



Cheeps & Chirps

..... *Points for Poultry Profitability*

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4-H POULTRY-RELATED COOKING CONTESTS THIS SUMMER

INSIDE THIS ISSUE:

4-H poultry related cooking contests this summer 1

4-H poultry-related contests at the state fair 3

Avian influenza update 6

There are three poultry-related 4-H culinary contests sponsored by the Kentucky Poultry Federation and they were held July 30 at the Hardin County Extension Office in Elizabethtown.

In the morning was the 4-H Egg Chef Challenge. In the contest participants are required to demonstrate the preparation of an egg dish while discussing the virtues of eggs. It is much like a TV talk show. It is an excellent opportunity for youth to show off their cooking skills and personalities.

Unfortunately, there were only two participants this year. But what was lacking in quantity was made up for by quality. Both were juniors (under 14 years of age) and they gave excellent presentations.

The top prize of \$100 went to Cecilia Rose Huggins of Simpson County. She made Kentucky Derby Pie, a family favorite. The judges (Jamie Guffey and Tony Pescatore) indicated it was the best Kentucky Derby Pie they had ever eaten.

Taking second place, with a very close score, and receiving \$50 was Josh Cook from Allen County. He scrambled up the fluffiest eggs that the judges have ever eaten. Scrambled eggs was one of the first dishes Josh learned to cook, and he cooks them often for his family.

In the afternoon were the chicken and turkey barbecue contests. We had a total of 19 participants in the two contests, the most we've had in several years!

In the chicken BBQ contest, participants cook four chicken thighs and hand in three for sensory evaluation. They are judging on their cooking skills, food handling skills (especially food safety), and the quality of the product. In the turkey BBQ contest, participants receive two pounds of ground turkey and are required to hand in two turkey patties. They can add what they want to flavor the patties, but they patties must be at least 1/4 pound pre-cooked weight and contain at least 75% turkey meat.





4-H POULTRY-RELATED COOKING CONTESTS *continued*

Again, they are judged on their cooking skills, food handling skills, and the quality of the product turned in.

For the contest, the grills, charcoal, lighter fluid, tables, and meat are provided. The participants are required to provide all the equipment and supplies. Their selection of equipment and the layout of their workstations factors into the scoring for their cooking skills.

There are both junior and senior divisions for both contests. In the chicken BBQ contest the top three juniors were:

1. Jason Hoots of Warren County who received \$100
2. Chase Taylor of Montgomery County who received \$40
3. Pierce Mynheer of Montgomery County who received \$20

The top three seniors were:

1. Tanner Campbell of Montgomery County who received \$100
2. Paul Bryant of Montgomery County who received \$50
3. Luke Baker of Montgomery County who received \$25

Jack Cushenberry of Simpson/Warren County and Jonas Hosay of Warren County also participated and received \$10 Chik-fil-A gift cards.

In the turkey BBQ contest, the top three juniors were:

1. Cecilia Rose Huggins from Simpson County who received \$100 and was also the top place participant in the Egg Chef Challenge
2. Isiah Ledbetter from Warren County who received \$40
3. Christopher Sweets from Warren County who received \$20

Jacob Black from Pulaski County and Dylan Klett from Warren County also participated in the turkey BBQ contest and received \$10 Chik-fil-A gift cards.

The top three seniors in the turkey BBQ contest were:

1. Tommy Wilmoth from LaRue County who received \$100
2. Cameron Eleese Huggins from Simpson County who received \$50
3. Molly Duke from Warren County who received \$25



Lance Munday from Montgomery County and Layna Taylor from Warren County also participated and received \$10 Chik-fil-A gift cards.

Tanner Campbell and Tommy Wilmoth will have the opportunities to represent Kentucky in the national Chicken and Turkey BBQ contests, respectively. These are held at the National 4-H Poultry and Egg Conference in Louisville, KY the week before the Thanksgiving. The Kentucky Poultry Federation provides them an additional \$300 to help with travel expenses.





