

RACING ROOSTERS

SUBJECT: Language Arts

GRADE: 3

AGRICULTURAL TOPIC: Poultry

CONCEPT: I

STUDENT SKILL

The student will demonstrate appropriate practices in written composition.

LEARNER OBJECTIVE

The student will be introduced to poultry-related words, and place them in alphabetical order.

LESSON

A. Step-by-Step Instructions

1. Hand out student worksheets.
2. Introduce and discuss the poultry words listed at the top of the student worksheet. Discuss pronunciation, and share background information.
3. Have students read and follow the instructions and complete the students worksheets.

B. Background

Vocabulary

Candling – to examine eggs by holding them to a bright light in a dark room.

Chicks – young chickens, from birth to one year old.

Cockerel – male chicken less than a year old.

Fryer - weighing between three and four pounds suitable for frying. Older chickens are called baking hens and taste better if they are baked or stewed.

Gobbler – a mature male turkey.

Hatchery – a place for hatching eggs, especially poultry or fish eggs.

Hen – a mature female chicken or turkey.

Incubator – an apparatus used in warming eggs to a temperature in which they will hatch.

Layer – a hen which lays eggs regularly.

Molting – dropping feather in order to grow new ones.

Pullet – a young hen, usually less than one year old.

Rooster – a mature male chicken.

There are many different breeds of chickens. Some of the more common breeds are Rhode Island Red, Plymouth Rock and White Leghorn. Male chickens are called **roosters**. Females are called **hens**. A male chick - en less than one year old is called a **cockerel**, and a female chicken less than one year old is called a **pullet**. Chickens younger than one year old— male and female—are called **chicks**. Baby chicks are covered with soft, fluffy down, but as they grow, feathers will appear. Newly hatched baby chicks are fed chick mash, which is a special type of food. Adult chickens need a different type of feed. The feed is made of corn, soybeans, wheat, alfalfa.meal, sorghum and a variety of other ingredients. The ingredients are all mixed together to provide a balance of protein, vitamins and minerals that the chickens need.

Today most chickens are raised in larger structures—some designed just for laying hens and some for raising chicks to fryer size. Some farmers still raise a few chickens the way people did years ago, in small flocks. These birds are called “free-range” chickens, because they are free to roam around looking for bugs and grass seeds to eat. They don’t taste t he same as chickens that are fed special foods. Free-range chickens

help control insects and also provide natural fertilizer.

C. Resources

Books

Butterworth, Oliver, *The Enormous Egg*, Dell, 1987.

Holmes, Efner, *Amy's Goose*, Harper Collins, 1986.

Polacco, Patricia, *Just Plain Fancy*, Bantam, 1990.

Polacco, Patricia, *Rechenka's Eggs*, Putnam, 1988.

D. Evaluation

Were students able to place the words on the poultry worksheet in alphabetical order?

E. Related activities

1. Have dictionary drills in the classroom. Divide the class into three or four teams. Have team members take turns racing to find definitions of the poultry words as you read them. The first person to find the definition should read it aloud.
2. Take your class to visit a hatchery or local poultry farm.
3. Contact your county Extension office, and obtain materials for hatching chicks in your classroom.
4. Have each student draw a simple figure of a chick on a wooden block. Provide bottles of glue, and instruct students to use their glue bottle s like pens to outline the drawings. Have students press string onto the glue outlines and completely outline their drawings with string. Leave the blocks to dry overnight. Provide each student with a sponge and tempera paint. Instruct students to spread about a tablespoon each of tempera paint on the sponges. Students should press their string images to their sponges, then lift the blocks and press them onto the paper. Have students stamp the image several times to create flocks of chickens.

