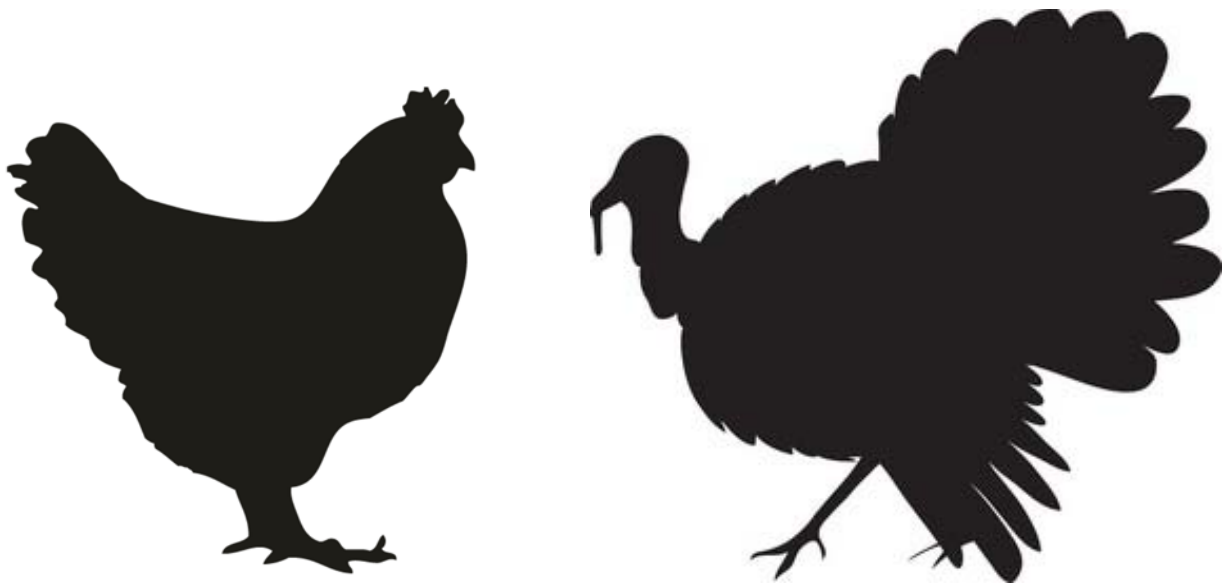


**POULTRY**

**TURKEY**



**Livestock Project Information &  
Skillathon Study Packet**

## 2018 Poultry & Turkey Project Requirement Guide

### Project Information

Please note that project information can change. Members are responsible for reading correspondence including newsletters and letters.

#### ❖ **Project Book:**

- Your book will consist of a packet. The book guidelines for completion are reflected by the score sheet in the front cover. A new book must be completed each year. Members can purchase the book for \$2.00 from their club advisor, or download the book and print it for free at <http://vanwert.osu.edu>.
- Resource Guides are a one-time purchase for projects. Members should plan on purchasing this guide for reference and to study for skillathon.

#### ❖ **Quality Assurance:**

- Quality Assurance is a state required training program for any 4-H or FFA member who is exhibiting market livestock at the Jr. Fair.
- **Dates for 2018 Include:** Sunday, March 4 starting at 2:00pm, Thursday, May 31 starting at 7:00pm at the Jr. Fair Building. Rabbit Quality Assurance will be Saturday, April 21 starting at 9:00am in the Jr. Fair Building.
- **Test Out:** Members eligible for test out it will be offered starting at 1 hour prior to the beginning at the Jr. Fair Building. Test out is offered to youth 12-14 or 15-18 as of January 1 of the current year. Youth who need special accommodations for testing should contact the Extension Office for details.
- Quality Assurance Certification **MUST** be completed no later than **June 10, 2018**. Failure to complete will result in disqualification from the Jr. Fair for 2018.

#### ❖ **Possession Deadline:**

- Turkeys must be ordered in Cooper's bulk order no later than April 2, 2018.
- Market chickens are suggested to be a minimum of 47 days and around 6-8 weeks.
- All breeding poultry and waterfowl should be in possession by June 1, 2018 or as soon as born (within a few days if possible).

#### ❖ **Mandatory Tagging/Weigh-In Date**

- Fair Weigh In dates will be on the following:
  - MARKET CHICKEN: Wednesday, August 29, 2018 from 8am-10am.
  - MARKET TURKEY: Wednesday, August 29, 2018 from 10am-12noon.

#### ❖ **Book & Interview Judging:**

- Judging will be completed on Monday, July 30<sup>th</sup>, 2018 from 3:00pm-7:00pm at the Jr. Fair Building on the Fairgrounds. Times are scheduled by appointment. Full information on judging and expectations are included in this packet and titled "Judging Day Information".



- Members who do not complete their judging at this time will need to have their Advisor submit their Project Book Grade and Interview Grade and plan to attend a makeup session for their Skillathon for completion. Make up grades from advisors are due no later than Friday, August 10, 2018.

❖ **Exhibit Limit:**

- Limit of two (2) entries per exhibitor in each class. See fair book for age guidelines and classes. Breeding poultry is exempt from this rule, but within reason. Contact Heather at the Extension Office for details.

❖ **Fair Entry Deadline**

- You will be able to enter your projects for exhibition at the Fair. Please note that the entry deadline is August 4, 2018. Entries are made through a website and information will be mailed directly to your home.
- During the summer months, a livestock newsletter will be sent out with tips, suggestions, and information regarding what to expect at the Jr. Fair. This will serve as a guide to Fair preparation and what to expect the week of fair.

❖ **Weight/Age/Breed Requirements:**

- Tom Turkeys must weigh a minimum of 20lbs at weigh in.
- Hen Turkeys must weigh a minimum of 18lbs at weigh in.
- Most common market chicken breed is a Cornish white rock cross, but not required.
- See fair book for age guidelines and classes.

❖ **Health Requirements:**

- Not required unless animal originated from or was shown out-of-state.
- Completed DUNF at the time of weigh in/arrival at the Jr. Fair for Market animals.
- All animals must have paperwork to verify they are pullorum free, submitted to the OSU Extension Office by the Friday prior to the start of fair. Turkey paperwork will automatically be filed.
- Pullorum testing will be offered free of cost to Van Wert County Jr. Fair exhibitors on August 12, 2018 from 2:00pm-3:00pm at the Farm Focus Arena. If that date is a conflict, please contact Heather at the Extension Office to schedule a suitable time.

