

LOUISIANA STATE UNIVERSITY AGRICULTURAL CENTER

ANNOUNCING THE 63rd U.S. POULTRY & EGG ASSOCIATION NATIONAL POULTRY JUDGING CONTEST

Baton Rouge, Louisiana
April 14 to 16, 2010

The 63rd U.S. Poultry & Egg Association National Poultry Judging Contest will be held on the Louisiana State University Campus in Baton Rouge on April 14 to 16, 2010.

AWARDS

Awards will be given to the five high individuals in each division of the contest and the five high individuals of the entire contest.

Permanent trophies appropriately engraved, will be awarded to the top five teams of the divisions of the event and the top five teams of the contest.

The "roving trophy" will be presented to the top team of the contest. This trophy is supplied by the US Poultry and Egg Association.

AWARDS BANQUET

All awards will be announced and presented at a banquet on the evening of April 16, 2010. All contestants and coaches are expected to attend.

HEADQUARTERS

The headquarters hotel is The Baton Rouge Marriott Hotel. A block of rooms has been reserved for participants. *Please make reservations early to insure availability.*

REGISTRATION FEE

The registration fee is \$100.00 per team plus \$25.00 per additional attendee. However, the contest manager may waive this fee so that no team is refused registration if they are unable to pay such a fee. If these circumstances exist, please contact the contest manager prior to the contest.

ELIGIBILITY

Any college or university in the United States offering a four-year program leading to a B.S. degree is eligible to enter a team in the U.S. Poultry & Egg Association National Poultry Judging Contest. Each team member must be an undergraduate regularly enrolled in a four-year curriculum of the institution. Contestants must be declared eligible by the institution they represent. Each coach shall be responsible for the eligibility of their team.

Four team members from each college or university will be permitted to judge. The three individuals earning the highest total score will constitute the competing team. The lowest contestant, in total points, will be declared the alternate and shall be declared eligible for any of the later contests providing he/she meets other rules of eligibility; however, the three members constituting the team will be ineligible to compete in subsequent contests. All team members, including the declared alternate, will be eligible for individual trophies.

ORGANIZATION OF THE CONTEST

There shall be three divisions of the contest. All poultry and poultry products shall be placed by a committee of coaches, and their decisions regarding placing shall be final. Contest divisions shall consist of the following:

DIVISION I – PRODUCTION JUDGING *(500 POINTS)*

5 bird rings

Time: 15 minutes for placing each ring of birds

Rings 1,2,3 – Past production

Rings 4,5 – Ready-to-lay pullets

Each ring of five birds shall be egg production stock. White Leghorn or White Leghorn-type crosses will be normally available for the contest. However, in an emergency situation the contest management reserves the privilege to substitute other breeds for any of the production rings depending upon availability of suitable birds.

All five birds in any one ring shall have been hatched at about the same time and shall have been given similar diets and housing conditions.

The birds must be considered placeable when judging on physical characteristics. All birds should be in good physical condition so that they might better withstand the rigors of the contest.

Rings 1, 2, and 3 shall be judged by comparison and the birds in each ring placed in order of their estimated past production. Pigmentation shall be used, as far as possible with handling qualities being used to place close pairs.

Rings 4 and 5 shall be judged by comparison and the birds in each ring placed in order of their estimated future production. The pullets selected for these rings shall be 18 to 22 weeks of age. Factors to be considered in placing these rings are vigor, size and skeletal development, sexual maturity, body conformation, handling qualities, and pigmentation. Generally, the most emphasis should be placed on physical development with poorly developed pullets showing advanced sexual maturity being placed down in a class of well developed pullets.

DIVISION II – BREED SELECTION (500 POINTS)

Time: 15 minutes for placing each ring of birds

Ring 6 - Meat-type breeding females, 20-24 weeks old

Ring 7 – Meat-type breeding males, 20-24 weeks old

Ring 8 – Meat-type breeding females, 8-10 weeks old

Ring 9 – Meat-type breeding males, 8-10 weeks old

Ring 10 – Individual breed selection

Ring 6, 7, 8, and 9 will contain 5 birds each. Meat-type white or light color birds will be used. The birds in each ring will be placed by comparison (1 through 5) on the basis of points presented in the following score card:

Meat confirmation (75 total points)	
Fleshing of breast and legs	50
Length of keel, depth and width of body	25
Freedom from defects (25 total points)	
Breast blister – maximum cut	10
Crooked breast – maximum cut	10
Green shanks, crooked toes and pins – maximum cut	5

Ring 10 will contain 10 birds, cocks, hens and/or cockerels and pullets, at least five months of age, consisting of White Rocks, Single Comb Rhode Island Reds, Barred Rocks, S.C. White Leghorns, or New Hampshires. The birds will be examined for the presence of disqualifications and breed characteristics which might disqualify them according to the American Standard of Perfection.

