

Department 19

Poultry



Superintendent

Brittney Ratzlaff – 509-688-4489

Schedule of Events

August 2 - Monday

5 pm Last day for on-line entry or drop off entry form in Office

August 9 – Monday

5-7 pm **Bring all Poultry for MANDATORY testing**

August 19 – Thursday

5-8 pm Bring all Poultry & Egg entries to Building 11

August 20 – Friday

8 am- 12 Bring all Poultry & Egg entries to Building 11

August 24 – Tuesday

10 pm Entries can be removed

General Rules for Poultry

- All entries must be pre-entered by August 5 at 5 pm, no walk in accepted.
- All entries must include full name, address, telephone number, and email of exhibitor, as well as full registered name/tag/ID Number of animal.
- All entries are taken on a first come, first served basis, and must include the **\$2.50 charge per animal for refuse fees.** One Entry per class per exhibitor, Limit 4 per Division (chickens & turkeys, pigeons, etc.)
- Exhibitors will receive 1 free 5 day wristband.
- All animals must be stalled in the designated barn
- The decision of the judge is final.
- Exhibitors will be allowed in the barns to feed between 7 and 9:30 am each morning.
- **No age restriction, please mark youth if you are a youth exhibitor on entry form to qualify for special youth awards.**
- All awards will be made by comparison. The latest edition of the American Standard of Perfection shall be the guide of the poultry judge, whose decision is final.
- All exhibits will be cared for by the exhibitor. Please provide you own feed..
- All poultry must be free of lice or mites. Any birds showing signs of lice or mites will be powdered by Superintendents and exhibitors will be charged \$1 per bird at checkout.
- Exhibits that show symptoms of sickness will be removed from the exhibit building.
- Fowl that constitute a pen may not be listed as singles.

- Miscellaneous breeds exhibited in small numbers with three or less in a given class will be judged as miscellaneous with number of cash prizes depending on different varieties exhibited.

DEFINITIONS

- Young: under 1 year old
- Mature: over 1 year old
- Pair: 1 male & 1 female

Premiums and Special Awards

Premiums

Grand Champion: \$10 & rosette ribbon will be awarded to the top overall Male of Show, Female of Show, Pen of Show, Pair of Show, Trio of Show and Eggs. All classes compete for the Grand Championship.

1st place: \$5 & blue ribbon

2nd place: \$3 & red ribbon

3rd place: \$1 & white ribbon

Special Premium Awards

\$10 & a rosette ribbon and \$5 & a rosette ribbon will be awarded to the first and second entries that the judges determine warrant special recognition. These awards are sponsored by:

BEST YOUTH ENTRY – *North Idaho Fair Board*

POULTRY Division 19A

CHICKENS

CLASS

- 01** Layer cock
- 02** Layer cockerel
- 03** Layer hen
- 04** Layer pullet
- 05** Layer pair, young
- 06** Layer pair, mature
- 07** Bantam cock
- 08** Bantam cockerel
- 09** Bantam hen
- 10** Bantam pullet
- 11** Bantam pair, young
- 12** Bantam pair, mature
- Exhibitors may need to provide their own pen for classes 13-18
- 13** Guinea, male
- 14** Guinea, female
- 15** Peafowl, male
- 16** Peafowl, female
- 17** Quail, male
- 18** Quail, female

TURKEYS

CLASS

- Exhibitors may chose to provide their own pen for classes 19-20
- 19** Young tom turkey
- 20** Young hen turkey

PIGEONS
Division 19C

PIGEONS
CLASS

- 21 Male meat type pigeon
- 22 Female meat type pigeon
- 23 Male flying pigeon
- 24 Female flying pigeon
- 25 Male fancy pigeon
- 26 Female fancy pigeon



EGGS
Division 19D

EGGS

- Each entry shall consist of one dozen eggs in an egg carton.
- Shell must be natural, not oiled or otherwise treated.
- Eggs will be judged by exterior only; will not be broken.
- **EGGS SHOULD BE OUT OF THE SAME HEN!**
- Eggs will be disposed of after Fair, but ribbons will be available for pick-up on Sunday, August 29 after 7 pm.

What the Judges look for in Eggs

- **CLEANLINESS:** Eggs must be clean; may show small specks, stains or cage marks that do not detract from general clean appearance of the egg
- **EGG SHAPE:** Egg shapes should be approximately the usual egg shape.
- **SHELL TEXTURE:** May have rough areas that do not materially affect shape or strength.
- **RIDGES:** Should not materially affect shape or strength.
- **SHELL THICKNESS:** Should appear thick enough to withstand reasonable handling without breaking; in all cases, the shell must not be broken.
- **BODY CHECKS:** A body check is an egg which looks like the shell is cracked, but is actually still intact

CLASS

- 27 Chicken Eggs (Standard)
- 28 Chicken Eggs (Bantam)
- 29 Duck & Goose Eggs
- 30 Other Large Eggs (Turkey, Guinea, ect.)
- 31 Other Small Eggs (Quail Pigeon, etc.)

U.S. Poultry Facts

- 1** US Per Capita Poultry Consumption has gone from 34 pounds in 1960 to nearly 110 Pounds TODAY
- The US exports approximately 16% of the chicken and 10% of the turkey produced in the nation. **2**
- 3** In early 20th century, it took more than 5 lbs of feed to produce a pound of chicken, today it takes less than 2 lbs, decreasing the environmental impact
- Poultry is the second most widely eaten meat in the world, accounting for 30% of meat production, pork is 38%. **4**
- 5** Synthetic hormones and steroids are never given to poultry, it's not economical and against federal law!
- 29,500 family farms have production contracts. 95% of the broilers raised in the US are produced on those family farms. **6**

FARM CREDIT Knowledge Center www.FarmCreditKnowledgeCenter.com SOURCE: Virginia Poultry Federation, Mobile Cuisine.com, Broiler Facts

SUMMER SERVICE DAY

JULY 24, 2021

All Skill Levels Needed

BEAUTIFICATION

ARENA IMPROVEMENTS

FAIR PROPS

STAGE BUILDING

PAINTING

& MORE!

SIGN UP TODAY!

WWW.NISFAIR.FUN

NORTH IDAHO STATE FAIR
AUGUST 20-29, 2021