



Avian Science Notes

University of California • Cooperative Extension

October 2006

Reminder: Avian Science Day 2007 is Moving to Fall

Avian Science Day 2007 will not be held in February. Avian Science Day is moving to the fall season. Since we have already had one Avian Science Day this calendar year, Avian Science Day 2007 will

be held in the fall of next year.

You will receive notice of the exact date, after the first of 2007. I am hoping this date change will allow more people, including new 4-H Poultry members to attend.



Guest Assistant Editor



I am pleased to have Dr. Brigid McCrea as the Assistant Editor for this fall's issue of the Avian Science Notes.

Have a productive autumn and enjoy the following articles by Dr. McCrea.

–Dr. Francine Bradley, Editor



State Fair Results



Avian Bowl Qualifier

A total of eleven Avian Bowl teams, 5 junior and 6 senior, attended from all over the state. The winning Junior team, the Orange County Eggheads, traveled the farthest and were quick with answers. The winning Senior team, the Marvelous Meringues, was one of two senior teams from Yolo county.

The members of the Marvelous Meringues are Daniel Berke, Sarah Hazeltine, Joe Tauzer and their coach is Mrs. Jan Johansen. They will represent California at the 4-H National Poultry and Egg Conference in Louisville, Kentucky.



Egg-cellent Representation

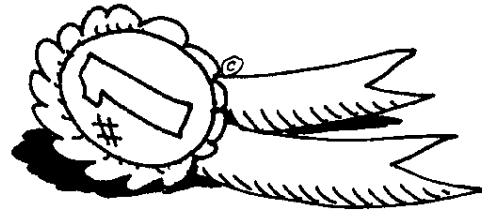
Congratulations to Spencer Downey, Ballico-Cressey 4-H club, who took Champion Dozen Egg honors with her white-shelled eggs. There was a total of 29 dozen eggs entered this year. Spencer placed well in Champion Challenge and her dozen earned her \$2,500.00 at the Junior Livestock Auction. And here is an interesting note: the hens that laid the champion eggs were from the 2005 UC Davis Hatchery display. Good work Spencer! Reserve Champion Dozen Eggs was exhibited by Brandon Renwick of Meadowlark 4-H in Nevada County. The Reserve Champion dozen was sold at the auction for \$2000.00.



“MEAT” the Winners at State Fair!

There are two meat poultry competitions offered at the California State Fair, Broiler Meat Pen and Meat Turkey. The winner of Grand Champion Broiler Meat Pen was a first time attendee to the State Fair. Isaac Humber of Gold Country 4-H in Placer County sold his Grand Champion pair of broilers for \$2300.00. Reserve Champion Broiler Meat Pen went to Christina Jacobo-Cendejas of Florin FFA and sold for \$1300.00.

Christina also received Reserve Champion Meat Turkey which sold for \$1800.00. Grand Champion Meat Turkey was exhibited by Nathan Costa of Florin FFA and sold for \$2000.00. Congratulations to all those who raised excellent and heavy birds despite the record heat prior to State Fair!



Best of Show Poultry

Solano and Sonoma counties have reason to be especially proud of their poultry youth. Best of Show at the Junior Poultry Show went to a Black Cochin cock from Dixon FFA. Congratulations to Zeb Middleton for raising a beautiful bird! And Reserve of Show went to a White Leghorn hen from Sonoma Valley 4-H. Congratulations to Suzanne Amaral for her fine feathered fowl.

Champion Challenge

There is a special competition at the California State Fair by the name of Champion Challenge. In this competition, the winners of Grand Champion and Reserve Grand Champion for each commodity sold at the Junior Livestock Auction test their knowledge. In addition, for each commodity, exhibitors with high test scores on a written exam may enter the competition. This prestigious competition is not easy, given that a lab practicum is followed by an interview. The interview panel members test exhibitors on their knowledge of broad agricultural issues.

