

MECOSTA COUNTY 4-H POULTRY PROJECT AREA

NOTEBOOK GUIDELINES

POULTRY EDUCATIONAL NOTEBOOK #3

Items A, B, C, D and E are required for all notebooks:

- A. Decorative cover
- B. Title page
- C. Table of contents and Notebook Guidelines
- D. Your 4-H story – tell us about your Poultry Project (to be completed each year)
- E. Place the year that you complete each page in the lower right corner of each page.

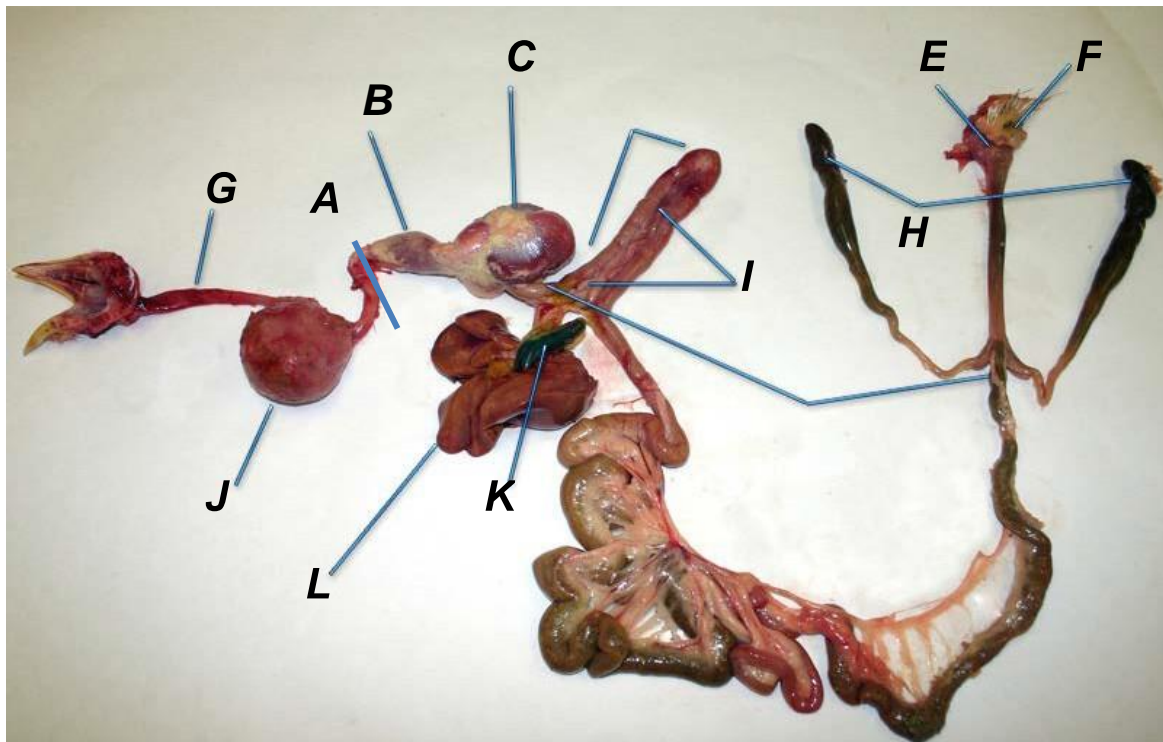
You must complete at least six of the twelve items to be considered a complete project notebook for the year. However, you do have the option of completing all twelve if you wish.

Please remember to keep the pages from Notebook #1 and #2 in your binder as this is a progressive project notebook and should illustrate the knowledge you have gained over the years in your project area.

Year
Completed

- _____ 1. Describe and explain the important characteristics of 10 breeds of poultry (i.e. Japanese bantams, Isa Brown, Bronze Breasted Turkey, Pekin Duck, etc.) Examples of important characteristics include, but are not limited to:
 - a. Average weight (male and female)
 - b. Color(s) of feathers, feet, skin, eggs, etc.
 - c. Comb type
- _____ 2. Define the following terms as they refer to poultry:

| | |
|-----------------|-------------|
| a. Capon | f. Variety |
| b. Poult | g. Finish |
| c. Fleshing | h. Candling |
| d. Axil Feather | i. Plumage |
| e. Gosling | j. Pullet |
- _____ 3. Define/describe 3 parasites specific to poultry. Please include signs and symptoms as well as treatment, if any.
- _____ 4. Describe how to tell the sex of geese, ducks, chickens or turkeys. Include the characteristics of the male and female.
- _____ 5. Describe Explain molting and re-growth of primary and secondary wingfeathers.
- _____ 6. Define "rate of production."
- _____ 7. Label the digestive system of a chicken.
- _____ 8. Describe and compare a laying hen to a non-laying hen – comb, eyes, skin, flesh, pubic bones, abdomen and vent.
- _____ 9. Continue your record of expenses (feed, bedding, housing, purchase of new poultry)
- _____ 10. Define the U.S. grades for eggs. Use descriptions and illustrations.
- _____ 11. Add pictures of you and your poultry.
- _____ 12. Define the five lists (Critical, Threatened, Watch, Recovering and Study). List two types of fowl in each level.



- A. _____
- B. _____
- C. _____
- D. _____
- E. _____
- F. _____
- G. _____
- H. _____
- I. _____
- J. _____
- K. _____
- L. _____