Tanner Campbell from Montgomery County receiving ribbons and prize money from Jamie Guffey of the Kentucky Poultry Federation



Tommy Wilmoth from LaRue County receiving ribbons and prize money from Jamie Guffey of the Kentucky Poultry Federation

4-H POULTRY CONTESTS AT THE KENTUCKY STATE FAIR

There were several poultry-related 4-H contests held at the state fair. The first was the 4-H poultry showmanship contest which was held Thursday, August 18 at 1 PM in the poultry barn. There were eighteen juniors (less than 14 years of age) and seven seniors. Participants can enter a standard-sized or bantam-sized chicken. For juniors, separate awards were given for each category as well as overall. In the showmanship contest it is the 4-Hers that is judged more than that of the chicken. The participants are scored on how they handle and show their chicken, their knowledge of chickens, especially the type they are showing, as well as how well the chicken was cared for.

Top showmanship participants:

- » Junior standard chickens
 - » Grand champion: Cathrynn Hager of Scott County
 - » Reserve champion: Elijah Rambo of Scott County
- » Junior bantam chickens
 - » Grand champion: Cadence Ryan of Pendleton County
 - » Reserve champion: Christopher Sweets of Warren County
- » Overall junior showmanship:
 - » Grand champion: Cathrynn Hager of Scott County
 - » Reserve champion: Elijah Rambo of Scott County
- » Senior showmanship:
 - » Grand champion: Emily Normington of Scott County
 - » Reserve champion: Chloe Hager of Scott County



(Continued on page 4)

4-H POULTRY-RELATED CONTESTS AT THE STATE FAIR *continued*



Top poultry showmanship winners. Left to right: Katherine Zimmerman (4-H council secretary who presented the awards); Cadence Ryan Cathryn Hager, Elijah Rambo, Emily Normington, Chloe Hager, Christopher Sweets.

(Continued from page 3)

On the morning of August 19, the 4-H poultry judging contest was held. In the contest participants are required to rank laying hens from the one that laid the most eggs to the one that has laid the least, grade ready-to-cook chicken carcasses and parts, identify ready-to-cook chicken parts, evaluate breaded chicken patties, and grade eggs for exterior, interior and broken out quality. There are awards for both junior and senior divisions. There were 15 junior participants from seven counties and 20 senior participants from three counties.

The top five juniors in the poultry judging contest were:

- » Christopher Sweets of Warren County
- » Ceclia Huggins of Simpson County
- » Aubriella Gilpin of Laurel County
- » Jace Coles of Warren County
- » Landyn Gilpin of Laurel County

The top five seniors in the poultry judging contest were all from Larue County and included:

- » Lily Norman
- » Madison Chaudoin
- » Kara Reed
- » Cyrus Bivens
- » Seth Redmon

The top four seniors will have the opportunity to represent Kentucky at the national 4-H

poultry judging contest in November.

In the afternoon of August 19 the 4-H avian bowl contest was held. This is a double elimination knowledge bowl contest. There were seven junior teams and five senior teams.

The top junior team was from Pike County and was made up of Aneka Sharma, Lottie Musick and Devin Bunch.



Top junior avian bowl team from Pike county with Lucas Arnold, vice-president of 4-H council who presented the awards

4-H POULTRY-RELATED CONTESTS AT THE STATE FAIR *continued*

The top senior team was from Larue County and included Jose Villanos, Lily Norman, and Cyrus Bivens.

Recognition is also given for individual performance in the avian bowl contest. The top five juniors were:

- » Aneka Sharma from Pike County
- » Dylan Klett from Warren County
- » Liam Wentz from Simpson County
- » Christopher Sweets from Warren County
- » Riley Combs from Pendleton County



The top five seniors were:

- » Jonas Hosay from Warren County
- » Jose Villanos from Larue County
- » Jack Cushenberry from Warren County
- » Cameron Huggins from Simpson County
- » Lily Norman from Larue County

The top four senior individuals are given the opportunity to represent Kentucky at the national contest in November.



Lastly, the Kentucky Poultry Federation sponsors a t-shirt contest for those wearing team shirts. The winner this year was Warren County, followed closely by Pendleton County. Both teams will receive plaques

and Warren County 4-H receives a check for \$100 and Pendleton County 4-H for \$75.



