

are plucked. After plucking [has been completed pin feathers may be removed by using a dull, round-bladed knife. Care should be exercised not to tear the skin. Even small blemishes lower the market value of the dressed bird.



A well finished roaster properly prepared for market. Note the abundant fleshing, the neatness of dressing and the attractive appearance.

After the bird has been dressed the head and feet should be washed with a stiff brush. The vent should be squeezed, and if any food remains in the crop an opening should be made just above the shoulder and the food taken out.

The head should be wrapped in parchment paper. Then the bird should be placed where it will cool properly, because it is necessary that the heat pass out of the body as soon as possible after the fowl has been killed. Proper cooling prevents bacteria from developing and tends to keep the fowls much longer.

MARKETING POULTRY

In the marketing of poultry the producer should take into consideration prices for live and dressed poultry. Although it is usually more profitable for the producer to market his poultry dressed there are times, particularly in the late Winter and early Spring, when prices for live poultry may be in excess of prices for dressed poultry.

In shipping fowls alive it is very important to ship them in strong crates which provide plenty of air. The shipping-crate should have the sides, ends and tops slatted. The top slats should not be more than $1\frac{1}{2}$ inches apart. The crate should be between 12 and 16 inches high, not more than 30 inches high and not more than 48 inches long.

Boxes of various sizes are used for shipping the different classes of dressed fowls. Usually each box is made to hold twelve fowls. A box for roasters is made 19 inches long, 16 inches wide and 8 inches high, all inside measurements. For small roasters the box measures on the inside $17\frac{1}{2}$