

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.

KILLING MARKET POULTRY

There are different ways of killing a fowl. One of the best is to bleed it by severing the arteries in the neck. From the ceiling of the room in which the killing is to be done, the fowl is suspended by the feet at about the height of the shoulder. Any stout cord with a short stick in the end will do to wrap round the bird's feet. The wings are crossed at the back so that the bird cannot flutter. In that position it is



A convenient style of killing knife

ready to be bled.

For this purpose a particular kind of killing knife is necessary. The blade of the knife should be of a heavy piece of steel, about 2 inches long, $\frac{1}{4}$ inch wide, and 1-8 inch thick on the back. It should be ground to a



Showing the manner of suspending bird. Note how the feet are tied, how the wings are locked at the back and how the operator holds the head in the left hand and cuts the blood vessels with the right hand.



Showing the manner of piercing the brain after the blood vessels have been severed. Note the position of the knife.

sharp point with a straight cutting edge, the slope of the point being taken from the back edge rather than from the front edge. The handle should be fairly stout so that it can be grasped readily.