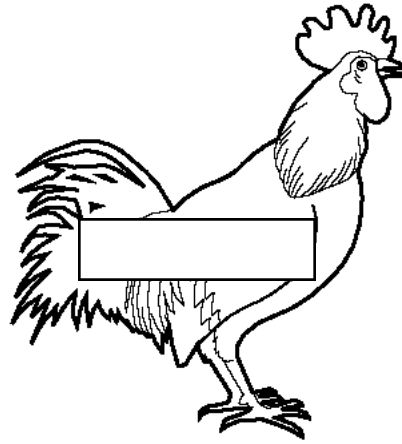
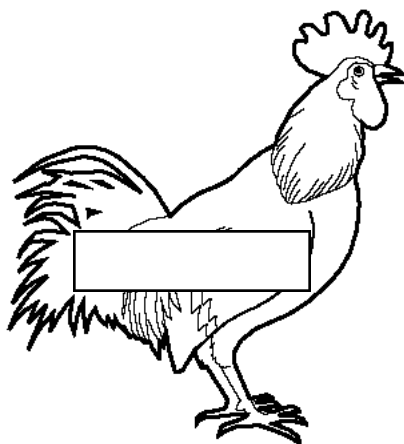
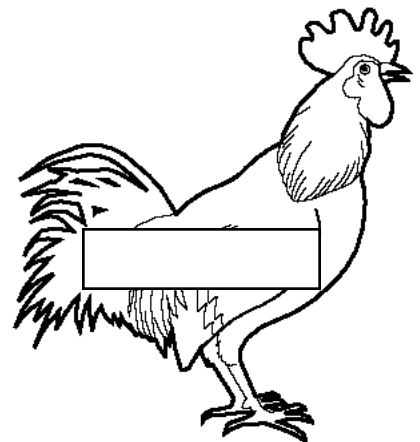
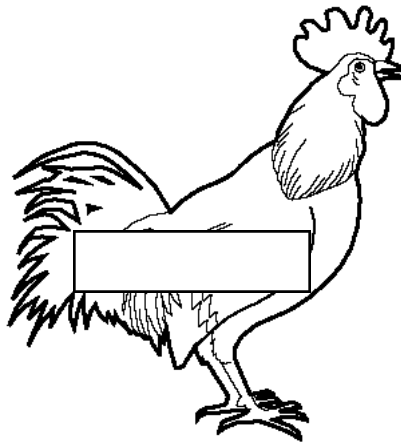
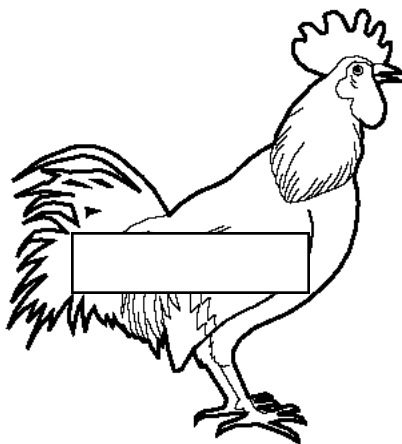
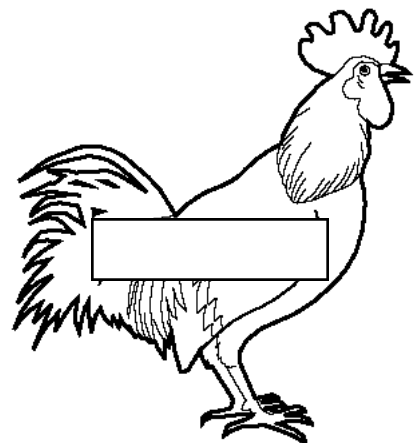
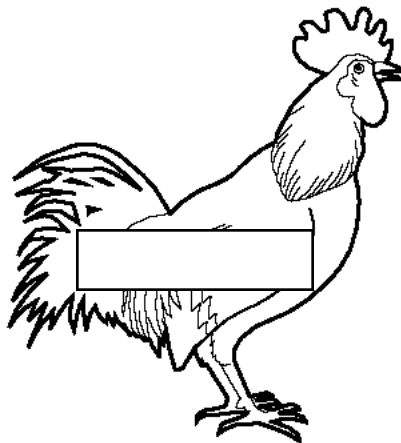
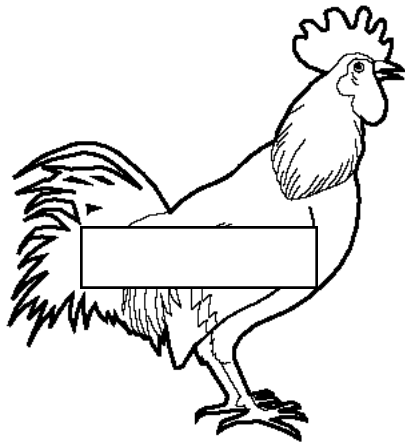
Name _____

Racing Roosters

A

Write a poultry word on each rooster body, then cut out the roosters.

