

POULTRY

Advisors – Roxanne Hiler (567-224-7188) & Douglas Reer
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Exhibit Placement and WEIGH-IN - Saturday before fair 5pm-7pm
SHOW DAY - Monday of fair, 9am start

Class

- 150CE - Chicken, Exhibition (Shown as Fancy Poultry)
- 150CM - Chicken, Market (Broiler and Roaster)
- 150CEP - Chicken, Egg Production (Pullets)
- 150DE - Duck Exhibition
- 150DM - Duck, Market (Shown as Exhibition)
- 150GE - Goose, Exhibition
- 150GM - Goose, Market (Shown as Exhibition)
- 150TE - Turkey, Exhibition (Shown with Chicken, Exhibition)
- 150TM - Turkey, Market
- 150H - Helmeted Guinea Fowl (Shown with Chicken, Exhibition)

Note: Classes will be judge as Broilers (150CM- 6 weeks), Roaster (150CM- 9 weeks), Market Turkey (150TM), Pullets (150CEP), Exhibition (150CE, 150TE, 150H) and Waterfowl (150DE, 150DM, 150GE, 150GM). Class divisions will be determined by the Poultry Committee.

POULTRY SHOW AND SALE RULES

1. Poultry projects may be purchased from any hatchery or reliable breeder of exhibitor's choice on the appropriate designated hatch date.
2. Classes 150CE, 150GE, 150DE and self-determined projects are to be owned by the exhibitor by May 1; must be a pair (1 male and 1 female) and must be less than one year old by show date.
3. An exhibitor may enter only one broiler project, one roaster project and one turkey project with a maximum of 3 meat projects in the poultry barn.
4. An exhibitor may show multiple exhibition projects, but the exhibitor can only bring up to two pens per class and each pen per class must be of different variety or breed.
5. Showmanship is encouraged, but not required. The exhibitor will use their own Junior Fair project and open class exhibits will not be used during showmanship.
6. 150TM Turkeys are to be 18 weeks old by show date. Turkeys will be hens only, shown in pens of two and must be a meat breed. A turkey must be at least 15 lbs to be included in sale.
7. Roasters are to be 9 weeks old by show date and is a white commercial meat bird shown in pens of three cockerels. The pen of three birds must have a combined weight of 19 to 33 lbs. Any pens outside these limits may show for a grade, but they will not place or sell.
8. Broilers are to be 6 weeks old by weigh-in and a white commercial meat bird shown in pens of three cockerels. The pen of three birds must have a combined weight of 15 to 21 lbs. Any pens outside these limits may show for a grade, but they will not place or sell.
9. Pullets are to be females that are no older than 21 weeks old

- by show date, shown in pens of three.
10. All exhibits must be clean and dry for weigh in and will have to the end of the weigh in period to meet this requirement. Exhibitors need to be prepared to do all the handling of their birds during weigh in and the committee members will only help where requested.
 11. **Classes 150CM (Broilers & Roasters) - Four birds may be brought to weigh in. The exhibitor will decide which three birds will be weighed first. If these three birds make weight no other birds will be weighed. The 4th bird will only be weighed if pen is not within weight range, but all the weighing occurs at this time not at a later time. THERE WILL BE NO RE-WEIGHS. When checked in there will be NO substitutes or withdrawals at this time. The fourth bird will be taken home.**
 12. Birds will be banded when checked in.
 13. Poultry Committee will inspect all poultry for signs of lice at check-in. All poultry must be free of contagious and infectious diseases.
 14. Exhibitors must have their sales slip from the hatchery/breeder verifying hatch date, pullorum test, and National Poultry Improvement Plan (NPIP) paper when their birds are placed in the Poultry Barn. DUNF forms must be completed prior to check in.
 15. **All turkeys and market/exhibition chickens must have pullorum test papers or NPIP papers. All waterfowl projects are exempt from pullorum test and do not require NPIP papers. Each immediate family members must have their own copy of the NPIP papers. If purchasing in a group bring a copy for your birds.**
 16. The commercial meat pen may be de-beaked, de-toed, dubbed or subject to any practice generally accepted in the commercial production of meat type poultry.
 17. Barn duty is required of all exhibitors. Sign up will be posted at check in.
 18. Commercial meat pens will be judged based off the expertise of the judge.
 19. Grand Champion Market Pen will be selected from Champion Roaster and the Champion Broiler. Reserve Grand Champion Meat Pen will be selected from the remaining Champion and Reserve Champion Roaster and Broiler. The Grand Champion Turkey and Reserve Champion Turkey will be sold as champions.
 20. All birds removed from the fair and pens cleaned between 7am and 11 am on the Sunday after the fair.

Poultry Committee

Roxanne Hiler, Co-Chair (23)
Melinda Hoffman (23)
Randy Hiler (24)
Melissa Christman (25)
Holly Burge (23)
Ned Lucius (SFB)
Chuck Shumaker (SFB)

Douglas Reer, Co-Chair (24)
David Paynter (25)
Heather Skaggs (25)
Kylie Grau (25)
Jake Ash (23)
Roy Lucius (SFB)