

at 35 to 40 degrees for this length of time is invariably of a better quality and flavor than fresh-killed meat. Plans for the proper and economical construction of such an ice house and storage will be furnished to persons desiring them by the Animal Husbandry Department of the Manitoba Agricultural College.

Animals to be killed should be delivered to the place of slaughter at least twelve hours before the time when they are to be killed, and should be deprived of food for from twenty to twenty-four hours before being slaughtered, during which time they should have all the water they will drink.

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