

## **Contest Procedure**

The contest will commence at a time chosen by the manager or as shown under "Information for Committeemen."

Contestants shall handle all birds, eggs, and carcasses with care. Contestants will not remove live turkeys from their cages.

Each contestant shall be required to write his placings on a card which will be provided. He shall also indicate on the card his name, his team, and the class of birds being judged. The card shall be handed to the monitor at the end of the period allotted as the contestant shifts to the next ring.

In judging all five bird rings, the contestants may handle the birds as soon as he/she moves to the cage. A two-minute warning signal will be given before the end of each period.

A five-minute warning shall be given to the group working on ready-to-cook carcasses. The groups on shell eggs and broken-out eggs will be given one-minute warnings.

When one judging period ends, the next period begins immediately without any allowance for changing rings.

Under no circumstances will any monitor advise or inform a contestant of an error (duplication or deletion) made by the contestant on his card or cards.

After the contest has started, no contestant shall be permitted to communicate with any person except the monitor in charge of his group or in charge of the ring with which he is immediately concerned.

As placing cards are turned in by contestants at the close of each period, they shall be delivered to the scoring committee for scoring and verifying.

Placing cards are "closed" to examination by anyone during the interim between contestant and the scoring committee.

No person other than the manager of the contest shall have access to any accumulation of the scores or placings until they are publicly announced.

Official placings will not be posted at the end of the contest.

Pictures may be taken of contestants in action.

## **Division I - Egg Production and Quality (700 points) (7 rings)**

Time: 14 minutes for placing each ring of birds.  
Coops shall be numbered from 1 to 5.

### **A. Yearling hens:**

There shall be two rings (classes) of egg-type yearling hens.

The rings of yearling hens shall be placed in order of total egg production. Use pigmentation as far as possible and then go to handling qualities. The contest manager shall provide at least seven birds for each ring. These must conform to the following specifications insofar as possible:

Each class:

- a. Shall be from the same hatch.
- b. Shall have started to lay within a range of one month.
- c. Shall have been given the same rations and housing conditions.
- d. Each pair of yearling hens should differ by a minimum of 20 eggs and preferably 25 eggs total production.
- e. Birds of poor health must be avoided.

The judging committee shall select five birds from the seven to make up a ring.

### **B. Pullets:**

There shall be two rings (classes) of egg-type pullets 18 to 22 weeks of age to be placed on their future performance as layers.

The pullet classes shall be made up of individuals of the same age, and kept under the same environmental conditions.

Placement and judging of the production pullets should be governed by the following characteristics and qualities.

#### **I. Health and Vigor**

No pullets will be used which show any symptoms of disease. Vigor should be shown through evidences of early body size, comb development, and bright alert eyes with feminine head.

#### **II. Head**

The head should show the following characteristics: strong, moderately long, and well-filled in forward of the eyes to avoid any appearance of crow headedness, with the skull inclined to be somewhat flat on top rather than round. The face should be clean cut, smooth, and free from wrinkles, the skin fine grain and soft in texture, the comb of good substance and size and of good color. The eye should be large, bright, and prominent, and iris rich in color, the pupil distinctly and perfectly formed.

### III. Sexual Maturity

Sexual maturity should be expressed in the development of comb and head. Early sexual maturity should not be encouraged at the expense of growthiness and ruggedness in skeletal development. Size of development should be preferable to sexual maturity. For example, a rather small, poorly developed pullet that showed advanced sexual maturity might possibly be placed down second or third in a class of well developed pullets.

### IV. Body Conformation

Pullets in these classes should have an angular form as depicted in section "Interpretation of Standard for Judges - Flock Inspectors - Breeders" (American Standard of Perfection, 4<sup>th</sup> ed.). Body should be deep, broad, and well developed. The heart girth should be of ample circumference. Back should be broad and flat with the keel of good length.

### V. Plumage Condition and Skin Color

Pullets should be fully feathered with plumage of good quality. The shanks should show a good healthy color with no emphasis on intensity.

### VI. Feet and Toes

A pullets should be well balanced on her legs, being neither knock-kneed nor bow-legged. The feet and toes should be completely normal.

C. Egg Grading - (200 points)

Part I. Conventional Egg Candling (100 points) (25 eggs)

Time: 22 Minutes

Only white-shelled eggs shall be used

Eggs shall be numbered from 1 to 25

The market eggs shall be graded according to the U.S. Standards for Quality of Individual Shell Eggs (interior quality only). The latest edition of the Agriculture Handbook No. 75 "Egg Grading Manual" (currently revised July 1969) will be used as the guide for judging. Use of eggs with blood and meat spots too small to reject the egg, bubbly air cells, movable air cells, and stuck egg yolks shall be avoided in setting up the shell egg classes. However, should any of these conditions exist, they are to be disregarded by contestants.

Letter grades AA, A, B will be used. Classes may contain rejects. Reject will refer to any egg having a blood or meat spot larger than one-eighth inch.

Each contestant shall indicate by "check symbol" *only* in correct columns on the card the grade in which he believes each egg should fall.

