Poultry Show Alternative Activities & Events

Ideas collected from Extension programs at Iowa State University, Michigan State University, Purdue University, University of Minnesota, and University of Illinois.

Included below are different activities that can easily be implemented at a county fair. Four of the activities, avian bowl, chicken barbeque, poultry judging and egg cookery are national contests that can be adapted for a county program. All of these events can be tailored to fit the needs of the county. Do not feel that you must follow the guidelines exactly as listed – each county is different and it is up to the folks in the county to choose what works. Amy Powell, ISU Extension 4-H STEM Animal Science Specialist is available to help set up any of these programs and provide additional information/resources to counties.

Displays and Exhibits

*Best Coup/Management Award* – In this video or slide show the kids could talk about their housing and feeding set up, including biosecurity practices. They could also show the members doing their chores. This might allow for some pointers from judges to help with their management practices. Awards could be given, judging criteria could be a combination of management practices and presentation skills.

*Best Flock Award* Perhaps this same video/slide show could be used for a Best Flock Award. Members could talk about the improvements they have made in their flocks and what their goals are for their poultry project/flock. Breeding, hatching etc.

*Fancy Birds* – Pictures of kids and their birds or just pictures of their birds displayed in the poultry barn. Maybe each member makes a display board. They could be set up throughout the barn as the cages would have been. Possibly this becomes a photography project. A great way for the public to see the kids and their birds.

*Avian Influenza/Bio-security research project/display contest* - This will help the public understand why there are no birds at fair.

*Poultry Exhibits* - Have 4-H members take pictures of their birds and have a set time in the poultry barn where they could be available to discuss their project with the general public. This could be a schedule where there are a set number of 4-H members there for a couple of hours
**Poultry Demonstrations** – 4-Hers could give interactive demonstrations about their poultry project using poster boards, pictures or powerpoint to illustrate how to candle eggs, build a chicken coup or other activities they do in their project.

**Poultry Poster Show** - kids can show their poster, not their live animal.

**Educational Displays** - Poultry members could create educational displays for the poultry barn that educate the public about poultry production or use this as a way to teach importance of biosecurity and disease transmission for poultry and even all animals

**Wings** – everyone loves wings but what is their real purpose? Display on the different types of feathers and what purpose they serve.

**Media Display** - Develop a video loop to show at the fair. The kids will not be identified by name. They would provide a CD or USB video of them with their favorite bird and have 5 minutes to respond to some questions they select:

- What is the Breed of your bird and a few characteristics?
- What is the history of your bird’s breed?
- What do you feed your bird(s)?
- What type of shelter do you provide for your poultry and why did you select that type of environment?
- How long have you been raising poultry and been in the 4-H Poultry Project?
- What is the most fascinating thing you have learned about Poultry?
- What do you like most about raising Poultry?
- What biosecurity procedures do you utilize to protect your poultry from disease?

**Poultry Day at the fair** - Manage a food booth selling chicken products and interact with the public in that regard. Be “ambassadors” that go around the grounds interacting and educating the public. Be sure to follow proper food safety measures if planning on doing an activity like this one.

**Competitions**

**Market Birds** – members deliver live birds to processor and sell the meat at fair. If champions are necessary, they could be established by either judging the birds at the processor or judging the meat. Meat (frozen) sold at fair. Members would need to supply a cold bag with the bird to the buyer.

**Eggs** - eggs can still be judged and exhibited at fair. Might be a good year for a display on the different types of eggs. Eggs do not have to be refrigerated as long as they are not going to be consumed.
Build A Chicken -- members build their own chicken from a recyclable container such as a 2 liter pop bottle or a milk jug. These birds are then placed inside the coops at the fair and members can write a story or a report about their birds at home.

Stuffed chicken showmanship show-- members demonstrate their showmanship abilities using a stuffed animal or chicken to the judge.

Educational presentation, educational poster, video, display or binder or some other way(s) to share what they have learned through their poultry project. Creative Art projects would not qualify. The presentation of these exhibits would take place at the time of the poultry show in the show ring.