AVIAN INFLUENZA UPDATE

While many thought summer would bring an end to the HPAI outbreak that has been plaguing the USA, that appears to have not been the case. New cases have been confirmed during the month of August:

- » Aug 24: Backyard producer in Utah (unknown number of birds)
- » Aug 23: Backyard producer in California (60 birds)
- » Aug 22: Commercial broiler breeder flock in Fresno County, California (33,900 chickens)
- » Aug 22: Animal rescue in Georgia (90 birds)
- » Aug 19: Backyard producer in Washington State (10 birds)
- » Aug 18: Backyard producer in Washington State (2 birds)
- » Aug 16: Backyard producer in California (1,100 birds)
- » Aug 16: Sentinel flock (10 bird) in Florida
- » Aug 11: Backyard producer in Pennsylvania (90 birds)
- » Aug 10: Backyard producer in California (40 birds)
- » Aug 2: Backyard producer in Alaska (20 birds)

To date there have been 410 confirmed flocks in 39 states. These include 190 commercial flocks and 220 backyard flocks, for a total of 40.18 million birds affected. You can keep updated on affected flocks at the USDA website

<https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/animal-disease-information/avian/avian-influenza/2022-hpai>

So far, Kentucky has been luck with only ever two affected commercial flocks. No backyard flocks have tested positive. Kentucky has a HPAI surveillance program in place. You can find out more about the Kentucky avian influenza response plan at the Kentucky Department of Agriculture's website at

<https://www.kyagr.com/statevet/HPAI.html>



To date, 14 wild birds have tested positive, but there have been no new positives since March 8.

We hope that our biosecurity efforts will continue in order to protect the poultry industry in our state.

The University of Kentucky has five avian influenza publications available online at

<https://afs.ca.uky.edu/poultry/poultry-publications>

- » Bird flu—Identification and reporting
- » Bird flu—Biosecurity and prevention
- » Bird flu—Cleaning and disinfection
- » Bird flu—Considerations for pets and non-farm animals
- » Bird flu—Information for hunters and taxidermists

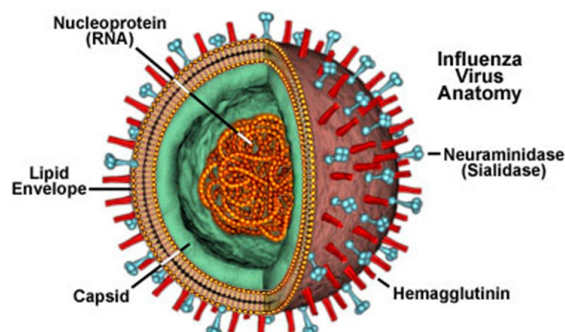
The Kentucky Department of Agriculture also has a website 'Get the facts about avian influenza' at

<https://www.kyagr.com/statevet/HPAI.html>

Birds infected with the HPAI virus may show one or more of the following signs:

- Sudden death without clinical signs;
- Lack of energy and appetite;
- Significant decrease in water consumption
- Decreased egg production or soft-shelled or misshapen eggs;
- Swelling of head, comb, eyelid, wattles, and hocks;
- Purple discoloration of wattles, comb, and legs;
- Nasal discharge, coughing, and sneezing;
- Incoordination; or
- Diarrhea

Sick or dead farm birds can be reported to USDA toll-free at 1-866-536-7593.



AVIAN INFLUENZA

Avian influenza (AI) is caused by an influenza type A virus which can affect poultry and wild birds. All species of poultry can be infected including chickens, turkeys, pheasants, quail, domestic ducks, geese, and guinea fowl. Waterfowl are the primary wild birds affected, but all wild birds can be infected and carry the disease.

Avian influenza viruses are classified by the types of proteins on their surface. There are two groups of these proteins. They are hemagglutinin (or H) proteins and neuraminidase (or N) proteins. There are 16 possible H proteins (H1 to H16) and nine possible N proteins (N1 to N9). A particular strain of virus can have any combination of H and N proteins. The strain currently affecting birds in the US is the H5N2 strain.

Avian influenza viruses are further classified by their ability to produce disease in domestic chickens, referred to as their pathogenicity. Low pathogenicity avian influenza (LPAI) virus strains occur naturally in wild migratory waterfowl and shorebirds without causing illness. When they infect domestic poultry, they create little or no signs of illness. Their presence in commercial poultry is detected through routine surveillance prior to the birds being sent for processing. Any flocks that test positive for an H5 or H7 LPAI strain are quarantined and euthanized. H5 and H7 LPAI strains have a high tendency to mutate to HPAI. This is not the case with other H strains.

