

Intermediate Market Turkey Study Guide

Please reference the Poultry Resource Handbook and Fremont County Fair Book

Poultry Resource Handbook can be found online from this link:

<https://co4h.colostate.edu/wp-content/uploads/sites/27/2025/11/Poultry-Handbook.pdf>

or checked out at the Extension Office

Terms to be defined:

- Faking:
- Tom:
- Beard:
- Quarantine:
- Harvest:
- Blackhead:

Know how to calculate profit using the following formula:

$$\textit{Profit} = \textit{Revenue} - \textit{Expenses}$$

Example: If you sell a market turkey at the Fremont County Fair for \$700.00 and you have expenses of \$200, how much profit did you make??

Understand the following topics:

- Brooder box temperature requirements
- Difference between a male and female turkey
- Number of heritage varieties of turkey
- What a turkey is judged on at the Fremont County Fair
- What to look for when choosing a turkey
- Problems poses when housing turkeys with chickens
- Fremont County Fair age requirements
- How to keep turkeys healthy when they are young
- How to hold a turkey
- Fremont County Fair mandatory classes
- Coop requirements specific to turkeys
- Fremont County Fair weigh requirements
- Turkey starter feed protein requirements
- How to bring your turkey to a judge
- What to use to warm your brooder box
- How to prep for show

- Consequences of splayed legs at the Fremont County Fair
- Name for a baby turkey
- How to keep turkeys safe and prevent flying
- How long to quarantine a turkey
- Breed Characteristics and pictures

Be able to identify parts of a Chicken using the following diagrams from the 4-H Poultry Resource Handbook.