Shared Learning class options and ideas for exhibits:

- **Animal Science** – poster or binder sharing the history of your poultry breed or the breeds of chickens and their origin, conduct a phone or email interview with Iowa Department of Ag and Land Stewardship, Iowa Poultry Association, Iowa Egg Council or USDA regarding Avian flu

- **Veterinary Science** – poster/display sharing information about Avian flu, interview a local vet regarding Avian flu

- **Other Ag and Natural Resources** – a report on the impact of Avian flu on our local economy

- **Consumer Management** – price comparison on poultry related products prior to and following the Avian flu outbreak

- **Food and Nutrition** – food safety project sharing consumer information on the safety of poultry and eggs, how to safely prepare chicken and eggs

- **Personal Development** – Self-Determined – share the story of how Avian flu impacted you, your family or a neighbor

- **Science, Engineering and Technology** – share information about research regarding Avian flu, share information about how technology has been used to respond to Avian flu, present a model or exhibit of the use of science, technology and/or engineering in poultry production
**4-H Poultry Skillathon** *(Amy Powell has skillathon materials for any county that would like to conduct a skillathon)*

What is a skillathon? A skillathon is a great way for youth to share their knowledge and learn in an experiential learning environment. Skillathons can be done in teams or as individuals and there are a variety of topics that can be covered in a skillathon. Skillathons also provide opportunities for problem solving and applied science reasoning. They also expose youth to real life production experiences and problems.

How to Conduct? The ideal way to conduct a skillathon is with stations and facilitators. This allows youth to develop life skills as well as subject matter knowledge because the youth must answer questions and interact with the facilitator rather than just write down answers on a paper or in a computer. Having facilitators also helps youth with learning disabilities be more successful.

Time
The limiting factor in a skillathon is typically time, it does take about 30 minutes for one team/individual to move through the entire contest. However, if you have five stations going at once, you can accommodate five teams/individuals. If you have enough people and resources you could have two identical skillathons going simultaneously and be able to accommodate more people.

Stations
Choose five or six stations that you would like to have in the skillathon.

- Breeds of chickens
- Meat Cuts
- Egg Grading
- Parts of chicken
- Parts of digestive system
- Parts of reproductive system
- Reading feed tags
- Identifying feeds
- Evaluating broken out eggs
- Evaluating carcasses
- Diseases and quality assurance
- Biosecurity
- Animal handling

Design of Contest
Decide if you want this to be a team event or individual.
Team: decide how many should be on the team (typically 3-4), and what ages make up the team. For example: a team with 3 members one junior, one junior high and one senior or a team of all one age group. If you choose a mixed-age team then you don’t necessarily have to worry about the difficulty level of the questions because you have all ages and they can help each other. If you have them grouped by ages, then you need to make age appropriate questions for each level.

Individual: Make sure that your questions are appropriate for each age group.

For example:

Parts of chicken station: Junior might identify 10 parts and they are the more obvious ones like beak, eye, or wing. Junior high would identify 15 parts and Senior 20 parts and they would be more difficult or detailed.

Facilitators

Choose people who have a base knowledge of the subject matter. They should be instructed not to lead the participants or “give away” the answers. Once the youth have submitted the answers then the facilitator can use that time to go over the answers and teach.

Scoring

It is best if each station has equal points. Five stations can each be worth 20 points. Make the hardest station your tie breaker and move down from there.

Example

<table>
<thead>
<tr>
<th>Station</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breeds</td>
<td>20</td>
</tr>
<tr>
<td>Parts of the chicken</td>
<td>20</td>
</tr>
<tr>
<td>Egg evaluation</td>
<td>20</td>
</tr>
<tr>
<td>Biosecurity</td>
<td>20</td>
</tr>
<tr>
<td>Meats</td>
<td>20</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100</strong></td>
</tr>
</tbody>
</table>

Tie breakers

1st tie breaker: Meats

2nd tie breaker: Biosecurity

3rd tie breaker: Eggs

4th tie breaker: Breeds

5th tie breaker: Parts

**Alternatives to the face to face skillathon concept**

Have items laid out on a table and each group writes down the answers rather than working with a facilitator. Use a computer or tablet and let youth complete the skillathon.
Avian Bowl

RULES

1. A team of not less than two (2), and not more than four (4) members.
2. Questions will be: fill-in-the-blank (short answer), multiple choice, and spelling.

OFFICIALS:

- Moderator - Assumes complete direction of the contest, asks all questions, designates contestants to answer questions, acts as the referee judge. Is at all times IN CHARGE.
- Referee Judge - May rule on the acceptability of any answer.
- Time Keeper - Records total elapsed time for each contest and indicates to the moderator the expiration of total time or the expiration of the time allowed in which to answer questions.
- Score Keepers - Two individuals shall keep scores on each contest. One score should be kept so that all points awarded or taken away in penalties may be checked. The second score is kept to maintain scores visible to the moderator, the contestants, and, in so far as possible, the viewing audience.

