



Avian Science Notes

University of California • Cooperative Extension

April 2006

GLOBAL SPREAD OF AVIAN INFLUENZA

As of this writing, new countries continue to become infected with highly pathogenic Avian Influenza (HPAI). On April 18th Sudan reported its first cases of HPAI. In February of this year, the disease was confirmed in Egypt, Sudan's neighbor to the north.

China, the first country to become infected with H5N1 HPAI, continues to report new cases. The latest involved depopulation on 8000 chickens in Shandong province. According to the United Nations Coordinator for the response to Avian Influenza, Dr. David Nabarro, "the H5N1 avian influenza virus has spread to 20 new countries in just 6 weeks."

As poultry enthusiasts you must be aware of the following:

1. Biosecurity is the best defense you can provide for your birds. Please review the mailings I have sent you on biosecurity for backyard flocks. If you cannot locate these mailings, please call my assistant, Ms. Jeri Hansen at (530) 752-9040.
2. We do NOT have HPAI in the United States.
3. The United States Department of Agriculture and the California Department of Food and Agriculture are working with commercial poultry producers, game fowl producers, live bird markets, and others to conduct flock testing and surveillance.

4. In countries where HPAI is present, consumers will not get AI from eating properly handled and cooked food.

5. REPEAT: we do NOT have HPAI in the United States.

AFTER THE FAIR...

Many of you will be taking your birds to county or district fairs this summer and/or to State Fair. When you bring your birds home from the fair, you should keep them quarantined, that is separated, from the birds that never left your backyard - "home flock." If at all possible one person should care for the quarantined birds and another person for the home flock. If you are the only one available to care for the birds, first service the home flock, then the quarantined birds. Also have separate boots and coveralls that you wear in each pen/area.

Keep the birds quarantined for a minimum of 2 weeks. If all the birds that returned home from the fair look healthy after 2 weeks, you may return them to their normal pens. If your birds show signs of disease, further isolate the sick birds and call your poultry veterinarian or the California Animal Health and Food Safety (CAHFS) Lab nearest you:

UC Davis (530) 752-8770
Fresno (559) 498-7740
San Bernardino (909) 383-4287
Turlock (209) 634-5837

New Avian Bowl Study Sections

The study sections for the 2006 Avian Bowl Qualifier (to be held at State Fair) are as follows:

Section	Pages
Understanding Food Poisoners	pp. 17 - 20
Avian Systems (Digestive System to The Feather)	pp. 41 - 43
Breeds, Varieties, & Strains, (Continental Class & AOSB Class)	pp. 77 - 80
Raising Game Birds	pp. 81 - 100
Eggyclopedia: (Daily Values through Yolk)	pp. 119 - 150
General Care of Pet Birds	pp. 165 - 166
Fact Sheet: The Changing World of Poultry and Egg Markets	pp. 177 - 178

The 2004 version of the National Avian Bowl Manual is available from the Clemson University Bulletin Room. The cost is \$12.00 per copy and may be ordered online using either a VISA or MasterCard by going to the following URL: <http://cufan.clemson.edu/olos/>

Payment should only be for \$12.00 per copy. There is no tax or shipping/handling charges. Shipment is via USPA fourth-class mail.

If you prefer to **pay by check**, you may send payment to:

Clemson University Bulletin Room
96 Poole Agricultural Building
Clemson, SC 29634-0129
(864) 656-3261 – Phone
(864) 656-0742 – FAX

Checks should be made payable to: Clemson University.

*****Please note: Avian Bowl questions for Bowls held in Spring 06 and Summer 06 (prior to State Fair) will be from the 2005 sections (please see Avian Science Notes April 2005 for details).

2006 Avian Bowl

Wednesday, August 23rd (check-in 5:00-5:30 p.m.). Contest begins at 6:00 p.m.

