

## The Poultry-Yard.

(CONDUCTED BY S. J. ANDRES).

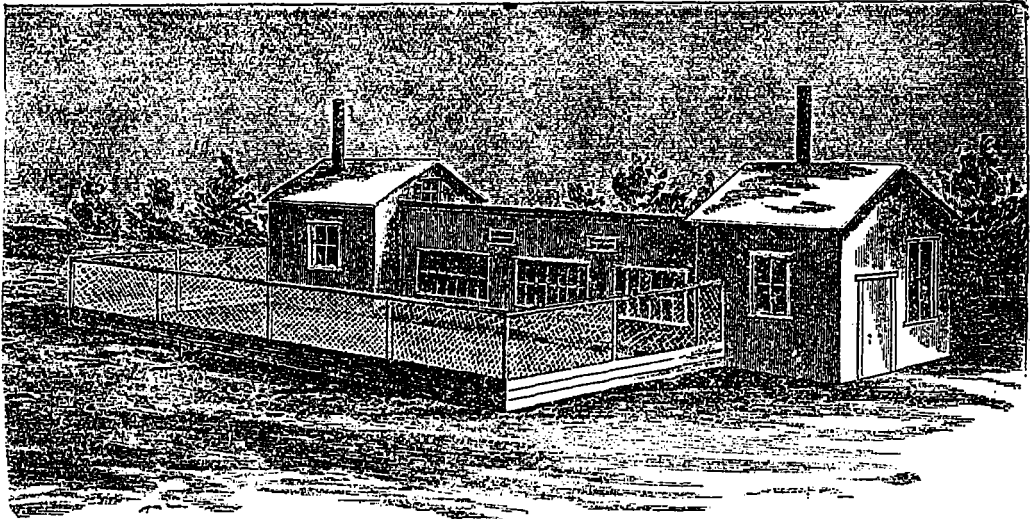
### SPECIALLY FATTED POULTRY.

#### *Killing, shaping and marketing.*

Most of the killing in England is done by dislocating the neck of the bird by a sharp blow upon the corner of a post or block, and as the birds are picked with the heads hanging downwards the blood collects inside the skin about the head and neck. This gives a discolored, repulsive appearance to that part of the bird, although it mani-

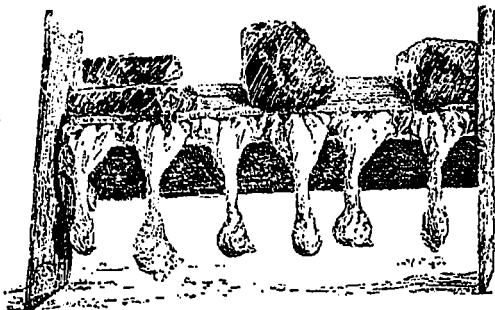
in the throat gaping open gives them a decidedly ghastly appearance. I cannot but think our American method of killing, by stunning the bird by a blow upon the head, and then bleeding from the mouth by a sharp cut across the roof of it, severing the veins there, is decidedly better, and the blood is saved for the manure pile. It is true that the blood collected in the head and neck of the English birds increases the weight, hence if they, were sold by the pound there would be a slightly greater return, but, as they are almost wholly sold by the piece (or "couple") the added weight is of no advantage, and the increased unlightliness a disadvantage.

The birds should always be starved, (kept en



An incubator and brooder house.

festly adds to the weight of the carcass. In Belgium the throats of the birds are cut, and they



PRESSING.

(From *The Strand Magazine*).

are bled in that manner; but when the carcasses are displayed upon the market slab, that wound

tirely, without food) for twenty-four to thirty-six hours before being killed. That is, the birds for to-morrow's killing should be selected directly after the morning feed to-day, and no more food be given them. If those wanted for killing the first half of the day to-morrow be selected and set aside before this morning's feed, all the better, and those to be killed in the afternoon of to-morrow can be given the first feed (the morning feed) to-day.

This properly "starving" before killing is very little understood in this country, and is practised little if at all. Keeping the birds absolutely without food for twenty-four to thirty-six hours decidedly improves the "quality" of the meat, making it firmer and sweeter to the taste. Surely the