All specimens shall be well-developed and in apparently good physical condition and in good health so that these factors need not be considered in classifying individuals.

The decision for keeping or rejecting the individual bird will be based entirely on the presence or absence of standard disqualifications. This disqualification need not be too obvious; but, on the other hand, it should be definite and, therefore, not a matter of judgement about which qualified individuals would differ. Each contestant will indicate whether or not a bird qualified by writing a “yes” or “no” in the appropriate column of his/her score card. When a contestant indicates that a bird is disqualified by writing “no” on his/her score card, the reason for disqualifying the bird must be written in the proper place on the scorecard. Acceptable terminology for describing disqualifications may be found in Appendix I.

Such conditions as iritis, irregular pupils, clipped and slipped wing, bow legs, knock-knees, crooked keel, squirrel tail and wry tail, dubbed or debeaked birds will not be considered in classifying individuals.

The weight of the bird shall be omitted as a factor for classification, since the contestant does not have sufficient time to weigh birds or make calculations.

The cages will be clearly labeled, giving breed, sex, and age of each individual.

DIVISION III – MARKET PRODUCTS JUDGING (400 POINTS)

A. EGG GRADING (300 POINTS)

“The Egg Grading Manual”, Agricultural Handbook No. 75, Revised April, 1983, by USDA-AMS, will be used as the guide for the judges.

1. Shell Eggs – Interior Quality (100 points)
25 eggs
Time: 25 minutes

These market eggs shall be graded according to the USDA Standards of Quality for individual eggs and recorded as AA, A, B, or reject. No consideration is to be given by exterior quality. Furthermore, tremulous or free air cells and small or pin-point sized spots will be disregarded. The eggs in each lot shall be numbered from 1 to 25, and each contestant shall indicate the grade in which he believes each egg should fall. Only white shell eggs will be used. Only the “Speed King Candlers” with green filters will be used. The control on each candler will be taped to prevent adjustment by a contestant. In grading, cut 3 points for each line crossed. No score shall be less than zero.

2. Shell Eggs – Exterior Quality (100 points)
25 eggs
Time: 25 minutes

These market eggs shall be graded according to the USDA Standards for Quality for individual eggs as 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 1 to 25; and each contestant shall indicate the grade in which he/she believes each egg should fall. Only white shell eggs will be used. No checked or cracked eggs will be used. In grading, cut 3 points for each line crossed. No score shall be less than zero.

3. Broken Out Eggs (100 points)
25 eggs
Time: 25 minutes

The broken out eggs will be graded according to the recommended standards for scoring the quality of broken out eggs according to the USDA Standard of Quality. Each egg will be scored and recorded as AA1, AA2, AA3, A4, A5, A6, B7, B8, B9. Reject eggs will not be used. In grading, cut one point for each line crossed. No score will be less than zero.

- B. READY-TO-COOK CARCASSES (100 POINTS)
25 broilers
Time: 22 minutes

The "U.S. Classes, Standards, and Grades for Poultry" (AMS 70.200 et seq, April 1998) will be used as the guide for judging. A summary of specifications for standards of quality for individual carcasses and parts may be found on pages 5-23, 5-24, and 5-25; single copies of the complete regulations may be obtained upon request from the contest manager. The weight range of all ready-to-cook carcasses will be between 2 and 6 pounds each. In ready-to-cook poultry, cut 3 points each time a line is crossed; however, no score will be less than zero. Hair or vestigial feathers left on a carcass due to poor singeing will be disregarded.

SCORING AND BASIS FOR MAKING AWARDS

The divisions of Production Judging and Breed Selection will receive a total of 500 points each. The division of Market Products will receive a total of 400 points. A perfect all-around individual score will, therefore, be 1400, and a perfect all-around team score will be 4200 points.

Contestant placing will be scored on a basis of 100 for agreement with the official placing. A deduction of 10 points for inversion of any two birds will be made.