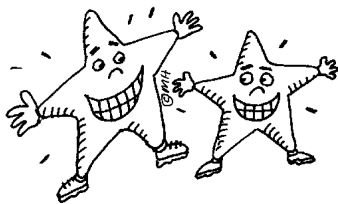
Garnering top honors this year was Christina (Chrissy) Renwick of Meadowlark 4-H in Nevada County. Chrissy received a

\$5000.00 savings bond and the title of Supreme Champion Livestock Show Exhibitor. We are proud of Chrissy for performing so well in this influential competition.

Supporters of Poultry Youth – A Poultry Presence at the State Fair Junior Livestock Auction

This long-time booster group again turned out for the Saturday Auction. In attendance were Drs. Francine Bradley, Carol Beatty, and Lauren Plumer, Mr. Richard Schroeder, and the Renwick Family. In addition to these donors, checks were received from John and Janice James, Mr. and Mrs. Thomas Leisgang, Mrs. Linda Lynch, Mrs. Kay Ogasawara, Pamela Ogasawara, Mrs. Sharon Palmer, Renwick Ranch, Patricia Sanui, Mr. Richard Schroeder, Dr. Francine Bradley, Dr. Carol Beatty, Dr. Lauren Plumer, Nickolas and Lanora Voegtly, and Nick Voegtly Safety & Loss Control. 4-H alumni making donations included Rachel Teagle, Aaron Teagle, Katherine Plumer, Bob James, and Dr. Brigid McCrea. Current 4-H poultry members joining the booster group were Christina Renwick and Brandon Renwick.

Special thanks are due to the United Gamefowl Breeders Association (UGBA). This national organization saw fit to support our California 4-Hers. Their members understand the value of investing in future poultry professionals. We send out an especially big thank you to the UGBA for its generosity.



*******Join our team!** The Supporters of

Poultry Youth was created by Dr. Bradley to ensure that poultry youth always receive appropriate bids and sale prices at the Auction. Any amount of donation is appreciated from individuals, families, juniors, businesses, and organizations. If you would like to contribute toward the fund for 2007, make checks payable to Supporters of Poultry Youth, c/o Dr. Francine Bradley, Animal Science Dept., UC Davis, Davis, California, 95616.*****

Louisville-bound!

Poultry Judging

The California Poultry Judging Championship team will also be traveling to Louisville in November. Coach, Mrs. Doreen Amaral, is preparing the team (Alina Amaral, Gina Cirimele, Cassie Markley and Gabriel De Martini) for stiff competition. Wave your wing and wish them luck if you see them in the next few weeks as they practice.



Egg Prep Demonstration

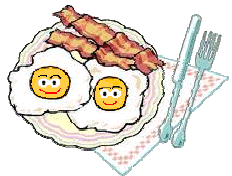
Daniel Berke, with his recipe for a Fried Egg Sandwich, won the California State Egg Prep contest. How many times have YOU rolled out of bed late and needed some “brain food” in a hurry? Well, Daniel was able to communicate all this with a recipe that was simple, interesting, flavorful, and totally for guys! Good luck Daniel!

Are you the next Food Network Star?

Egg Prep is often likened to a cooking show. Think about some of our favorite TV chefs: Martin Yan from Yan Can Cook, Rachel Ray from 30 Minute Meals, and Emeril Lagasse from Emeril. These professionals are able to prepare a dish and tell you a little something about the product they are showcasing.

You say you want to know more about Egg Prep...well, here is your chance. Several times throughout the year we will send out an Egg Prep Ambassador.

This year our Ambassador is Ms. Megan Woods from San Joaquin County 4-H. She will be attending several poultry shows and demonstrating her Egg Prep presentation. You will be able to watch her cook and ask questions about her demonstration as well as Egg Prep. As an added bonus, you may be able to sample the final product! What will she be bringing to your area? Come and find out!



Free to Good Home!

