St. Joseph County
4-H Market Turkeys
Evaluation Report

Exhibitors 15 - 19 years old
by January 1 of current year

Name: __________________________________________

4-H Club: __________________________________________

Age by Jan. 1: ________  No. Years in Poultry Project: _______

What is the 4-H Motto? __________________________________________

The following references are needed to complete this report and are available at the following
St. Joseph County 4-H website:
http://msue.anr.msu.edu/county/st._joseph/4_h_livestock#poultry

- Raising Turkeys (4H166)
- Glossary of Poultry Terms (EM4746)

Note: Members exhibiting both Market and Breeding Stock Poultry must complete only one
evaluation. Members exhibiting more than one type of breeding stock poultry (chickens,
ducks, or geese) need to complete only one breeding stock poultry evaluation for one type of
bird, if he (she) chooses to do the breeding stock evaluation. Pigeon exhibitors must do
another breeding evaluation of their choice, if they are only showing pigeons.

Updated 6/2017
1. Define the following terms:
   a. Disqualification __________________________________________________________
   b. Faking _________________________________________________________________
   c. Finish _________________________________________________________________
   d. Saddle _________________________________________________________________
   e. Bronze ________________________________________________________________
   f. Fowl _________________________________________________________________
   g. Symmetry _____________________________________________________________
   h. Quill _________________________________________________________________
   i. Luster or Sheen _________________________________________________________
   j. Condition _____________________________________________________________

2. How did you obtain your market turkeys?
   ______ Hatched and raised my own birds.
   ______ Purchased them from a 4-H exhibitor or other poultry grower.
   ______ Purchased from a hatchery. Name of Hatchery: _________________________

3. What is the content of your poultry feed?
   Protein _____ %    Fat _____ %    Fiber _____ %

4. How did you house your turkeys? __________________________________________

5. What type of bedding did you use? __________________________________________

6. What is the fairbook hatch date for this year’s project? _________________________

7. How many turkeys did you start with for your project? _________________________
8. How many birds were raised to market weight? ________________________________

9. What do the letters APA stand for? ________________________________

10. If a hatchery participates with NPIP, what disease are the birds certified to be free of? ________
                                             ________________________________

11. What does fleshing refer to? ________________________________
                                             ________________________________

12. If poult's are placed in a yard after brooding, allow at least ____________ ft² of space per turkey.

13. What is the best shape of the breast of a finished bird? (check one)
    U _______     V _______    W _______

14. What is a young turkey called? ________________________________

15. Did you have any problems raising your birds? (diseases, wild animals, heat, cold)
    Explain: ________________________________
                                            ________________________________
                                            ________________________________

16. Is there anything you will do different next year? ________________________________
                                            ________________________________

17. What disease do we vaccinate for in our turkey program? ________________________________

18. The average live weight of a tom at 22 weeks is:
    A. 40 lbs.  
    B. 37 lbs.  
    C. 27 lbs.  

19. How would you weigh a turkey?
    A. Hang them by their feet.  
    B. Construct a sling.  
    C. Stand them on a platform scale.  
    D. B and C.
20. Abdominal fat should account for what percent of the total body weight of a finished turkey?  

21. List two (2) conformation defects.  
   1.  
   2.  

22. List two (2) fleshing defects.  
   1.  
   2.  

23. List the three (3) things that clean feeders and waters prevent.  
   1.  
   2.  
   3.  

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**Project Expenses**

<table>
<thead>
<tr>
<th>Current Expenses (expenses for this year only)</th>
<th>Long Term Expenses (things you'll have for following years)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cost of birds:</td>
<td>Cages:</td>
</tr>
<tr>
<td>Feed Costs:</td>
<td>Cages:</td>
</tr>
<tr>
<td>Medicine/Vet:</td>
<td>Cages:</td>
</tr>
<tr>
<td>Bedding:</td>
<td>Cages:</td>
</tr>
<tr>
<td>Misc. Expenses:</td>
<td>Cages:</td>
</tr>
<tr>
<td><strong>Total Current Expenses:</strong></td>
<td><strong>Total Long Term Expenses:</strong></td>
</tr>
</tbody>
</table>

Number of Live Birds of market weight:  
Cost per bird: *  

* = divide Total Current Expenses by number of live birds.
Identify Parts of the Turkey
(Write the name of the part on the line next to the corresponding number.)

1. ________________ 9. ________________ 17. ________________
2. ________________ 10. ________________ 18. ________________
3. ________________ 11. ________________ 19. ________________
4. ________________ 12. ________________ 20. ________________
5. ________________ 13. ________________
6. ________________ 14. ________________
7. ________________ 15. ________________
8. ________________ 16. ________________