



# Cheeps & Chirps

..... Points for Poultry Profitability

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## STATE 4-H POULTRY-RELATED COOKING CONTESTS

Three cooking contests sponsored by the Kentucky Poultry Federation were held on Saturday, July 28 at the Madison County Extension Office. These were the Egg Preparation Demonstration contest, the Chicken Barbecue contest, and the Turkey Barbecue contest. The contests include both junior and senior categories.



For the Egg Preparation Demonstration Contest we had only one participant this year, a junior. Daphnica Wood from Allen County did an excellent job demonstrating how to make Haitian Eggs, while discussing food safety, egg nutrition, egg grading, etc.



In the Chicken Barbecue Contest, the 4-Hers cook three chicken halves and hand in two for sensory evaluation. For the Turkey barbecue contest, the 4-Hers cook two breast filets and hand in one for sensory evaluation. For both contests, the 4-Hers are judged on the basis of their grilling skills and control of the fire, as well as the quality of the cooked product.

We had one person barbecuing turkey,



Robert Bowling from Perry County. He is a senior and will be representing Kentucky at the national contest.

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## State 4-H Cooking contests .... continued

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We had six participants barbecuing chicken, One senior and five juniors. The senior winner was Abbielle Robinson from Montgomery County. She will represent Kentucky at the national contest.



The top junior in the chicken barbecue contest was Daphnica Wood, from Allen County.



The reserve champion for the chicken barbecue contest was Joseph Amburgey from Perry County.

The judges were Jamie Guffey from KPF and Dr. Tony Pescatore from the University of Kentucky.

Congratulations to all the participants!



## NEW CAST PUBLICATION ON THE IMPACT OF FREE-RANGE POULTRY

Drs. Jacquie Jacob and Tony Pescatore were co-chairs in the development of a new issue paper from the Council for Agricultural Science and Technology (CAST) regarding the impact of free-range poultry production systems on animal health, human health, productivity, environment, food safety and animal welfare issues.

After an extensive review of the literature the main conclusion is that management is key to optimizing animal welfare in any production system.

Although many perceive free-range poultry production systems to be more animal welfare friendly, the research to back up this believe is not there. While free-range poultry have more space and are able to increase the number and types of behaviors there are also risks associated with being outside. These include increased contact with infectious agents, great difficulties maintaining hygienic standards, increased possibilities of unbalanced diets, and increased threat of predation.

With regards to the nutrient content of poultry products, it is more reflective of what the bird eats rather than the type of production system used.

It is difficult to compare food safety of products from conventional or free-range systems because of differences in geographic location, seasons, and detection and isolation methods. Regardless of the food safety conclusions, consumers should not assume any chickens are free of Salmonella and Campylobacter. The microbial load on eggshells in well managed cage and the nests of free-range systems are comparable. The issue is with eggs that are laid outside of the nest box on the floor and pasture area. Both have microbial loads that even washing cannot decrease to a safe level.

Chemical contaminants, especially lead and dioxins, are an issue in some free-range eggs but the problem is location specific.

Although free-range poultry may be more vulnerable to certain diseases, there is no research to support the idea that the presence of free-range

poultry poses a risk to convention poultry.

The research results regarding environmental impact indicate that mortality rates in free-range production systems are often higher than in conventional systems. The result of increased mortality is to increase all environmental impacts.

Free-range production requires considerably more land at a time when there is high demand for agricultural land needed to feed the growing global population.

The paper and a video presentation on the paper can also be found at:

<http://www.cast-science.org/publications/>



## 2018 KENTUCKY POULTRY FESTIVAL—OCTOBER 6

We invite you to attend the 20<sup>th</sup> Annual Kentucky Poultry Festival at the Griffin Gate Marriott Resort and Spa, Lexington, KY on October 6<sup>th</sup>. We hope that you will mark your calendars and register to join us for an exciting day of food, fun and entertainment.

Ladies, join us for the ladies outing at Spa day. We will have limited appointments and they are filled on a first come first served basis. Saturday's times are from 8:00 a.m. to 4:00 p.m. Treatments offered will include: Massage, Manicure or Pedissage.

The Griffin Gate Marriott Resort Golf Club is the location for this

year's best ball scramble on Saturday, October 6<sup>th</sup>. The course is located, at 1800 Newtown Pike, Lexington, KY, 40511-1330, (859) 231-5100

An extension of the festival is the Kentucky Poultry Federation Scholarship Fund. On Saturday evening, we will host a silent auction where again all proceeds are designated for scholarships given to children and grandchildren of Kentucky's poultry families, employees and allied members. If you would like to donate an item for the silent auction please email me at [jquffey@kypoultry.org](mailto:jquffey@kypoultry.org).

The day will conclude with the

annual Hall of Fame Banquet where we will recognize our Hall of Fame Members, Family Farm Environmental Award Winners, Scholarship Winners, and our Ticket Sales Winners. After an evening of good food and recognizing the successes of friends, the grand finale is another great event, Monte Carlo Night.

Please make plans to attend our 20<sup>th</sup> Annual Kentucky Poultry Festival in Lexington. If you are unable to attend the events but would like to support Kentucky's poultry industry; we have many ways that you can get involved without actually being present. If

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## KY POULTRY FESTIVAL... continued

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you would like to purchase tickets, please visit our website at [www.kypoultry.org](http://www.kypoultry.org), or if you need more information, please contact the Kentucky Poultry Federation office at (270) 404-2277 or e-mail [jguffey@kypoultry.org](mailto:jguffey@kypoultry.org).



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