

**Northern District Fair
Market Turkey
Record Book
Senior (Ages 15-19)**

Project Year _____



Name: _____

Number of years in the Project: _____

Fair Age as of January 1, of the current year: _____

4-H Club: _____

4-H Leader: _____

Record Started: _____ Record Closed: _____
Month/Day/Year Month/Day/Year

****RECORD BOOKS ARE DUE ON FIRST DAY OF FAIR****

WHY KEEP RECORDS....

Keeping records on your project should not be dull, boring, or scary. If you start your records as soon as you receive your baby chicks, there should be no worries or scurrying around at Fair!

Good records will:

- *Help you learn about your animal, how they grow, what they eat, and how to keep them safe.
- *Help you plan future projects.
- *Let you know if you made money or lost money, and how to improve on this.
- *Help you improve your management practices.
- *Give you a record of how you did on your project from start to finish.

RECORD BOOK RULES:

1. All Record Books are to be completed **BY THE EXHIBITOR**. There will be a 10% deduction in market sale proceeds if the books are completed by somebody else.
2. Record books **MUST** contain photos from Day 1 of the project, all the way through the end of the project. If you raise your birds with another family member, do **NOT** use the same pictures! You are to use your own pictures.
3. Record Books must be turned in on First day of Fair, you will be given an addendum page that will be given after the livestock auction that will be need to be turned in on Thursday by Noon. Failure to turn in your record book will result in a 10% reduction in market sale proceeds.
4. Use only the **APPROVED** record books you were given. **NO EXCEPTIONS!**
No 3-ring binders or folders or page protectors allowed.

Remember – Your Record Book is no better than what YOU put into them!

Exhibitor Signature: _____

Leader Signature: _____

PROJECT CERTIFICATION (To be completed by Exhibitor)

I hereby certify that, as the exhibitor of this market project, I have read and understand the rules. I also certify that I have personally taken care of these animals, and that I have completed this record book on my own. I understand that this record book is a requirement, and that 10% of my market proceeds may be deducted if I fail to complete this book properly.

Exhibitor Signature: _____



This Year's PROJECT GOALS:

List three GOALS you have for your turkey project this year:

1. _____
2. _____
3. _____

How do you plan on working towards and meeting these goals?

Basic Project Information

How many turkeys did you start with? _____

When were your turkeys hatched? _____

What did each of your turkeys cost? _____

What day did you pick your turkeys up? _____

How many turkeys can you sell in the Livestock Sale? _____

What is the MINIMUM weight for a Market Turkey? _____



PROJECT EQUIPMENT

What things did you use for your project? Did you have your baby turkeys in a box? In a tote? Feeders? Buckets? What did you put in the bottom of your cage? List everything you had to use while raising your turkeys for Fair.

EQUIPMENT	NEW/ USED	VALUE

1. What kind of Feeder did you use? _____

2. It is very important that your turkeys have CLEAN and FRESH water all the time.

How often did you change your turkey's water? _____

How often did you wash their waterer? _____

3. How did you house your turkeys once they were old enough to leave the Brooder?



PROJECT WEIGHTS

It is very important that you weigh your turkeys regularly. We suggest that you weigh every other week. By weighing on a regular basis, you are able to tell if your turkeys are gaining weight as they should. HINT: It is easier to keep all of your weights on a separate piece of paper. Mark your turkeys with a different colored lag band of some sort, and keep track of each bird's weights by color. Then when you pick your bird for Fair, just transfer those weights to this chart below. Remember...this chart is just for your Market Turkey ONLY.

What did your turkey weigh on DAY 1? _____

Weigh at end of week:	BIRD WEIGHT	WEIGHT GAIN FROM PREVIOUS WEIGHT:
WEEK 1		
WEEK 3		
WEEK 5		
WEEK 7		
WEEK 9		
WEEK 11		
WEEK 13		
WEEK 15		
WEEK 17		
WEEK 19		

Name TWO factors that can affect how well your turkey gains weight:

1. _____

2. _____



FEEDING YOUR MARKET BIRDS

ATTACH A FEED TAG FROM ONE OF YOUR BAGS HERE

(NOTE: If your bag does not have a tag on it, ask your feed store to supply you with a complete ingredient printout for your feed.)

