allow 4-H members to learn and employ efficient procedures and methods in marketing poultry and their products.
4. Allow 4-H members to experience and cope with the “value” and “attitudes” of responsibility in a relatively unsupervised environment. Supervision will be on a periodic basis.
5. Encourage integrity, sportsmanship, cooperation and ability to communicate through related activities such as demonstrations, talks, judging events, and at the local fairs.

Poultry Resources

Books

Storey's Guide to Raising Poultry
Leonard S. Mercia

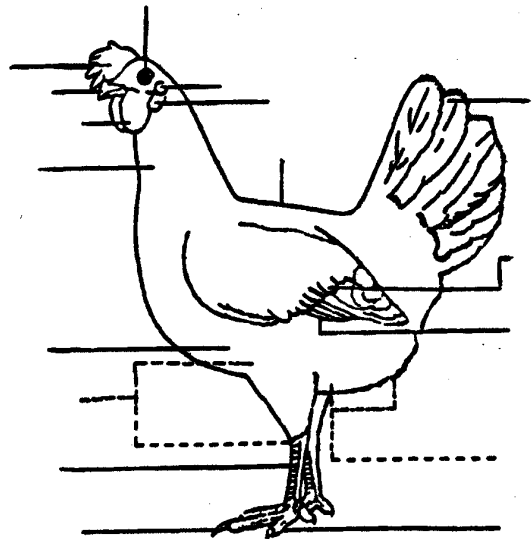
A Guide to Raising Chickens - A Storey Animal Handbook
Gail Damerow

Extension Publications

4-H “Skills for Life” Poultry Science Series
#1 Scratching the Surface
#2 Testing Your Wings
#3 Flocking Together
#4 Group Activity Guide

Parts of a Chicken (All chicken members must complete)

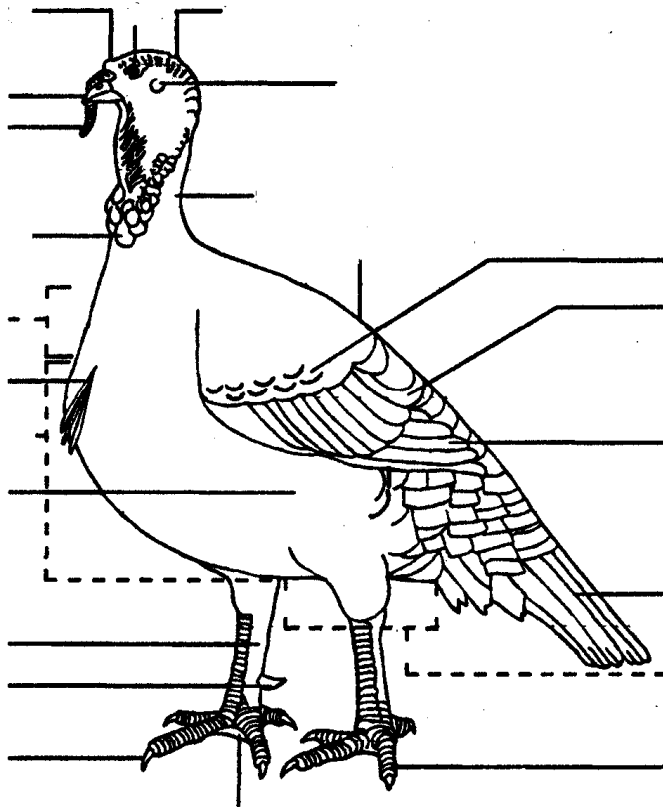
1. Back
2. Neck
3. Abdominal Area
4. Eye
5. Ear Lobe
6. Tail Feathers
7. Toe
8. Shank
9. Thigh Area
10. Secondary Wing Feathers
11. Beak
12. Wattles
13. Toenail
14. Ear
15. Comb
16. Primary Wing Feathers
17. Keel Bone



Number the correct parts of the chicken.

Parts of a Turkey (All turkey members must complete)

1. Forehead
2. Foot
3. Crop Area
4. Thigh Area
5. Secondary Feathers
6. Crown
7. Back
8. Beard
9. Neck
10. Toe
11. Ear
12. Tail Feathers
13. Snood
14. Shank
15. Caruncle
16. Covert Wing Feathers
17. Primary Wing Feathers
18. Spur
19. Breast Area
20. Beak
21. Abdormal Area
22. Eye
23. Toenail



Number the correct parts of the turkey.

