



Avian Science Notes

University of California • Cooperative Extension

April 2007

Avian Bowl

Study sections for the 2007 Avian Bowl Qualifier and beyond.

Revisions were made to the National Avian Bowl Study Packet in 2004. Do make sure your team has the 2004 version. All questions at the National contest will come from the 2004 version.

The following sections and pages have been selected as study materials for the 2007 National 4-H Poultry & Egg Conference.

Section	Pages
Avian Systems (Skeletal, Respiratory and Digestive System)	pp. 40 - 41
Breeds, Varieties, & Strains, (English and Mediterranean Classes)	pp. 73 - 77
Eggyclopedia: (Eggs from A-Z through Egg Nutrition Center)	pp. 103 - 121
Raising Your Home Flock (entire)	pp. 151 - 161
Fact Sheet: Ratites	pp. 171 - 173
Embryology (Introduction through Daily Embryonic Development)	pp. 183 - 190

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 Master card 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 USPS 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.

Purchase orders with the necessary authorized signatures may be mailed or Faxed to the above.

These study sections will be used for the first time at the 2007 California State Fair. If you are competing in Avian Bowl competitions this spring and summer, the study sections published in Avian Science Notes April 2006 will be used.

2007 Avian Bowl

Wednesday, August 22nd (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 13, 2007

Junior Teams: Members must be 13 years or younger on January 1, 2007.

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.**

2007 Avian Bowl Qualifier

Wednesday, August 22nd (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 13, 2007

Senior Teams: Must be 14 to 18 years by January 1, 2007.

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

at UC Davis

This year's Egg Preparation Demonstration Qualifier will be held Thursday June 28th on the Davis campus. The contest is open to both juniors and seniors. The winner of the Senior division will represent California at the 4-H National Poultry and Egg Conference in Louisville, Kentucky this November.

On the next pages you will find complete contest information. Following that material is a listing of helpful resources compiled by Dr. Brigid McCrea.



They Qualified!

Congratulations to the Yolo/Solano team of :

Rachel Hazeltine
Chelsea Pugh
Will Simmons
Sarah Hazeltine

who captured the Senior Poultry Judging title at our state qualifier in Fresno. Once again coaching a state champion team (last year it was Avian Bowl) was Mrs. Jan Johansen. The next time you see any of the team members or their coach, extend your support as they prepare for the Nationals in Louisville.

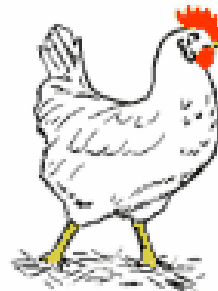
Avian Influenza (HPAI) in the United States

No matter what you thought you heard on the news, the United States remains free of HPAI. The strain recently found in this country is NOT the highly pathogenic avian influenza devastating other parts of the world. According to Dr. John Clifford of USDA, the turkeys at a commercial farm in West Virginia were exposed to an H5N2 avian influenza virus. Based on results from the National Veterinary Services Laboratory, he said, "Every indication is that the virus is consistent with low pathogenic strains of avian influenza, or LPAI, which are commonly found in birds and typically cause only minor sicknesses or no noticeable symptom."

The samples, in which the virus was found, were part of routine specimen collection. The samples were taken pre-slaughter. Since the USDA's policy is to eradicate all H5 and H7 subtypes, all 25,000 turkeys were depopulated.

If it was Low Path, why did they depopulate? This policy is based on the ability of the low path virus to mutate into a highly pathogenic form.

Just remember: no High Path AI has been found in this country.



No Highly Pathogenic

4-H EGG PREPARATION DEMONSTRATION CONTEST QUALIFIER

Thursday, June 28, 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 1, 2007**
Please send all completed Entries to:

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

The 2007 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, 2007) 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, 2007.
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 10 ft table will be assigned for the presentation of the prepared dish. A rolling cart will be available as a back work area in the presentation room.