Speed King candler will be used. The eggs will be placed on filler-flats. Eggs will be numbered from 1 to 25 on large end of egg and placed in flats with #1 in top left and #25 in bottom right (as in reading a book).

Members of each team will grade the same lot of eggs. A comparable lot will be set up for each team.

Shell Eggs - Interior Quality (Candled)

	AA	A	B	Reject
Air cell	1/8 inch or less in depth. May show unlimited movement and may be free or bubbly.	1/8 to 3/16 inch in depth. May show unlimited movement and may be free or bubbly.	More than 3/16 inch in depth. May show unlimited movement. May be free or bubbly.	Blood or meat spots over 1/8 inch in diameter.
White	Clear, firm	Clear, reasonably firm	Clean. May be weak and watery (when broken-out a Haugh unit below 60).	Any mold or embryo growth
Yolk	Outline slightly defined. Practically free from defects.	Outline fairly well defined. Practically free from defects.	Outline plainly visible. Yolk may appear dark, enlarged and flattened. Small blood spots (appear not more than 1/8 inch in diameter) may be present.	

#### D. Grading Broken-Out Egg Quality (100 points ) (25 eggs)

Time: 22 minutes

The broken-out eggs will be displayed on 10-inch diameter off-white melmac dinner plates. These will be numbered on the bottom from 1 to 25.

These broken-out eggs will be scored according to the USDA scored (broken-out egg chart) as AA<sub>1</sub>, AA<sub>2</sub>, AA<sub>3</sub>, A<sub>4</sub>, A<sub>5</sub>, A<sub>6</sub>, B<sub>7</sub>, B<sub>8</sub>, and B<sub>9</sub>.

There shall be no reject eggs used in broken-out eggs.

Eggs containing meat and blood spots and ones with yolk blemishes will not be used in setting up this part of the contest.

Each contestant shall indicate by “check symbol” *only* in correct columns on the card the grade in which he believes each egg should fall.

A comparable set of broken-out eggs will be used for each group of contestants.

#### E. Exterior Eggs

Time: 15 minutes

These market eggs shall be graded according to the U.S. Standards of Quality for individual eggs and recorded as A, B, or dirty. Each egg will be placed on its side on an egg flat on a table in such a manner that any defect will be in full view of the contestant. These eggs must not be handled by contestants. The eggs will be numbered from 1 to 25, the number being written on the egg or on a card just below the egg; and each contestant shall indicate the grade in which he believes each egg should fall. Only white shelled eggs will be used. No checks, cracked, or smashed eggs will be used. “The Egg Grading Manual,” Agricultural Handbook No. 75, Revised April, 1983, will be used as the guide for judges.

Shell Eggs - Exterior Quality Eggs

	A	B	Dirty
Soundness	Unbroken	Unbroken	
Shell	<p>Approximately the usual shape and is sound and free from thin spots. Ridges and rough areas that do not materially affect the shape and strength of the shell are permitted. A shell that is free from foreign material and from stains or discolorations that are readily visible. Small specks, stains, or cage marks are permitted if not of sufficient number or intensity to detract from the generally clean appearance of the egg.</p>	<p>May be unusual or decidedly misshapen, or faulty in soundness or strength. May show pronounced ridges or thin spots. May have slightly or moderately stained areas covering less than 1/32 of the shell surface if localized, or 1/16 of the shell surface if scattered.</p>	<p>An egg with an unbroken shell with adhering dirt or foreign material, prominent stains or moderate stain covering more than 1/32 of shell surface if localized, or more than 1/16 of shell surface if scattered.</p>

## **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.

## **Information for Committeemen**

*It is mandatory that all information be kept confidential.*

Decisions of coaches setting up a phase of the contest shall be final.

All cards must be turned over to the manager immediately upon completion of grading and verification.

## **Committees**

Egg Grading Committee: The duties of this committee shall be to set up an identical lot of 25 shell eggs for each team.

The eggs shall be placed on filler-flats and numbered from 1 to 25. Each team will be provided with a Speed King egg candler.

This committee shall also grade and set up broken-out eggs as per instructions and recommendations under Division III, Section B.

This committee shall serve as monitor of the egg grading division during the entire contest. Each group of contestants will be allowed 15 minutes for grading the shell eggs and 22 minutes for grading the broken-out eggs, with one-minute warnings before the end of each period. This committee shall call time, pick up all cards, and turn them over to the scoring committee.

After the contest, the committee will case all eggs, disassemble all equipment, and place the room in order.

Ready-to-cook Poultry Committee: It shall be the duty of this committee to select the ready-to-cook poultry to be used and to give each bird its official grade. The official grades must be turned over to the manager at the start of the contest.

This committee should be prepared to start their activities as announced on the date of the contest.

It shall be the duty of this committee to act as monitor of the ready-to-cook poultry division during the entire contest. Forty-five minutes will be given each group of contestants to grade the ready-to-cook poultry, with a five-minute warning before the end of the period. This committee shall call time, pick up all cards, and turn them over to the scoring committee.

