Online Jackpot Judging Series – Poultry Judging Event
April 9, 2020

OFFICIALS

Parts Identification –
#1 – Thigh
#2 – Flat (Wing Portion)
#3 – Whole Leg
#4 – Drummette
#5 – Leg Quarter
#6 – Wing
#7 – Tenderloin
#8 – Split Breast
#9 – Back
#10 – Breast Quarter

RTC Carcasses –
#1 – C (broken protruding bone on right wing)
#2 – C (meat yield on left drumstick)
#3 – B (exposed flesh on tip of breast)
#4 – A (disjointed left leg, wing tips missing)
#5 – B (back area missing less than halfway to hip)
#6 – B (right wing missing to first joint)
#7 – A (wing tips removed only)
#8 – B (broken non-protruding right drumstick)
#9 – B (exposed flesh on tip of breast)
#10 – C (missing both complete wings)
Exterior Eggs –
#1 – A (no defects)
#2 – B (large calcium deposits on small end, shape)
#3 – A (no defects)
#4 – B (large calcium deposits on small end)
#5 – Dirty (adhering material, dirt)
#6 – B (body check on large end)
#7 – Dirty (adhering material, stain)
#8 – B (thin spot, ridges)
#9 – A (no defects)
#10 – Dirty (adhering material, egg whites)

Broken Out Eggs –
#1 – B
#2 – AA
#3 – B
#4 – Inedible
#5 – B

Exam –
#1 – B or A (the manual states the order to be …bottom of foot, shank, top of toes but does not definitively specify whether the front or back of the shank come first)
#2 – A (Molt)
#3 – A (Feather Condition)
#4 – C (Handling Qualities)
#5 – A (Abdominal Capacity)
#6 – C (Grade C)
#7 – A (Grade A)
#8 – B (Grade B)
#9 – C (Grade C)
#10 – A (Leg Quarter)
#11 – A (Whole Breast)
#12 – C (Breast Quarter)
#13 – D (AA, A, B, Inedible)
#14 – C (Grade B)
#16 – A (Grade AA)
#17 – C (Grade B)
#18 – B (False, it is not required to place a hen last if she is molting)
#19 – B (False, blood or meat spots less than 1/8 inch are grade B)
#20 – B (False, pigment returns to the skin in the same order it bleached out)