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

2007 REGISTRATION FORM

EGG PREPARATION DEMONSTRATION CONTEST

Entire entry must be typed

Entry Form – Entries close June 1, 2007

_____ 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, 2007) 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, 2007.
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

<http://ulisse.cas.psu.edu/Nat4hpoultry/eggprep.html>



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**

Get an Egg up! Egg Prep Demonstration Resources

As part of your Egg Prep Demonstration you will need to provide plenty of accurate information. Here are a few good sources of information to learn more about eggs, the industry, and how eggs are produced.

1. Animal Care Series: Egg-type Layer Flock

http://www.vetmed.ucdavis.edu/vetext/INF-PO_EggCarePrax.pdf

2. Eggcyclopedia, 3rd Edition. Free paper copies may be obtained by contacting the American Egg Board, 1460 Renaissance Drive, Park Ridge, IL 60068. (847) 296- 7043

Online version: <http://www.aeb.org/LearnMore/Eggcyclopedia.htm>

The American Egg Board main website is: <http://www.aeb.org/>

3. National 4-H Avian Bowl Manual. See cover article for ordering information.

4. The Egg Nutrition Center. <http://www.enc-online.org/>

5. The United Egg Producers. <http://www.unitedegg.org/>

6. The Mississippi State Cooperative Extension Service has an excellent website that contains much of the information that would be used in your Demonstration.

<http://www.msstate.edu/dept/poultry/4heggs.htm>

7. The Georgia Cooperative Extension Service also has an excellent 4-H Leader's Guide for planning Egg Prep Demonstrations and using eggs at project meetings. It contains recipes, activities, graphics models of eggs, and leader demonstrations.

<http://pubs.caes.uga.edu/caespubs/pubcd/4-Hpubs/EggPrep-LG.htm>

2007 Calendar

June 1, 2007

Egg Preparation Entries must be post marked.

June 28, 2007

Egg Preparation Demonstrations Qualifier, UC Davis

June 30, 2007

Humboldt Poultry Fanciers Association

Summer Fun Show

Redwood Acres Fairgrounds

For info contact:

Harry Majors

Cell #: (707) 496-6350

harrymajors2000@yahoo.com

www.humboldtpoultry.org/

June 30, 2007

Poultry Judging Contest

Zamora Community Hall

For info contact:

Jan Johansen

(530) 756-6970

California State Fair

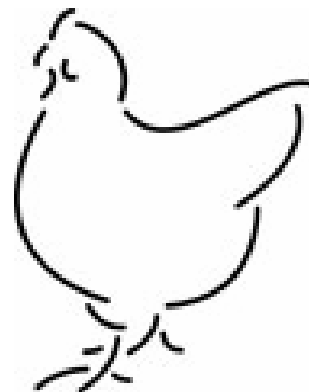
August 17-September 3, 2007

Entry Deadline Junior Poultry - July 13

Entry Deadline Avian Bowl - July 13

Junior Market Classes Poultry - Aug 15

Junior Poultry - Aug 21-23



Avian Science Day

Saturday October 6, 2007

UC Davis

October 13 & 14, 2007

Central Coast Feather Fanciers

Paso Robles Event Center

For info contact :

Tami and Amanda Clark

9535 Carmel Rd.

Atascadero, CA 93422

(805) 466-7214

wheelsnumber6@hotmail.com

www.centralcoastfeatherfanciers.com

**Dr. Francine A. Bradley, Editor
Extension Poultry Specialist
Animal Science Department
University of California
One Shields Avenue
Davis, CA 95616-8521
Tel. (530) 752-6316
Fax (530) 752-8960**

**Michele Palmer - Production Editor
Tel. (530) 752-9040**

4-H Poultry Judging – Get Early Practice

The 2007 California Poultry Judging Championship team from Yolo and Solano Counties will be hosting a 4-H Poultry Judging Contest for all interested 4-H poultry enthusiasts on **June 30, 2007**. The event will be held at Zamora Community Hall located at 9810 Blacks, Zamora, CA 95698.

