

SENIOR
(Ages 15-18)

MARKET TURKEY RECORD

(Record book revised 2019)



NAME: _____ **AGE:** _____

YEARS IN PROJECT: _____ **YEARS IN 4H/CLUB:** _____

CLUB NAME: _____

CLUB LEADER: _____

Date Record Started: _____

Date Record Ended: _____

WHY KEEP RECORDS....

Keeping records on your project should not be dull, boring, or scary. If you start your records as soon as you receive your baby chicks, there should be no worries or scurrying around at Fair!

Good records will:

- *Help you learn about your animal, how they grow, what they eat, and how to keep them safe.
- *Help you plan future projects.
- *Let you know if you made money or lost money, and how to improve on this.
- *Help you improve your management practices.
- *Give you a record of how you did on your project from start to finish.

RECORD BOOK RULES:

1. All Record Books are to be completed BY THE EXHIBITOR. There will be a 10% deduction in market sale proceeds if the books are completed by somebody else.
2. Record books MUST contain photos from Day 1 of the project, all the way through the end of the project. If you raise your birds with another family member, do NOT use the same pictures! You are to use your own pictures.
3. Record Books must be turned in by NOON on Thursday after the Livestock Sale. Failure to turn in your record book will result in a 10% reduction in market sale proceeds.
4. Use only the APPROVED record books you were given. NO EXCEPTIONS! No 3-ring binders or folders or page protectors allowed.

Remember – Your Record Book is no better than what YOU put into them!

PHILOSOPHY AND GOALS OF THE 4H LIVESTOCK PROGRAM

“The purpose of the 4-H Livestock Program is to provide young people an opportunity to participate in a series of activities designed to improve citizenship, sportsmanship, character, competitive spirit, discipline, responsibility and livestock knowledge, while creating an atmosphere of personal development and awareness of life around us.”

PROJECT REVIEW
(To be completed by the Club Leader)

_____ (member) has completed his/her records on their own, and has turned them in to me on time.

Comments by Leader:

Date: _____ Signed (Leader): _____

PROJECT CERTIFICATION
(To be completed by Exhibitor)

I hereby certify that, as the exhibitor of this market project, I have read and understand the rules. I also certify that I have personally taken care of these animals, and that I have completed this record book on my own. I understand that this record book is a requirement, and that 10% of my market proceeds may be deducted if I fail to complete this book properly.

Youth signature: _____

This Year's PROJECT GOALS:

List three GOALS you have for your turkey project this year:

1. _____
2. _____
3. _____

How do you plan on working towards and meeting these goals?

Basic Project Information

How many turkeys did you start with? _____

When were your turkeys hatched? _____

What did each of your turkeys cost? _____

What day did you pick your turkeys up? _____

How many turkeys can you sell in the Livestock Sale? _____

What is the MINIMUM weight for a Market Turkey? _____

PROJECT EQUIPMENT

What things did you use for your project? Did you have your baby turkeys in a box? In a tote? Feeders? Buckets? What did you put in the bottom of your cage? List everything you had to use while raising your turkeys for Fair.

| EQUIPMENT | NEW OR USED | VALUE |
|-----------|-------------|-------|
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1. What kind of Feeder did you use? _____

2. It is very important that your turkeys have CLEAN and FRESH water all the time.

How often did you change your turkey's water? _____

How often did you wash their waterer? _____

3. How did you house your turkeys once they were old enough to leave the Brooder?

PROJECT WEIGHTS

It is very important that you weigh your turkeys regularly. We suggest that you weigh every other week. By weighing on a regular basis, you are able to tell if your turkeys are gaining weight as they should. HINT: It is easier to keep all of your weights on a separate piece of paper. Mark your turkeys with a different colored lag band of some sort, and keep track of each bird's weights by color. Then when you pick your bird for Fair, just transfer those weights to this chart below. Remember...this chart is just for your Market Turkey ONLY.

