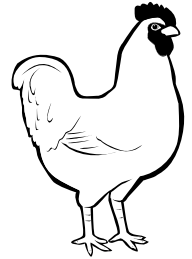
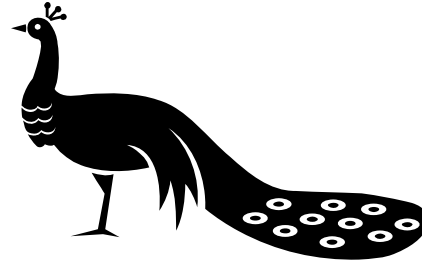
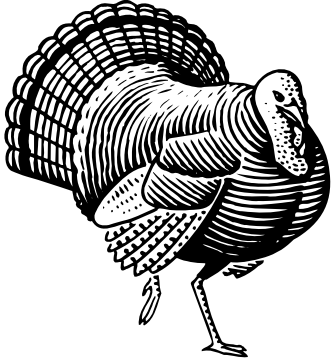




Senior Osceola 4-H Poultry Record Book



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

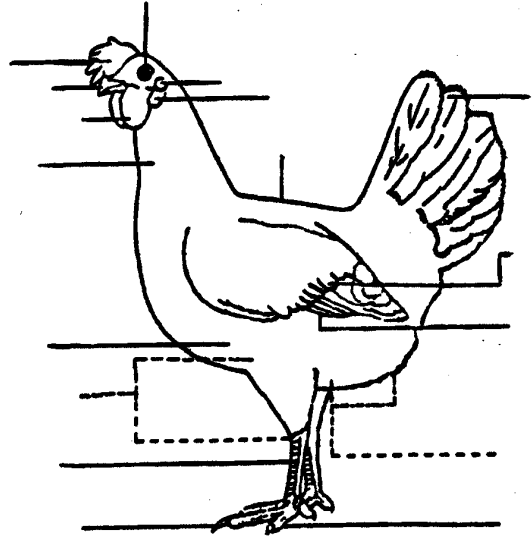
A Guide to Raising Chickens - A Storey Animal Handbook
Gail Damerow

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)

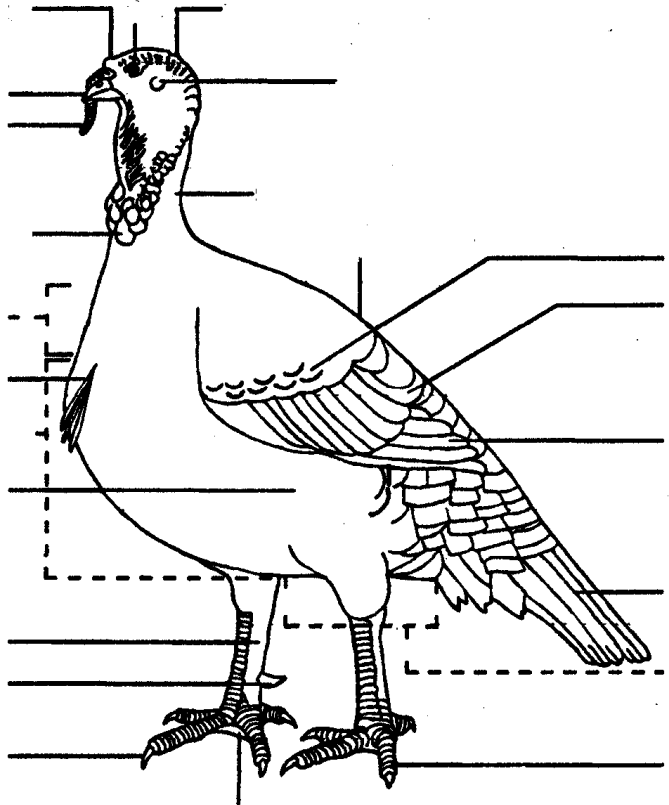
1. Ear
2. Toenail
3. Toe
4. Neck
5. Comb
6. Primary Wing Feathers
7. Thigh Area
8. Eye
9. Tail Feathers
10. Wattles
11. Secondary Wing Feathers
12. Ear Lobe
13. Abdominal Area
14. Back
15. Keel Bone
16. Beak
17. Shank



Number the correct parts of the chicken.

Parts of a Turkey (All turkey members must complete)

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



Number the correct parts of the turkey.

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

1. The short feather in the middle of the wing that separates the primary feathers from the secondary feathers, also called the key feather is called:

2. The tiny hooks that hold a feathers web together are: _____
3. A parasitic infestation that kills chicks kept in damp, unclean housing is called:

4. The practice of trimming the combs, wattles, and ear lobes of Modern Game and Old English Game Cocks is called:

5. A dual-purpose chicken is one that is raised for both _____
and _____.
6. A horny cap on a chick's upper beak that helps the chick pip through the shell is the:
_____.
7. A hackle, saddle, or tail feather that is rounded in a hen but usually pointed in a rooster is called a:

8. Name five Bantam breeds of chickens: _____,
_____, _____,
_____, _____.
- 9: To examine the contents of an egg with light in a darkened room: _____

4-H Market Turkey Project

(All Sr. Market Turkey Members and Breed Members Must Complete)

1. A mechanical device used to imitate the warmth and protection a turkey hen would give her poults:

2. Two white cords on each side of a yolk that keep the yolk properly positioned within the egg white:

3. Name four breeds of turkeys other than Broad Breasted White or Bronze:
_____, _____,
_____, _____
4. The small, hard overlapping plates that cover a turkey's shanks and toes: _____
5. The large oil gland (oil sac) on the back at the base of the tail that is used by the bird to preen or condition its feathers is called the: _____
6. The true stomach of the bird located between the crop and the gizzard is called the:

7. Name 2 diseases that affect turkeys, state the treatment (if any) and prevention:

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 Sr. Market Broiler Youth Must Complete)

1. What are the two main characteristics of good meat birds: _____
 _____ and _____

2. Name 3 egg problems and discuss their cause:
 _____ - _____
 _____ - _____
 _____ - _____

3. What is a capon and what are the positive effects of caponizing a bird:

4. Meat birds are divided into six basic classes, name them:

5. Skin color of Meat Breeds: List one of the following - Yellow, White, Pinkish, or Black for each breed.
 Brahma _____ Silkie _____ Dominique _____
 Jersey Giant _____ Australorp _____ New Hampshire _____
 Cornish _____ Langshan _____ Catalana _____
 Dorking _____ Plymouth Rock _____ Houdan _____
 Rhode Island Red _____ Sussex _____ Orpington _____
 Wyandotte _____

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

(All Sr. Market Cornish Youth must complete)

1. List 5 ways to avoid heat stress in poultry:
 - a. _____
 - b. _____
 - c. _____
 - d. _____
 - e. _____

2. Beak trimming on meat birds is done to assist in eliminating what 3 problems in poultry:
 - a. _____
 - b. _____
 - c. _____

3. Spur removal is done for the following reasons:
 - a. _____
 - b. _____
 - c. _____
 - d. _____

4. Name four causes of infectious diseases and four non-infectious diseases in poultry:

Infectious Diseases

Non-infectious Diseases

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