After the contest, the committee will pack the poultry in the proper boxes and help disassemble the equipment.

Live Poultry Committee Chairman: The duties of this individual shall be to see that all committees have their placings made and everything is in readiness as announced, on the day of the contest for live birds.

He will also serve as chairman of the monitors of this section of the contest. It shall be his duty to see that sufficient monitors are on hand at all times and that the contest is properly proctored. He has the privilege to call on any coach assigned to the live bird portion, except those on the scoring committee. It is imperative that the contest run according to the schedule.

Judging Five-Bird Ring Committee or Committees: The duties of this committee or committees will be to make the official placings of the production rings and breeder-type rings of birds. Each ring must be placed in the coops in order of placing 1,2,3,4, and 5, or, 1,2,3,4, and "cull" as the case may be. As soon as each ring is selected and placed in the coops, the manager should be notified. The manager of the contest will shift the birds, place leg bands on them, and turn the official placing over to the scoring committee.

A. Scoring Five-Bird Production Rings: Contestant's placings shall be scored on a basis of 100 for each ring in agreement with the official placings and a deduction of 10 points for inversion of any two birds.

If one placing be omitted, the grade shall be cut 20 points after the omitted placing shall have been inserted and the class graded, with no score being given less than zero. (Interpretation of mechanics - insert missing number, grade card, subtract 20 points). If more than one placing be omitted, the grade shall be zero.

Where numbers are duplicated on a contestant's card, grade to be given will be based on the worst possible combination in reducing the duplication.

Written material of any nature in placing spaces on the card other than posted coop numbers shall constitute an error and the card shall be graded zero (0).

B. Scoring - Breeder Selection Classes:

---

Contestant's

No. \_\_\_\_\_ Grade \_\_\_\_\_

Class \_\_\_\_\_ Ring \_\_\_\_\_

Poultry Judging Contest

Placing

1<sup>st</sup> \_\_\_\_\_ 2<sup>nd</sup> \_\_\_\_\_ 3<sup>rd</sup> \_\_\_\_\_ 4<sup>th</sup> \_\_\_\_\_ 5<sup>th</sup> \_\_\_\_\_ Cull \_\_\_\_\_

Name \_\_\_\_\_

Team \_\_\_\_\_

---

The birds placed in the breeder selection classes will use the above score card. The contestant must make the decision to either place or cull a bird in a given class. If a bird is a cull, then it must be placed in the cull column. A 10-point cut will be given for failure to place a cull as such, or if a keeper bird is placed in the cull column. After placing the cull in the proper place, the remaining four birds are placed 1, 2, 3, and 4, with the 5<sup>th</sup> place being left blank. Not more than one cull will be placed in each class. It is possible that a class will not contain a cull, and in such case, the birds will be placed 1, 2, 3, 4, and 5, with the cull space left blank.

(C) The largest number of top birds correctly placed.

- (D) The largest number of bottom birds correctly placed.
- (E) A method of drawing decided upon by the scoring committee.

When an alternate has replaced a regular team member during the contest and their combined score merits an award, the one responsible for the greater portion of the score will receive the award.

*SCORING BREEDER SELECTION CLASSES*

	Percent emphasis	
	Male and Female Chickens	Male and Female Turkeys
Breast	30	50
Legs and Shanks	25	25
Head and Eye	25	--
Back and Wings	10	10
Feet and Toes	10	10

*SCORING PRODUCTION PULLETS*

	Percent emphasis
Body conformation and refinement	45
Head	30
Sexual Maturity	15
Feet and Toes	10

The scoring of the card will be as follows:

1. A 10-point cut will be given for failure to place a cull in the designated column or if a keeper bird is placed in this column.
2. If a cull bird is in a class, this cull will be considered as the 5<sup>th</sup>-place bird and the class will be scored as a 5-place class. For example: if number 3 bird was a cull, and the other four birds ranked 2, 1, 4, 5, his score card would read:

<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>	<u>5</u>	<u>Cull</u>
2	1	4	5		3

This would be a score of 100.

If the score card would be:

<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>	<u>5</u>	<u>Cull</u>
2	1	4	5	3	

the score would be 90 because the cull column was not used.

If the score card would be:

<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>	<u>5</u>	<u>Cull</u>
1	2	4	5		3

the score would be 90 for inversion of places 1 and 2.

If the score card would be:

<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>	<u>5</u>	<u>Cull</u>
1	2	4	5	3	

the score would be 80; a 10-point cut for failure to designate the cull and a 10-point cut for inversion of places 1 and 2.

3. Classes not containing a cull will be placed on the basis of 100 for agreement with official placing. A deduction of 10 points for inversion of any two birds will be made.
4. For placings that are omitted, the same penalties will be given as in the 5-bird production classes.

C. Scoring Eggs:

1. Shell eggs: Contestant's grading shall be scored on a basis of 100 points for shell eggs for agreement with official grades. The proper score shall be placed in the upper right hand corner of the card.