

## **Division II - Breeder Selection and Carcass Quality (800 points) (8rings)**

Time: 14 minutes for placing each ring of birds.

Coops shall be numbered from 1 to 5.

### **A. Broiler Breeder Males\***

1. 8-week males - 5-bird ring - 100 points
2. 24-week males - 5-bird ring - 100 points

\*Cull and Rank (see pages 9 & 10)

#### **I. Head, Beak, Eyes, Comb, and Wattles**

Bird should exhibit a broad, masculine head with a thin, flat skull and strong curving beak. Bright, well-spaced eyes, with no deformity of pupil. A little white should be showing behind the iris as well as in front of the iris, and the eye should be located two-thirds up on the head, vertically. Combs and wattles should be in balance with the rest of the head, avoiding over- or under-development.

#### **II. Back**

Back should be straight and wide with width carrying through from shoulder to hip, should slope upward from base of tail to base of neck, and should be parallel to keel.

#### **III. Breast**

The breast should be broad, long, with straight keel and parallel to the back with the exception of a slight rounding or curvature at the front and rear and should carry about the same depth throughout.

#### **IV. Legs, Thighs, and Shanks**

The leg and thigh should be well-fleshed. Shank should be of medium length and bone structure. Legs should be wide spread, parallel, and straight. Yellow shanks and skin are preferred.

#### V. Feet and Toes

Foot should be well formed with firm healthy pad. Toes should be well-spaced, long, strong, and straight.

#### VI. Neck

Neck should be of medium length and slightly arched, carrying head erect, should blend smoothly into head and body.

#### VII. Wings

Wings should be muscular and closely folded next to the body with normal structure.

#### VIII. Plumage, Condition, and Vigor

Bird should be fully feathered and exhibit a general appearance of good health and vigor.

IX. The following is a list of faulty characteristics which shall be considered as defects, and, as such, will be considered a "culf":

1. Deformed beak.
2. One blind eye or distorted pupil.
3. Deformed back.
4. Permanent absence of main tail feathers.
5. Crooked or malformed keel.
6. Bow-legs or other malformation of legs.
7. Deformed foot or crooked toes (one or more at an angle of at least 90 degrees).
8. Breast blister.

9. Green shanks (definite dark or green color).
10. Black feather color which would likely result in undesirable pins in offspring of bird. One solid black feather in the primaries, secondaries, main tail feathers, sickles or the axial feather. Does not apply to females.

#### B. Broiler Breeder Females\*

1. 8-week females - 5-bird ring - 100 points
2. 24-week females - 5-bird ring - 100 points

\*Cull and Rank (see above)

#### General:

The meat-type breeder female should be well-balanced in all the important economic performance traits. She must have the maximum meat qualities which can be obtained in mass production without reducing the other important economic performance characteristics.

Judging of a meat-type breeder female should be based on the following characteristics and qualities:

#### I. Head, Beak, Eyes, Comb, and Wattle

The head should exhibit femininity, being neither beefy nor crow-headed. Eyes should be bright, free from distorted pupils, and have an iris of a strong bay color. The comb type is not an important economic characteristic and should be disregarded. The comb and wattles should blend and be in balance with the rest of the head.

#### II. Back

The back should be straight, long, and wide, with the width carrying through from the shoulder to the hip. The back should run parallel with the keel.

### III. Breast

A broad breast with uniform fleshing, carrying well from the front to the back. The keel should be straight, long, and parallel to the back.

### IV. Legs, Thighs, and Shanks

Legs and thighs should be well fleshed. The shanks of legs should be straight. Yellow shanks and skin are preferred.

### V. Feet and Toes

The foot should be well formed with firm healthy pad. The toes should be strong and straight.

### VI. Neck

The neck should blend smoothly in with the head and the body.

### VII. Wings

The wings should be muscular and closely folded next to the body with normal structure.

## VIII. Plumage, Condition, and Vigor

The bird should be fully feathered and exhibit a general appearance of good health and vigor. Plumage color should not be discriminated against as long as the plumage is predominantly white.

IX. Faulty characteristics which shall be considered as defects and as such will be considered a "cull" are the same as for the males (page 9 & 10). Disregard feather color.

