

In the upper Coast localities there are, however, sections where the turkey thrives, *e. g.*, Comox Valley or Alberni, providing there is not too much mineral in the drinking water.

Turkey-raising in either East or West Kootenay, or in some sections of Cariboo, should prove profitable. In East Kootenay, Creston should prove a splendid section for turkeys, *i. e.*, in the upper or higher lands, while the lower lands along the Kootenay are par excellence for geese.

Kamloops should also prove an admirable place for turkeys. In fact, anywhere where there is snow in the winter instead of rain, where there is a good opportunity for range and where the drinking water is not surcharged with mineral.

Do not, however, try to keep your turkeys on a place so small that your birds must live on your neighbour's farm. This is hardly honest.

For full instructions *re* raising turkeys, I would suggest the taking of one of the good poultry papers, in which will be found lengthy articles on the subject by the best men of the day, and space forbids the details being given here that the subject merits.

#### MARKETING POULTRY.

It is a very common practice in British Columbia to send poultry to market alive. This is positive mistake, unless the stock is so thin that it would not stand exposure; in such cases it should not be marketed.

All poultry should be killed and dressed before marketing, for two reasons:

1. Live stock shipped any distance where crating will be necessary will shrink ten per cent. in weight, though they may only be a few hours in transit. It matters not whether they be conveyed by train, boat or cart, they will fret just the same. This loss is not borne by the purchaser, but is a direct loss to the raiser.

2. A better price can be obtained for dressed than undressed fowl.

In marketing poultry of any kind, it is advisable to sell same by the pound. The poultry business in British Columbia is still in its infancy, and it is in the power of the poultryman to now educate his market before fixed habits and methods become too set. In selling by the pound, it is fairer to the raiser and to the purchaser, because the value placed upon a fowl is then not approximate but true.

#### HOW TO DRESS POULTRY FOR MARKET.

##### *Methods of Killing.*

1. The old, and certainly very effective, method of killing fowl of any kind for market is to chop off its head. I do not wonder that those who have had experience with this method will sometimes gladly forego the small additional profit obtained for dressed fowl, and ship their stock alive rather than put up with the unsightly mess caused by this method of killing. It is disgusting to the operator, and almost an impossible task for a woman. One would naturally think that a fowl with its head chopped off would bleed freely, but this is not usually the case. All who have seen a fowl killed in this way have observed the neck turned upward into a crook. This for