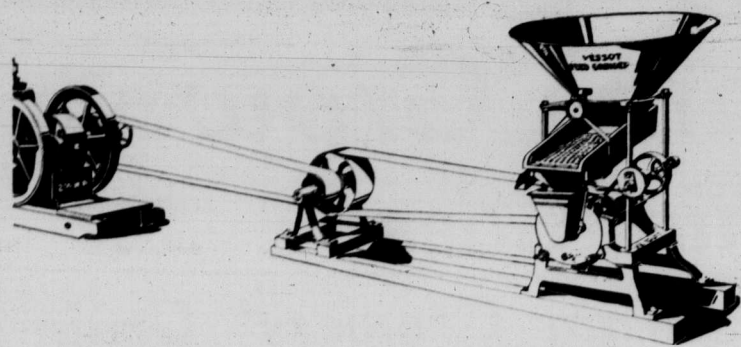




Vessot Feed Grinders

WHAT better recommendation than this could a feed grinder have—"It grinds flax, barley, corn, crushed ear corn, oats, wheat, rye, peas, buckwheat, screenings of any kind of mixed grain or any other feed stuff, fine or coarse as desired, and removes foreign substances."

"It grinds all feed stuff"—because of its excellent grinding plates. So well known are the original Vessot plates, and so highly regarded by all who know them, that imitations are appearing. To insure our customers getting genuine plates, we have arranged to have the trade-mark, "S. V.", placed on every genuine Vessot plate so plainly that you cannot go wrong. Look for the "S. V."

Vessot grinding plates do their work so uniformly well that a clean, satisfactory job is assured. The two-sieve spout removes all foreign matter, from nails and stones to dust and sand. One caution only—use steady, reliable power to drive a Vessot grinder, such power as is furnished by an International Harvester oil engine—Mogul or Titan.

Buy a Vessot feed grinder in the size best suited to your work and a Mogul or Titan oil engine to run it.

See the I H C local dealer, or write to the nearest branch house for full information.

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Grading Dressed Poultry

By M. C. Herner, Professor of Poultry Husbandry
Manitoba Agricultural College

At present we have no regular or uniform system of grading dressed poultry. Practically each dealer has a system of his own which he follows out in his own business in such a way as to meet his own immediate requirements. There is, however, no recognized standard by which all poultry is graded. The dealer who handles a large quantity would naturally have the most complete system

of grading and the consumer might probably expect from him the best value for his money. The smaller dealer bothers very little with any system whatever of grading his poultry. What we need is a standard that is good for all markets and one that will meet the requirements of all dealers both large and small. We need a uniform system of grading so that select, extra, choice, No. 1 or No. 2, or whatever terms we may wish to use, will mean the same to all dealers, butchers and so on in a city or town, or throughout our entire country from East to West.

It is rather difficult for the farmer to follow out a systematic method or system of grading in that he usually has not the quantity to select from to make it worth while doing much grading, but, at the same time, when his stock goes on the market, it will be graded and he will receive payment according to quality. It might, however, be well for the farmer to have a general knowledge of how his poultry is likely to be graded or what constitutes a certain grade, then, on receiving his returns, he should be able to judge for himself whether or not he got a square deal. Too many farmers do not know what a really first class carcass looks like and as a result they are dissatisfied when the dealer sends payment if they do not get the amount they expected.



PROFESSOR HERNER

mouth and sticking. It must be dry plucked, undrawn, heads and feet on the carcass and air-cooled. Birds that have been killed by other methods—scalded, drawn or cooled other than by air—cannot be graded as above unless the outside of the case or package is plainly and specifically marked indicating the method of killing, dressing and cooling, or the words "drawn poultry." Unhealthy, extremely poorly fleshed birds or birds having food in the crop must not be classified or graded. This grading, if followed out, is applicable to all classes of dressed poultry.

Other Grades of Poultry

In the class for chickens we have sub-classes such as (a) squab broilers, (b) broilers, (c) fryers, (d) roasters, (e) stags. In the class for fowl we have (a) hens and (b) old roosters and a class for capons. In turkeys there are (a) old toms or gobblers and old hens, and (b) young toms and pullets. In ducks there are (a) old, both sexes, and (b) young, which can be classified into two divisions—(a) green ducks, and (b) all other young ducks. In geese we can make exactly the same classification as in ducks. Squabs and guineas are about the only other dressed poultry marketed, but they come in in such small quantities that it is hardly necessary to classify them at all.

The system of grading given above can be used on all the sub-classes here mentioned and a farmer himself could, by this system, grade his own dressed poultry nicely before he ships it. The dealers, of course, handle larger quantities than the ordinary farmer and would, therefore, find this system of more value than the farmer.

Uniformity in Killing and Dressing

What we need in our retail and wholesale dressed poultry trade is some uniformity in the methods of killing, plucking and dressing poultry, and this should be followed up by systematic grading on a recognized basis of quality, condition and size. We have for many years contended that all poultry intended for the dressed poultry trade should be killed by bleeding and sticking, dry plucked, be undrawn and have the head as well as the feet left on the carcass. While this method may not appeal to the ordinary housewife still, the consumer buying the poultry in this way is getting with it a certificate of health, as it were, which he cannot get any other way. The head and liver of a chicken, duck, goose or turkey are the two best health indicators on poultry that can be given. Swollen eyes, a spotted or enlarged liver will at once warn the consumer that the carcass is diseased. The above grading insures thorough protection for the consumer and the system is complete enough to meet the requirements of practically all dealers. In addition to this the farmer could use it as a guide when marketing his own poultry. The quality of poultry going into No. 3 class might just as well be kept at home, as the price for this class of stuff is quite low. Any farmer could, with a little practice, grade his own poultry just before packing it, providing he prefers selling it dressed rather than live. He could then get a pretty good idea as to what his stuff is worth before shipping it. By properly grading and packing in neat boxes, properly labelled, he could easily get a premium on poultry that is of good quality and is properly killed and dressed.

C. W. SUTHERLAND'S SALE

Further particulars are to hand regarding the big dispersion sale at the Dunrobin Stock Farm, Sutherland, Sask., on December 1. A number of high class Clydesdale horses, mares, colts and fillies, including champions and prize winners from this well known stud, will be offered for sale. Beef and milking stock to be offered comprise twenty pedigree Holstein and Shorthorn cows, heifers and calves, including five young bulls. Sixty pedigree Shropshire sheep and lambs will be offered, as well as three stock rams, two of which are imported. In the hog line there are twenty-five pedigree Yorkshire boars and sows. Sale lists can be had on application to H. F. Woodry, auctioneer, or the proprietor, Hon. W. C. Sutherland, Sutherland, Sask.

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