## STANDARD DRESSED POULTRY PACKING WEIGHTS

Sub-classes for	r Chickens—					
	• • • • • • • • • • • • • • • • • • • •	. Birds	weighing	from	8/4	to 21/2 lbs.
Fryers (light Roasters)			"	"	216	to 31/2 lbs.
Roasters, medium		**	"			to 41/2 lbs.
	heavy		"	"	416	and over.
Capous,	light	"	u	"	61/2	and under.
	heavy	. "	"	"	61/2	and over.
Sub-classes for	r Fowl-					
	.Birds weighing under 3 lbs.					
Light	• • • • • • • • • • • • • • • • • • • •	. "	"	from		s. to 3½.
Medium			"	"		lbs. to 41/2.
	••••		"	"	41/2	lbs.and over
Sub-classes fo	r Cocks-					
		. Birds	weighing	unde	r 4 ll	os.
Heavy	• • • • • • • • • • • • • • • • • • • •	: "	"	"	4 il	bs. and over.

## MARKETING EGGS

Fresh eggs differ in size, shape, colour and quality. They are perishable products and, consequently, they should be transported from the producer to the consumer as quickly as possible. Furthermore, the means of transportation should be such as to ensure the eggs reaching the consumers in as good condition as possible.

The condition under which eggs are produced should be greatly improved; such improvement will result in a higher average annual price to producers, a higher grade product for the consumers and the elimination, to a great extent, of the present enormous annual wastage of the egg crop. Very often the fowls are fed on unwholesome food, which affects the odour and flavour of the eggs. Dirty poultry houses and dirty nests are the cause of dirty eggs. Meat-spots, blood-spots and bloody eggs cannot be avoided but they should not be sold with the rest of the eggs. Blood-rings and rotten eggs are caused by having the males with the females during warm weather, or when broody hens sit upon the eggs. Musty and mouldy eggs result from the storing of eggs in bad places. Hair-splits, checks and leakers are caused by rough handling either at home or after the eggs have been sold.

It will be noted that most of the conditions which give rise to bad eggs can be improved. If the proper improvements are made it will mean