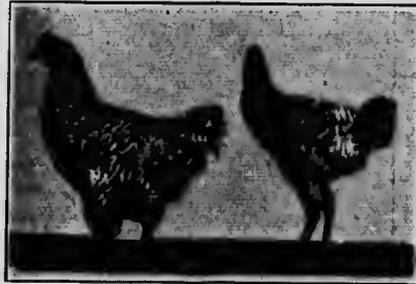


(b.) *Head and Neck.*—Comb: Medium in size, fine texture, even and well attached. Beak: Short, stout, broad at base, well curved. Face: Short and full, clean cut, short distance between eye and beak, distance well filled in; head broad at crown, eye clear and full, bright red or bay in colour; appendages medium size, fine and smooth. Neck: Moderate in length, well arched, good flowing hackle in male.

(c.) *Body.*—Shoulders: Broad, and rather flat on top. Back: Broad, width well carried back, good length, with a gentle concave sweep to tail. Breast: Deep, wide, full, and round; fleshing abundant over breast and extending to point of keel. Keel: Long and straight, well covered with flesh over entire length. Tail: Well spread and full, not plucked.

(d.) *Legs and Feet.*—Size: Medium in length, plump, well muscled, set well up on the body. Legs: Straight, short, wide apart, strong in bone, but not coarse. Toes: Medium in length, straight, strong appearance.

*Notes on Standard.*—The above standard, while not calling for much explanation, would be more clear with one or two detailed explanatory notes for the beginner. Any specimens possessive of a long, crow-shaped beak should not be used in breeding. Diagrammatically speaking, we prefer a T-shaped breast-bone, it being deeper and broader and should be free from crooks. With a breast-bone of this style we have a good breeder for utility stock, as also a nice-looking table-bird when dressed. A bird possessing a keel which is long and straight, in conjunction with the above-mentioned breast-bone has a framework on which a goodly amount of meat can be grown. It is the breast and keel of the fowl which make up the frame on which the greater part of the meat of the market-fowl is found. If one pays strict attention to the above points when selecting breeding-stock, we will not have so many triangular-shaped specimens in our yards.



A good comparison of strong and weak young stock.

### FATTENING MARKET POULTRY.

The market price received for the ordinary lean or unfitted chicken is so small that the profits which might be obtained from a little extra work are given no attention. It is estimated that from 60 to 80 per cent. of the live weight of the unfitted chicken is inedible matter; so, therefore, the consumer must pay a high price for nothing more or less than offal. Many breeders of general-purpose stock know that after experimenting themselves and studying the records of many stations, the greater profit is realized from stock that is fitted and marketed in first-class condition. There are, however, many breeders who still market their surplus stock alive, or, if dressed, in poor condition. Either of these methods means a loss to the producer. It is for their benefit, as well as for the betterment of market conditions, that the subject of fattening is given so much detailed description.

There are several methods employed in different parts in fattening poultry, but the pen and crate methods seem to be the ones in vogue throughout the Dominion and the United States. The cranning-machine is used in some places to make a more prime roaster, but for the farmer or small commercial man the use of this machine is not advised.

From the writer's experience, better success, in conjunction with a more even product, has always been obtained with the crate method. Crate fattening is more economical than pen fattening, though pen fattening is usually resorted to because of the lack of proper facilities for the other method.

A very easily made and efficient fattening-crate can be constructed of laths, with a few light boards from a packing-box or soap-box used for ends and partitions.