



# Attention UJTS Participants



When tagging your turkeys, DO NOT tag your birds more than 24 hours before processing in November. Tagging too early can cause gangrene on the carcass and may result in a lower quality grade or cause for disqualification. They should be tagged on either wing in the fold of the skin, not the muscle. This is approximately 2 inches in from the "elbow" of the wing. The button of the tag should be on the underside of the wing. Each exhibitor can tag one hen (pink tag) and one tom (blue tag) for the state show. If birds are solely being processed, they will need a yellow tag. Tags will be available through your FFA Advisor or USU Extension Agent.

## LOCATION MATTERS

- No more than 24 hours before processing
- One tag in wing skin (not muscle)
- Button of tag on underside of wing
- Color of tag matters- read above