Tie scores will be broken by the following considerations in the order given:

- A. The largest number of 100 scores
- B. The largest number of scores below 100 in their order of their descent.
- C. The largest number of top birds correctly placed.
- D. The largest number of bottom birds correctly placed.
- E. Ties will not be broken. Duplicate trophies will be awarded.

**U.S. POULTRY & EGG ASSOCIATION NATIONAL
POULTRY JUDGING CONTEST**

PERIOD	TIME	CONTESTANTS			
		A*	B*	C*	D*
Groups to be judged first day					
1	75 minutes	Rings 1-5	Rings 6-10	Idle	Idle
2	75 minutes	Rings 6-10	Rings 1-5	Idle	Idle
3	75 minutes	Idle	Idle	Rings 1-5	Rings 6-10
4	75 minutes	Idle	Idle	Rings 6-10	Rings 1-5
Groups to be judged morning of second day					
1	25 minutes	Idle	Idle	Eggs Exterior	Dressed Poultry
2	25 minutes	Idle	Idle	Dressed Poultry	Eggs Interior
3	25 minutes	Idle	Idle	Eggs Interior	Break
4	25 minutes	Idle	Idle	Eggs Broken-out	Eggs Exterior
5	25 minutes	Idle	Idle	Break	Eggs Broken-out
6	25 minutes	Break	Eggs Broken-out	Idle	Idle
7	25 minutes	Eggs Broken-out	Eggs Exterior	Idle	Idle
8	25 minutes	Eggs Interior	Break	Idle	Idle
9	25 minutes	Dressed Poultry	Eggs Interior	Idle	Idle
10	25 minutes	Eggs Exterior	Dressed Poultry	Idle	Idle

APPENDIX I

Acceptable Terminology for Use in Disqualifying Birds in the Individual Breed Selection Ring

The following is quoted from the official Contest Announcement:

“Such conditions as iritis, irregular pupils, clipped and slipped wings, bow legs, knock-knees, crooked keel, squirrel tail and wry tail, dubbed or debeaked birds will not be considered in classifying individuals.”

Birds with the above disqualifications and defects should not be selected for use in this ring and therefore, will not be discussed below. In addition, the Contest Announcement indicates that the weight of the bird shall be omitted as a classification factor.

General Disqualification (all breeds)

A. Comb

1. **Standard** – comb foreign to breed or variety
Acceptable –
 - a. For S.C. White Leghorn or S.C. Rhode Island Red - comb foreign to breed or variety.
 - b. For New Hampshires or Plymouth Rocks only – comb foreign to breed.
2. **Standard** – lopped comb
(in male or female S.C. Rhode Island Red or Plymouth Rocks, or male S.C. White Leghorns or New Hampshires).
Acceptable – lopped comb
3. **Standard** – split comb
Acceptable – split comb
4. **Standard** – side sprig
Acceptable – side sprig

B. Beak

1. **Standard** – deformed beak
Acceptable – deformed beak

C. Wings

1. **Standard** – primaries or secondaries, twisted feather
Acceptable –
 - a. Twisted primary feather
 - b. Twisted secondary feather
2. **Standard** – split wing
Acceptable – split wing

D. Back

1. **Standard** – crooked, roached or deformed back
Acceptable - any of the above providing they are descriptive of the abnormal condition. The term “deformed back” is strongly suggested since this also would include the crooked and roached condition

E. Tail

1. **Standard** – main tail feather, permanent absence of all
Acceptable – permanent absence of all main tail feathers
2. **Standard** – main tail feathers, twisted
Acceptable – twisted main tail feather
3. **Standard** - sickles, twisted feather
Acceptable – twisted sickle feather
4. **Standard** – split tail in cock and hen
Acceptable – split tail

F. Shanks and Toes

1. **Standard** – deformed foot and foot joint
Acceptable – deformed foot (or foot joint)
2. **Standard** – duck foot in land fowl
Acceptable – duck foot
3. **Standard** – enlarged and misshapen shank or hock
Acceptable – enlarged (or misshapen) shank (or hock)
4. **Standard** – more or less than four toes
Acceptable –
 - a. More than four toes
 - b. Less than four toes
5. **Standard** – web foot in land fowl
Acceptable – web foot
6. **Standard** – presence of , or unmistakable evidence of the removal of, any down, stub, feather, or part of feather from shank below the hock joint, or foot, or toe
Acceptable –
 - a. Stub(s)
 - b. Feather stubs
 - c. Feathers on shank (toes, between toes)