Poultry Words		
incubator	gobbler	layer
candling	fryer	molting
hen	hatchery	

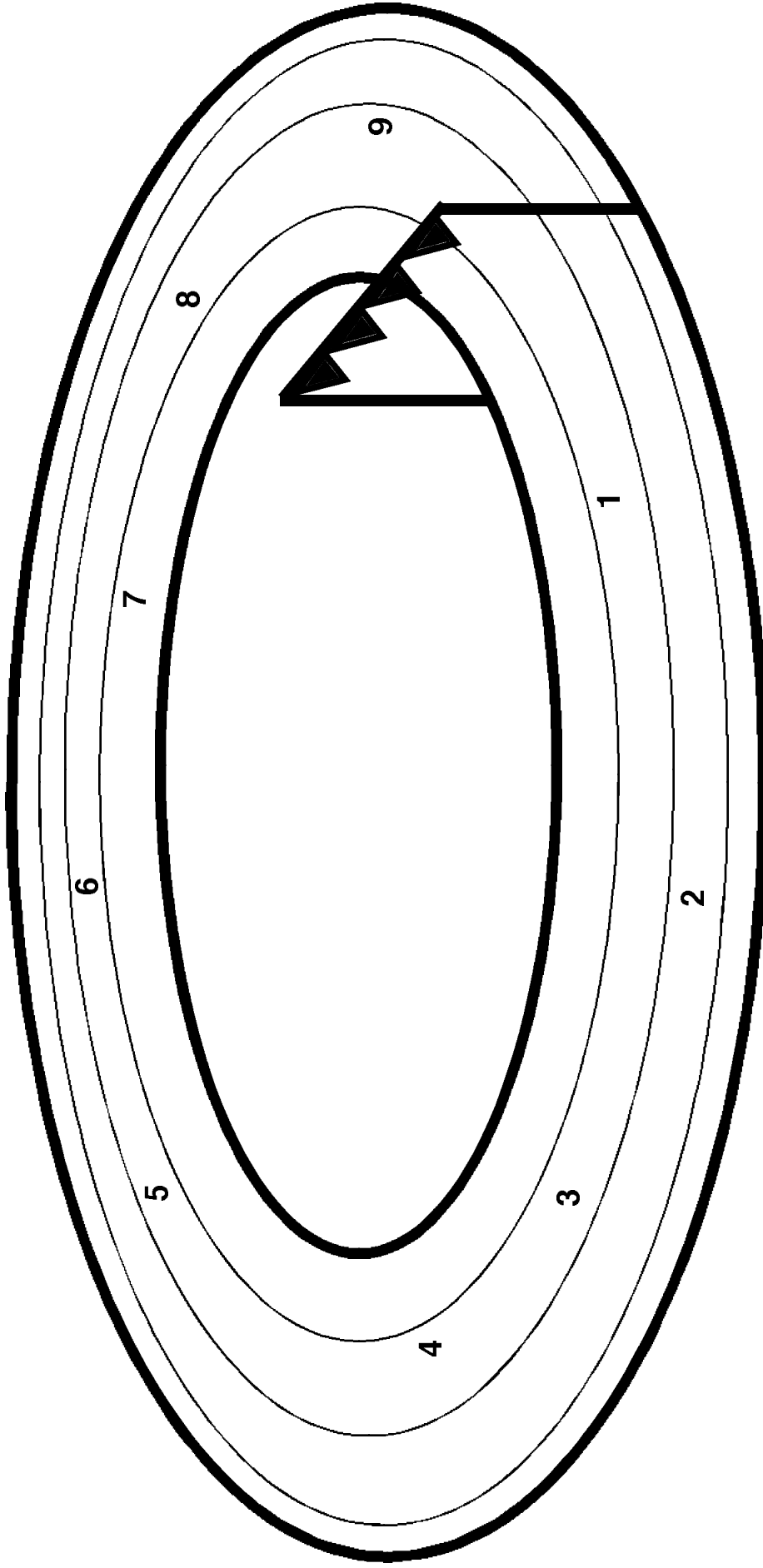


Name _____

Racing Roosters

B

Paste your racing roosters in alphabetical order onto the race track. The number one spot is where the first rooster should go.



Produced by Oklahoma Cooperative Extension Service, Division of Agricultural Sciences and Natural Resources, OSU, in cooperation with the Oklahoma Department of Agriculture, 1994.

