

POULTRY RULES

1. Greene County Fair poultry shows follow the American Poultry Association guidelines for domestic chickens, ducks, geese and turkeys. Birds are judged according to the “Standard of Perfection” publication issued by the APA.

Market Turkey (project #150TM) and Broiler (project # 152CM) projects

1. All rules from this committee will be subject to the General Rules & Regulations of the Greene County Fair.
2. All exhibitors bringing any type of fowl into the poultry barn must attend the mandatory Quality Assurance training provided each year, or have completed the “test out” requirements for QA.
3. All turkey poults and broiler chicks for the Greene County market shows will be ordered at the same time from the same hatchery. There is a minimum order of ten (10) broiler chicks and a minimum of six (6) turkey poults. Please make checks payable to **Greene Co. Poultry Committee**.
4. Money for birds must be paid at the time the order is placed. There will be no extension of order dates or delivery times. Money and order forms must be dropped off at the fair board office by the published due dates. Any late orders/questions must be directed to the Poultry Committee.
5. Market birds must be picked at the published pickup times/dates. Birds not picked up become the property of the Greene County Poultry Committee.
6. **Only one pen consisting of one (1) turkey may be exhibited by each exhibitor. Only one pen consisting of three (3) broilers may be exhibited by each exhibitor.**
7. Weigh in for market projects is 3-6 pm the Saturday before the start of fair. Market birds will be weighed and banded before being placed into their cages. Once birds are weighed and tagged there can be no substitution of birds.
8. Drug use notification forms (DUNF) must be completely filled out and signed by the exhibitor and parent/guardian at weigh in.
9. Market broilers will be weighed as a pen of 3 with a minimum weight of 12 lbs for the group weight. Underweight birds may be evaluated by the judge but may not place or sell at auction. Severely underweight birds may be rejected and removal from the fairgrounds requested at the discretion of the poultry committee.
10. Only the Grand Champion turkey/broiler pen will taken into the auction ring and remain for the entire auction. Sale order is determined by placing in each class, and then by weight. Heaviest birds sell first.
11. Market broilers and market ducks must be removed the night of the sale thru 10:00 a.m. Friday morning. Pen cleaning must be approved by a poultry committee member. Turkeys may remain in the poultry barn after the auction; if they stay they are not released until 6:00 pm on Saturday night, the last day of fair.
12. **All remaining fowl must be removed from the barn and pens cleaned by 8:00 pm on Saturday night.**



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



greene.osu.edu

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information, visit cfaesdiversity.osu.edu. For an accessible format of this publication, visit cfaes.osu.edu/accessibility.

Fancy Poultry (project # 150CE), Poultry Production: Raising Pullets (# 150CEP) and Duck (# 150DM) or Goose (# 150GM)

1. Pen assignment forms for all poultry projects must be filled out and turned in by the published date. If you do not fill one out, there will not be a pen for your animals when you arrive for check-in.
2. **All fancy poultry and production poultry are required to be pullorum tested and banded on Saturday in July from 9am-12 noon the week before fair.** Birds cannot be shown if they are not tested. The poultry committee must be contacted and other arrangements made if you cannot come to this testing date. There will be a charge for late testing. **Broilers, ducks, geese and turkeys are not required to be tested.**
3. Check-in for these projects begins at noon the Saturday before the start of fair. All fancies will be inspected by a member of the poultry committee for lice and for proper pullorum banding before being allowed to be put into cages. Birds will not be allowed to remain in the poultry barn if live lice are found.
4. A pen of ducks/geese consists of one male and one female of the same breed. There is a maximum of two pens per exhibitor for the duck/goose project.
5. A pen of production pullets or hens consists of 2 females of the same age, breed and variety of chicken. Three pens of pullets and three pens of hens may be shown by each exhibitor. The number of pens required must be indicated on the pen assignment form.
6. A pen of fancy chickens consists of 1 male and 1 female of the same breed and variety. Fancy poultry are divided into two classes: Standard and Bantam. These groups are further divided into old (more than a year old) and young (less than a year old). Please indicate on the pen assignment form the correct category for each pen of birds the exhibitor plans to bring to fair.

Each exhibitor may bring a maximum of 3 pens for each group of fancy poultry. For example, if they have standard fancy chickens they may bring 3 pens of old standards and 3 pens of young standards. The same exhibitor may bring bantams in both the old and young groups. Please keep in mind that the exhibitor is responsible for keeping their cages clean!!

Egg Production class

1. To be eligible to participate in the class, the exhibitor must be enrolled in project #150CEP, Poultry Production: Raising Pullets.
2. Each exhibitor may exhibit up to two dozen eggs; each dozen of the same color and must be clean. Dirty eggs will not be judged or displayed.
3. Eggs will be judged on size, uniformity, condition, and interior quality. Eggs may be candled to determine interior quality
4. Entries for the Egg Production class will need to be entered with the Poultry Committee in the Poultry Barn on Monday morning of the fair by 8:00 a.m. Judging will occur on Sunday, along with the Fancy/Breeding Poultry Show. Winners will be displayed in the Assembly Building.
5. Prize money will be awarded to the top five dozen eggs.