

## CLASSES AND GRADES

CLASSES.	GRADES.
Broilers .....	{ Squab—under $1\frac{1}{2}$ lbs. Medium— $1\frac{1}{4}$ to 2 lbs. Large—2 to $2\frac{1}{2}$ lbs.
Fryers .....	3 lbs.
Roasters .....	{ Small—under 4 lbs. Medium—4 to 5 lbs. Large—over 5 lbs.
Fowls .....	{ Small—under $4\frac{1}{2}$ lbs. Large—over $4\frac{1}{2}$ lbs.
Roosters .....	4 to 6 lbs.
Capons .....	6 to 10 lbs.
Stags .....	3 to 5 lbs.

Broilers are the lightest class of chickens marketed. Squab-broilers are usually from 6 to 9 weeks old, and medium and large broilers are a few weeks older. They are all considered a delicacy in high-class dining-rooms and restaurants of the large cities. Where the demand is good, they always command a fair price. Fryers are slightly older than broilers and weigh about 3 lbs. There is practically no demand for them at present. Roasters are mature chickens from about 5 to 12 months old and which, when properly fattened and dressed, usually weigh from  $4\frac{1}{2}$  to 6 lbs. They are graded as small, medium and large, the greatest demand being for the medium size. Fowls include all hens over one year old. These are best suited for boiling. Roosters are male birds over one year old, and in the better class of markets they are sold separately. Capons are unsexed male chickens which have the advantage over cockerels of increased size and superior flavor of flesh. The demand for them in Montreal is not very great, but the price is usually good. Stags are those chickens which have a hard meaty appearance or are dark or bluish in color.

In packing poultry for the market great care should be taken to have the birds of about the same size and as well finished as possible. The packing should be neat and clean and boxes should be used suitable for the size of birds to be shipped. If the poultry is to be marketed immediately pine boxes can be used to good advantage. If the poultry is not going to a private customer, but is going to a poultry dealer where it will probably be stored for some time, whitewood or cotton-wood boxes should be used.

Suitable dimensions for various boxes for different grades of poultry are given below:—

$16 \times 15 \times 3\frac{1}{2}$  inside.—This is the standard broiler box and will hold twelve broilers, twenty-four pounds and under per dozen.