G. Plumage

1. **Standard** – hen feathers in males
Acceptable – hen feathering

H. Color-Face

1. **Standard** – all Mediterranean and cockerels and pullets except White Faced Black Spanish, positive white enamel in face
Acceptable – positive enamel white in face

I. Color-Ear-Lobes

1. **Standard** – all American breeds, ...positive white enamel
Acceptable – positive enamel white in ear-lobes

J. Color-Shanks and Toes

1. **Standard** – foreign color to that described for breed and variety. (Slight reddish tinge of pigment in yellow shanked varieties not to disqualify.)
Acceptable –
 - a. Foreign color in shanks (toes)
 - b. Foreign shank color
 - c. Shanks other than yellow

NOTE: See variety disqualifications for Barred Plymouth Rocks

K. Color-Plumage

1. **Standard** – All Barred, Black and Mottled varieties red or yellow in plumage

NOTE: See variety disqualifications for Barred Plymouth Rocks

2. **Standard** – all White varieties – black in quills of primaries and secondaries
Acceptable –
 - a. Black in quills of primaries
 - b. Black in quills of secondaries
3. **Standard** – all White varieties – foreign color, except slight gray ticking, in plumage
Acceptable –
 - a. Foreign color in plumage
 - b. Color in plumage foreign to breed (variety)
 - c. Foreign plumage color

Breed and Variety Disqualifications

(Note: Where no breed or variety disqualifications are listed see general disqualifications.)

A. Barred Plymouth Rocks

1. **Standard** – red or yellow in any part of the plumage
Acceptable – red (yellow) in plumage
2. **Standard** – two or more solid black primaries, or secondaries, or tail feathers
Acceptable –
 - a. Two (or more) solid black primaries
 - b. Two (or more) solid black secondaries
 - c. Two (or more) solid black main tail feathers
3. **Standard** – shanks other than yellow or dusty yellow
Acceptable –
 - a. Shanks other than yellow
 - b. Foreign color in shanks
 - c. Foreign shank color

NOTE: At the 1978 coaches meeting it was agreed that the accumulation of spots or the area of one spot must be more than one inch before a bird would be disqualified. The spots must be on the shanks or the toes.

B. Rhode Island Reds and New Hampshires

1. **Standard** – one or more entirely white feather showing in the outer plumage
Acceptable – one entirely (solid) white feather showing in the outer plumage

C. Leghorns

1. **Standard** – red covering more than 1/3 the surface of the ear lobes in cockerels and pullet, more than 1/2 in cocks and hens
Acceptable –
 - a. Ear lobes more than 1/3 red
 - b. Ear lobes more than 1/2 red

Ready-to-Cook Poultry – A Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive) (Minimum Requirements and Maximum Defects Permitted)