**Please Note: Waterfowl projects are exempt from pullorum testing.**

Egg projects will be presented to the judge on judging day for poultry. For a basic starting point on grading eggs, please check out the following resource:

<http://www2.ca.uky.edu/agcomm/pubs/4AJ/4AJ05PO/4AJ05PO.pdf>

To bring eggs, there is no project book. Youth should be enrolled in a poultry or turkey project.

## 2018 Livestock Project Judging Day Information

Age divisions for judging are as follows: (Your age as of January 1 of the current year)

- Juniors 8-10
- Intermediate 11-13
- Senior 14-18

### Station 1: Project Book 20 points

Present your completed 2018 Livestock Project Book to the judge. The judge will review your records and completed project book. Point values for each section are included in the front of your project book. Judges will award points for degree in which the book is completed. The entire book (with exception of any bonus sections) must be completed. Age/experience will be taken into consideration when giving points.

### Station 2: Interview Station 20 points

You will have an interview for the project you are exhibiting. You will be asked questions based on your experience level. You will earn points for each correct question. Sample interview questions are included with this guide. All questions are based from your project books and the Resource Handbook or are general "Tell me about your animal" questions.

### Station 3: Quality Assurance 20 points

Information for this station will be based on 2018 Good Production Practices #4 or #5. Youth will be asked to answer questions about a Medication Label or Feed Label. This information will be/was covered in Quality Assurance Sessions and those who have tested out should study accordingly.

### Station 4: Skillathon – Year A 20 points

Parts of the Animal: Using your resource book and/or printed packet study the parts of the animal. Note that for full points Juniors will only need to get  $\frac{1}{4}$  correct, Intermediate will need to get  $\frac{1}{2}$  and Seniors will need to get  $\frac{3}{4}$  correct.

### Station 5: Skillathon – Year A 20 points

Terminology: Matching worksheet to be provided the day of skillathon to fill out. Please note that the key can be downloaded online and terms can be located in your resource book. Please note that poultry will need to utilize their key as necessary due to lack of resource book at this time.

**Total Grade is out of 100 points. Incomplete grades are not eligible for exhibition in the Jr. Fair. Other grades can be salvaged if you take the time to contact the office. It is YOUR responsibility to fix your grades, not the Extension Office's responsibility.**

<b>A: 100-80</b>	<b>B: 79-60</b>	<b>C: 59-40</b>	<b>I: 39 and Under</b>
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**Please note that accommodations can and will be made for those youth who need and qualify for them. For more information on filling out a "Winning 4-H Plan", please contact Heather at the Extension Office for details!**

**EVERYONE HAS THE OPPORTUNITY TO SUCCEED WITH PROPER PLANNING!**



# Breeding Livestock Record Book & Interview Scoring

Name:		As of Jan 1 of Current Year Junior: 8-10 Intermediate 11-13 Senior 14-18
Club:		
Page	Section	Breeding Project Point Value
Cover	Youth Information	1
4	Youth Agreement – must have parent signature for full points	1
5	The Care That You Provide Your Animal	1
6	Goals and Accomplishments	2
7	Miscellaneous Expenses	1
8	Feed Record Summary	2
9	Feed Tag	1
10-11	Project Animal Inventory	3
12	Photo	1
13-14	Treatment Record (write N/A if no treatment given to receive points)	1
15	Pedigree Record	1
16-20	Breeding Records (optional for extra credit 2pts)	
21	Profit or Loss Statement	2
22-23	Assuring Quality Care for Animals	1
24	Project Summary	2
	Station #1: Project Book Score	20
	Station #2: Interview	20
	Station #3: Quality Assurance	20
	Station #4: Skillathon A	20
	Station #5: Skillathon B	20
	<b>Total Points Available</b>	<b>100</b>

# Market Livestock Record Book & Interview Scoring

Name:		As of Jan 1 of Current Year Junior: 8-10 Intermediate 11-13 Senior 14-18
Club:		
Page	Section	Market Project Point Value
Cover	Youth Information	1
4	Youth Agreement – must have parent signature for full points	1
5	The Care That You Provide Your Animal	1
6	Goals and Accomplishments	3
7	Project Animal Information	1
8	Misc. Expenses	1
10	Feed Tag	1
11	Feed Record Summary	2
12	Photo	1
13	Treatment Record (write N/A if no treatment given to receive points)	1
14	Rate of Gain	1
15	Closing Animal Roster	1
16	Profit Loss Statement	1
17	<i>Buyer Letter Addresses (optional for extra credit 1pts)</i>	
18	<i>Sample Letter to a buyer or an award donor (optional for extra credit 2pts)</i>	
20	Assuring Quality Care for Animals	1
21	Project Summary	3
	Station #1: Project Book Score	20
	Station #2: Interview	20
	Station #3: Quality Assurance	20
	Station #4: Skillathon A	20
	Station #5: Skillathon B	20
	<b>Total Points Available</b>	<b>100</b>

# 150CE Chicken, Exhibition (Fancy) Interview Questions

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. What breed(s) and variety(ies) did you select? Why?

*Answers will vary.*

2. Where did you purchase your birds? Why there?

*Answers will vary.*

3. When visiting a breeder, what should you look for?

*Clean pens, healthy birds, and a knowledgeable and NPIP breeder.*

4. How old are your bird(s) and why did you get them at that age?

*Answers will vary.*

5. Describe the color, size, and condition of your birds. Use correct terminology according to the APA or ABA standards.

*Answers will vary.*

6. How is the breed of a bird identified? These breeds are divided into varieties based on what physical characteristic of the bird?

*The breed is identified by a particular body shape or style. Breeds are divided into varieties based on differences in color pattern or other special features.*

7. Why should you keep your chicken coop out of direct sunlight and drafts?

*Direct sunlight can change the colors of your chickens' feathers. Drafts can cause respiratory and other health issues.*

8. About what percent of protein should be given to baby chicks until they are six weeks old?

*A minimum of 18% to 20%.*

9. Briefly explain how to properly remove you bird from the exhibition coop.

*Always remove the bird head first holding one hand over the back, with the other hand under the body and your fingers wrapped around the legs.*

10. What is meant by the term "condition" when selecting which birds to show at your junior fair?

*Condition refers to the bird's health and feather quality.*



# 150CM Chicken, Market Interview Questions

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. What age and/or weight should your market chickens to be at fair time?

