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DEVOTED TO
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POULTRY FROM A PRACTICAL STANDPOINT

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Note—Mr. Gilbert is nothing if not practical and experimental. He will from his rich store of information on the subject of "Practical Poultry," give REVIEW readers each month the results of his experience for the past thirty years. He will be glad to answer questions or afford information on any particular subject.

POULTRY FOR THE BRITISH MARKET

HOW THE BIRDS SHOULD BE FATTENED, KILLED AND PLUCKED—IMPORTANT POINTS TO REMEMBER.

R EQUESTS have been frequently made of late for information as to the breeds which will make the best fowls for export to the British market and the best methods of rearing, killing and dressing to suit that market. The following may be timely and useful.

BREEDS—Plymouth Rocks, Wyandottes, Brahmas, Dorkings, and first crosses which make large chickens, are all suitable. The experimental shipment of fattened poultry from Carleton Place to Liverpool last fall and which was sold at \$1.76 per pair was principally composed of barred Plymouth Rocks and first crosses of that breed. The birds sent to England in this shipment were of an average weight of 5 lbs. each. A white skin and light colored legs are preferred by the English customer.

CARE FROM HATCHING NECESSARY—It is well known to skilled poultry breeders that the future of

the chick as a table fowl, early layer, or show bird, is made or marred in the first five weeks of its existence. It is imperative, then, to carefully look after the chicks from time of leaving the nest. The proper rations for early chicks will be found in the June issue of this journal.

FATTENING PREVIOUS TO KILLING—For two or three weeks previous to being killed the young birds should be penned up singly, or, by threes and fours, and fed twice or thrice per day on a thin mash made of two parts finely ground oatmeal, one part finely ground barley, one part finely ground cornmeal. A little suet or tallow mixed in the rations during last ten days will be found beneficial. Grit and water should be supplied. Mix the food with hot milk, when tallow is not used.

HOW TO KILL—There is only one way to kill so as to suit the British buyer and that is by dislocating the neck of turkey, or chicken. Immediately after dislocating the neck, pluck the bird, great care being taken that the flesh is not torn, or, bruised to the slightest extent. Keep the bird in such a position after killing that the head will hang down so as to afford opportunity for the blood to run towards the head and coagulate in the neck. After plucking place the birds on a shaping board. This shaping board or pressing trough is easily made by placing a board five or six inches wide against a wall, making with the wall an angle of 65 degrees. The process is thus described by Prof. Robertson:

"As soon as each chicken is plucked its legs are laid alongside its breast. The stern of the chicken is struck or pushed against the wall and pressed into the angle of the shaping board or trough. Each bird is