All Int. Poultry members must complete the following questions
(Chicken, Turkey, Waterfowl, and Game Birds)

1. Another name for the “flight” feathers on a chicken are called the:

_____ feathers

2. In egg production the bleaching of these occurs last and is an indicator of long term egg production: _____. The bird will lay between _____ to _____ eggs for these to become completely bleached.

3. In egg production hens should be provided with _____ to _____ hours of light per day.

4. Name a poultry disease, the cause and possible treatment:

_____	-	_____
Disease		Cause

Treatment		

5. Tell us about your favorite poultry recipe:

Name of recipe: _____

What kind of poultry you use in this recipe: _____

Why is it your favorite? _____

4-H Market Turkey Project

(All Intermediate Market Turkey Members Must Complete)

1. Name four factors that cause picking and cannibalism in turkeys:
 - a. _____
 - b. _____
 - c. _____
 - d. _____

2. Name two breeds of turkeys that are well-known for meat production:

3. What is the name for a crop that is usually impacted and enlarged and hangs down in an abnormal manner? _____ crop

4. Name the fleshy appendage from a turkey's head directly above the beak: _____

5. What are the two areas on the body of the turkey which are considered the best cuts of meat?

Turkey Weight Chart

Record your turkey's weights at the following ages and compare to the normal weights of turkeys on average.

Weeks of age	Average Hen	My Hens	Average Tom	My Toms
4 weeks	2 lbs.	_____ lbs.	2 1/2 lbs.	_____ lbs.
8 weeks	6 1/4 lbs.	_____ lbs.	10 lbs.	_____ lbs.
12 weeks	11 lbs.	_____ lbs.	17 lbs.	_____ lbs.
16 weeks	16 lbs.	_____ lbs.	24 lbs.	_____ lbs.
20 weeks	21 lbs.	_____ lbs.	30 lbs.	_____ lbs.

4-H Market Broilers

(All Intermediate Market Broiler Members Must Complete)

1. Name two breeds of chickens which are appropriate for the Market Broiler project:

2. What is the minimum space for confined meat birds by age and by square feet that is required per bird?
0 - 2 weeks _____ square feet 2 - 8 weeks _____ square feet
3. A confinement fed broiler will consume approximately how many pounds of feed for each pound of weight it gains: _____ pounds
4. If you wish your broiler to weigh 8 pounds at the fair, ideally, how many pounds of feed should your broiler consume? _____ pounds
5. How many broilers make up a pen of broilers for the fair? _____
6. If your pen of broilers weigh 8 pounds each at fair, how many pounds of feed, ideally, will your pen of broilers consume? _____ pounds
6. What were the greatest challenges you had when working with your broiler project?

Broiler Weight Chart

Week	Date	Weight		Week	Date	Weight
1				11		
2				12		
3				13		
4				14		
5				15		
6				16		
7				17		
8				18		
9				19		
10				20		

4-H Market Cornish Hens

(All Intermediate Market Cornish Hens must complete)

1. In discussing the health of a chicken the following characteristics of a healthy chicken should be noted when you visit your chicken coop. Describe what the part should look like if your birds are healthy:

Comb & wattles - _____

Eyes - _____

Breast - _____

Feathers - _____

Vent - _____

Droppings - _____

2. What parasite do you look for under the wings and around the vent of a chicken?

3. Describe how you would treat your chicken to get rid of this parasite?

4. Describe the things you did to raise your birds and to keep them healthy:

Cornish Weight Chart

Week	Date	Weight		Week	Date	Weight
1				5		
2				6		
3				7		
4				8		

4-H POULTRY PROJECT EXPENSE WORKSHEET

Box #1: FEED COSTS (corn, poultry feed, miscellaneous feed)

Date Purchased	Type of food	Amount in pounds	Cost

Total Feed Cost: \$ _____

Box #2: MISCELLANEOUS EXPENSES

Date Purchased	Item	Cost

Total Miscellaneous Expenses: \$ _____

Box #3: Income Receipts (sold animals, eggs, etc.)

Date	Item Sold	Selling Price \$

TOTAL EXPENSES FOR 20 ____

Total Cost of Feed Purchased..... (Box 1) \$ _____

Total Cost of Miscellaneous Expenses (Box 2) \$ _____

Add all totals from Box 1 and Box 2 **Total Expenses: \$ _____**

Total Income Receipts (Box 3) \$ _____

Poultry Project Photographs