

Something to
crow about!



**State
4-H Poultry
Palooza
May 22, 2010**

**Barry Expo
Center**

MICHIGAN STATE
UNIVERSITY
EXTENSION



State 4-H Poultry Palooza Catalog

May 22, 2010
Barry Expo Center

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General Information

The State 4-H Poultry Palooza is designed for young people aged 9 to 19 who are interested in exhibiting poultry and testing their knowledge of the poultry industry in a fun and educational way. Spectators are welcome.

Keep the following points in mind as you decide which events to enter.

- To participate, you must be currently enrolled in 4-H, though you **do not** have to be enrolled in a 4-H poultry project.
- No recording equipment is allowed in any contest room.
- Breed classes will be run according to the *American Poultry Association Standard of Perfection*. Visit the APA online at <http://www.amerpoultryassn.com> for price and ordering information.
- Birds must be clean and ectoparasite free to be shown.
- All birds must be Pullorum-Typhoid tested; paperwork must be presented and/or testing can be done the day of the show for a fee.
- No selling or solicitation of sale of poultry is allowed.

How to Register

Registration and other forms are included in this book. The forms and any registration fees are due to your county MSU Extension office **by April 23, 2010**.

You will not be allowed to change contest entries the day of the show. You will only be allowed to drop contests.

Costs

- \$5 participation fee for all youth
- \$3 per bird entry fee for Breed show.
- \$3 entry fee for the following contests: Showmanship, Quiz Bowl, Skill-a-thon, Chicken Barbeque, Turkey Barbeque, Egg Preparation
- \$ 9 entry fee for the Market Broiler Project Contest
- \$1 entry fee for the Cloverbud Showmanship and You Be the Judge

Make checks payable to your county MSU Extension office. All fees are due to your county MSU Extension office **by April 23, 2010**. Entry and other contest fees are not refundable.

After all forms and fees are collected by April 23, 2010, county MSU Extension offices will issue one county check to Michigan State University for all entries and send the check and all forms **by April 30, 2010**, to:

Jake DeDecker, Program Leader
4-H Youth Development
Michigan State University Extension
160 Agriculture Hall
East Lansing, MI 48824-1039
Phone: 517-432-7604
Fax: 517-353-4846
E-mail: dedecke4@msu.edu

Conduct Policy

Positive behavior is a key expectation for youth and adults participating in 4-H activities – behavior that reflects trustworthiness, respect, responsibility, fairness, caring and citizenship. Participants are expected to follow all event guidelines. Theft, vandalism, the use of illegal drugs and alcohol, inappropriate or threatening behavior that violates the rights of others, and other such offenses are strictly prohibited, and anyone involved with these offenses will immediately be sent home at his or her own expense. If it is determined by 4-H staff or persons in charge of the activity that the offense warrants it, the offender will be turned over to the proper authorities.

Security of possessions is each person's responsibility. Michigan 4-H Youth Development is not responsible for lost, stolen or damaged items.

Accommodations for Persons With Disabilities

Accommodations may be requested by calling Jake DeDecker at (517) 432-7604 three weeks before the event to ensure sufficient time to make arrangements. Requests received after this time will be met when possible.

SCHEDULE OF EVENTS

Saturday, May 22, 2010

7:00–9:00 a.m.	Check-in
9:00 a.m.	Opening Ceremony - Contests begin <ul style="list-style-type: none">• Breed Judging• Showmanship
9:00 a.m. – 3:00 p.m.	Skill-a-thon Silent Auction You be the Judge
9:30 a.m.	Chicken BBQ Turkey BBQ Egg Prep
9:30 a.m.	Market Broiler Project Meat Judging Begins
1:00 p.m.	Quiz Bowl begins
3:00 p.m.	Silent Auction winners announced
5:00 p.m.	Awards Presentations at the conclusion of Quiz Bowl

Silent Auction

A silent auction will be available for all participants, leaders, family members and general public to participate in. A selection of poultry related gifts, general equipment, plants, and auction items will be viewed for any individual to place their bid/s on a bid sheet provided. A minimum bid will be \$1.00 and a minimum raise of bid will be \$ 1.00. No live birds are allowed in the silent auction.

Become a State 4-H Poultry Palooza Sponsor

You can sponsor a 4-H award for only \$20!

BEST OVERALL OF SHOW

**BEST IN SHOW GRAND CHAMPION
CHICKEN**

**BEST IN SHOW GRAND CHAMPION
TURKEY**

**BEST IN SHOW GRAND CHAMPION
GOOSE**

BEST IN SHOW GRAND CHAMPION DUCK

1ST PLACE JUNIOR SHOWMANSHIP

2ND PLACE JUNIOR SHOWMANSHIP

3RD PLACE JUNIOR SHOWMANSHIP

**1ST PLACE INTERMEDIATE
SHOWMANSHIP**

**2ND PLACE INTERMEDIATE
SHOWMANSHIP**

3RD PLACE INTERMEDIATE SHOWMANSHIP

1ST PLACE SENIOR SHOWMANSHIP

2ND PLACE SENIOR SHOWMANSHIP

3RD PLACE SENIOR SHOWMANSHIP

1ST PLACE JUNIOR QUIZ BOWL TEAM

1ST PLACE SENIOR QUIZ BOWL TEAM

1ST PLACE JUNIOR CHICKEN BARBECUE

1ST PLACE SENIOR CHICKEN BARBECUE

1ST PLACE JUNIOR TURKEY BARBECUE

1ST PLACE SENIOR CHICKEN BARBECUE

1ST PLACE JUNIOR EGG PREPARATION

1ST PLACE SENIOR EGG PREPARATION

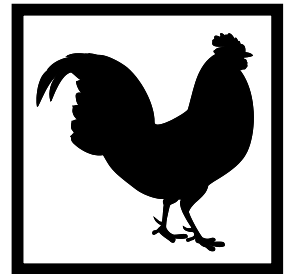
We will try to match each award sponsor with their first award choice but award preferences are given on a first come first serve basis.

Sponsors will be listed at the 2010 State 4-H Poultry Palooza! Anyone can become a sponsor (individuals, families, clubs, associations, etc.)