*Answers will vary according to county rules. Some have specific ages along with the required weights. Some fairs have rate of gain competitions so they want heavier birds. At some fairs the age of the bird is more important than the weight.*

2. What kind of feed should be given to broiler chicks? Why is this important?

*Broiler chicks should be given a broiler (meat)-starter ration. Feeds specifically designed for broiler chickens are formulated to provide balanced nutrition for healthy growth and enhanced muscle development.*

3. What is one reason why diluting your feed with less expensive ingredients like corn, oats, or wheat as fillers is a bad idea?

*Buying a commercial broiler feed ensures the birds are getting a balanced diet for optimum growth and performance. Adding fillers to the commercial feed changes the analysis of the commercial feed, and may cause improper growth, lack of thriftiness, and other health issues.*

4. Why should you set up and operate your brooder one or two days before your market chicks arrive?

*It may be necessary to make adjustments in temperature and also to check to see that the thermostats are working properly.*

5. Boilers and fryers typically are birds weighing up to how many pounds?

*7 pounds.*

6. What are two general defects you should check for when selecting which broilers to take to the fair so you know not to take them?

*(1) Cuts and tears*

*(2) Broken or disjointed bones*

*(3) Skin or flesh bruises anywhere other than on the wing tip*

*(4) Breast blisters or cysts*

7. Why is it important to take the bird in and out of the cage head first?

*So if the wings should open up it won't damage the bird.*

8. How should you calm your bird if it becomes excited?

*Hold one hand on breast bone with your fingers around its legs, with the other hand on its back holding wings down. Keep the bird close to you so it feels secure.*

9. Name some parts of the chicken and show where each is on the bird (or on the illustration/picture).

*Answers will vary.*





# 150CEP Chicken, Egg Production: Hens and Pullet Interview Questions

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. What is the breed and variety of your chicken? How old is it?  
*Answers will vary.*
2. What percent protein is in your chicken feed?  
*Answers will vary.*
3. What is the most popular chicken for white egg production?  
*Leghorn.*
4. At what temperature should you begin brooding your chicks, and how should the temperature be lowered as the birds grow?  
*95°F, lowering it by 5 degrees every week until it reaches 70°F at five to six weeks.*
5. Why should you feed chicks medicated feeds that contain a coccidiostat?  
*To prevent coccidiosis.*
6. Why should you not add calcium to a commercial chick starter ration for growing birds?  
*Too much calcium can cause growing birds to develop bone and kidney problems. Layer rations are not needed until the birds are twenty weeks old.*
7. What is the first and most important step in protecting your birds from disease?  
*Good sanitation.*
8. Name at least one way to prevent cannibalism.  
*(1) Buying chicks that have been beak trimmed; avoiding: (2) overcrowding; (3) poor ventilation; (4) too little eating or drinking space; (5) too much light; and (6) the appearance of blood on injured birds.*
9. What five characteristics of potentially good egg producers?  
*(1) Bleached skin and shanks; (2) three finger abdominal width and depth; (3) soft, pliable pubic bones; (4) thinness of skin below pubic bones; (5) a thin, trim body; (6) head proportionate to comb and wattles; (7) sparkling, round, bright, clean eyes; (8) bleached, moist, large, oblong-shaped vent.*
10. What happens to laying hens as a result of a decrease in day length during lay?  
*A decrease in day length will cause the hens to go out of production and into a feather molt.*
11. What is candling? What do you look for when candling an egg?  
*Candling involves holding an egg up to a candling light to judge interior quality of the egg. You are looking for the air cell, the position of the yolk, and making sure there are no blood spots, defects, or cracks in the egg.*



# 150DE Duck, Exhibition Interview Questions

Use two or three of these or similar standard questions *as part* of the interview judging process.

1. What are two very deadly viral diseases that can affect flocks of ducks?  
*(1) Duck Virus Hepatitis; (2) Duck Virus Enteritis.*
2. Why should you not store hatching duck eggs in the refrigerator?  
*The cold temperatures will kill the embryos.*
3. Name two breeds of ducks in the heavy class used for meat production (the heavy class).  
*Appleyard, Aylesbury, Muscovy, Rouen, Pekin, or Saxony.*
4. Name two breeds of ducks in the light class that are good egg producers (the light class).  
*Runner, Campbell, or Magpie.*
5. Name two breeds of ornamental or bantam.  
*Call, East Indie, and Mallards.*
6. Waterfowl are organized into categories by class, breed, and variety. What defines a class?  
*A class categorizes birds by weight.*
7. What defines a breed?  
*A breed is based on the type of the bird.*
8. What does variety refer too?  
*Varieties are based on the different color patterns in a breed.*
9. Most breeds of domesticated ducks are thought to be close relatives of what species of duck?  
*Common Mallard.*
10. What breed of duck is not descended from the Mallard?  
*Muscovy.*



# 150DM Duck, Market Interview Questions

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. What breed is your bird? What is the age of your bird?

*Answers may vary.*

2. What makes your duck good for meat production?

*(1) It is a breed from the heavy class; (2) it should have long, wide, deep breasts and muscular legs; (3) the age of the duck (about 8 weeks of age when shown in a meat class).*

3. Name two breeds of ducks in the heavy class used for meat production.

*Appleyard, Aylesburry, Muscovy, Rouen, Pekin, or Saxony.*

4. What two less important factors may become the deciding factors in selecting a good meat duck of the meat quality is equal?

*Condition of feathers and cleanliness.*

5. What breed of ducks do not quack?

*Muscovy.*

6. Waterfowl are organized into categories by class, breed, and variety. What defines a class? What defines a breed? What does variety refer to?

