

fowls, however, require more care, and killed with a sharp, pointed knife, or the fine blade of a pair of scissors, which is thrust through the palate to the brain; then the large vessels inside the throat are cut without injury to the skin; the animal is then suspended by the feet, in order that all the blood may run away, and its back is then washed.

"As soon as it is dead all the intestines should be drawn without making any opening, but drawn carefully out and cut off at their origin close to the gizzard. The liver and gizzard should remain in the abdomen. This operation is indispensable; for, if the intestines remained some time in the bird after death, the smell and even the taste of stercoral substances would invade the meat, would render it detestable, and facilitate its decomposition. The vacuum caused by withdrawing the intestines is filled up with balls of paper, which are put in at the natural opening, through which the intestines have been withdrawn; this keeps up the size and shape of the fowl.

"Fowls should be picked while they are hot. In this operation the greatest care should be taken to avoid tearing the skin, which spoils the appearance and injures the sale; after being picked, the fowl is put in cold water if the weather is hot, in order to become thoroughly cold; if that be not necessary, it is washed, wiped, and wrapped in cloth. The poultry women of La Bresse sew up their choice fowls in a fine cloth, taking care to maintain the oval

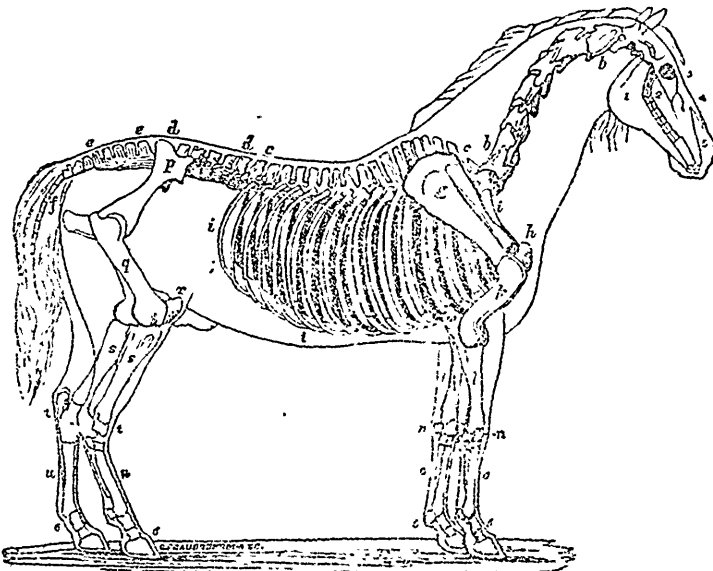
form; they then soak the linen in milk, in order to give more whiteness and softness to the skin.

"These choice products should not be packed up till they are thoroughly cold; each fowl should be wrapped in white-brown paper, and they are generally packed in hampers."

We will now see what M. Mariot-Didieux says:

"BLEEDING TO DEATH.—"Much of the poultry brought into divers markets is killed a long way off. That killed by bleeding is cleaner, more saleable, and keeps longer than any other. The operation is generally performed with scissors which has two pointed blades, each *very* sharp. It is at the back of the mouth, behind the palate that the operator will sever the two carotid arteries. When all the blood has run away, the clots which may remain on the beak and at the back of the mouth should be removed and the parts where they have been washed with vinegar. This arterial bleeding empties the body of blood without any outward trace. Nearly all the fowls in the Paris market are killed in a different manner. Their throats are cut at the base of the head. The red wound, bloody and ill-looking, is not only a disagreeable object, but brought in contact with the air, putrefaction ensues; then it acquires a nasty smell, and often a buyer declines it for that reason alone. Killed as we advise, the animal is cleaner, more saleable, and it keeps longer. This is very important if it has to be sent far."—M. J. J. *Work on Poultry*

Veterinary Department.



THE HORSE.

Continued from January No.

The bones of the fore extremities are (G)

the Scapula, or blade bone, which is situated on the anterior lateral part of the thorax or chest. It is triangular in shape with base upwards, continuous with the cartilage of pro-