		A Quality					
Conformation: Breastbone Back Legs and Wings		Normal Slight curve or dent Slight curve Normal					
Fleshing:		Well fleshed, considering kind and class					
Fat Covering:		Well developed layer – especially between heavy feathers tracts					
Defeathering:		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
Free of protruding feathers and hairs		Carcass	Parts	Carcass	Parts	Carcass	Parts
		4	2	8	4	4	2
Exposed Flesh ² Weight Range		Carcass		Large Carcass Parts ³ (halves, front and rear halves)		Other Parts ³	
Minimum	Maximum	Breast & Legs	Elsewhere	Breast & Legs	Elsewhere		
None	2 lbs.	1/4 in.	1 in.	1/4 in.	1/2 in.	1/4 in.	
Over 2 lbs.	6 lbs.	1/4 in.	1 1/2 in.	1/4 in.	3/4 in.	1/4 in.	
Over 6 lbs.	16 lbs.	1/2 in.	2 in.	1/2 in.	1 in.	1/2 in.	
Over 16 lbs.	None	1/2 in.	3 in.	1/2 in.	1 1/2 in.	1/2 in.	
Discolorations: Carcass		Lightly Shaded			Moderately Shaded ⁴		
		Breast & Legs	Elsewhere	Hock of Leg	Elsewhere		
None	2 lbs.	3/4 in.	1 1/4 in.	1/4 in.	5/8 in.		
Over 2 lbs.	6 lbs.	1 in.	2 in.	1/2 in.	1 in.		
Over 6 lbs.	16 lbs.	1 1/2 in.	2 1/2 in.	3/4 in.	1 1/4 in.		
Over 16 lbs.	None	2 in.	3 in.	1 in.	1 1/2 in.		
Discolorations: Large Carcass Parts (halves, front and rear halves)		Lightly Shaded			Moderately Shaded ⁴		
		Breast & Legs	Elsewhere	Hock of Leg	Elsewhere		
None	2 lbs.	1/2 in.	1 in.	1/4 in.	1/2 in.		
Over 2 lbs.	6 lbs.	3/4 in.	1 1/2 in.	3/8 in.	3/4 in.		
Over 6 lbs.	16 lbs.	1 in.	2 in.	1/2 in.	1 in.		
Over 16 lbs.	None	1 1/4 in.	2 1/2 in.	5/8 in.	1 1/4 in.		
Discolorations: Other Parts		Lightly Shaded			Moderately Shaded ⁴		
None	2 lbs.	1/2 in.			1/4 in.		
Over 2 lbs.	6 lbs.	3/4 in.			3/8 in.		
Over 6 lbs.	16 lbs.	1 in.			1/2 in.		
Over 16 lbs.	None	1 1/4 in.			5/8 in.		
Disjointed and Broken Bones:		Carcass – 1 disjointed and no broken bones. Parts – Thighs with back portion, legs, or leg quarters may have femur disjointed from the hip joint. Other parts – none.					
Missing Parts:		Wing tips and tail. In ducks and geese, the parts of the wing beyond the second joint may be removed if removed at the joint and both wings are so treated. Tail may be removed at the base.					
Freezing Defects:		Slight darkening on back and drumstick. Overall bright appearance. Occasional pock marks due to drying. Occasional small areas of clear, pinkish, or reddish-colored ice.					
<p>¹ Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clean appearance, especially on the breast and legs.</p> <p>² Maximum aggregate area of all exposed flesh. In addition, the carcass or part may have cuts or tears that do not expand or significantly expose flesh, provided the aggregate length of all such cuts and tears does not exceed a length tolerance equal to the permitted dimensions listed above.</p> <p>³ For all parts, trimming of skin along the edge is allowed, provided at least 75 percent of the normal skin cover associated with the part remains attached, and the remaining skin uniformly covers the other surface and does not detract from the appearance of the part.</p> <p>⁴ Moderately shaded discolorations and discolorations due to flesh bruising are free of clots and limited to areas other than the breast and legs except for the area adjacent to the hock.</p>							

Ready-to-Cook Poultry – B Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive) (Minimum Requirements and Maximum Defects Permitted)

		B Quality					
Conformation: Breastbone Back Legs and Wings		Moderate deformities Moderately dented, curved, or crooked Moderately crooked Moderately misshapen					
Fleshing:		Moderately fleshed, considering kind and class					
Fat Covering:		Sufficient fat layer—especially on breast and legs					
Defeathering: A few scattered protruding feathers and hairs		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
		Carcass	Parts	Carcass	Parts	Carcass	Parts
		6	3	10	5	6	3
Exposed Flesh Weight Range Minimum Maximum		Carcass			Parts		
None	2 lbs.	No part on the carcass (wings, legs, entire back, or entire breast) has more than 1/3 of the flesh exposed			No more than 1/3 of the flesh normally covered by skin exposed		
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: ²		Carcass Lightly or Moderately Shaded Discolorations					
Carcass		Breast & Legs			Elsewhere		
None	2 lbs.	1 1/4 in.			2 1/4 in.		
Over 2 lbs.	6 lbs.	2 in.			3 in.		
Over 6 lbs.	16 lbs.	2 1/2 in.			4 in.		
Over 16 lbs.	None	3 in.			5 in.		
Discolorations: ²		Large Carcass Parts Lightly or Moderately Shaded Discolorations					
Large Carcass Parts (halves, front and rear halves)		Breast & Legs			Elsewhere		
None	2 lbs.	1 in.			1 1/4 in.		
Over 2 lbs.	6 lbs.	1 1/2 in.			1 3/4 in.		
Over 6 lbs.	16 lbs.	2 in.			2 1/2 in.		
Over 16 lbs.	None	2 1/2 in.			3 in.		
Discolorations: ²		Other Parts Lightly or Moderately Shaded Discolorations					
Other Parts		Breast, Legs, and Parts					
None	2 lbs.	3/4 in.					
Over 2 lbs.	6 lbs.	1 in.					
Over 6 lbs.	16 lbs.	1 1/2 in.					
Over 16 lbs.	None	1 3/4 in.					
Disjointed and Broken Bones:		Carcass – 2 disjointed and no broken bones, or 1 disjointed and 1 non-protruding broken bone. Parts – may be disjointed, no broken bones; wing beyond second joint may be removed at a joint.					
Missing Parts:		Wing tips, 2 nd wind joint, and tail.					
Trimming:		Carcass			Parts		
		Slight trimming of the carcass is permitted provided the meat yield of any part on the carcass is not appreciably affected. The back may be trimmed in an area not wider than the base of the tail to the area halfway between the base of the tail and the hip joints.			A moderate amount of meat may be trimmed around the edge of a part to remove defects.		
Freezing Defects:		May lack brightness. Few pockmarks due to drying. Moderate areas showing a layer of clear, pinkish, or reddish colored ice.					
<p>¹ Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clear appearance, especially on the breast and legs.</p> <p>² Discolorations due to flesh bruising shall be free of clots and may not exceed one-half the total aggregate area of permitted discoloration.</p>							