*A class categorizes birds by weight. A breed is based on the type of the bird. Varieties are based on the different color patterns in a breed.*

7. At what age can ducklings be released into an outside pen without parents?

*Beginning the third week.*

8. Is swimming water necessary for growing ducks?

*No.*

9. What percentage of calcium should be in a breeder duck's diet to make hard eggshells?

*2.75%.*

10. What drug typically found in medicated feeds may be toxic to ducks?

*Amprolium.*



# 150GE Goose, Exhibition Interview Questions

1. From what two wild ancestors are domestic geese thought to result?  
*Greylag Goose and Swan Goose.*
2. What breed(s), variety(ies), and age(s) is your goose (geese)?  
*Answers will vary.*
3. What defines the classes of geese?  
*Weight.*
4. What is a name for a very young goose?  
*Gosling.*
5. Feeds are eaten most readily by goslings if they are in the form of crumbles. What feed form do older geese prefer?  
*Pellets.*
6. Are geese foraging birds? Explain.  
*Yes, if there is a good supply of grass, geese may be left to get all of their feed by foraging.*
7. What does it mean to say that goslings are “full fed”?  
*Having feed available all the time. (Or free choice or ad libitum.)*
8. A goose normally lays how many eggs before incubating, and how many days is the incubation period?  
*A goose may lay four to six eggs before incubating for 30 days.*
9. What is down?  
*Down is a layer of fine feathers found under the tougher exterior feathers.*
10. Geese eat foods or feeds that contain a high percentage of what nutrient?  
*Carbohydrates.*



# 150GM Goose, Market Interview Questions

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. What breed(s), variety(ies) and age(s) is your goose (geese)?  
*Answers will vary.*
2. What makes your goose good for meat production?  
*(1) It is a breed from the heavy class; (2) it should have long, wide, deep breasts and muscular legs; (3) the age of the duck (about 8 weeks of age when shown in a meat class).*
3. If market geese are marketed when less than four months old, what might be the problem with their feathers?  
*There could be a problem with removing the immature (or pin) feathers.*
4. What is a name for a male goose?  
*Gander.*
5. What feed form is most easily eaten by goslings?  
*Crumbles.*
6. What feed form do older geese prefer?  
*Pellets.*
7. What is a typical weight for market geese?  
*12 – 15 pounds.*
8. When incubating goose eggs, conditions are the same as for duck eggs except for what?  
*Goose eggs should be misted once a day with water directly from the tap.*
9. Name the three breeds of geese in the heavy class.  
*African, Embden (Emden), and Toulouse.*
10. When judging geese in a meat competition, the bird with \_\_\_\_\_ is best.  
*“the most meat”*
11. Geese are raised commercially for:  
*(1) Meat; (2) Feathers; (3) Down; (4) Foie Gras.*



# 150TE Turkey, Exhibition (Fancy) Interview Questions

NOTE: PLEASE REMEMBER TO KEEP IN MIND THE AGE AND YEAR OF MEMBER BEING QUESTIONED.

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. How many breeds of turkey are there?  
*There is only one breed of turkey, but there are several varieties. Many people call the varieties "breeds".*
2. What causes the red and blue coloration on a Tom turkey's head and neck when it is strutting to impress a hen?  
*The red color is caused by oxygenated blood and the blue color by venous blood.*
3. What does the phrase "heritage turkey" mean?  
*A phrase used to describe naturally mating varieties of turkeys, most of which have standards defined by the American Poultry Association.*
4. Why is it important to select an alternate bird for a show?  
*In case something happens to your first choice bird.*
5. If you have more than one variety of turkey, why is it important to keep them separate at breeding time?  
*To prevent crossbreeding.*
6. What should the temperature under the brooder be during poults first week of life?  
*95°F.*
7. Name three varieties of heritage turkeys.  
*(1) Small White or Midget White; (2) Black; (3) Bourbon Red; (4) Narragansett; (5) Royal Palm; (6) Slate; (7) Standard Bronze.*
8. The color of turkey eggs varies, but what characteristic to all turkey eggs have in common?  
*They show brown speckles.*
9. What variety of turkey is the largest and heaviest?  
*Bronze.*
10. What are the three disqualifications for all exhibition turkeys, regardless of variety?  
*(1) Pendulous crop; (2) Deformed wings; (3) Crooked breastbone.*



# 150TM Turkey, Market Interview Questions

Please remember to keep in mind the age and year of member being interviewed. Use two or three of these or similar standard questions as *part* of the interview judging process.

1. How much do mature, commercial, live turkeys usually weigh?  
*Hens grow to live weights of 16-18 pounds at 14 weeks.  
Toms grow to live weights of 34-39 pounds at 18 weeks.*
2. What does the term “feed conversion” mean?  
*It is a measure of how efficiently a bird converts feed into weight (how much weight your birds are gaining on the feed you are providing).*
3. When raising turkeys for meat, why should you separate the hens from the toms after four months of age?  
*Because toms’ growth rate is much faster than hens, and toms are marketed earlier.*
4. What is the accepted commercial type of turkey to raise for market classes at the fair?  
*Broad Breasted Whites (also called Large White or White Holland).*
5. What should the temperature under the brooder be during poults first week of life?  
*95°F.*
6. About how much feed does it take to raise the average Large White tom turkey to an age of 18 weeks?  
*92 pounds.*
7. What two diseases might turkeys get if raised with chickens?  
*Sinusitis and Blackhead.*
8. Name at least one way to try to control cannibalism in turkeys?  
*Beak remodeling, increased floor space, improved nutrition, or proper lighting.*
9. What defects lower the final placing of a turkey?  
*(1) General defects such as cuts and tears; (2) Broken or disjointed bones; (3) Skin or flesh bruises anywhere other than on the wing tip; (4) Blisters or calluses on the breast; (5) Insect bites; (6) External parasites; (7) Extremely dirty birds; (8) Pendulous crop.*
10. State and federal laws regulate the processing of poultry for sale. Are you allowed to sell your home-grown and possibly home-processed turkeys? Explain.  
*Yes, as limited direct sales of home-grown and home-processed turkeys may be exempt from state and federal laws. Local city or county health departments or the Ohio Department of Agriculture, Bureau of Meat Inspection can provide details.*



# 150H Helmeted Guinea Fowl Interview Questions

1. Name three uses for Guinea Fowl.  
*Meat, guard animals (they are very vocal when someone or something approaches their yard), and tick control.*
2. Why might Guinea Fowl be a good guard or watch animal?  
*They become very vocal when anything new enters their area.*
3. What do you call an adult female Guinea Fowl?  
*Hen.*
4. What do you call a Guinea Fowl chick?  
*Keet.*
5. When judging Guinea Fowl, if a judge finds a bird with a duck foot, what must he or she do?  
*Disqualify the bird.*
6. One way to distinguish the sex in adult Guinea Fowl is by their calls. What sound does a female Guinea Fowl make?  
*Two-syllable call repeated several times in succession sounding like "buck-wheat, buck-wheat, buck-wheat."*
7. One way to distinguish the sex in adult Guinea Fowl is by their calls. What sound does a male Guinea Fowl make?  
*One-syllable call repeated several times in succession sounding like "chit, chit, chit."*
8. What are three varieties of Guinea Fowl?  
*Lavender, Pearl, and White*
9. Name two general disqualifications of Guinea Fowl.  
*(1) Duck foot; (2) One or more white primaries or secondaries in any colored Guinea Fowl; (3) One or more colored primaries or secondaries in any white Guinea Fowl; (4) Mismatched wattle.*





# Livestock

## Broiler: How to Read a Feed Tag

Use the feed tag below to answer the following questions.