### C. Turkey Breeders\*

1. Turkey females - 5-bird ring - 100 points.
2. Turkey males - 5-bird ring - 100 points

\*Cull and Rank (see page 14 & 15)

#### General:

Turkey toms and hens should have a well-balanced carriage, with the shoulder held well above the hips. Toms and hens should walk erect and not tip forward. The body structure should blend with the shank, head carriage, carriage of wings, and stance of legs to give an over-all desirable balance and symmetry. Turkeys with extremely erect stance are likely to be less broad-breasted.

Placement and judging of the turkey toms and hens should be governed by the following characteristics and qualities:

## I. Head

The head should be free from coarseness and excess flesh over the eyes. The eyes should be bright, round, and prominent. Head should be of good depth and breadth but not elongated or crow-headed. Beak should be short and curved. Distance between the top of the eye and top of the skull should be small for hens of high production.

## II. Back

The back should be broad and straight with width carried uniformly from shoulder to pubic bones. The shoulder should be carried slightly higher than the hips.

## III. Breast

The breast should be broad, long with straight keel, uniform in width from front to rear of the keel. Keel should be long in proportion to width, free from dents and knobiness, and smoothly fleshed at the front point. Keel should be about the same length as the shank. The keel should extend well back between the thighs for a well-balanced gait. The keel should be parallel with the back line throughout the full length of the turkey. Front of breast should be nearly perpendicular to the line of back with strong crop attachment.

## IV. Legs, Thighs, and Shank

Legs and thighs should be well-fleshed with plumpness extending to hocks. The shank should be medium in length, straight with normal hocks. Strong, straight legs should be set well apart. Shanks, particularly of hens, should be refined and tend to be flat rather than coarse and round.

## V. Feet and Toes

The foot should be well formed with firm, healthy pad. Toes should be well spaced, long, strong, and straight.

## VI. Wings

Wings should be well fleshed and closely folded next to the body.

## VII. Plumage, Condition, and Vigor

Birds should be fully feathered and completely free of pin feathers. Birds with large amounts of pins would be discriminated against. The underside of the wing is a good place to determine the state of pin feathers. The turkey should exhibit an appearance of good health and vigor.

## VIII. Finish

A turkey should carry sufficient fat to produce a creamy or yellow color under the skin.

## IX. List of faulty characteristics which shall be considered as defects, and, as such, will be considered a "cull."

1. Pendulous crop.
2. Bow-legs, swollen hocks.
3. Deformed beak.
4. Deformed back.
5. Malformed keel (knobbed or dented).
6. Deformed foot or crooked toes (one or more at an angle of at least 90 degrees).
7. Blind in one or both eyes.
8. Breast blister.

\*Cull and Rank - Each bird is to be examined for defects. If a bird is found with a defect, it will be considered a cull and placed at the bottom of the class. The remaining

birds will be ranked in order of 1 to 4. A maximum of one “culf” bird will be used per class.

D. Ready-to-cook poultry - (200 points)

(50 ready-to-cook carcasses - 25 turkeys (male and female) and 25 broilers or fryers)

Time: 45 minutes

Broiler carcasses shall be numbered from 1 to 25.

Turkey carcasses shall be numbered from 26 to 50.

The carcasses will be graded A, B, or C. The latest edition of the USDA United States Classes, Standards, and Grades for Poultry (AMS 70.000 *et. seq.*; effective April 1998), shall be the guide used by the judges. Abrasions (discolorations) caused by the dressing operation are not to be considered. Abrasions are to be defined as the removal of the outer layer of skin resulting from the use of water that is too hot, or from rough treatment by the picking machinery. Filoplumes and discolorations due to drying shall be disregarded.

The ready-to-cook poultry committee should spray the carcasses with water prior to and during the contest.

Any incisions made on the carcass for the purpose of removal of viscera shall not be considered as a tear or cut, even though it may extend to a meaty part of the carcass as long as it does not extend over 1 inch.

Since contestants cannot handle the birds, a bruise will have to be scored as a skin bruise if there is sufficient damage to prevent seeing the underlying flesh.

The carcass shall be hung on shackles and shall not be handled except by holding the shackles.

Turkey carcass weights will be shown.