

How to Kill and Dress for the Market

A day or two before the birds are killed they should again be dusted for lice. They should also be starved for eighteen hours before they are killed. Kill by bleeding and sticking, or by dislocating the neck. By the former method the carcass will look better and keep longer. The birds should be dry plucked, leaving a few feathers on the neck, on the tips of the wings, and on the hocks. The wings should be folded on the back, the legs and feet washed and drawn up close to the breast bone. All blood should be washed off the head, and the carcass pressed into a blocky shape. After



being properly cooled and pressed the heads should be wrapped in thin paper, and the birds packed in a paper lined box. There are different methods of packing dressed poultry, but the one we prefer is to pack a dozen in each box, having them two layers deep with their backs to the top of the box. On opening a crate of poultry packed in this way the dealer can see at a glance the condition of the birds. The size of the box will depend largely on the size and age of the birds.

Information on a phase of poultry work will be given free of charge and all questions pertaining to poultry will be cheerfully answered.

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