

ally the plucking will go easier. Remove all the feathers from the carcass except about two inches on the neck. Most dealers prefer to have all the feathers removed from the wings and hocks, especially when the poultry goes into cold storage. Under those conditions these feathers, if left on, will absorb moisture and later on get mouldy, then tainting the carcass. After the plucking is finished take down the carcass, firmly grasp the legs in the right hand, allowing the carcass to drop downward, then give a short, sharp jerk. This removes all the clotted blood out of the throat. Then wash the head in water and also wash the legs and feet. A carcass will cool better by suspending it again, placing its legs well apart, but afterwards it is pretty hard to shape it up properly and truss it nicely. The best farm practice would be to truss it up and shape it properly right after cleaning.

Care should be taken when plucking not to rub the hands on the carcass. Any rubbing before the bird is dead will cause reddish discoloration of the skin. By having a barrel handy the feathers can be kept clean and saved for household use. To prevent the blood from dripping on the floor a small tomato can may be hooked into one nostril with a wire so as to catch the blood. Three chickens will lose about one pound of blood.

Preparing for Market

In preparing poultry for the market you cannot be too painstaking. The best of fattened poultry, when poorly killed and badly plucked and dressed, will not bring the best price. Put up the carcasses in the most attractive form. Trussing up will always show off a carcass to better advantage. Remove all the pin feathers so as to have the carcass looking neat. Wrap the head in butter-paper or even any other paper will be better than nothing at all, as it prevents one carcass from soiling another. After proper cooling and shaping and when you are ready to ship, pack the carcasses in paper lined boxes. The size of box to be used will depend on the weight of the carcasses. The following sizes are the ones most commonly used. For twelve roasters, 48 to 59 lbs. and upwards per dozen, a box 19 x 16 x 8 inches is a good size. For twelve chickens, 30 to 35 lbs. per dozen, a box 18 x 17 x 4 inches is all right. For twelve average turkeys or geese make a box 24 x 19 x 11 inches. These deeper sizes given here are of course boxes where poultry is packed in two tiers deep. Another size for ordinary farm chickens weighing about 4 lbs. each would be 21 x 19 x 4 1/4 inches. Other sizes could be made according to the weight of the poultry, but these given here will suffice as a guide to go by in making up boxes.

INCREASE IN CAPACITY OF CARS

Every grain grower should note carefully the change in the maximum quantities that can be loaded into grain cars. The Grain Growers' Grain Co. Ltd. points out that Circular No. 267, issued by the Canadian Pacific Railway Company cancels previous instructions with respect to loading of C.P.R. cars above their stencilled capacities.

This circular (No. 267) states that box cars, 40 ton steel frame, series Nos. 100000 to 139998 and Nos. 200000 to 213998 as well as 40 ton wooden, series Nos. 140000 to 149994 and 150000 to 153238, now have authorized capacities of 94,000 lbs. It should be noted that when cars of the class referred to are used for wheat, corn, rye or flax they may be loaded to ten inches above the grain line stencilled in the car, and in the case of barley and oats, they may be filled to the full visible capacity of the car. Shippers should make enquiry when they secure a car and arrange to load to full capacity every time if possible.

The Manitoba Government has contracted with the Canadian Appraisal Company, of Montreal, to make a complete appraisal of the public buildings in the province, and the provincial telephone system, the work to be finished within sixty days. This is the first step in a departmental investigation of the erection of every public building in Manitoba. The appraisal it is expected will show nearly \$4,000,000 less than the book values after taking in the telephone system purchase and the new parliament buildings.

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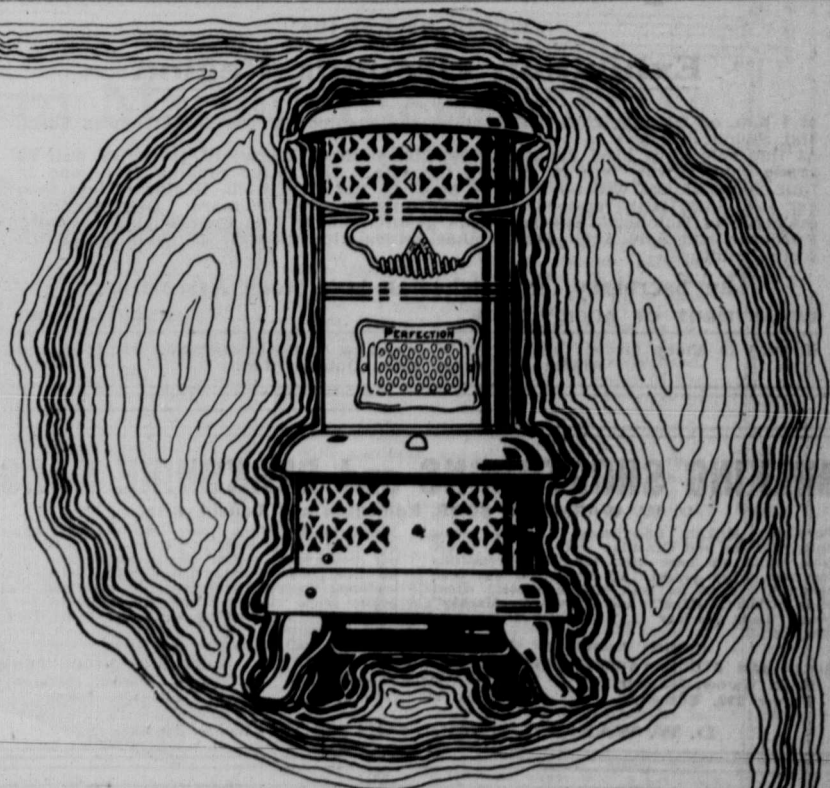
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