Make checks payable to: *Michigan 4-H Youth Programs – State 4-H Poultry Palooza*

Mail checks and the form that follows **by April 23, 2010** to:

**Jake DeDecker, Program Leader
4-H Youth Development
Michigan State University Extension
160 Agriculture Hall
East Lansing MI 48824-1039
Phone: 517-432-7604**



Name (as you want published): _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____ Amount: \$_____

Please select the award choices you would like to sponsor:

1st choice: _____ 2nd choice: _____

3rd choice: _____ 4th choice: _____

Become a Vendor at the State 4-H Poultry Palooza

We are trying to create more educational opportunities for youth at the palooza and would like to add a nutritional component as well as an equipment component. We would like to have representatives from various feed companies on site that would provide youth the opportunity to purchase feed and also learn about nutrition requirements and diet rations. We would like various equipment suppliers on site to provide the youth the opportunity to select and buy the right equipment for their poultry project. So we are extending this opportunity for nutritional vendors and equipment vendors to come and be apart of the State 4-H Poultry Palooza.

You can be a feed or equipment vendor for only \$75.

Vendors for the event will receive one table and two chairs.

No live birds will be allowed for sale.

Make checks payable to: *Michigan 4-H Youth Programs – State 4-H Poultry Palooza*

Mail checks and the form below by April 23, 2010 to:

Jake DeDecker
4-H Youth Development
160 Ag Hall
Michigan State University
East Lansing, MI 48824

**State 4-H Poultry Palooza
May 33, 2010
Barry County Expo Center**

NAME: _____

ADDRESS: _____

CITY: _____ **ZIP CODE:** _____

PHONE: (____) _____ **EMAIL:** _____

Contests

Market Broiler Project

Contest Objectives

The objectives of the Michigan 4-H Market Broiler Project are to provide hands-on experience in production poultry from live broiler evaluation to meat evaluation (using a mobile processing unit) to evaluation of flock records. This will enable 4-H members, volunteer leaders and parents to compare live birds and finished meat quality.

The primary goal of the Michigan 4-H Broiler Project Program is to enhance students' knowledge in animal husbandry, science, and mathematics. Moreover, in this academic achievement endeavor, students participate in real world experiences by raising the biggest birds possible in the shortest period of time using safe and ethical industry recommendations.

Contest Summary

Contestant's ages will be determined as of January 1, 2010. The Market Broiler Contest will be divided into two age divisions: juniors (ages 9 to 13) and seniors (ages 14 to 18).

The Market Broiler Project is to be overseen and records must be verified by the entrant's 4-H volunteer leader.

Entrants must be in possession of at least 25 cockerels **by the week of April 10, 2010 (April 5 – April 10, 2010)**. Entrants will pick a pen of 3 birds from the original 25 to bring to the contest. Siblings may share the same flock of 25 cockerels for their projects; however, each entrant must keep his or her own set of records. Nonsiblings may not share a flock.

Entrants must keep records of their flocks using the Broiler Project Report Sheet (see pg. 9) and the Broiler Contest Written Report (see pg. 11) for the written report scoring sheet. These records must be submitted with the entries on the day of the show.

Entrants are required to keep a photographic record of their flocks throughout the project, then choose three photos to submit as part of the project records. The photos must have captions of no more than 50 words each.

Entrants must use the actual number of cockerels received from the hatchery when completing flock records.

All birds in the flock must be weighed by **May 20 2010**. On the day of judging, birds will be assigned points for weight.

When completing the 4-H Market Broiler Project Report Sheet, compute the cost per pound of live bird based on the flock's total cost of production.

After the weigh-in and live judging, the birds will be processed and ready to cook. Entries will be judged on their uniformity (the width and length of breast and extent of muscling). Carcasses will also be evaluated for defects including bruises, broken bones, blisters, feed in the crop, dented or crooked keel bones, and more.

Entrants must bring a cooler and ice for judging and transporting processed poultry home.

Contact Dr. Darrin Karcher, MSU Extension poultry specialist, by phone at 517-355-8402 or by email at dkarcher@msu.edu, if you have questions about the contest or need help with flock issues.

Key elements in the projects are:

- a. Six (6) weeks in duration.
- b. Features a final conclusion that incorporates management skills, mathematics and English.
- c. Two different graphs and a chart will be prepared: bar, line and pie. **(Seniors Only)**
- d. A minimum of 25 birds (cockerels) is needed for each broiler project (flock).
- e. Three (3) birds per entry will be brought for judging on evaluation day.
- f. Birds that are found dead will need to be weighed to calculate adjusted feed efficiency.
- g. Each entry must answer up to five oral questions posed by the judge during the contest.
- h. Three (3) photographs, with a 50 word caption for each are required of the flocks throughout the contest period.

Poultry Extension Specialist, Dr. Darrin Karcher, may be available for:

- a. Visits during growing period as requested (For an additional consulting fee)
- b. Source of information at any time (management, nutrition, disease, etc.)
- c. Contact Dr. Karcher for questions pertaining to your flock:
517-355-8402 or dkarcher@msu.edu

Each leader will be responsible for:

- a. Accuracy of records and entries from his/her club.
- b. Supervising program and selection of birds to bring to evaluation day

Contest Rules:

- a. Broiler chicks must be received no earlier than the starting date **(April 5, 2010)**.
- b. Each flock shall consist of a minimum of 25 broilers (cockerels).
- c. The actual number of chicks that are alive 24 hours after they are received from the hatchery shall be used in computing records (for example, if you receive 26 chicks your mortality will be based on 26 if none die within the first 24 hours).
- d. Siblings may share the same flock of 25 cockerels for their project; however, each entrant must keep his/her own set of records. Nonsiblings may not share a flock.
- e. No more than one (1) entry per flock. Members can raise birds individually, in partnership or as a club but, there will be no more than one entry allowed per person.
- f. The total live weight of all birds shall be taken on May 20, 2010.
- g. When figuring the records, compute the cost per pound of live bird based on that flock's total cost of production. **(Juniors and Seniors)**
- h. Three (3) birds per entry will be brought for judging on contest day.
- i. At the contest, all of the birds will be weighed at check-in; their weight averaged and assigned points for average weight.
- j. Following the live weigh in, birds will be fully processed for judging. Emphasis will be placed on entry uniformity. Uniformity is defined as width and length of breast and extent of muscling. Live birds will be evaluated for defects including bruises, broken bones, blisters, dented or crooked keel bone, etc.
- k. **Senior entry** will be required to prepare three (3) different charts: bar, line and pie.
- l. Three (3) photographs are required of the flocks throughout the contest period. **(juniors and seniors)** When submitting their report contestants are to write a caption for each photograph that will not exceed 50 words.
- m. Weigh any birds that are found dead so you can calculate the adjusted feed efficiency on the broiler project report sheet. **(Juniors and Seniors)**
- n. Must show all work for full credit on all problems.