1. What type of feed did you feed your baby turkeys at the start of the project?

2. What did you feed your turkeys as they got older? _____

3. How often did you feed your turkeys? _____

4. According to your feed tag, what is the main ingredient?



FEEDING YOUR MARKET BIRDS Cont...

5. Look at your feed tag on your bag of turkey feed. What is the percent of the protein in your feed?

6. What does "withdrawal period" mean?

7. Is your turkey feed medicated? _____

If so, what is the name of the medication? (look on feed tag)

8. How long is the withdrawal period for your particular turkey feed?

9. How many total days did you feed your turkeys? _____

10. What is another name for the Gizzard? _____

11. What is the function of the Gizzard? _____

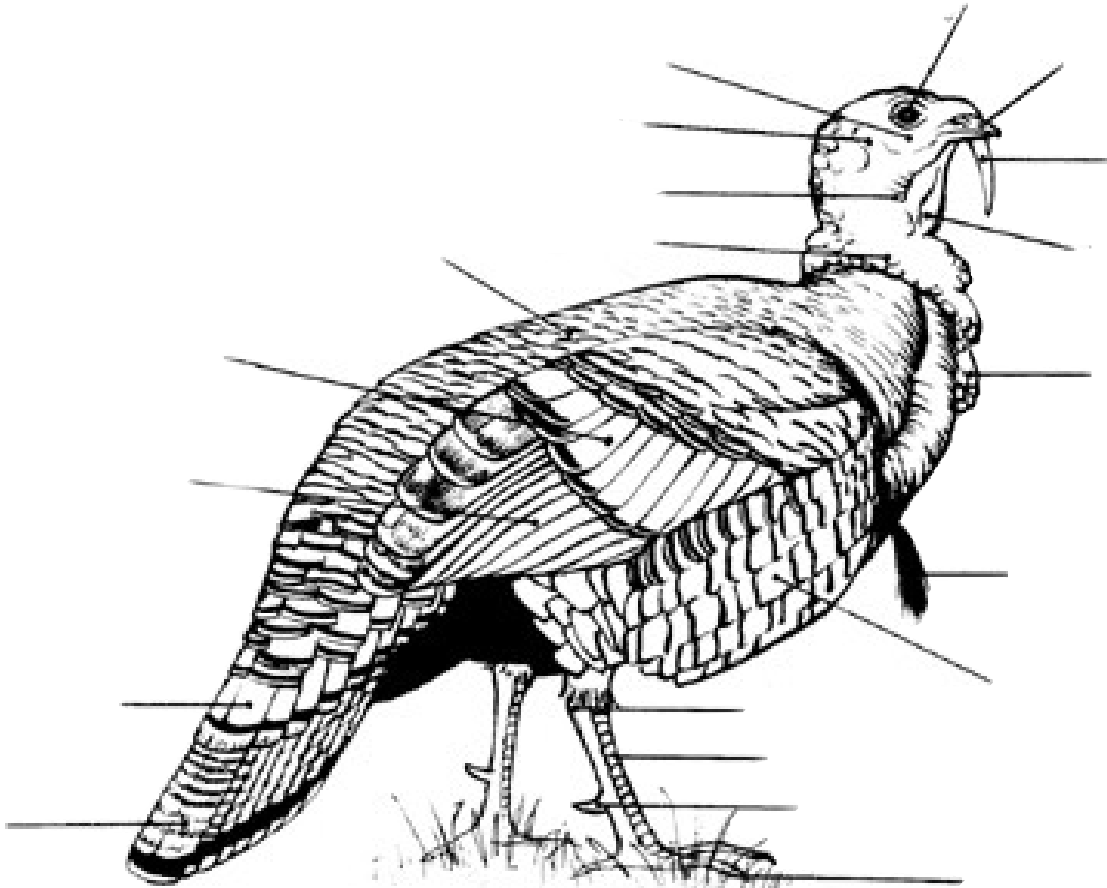
12. What does "Fixed Formula" mean, when speaking of feed mixtures?



