

each during the fattening, and they can be sold in Canada or Great Britain for a much higher price than lean chickens.

Reason for Increased Price.—Fatted chickens are sold for an increased price per pound, because they supply weight for weight three times as much edible meat as do lean chickens; all the flesh of the fatted chicken is of a superior quality to that of the lean chicken; by leaving the blood in the chicken's neck, and not drawing the chicken the flesh is rendered more juicy, and rapid decomposition prevented.

Market Requirements.—Fatted chickens when marketed in Canada or Great Britain should conform to the following market requirements:—

Breast.—The shape of the breast should be broad and full, so that when the chicken is dressed the breast will present a plump, meaty appearance. The breast meat is the most palatable part of the chicken. Large framed chickens with prominent breast bones cannot be satisfactorily fatted.

Legs.—The legs of a fowl are largely composed of sinews, of which the meat is inferior, and this of course should form as small a proportion of the weight as is practicable. Feathers on the legs are an objection, also black or dark-coloured shanks and any development of the spur in male chickens.

Flesh.—The colour of the flesh of the chicken should be white, and the flesh should be of fine quality. The colour of the flesh is governed by the nature of the food consumed. To secure a white-coloured flesh, mashies should be fed of which ground oats and skim milk are the main parts; if an excess of whole or ground Indian corn is fed, the chickens will have a yellow flesh. The flesh of an oat-fed chicken is of a superior quality to that of a corn-fed chicken.

Bone and Offal.—Smallness of bone, and minimum quantity of offal are two important requirements. The head and comb should be of small size.

Weight.—The preferred plucked weight for fatted chickens is 4 pounds. Plump chickens of any weight up to 5 pounds each are more readily disposed of than large fatted chickens.

With reference to the dressed weight of chickens a report from a British produce merchant states:—

"The 3 to 5 pound bird is the right thing. I have noticed gigantic chickens, 7 and 8 pounds in weight; these birds approach nearly to the hen turkey in weight. The householders much prefer the latter kind (the hen turkey), when the conditions as to weight and size are on a par."

39. Lean Chickens.—The market price received for a lean chicken allows a small profit to the farmer. As from 60 to 80 per cent of the live weight of the lean chicken is offal or waste matter, the lean chicken is generally an unprofitable chicken to purchase even at a low price per pound.

40. Early Chickens.—There is a limited demand in Canada for early chickens for broiling or roasting. This demand is principally in the larger cities and at the summer resorts. The early chickens should be marketed either as broilers or roasters. The broilers should weigh from 1 to 1½ pounds each, and the roasters from 3 to 4 pounds each. High prices are generally paid for early chickens, and at present these trades will return a good income to farmers who supply them.

XI. SELECTION OF A SUITABLE BREED.

41. Pure Bred vs. Scrub Chickens. When pure bred and scrub chickens were reared under similar conditions at the Illustration Poultry Stations conducted by this Department, pure bred chickens of the utility type made a more rapid and economical gain in live weight than did scrub chickens. In the crate fattening of chickens the pure bred chickens made a greater gain in live weight than the scrubs; the cost of feed per