

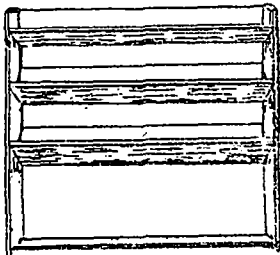
The Poultry-Yard.

(CONDUCTED BY S. J. ANDRES).

SPECIALLY FATTENED POULTRY.

(Continued).

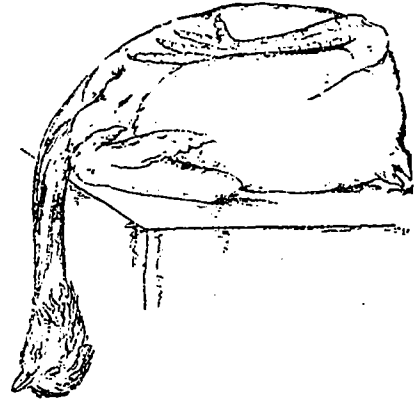
As soon as killed the birds are plucked, and in large establishments the plucking is done by one or two men, the pin feathering or "stubbing," as it is called, being done by girls or boys especially employed for that purpose; one "rough picker" being capable of keeping three or four "stubbers" busy. On one place which I visited there were twelve pickers and stubbers at work in the large killing house. The birds are picked and stubbed clean, and in many cases are "singed" to remove the hairs remaining after the picking, to give the carcass the cleanest possible appearance. Most of the specially fattened fowls, in fact, practically all that are seen in the London markets, have the breast bones broken down in order to give the birds a fuller breasted, plumper look, and after this breaking down the stern is flattened by pressing it against a wall, the "pope's nose" being upraised, and then the carcass is laid in the shaping trough, breast downwards, with the neck and head hanging over the front.



Shaping trough.

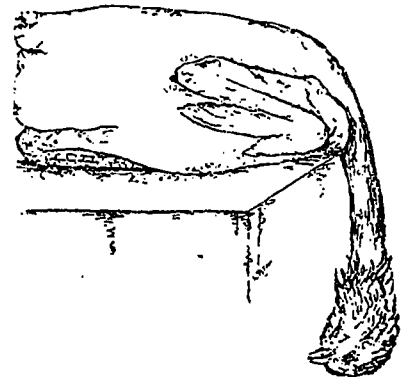
This trough is shaped like a shallow "V," as shown in the illustration, which with the illustrations of the shaped Sussex fowls, we have borrowed from Mr. Brown's book on poultry fattening. The birds are laid in these troughs, pressed closely together, a glazed brick or some other clean, heavy weight pressed up against each one as added, to hold them firmly in place until the trough is full, when a board, four or five inches wide, is laid on top of them, and twenty or thirty pounds of weights are put on the board.

In this position they are left several hours to cool thoroughly and become "set" then are removed, packed and shipped to market. It will be seen by the illustrations that the birds are put upon the market slab with an attractive appearance, which makes them very saleable.



Shaped Sussex fowl.
(Breast upwards).

Everyone who has studied our markets knows that appearance has a strong influence upon sales. an attractive appearance being the key which opens the pocket book, hence, anything which improves the appearance of our product increases its saleability.



Shaped Sussex fowl.
(Breast downwards).

This "shaping" of the choicely fattened poultry, seemingly of no (or of minor) importance and certainly costing comparatively nothing, makes a decided difference in the saleability of the product, and enhances the price, hence, all such aids to improvement should be studied by the market-poulterer. The shaping troughs might be considered a bother by a thoughtless individual, but