What did your turkey weigh on DAY 1? _____

| Weigh at end of week: | BIRD WEIGHT | WEIGHT GAIN FROM PREVIOUS WEIGHT: |
|------------------------------|--------------------|--|
| WEEK 1 | | |
| WEEK 3 | | |
| WEEK 5 | | |
| WEEK 7 | | |
| WEEK 9 | | |
| WEEK 11 | | |
| WEEK 13 | | |
| WEEK 15 | | |
| WEEK 17 | | |
| WEEK 19 | | |

Name TWO factors that can affect how well your turkey gains weight:

1. _____

2. _____

FEEDING YOUR MARKET BIRDS

ATTACH A FEED TAG FROM ONE OF YOUR BAGS HERE

(NOTE: If your bag does not have a tag on it, ask your feed store to supply you with a complete ingredient printout for your feed.)

1. What type of feed did you feed your baby turkeys at the start of the project?

2. What did you feed your turkeys as they got older? _____

3. How often did you feed your turkeys? _____

4. According to your feed tag, what is the main ingredient?

5. Look at your feed tag on your bag of turkey feed. What is the percent of the protein in your feed?

6. What does "withdrawal period" mean?

7. Is your turkey feed medicated? _____

If so, what is the name of the medication? (look on feed tag)

8. How long is the withdrawal period for your particular turkey feed?

9. How many total days did you feed your turkeys? _____

10. What is another name for the Gizzard? _____

11. What is the function of the Gizzard? _____

12. What does "Fixed Formula" mean, when speaking of feed mixtures?

FEED RECORDS

The cost of feed is your greatest expense in your project. List all of the feed and supplements you used throughout your project.

| Date | Type (starter, supplement) | Weight | COST |
|------|----------------------------|--------|-------------------|
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| | | | TOTAL COST |

Calculate your FEED COSTS:

A. Cost of a bag of feed \$_____ ÷ _____lbs in the bag = \$_____per lb. **(1)**

B. How many total turkeys did you raise? _____ **(2)**

C. How many total bags of feed did you use during your project? _____ **(3)**

D. Take total pounds of feed used **(3 above, multiplied by the weight per bag)**, and divide that by the # of birds raised **(2)**.

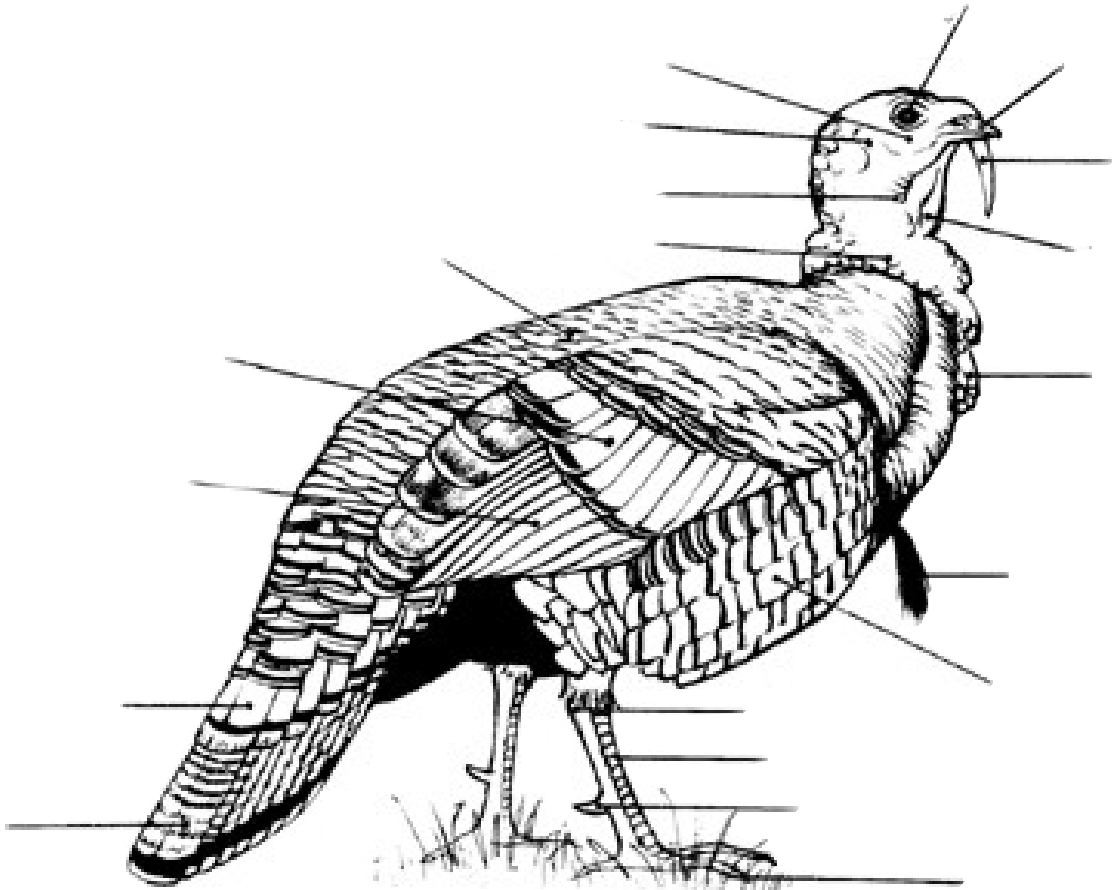
This will give you the pounds of feed per bird. _____ **(4)**