QUESTIONS:

- The degree of difficulty and choice of questions will depend upon the contestants’ level of knowledge.
- Number of Questions. Each set of teams within a round will have the same number of questions. Bonus questions will have the same point value in each game within a round.
- Types of Questions. There are three types of questions:
  
a. Regular Questions.
  b. Bonus Questions - A bonus question is usually a question requiring a several-part answer or a difficult answer. See point system summary for point values. Bonus questions WILL NOT be passed on to the other team in the event of an incorrect answer. When a team member answers a regular question correctly, a colored card in front of that team member will be turned over by the moderator. Regardless of the number of members on a team, four (4) questions must be answered correctly by the team before a Bonus Question is earned. There will only be one bonus question per team per game.
c. Tie-breaker Questions - A tie-breaker question is used to replace a question thrown out by the judges. It is also used for the extra questions needed to break a tie between teams.

POINT SYSTEM:

- Correct Answer - plus 5 points
- Incorrect Answer - MINUS 5 points
- Acknowledgment Penalty - MINUS 5 points
- Bonus Question - plus 10 points

5 points per correct answer on multi-answer questions or bonus value on regular answers. NO loss of points for incorrect answer on bonus questions. The value of the bonus questions will be announced by the moderator before the question is read.

Tied Games. In the event that two teams have a tied score in games involving placings, the tie will be broken by asking an additional five (5) questions. The running score will be maintained through the tie breaker. Questions answered correctly during the tie-breaker can go toward the awarding of a bonus question if the team has not already received a bonus question during that game.

MECHANICS OF PLAY:

1. Format: A double elimination tournament style format will be followed. Any team which loses two games will be eliminated from the contest. The contest will continue until only one team remains with less than two losses.
2. The moderator will ask a question. The first person whose light flashes must start to answer the question within five (5) seconds after being acknowledged, or LOSE five (5) points.
   a. Any member answering a question without being acknowledged will LOSE five (5) points.
   b. It will be the responsibility of the judges to determine that an answer was started within the five (5) seconds allowed. It should be noted that repeating the question does not constitute the initiation of an answer.
   c. If an incorrect answer is given, the team will LOSE five (5) points.
   d. If the question has been completely read, the moderator will not repeat the question, but the other team will have the opportunity to ring in within five (5) seconds.
   e. Timing will begin when the question is complete and when a signal is activated.
f. Once a contestant starts spelling a word the contestant may stop and begin again, but can only re-trace the spelling previously given. The same holds true for a contestant with a fill in the blank question. The contestant can re-start, but not change what has already been said.

3. When a signal is activated before the question is completely read, the moderator shall stop reading the question, then the contestant has five (5) seconds to start the answer based on that portion of the question.
   a. If the answer is correct, the team will receive five (5) points.
   b. If the answer is incorrect or incomplete, the team will LOSE five (5) points.
   c. If the question was interrupted, the judge may NOT ask the contestant to be more specific, expand, or explain in any way their answer.
   d. If an interrupted question is answered incorrectly--the question shall then be completely reread and the other team will have the opportunity to answer it.

4. If neither team can offer an answer to the question within 10 seconds, the moderator will give the answer and the question will be dropped and neither team will forfeit points.

5. The ONLY discussion allowed between team members will be on BONUS questions. The answers MUST come from the team captain.
   a. Only the number of answers required by the bonus question will be accepted. Example: If the bonus has a four part answer--the first four answers given by the team captain will be accepted.
   b. On a bonus question the team may have ten (10) seconds to consult. Time will be called at the end of ten (10) seconds--the Captain must start the answer within five (5) seconds.
   c. Once the Captain starts the answers, he/she will have thirty (30) seconds to complete the answers required.
CHICKEN BARBECUE CONTEST

RULES AND INFORMATION:

1. The contestants will be scored for barbecue skills, sensory evaluation, and presentation by three sets of judges according to the barbecue score sheets.
2. Following arrival and delivery of their supplies to the grilling or presentation location, contestants will work alone, except in case of an emergency, as determined by contest monitors.
3. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as removal of their equipment and supplies.

