

POULTRY

In the marketing of poultry the farmer should take into consideration prices for live and dressed poultry as well as prices at different seasons of the year. Poultry may be shipped either live or dressed, according to prevailing prices at the time of shipment. Where a good customer can be secured, it will certainly pay the average farmer to kill and dress his own stock. It is an open question, however, whether the general run of the stock throughout the country should be sold alive or dressed. Birds sold alive are collected by the poultry dealers and when finished can be graded uniformly in regard to size and quality. The average farmer produces such a comparatively small number of birds that in some cases there may be no particular advantage in killing and dressing.

It is very important, however, that every farmer should fatten his birds before marketing them, whether they are sold alive or dressed. Under present conditions poultry buyers are purchasing unfattened stock from the farmers and are fattening them in feeding stations, and are thus securing the profits which the farmers should be making.

In shipping poultry alive it is extremely important to crate the fowls in good substantial crates, which provide plenty of air. The shipping crate should have sides, ends and tops slatted. The top slats should not be more than $1\frac{1}{2}$ inches apart. The crate should be between 12 and 16 inches high, not more than 30 inches wide and not more than 48 inches long.

As far as possible birds should be shipped so that they will arrive at their destination in as good condition as possible. If they are packed too closely or in crates which do not provide plenty of air many dead and sick birds will be the result.

If farmers were to ship their poultry collectively they would realize better prices and larger profits. Each farmer should fatten his own birds, and a number of farmers in the district can ship together, thus making a larger number of birds in one shipment and allowing of grading according to size and quality. Better methods of selling and shipping live poultry should receive careful attention in the Province of Quebec.

Where conditions will allow, it is more profitable to kill and dress the fattened birds on the farm. Comparatively little experience is necessary to fatten, kill and dress market poultry properly. The quality of the stock is greatly enhanced and, at certain seasons of the year, prices for dressed poultry are considerably in advance of prices for live poultry.

The essential feature in marketing dressed poultry is to produce the highest quality possible. Within the last few years the price of well fattened poultry has advanced to a far greater extent than the price for poorly fattened stock. For certain grades of dressed poultry the price has advanced 50 per cent. in the last five years, while the price for all