Below is a list of galvanized metal brooding units and older bird cage units that we have in storage at the Avian Science Facility at UC Davis. To make an appointment to see the equipment, please contact Dr. Jackie Pisenti at (530) 752-2874.

Galvanized box brooders for Japanese quail, 2 sets, with the following components and dimensions: The unit is 32" wide, 74" tall and 27" deep, each holding 12 brooding boxes (two across and six high), with the electrical heating element located between each pair of boxes. I think each unit can run off 110, 15

amp fuse/circuit from a single plug. Neither unit has manure pans, feed pans, or water pans, but these could be formed easily enough in a high school metalshop. Not sure if any of these units actually works, as they have been in storage for at least 15 years.

Petersime brood units for chickens, 6 units with galvanized or painted steel parts, with the following components and dimensions (at least one was running reasonably well last year): Six decks high (74"), two pens long (80") and one pen wide (30"). Each deck has removable galvanized mesh side and end panels, and removable "walking wire." Each unit will need a minimum of 12 feed pans, 12 water pans and 18 manure pans.

We have a total of 23 galvanized feed pans, 48 water pans, and about 20 galvanized manure pans. Heat is provided by electrical heating units located at the middle of the long side, between the two pens on each deck. All will need work, particularly rewiring. Each unit can run on a 110V 15 amp circuit, but only one per circuit.

Grower units, galvanized, not for birds needing brooding (no heaters), 3 units available, with the following: Each has 5 decks (74" high), 4 pens on each deck (80" long), and each pen is 30" wide. All have feed pans, may be used as water pans interchangeably.

Grower units for larger birds, 4 deck high, three pens long and 30" wide. Other dimensions very similar to the five deck unit described above.

Japanese quail breeder unit (all cages are 6" by 12" with egg roll outs, space for V-trough continuous flow water along the back and feed troughs hung over the roll out, but this unit does not have either water troughs or feed troughs). This galvanized wire unit has three decks with the cages suspended from an angle iron frame, 12 cages per deck, and is 12 feet long and about 1 foot wide. It is also VERY rusty.



Avian Influenza Is Not In Your Food



How well do you understand the relationship between Avian Influenza and the poultry products in your refrigerator? “*Avian influenza: It’s not in your food*” is the new tagline and message being promoted by the National Chicken Council, National Turkey Federation and Egg Safety Center. The following information is modified from <http://www.avianinfluenzainfo.com/>. New information on Avian Influenza and poultry products are available at the aforementioned website.

1. Cooking kills the virus.

Even if the dreaded Asian strain of the H5N1 Avian Influenza should arrive in the United States, you can still feed your family a chicken dinner. There is no danger of acquiring avian influenza from normally and properly cooked food. Avian influenza is caused by a virus. Like all types of viruses, avian influenza is destroyed by the heat of normal cooking.

2. Poultry is produced very differently in the United States from many of those counties where the Asian Strain of H5:N1 currently exists.

Sheltered Production Conditions: In the United States, nearly all commercial chickens and turkeys are grown in enclosed housing with restricted access to the outdoors. Wild birds are not allowed into the buildings.

Biosecurity on the Farm: Poultry growers (farmers) and the company representatives with whom they work are keenly aware of the need for biosecurity, the prevention of infection by physical barriers. Access to farms is strictly limited; plastic boot covers and

disinfectant foot baths are encouraged; and growers are not permitted to have other types of poultry on their farms, among other precautions.

Import Barriers: The United States supply of poultry is overwhelmingly domestic in origin, with all of the turkey and about 99.8% of the chicken consumed in the U.S. being produced in the U.S. The only exception is a small amount of chicken that comes from Canada, which has veterinary and sanitary control systems recognized by the U.S. Department of Agriculture as equivalent to our own. Furthermore, USDA has officially banned imports from any country or region that has had Asian bird flu in domestic poultry. Therefore, there is no danger of Asian bird flu entering the U.S. via lawful imports, and federal authorities are also on the alert for smuggled product or animals.

