

place results in the chicken's mouth opening and remaining open while the operator makes the cut to bleed. When held in this way there is nothing to constrict the blood vessels. Hook a small can into the beak to catch the blood.

After the bird has been bled it should be brained in order to make the feathers come off easily.



Fig. 71.—A cooling rack for the cooling of dressed poultry before packing.

The usual method is to run a knife about half way down the roof of the chicken's mouth and thrust it up until the knife reaches the top of the skull. The point of the knife should then be moved backward and forward a little so that enough brain may be destroyed to paralyze the bird. It takes good practice for anyone to acquire the knack of sticking so that the feathers will loosen and be easily removed. A poor "stick" will set the feathers, and the bird will be difficult to pluck, and will most