The intent of the event is to have fun judging poultry and learn more about the process. Registration begins at 9:00 a.m. The event will start with a tutorial on “What is poultry judging?” The contest will start promptly at 10:00 a.m. At the conclusion of the event each judging category will be reviewed and contest winners will be announced.

To cover the cost of materials a \$5 fee per participant is assessed.

The event will include judging of eggs (internal, external, and broken out), ready to cook poultry, live production birds and reasons for the placing of the production birds.

Participants are reminded to bring pencils, paper, and a clipboard if possible.

Pre-registration is required. Fill out the attached entry form and send it by June 15, 2007 to:

Jan Johansen, Yolo County Poultry Coach
505 Cleveland Court Davis, CA 95616

For more information contact Jan Johansen at email:
janjohansen@sbcglobal.net or telephone: 530-756-6970.

Documentation: National Poultry Judging”, University of Nebraska Cooperative Ext 4-H 460.

Entry Form

Objective of contest: Provide Poultry Judging practice

When: Saturday, June 30, 2007, 9:00 a.m. to ~2:00 p.m.

Where: Zamora Community Hall (Northwest of Sacramento off of I5)

9810 Blacks
Zamora, CA 95698

Participants must be 9 years old or older as of January 1, 2007. Juniors are 9-13 years old and Seniors are 14-18 years old as of January 1, 2007. Please enter birth date for each participant.

A fee of **\$5 per participant** is charged to cover the cost of materials.

County _____

Participants

	Month/day/year
1. _____	Birth date _____
2. _____	Birth date _____
3. _____	Birth date _____
4. _____	Birth date _____
5. _____	Birth date _____
6. _____	Birth date _____
7. _____	Birth date _____
8. _____	Birth date _____

Coach: _____

Name

Address

City

Zip

Phone #

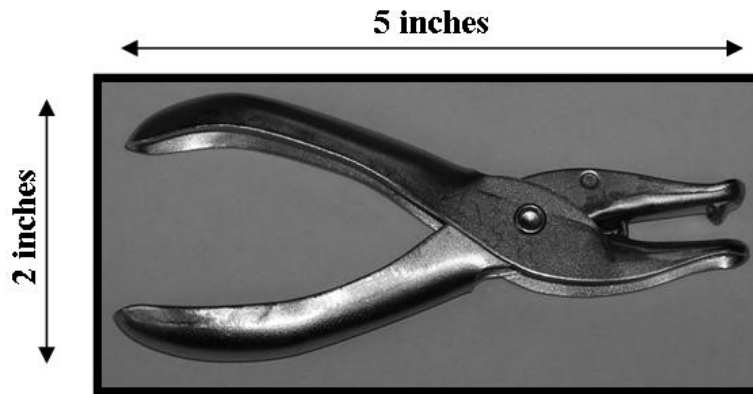
email

Entries and **Registration Fee** must be postmarked by **June 15, 2007**
Send entries to: **Jan Johansen, Yolo County Poultry Coach**
505 Cleveland Court Davis, CA 95616
email: janjohansen@sbcglobal.net
telephone: 530-756-6970

How is Your Poultry Knowledge?

As promised, here is the third edition of the Poultry Knowledge Contest. There were a total of 11 correct responses to the item pictured in the last edition of the Avian Science Notes. If you have entered in the past, you must enter all four times to remain eligible. 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. Winners will be awarded their very own copies of The American Standard of Perfection. The winners will be announced at the 2007 Avian Science Day and the Standards will be awarded at that 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 May 10, 2007. All submissions (faxed and mailed) must be to the attention of Dr. Brigid McCrea. Mailed submissions for this issue of Avian Science Notes must be postmarked no later than May 10, 2007.



Poultry Knowledge Contest

Name: _____

Age: _____

Address, City, Zip code: _____

Name of Mystery Item: _____

Function of Mystery Item: _____

**Send entries to: Attention Dr. Brigid McCrea, Animal Science Dept., UC Davis,
Davis, California 95616-8521; FAX (530) 752-8960.**