- o. Each entry will be asked up to five (5) oral questions posed by the judge.
- p. For additional resources on proper poultry management please visit G.A.A.M.P.S. at http://www.michigan.gov/mda/0,1607,7-125-1567_1599_1605---,00.html.

**AFTER PROCESSING, EACH MEMBER MUST PROVIDE COOLERS WITH EXTRA ICE FOR JUDGING AND TRANSPORTING POULTRY HOME.
PLAN ON A COOLER FOR THREE OR MORE BIRDS.
THIS IS A GOOD FOOD SAFETY PRACTICE.**

There will also be an opportunity to donate processed birds to a local soup kitchen in Barry County, if you choose not to transport them home.

BROILER CONTEST SCORING

1. Birds will be scored on the following basis:	
a. Weight (to be weighted at the contest)	200
b. Breast	125
c. Legs	50
d. Thighs	50
e. Conformation & Fleshing (Finish)	100
f. Uniformity	125
g. Defects (lose points based on defect)	
Subtotal (Live Judging).....	650
a. Breast	50
b. Legs	25
c. Thighs	25
d. Conformation & Fleshing (Finish)	50
e. Uniformity	100
f. Defects (lose points based on defect)	
Subtotal (Dressed Judging).....	250
2. 4-H Broiler Project Cumulative Scoring:	
a. Live Judging	650
b. Dressed Judging	250
c. Report Sheet	45
d. Photographs	15
e. Graphs and Charts (Seniors Only)	30
f. Oral Questions	10
Total Possible Score.....	1000

BROILER PROJECT REPORT SHEET (A)

1. Entry owned by _____
2. 4-H Club and County _____
3. Source of chicks _____
4. Number of all birds started with _____
5. Number of all birds alive on weight date (including cripples and deformed birds) _____
6. Complete the chart below related to mortality.

Date	Number	Cause	Weight

Must show all work for full credit on all problems.

7. Total pounds of feed consumed (including home grown grains and feed additives) _____
 (To arrive at an answer add total amount of feed and additives fed the flock and subtract any feed and additives remaining i.e. spoiled feed in feeders, removed feed from feeders, feed left in bags, etc)

8. Total live weight (pounds) of all birds on weigh date (Note: You must weigh all birds.) _____

9. Feed Conversion Ratio = $\frac{\text{pounds of feed consumed}}{\text{total live weight (pounds)}}$ _____

10. Adjusted Feed Conversion Ratio = $\frac{\text{pounds of feed consumed}}{\text{total live weight (pounds) + weight of mortalities}}$ _____

11. Percent Mortality = $100 \times \frac{\text{number of birds that died}}{\text{number of birds started}}$ _____

12. Percent Livability = $100 \times \frac{\text{number of birds on weigh date}}{\text{number of birds started}}$ _____
 (Percent mortality plus percent livability should equal 100 percent)

13. Average weight = $\frac{\text{total live weight (pounds)}}{\text{number of live birds on weighs date}}$ _____

Costs associated with raising the entire flock of chickens:

- 14. Cost of chicks\$ _____
- 15. Total cost of feed consumed\$ _____
 (Note: Include all home grown grain and supplements – added to feed or water)
- 16. Energy costs (gas, electricity, etc.).....\$ _____
- 17. Medication costs\$ _____
- 18. Litter costs\$ _____
- 19. Building and equipment costs (\$.25 per bird).....\$ _____
- 20. Water cost (\$.10 per pound) {Birds will consume two times water as to feed}..... \$ _____
- 21. Projected processing costs\$ _____
- 22. Other costs\$ _____
- 23. Total costs for project\$ _____

24. Cost of production per pound of chicken = $\frac{\text{total cost of production}}{\text{total live weight}}$ \$ _____

25. Average cost of production per bird = $\frac{\text{total cost of production}}{\text{number of live birds on weigh date}}$ \$ _____

26. Production efficiency factor = $\frac{\text{livability percentage} \times \text{live weight}}{\text{age in days} \times \text{feed conversion ratio}}$

Total Scoring: Lines 7 -13 and 23 – 26 are each worth 4 points for a total possible of 44 _____

**4-H BROILER CONTEST
WRITTEN REPORT SCORING (B)**

MEMBER _____

CLUB _____

COUNTY _____

GUIDE FOR SCORING

DIRECTIONS: The report must answer each of the questions below. The reports **MUST** be typewritten to receive full points. All handwritten reports will receive 50% of the points awarded. Each entry must type its own report and all of the questions must be answered in a complete sentence that is grammatically correct. Duplicate reports will receive zero points for the report score.

Feed Program (5 points)

- 1- Where did the feed come from? (Elevator, feed store, home grown, etc.)
- 2- What brand of feed was used? (Please attach a copy of the feed label.)
- 3- What is the percent of protein, fat and fiber of all feeds used?
- 4- Describe any changes in your feed program from start to finish and how long the birds were fed each type of feed?
- 5- Did you use any supplemental vitamins, minerals, feed supplements or water supplements?
- 6- How was feed availability and frequency of feeding managed?

Ventilation, Temperature, and Litter Condition (5 points)

- 1- Describe the type of ventilation system that was used?
- 2- Why is proper ventilation important?
- 3- At what temperature was the pen kept?
- 4- What type of litter was used and how was the litter managed?

Disease-Mortality Reasons and Vaccination Program (5 points)

- 1- How many chickens were lost and why did they die?
- 2- How much did each chicken weigh when they died?
- 3- What is coccidiosis?
- 4- How can coccidiosis affect a flock of birds and how can it be prevented?

House & Equipment Description (5 points)

- 1- Describe the house (coop) and how was the equipment set-up in it?
- 2- What heat source did you have?
- 3- What size and type of feeders were used and how many were used?
- 4- What size and type of waterers were used and how many were used?
- 5- How did the set up that was used compare to industry recommendations relative to feeder and waterer space requirements per bird?