### Decision-Making

In this activity you will:

- learn how to read a feed tag.

#### **BROILER STARTER MEDICATED**

COMPLETE FEED FOR STARTING BROILERS

FOR USE AS AN AID IN THE PREVENTION OF COCCIDIOSIS IN POULTRY FLOCKS; GROWTH PROMOTION AND FEED EFFICIENCY, AND IMPROVING PIGMENTATION.

#### ACTIVE DRUG INGREDIENT

NICARBAZIN 0.0125%  
BACITRACIN METHYLENE DISALICYLATE 50 G/TON  
ROXARSONE 0.005% 45.4 G/TON

#### GUARANTEED ANALYSIS

CRUDE PROTEIN MIN 22.00%  
LYSINE MIN 1.13%  
METHIONINE MIN 0.54%  
CRUDE FAT MIN 3.00%  
CRUDE FIBER MAX 5.00%  
CALCIUM MIN 0.75%  
CALCIUM MAX 1.25%  
PHOSPHORUS MIN 0.60%  
SALT MIN 0.30%  
SALT MAX 0.80%

#### INGREDIENTS

GRAIN PRODUCTS, PLANT PROTEIN PRODUCTS, ANIMAL PROTEIN PRODUCTS, HYDROLYZED ANIMAL AND VEGETABLE FAT, CALCIUM PHOSPHATE, GROUND LIMESTONE, SALT, METHIONINE SUPPLEMENT, PROPIONIC ACID (ADDED TO RETARD MOLD GROWTH), VITAMIN A ACETATE, VITAMIN D-3 SUPPLEMENT, VITAMIN E SUPPLEMENT, MENADIONE DIMETHYLPYRIMIDINOL BISULPHITE, CHOLINE CHLORIDE, RIBOFLAVIN SUPPLEMENT, CALCIUM PANTOTHENATE, NIACIN, VITAMIN B-12 SUPPLEMENT, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, FOLIC ACID, BIOTIN, ZINC OXIDE, MANGANOUS OXIDE, MANGENESE SULFATE, FERROUS SULFATE, COBALT CARBONATE, CALCIUM IODATE, SODIUM SELENITE.

#### FEEDING DIRECTIONS

FOR BROILERS AND FRYER CHICKENS ONLY, FEED CONTINUOUSLY AS THE SOLE RATION.

SEE BACK OF TAG FOR WARNING

MANUFACTURED BY:  
SKILLATHON FEEDS

NET WEIGHT 50 POUNDS (22.7 KILOGRAMS)  
OR AS SHOWN ON SHIPPING DOCUMENT

#### WARNING

DO NOT FEED TO LAYING HENS. WITHDRAW 5 DAYS BEFORE SLAUGHTER. USE AS THE SOLE SOURCE OF ORGANIC ARSENIC. FEED CONTINUOUSLY AS THE SOLE RATION FROM TIME CHICKS ARE PLACED ON LITTER UNTIL PAST THE TIME WHEN COCCIDIOSIS IS ORDINARILY A HAZARD; DO NOT USE AS A TREATMENT FOR COCCIDIOSIS; DO NOT USE IN FLUSHING MASHES.

DO NOT FEED TO CATTLE OR OTHER RUMINANTS.

1. What is the main ingredient in this broiler ration?
2. What is the minimum crude protein level of this broiler starter ration?
3. For how many days prior to slaughter should this feed be removed?
4. How many pounds of ingredients are included in this bag?
5. Should this diet be fed to laying hens?
6. What is the minimum crude fat level of this diet?

Prepared by Drs. Gary Bowman and Bill Shulaw, Extension Specialists, Veterinary Medicine

# Livestock

## Broiler: How to Read a Feed Tag

Use the feed tag below to answer the following questions.

### BROILER STARTER MEDICATED

COMPLETE FEED FOR STARTING BROILERS

FOR USE AS AN AID IN THE PREVENTION OF COCCIDIOSIS IN POULTRY FLOCKS; GROWTH PROMOTION AND FEED EFFICIENCY, AND IMPROVING PIGMENTATION.

#### ACTIVE DRUG INGREDIENT

NICARBAZIN 0.0125%  
BACITRACIN METHYLENE DISALICYLATE 50 G/TON  
ROXARSONE 0.005%) 45.4 G/TON

#### GUARANTEED ANALYSIS

CRUDE PROTEIN MIN 22.00%  
LYSINE MIN 1.13%  
METHIONINE MIN 0.54%  
CRUDE FAT MIN 3.00%  
CRUDE FIBER MAX 5.00%  
CALCIUM MIN 0.75%  
CALCIUM MAX 1.25%  
PHOSPHORUS MIN 0.60%  
SALT MIN 0.30%  
SALT MAX 0.80%

#### INGREDIENTS

GRAIN PRODUCTS, PLANT PROTEIN PRODUCTS, ANIMAL PROTEIN PRODUCTS, HYDROLYZED ANIMAL AND VEGETABLE FAT, CALCIUM PHOSPHATE, GROUND LIMESTONE, SALT, METHIONINE SUPPLEMENT, PROPIONIC ACID (ADDED TO RETARD MOLD GROWTH), VITAMIN A ACETATE, VITAMIN D-3 SUPPLEMENT, VITAMIN E SUPPLEMENT, MENADIONE DIMETHYLPYRIMIDINOL BISULPHITE, CHOLINE CHLORIDE, RIBOFLAVIN SUPPLEMENT, CALCIUM PANTOTHENATE, NIACIN, VITAMIN B-12 SUPPLEMENT, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, FOLIC ACID, BIOTIN, ZINC OXIDE, MANGANOUS OXIDE, MANGENESE SULFATE, FERROUS SULFATE, COBALT CARBONATE, CALCIUM IODATE, SODIUM SELENITE.

