

bird in the left hand, and the head of the bird in the right hand, the back of the bird being upwards, and the crown of its head in the hollow of the hand. Hold the legs of the bird against the left hip and the head against the right thigh or knee. In this position strongly stretch the head, at the same time bending it suddenly backwards so as to dislocate the neck near its junction with the head. The bird is killed instantly. It may work convulsively for some time, but that should not stay the de-feathering, which must be proceeded with at once.



Figure 6 is the side view of the bird ready for delivery to a customer.

(4) The method of killing turkeys in Norfolk is recommended. It is as follows: The bird is hung up by the legs, the wings being crossed to prevent struggling. Next it is given a sharp blow on the back of the head with a stout piece of wood, which renders it insensible. The knife is then inserted into the roof of the mouth so as to pierce the brain, cutting it along the entire length. The bird is left hanging by the legs for a few minutes to allow the blood to drain out.

(5) Pluck at once while still warm. Feathers should be left on the neck for about three inches from the head, also a few feathers on the tail and tips of wings. Do not tear the skin in plucking; and do not under any circumstances dip the bird into water.

(6) Remove the intestines from the rear. Care must be taken not to break the gall bag. All the rest may be left inside.

(7) Twist the wings on the back of the bird. A string, which, however, should not encircle the body, may be used to keep them in place.

(8) As soon as the feathers are off, hang the bird up by the feet to cool. Do not lay it down or hang it by the head. The blood should drain towards the head and become coagulated there. One dealer says: "Lay the birds on their breasts on a setting board, pressing the rumps square, letting the heads hang down until the body is set, when the birds will always retain their plump shape."

(9) Cleanliness is necessary. The feet and legs of the birds should be clean also.

(10) The birds should be thoroughly cooled (not frozen);

and they should be cold through and through before being packed in cases.

(11) The cases should be shallow, only deep enough to hold one layer of birds. A size recommended is a case six feet long, by twenty inches wide, by from seven to eleven inches deep. The top, bottom and sides may be of lumber one-half inch thick, with the ends and the strengthening piece in the centre one inch thick.

(12) Pack in any one case only birds of nearly the same weight, graded to within two pounds. In no case should any bird be lighter than the lightest weight, or heavier than the heaviest weight, marked on the package.

(13) Pack the cocks and hens in separate cases.

(14) Mark the cases at both ends plainly. The marks at the top of the left-hand corner of the end should show the number of birds, and whether cocks or hens. The marks at the top of the right-hand corner of the end

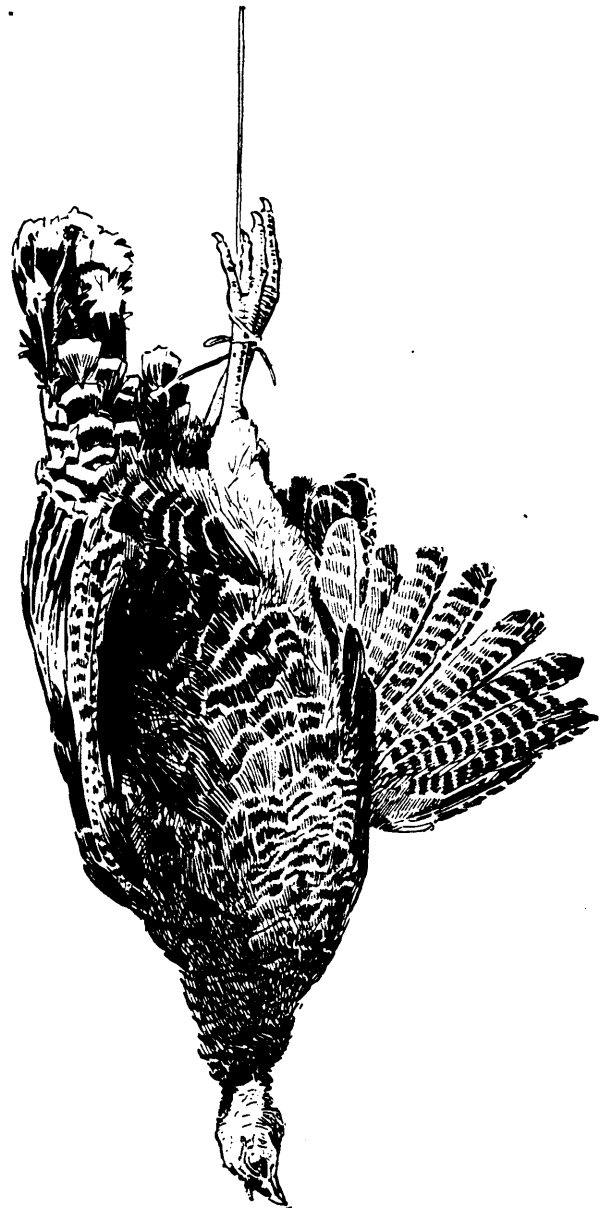


Figure 8 shows a bird with feathers on, thoroughly cold and ready to be packed, if to be shipped that way.

should show the weight of single birds, the gross weight, the tare of case, and net weight of birds. For example:

12 T., Cocks	10 to 12 lbs.
Gross weight	156 lbs.
Tare	24 lbs.
Net weight	132 lbs.

T. Stands for turkey;
F. For fowls;
G. For geese;
D. For ducks.