General Management Description (5 points)

- 1- Were the chicks beaks dipped in feed and water when they arrived?
- 2- Were the feeders and waterers adjusted as the birds grew?
- 3- What steps were taken to clean and prepare the house and equipment prior to the chicks arrival?
- 4- What type of litter was used for the first few days?
- 5- Describe the lighting system used and any changes made from the start to finish of the contest?
- 6- How did the lighting program used compare to industry recommendations?
- 7- How were sick birds identified and managed?
- 8- What things might you do differently if you were to participate in this contest again?

Marketing Plan (5 points)

- 1- When will the remaining birds in this entry be processed?
- 2- Where will these birds be processed and how much will it cost?
- 3- Was the availability of the birds advertised and if so, how?
- 4- What will be the cost of the birds and how was it determined?
- 5- Who will the birds be marketed to?

Grammar and Spelling – 5 points

Report Sheet (A)	44	_____
Written Report (B)	35	_____
Graphs and Chart: (Seniors Only) (Bonus for Juniors) (All charts must be correctly labeled)	30	_____
1- Prepare a line graph showing average weight per week compared to the broiler performance guidelines. (Two lines)		
2- Prepare bar graph showing average feed conversion per week.		
3- Prepare a pie chart showing average weekly intake of feed per bird.		
Photographs – 3 photographs with captions not exceeding 50 words each	12	_____
Oral Questions	9	_____
GRAND TOTAL	100	_____

Quiz Bowl

In the poultry quiz bowl, teams compete against each other by answering questions related to rearing and showing poultry and the poultry industry. The quiz bowl is an educational poultry program for all young people, including those who don't own poultry.

Teams consist of three or four members and a coach. 4-H'ers from multiple counties may create a combined team if their counties don't have enough members to field a complete team.

Quiz bowl questions will be drawn from the *National 4-H Avian Bowl Manual*. Available at your county MSU Extension office. Visit the Clemson University (South Carolina) Public Service Publishing site at <http://cufan.clemson.edu/olos> for price and ordering information for the *National 4-H Avian Bowl Manual*.

The following sections and pages of the *National 4-H Avian Bowl Manual* have been selected as study materials and question sources for the 2010 State 4-H Poultry Quiz Bowl.

Section	Page
Understanding Food Poisoners (entire section)	17-20
Avian Systems (entire section)	37-44
Growing Blue Ribbon Pullets (entire section)	55-66
Eggyclopedia (Coddled Egg through Membranes)	110-130
General Care of a Pet Bird (entire section)	163-166
Fact Sheet: Commercial Poultry Industry (entire section)	175-176

Rules

1. Contestant's ages will be determined as of January 1, 2010. The quiz bowl will be divided into two age divisions: juniors (ages 9 to 13) and seniors (ages 14 to 18).
2. Entries must be submitted on the County Quiz Bowl Team Entry Form to your county MSU Extension office **by April 23, 2010**. Late entries will not be accepted. Counties that have not chosen their team members by April 23 may make a team entry and submit the team members names to Jake DeDecker in the State 4-H Office (phone 517-432-7604, e-mail dedecke4@msu.edu) as soon as possible. All entries must be authorized by county 4-H staff.
2. Questions will be drawn from the *National 4-H Avian Bowl Manual* study packet by members of the State 4-H Poultry Committee.
3. The contest will follow a double-elimination tournament format. Any team that loses two games will be eliminated from the contest. The competition will continue until only one team remains that has less than two losses.
4. Team seeding will be determined by a random drawing.
5. The winning senior team will represent Michigan at the National 4-H Poultry and Egg Conference in Louisville, Kentucky, in November 2010.

Officials

- **Moderator** – The moderator is in charge of the contest at all times. He or she reads the questions, recognizes contestants who have “buzzed in,” and serves as the final referee among the judges.
- **Referee Judge** – Rules on the acceptability of answers. Also serves as moderator.
- **Score Keeper** – Two people will be the official score keepers for each game. One person tracks all points awarded for correct answers and taken away through penalties. The second person keeps a running score that is visible to the moderator, the contestants and, as much as possible, the viewing audience.
- **Time Keeper** – Records total elapsed time for each contest and indicates to the moderator when time to answer a given question has expired and when overall time for the game has expired.

Game Play

1. Each team seats its four players. One player is designated as the team captain.
2. The game begins with the moderator reading a question. Players on either team may press their buttons, and the first person whose light flashes must wait to be acknowledged, then has 5 seconds to start answering the question.
 - Failing to start an answer within 5 seconds will result in a 5-point penalty. Timing will begin when the question is complete, a signal is activated and the signaling player is acknowledged. The judges will rule on whether a player began an answer within the 5 seconds allowed. (Note: Repeating the question does not count as starting an answer.)
 - Starting an answer without being acknowledged will result in a 5-point penalty.
 - Giving an incorrect answer will result in a 5-point penalty. If the moderator had finished reading the question before the player who answered incorrectly rang in and was acknowledged, the moderator will not repeat the question. The other team will have 5 seconds to ring in.
3. When a player rings in before the moderator has finished reading a question, the moderator will stop reading and acknowledge the player. That person has 5 seconds to start answering based on the portion of the question that was read.
 - If the answer is correct, the person's team receives 5 points.
 - If the answer is incorrect or incomplete, the team loses 5 points. The judge may not ask the player to be more specific, to expand or to explain the answer.
 - If an interrupted question is answered incorrectly, the moderator will reread the entire question, and only the other team may attempt to answer it.
4. If no player rings in with an attempt to answer a question within 10 seconds of when the moderator finishes reading it, the question will be dropped and neither team will forfeit points.
5. **Earning Bonus Questions** – Every time a player answers a regular question correctly, the moderator will turn over a colored card in front of the player. When a team has four colored cards showing, it earns the chance to answer a bonus question. Teams may only earn one bonus question per game.
6. **Answering Bonus Questions** – The only time team members are allowed to discuss questions and answers is on bonus questions.
 - Teams may consult on bonus questions for 10 seconds. Time will be called at the end of 10 seconds, and the captain must start the answer within 5 seconds to complete the answer required.
 - Only team captains may give the team's answer to bonus questions.
 - Only the number of answers required in the bonus question will be accepted. For example, if a bonus question has a four-part answer, only the first four answers the team captain gives will be accepted.
7. **Tie Games** – If the "regular questions" portion of a game ends in a tie, the tie breaker will consist of asking five more questions. The running score will be maintained through the tiebreaker. If a team has not already earned a bonus question in the game, questions they answer correctly in the tiebreaker can go toward earning a bonus question.