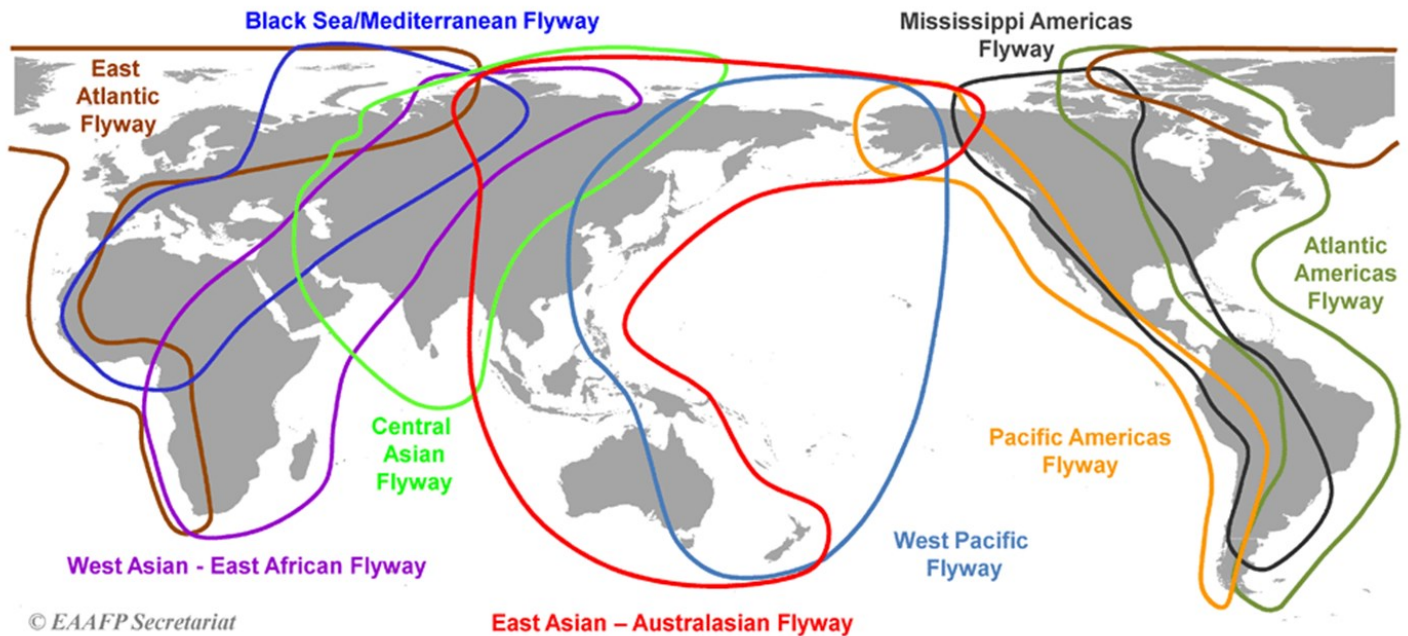
Highly pathogenic avian influenza (HPAI) virus strains are extremely infectious, often fatal to chickens, and can spread rapidly from flock to flock. All HPAI strains have been H5 or

H7 strains only.

Wild birds can carry avian influenza and not appear sick. USDA-APHIS works with federal and state partners to conduct surveillance testing on wild birds. This will let us know whether any HPAI viruses are currently found in the wild bird population.

The global spread of HPAI has been shown to be driven largely by migratory waterfowl. Knowledge of migratory patterns and the intercontinental association of waterfowl, as well as genetic analyses of viral strains, support the hypothesis that the HPAI strains that have affected North America arrived from Asia via migratory birds.

Wild waterfowl and other wild bird species shed the avian influenza virus into the environment through their oral and nasal secretions and feces. It is possible for domestic poultry to become infected with avian influenza through direct contact with wild birds, but most infections have been indirect from contaminated clothing and equipment. It is important, therefore, that poultry producers prevent wild birds from coming into direct contact with their flock and to prevent wild bird fecal material and secretions from being accidentally transported on boots and equipment used for the care of their flocks.





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