

The crate, when finished, should stand on legs about $2\frac{1}{2}$ or 3 feet high.

Use the same precautions in feeding birds in crates as when fattening in the pen. Feed lightly at first, then heavily towards the end of the three weeks. It is very important to keep the birds with keen appetites.

The fattening crates should be placed in a cool, comfortable place, and where the birds will not be disturbed. The birds should be dusted with powder to rid them of lice and mites, otherwise they will not fatten profitably.

Ordinarily a chicken will gain about one pound in weight after three weeks of careful feeding.

When the birds are ready to be killed they should be starved from twelve to twenty-four hours. This will clean out the crop and intestines of all food and the birds will keep longer and will be of better quality. While they are being starved they should be given water to drink, which will wash food particles out of the digestive tract. This is a very important matter—starve before killing.

There are two methods of killing poultry for the market, either of which may be used. The common practice among farmers is to chop off the head. This method is not a good one where fowls are intended for market. It should be abolished and better methods should be adopted.

Dislocating the neck is a simple and effective way of killing. The neck is simply broken or dislocated. The legs and wings are grasped in the left hand and the bird is held head downwards. The head of the bird is grasped between the thumb and forefinger of the right hand. By putting pressure on the right hand the neck of the bird is stretched, and at the same time the head is bent straight back. When the neck is stretched practically as far as it will go, a quick jerk backwards on the head breaks the neck close to the skull. The bird bleeds freely, the blood collecting in the neck. This method is simple, easy to perform, and clean. For ordinary commercial purposes where the birds are to be consumed shortly after being killed, dislocation of the neck is quite satisfactory.

Where the birds are to be kept for some time before consumption, the sticking and bleeding method should be used, since the neck is usually the first part of the bird to become discolored when kept for a long time.

The bleeding of a fowl affects its keeping qualities and appearance. The carcass will have a much better and cleaner appearance when well bled. The best method of killing poultry is by "sticking." The birds are bled in the roof of the mouth. In this operation, when the fowls are to be dry picked, the birds are cut to bleed and are also stuck through the brain to paralyze the feather muscles.

The blood vessels run down each side of the neck and just at the base of the chicken's skull they are joined, and this is where they should be severed. It requires practice to locate the proper place to cut, and many pickers sever each artery separately by running the knife along the throat past the junction. Care should be taken to avoid closing the arteries after they have been severed. Pressure of the thumb on one side of the base of the skull and of the forefinger on the other side at the same