PRODUCTION COOKING AND SENSORY EVALUATION:

1. Each contestant will prepare three 1¼ to 1½ pound chicken halves provided to them by the contest monitors. They will be evaluated during the preparation of their chicken by judges utilizing the barbecue skills score sheet.
2. There will be a 2½ hour time limit for the preparation of the chicken. The chicken will not be available to the contestant prior to the contest starting time. The fire may not be lit until the contest starting time. Chicken shall not be marinated prior to start of the contest. Parboiling and/or deep-frying competition meat is not allowed. Contestant may not inject or insert any fluid, sauce, or additive into the chicken. Chicken halves may not be placed in baskets to aid in turning.
3. Barbecue grills will be provided for all contestants, which they will be required to use. Type of grill will be announced prior to the contest. Grill lid or cover will be provided. Each contestant will be assigned a cooking space and grill along with a work area of one half of a 4 foot by 8 foot folding table adjacent to their grill. Charcoal and lighter fuel will also be available if needed. Contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted. Chimney-starters may be used but such devices must be placed inside the grill before and during ignition and removed from the grill prior to addition of the chicken for cooking. Fire is restricted to inside the provided grill. Burning materials outside the grills will be considered as a fire hazard. The use of non-charcoal combustible fuel is to be limited. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.
4. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce, if used, may be commercial or private recipe (description must be provided to judges on the recipe card to assist during flavor and appearance.
evaluation). Contestants are expected to use a meat thermometer. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used.

5. Contestant must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the chicken to include ingredients and special instructions if necessary for food safety, relating to these ingredients such as keeping sauce ingredients either cool or heated. **NOTE:** Three (3) copies on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions or recipe must be provided to judges – 2 copies to skills judges before starting fire, and 1 copy to turn in to sensory evaluation judges with the cooked product.

**Recipe cards** need to include the following information:

- Name of recipe and contestant number
- Ingredients and general cooking instructions
- If special cooking techniques were used to achieve unique flavoring
- Allergy alerts i.e.; contains gluten, nuts etc.

6. Contestant is to have turned in product by the end of stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Each contestant will present two intact, barbecued chicken halves to the panel of judges at the conclusion of their cooking time on plates or containers provided. No garnishes, dips or additional items shall be presented on the plates or submitted to the judges. Note that one recipe card or cooking outline card for the sensory judges must accompany the product. Product will be evaluated using the **sensory score sheets.**

**ORAL PRESENTATION:**

An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). The participant is to demonstrate their knowledge in the following areas:

- The broiler chicken industry in the United States and its economic importance
- General food safety, including safe storage and handling of chicken (uncooked and cooked)
- Nutritional value of chicken meat and role in a balanced diet

Contestants will be allotted a maximum of 10 minutes for their presentation. Judges will have up to 3 minutes for questions directed to contestants. Questions may be related to statements
made by the contestant during their presentation that the judges feel might need further explanation. No contestant will be allowed to have any form of identification as to name or state represented, including from the presentation content, posters, or from the tabletop graphics utilized during the oral presentation. Easels will be provided. PowerPoint presentations using a computer and computer projector can be used. A computer and computer projector will be available. Contestants should have their talk on a USB flash drive device.

Adaptations for a county fair

Have youth choose whatever cut of chicken they would like to prepare and let them bring their own charcoal grill.

Provide each 4-Her with a chicken breast and hot plate and let them cook the chicken.

Do as a team event, similar to the Cook This! event
EGG PREPARATION DEMONSTRATION

RULES AND INFORMATION SPECIFIC TO THE EGG PREPARATION DEMONSTRATION CONTEST:

1. The contestants will be scored according to the points listed and described in the sample judges score card.
2. **During preparation of the product, participants who need to use an oven may have to share it with another participant.**
3. Each participant must present a demonstration on the preparation of an egg dish.
4. The demonstration **must** include the following:
   a. Information of eggs: nutritional value, preparation and storage, functional properties, grading and sizing, versatility and economics of cooking with eggs.
   b. Steps in preparation of the dish.
   c. A finished dish ready for sampling. This must be prepared in the contest-site kitchen facilities on the day of the contest. Preparation may be prior to the demonstration or during the actual demonstration, depending on the nature of the dish. No contestants may prepare any portion of their dish outside the contest-site facilities.
   d. Judges will be served and will sample the finished product at the end of each demonstration. Paper plates and bowls and plastic utensils will be provided and these must be used when serving the judges. Contestants may not give anything to the judges except their recipe (see rule 8) and a sample of their finished product.
5. The demonstration must be no more than 12 minutes in length. Contestants will be permitted to finish the demonstration. If the presentation is two (2) minutes or less longer than the specified length, two (2) points will be deducted from the total score. If the presentation is from two (2) to five (5) minutes longer than the specified length, five (5) points will be deducted from the total score. If the presentation exceeds five (5) minutes longer than the specified length, ten (10) points will be deducted from the total score.
6. The contestant must have demonstrated the selected recipe no less than six (6) times prior to the contest.
7. **At the time of the demonstration** each contestant must submit to the judges and superintendent five (5) copies of the recipe used in the demonstration. This recipe must not contain the name of the contestant or the state represented. **Recipes submitted should meet criteria described in rule 22.**
8. The egg dish **must** contain a minimum of (Note: Large size eggs):
a. ½ egg per serving if the dish is classified as an appetizer or snack.
b. ½ egg per serving if the dish is classified as a dessert.
c. ½ egg per serving if the dish is classified as a beverage.
d. One (1) egg per serving if the dish is classified as a salad or main dish.
e. Numbers above represent eggs to be broken, however, use of the entire egg is not required. For example: a dessert serving six people may be made with three egg whites.