Decisions and Interpretations

- Answers and interpretations of questions will be the sole responsibility of the moderator, who has the final call. All decisions of moderator, scorekeeper and referee-time keeper are final.
- Only answers contained in the *National 4-H Avian Bowl Manual* will be acceptable to the judge.
- Team members may ask the judge to verify an answer that they feel is correct.
- If a coach wishes to challenge a judge's final decision, the coach must call time out before the next question is read. Any decision the judge makes after an answer is verified is final.

Question Types

The quiz bowl has three types of questions:

- **Regular questions** – These questions are asked during the main portion of the contest.
- **Bonus questions** – These questions are usually especially difficult or require multipart answers. If a team answers a bonus question incorrectly, the other team will not be given the chance to answer it.
- **Tiebreaker questions** – These questions are used to replace questions the judges have thrown out and to break ties at the end of a game.

Scoring

- Correct answers = 5 points
- Incorrect answers = -5 points
- Acknowledgment penalties = -5 points
- Bonus questions = 10 points

Questions that require multipart answers earn 5 points for each correct part. Teams will not lose any points for answering bonus questions incorrectly. The moderator will announce the point value of each bonus question before reading it.

Skill-A-Thon

The skill-a-thon will test the participants' general knowledge of poultry. It will have seven to ten stations and participants will have 3 minutes to complete the activities at each station. At most stations, participants will write an answer on an answer card or sheet. At some stations they may be required to perform a task or judge a class. Arrangements will be made to accommodate participants needing help with reading or writing. These requests must be made before the contest. The skill-a-thon is open to individual entries only in two divisions: junior (ages 9 to 14) and senior (ages 15 to 19).

Ages are determined as of January 1, 2010.

Cloverbuds

The Cloverbuds (4-H'ers aged 5 to 8 years) are invited to attend the event with their parents and participate in a noncompetitive one-on-one showmanship instruction session. The participant will experience an educational and enriching time with a knowledgeable person that has poultry experience. Participation ribbons will be awarded. Cloverbuds may not bring birds to the event. Pre-registration is needed to participate in this event, and a fee of \$ 1.00 per person. The location and times will be posted on the day of the event for this session. Age is determined as of January 1, 2010.

You Be The Judge

The session "You Be the Judge" is a segment that a participant may apply their knowledge on judging classes of live birds (breed and /or market) by giving their educated placing on a score card.

Each participant will use a judging score card that is provided, and observe each of the classes of birds, make their placings on the cards. After all the participants have completed their placings, an official judge will give the placings and scores for the correct classes that are judged. Pre-registration is needed to participate in this event and a fee of \$1.00 per person.

Chicken Barbecue Demonstration Contest

Purpose of the contest:

- To develop leadership skills and to work toward achieving the broad objectives of developing sound character and effective citizenship.
- To acquire scientific knowledge and improved understanding of the economy, versatility and nutritional value of chicken broiler meat and its relationship to human nutrition and health.
- To help youth develop skills in the preparation and use of chicken and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

Rules and Information:

1. Contestant's ages will be determined as of January 1, 2010. The chicken Barbecue Demonstration Contest will be divided into two age divisions: juniors (ages 9 to 13) and seniors (ages 14 to 19).
2. The contestants will be scored for **barbecue skills, sensory evaluation, and presentation** according to the **barbecue score sheets**.
3. Each contestant may prepare two to four 1 1/4 to 1 1/2 pound chicken halves provided to them the day of the contest.
4. There will be a 2 1/2 hour time limit on the preparation of the chicken. Contestant is to turn in product at the end of stated cooking time.
5. Barbecue grills will be provided for all contestants, which they will be required to use. Charcoal and lighter fuel will also be provided. 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. Burning materials outside the grills will be considered as a fire hazard. Non charcoal combustible sources should be limited.
6. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce may be commercial or private recipe (recipe must be provided to judges). Contestants may use a meat thermometer. Grill lids or grill covers will be permitted. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used, remember browning is a part of the sensory score sheet.
7. The chicken will not be available to the contestant until the starting time.
8. Chicken shall not be marinated prior to start of the contest.
9. A contestant may not inject or insert any fluid, sauce, or additive into the chicken.
10. Chicken halves may not be placed in baskets to aid in turning.

11. Each contestant will present **two** intact, barbecued chicken halves to the panel of judges at the conclusion of their cooking on plates or containers provided. No garnishes, dips or additional items will be presented on the plates or submitted to the judges. Three (3) copies of the cooking outlines and recipes are due at time of presentation of the product.

12. An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of 10 minutes for presentations. Judges will have up to 3 minutes for questions directed to contestants. Posters and tabletop graphics will be allowed. Easels will be provided. MS PowerPoint Presentations using a computer and computer projector can be used for the oral presentation. A laptop computer and computer projector will be available. Any contestant wishing to do a PowerPoint presentation should have their talk on a CD or USB memory device. If a PowerPoint presentation is planned, the presentation is due in final form for submission at 9:00 A.M. the day of the contest and the computer PowerPoint presentation is not to include audio. Order of presentation will be determined prior to the start of the contest.

13. No contestant will be allowed to have any means of identification as to name or county or state represented during the oral presentation or from the presentation content.

14. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.

15. Tie scores of the top five contestants will be broken in descending order by:

- Highest score in Finished Product Quality portion.
- Highest score in Presentation portion.
- Drop high and low score, use middle score.
- A method will be decided by contest committee

Michigan 4-H *Chicken Barbecue* *Cooking Skills*

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical?_____ Efficient?_____ Complicated?_____		
Appearance and Cleanliness (point value 5) Person and equipment initially? Person and equipment while cooking? Apron?		
Starting Fire (point value 10) Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
Controlling Fire (point value 15) Was person skilled in controlling fire: Fire too hot, cool, ok? Did excessive heat require control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
Preparing Chicken for Cooking (point value 10) Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling chicken?		
Skill in Barbecuing (point value 25) Was chicken turned before blisters occurred? Was skin torn during turning? Was sauce uniformly applied? Did cooking start with skin side up?		
TOTAL POINTS		