#### FEEDING DIRECTIONS

FOR BROILERS AND FRYER CHICKENS ONLY, FEED CONTINUOUSLY AS THE SOLE RATION.

SEE BACK OF TAG FOR WARNING

MANUFACTURED BY:  
SKILLATHON FEEDS

NET WEIGHT 50 POUNDS (22.7 KILOGRAMS)  
OR AS SHOWN ON SHIPPING DOCUMENT

#### WARNING

DO NOT FEED TO LAYING HENS. WITHDRAW 5 DAYS BEFORE SLAUGHTER. USE AS THE SOLE SOURCE OF ORGANIC ARSENIC. FEED CONTINUOUSLY AS THE SOLE RATION FROM TIME CHICKS ARE PLACED ON LITTER UNTIL PAST THE TIME WHEN COCCIDIOSIS IS ORDINARILY A HAZARD; DO NOT USE AS A TREATMENT FOR COCCIDIOSIS; DO NOT USE IN FLUSHING MASHES.

DO NOT FEED TO CATTLE OR OTHER RUMINANTS.

## Decision-Making—Key

### In this activity you will:

- learn how to read a feed tag.

1. What is the main ingredient in this broiler ration?

**grain products**

2. What is the minimum crude protein level of this broiler starter ration?

**22%**

3. For how many days prior to slaughter should this feed be removed?

**5**

4. How many pounds of ingredients are included in this bag?

**50**

5. Should this diet be fed to laying hens?  
**no, because the medication will end up in the eggs**

6. What is the minimum crude fat level of this diet?

**3%**

Prepared by Drs. Gary Bowman and Bill Shulaw, Extension Specialists, Veterinary Medicine

# Livestock

## Turkey: How to Read a Feed Tag

Use the feed tag below to answer the following questions.

### Decision-Making

In this activity you will:

- learn how to read a feed tag.

#### TURKEY PRESTARTER MEDICATED

COMPLETE FEED FOR POULTS

For the prevention of coccidiosis in growing turkeys caused by *Eimeria adenoeides*, *Eimeria meleagrimitis* and *Eimeria gallapavonis*.

#### ACTIVE INGREDIENTS

Halofuginone Hydrobromide ..... 1.90 g/ton

#### GUARANTEED ANALYSIS

CRUDE PROTEIN ..... MIN 26.00%  
LYSINE ..... MIN 1.55%  
METHIONINE ..... MIN 0.60%  
CRUDE FAT ..... MIN 2.00%  
CRUDE FIBER ..... MAX 5.00%  
CALCIUM ..... MIN 1.15%  
CALCIUM ..... MAX 1.65%  
PHOSPHORUS ..... MIN 0.90%  
SALT ..... MIN 0.15%  
SALT ..... MAX 0.65%

#### INGREDIENTS

GRAIN PRODUCTS, PLANT PROTEIN PRODUCTS, ANIMAL PROTEIN PRODUCTS, CALCIUM PHOSPHATE, ANIMAL FAT, GROUND LIMESTONE, METHIONINE SUPPLEMENT, L-LYSINE MONOHYDROCHLORIDE, CALCIUM PROPIONATE, SALT CHOLINE CHLORIDE, ZINC OXIDE, COPPER SULFATE, MANGANOUS OXIDE, MANGANESE SULFATE, FERROUS SULFATE, CALCIUM IODATE, SODIUM SELENITE, VITAMIN A ACETATE, VITAMIN D-3 SUPPLEMENT, VITAMIN E SUPPLEMENT, MENADIONE DIMETHYLPYRIMIDINOL BISULPHITE, NIACIN, CALCIUM PANTOTHENATE, RIBOFLAVIN SUPPLEMENT, VITAMIN B-12 SUPPLEMENT, BIOTIN, FOLIC ACID, THIAMINE MONONITRATE, RYRIDOXINE HYDROCHLORIDE.

#### FEEDING DIRECTIONS

Feed as the only ration to starting poults from 1 day to 21 days of age. Refer to current feeding schedules for feeding according to body weight or consumption.

#### WARNING

Feed continuously as sole ration. Withdraw 7 days before slaughter.

MANUFACTURED BY:  
SKILLATHON FEEDS

1. What is the main ingredient in this feed?
2. What is the active drug ingredient?
3. What is the minimum crude protein level?
4. For how many days prior to slaughter should this feed be removed?
5. What is the minimum crude fat level of this diet?
6. Is ground limestone included in the ingredients of this diet?
7. This ration should be fed to turkey poults of what age?

Prepared by Drs. Gary Bowman and Bill Shulaw, Extension Specialists, Veterinary Medicine

# Livestock

## Turkey: How to Read a Feed Tag

Use the feed tag below to answer the following questions.

### Decision-Making—Key

In this activity you will:

- learn how to read a feed tag.

#### TURKEY PRESTARTER MEDICATED

COMPLETE FEED FOR POULTS

For the prevention of coccidiosis in growing turkeys caused by *Eimeria adenoeides*, *Eimeria meleagrimitis* and *Eimeria gallapavonis*.

#### ACTIVE INGREDIENTS

Halofuginone Hydrobromide ..... 1.90 g/ton

#### GUARANTEED ANALYSIS

CRUDE PROTEIN ..... MIN 26.00%  
LYSINE ..... MIN 1.55%  
METHIONINE ..... MIN 0.60%  
CRUDE FAT ..... MIN 2.00%  
CRUDE FIBER ..... MAX 5.00%  
CALCIUM ..... MIN 1.15%  
CALCIUM ..... MAX 1.65%  
PHOSPHORUS ..... MIN 0.90%  
SALT ..... MIN 0.15%  
SALT ..... MAX 0.65%

#### INGREDIENTS

GRAIN PRODUCTS, PLANT PROTEIN PRODUCTS, ANIMAL PROTEIN PRODUCTS, CALCIUM PHOSPHATE, ANIMAL FAT, GROUND LIMESTONE, METHIONINE SUPPLEMENT, L-LYSINE MONOHYDROCHLORIDE, CALCIUM PROPIONATE, SALT CHOLINE CHLORIDE, ZINC OXIDE, COPPER SULFATE, MANGANOUS OXIDE, MANGANESE SULFATE, FERROUS SULFATE, CALCIUM IODATE, SODIUM SELENITE, VITAMIN A ACETATE, VITAMIN D-3 SUPPLEMENT, VITAMIN E SUPPLEMENT, MENADIONE DIMETHYLPYRIMIDINOL BISULPHITE, NIACIN, CALCIUM PANTOTHENATE, RIBOFLAVIN SUPPLEMENT, VITAMIN B-12 SUPPLEMENT, BIOTIN, FOLIC ACID, THIAMINE MONONITRATE, RYRIDOXINE HYDROCHLORIDE.

