

pointed out that the blood of an unbled rabbit proves equally profitable by adding to the weight of the carcass.

Rabbits are best killed in the evening, preceding the day on which they are to be marketed, and as soon as dead or just while still warm, should be paunched. This is done by making a slit, from 4 to 5 inches long, lengthwise through the belly with a sharp-pointed knife, starting at about the centre of the carcass and cutting towards the tail. It is necessary to take the greatest care not to cut so deep as to pierce the entrails. Then hold the rabbit by its head, which will let the "paunch" sink down towards the tail; insert the hand and draw out the intestines, which may be thrown into the hog-feed in their entirety and made profitable by reducing the cost of the hog's keep. The kidneys, heart, liver, and lungs must be left in the carcass, but beyond these everything must be removed. The rabbits should now be hung up by their hind legs to cool, and will be ready for packing as soon as quite cold and rigid, and will then keep better than if packed while still warm.

Rabbits may be packed for transit to market in two ways. They may be either laid in layers in boxes of suitable size, with a layer of clean paper between each layer of rabbits, or they may be hung in boxes or hampers English fashion. For the last named a supply of sticks of the right length—that is, just long enough to go across the packing-case—are necessary. Then slit one of the hind legs of each rabbit between the tendon and the bone and pass the other leg through the hole. To prevent this leg from slipping out again its tendon should be cut through. Now pass the stick between the legs, fill up each stick with rabbits, and fix both ends in the box or hamper. So packed, the rabbits retain their shape better than when pressed in layers, and have an altogether better and fresher appearance when unpacked. It should be clearly borne in mind that with rabbits, as with all other kinds of produce, proper packing and grading has a great influence upon the prices realized; besides which, properly packed carcasses suffer less in appearance during transit, and, as a rule, therefore keep better and longer.

If the boxes or cases in which the rabbits are sent away are at all heavy, it will be advantageous to provide them with a pair of handles, not only for convenience in carrying, but also because such packages are apt to receive less rough treatment at the hands of express companies. Short pieces of $\frac{1}{2}$ - or $\frac{3}{4}$ -inch rope (the last named by choice) make excellent handles and are easily fixed. All that is necessary is to bore a couple of holes at each end of the box, to pass the rope through, and then knot the ends securely inside the box. The above-described method of preparation and packing for marketing is the most usual, and that which is most suited for the majority of the large centres of population, where, of course, the largest demand for rabbits exists. The breeder must, however, be guided entirely by circumstances, and if his nearest or most profitable market requires different treatment or preparation he must act accordingly. There are places in which the custom is to sell the rabbits alive; others in which the rabbits, though killed, are sold unpaunched. If they are marketed alive they must be packed in suitable crates, care being taken not to overcrowd, as this entails suffering, and also impairs the appearance of the rabbits. If the rabbits are required unpaunched, there should be no delay in sending them away, as they do not keep as well as those which have had the intestines removed.

The operation of skinning is a very simple and expeditious one when the knack has once been acquired, and should not occupy more than two or three minutes at the outside. It is perhaps best learned by seeing it done by a skilled person. The rabbit should be laid flat upon a table after being paunched, and a start made upon it by separating from the skin the thin layer of flesh (the "flank") which will be found on each side of the incision made in the belly for the purpose of paunching. This will come away quite easily. Now insert the thumb between the flesh and the skin and work it gently towards the back of the rabbit and up to the hind leg. Then take the leg in the hand that is free and push it towards the rabbit, working the skin loose right round it with the thumb, right up to the knee-joint. Now take