**Michigan 4-H *Chicken* Barbecue
Sensory Evaluation**

	Points Scored	Comments
Degree of Doneness* (point value 20) Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)		
Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) Burnt/blistered (severe, moderate, none) Speckled with Ash (severe, moderate, none) Skin Torn (severe, moderate, none)		
Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
Taste* (point value 25) Chicken (poor, moderate, good) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong)		
After Taste* (point value 5) (strong, moderate, weak)		
TOTAL POINTS		

*Circle appropriate statement

Michigan 4-H *Chicken* Barbecue Contest
Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 5) Well groomed Dressed appropriately Voice distinct & reasonably strong Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 20) Accuracy, practicality & completeness of information Factual nutritional information Food Safety Appropriateness for topic chosen Participant well informed Knowledge of broilers and industry		
C. Presentation (Total Points 20) Introduction brief & interesting Methods suited to subject matter Information given in logical manner Equipment & materials handled with ease and skill Effective use of time Visuals, easily seen & used effectively Important points summarized		
D. Results (Total Points 5) Methods & principals well taught Questions answered satisfactorily		
TOTAL POINTS		

*Circle appropriate statement

Turkey Barbecue Demonstration Contest

Purpose of the contest:

- To develop leadership skills and to work toward achieving the broad objectives of developing sound character and effective citizenship.
- To acquire scientific knowledge and improved understanding of the economy, versatility and nutritional value of turkey meat and its relationship to human nutrition and health.
- To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

Rules and Information:

1. Contestant's ages will be determined as of January 1, 2010. The Turkey Barbecue Demonstration Contest will be divided into two age divisions: juniors (ages 9 to 13) and seniors (ages 14 to 19).
2. The contestants will be scored for **barbecue skills, sensory evaluation, and presentation** by three sets of judges according to the **barbecue score sheets**.
3. Each contestant will prepare **two** 1 1/4 to 1 1/2 pound turkey breast filets provided to them the day of the contest. The filets will each consist of 1/2 breast with tenderloin removed (Pectoralis Major muscle). **The skin may be left on or off both fillets or one fillet with skin and one not with skin.**
4. There will be a 3 hour time limit on the preparation of the turkey. Contestant is to turn in product at end of stated cooking time.
5. Barbecue grills will be provided for all contestants, which they will be required to use. Charcoal and lighter fuel will also be provided. 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 turkey for cooking. Burning materials outside the grills will be considered as a fire hazard. Non charcoal combustible sources should be limited.
6. All other equipment and supplies, including sauce, must be furnished by the contestants. Sauce may be commercial or private recipe (recipe must be provided to judges). Contestants may use a meat thermometer. Grill lids or grill covers will be permitted. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used, remember browning is a part of the sensory score sheet.
7. The turkey will not be available to the contestant until the starting time.
8. Turkey shall not be marinated prior to start of contest. A contestant may not inject any fluid or sauce or additive into turkey. Turkey may be cooked in aluminum foil wrap.

9. Each contestant will present **one** intact barbecued turkey filet to the panel of judges by the conclusion of their cooking on plates or containers provided. No garnishes, dips or additional items will be presented on the plates or containers or submitted to the judges. Three (3) copies of the cooking outlines and recipes are due at time of presentation of the product.

10. An illustrated presentation, including factual information about turkeys, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of 10 minutes for presentations. Judges will have up to 3 minutes for questions directed to contestants. Posters and tabletop graphics will be allowed. Easels will be provided. MS PowerPoint Presentations using a computer and computer projector can be used for the oral presentation. A laptop computer and computer projector will be available. Any contestant wishing to do a PowerPoint presentation should have their talk on a CD or USB memory device. If a PowerPoint presentation is planned, the presentation is due in final form for submission at 9:00 A.M. the day of the contest and the computer PowerPoint presentation is not to include audio. Order of presentation will be determined prior to the start of the contest.

11. No contestant will be allowed to have any means of identification as to name or county or state represented during the oral presentation or from the presentation content.

12. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.

13. Tie scores of the top five contestants will be broken in descending order by:

- Highest score in Finished Product Quality portion.
- Highest score in Presentation portion.
- Drop high and low score, use middle score.
- A method will be decided by contest committee

Michigan 4-H *Turkey* Barbecue *Cooking Skills*

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical?_____ Efficient?_____ Complicated?_____		
Appearance and Cleanliness (point value 5) Person and equipment initially? Person and equipment while cooking? Apron?		
Starting Fire (point value 10) Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
Controlling Fire (point value 15) Was person skilled in controlling fire: Fire too hot, cool, ok? Did excessive heat require control measures? Was excessive ash dust stirred up during control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
Preparing Chicken for Cooking (point value 10) Skilled? Practiced safety in use of knife? Marinating practices proper and sanitary? Practiced food safety when handling turkey?		
Skill in Barbecuing (point value 25) Was turkey turned often enough to prevent burning? Was person skilled in turning turkey? Was sauce uniformly applied?		
TOTAL POINTS		

**Michigan 4-H *Turkey* Barbecue
Sensory Evaluation**

	Points Scored	Comments
Degree of Doneness* (point value 20) Outer part of breast filet (undercooked, done, overcooked) Center of breast filet (undercooked, done, overcooked)		
Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform)		
Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
Taste* (point value 25) Turkey (poor, moderate, good) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong)		
After Taste* (point value 5) (strong, moderate, weak)		
TOTAL POINTS		

*Circle appropriate statement

Michigan 4-H Turkey Barbecue Contest
Presentation Score Sheet

	Points Scored	Comments
<p>B. Subject Matter (Total Points 20) Accuracy, practicality & completeness of information Factual nutritional information Food Safety Appropriateness for topic chosen Participant well informed Knowledge of turkeys and industry</p>		
<p>C. Presentation (Total Points 20) Introduction brief & interesting Methods suited to subject matter Information given in logical manner Equipment & materials handled with ease and skill Effective use of time Visuals, easily seen & used effectively Important points summarized</p>		
<p>D. Results (Total Points 5) Methods & principals well taught Questions answered satisfactorily</p>		
TOTAL POINTS		

*Circle appropriate statement

Egg Preparation Demonstration Contest

Purpose of the contest:

- To develop and demonstrate leadership and communication skills.
- To acquire knowledge of quality standards, size classification, nutritional value, preparation and storage, functional properties, versatility and economic value of eggs.
- To develop creative skills in the preparation, use and serving of eggs.
- To learn to enjoy eggs as a food.
- To use sound nutritional knowledge when planning meals.