9. The egg dish recipe may utilize prepared packages of food ingredients (i.e., grated cheese) or canned items (i.e., tomato paste).

10. Each contestant will furnish his or her own supplies for the demonstration EXCEPT the contest committee will provide eggs (size large), range, oven, microwave oven, and refrigerator necessary for preparation of the egg dish in kitchen. Contestants must provide hot plates, electric skillets or burners to be used in presentation.

11. Easels will be provided for the demonstration. Only posters and table-top displays will be allowed. No slides or videos will be allowed. All props and visuals must be displayed on the demonstration table or easels. No additional display tables will be allowed.

12. Posters displayed must be the work of the contestant. Contestants may use notes or outlines to assist them, but reading from notes may hurt presentation scores.

13. NO contestant will be allowed to have any means of identification as to his or her name or the state they represent either on their person or on their posters.

14. The preparation room will be off limits to everyone except the contestants and egg preparation room staff.

15. Contestants will work alone in the contest preparation room unless an emergency arises, in which case they will be assisted by the preparation room staff.

16. All contestants must remain in the preparation room until after their demonstration. Contestants who have completed their demonstrations cannot discuss judges' questions with other contestants until the contest is completed.

17. Contestants will be assigned an 8 foot table for use in the preparation area and for use as a front table in the demonstration. The contest committee will assist in moving this table from the preparation room to the demonstration area. A second 8 foot back table is available in the demonstration area. Table cloths will be provided; however, contestants may use their own.

18. Each contestant is responsible for clean up after his or her demonstration.

19. In case of a tie, the tie will be broken by the following method, in the order listed:
   a. The contestant with the highest score in "Presentation and Skill" will win.
   b. The contestant with the highest score in "Program Content" will win.
   c. The contestant with the highest score in "Product" will win.
   d. A method will be decided upon by the contest committee
20. Scoring factors for Egg Preparation Contest
   a. Program Content - 35 maximum score
      i. Introduction (5) - Visual impact: introduction sparks interest, importance established, purpose outlined.
      ii. General Nutrition Information (10) - Accurate, complete, up-to-date, correct terminology: knowledge of nutrients in eggs, attention to balanced meals, health aspects, appropriate references.
      iii. Knowledge of Eggs (10) - Nutritional value, preparation and storage, functional properties in foods, grading and sizing, use in menu planning, appropriate references.
      iv. Summary of Main Points (5) - Unification of information with purposes, key points stressed.
      v. Response to Judges' Questions (5)
   b. Presentation and Skill - 35 maximum score
      i. Appearance (5) - Neatly and appropriately dressed, hair neat and restrained, hands and nails clean, no distracting jewelry.
      ii. Delivery (10) - Voice projection, interpretation of information, confidence and speaking ease avoidance of cliches, general effect on audience.
      iii. Work Techniques (15) - Acceptable food demonstration techniques and equipment, ease and efficiency in work, materials conveniently arranged, work sequence, table and work area clean and neat. Safe food handling procedures followed.
      iv. Visuals (5) - Appropriate and useful to effect of demonstration, neat, clean, visually appealing, easily read or seen.
   c. The Product - 30 maximum score
      i. Sensory Appeal (15) - Appetizing appearance, aroma, flavor; flavor that appeals to most people.
      ii. Reason for Selection (5) - Is dish economical, convenient, consider health aspects, family favorite, for teens, etc.?
      iii. Health Aspects (5) - Is the dish appropriate nutritionally for intended use and people served; is it exceptionally high in fat, calories, sodium, etc.?
      iv. Recipe (5) - Correctly written (see rule 23), preparation time not excessive, ingredients available, and economical. Is this a recipe that would appeal to and be used by families of today?
   d. TOTAL SCORE - 100

21. Recipe includes the following parts:
   a. Name of recipe
   b. List of ingredients - listed in order they are used in the instructions.
i. Measurements given in common fractions.
ii. No abbreviations used.
iii. No brand names used.
c. Instructions for combining ingredients.
i. Clear instructions for every step of combining and cooking the ingredients.
ii. Short, clear, concise sentences.
iii. Correct food preparation terms to describe combining and cooking process.
iv. Size of pan stated.
v. Temperature and cooking time stated.
vi. Number of servings and calories per serving.

