

Int. Agr. Inst.
TO THE HOUSEWIFE:—If you have already received one of these circulars
please give this to your neighbor

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MANITOBA AGRICULTURAL COLLEGE

Hints for the housewife on

Buying Dressed Poultry

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SUMMARY

- 1—Some poultry now marketed is diseased and unfit for food.
- 2—The best protection available to the consumer lies in buying all dressed poultry undrawn and with heads and feet still attached to the carcass. This is because many diseases show themselves only in the head and internal organs.
- 3—When stored, the progress of decomposition is much more rapid in drawn than undrawn poultry, provided the latter have been properly starved before killing.
- 4—Dressed poultry should be killed by bleeding and sticking and be dry plucked.

If all poultry sold were free from disease, there would be no need to protect the buying public; but we know that some of it now marketed is diseased. The greatest protection to the consumer lies in buying all dressed poultry undrawn, and in being able to recognize on a carcass a few of the simple symptoms of disease. To enable the housewife to determine whether the poultry she buys is free from disease, is the purpose of this circular. In addition, we wish to point out a few other advantages the consumer will have in buying poultry undrawn.

Not only do we advocate the selling and buying of poultry undrawn; but we also recommend leaving the head and feet on the carcass. This will further enable the consumer to judge of the health, condition and quality of the fowl.

To many housewives the buying of undrawn poultry gives rise to serious objections. One of the objections is on account of the nature of the work involved in drawing a chicken, fowl, duck, goose or turkey. This, to-