Rules and Information:

1. Contestant's ages will be determined as of January 1, 2010. The Egg Preparation Demonstration Contest will be divided into two age divisions: juniors (ages 9 to 13) and seniors (ages 14 to 19).
2. Appropriate contestant entry form must be submitted by designated deadline. All information requested on this sheet must be provided, including copy of recipe, appliances needed and times, and total preparation time needed in the kitchen prior to the presentation. Failure to submit all information may result in inconvenience for contest. Scheduling of appliances and presentation times are prepared using this information.
3. The contestants will be scored according to the points listed and described in the sample judges score card.
4. Each participant must present a demonstration on the preparation of an egg dish.
5. The demonstration must include the following:
 - Information of eggs: nutritional value, preparation and storage, functional properties, grading and sizing, versatility and economics of cooking with eggs.
 - Steps in preparation of the dish.
 - 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.
 - 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 7) and a sample of their finished product.
6. 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.

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, county or state of the contestant represented within. Recipes should meet criteria described in **rule 22, Recipe Includes the Following Parts.**

8. The egg dish must contain a minimum of (NOTE: Large egg size):

- **1/2 egg per serving if the dish is classified as an appetizer or snack.**
- **1/2 egg per serving if the dish is classified as a dessert.**
- **1/2 egg per serving if the dish is classified as a beverage.**
- **One (1) egg per serving if the dish is classified as a salad or main dish.**
- **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 indicate what equipment (Range, Oven, Microwave Oven, and/or Refrigerator) is needed for cookery by April 23, 2010. Contestants must provide their own functional 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, county 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 must be provided by the contestants.

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:

- The contestant with the highest score in "Presentation and Skill".
- The contestant with the highest score in "Program Content".
- The contestant with the highest score in "Product".
- A method will be decided upon by the contest committee.

20. **Score sheets** for Egg Preparation Contest (See page 28.)

21. Recipe includes the following parts:

- **Name of recipe**
- **List of ingredients - listed in order they are used in the instructions.**
- **Measurements given in common fractions.**
- **No abbreviations used.**
- **No brand names used.**
- **Instructions for combining ingredients.**
- **Clear instructions for every step of combining and cooking the ingredients.**
- **Short, clear, concise sentences.**
- **Correct food preparation terms to describe combining and cooking process.**
- **Size of pan stated.**
- **Temperature and cooking time stated.**
- **Number of servings and calories.**

Egg Preparation Entry Form
Due Date: April 23, 2010

Name:	
County:	Division: <input type="checkbox"/> Junior <input type="checkbox"/> Senior

Total Preparation Time Required: _____

Appliances (check all that apply):

- Range/Stove
- Oven
- Microwave Oven
- Refrigerator

Please staple one copy of your recipe to this form that will be used by the State 4-H Poultry Committee. You will need to bring the 5 copies of the recipe to the event.

4-H EGG PREPARATION EVENT SCORECARD

100 POINTS POSSIBLE

	Judges Score	Score
Maximum		_____
I. PROGRAM CONTENT	35	_____
Introduction.....(5)		
Visual impact: introduction sparks interest, importance established, purpose outlined.		
General Nutrition Information.....(10)		
Accurate, complete, up-to-date, correct terminology: knowledge of nutrients in eggs, attention to balanced meals, health aspects, appropriate references. Knowledge of Eggs.....(10)		
Nutritional value, preparation and storage, functional properties in foods, grading and sizing, use in menu planning, appropriate references. Summary of Main Points.....(5)		
Response to Judges' Questions.....(5)		
II. PRESENTATION AND SKILL	35	_____
Appearance.....(5)		
Neatly and appropriately dressed, hair neat and restrained, hands and nails cleaned, no distracting jewelry. Delivery(10)		
Voice projection, interpretation of information, confidence and speaking ease, avoidance of cliches, general effect on audience. 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. Visuals (Appropriate, neat, clean, visually appealing, easily read or seen. Contributes to demonstration.).....(5)		
III. THE PRODUCT	30	_____
Sensory Appeal.....(15)		
Appetizing appearance, aroma, flavor. Reason for Selection.....(5)		
Dish is selected for economy, convenience, nutrition or other suitable reasons. Health Aspects.....(5)		
Dish appropriate nutritionally for intended use; not exceptionally high in fat, calories, sodium. Recipe.....(5)		
Correctly written, preparation time not excessive, ingredients available and economical. It is appropriate for today's lifestyles.....		
SUBTOTAL		_____
TOTAL		100

2010 State 4-H Poultry Palooza Participant Entry Form

Complete and submit this form and all fees to your county MSU Extension office **by April 23, 2010**. You must submit a Media Release and Medical Treatment Authorization form with your entry form. Without a signed Medical Treatment Authorization form, you won't be allowed to participate in the event.

Exhibitor's name:		Sex: <input type="checkbox"/> Male <input type="checkbox"/> Female
Address:		
City:	ZIP:	County:
Phone: ()	E-mail address:	Date of birth:

Fill in the following table with a complete description of all birds you're entering in the show, including their:

- Species (such as Bantam, Standard, Waterfowl, Turkey)
- Breed (such as Cochin, Dutch, Muscovy)
- Variety (such as Columbian, BB Red, Black) and comb type or bearding if it pertains to variety

Standard, Bantam, etc.	Breed	Variety	Cock	Cockerel	Hen	Pullet
<i>Ex: Bantam</i>	<i>Leghorn</i>	<i>Single comb, light brown</i>	<i>1</i>		<i>1</i>	

Additional Contests (please check those you want to compete in):

Market Broiler Contest (\$3)	Quiz Bowl (\$3)	Skill-A-Thon (\$3)	Chicken BBQ (\$3)	Turkey BBQ (\$3)	Egg Prep (\$3)	Showmanship (\$3)	Cloverbud Showmanship (\$1)	You Be the Judge (\$1)	Campsite (\$20)	Number of Birds (\$3 / bird)	Entry Fee (\$5)	T-Shirt (\$15)			Total
<i>Ex: x</i>	<i>x</i>	<i>x</i>		<i>x</i>		<i>x</i>			<i>x</i>	2 x \$3	\$5.00	2	M	X\$15	\$76
										x \$3	\$5.00			X\$15	

You can only participate in **one** Food Prep. Contest (Chicken BBQ, Turkey BBQ or Egg Prep.)

