

common vogue, but all these must be set aside and give place to the cleaner, neater and more scientific method of bleeding in the mouth. Decapitation leaves the neck exposed and leads to early decomposition, besides the blood is liable to be scattered on the operator and surroundings. Wringing and stretching the neck allows the blood to accumulate in the neck, where it is likely to decompose and cause

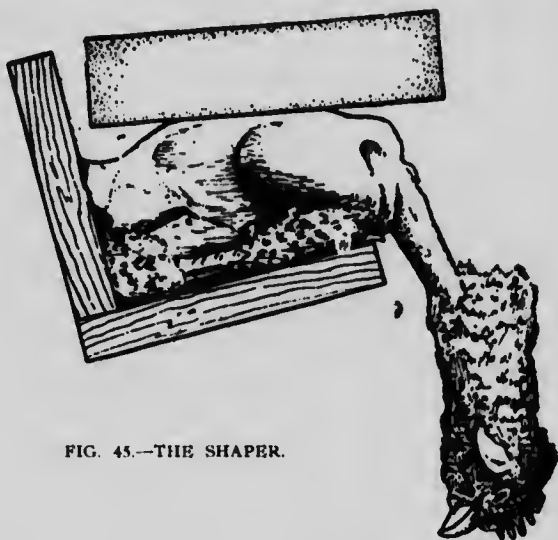


FIG. 45.—THE SHAPER.

the flesh to spoil sooner than it otherwise would. Bleeding the bird in the mouth removes all the blood from the body, while at the same time it leaves no unsightly wound and gives no chance for spreading blood upon whatever the bird touches. If the operation is performed properly all the blood is drained from the body, leaving the flesh of a white color. If this operation is improperly done the outside of the bird will turn red or show blood spots.

*Fasting.*—The birds should be fasted for 24 hours before killing. This prevents food remaining in the crop and intestines, which would decompose and spoil the flavour of the meat. Several hours after the last feed allow the birds all the water they can drink. They should then have a complete fast until killed.

*Bleeding.*—Secure a stout cord to the ceiling of the killing room and attach to the end, which should extend down as low as the operator's shoulder, a piece of iron, preferably a large burr. When ready for killing, the birds may be suspended on this cord by simply giving the cord one wrap around the legs, pass it over and allow the burr to drop. Hung in this way it is impossible for the bird to become detached, and it can be more readily bled while suspended.

To bleed, place the left arm over the bird, grasp the bird by the neck near the head, with the thumb on the throat. By a gentle pressure of the thumb force the mouth open, exposing the arteries on each side of the mouth. With the right hand insert the knife as far back into the mouth as possible, then draw it forward with