Turkey Body Parts

Label body parts in the picture above, using the letters below.

- | | |
|--------------|-----------------|
| A. Eye | K. Hock |
| B. Beak | L. Toes |
| C. Snood | M. Wing Coverts |
| D. Cheek | N. Wing |
| E. Ear | O. Main Tail |
| F. Throat | P. Tail Coverts |
| G. Neck | Q. Shank |
| H. Wattle | R. Spur |
| I. Caruncles | S. Beard |
| J. Back | T. Breast |



Parts of Head and Wing

Label the parts of a Male Turkey Head



Label the parts of a wing

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____



EXPENSE RECORDS

List all expenses you had with your project this year. We included some of the most common ones. **There are lots more!** Put your thinking caps on! Make sure you are listing the expenses for your Market Birds ONLY. (NOTE: Divide total expenses by the number of birds to get the total for your market bird only. Example: If you spent a total of \$100 on bedding for 4 birds in your project, divide \$100 by 4 to get \$25 in bedding cost for your one market turkey)

EXPENSE	\$ AMOUNT
Turkey	
Bedding	
Feed	
Entry fees	
Buyer's gift	

TOTAL PROJECT EXPENSES: _____



QUESTIONS

1. Name one poultry disease, the cause, and possible treatment:

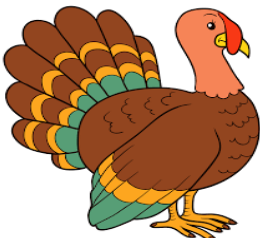
2. List three (3) ways to avoid heat stress in birds:

3. When discussing processing Yields, will a fat animal give a greater yield than a lean animal? _____

Explain: _____

4. The USDA lists 4 classes of market turkeys. They are 1. Fryer/Roaster Turkeys, 2. Young Turkeys, 3. Yearling Turkeys, 4. Old/Mature Turkeys. Which class does your market turkey fall in?

5. What is Cannibalism? _____



QUESTIONS Cont...

6. What causes Cannibalism and how do you prevent Cannibalism in your flock? _____

7. There are five characteristics that a judge looks at when judging a market Turkey. Name three of the five:

8. Why is ventilation so important in raising poultry? _____

9. When you brought your birds to Fair, they were blood tested. What was the Tester testing for? _____

What was the purple liquid that the tester put on the test plate? _____

10. Name two functions of the Caruncles:

11. What is the fleshy piece that hangs down on the side of the beak, and what is Its function? _____



QUESTIONS Cont...

12. What are breast blisters? How do you prevent them? _____

13. Name two INTERNAL parasites that can affect turkeys:

14. What is the ideal brooder temperature for day old turkeys? _____

15. When assessing meat quality, what area is considered the most important?

16. What is the average body temperature of turkeys? _____

17. Name two breeds of Heritage Turkeys:

18. What is the easiest way to keep your turkey clean for Fair? _____

19. A whole turkey is safe when it is cooked to a minimum internal temperature of _____ degrees.

20. The two best places to check for proper internal temperature when cooking a turkey are: _____



PROJECT PHOTOS

(You must include photos from Day one, all the way to the end of your project)

PROJECT PHOTOS

Page	Description	Point Possible	Your Points
Front	Cover Sheet all info complete	5	
2	Why Keep Records/Certification Complete and signed	5	
3	Project Goals and Information Answer all questions	5	
4	Equipment Used Rather complete listing	5	
5	Projects Weights Complete, accurate, realistic	5	
6, 7	Feeding Summary Complete and answer all questions	5	
8	Feed Records Complete, accurate, realistic	5	
9	Project Story More than just a couple lines	5	
10	Turkey Body Parts Complete	5	
11	Turkey Head and Wing Complete	5	
12	Expense Records Shows some effort	5	
13, 14, 15	Questions Answer all questions	5	
16, 17	Project Pictures From Day 1 through end	20	
	****Addendum Page**** Will be given at fair for auction and due Noon on Thursday	20	
TOTAL		100	

Comments

Total Points

A – 90 - 100

B – 80 - 89

C – 60 – 79

DQ: below 60

Record Book Judge: _____