**POULTRY JUDGING without the live birds**

Classes for Poultry Judging

- Meat Quality Ready-To-Cook Birds and Broiler Parts Identification
  - A class of ten (10) broiler parts. Each part is to be identified and the number of the part written in the appropriate square in the front of the part name. The 10 parts will be selected from the 17 parts listed in the National 4-H Poultry Judging Manual.
- Market Eggs -- Candled
  - Two classes of 20 white shelled eggs each are to be candled individually and classified AA, A, B, or Inedible. The Speed-King Candler will be used for candling eggs. Eggs MUST be handled.
- Exterior Egg Quality
  - Two classes of 20 white shelled eggs to be individually classified A, B, or Dirty. Eggs CANNOT be handled.
- Broken-Out Market Eggs
  - One class of 10 eggs will be broken out on a flat surface. Each egg is to be classified AA, A, B, or Inedible. Eggs and containers CANNOT be touched or handled.
Games and Fun Activities

Egg Roll Game

Move three eggs into a target circle using a pizza box. If you're trying this at home, at least you'll get a pizza out of it!

The Goal: Using an empty pizza box as a fan, move three eggs across the floor and into a marked target zone.

Equipment Needed

- Three eggs (raw, not hard-boiled)
- One empty 14" pizza box

How to Play: Place the eggs on the floor, far from the designated target area, spaced out several feet apart. Stand behind the egg in the middle with the pizza box in both hands, with the side that opens facing you.

Start the timer. Begin fanning one of the eggs towards the target area. When one egg is in the zone, move on to the next one. All three eggs must be stationary and inside the target area by the time the one-minute timer is finished in order to win.

The Rules

- The pizza box may not be opened at any time during the game.
- An egg is considered to be in the target area as long as any part of its shell is touching the marked area.
- You may not touch the eggs with any body part, or with the pizza box.
- If an egg breaks the game is over.

Cool Egg Science Experiments - http://www.stevespanglerscience.com/lab/experiments/amazing-egg Or http://www.science-sparks.com/2013/02/16/10-egg-science-experiments/ and there are many others – you tube videos also.

Egg toss

Egg drop (where they engineer a protection device)

4-H member crowing contest

Chicken dance
**Resources**

Children’s Poultry Activities & Poultry Health Information  
[http://www.inpoultry.org/hpaiinfo.cfm](http://www.inpoultry.org/hpaiinfo.cfm)  
This is the link to Indiana State Poultry Association’s FREE Avian Influenza and poultry health 8.5 x 11 inch posters. The files can also be downloaded to county websites  
[http://www.inpoultry.org/forkids.cfm](http://www.inpoultry.org/forkids.cfm)  
This is the link to ISPA’s ‘Poultry for Kids”  
[http://cemodoc.ucanr.edu/files/48928.pdf](http://cemodoc.ucanr.edu/files/48928.pdf)  
Alternative Activity for Poultry Youth at Fairs & Shows in Light of the Exotic Newcastle Disease Outbreak – Avian Bowl  
[http://cemodoc.ucanr.edu/4-H_-_Youth_Development_Program/Project__Resources/Poultry/](http://cemodoc.ucanr.edu/4-H_-_Youth_Development_Program/Project__Resources/Poultry/)  
This page has the Alternative Activity Sheet for Fairs (above), plus puzzles and part id’s  
**Go to USDA “Youth Program Links”**  
The only link that takes you directly to a downloaded file is the link below. One of our employees has done a similar activity with 4-H poultry clubs:  
- 4-H Grab & Go – "Don’t 'Borrow' Bird Flu"  
  - This easy to implement activity is designed for 4-H Advisors to teach older elementary school students and middle school students how viruses like AI can be spread through the sharing of tools and what can be done to protect against this from happening.  
Many of the USDA children’s Biosecurity for the Birds children’s activities have moved to this webpage  
[http://www.uspoultry.org/training/video/careersinpoultry.html](http://www.uspoultry.org/training/video/careersinpoultry.html)  
US Poultry & Egg Association – Careers in Poultry