

Tuberculosis This disease, which is very common in fowl, shows in the liver, (Figure 3) and by buying the carcass undrawn the housewife will be able to detect the presence of this disease. Small white spots will be found on the liver. These may vary in size from a mere pin point to one half inch in diameter. These may also appear on the intestines. In the early stages of the disease the fowl may be in the best of condition, but as the disease advances the fowl will grow thinner. By drawing, all trace of the disease can be removed.

Blackhead - which is a very common disease in turkeys, (Figure 4) may be detected by the presence of large white ulcers on the liver. Here again, similar conditions prevail, as in the case of tubercular fowls.

From these facts we know that the housewife, when she buys a drawn fowl, has no guarantee whatever that it is free from disease. The best and only guarantee or certificate of health she can possibly get, is that of buying poultry undrawn with head on the carcass.

Age and Quality

By the feet on the carcass she can tell the age and quality of the fowl. In roasters, the size and pliability of the spur indicate the age, and in fowl the open condition of the scales on the legs are indications of age. Quality can be determined by the fineness of bone and the smoothness of scales on the legs.

Best Methods of Killing and Dressing

If dressed poultry is to reach the consumer in the best condition, it should be killed by "bleeding and sticking." This method of killing will properly draw out all the blood, and the carcass will look better and keep better than where killing has been done by simple dislocation of the neck. By the latter method the blood congeals in the dislocated portion of the neck and discolors it right down to the shoulders. This spoils the appearance of the carcass, and also injures the keeping quality.

Poultry should be dry plucked. The old method of scalding renders the carcass unsightly. It will not keep so well nor be of as good quality and flavor as though dry plucked.

All the factors mentioned in this circular should guide the consumer to make the right selection when buying table poultry. By buying from a dealer for poultry prepared in the manner herein recommended, the consumer will indirectly aid in improving and developing the dressed poultry trade as a whole.

ACKNOWLEDGEMENT - Grateful acknowledgement for the privilege of reproducing the illustrations shown herewith is accorded the Maine Agricultural Experiment Station.