JUNIOR ENTRY FORM

4-H Avian Bowl Contest Entry Form

FORMS WILL NOT BE ACCEPTED WITHOUT COMPLETE BIRTH DATE FOR EACH MEMBER

Entries must be postmarked by July 14, 2006

**Junior Teams: Members must be 13 years or younger on January 1, 2006.
Must have been born on or after January 1, 1993.**

County _____

Team One name _____

Team members' names:

Month/day/year

1. _____ Birth date _____

2. _____ Birth date _____

3. _____ Birth date _____

4. _____ Birth date _____

Alternate _____ Birth date _____

Coach _____
Name Address

City Zip Phone #

Team Two name _____

Team members' names:

Month/day/year

1. _____ Birth date _____

2. _____ Birth date _____

3. _____ Birth date _____

4. _____ Birth date _____

Alternate _____ Birth date _____

Coach _____
Name Address

City Zip Phone #

**Send entries to: Dr. Francine Bradley, Animal Science, UC Davis,
Davis, California 95616-8521; FAX (530) 752-8960.**

2006 Avian Bowl Qualifier

Wednesday, August 23rd (check-in 5:00-5:30 p.m.). Contest begins at 6:00 p.m.

SENIOR ENTRY FORM

4-H Avian Bowl Contest Entry Form

FORMS WILL NOT BE ACCEPTED WITHOUT COMPLETE BIRTH DATE FOR EACH MEMBER

Entries must be postmarked by July 14, 2006

Senior Teams: Must be 14 to 18 years by January 1, 2006.
Must have been born between January 1, 1988 and December 31, 1992.

County _____

Team One name _____

Team members' names: _____ Month/day/year

1. _____ Birth date _____

2. _____ Birth date _____

3. _____ Birth date _____

4. _____ Birth date _____

Alternate _____ Birth date _____

Coach: _____
Name Address

_____ City Zip Phone #

Team Two name _____

Team members' names: _____ Month/day/year

1. _____ Birth date _____

2. _____ Birth date _____

3. _____ Birth date _____

4. _____ Birth date _____

Alternate _____ Birth date _____

Coach _____
Name Address

_____ City Zip Phone #

**Send entries to: Dr. Francine Bradley, Animal Science, UC Davis,
Davis, California 95616-8521; FAX (530) 752-8960**

Egg Preparation Demonstration Qualifier moves to UC Davis

School schedules and California State Fair dates continue to be in conflict. Several 4-H leaders and members have approached me about moving the Egg Prep Qualifier to a date removed from State Fair dates. After careful consideration and discussion with various interested participants, I have decided to move the 2006 Qualifier to UC Davis and to hold the event on Thursday, July 6th.

Junior contestants are most welcome. Participating in the contest as a junior, is one of the best ways to prepare for senior competition. The winner of the Senior division will represent California at the 4-H

National Poultry and Egg Conference in Louisville, Kentucky this November.

I have seen so many of you do excellent demonstrations and presentations. I know you can do Egg Prep, too. Watch some of the cooking shows for inspiration. The recipe does NOT have to be original. Also, simple recipes are often the best. You can do deviled eggs or your own special omelette.

I know many of you dream about going to Louisville, but you can't get a winning Avian Bowl or Poultry Judging team assembled. For Egg Prep you do not need a team - it's your show.

I look forward to seeing the entries arrive and to congratulating the winners on July 6th.

Distribution of **Avian Science Notes** is made to 4-H Poultry Leaders and Youth Advisors. Anyone wishing to be placed on the mailing list may send a request to Jeri Hansen, Animal Science Department, University of California, One Shields Avenue, Davis, CA 95616-8521.

Trade and company names mentioned in this publication are for information only and does not imply University of California endorsement of the product.

Visit our website at:

<http://animalscience.ucdavis.edu/avian>

4-H EGG PREPARATION DEMONSTRATION CONTEST QUALIFIER

Thursday, July 6, 9 a.m. (check-in 8:00 a.m.), UC Davis

Winner to represent California at the National 4-H Poultry and Egg Conference in Louisville, Kentucky Entries must be postmarked on or before **June 12, 2006**

Please send all completed Entries to:

Dr. Francine Bradley
Department of Animal Science
One Shields Avenue, UC Davis
Davis, CA 95616-8521

The 2006 Qualifying rounds for the National 4-H Preparation Demonstration Contest will be held at UC Davis.