E. Now multiply the lbs per bird **(4)** by the \$/lb, **(1)** and this is how much your feed costs were for your one market bird. _____

PROJECT STORY

Tell us about your project. What did you learn? Do you have questions? Did something funny happen during your project? Just tell us about your project!!

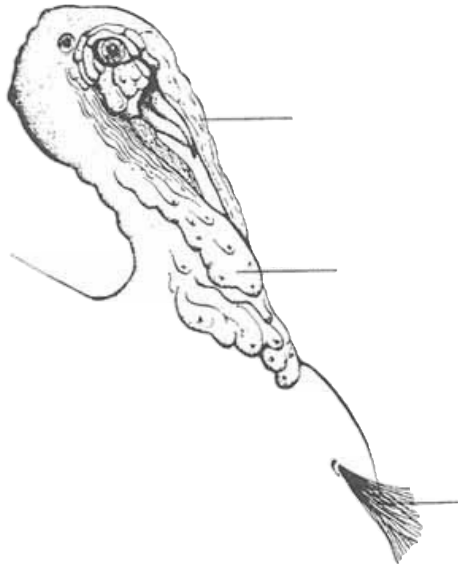
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Label body parts in the picture above, using the letters below.

- | | |
|--------------|-----------------|
| A. Eye | K. Hock |
| B. Beak | L. Toes |
| C. Snood | M. Wing Coverts |
| D. Cheek | N. Wing |
| E. Ear | O. Main Tail |
| F. Throat | P. Tail Coverts |
| G. Neck | Q. Shank |
| H. Wattle | R. Spur |
| I. Caruncles | S. Beard |
| J. Back | T. Breast |

Label the parts of a Male Turkey Head



Label the parts of a wing

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____

EXPENSE RECORDS

List all expenses you had with your project this year. We included some of the most common ones. **There are lots more!** Put your thinking caps on! Make sure you are listing the expenses for your Market Birds ONLY. (NOTE: Divide total expenses by the number of birds to get the total for your market bird only.
Example: If you spent a total of \$100 on bedding for 4 birds in your project, divide \$100 by 4 to get \$25 in bedding cost for your one market turkey)

| EXPENSE | \$ AMOUNT |
|-----------------|-----------|
| Turkey | |
| Bedding | |
| Feed | |
| Entry fees | |
| Processing fees | |
| Buyer's gift | |
| Sale Commission | |
| | |
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TOTAL PROJECT EXPENSES: _____

INCOME RECORDS

List below all of the income you had for your project.

| Income | Amount |
|--------|--------|
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| | |
| | |

TOTAL PROJECT INCOME: _____

MARKET SALE HIGHLIGHTS

My turkey sold for \$_____per pound.

My turkey weighed _____lbs.

The total my turkey brought at the sale \$_____

My Buyer was:_____

QUESTIONS

1. Name one poultry disease, the cause, and possible treatment:

2. List three (3) ways to avoid heat stress in birds:

3. When discussing processing Yields, will a fat animal give a greater yield than a lean animal? _____

Explain: _____

4. The USDA lists 4 classes of market turkeys. They are 1. Fryer/Roaster Turkeys, 2. Young Turkeys, 3. Yearling Turkeys, 4. Old/Mature Turkeys. Which class does your market turkey fall in?