3. Testing Programs are in place.

The industry and state governments sponsor extensive testing programs to watch for any signs of Asian avian influenza. Any flock found to be infected with highly pathogenic H5N1 would be destroyed on the farm and would not enter the food supply.

4. Birds are inspected by USDA.

The U.S. Department of Agriculture inspects every chicken and turkey heading into the food supply in this country. In the unlikely event that birds with Asian avian influenza would leave the farm, USDA inspection would keep them from entering the food supply.

5. You cannot get it from properly cooked and handled food.

What if an infected bird did somehow get into the food supply? The U.S. Centers for Disease Control and Prevention (CDC) affirms that you cannot get avian influenza from properly handled and cooked food. Consumers should follow the instructions

already printed on each package of fresh meat and poultry sold in the United States. The U.S. Department of Agriculture recommends cooking poultry to a minimum internal temperature of 165°F. This is more

destroyed. When preparing eggs, the yolk and white should both be firm, and any dishes containing egg should be cooked to 160°F.

–Dr. Brigid McCrea, Assistant Editor

Calendar

2006

Seaside Feather Fanciers Bash at the Beach III

October 28-29, 2006; Ventura, CA
(805) 524-4046; keygroup@keygroupinc.com

Golden Gate Bantam Club and Bakersfield Fancy Feathers Club Joint Double Show

November 11-12, 2006; Bakersfield, CA
(661)589-8179;
n_branumsbantams@yahoo.com
Showmanship Lead Judge:
Dr. Brigid McCrea

Pacific Coast Bantam Club

December 2-3, 2006; Victorville, CA
(818) 353-6749; jelh123@earthlink.net

2007

Gold Coast Poultry Fanciers Show

January 14-15, 2007; Hollister, CA
(408) 779-2383; john@poultryshow.com
Showmanship Lead Judge:
Dr. Brigid McCrea

Egg Prep Demonstration: Ms. Megan Woods than enough to ensure that any influenza viruses that may be present would be

Pacific Poultry Breeders' Mid-Winter Show

January 27-28, 2007; Stockton, CA
mailto:ppba_info@yahoo.com;
<http://www.rosecomb.com/PPBA/>
Showmanship Lead Judge:
Dr. Francine Bradley

Humboldt Poultry Fanciers' Show

February 9-10, 2007; Eureka, CA
Harry Majors, Show Superintendent;
(707) 441-1164
Showmanship and Avian Bowl Judge:
Dr. Francine Bradley

Greater California Society of Poultry Fanciers' Show

February 24, 2007 – one day show Fresno, CA
(559) 673-5444; www.gcspf.com
Hosting the California 4-H Poultry Judging Qualifier.
Showmanship and Avian Bowl, Lead Judge:
Dr. Francine Bradley

Monterey Bay Bantam Club

March 10-11, 2007; Monterey, CA
Chris Waddell (209) 772-9876

A New Contest to Test Your Poultry Knowledge

So you think you know a thing or two about poultry...well, here is a knowledge contest for you. In each of the upcoming Avian Science Notes prior to Avian Science Day we will include a picture of a poultry related item. 4-H Members who correctly guess the name and function of all four poultry products will be placed in a lottery. Five names will be pulled out of the lottery and awarded their very own copy of The American Standard of Perfection. The winners will be announced at the 2007 Avian Science Day and the Standards will be awarded at the time.

One entry per family will be accepted. Entry forms (see below) may be submitted by fax or mail. Entry forms for this issue of Avian Science Notes submitted by fax must be received no later than 5:00 PM on October 31, 2006. The fax number is (530) 752-8960 and faxed submissions must be to the attention of Dr. Brigid McCrea. Mailed submissions for this issue of Avian Science Notes must be postmarked no later than October 31, 2006.



Poultry Knowledge Contest

Name: _____

Age: _____

Address, City, Zip code: _____

Name of Mystery Item: _____

Function of Mystery Item: _____
