DIVISION H – POULTRY
Superintendents: Dave, Kendalyn, Lauren, and Jessica Huff
1. Each bird may be entered in only one class.
2. A minimum of 5 birds is necessary to name a champion and reserve. (No minimum number of pens in Class 1112 required to name a champion and reserve.)
3. Pulloim Typhoid testing, by an authorized tester, will be done Saturday, July 7, 8:00 – 11:30 am on the fair grounds. All birds to be exhibited must be tested on July 7 except those entered in Class 1102, Class 1103, or Class 1112.
4. Poultry exhibits are entered 8:00 – 10:00 am, Thursday, July 19.
5. Poultry exhibits are released at 12:30 pm, Sunday, July 22. Poultry cages must be empty and clean by 4:00 pm.

EGG PRODUCTION
1. Exhibitor limited to 6 birds per class.
2. Includes varieties noted for egg production and dual-purpose breeds.
   - 1100 Pullet (approximately 12 weeks through 5 months of age)
   - 1101 Hen (6 months or older)

CHAMPION AND RESERVE EGG PRODUCTION

MEAT PRODUCTION - INDIVIDUAL
1. Exhibitor limited to 6 birds per class.
2. Judging to consider marketability, appearance, meat characteristics, and exhibitor knowledge.
   - 1102 Broiler 4 pounds or less (individual-see items #6 and #8 below)
   - 1103 Broiler over 4 pounds (individual – see items #6 and #8 below)
   - 1104 Market Duck
   - 1105 Market Goose
   - 1106 Market Turkey
   - 1111 Standard Chicken

CHAMPION AND RESERVE MEAT INDIVIDUAL PRODUCTION

MARKET BROILER PEN OF 3
1. Exhibitor limited to 2 pens of 3 broilers each.
2. Judging to consider marketability, appearance, meat characteristics, and exhibitor knowledge.
3. An exhibitor must purchase a minimum of 10 broiler chicks – maximum of 25.
4. All broilers in this class will have been picked-up from Nodaway Ag Center on June 8.
5. Each exhibitor will pay a $4 per broiler entry fee ($2.35/bird processing fee; $1.65/bird to help with transportation to processing plant). Entry fee due during check-in at county fair Thursday, July 19, 8:00 – 10:00 am.
6. Broilers entered in Class 1102, Class 1103, or Class 1112 do not need to come to Pullorum Typhoid testing.
7. A report form for summarizing production costs and practices will be provided to each exhibitor prior to the fair. Exhibitors must complete and post this form at the fair for each pen shown. Broilers will be weighed during county fair check-in so that final live weight can be added to your information form.
8. All market broilers entered in Class 1102, Class 1103, and Class 1112 will be transported to Duncan Poultry Processing, Missouri Valley IA on Friday, July 20. Processed broilers will be returned the same day.
9. Exhibitors must have their broiler cages cleaned by 10:00 am Friday, July 20.
   - 1112 Market Broiler Pen of 3
CHAMPION AND RESERVE MARKET BROILER PEN OF 3

ORNAMENTAL
Exhibitor limited to 12 birds per class.
   1107  Bantam
   1108  Standard Chicken
   1109  Water Fowl
   1110  Others (pheasant, turkey, etc.)

CHAMPION AND RESERVE ORNAMENTAL POULTRY

POULTRY SHOWMANSHIP
   Advanced
   Senior (9th – 12th Grade)
   Intermediate (7th & 8th Grade)
   Junior (4th – 6th Grade)