5. What is Cannibalism? _____

6. What causes Cannibalism and how do you prevent Cannibalism in your flock?_____

7. There are five characteristics that a judge looks at when judging a market Turkey. Name three of the five:

8. Why is ventilation so important in raising poultry? _____

9. When you brought your birds to Fair, they were blood tested. What was the Tester testing for? _____

What was the purple liquid that the tester put on the test plate?_____

10. Name two functions of the Caruncles:

11. What is the fleshy piece that hangs down on the side of the beak, and what is Its function? _____

12. What are breast blisters? How do you prevent them? _____

13. Name two INTERNAL parasites that can affect turkeys:

14. What is the ideal brooder temperature for day old turkeys? _____

15. When assessing meat quality, what area is considered the most important?

16. What is the average body temperature of turkeys? _____

17. Name two breeds of Heritage Turkeys:

18. What is the easiest way to keep your turkey clean for Fair? _____

19. A whole turkey is safe when it is cooked to a minimum internal temperature of _____degrees.

20. The two best places to check for proper internal temperature when cooking a turkey are: _____

PROJECT SUMMARY

1. My BEGINNING turkey weight was _____ Lbs/Oz

2. My ENDING turkey weight was _____ lbs/oz

Total WEIGHT GAIN (#2 minus #1) _____ lbs/oz

Calculate your AVERAGE DAILY GAIN here....

A. _____ ÷ **B.** _____ = **C.** _____
Total pounds of Feed fed. Total pounds of Pounds of feed fed per
(from page 9) Weight Gain pound of Weight Gain
(above)

D. _____ ÷ **E.** _____ = **F.** _____
Total Feed Cost Total pounds of Feed cost per pound
(page 9) Weight Gain of Weight Gain
(above)

G. _____ ÷ **H.** _____ = **I.** _____
Total pounds of Total days on **AVERAGE DAILY GAIN**
Weight Gain Feed
(above)

Calculate your approximate CARCASS YIELD here.....

1. Live weight of your turkey at weigh-in _____ lbs.

2. Processed carcass weight of your turkey _____ lbs.
(We will weigh your processed turkey when it is delivered from the butcher)

3. Processed weight _____ ÷ Live weight _____ X 100 equals

Approximate Carcass Yield Percentage of _____ %

PROJECT FINANCIAL OUTCOME

TOTAL **INCOME** (from page 14) \$ _____

TOTAL **EXPENSES** (from page 13) \$ _____

PROFIT/LOSS (Income minus expenses) \$ _____

1. Did you make money on your project? _____

2. Did you make as much money on your project as you wanted to? _____

3. Do you consider your project a success? _____

4. What do you think you will do different next year? _____

5. List three Buyers you contacted prior to Fair:

6. Did one of these actually end up buying your project? _____

PROJECT PHOTOS

(You must include photos from Day one, all the way to the end of your project)

PROJECT PHOTOS

RECORD BOOK SCORE SHEET
(To be completed by the Record Book Judges)

| PAGE | | POSSIBLE POINTS | YOUR POINTS |
|--------------|---|------------------------|--------------------|
| Cover | Cover Sheet (all info complete) | 5 | |
| 3 | Project Review/Certification (Complete and signed) | 5 | |
| 4 | Project Goals & Info (Neat and Complete) | 5 | |
| 5 | Equipment Inventory (Complete) | 5 | |
| 6 | Weight Records (Complete and accurate) | 10 | |
| 7-8 | Feed Questions (Questions answered) | 5 | |
| 9 | Feed Record (Complete) | 10 | |
| 10 | Project Story (Complete – more than a couple lines) | 5 | |
| 11-12 | Turkey Body Parts (At least 6 answered correctly) | 10 | |
| 13 | Project Expenses (Complete) | 10 | |
| 14 | Project Income (Neat and complete) | 10 | |
| 15-17 | Project Questions (Neat and complete) | 10 | |
| 18 | Project Summary (Complete) | 15 | |
| 19 | Project Financial Outcome (Accurate) | 15 | |
| 20-21 | Photos (Day 1 through end) | 10 | |
| | | | |
| | TOTAL POINTS | 130 | |
| | | | |
| | A: 130-110 | | |
| | B: 109-90 | | |
| | C: 99-70 | | |
| | DQ: below 70 | | |