#### FEEDING DIRECTIONS

Feed as the only ration to starting poults from 1 day to 21 days of age. Refer to current feeding schedules for feeding according to body weight or consumption.

#### WARNING

Feed continuously as sole ration. Withdraw 7 days before slaughter.

MANUFACTURED BY:  
SKILLATHON FEEDS

1. What is the main ingredient in this feed?  
**grain products**
2. What is the active drug ingredient?  
**halofuginone hydrobromide**
3. What is the minimum crude protein level?  
**26%**
4. For how many days prior to slaughter should this feed be removed?  
**7**
5. What is the minimum crude fat level of this diet?  
**2%**
6. Is ground limestone included in the ingredients of this diet?  
**yes**
7. This ration should be fed to turkey poults of what age?  
**from 1 day to 21 days**

Prepared by Drs. Gary Bowman and Bill Shulaw, Extension Specialists, Veterinary Medicine

# Livestock

## Poultry Quality Assurance

Read the situation statement and label of the medication and complete the treatment record.

### Situation Statement

Today is May 12. You notice several of the flock of 20 White Leghorn pullets you purchased 3 weeks ago have a discharge today from their nostrils, watery eyes, and are coughing. These are the only chickens you have. The flock did not eat nearly as much feed the past day as usual. Because you could tell your chickens are sick, you take two to the local veterinarian for diagnosis and treatment of the illness. The veterinarian diagnoses the condition as a respiratory infection called air sacculitis and tells you that, while he does not carry the needed medication, Superbiotic™, it is available as an over-the-counter (OTC) drug at the nearby farm supply center. He tells you to medicate the chickens' drinking water starting today, continue for a total of 4 days, and replace the medicated water with clear water on the morning of May 16. Complete the treatment record for May 15.

### Packet Label

**Superbiotic**  
(10% Hydrocyclyne Tartrate)

A broad spectrum antibiotic for oral administration in the treatment and prevention of respiratory diseases of poultry caused by susceptible bacteria.

**Directions:** Mix the contents of this packet in 10 gallons of drinking water. This medicated drinking water should be the sole source of drinking water during the period of medication which must not exceed 14 days.

**WARNING:** Discontinue use in poultry **5** days before slaughter.

Store below 77 degrees F. Keep packet dry.  
Net Contents: 25 grams  
Distributed by USA Animal Health, Inc.

## Decision-Making

### In this activity you will:

- learn about Quality Assurance by practicing how to record animal medication information on the treatment record.

May						
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

### Treatment Record

Treatment Date and Time	Animal ID • Name • Species • ID Number • Description	Condition Being Treated	Estimated Weight	Treatment Given (Medication dispensed, amount, and route)	Instructed Meat/Milk/Egg Withdrawal	Results	Date and Time Withdrawal Complete	If this is an extra label or Rx drug, list the name, address, and phone number of the licensed veterinarian who prescribed or directed the treatment.

References: *Caring for Animals Discussion Guide* and video. *The Poultry Learning Laboratory Kit* contains items which are helpful but not necessary for this exercise.  
Prepared by Drs. Gary Bowman and Teresa Morishita, Ohio State University Extension Veterinarians

# Livestock

## Poultry Quality Assurance

Read the situation statement and label of the medication and complete the treatment record.

### Situation Statement

Today is May 12. You notice several of the flock of 20 White Leghorn pullets you purchased 3 weeks ago have a discharge today from their nostrils, watery eyes, and are coughing. These are the only chickens you have. The flock did not eat nearly as much feed the past day as usual. Because you could tell your chickens are sick, you take two to the local veterinarian for diagnosis and treatment of the illness. The veterinarian diagnoses the condition as a respiratory infection called air sacculitis and tells you that, while he does not carry the needed medication, Superbiotic™, it is available as an over-the-counter (OTC) drug at the nearby farm supply center. He tells you to medicate the chickens' drinking water starting today, continue for a total of 4 days, and replace the medicated water with clear water on the morning of May 16. Complete the treatment record for May 15.

### Packet Label

#### Superbiotic

(10% Hydrocycline Tartrate)

A broad spectrum antibiotic for oral administration in the treatment and prevention of respiratory diseases of poultry caused by susceptible bacteria.

**Directions:** Mix the contents of this packet in 10 gallons of drinking water. This medicated drinking water should be the sole source of drinking water during the period of medication which must not exceed 14 days.

**WARNING:** Discontinue use in poultry 5 days before slaughter.

Store below 77 degrees F. Keep packet dry.

Net Contents: 25 grams

Distributed by USA Animal Health, Inc.

## Decision-Making—Key

### In this activity you will:

- learn about Quality Assurance by practicing how to record animal medication information on the treatment record.

May						
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

### Treatment Record

X = This information was not supplied in the situation, therefore you do not need to complete this box.

Treatment Date and Time	Animal ID • Name • Species • ID Number • Description	Condition Being Treated	Estimated Weight	Treatment Given (Medication dispensed, amount, and route)	Instructed Meat/Milk/Egg Withdrawal	Results	Date and Time Withdrawal Complete	If this is an extra label or Rx drug, list the name, address, and phone number of the licensed veterinarian who prescribed or directed the treatment.
5-15	20 White Leghorn Pullets	Air Sacculitis	X	Superbiotic 1 packet/10 gallons of drinking water	5 days	X	5-20	No extra label or Rx drug was given.

References: Caring for Animals Discussion Guide and video. The Poultry Learning Laboratory Kit contains items which are helpful but not necessary for this exercise.

