

laid in with its breast downward, a glazed brick or other weight is laid on top, another brick is put alongside to keep it in position until the next bird is pressed closely there. After the row is full, the chickens are left lying on their breasts with a board laid on top of them, with sufficient weight to hold them firmly and crush the breast bones slightly, but not so as to break them. While they are in this position the body is partly drained of the blood which collects in the neck. They are left there to cool, and set, and then they are packed in crates and shipped to market. The squeezing on the setting board gives them a more compact shape."

**FAST THE BIRDS BEFORE KILLING**—It is imperative that all poultry be fasted for twenty-four or thirty-six hours previous to killing for the reason that if the crops contain any food at time of killing decomposition of that food will take place and the bird be ruined for sale or eating. It is well to avoid this rock on which so many have been wrecked.

**HOW TO PLUCK**—As before remarked the plucking must be carefully done. It is comparatively easy if commenced immediately on the neck being dislocated. Feathers should be left on the neck for about three inches from the head. A few feathers should also be left on the top of the wings. The following cuts will convey an idea of the appearance the birds should present:

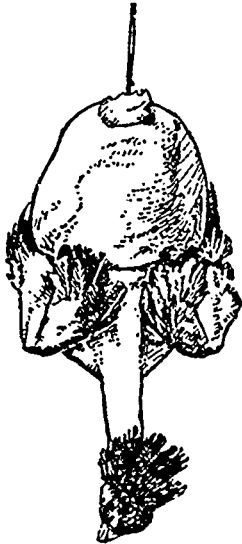


Fig. 1 shows the back view of a fowl ready to be packed.

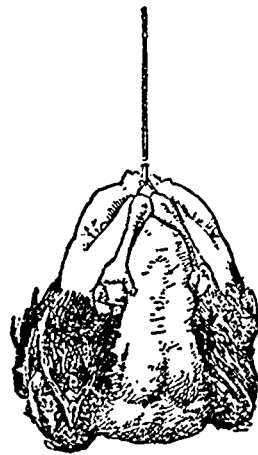


Fig. 2 shows a front view of a fowl with the head pushed through under the wing.

**POINTS TO REMEMBER**—A bird dropped in boiling water, so as to make plucking easier, is unsaleable in the English market.

The birds should present a clean, plump and inviting appearance. The legs and toes should be clean and if tied down (as shown in Cut 2) will give the breast a rounded appearance.

#### THE CANADIAN MARKET.

Birds should be fattened, killed and dressed as above for the Canadian market. Greater care should be taken in preparing poultry for our home markets. A better quality of poultry is also required. Surely we are not to send away the best. Birds for our home markets are bled. The best method of killing is by cutting the roof of the mouth lengthways and across with the sharp and long blade of a pen knife, or, a knife made for the purpose. The aim in so killing is to touch the brain at the base of the skull and cause immediate death. Care should be taken that the feathers are not soiled by the blood. Any soiling may be prevented by hanging the bird by its legs, previous to killing.

**DRAWING**—If it is necessary to draw the birds this should be done through a cleanly made incision in the right side of the fowl or chicken. This cut should be so made that the skin should not be severed but turn over, in order that it can be returned to its former position, after the entrails have been removed. In drawing the entrails care must be taken not to rupture the gall, or, the whole carcass will be so embittered as to be uneatable. A little experience will result in the operation being done with all the neatness needed. The heart, gizzard and liver, after being cleaned, should be put back into the fowl.

Mr. C. W. Young, of the Cornwall "Freeholder," has offered prizes of \$2.50 at the Cornwall and Remington September fairs for the best fattened and dressed specimens of thoroughbred poultry suitable for the British market. And what is suitable for the British market ought to be the poultry put upon our home market. Unfortunately too much trash is put upon our home markets. But the demand is for a first-class article and first-class men and women are wanted to produce it.

Is not the following a healthy sign of the times: Mr. G. A. Gilroy, of Glen Buel, Ont., the well known farmer, wrote me some time ago, "I have five Rock