

milk should be boiled and a little black pepper dusted into it, before putting it into the mash.

For the first five or six weeks feed four times daily. Afterwards three times.

At the time of 'putting on the red,' uncooked food should not be fed. At this period the young birds are likely to eat ravenously, but on no account should they be allowed to gorge themselves. After becoming fully feathered they require nothing but hard grain.

Turkeys are fond of roaming, and often wander away from headquarters. In this way many are killed by weasels, skunks and other enemies.

A good plan is to feed the hens and their broods grain every evening, and so accustom them to coming home. This, of course, when the young birds have reached the proper age.

#### TO FATTEN.

Birds may be fattened as in the case of chickens while running outside, or by being penned up and specially fed. Success has attended the fattening of turkeys in many instances, by the forcing method. But with the right breed in the first instance, care and proper food, there should be no difficulty in obtaining the desired flesh development.

#### KILLING.

The birds intended for shipment to Great Britain are killed in the same manner as chickens, by dislocation of the neck. Care is necessary in having this properly done, as the following note of warning from a London poultry purchasing firm to an Australian agent, shows:—

'Having purchased the several consignments of frozen poultry which you have had on show in the exhibition, I have written you our opinion of same. A, the quality very good; B, trussing very good; C, packing well done; D, killing may be capable of being very much improved on, as the necks of the birds are invariably very much discoloured, and appear almost unsaleable through this. I would suggest bleeding at the mouth, and not so much force used in dislocating the neck. I consider there is a good market here for your poultry, if you can send it, say, to arrive in England continuously from January to June.'

It is not likely that bleeding at the mouth will be adopted by those firms who ship in large numbers. But if this manner of killing is adopted, it should be done as advised in the case of chickens killed in that way, viz., by the cutting of the roof of the mouth, at base of the brain, with a narrow sharp knife, lengthwise and across. If the roof of the mouth is pierced at the base of the brain, death is said to be instantaneous and painless.

#### PLUCKING AND DRESSING.

This should be done as outlined in a previous page in the case of chickens. In plucking, which should begin immediately after dislocation of the neck and be very carefully done, feathers should be left on the neck for three inches.

#### PACKING.

Instructions as to packing issued by the Commissioner of Agriculture and Dairying, are as follows:—

Every bird should be wrapped neatly in paper, the head with a quantity of thick paper to absorb any blood. The birds should be packed with their backs down and heads to one side.

Twelve to twenty-four birds should be packed in a case. The case should be packed quite full, so as to prevent birds knocking about inside, during transit or in cold storage.