

gether with the lack of experience that most housewives have in the art of drawing poultry, form perhaps the chief objections. Drawing poultry is not the most pleasant or agreeable task for any housewife to undertake. Nothing in regard to dressed poultry appeals to the ordinary housewife like having her fowl ready for table use. She remains in blissful ignorance as to where it came from, and whether it was diseased or healthy before being killed and marketed. There is no guarantee there that it is fit for human food; and none is asked for. The main consideration is to buy it ready for table use. In no other food product is there such laxity and indifference as to the wholesomeness of the product. In the buying of all other meats the consuming public is protected by a system of government inspection as to disease or other defects that might endanger human lives; but in the buying of dressed poultry there is no protection whatever.

In the selling and buying of dressed poultry the chief consideration should be to get the product to the consumer in the best shape possible. Being a perishable product, advantage must be taken of all factors that tend to improve the keeping qualities. If all poultry were consumed immediately after being killed, this would be a minor consideration, but so much goes into cold storage, that anything that may add to the keeping qualities is highly important.

Poultry that are sold undrawn, with heads and feet on the carcasses, have no raw surface exposed anywhere; the carcasses are intact and will keep far better than the drawn poultry having heads and feet removed. The rate of decomposition in drawn poultry is far greater than in the undrawn, provided the fowls have been properly starved before killing. Of course, dressed poultry is a perishable product, and will keep only a limited length of time under ordinary store conditions; but, placed under the same conditions, the keeping qualities of undrawn poultry will always be far superior to that of drawn poultry.

Detection of Diseases

By leaving the head on the carcass, the housewife has a good opportunity of detecting such diseases as roup and chicken pox, which are very common in poultry.

Roup—Roup, in some form or other (Figures 1 and 2) affects almost every farm flock at some time during the year. It can be detected by swellings around the eyes, lumps on the jaws and offensive odor from the mouth. Any of these is a symptom of roup, and a carcass showing any of them is diseased and not fit for human food.

Chicken Pox—Small ulcers and scabby growth with pus sacs underneath covering the face and comb is known as chicken pox. The head is the only part of the carcass affected with these two diseases. The carcass may otherwise be in the best of condition, and yet have roup or chicken pox. In cutting off the head, all trace of both Roup and Chicken Pox can be removed.