

MARKET POULTRY.

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INTRODUCTION.



WHEN one walks through the many markets that handle poultry products and closely observes the quality and condition in which dressed poultry is displayed for human consumption, he quickly asks why the stock is so lean and bony, or why it looks so bad, sometimes even mondy. With the exception of a few markets which handle specially fattened stock, the majority handle stock which has been in cold storage for some length of time. Good storage requirements must be had to keep dressed poultry in its prime condition if being held for any length of time before marketing.

Another bad feature arises from the fact that much of the dressed poultry has not been properly fitted before it goes into storage. Some specimens have had to be cut open in the breast in order to remove the crop, which was full of grain before being killed. Other specimens have bones which stand out very prominently, denoting that the stock has neither been bred for market poultry, nor has it been fed in such a way as would make the product more edible. Fowls should be bled if they are not intended for immediate consumption after killing.

The poultrymen are in a state of unrest at the present time as to the disposal of their surplus cockerels. If the light-weight cockerels (that is, Leghorns, Minorcas, etc.) have not been hatched at the proper time, it is as well to sell them for whatever they will bring at an early age. July and August broilers do not return enough for their keep. To have the stock hatched on time and cater to the market requirements would mean a greater profit to the poultryman, and also help advance poultry-growing towards the system which must come if the best is to be gained.



A finished ROASTER. Compare with following illustration.