Prepared by Drs. Gary Bowman and Teresa Morishita, Ohio State University Extension Veterinarians

Name: \_\_\_\_\_

# Poultry Terms

Beginner Level Includes ALL Chickens, Waterfowl, Turkeys, and Game Fowl

Created on TheTeachersCorner.net [Match-up Maker](#)

- |     |                 |  |
|-----|-----------------|--|
| 1.  | Aves            | a. a male with two females of the same species, breed and variety  |
| 2.  | Banding         | b. a chicken breed that is one third to one half the size of a standard breed.   |
| 3.  | Bantam          | c. the part of a bird's leg between the foot and the hock  |
| 4.  | Beard           | d. the fleshy red outgrowth on the top of a chicken's head   |
| 5.  | Broiler         | e. The development of feather other than down.   |
| 6.  | Chick           | f. A fowl that has been a recognized or historic breed.  |
| 7.  | Cockerels       | g. A seasonal time of feather loss when fowl decline in reproductive ability.  |
| 8.  | Comb            | h. Young turkeys.  |
| 9.  | Feather picking | i. The habit of picking at the feathers of other birds.  |
| 10. | Feathering      | j. a meat-type chicken raised to a size that makes them suitable for roasting  |
| 11. | Grade           | k. a class of animals composed of birds  |
| 12. | Heritage fowl   | l. the feathers bunched together under the beak of some breeds of chickens; coarse hairs protruding from the breast of turkeys |
| 13. | Molting         | m. Young males.  |
| 14. | Poults          | n. putting a tag or band with identification on it to the wing or leg of a bird  |
| 15. | Roaster         | o. young (baby) chicken  |
| 16. | Scales          | p. a meat-type chicken   |
|     |                 | q. small, hard, overlapping plates that cover a chicken's shanks   |

17.	Shank	and toes.
18.	Spur	r. the flap of skin under the chin of a chicken or turkey s. the sharp horny protrusion from the back of a bird's shank
19.	Trio	(typically larger in males than in females)
20.	Wattles	t. to sort according to quality



Name: \_\_\_\_\_

# Poultry Terms

Beginner Level Includes ALL Chickens, Waterfowl, Turkeys, and Game Fowl

Created on TheTeachersCorner.net [Match-up Maker](#)

1.	k	Aves	a. a male with two females of the same species, breed and variety
2.	n	Banding	b. a chicken breed that is one third to one half the size of a standard breed.
3.	b	Bantam	c. the part of a bird's leg between the foot and the hock
4.	l	Beard	d. the fleshy red outgrowth on the top of a chicken's head
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6.	o	Chick	f. A fowl that has been a recognized or historic breed.
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9.	i	Feather picking	i. The habit of picking at the feathers of other birds.
10.	e	Feathering	j. a meat-type chicken raised to a size that makes them suitable for roasting
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12.	f	Heritage fowl	l. the feathers bunched together under the beak of some breeds of chickens; coarse hairs protruding from the breast of turkeys
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16.	q	Scales	p. a meat-type chicken
	c		q. small, hard, overlapping plates that cover a chicken's shanks

17.		Shank	and toes.
18.	s	Spur	r. the flap of skin under the chin of a chicken or turkey
19.	a	Trio	s. the sharp horny protrusion from the back of a bird's shank (typically larger in males than in females)
20.	r	Wattles	t. to sort according to quality

Name: \_\_\_\_\_

# Poultry Terms

Advanced Level Includes ALL Chickens, Waterfowl, Turkeys, and Game Fowl

Created on TheTeachersCorner.net [Match-up Maker](#)

- |     |                 |   |
|-----|-----------------|---|
| 1.  | Axial feather   | a. A structure used to start and rear young fowl.   |
| 2.  | Brooder         | b. Tiny pieces of rock given to poultry to aid in the food-grinding digestive process..                                 |
| 3.  | Bumblefoot      | c. brightly colored growths on the throat region of turkeys and the face of muscovy ducks                               |
| 4.  | Caruncle        | d. To leave the nest.   |
| 5.  | Coverts         | e. The amount of feed it takes to produce a product such as meat or eggs.   |
| 6.  | Crest           | f. cleaned in preparation for eating (feathers and guts removed)  |
| 7.  | Crop            | g. round extension found at the end of a rose comb  |
| 8.  | Crossbreed      | h. The process in which a young animal will form an attachment to another animal and treat it as if it were its mother. |
| 9.  | Debeak          | i. the 'knee' joint of a bird   |
| 10. | Dressed         | j. Emus, rheas, ostriches, and other flightless birds.  |
| 11. | Feed conversion | k. the large primary and secondary feathers of the wings  |
| 12. | Fledge          | l. Feathers coming from a large, bony knob on the head.   |
| 13. | Flight feathers | m. feathers that cover the primary and secondary wing feathers  |
| 14. | Grit            | n. enlarged part of the digestive tract of birds that serves as a temporary storage space of food                       |
| 15. | Hock            | o. the short wing feather located between the primary and secondary flight feathers                                     |
|     |                 | p. A bacterial infection that results from bruising to the foot   |

16.	Imprinting	of the bird.
17.	Oil sac	q. A bird that will not be true because it is the offspring of a cross between two genetically different breeds.
18.	Proventriculus	r. The true stomach of the fowl
19.	Ratites	s. large oil gland on the back of birds at the base of the tail and used by the bird to preen or condition feathers (also called the uropygial or preen gland)
20.	Spike	t. The act of removing a section of the beak to prevent feather picking.

Name: \_\_\_\_\_

# Poultry Terms

Advanced Level Includes ALL Chickens, Waterfowl, Turkeys, and Game Fowl

Created on TheTeachersCorner.net [Match-up Maker](#)

1.	<u>o</u>	Axial feather	a. A structure used to start and rear young fowl.
2.	<u>a</u>	Brooder	b. Tiny pieces of rock given to poultry to aid in the food-grinding digestive process..
3.	<u>p</u>	Bumblefoot	c. brightly colored growths on the throat region of turkeys and the face of muscovy ducks
4.	<u>c</u>	Caruncle	d. To leave the nest.
5.	<u>m</u>	Coverts	e. The amount of feed it takes to produce a product such as meat or eggs.
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7.	<u>n</u>	Crop	g. round extension found at the end of a rose comb
8.	<u>q</u>	Crossbreed	h. The process in which a young animal will form an attachment to another animal and treat it as if it were its mother.
9.	<u>t</u>	Debeak	i. the 'knee' joint of a bird
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			p. A bacterial infection that results from bruising to the foot

16.	<u>h</u>	Imprinting	of the bird.
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18.	<u>r</u>	Proventriculus	r. The true stomach of the fowl
19.	<u>j</u>	Ratites	s. large oil gland on the back of birds at the base of the tail and used by the bird to preen or condition feathers (also called the uropygial or preen gland)
20.	<u>g</u>	Spike	t. The act of removing a section of the beak to prevent feather picking.