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that make a horse Whsease, Roar, have Thick Wind, or Choke-down, can be reduced with

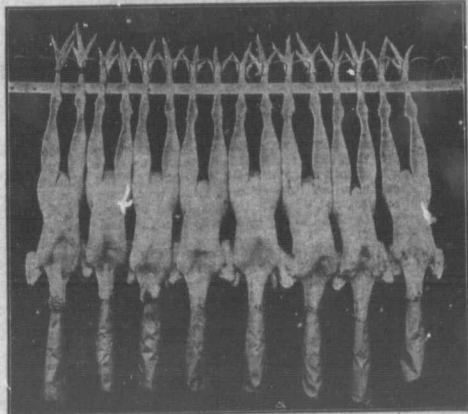
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Methods of Killing Poultry

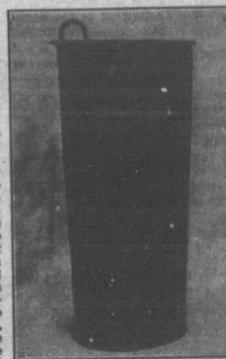
DISLOCATION of the neck is perhaps the most popular method of killing poultry, and with birds to be sold for immediate consumption it will be found very satisfactory, a quick half turn thus destroying the brain tissues. This causes paralysis, renders the bird quite insensible and loosens the feathers. The bird should be plucked immediately. Commence



A Row of Well Finished Poultry on a Cooling Rack.
Note the well wrapped heads.

With the left hand hold the bird by the large wing and tail feathers; the legs with back upwards. Place the first finger of the right hand on the right side of the neck and the remaining fingers on the left side; grasp the head in the hollow of the hand with the fork of two of the fingers behind the head where it joins the neck. Hold the legs against the left side and the head near the right thigh or knee, bend the head back as far as possible and dislocate the neck with a sudden pull. A pocket is thus formed to catch the blood flowing from the broken blood vessels. Hold the wings firmly after killing, allow the head to hang down and commence plucking immediately.

Chickens that are to be packed for export or placed in cold storage should be killed by bleeding in the mouth. Two large blood vessels are located on either side of the neck and are connected by a vein, known as the bridge vein, which takes a slanting course across the base of the head. In order to operate properly the bird should be hung head downwards, with the breast towards the operator. Commence by grasping the neck with the thumb and forefinger of the left hand, draw the head gently down, force the mouth open by pressing on the side of the head with the fingers at a point near the junction of the jaws. Place the point of the knife (see Fig. 1) well back in the throat and with a quick sliding motion cut across from left to right. This severs the bridge vein and the bird bleeds freely. Then drive the point of the knife into the brain, at the point where the base of the skull joins the spinal column and give the blade



A Poultry Bleeding Cup.

Note the hook on the top, which has a sharp point to hook in the lower jaw of the bird as it hangs after being bled.

Both of these methods of killing poultry are used extensively, and have given very satisfactory results.—J. D. L.

A Profitable Poultry Farm

By Michael K. Boyer.

A RIGHTLY managed poultry farm, located where the market is not too great in marketing, is sure to be profitable. When farms are established near cities, the market practically is right at the door. Where farms are more remote from these city markets, a profit can be derived by shipping to the larger cities. In these days of excellent railroad facilities, any poultry plant within 100 miles of a city can reap the benefits of good prices, just as much as those located within easy drive. The cost of shipping is easily offset by the reduced cost of conducting such a plant away from highly taxable land.

The poultrymen of South Jersey, as a rule, ship their produce to New York City—a distance of 100 miles—and they secure for it the same price as do the poultry plants located in Northern Jersey, just across the river from New York city. Land is cheaper in Southern Jersey, and the general cost of operating the plant is at least ten per cent less than that of a section more thickly populated and of higher property values.

The foundation of all poultry farms is egg production. Successful broiler farms are the ones whereon eggs are produced. There is too much risk in buying eggs for hatching broilers. Such broilers as a rule are all sorts and sizes. But it is a mistake to rely solely on broilers. It is better to have a broiler and egg combination.

There are seven distinct branches of poultry farming: Broilers, roasters, eggs, ducklings, goslings, turkeys and squab-pigeons. On a farm of about ten acres, where part of it is a grove or an orchard of large fruit trees, and where at a section there is running water so that a pond can be had, it will be found profitable to combine all these seven branches.

A few incubators could be started in December for broilers and kept running until the last of May. Ducklings could be hatched from March 15th to July 15th. While hatching fowl a number could be selected from the lot and fed and reared for roasting fowls.

During April and May broody hens could be placed on turkey and goose eggs. The squab-pigeons would require no labor as to hatching and rearing the young, as pigeons attend to that duty themselves. In this way during the height of the season there would be broilers, ducklings and squabs for sale, and during the winter eggs, roasters, goslings and turkeys.

Such a farm would accommodate 400 hens—200 of which should be of the American class, as Wyandottes, Plymouth Rocks or Rhode Island Reds; fifty of the Asiatic class, as Light Brahmas; and 150 of the Mediterranean variety, like Leghorns or Minorcas.

One hundred Pekin ducks would keep the incubator busy during the season. Two hundred and fifty pairs of Homer pigeons, mated, would produce all the squabs that the farm could take care of. Six pairs of geese and twelve turkeys and a cocker, should produce sufficient of their kind to supply the local demand around the holiday.

Separate the male birds from the flock except during the breeding season. Fertile eggs are poor keepers. You will have the largest number of "ferts" if you market at least twice a week.

In keeping eggs, provide a dry, cool, well ventilated place. Fertile eggs must be kept below 58 degrees to absolutely check germination.

Never wash eggs, it destroys their keeping qualities.

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