Rules for the 4-H Egg Preparation Demonstration Contest Qualifier

1. Juniors (under 14 years of age as of January 1, 2006) will be allowed to enter for experience, but cannot represent California in Louisville.
2. Must be a Senior 4-H member between the ages of 14-18 years as of January 1, 2006.
3. Submit a typed copy of your recipe:
4. The demonstration must be no more than 12 minutes in length. An additional 3 minutes will be provided for the judges to ask question. 4. Bring the prepared dish from home and be prepared to demonstrate the preparation of this dish in front of the judges. The demonstration must include the following. a. Information on eggs: nutritional value, preparation, and storage, functional properties, grading and sizing, production, versatility and economics of cooking with eggs. b. Steps in preparation of the dish. c. A finished dish (prepared at home). Judges will sample each finished product at the conclusion of each demonstration.
5. The egg dish may utilize prepared packages of food ingredients (i.e. grated cheese) or canned items (i.e. tomato paste)
6. Each contestant will furnish all supplies for the demonstration.
7. Easels will be provided for the demonstration. Only 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 tables will be allowed.
8. Posters displayed must be the work of the contestant.
9. No contestant will be allowed to have any means of identification as to his/her name on their person or posters or demonstration materials.
10. Contestants will work alone.
11. Contestants will be assigned an 8 ft work table for use in the preparation area. A 6 ft table will be assigned for the presentation of the prepared dish.

Recipe and portion size rules as well as decoration information can be obtained in the complete rules of the National Contest.

2006 REGISTRATION FORM

EGG PREPARATION DEMONSTRATION CONTEST

Entire entry must be typed

Entry Form – Entries close June 12, 2006

_____ Contestant Name
_____ Address
_____ City/State/Zip
_____ Birthday
Month/Day/Year
_____ Social Security No.
_____ Telephone Number

Juniors (under 14 years of age as of January 1, 2006) will be allowed to enter for experience, but cannot represent California in Louisville. Seniors must be between the ages of 14-18 years as of January 1, 2006. Contest is open to all youth. Top senior 4-H member qualifier to represent state at 4-H national contest.

Affiliation (check one) 4-H FFA Grange Independent

1. Recipe Name: _____

2. A brief description of the recipe: _____

3. Please type a complete recipe following directions given in National Contest Rules #8, #9 and #22. This recipe will be submitted to the judges as typed.

Attach as a separate page.

4. Typed text of everything you will say while presenting a demonstration on the preparation of your recipe.

Attach a separate page.

5. The contestant has (check blank) Provided birth date
 Provided Social Security
 Recipe Name
 Brief description of recipe
 Complete Recipe

Signed _____

Name _____ Parent/Leader

Return this form to:
Dr. Francine A. Bradley
Animal Science Department
University of California
One Shields Avenue
Davis, CA 95616-8521

If you have any questions, contact:
Dr. Francine A. Bradley
Tel: (530) 752-6316
Fax: (530) 752-8960
No e-mail



National 4-H Poultry & Egg Conference



Information

Conference Information

Competition History

Egg Preparation Demonstration Contest

(Special Awards Provided by various State Egg Promotion Associations)

Purpose of the contest:

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

Rules and Information:

1. Each state is eligible to enter one bona fide 4-H Club member in the contest.
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 8) 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. The contestant must have demonstrated the selected recipe no less than six (6) times prior to the contest.

8. 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 should meet criteria described in [rule 22, Recipe Includes the Following Parts](#).

9. The egg dish must contain a minimum of:

- **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.**

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

11. Each contestant will furnish his or her own supplies for the demonstration EXCEPT the contest committee will provide eggs, range, oven, microwave oven, and refrigerator necessary for preparation of the egg dish.

12. 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.

13. 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.

14. 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.

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

16. 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.

17. 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.

18. 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.

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

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

21. [Score sheets](#) for Egg Preparation Contest

22. 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**

Back to Expo Center

Say goodbye to the grandstand at Cal Expo. Fur and Feathers is returning to Expo center. If you have friends who chose not to show in 2005 because they did not like the grandstand section, PLEASE let them know we will be back in the air conditioned confines of Expo Centers.

California State Fair Junior Poultry Schedule

Tuesday, August 22 – Coop-in
Wednesday, August 23 – Avian Bowl
Thursday, August 24 Coop-out
see [State Fair website](http://www.bigfun.org/2005/index.asp) for more details
<http://www.bigfun.org/2005/index.asp>

2006 Calendar

June 12, 2006

Egg Preparation Entries must be post marked.

July 6, 2006

Egg Preparation Qualifier, UC Davis.

July 14, 2006

Junior Poultry and Avian Bowl Entries due for State Fair.

REMEMBER: Entries for Egg Prep Demo and Avian Bowl are to be mailed directly to DR. BRADLEY. Bird and all other State Fair entries are handled by State Fair.

October 21/22, 2006 Central Coast Feather Fanciers

Paso Robles

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