Ready-to-Cook Poultry – C Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive) (Minimum Requirements and Maximum Defects Permitted)

		C Quality					
Conformation: Breastbone Back Legs and Wings		Abnormal Seriously curved or crooked Seriously crooked Misshapen					
Fleshing:		Poorly fleshed					
Fat Covering:		Lacking in fat covering over all parts of carcass					
Defeathering: Scattering of protruding feathers and hairs		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
		Carcass	Parts	Carcass	Parts	Carcass	Parts
		8	4	12	6	8	4
Exposed Flesh Weight Range Minimum Maximum		Carcass			Parts		
None	2 lbs.	No limit					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: Carcass		Carcass					
		Breast & Legs			Elsewhere		
None	2 lbs.	No limit on size, number of areas, intensity of discolorations and flesh bruises if such areas do not render any part of the carcass unfit for food.					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: Parts (includes large carcass parts)		Parts Breasts, Legs, and Parts					
None	2 lbs.	No limit on size, number of areas, or intensity of discolorations and flesh bruises if such areas do not render any part unfit for food.					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Disjointed and Broken Bones:		No limit					
Missing Parts:		Wing tips, wings and tails. Back shall include all meat and skin form pelvic bones, except that the meat contained in the ilium (oyster) may be removed. The vertebral ribs and scapula with meat and skin and the backbone located anterior (forward) of ilia bones may also be removed (front half of back).					
Trimming:		Trimming of the breast and legs is permitted, but not to the extent that the normal meat yield is materially affected. The back may be trimmed in an area not wider than the base of the tail and extending from the tail to the area between the hip joints.					
Freezing Defects:		Numerous pockmarks and large dried areas.					
1 Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clear appearance, especially on the breast and legs.							

Interior Eggs

Contestant's No. _____ Grade _____

Egg No.	AA	A	B	Reject
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				

Name: _____

Team: _____



Exterior Eggs

Contestant's No. _____ Grade _____

Egg No.	A	B	Dirty
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			

Name: _____

Team: _____



Broken-Out Eggs

Contestant's No. _____ Grade _____

Egg No.	AA 1	AA 2	AA 3	A 4	A 5	A 6	B 7	B 8	B 9
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									

Name: _____

Team: _____



Dressed Poultry

Contestant's No. _____ Grade _____

No.	A	B	C	No Grade
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				

Name: _____

Team: _____



Poultry Judging Contest

Contestant's No. _____ Grade: _____ Class: _____

Time: _____ Ring: _____

PLACING:

1ST _____ 2ND _____ 3RD _____ 4TH _____ 5TH _____

Name/Team _____



Poultry Judging Contest

Contestant's No. _____ Grade: _____ Class: _____

Time: _____ Ring: _____

PLACING:

1ST _____ 2ND _____ 3RD _____ 4TH _____ 5TH _____

Name/Team _____



Poultry Judging Contest

Contestant's No. _____ Grade: _____ Class: _____

Time: _____ Ring: _____

PLACING:

1ST _____ 2ND _____ 3RD _____ 4TH _____ 5TH _____

Name/Team _____



Breed Selection

Contestant's No. _____ Grade _____

Bird No.	Qualifies (Yes/No)	Disqualification
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		

Name: _____

Team: _____