State 4-H Poultry Palooza

Media Release and Medical Treatment Authorization Form

May 22, 2010, Barry Expo Center

County: _____

Section 1 – Release for Audio, Video, Film & Photographs

Participants in events sponsored by MSU 4-H are sometimes photographed and videotaped for use in MSU 4-H promotional and educational materials.

I authorize Michigan State University to record the image and voice of the subject named below and give MSU and all persons or entities acting pursuant to MSU's permission or authority, all rights to use of these recorded images and voice. I understand that said images and/or voice will be used for educational, advertising and promotional purposes in all conventional and electronic media, including but not limited to the Internet, and any future media. I also authorize the use of any printed material in connection therewith.

I understand and agree that these images and recordings may be duplicated, distributed, with or without charge, and/or altered in any form or manner without future or further compensation or liability, in perpetuity.

Print adult or youth subject's name: _____

Signature: _____

(Parent or guardian must sign here if subject is under age 18.)

Date: _____

Section 2 – Medical Treatment Authorization

This section must be completed and signed by a parent or guardian for all youth participants before they can participate in this program. If this form is not completed, youth participants will not be allowed to participate. Completing this section is optional but encouraged for adult participants.

Please complete this form to give a medical facility permission to treat the participant for minor injuries or medical problems. In the event of serious injury or illness, the parent or person designated will be contacted. Treatment will proceed before contacting the parent or person designated **only if the situation is urgent and does not permit delay.**

Participant's full legal name: _____

Birth date: _____ Phone: (____) _____

Parent phone – day (____) _____

Mailing address: _____

Primary care physician's name: _____

Physician's address: _____

Physician's phone: _____

Health Insurance Information:

Policy holder's name and relationship to participant: _____

Policy holder's address: _____

Please attach a photocopy of both sides of your insurance card (preferred) OR complete the information requested here:

Insurance company name and address: _____

Insurance copy phone number: (____) _____

All policy numbers (please identify): _____

If you have HMO insurance, please list emergency treatment authorization phone number: (____) _____

Employer's name and address: _____

Information Needed About Participant:

Please check yes or no. If yes, explain below or on another sheet if you need more room.

Yes No

Does the participant have any chronic health problem or illness? _____

Does he or she have any acute illness now? _____

Has the person been treated recently for some medical problem? _____

List any medications he or she is now taking for treatment of any medical problem. _____

Does the participant have any allergies to medication or local anesthetics? _____

Does he or she have any allergies? _____

Date of his or her last tetanus shot: _____

Official Authorization Follows:

I (parent or legal guardian), _____ recognize that while attending this program, medical treatment on an emergency basis may be necessary for my child, and I further recognize that MSU staff may be unable to contact me for my consent for emergency medical care. I do hereby consent in advance to such emergency care, including hospital care, as may be deemed necessary under the circumstances and to assume the expenses of such care. I also authorize the medical facility to release any and all information required to complete insurance claims and also authorize insurance payment directly to the medical facility.

Signature of parent or guardian or of participant if aged 18 and up: _____

Date: _____

State 4-H Poultry Palooza County Quiz Bowl Team Entry Form

This form must be completed and submitted **by April 23 2010**, to:
 Jake DeDecker, Program Leader
 4-H Youth Development
 Michigan State University Extension
 160 Agriculture Hall
 East Lansing, MI 48824-1039

If your county has not chosen teams by the individual entry deadline of April 23, 2010, submit all of the 4-H'ers planning to enter the quiz bowl contest on this form (add extra sheets if needed). You can substitute names later if necessary. If you don't need all of the team spaces on this form, either leave the extras blank or cross them out. No alternates allowed.

Junior Teams (ages 9 to 14)

Position Number	Entrant Names	Entrant Birth Dates
1		
2		
3		
4		
Coach's Name:		Phone: ()

Position Number	Entrant Names	Entrant Birth Dates
1		
2		
3		
4		
Coach's Name:		Phone: ()

Senior Teams (ages 15 to 19)

Position Number	Entrant Names	Entrant Birth Dates
1		
2		
3		
4		
Coach's Name:		Phone: ()

Position Number	Entrant Names	Entrant Birth Dates
1		
2		
3		
4		
Coach's Name:		Phone: ()

2010 State 4-H Poultry Palooza _____ County Payment Form

Please summarize your county's entries on this form and submit it, the individual entry forms and one check, payable to Michigan State University, by **April 23, 2010**, to:
 Jake DeDecker, Program Leader
 4-H Youth Development
 Michigan State University Extension
 160 Agriculture Hall
 East Lansing, MI 48824-1039

Costs – The fees for individual contestants are:

Participation fee - \$ 5 for all members

- Show birds – \$3 per bird
- Showmanship - \$ 3 per exhibitor
- Broiler/Market Contest - \$9 per exhibitor
- Campsite - \$ 20 each for one night
- Quiz Bowl - \$3 per exhibitor
- Skill-A-Thon - \$3 per exhibitor
- Cloverbud Showmanship Session – \$1
- You Be the Judge - \$ 1 per exhibitor
- Chicken Barbecue Demonstration – \$3
- Turkey Barbecue Demonstration - \$3
- Egg Preparation Demonstration - \$3

Note on contestant age: Participant ages are determined as of January 1, 2010; all exhibitors must be at least 9 by that date. Cloverbuds (4-H'ers aged 5 to 8) may attend with their parents and participate in a noncompetitive, one-on-one showmanship instruction session. Cloverbuds may not bring birds.

Participant Name	Broiler/Market Contest (\$3)	Quiz Bowl (\$3)	Skill-A-Thon (\$3)	Chicken BBQ (\$3)	Turkey BBQ (\$3)	Egg Prep. (\$3)	Showmanship (\$3)	Cloverbud Showmanship (\$1)	You Be the Judge (\$1)	Campsite (\$20)	Number of Birds (\$3 / bird)		Entry Fee (\$5)	T-Shirt (\$15)			Total
<i>Example: Tim Smith</i>	<i>Ex: x</i>	<i>x</i>	<i>x</i>		<i>x</i>		<i>x</i>		<i>x</i>	<i>x</i>	2	x \$3	\$5.00	2	M	X\$15	\$79.00
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	
												x \$3	\$5.00			X\$15	

Signature of authorizing county MSU Extension staff person:	Total Amount Due: \$
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All decisions are final by the State 4-H Poultry Palooza Committee.