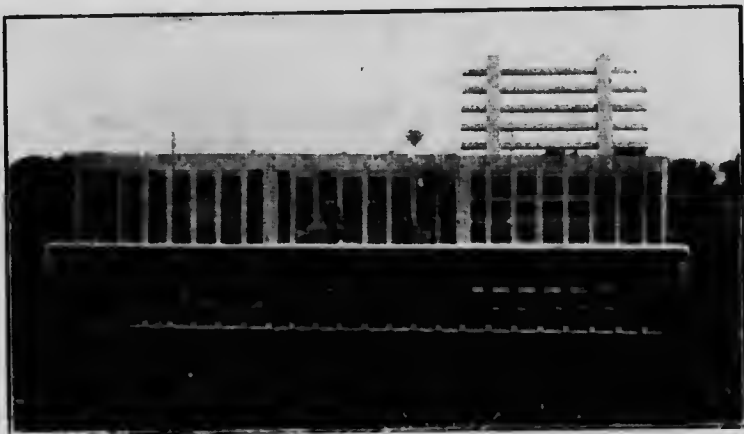


The consumers, or the general public, are so accustomed to purchasing dressed poultry of poor quality, that they usually do not recognize the difference between a poor roaster and a well finished one. If the poultry is well fattened, properly killed and dressed, there are few kinds of meat so wholesome and with so much flavour.

A thin bird is not attractive when dressed and is not appetizing when roasted. The flesh appears shrunken and the bones are prominent. When roasted, the meat is dry and tough.

A plump, well finished chicken has a rich flavour and an abundance of tender meat of good quality.



A good style of fattening crate for farm use

The fattening of poultry, then, is a finishing process. The object in fattening is to prepare in the best possible way poultry flesh for human consumption. There is always a good demand for properly dressed poultry. Poorly fattened birds, however, bring low prices, and sometimes no profits are made in selling them. Plump birds are in the greatest demand at highest prices, and birds of high quality always yield the largest profits. Fattening, then, means heavier birds and higher prices. There is usually a difference in price of five cents or more a pound between thin and plump poultry.

There are two methods of fattening poultry for the market. The method usually employed on the farm is the pen method, where the birds are confined in a pen or box-stall. The other method is crate-fattening, and is usually more profitable.