

the fruit gently. This eliminates much of the bruising which comes from pouring the apples from a basket or pail. The receptacle should not hold more than a half bushel and smaller sizes often secure greater freedom from bruises. Picking by hand is much better than with patented devices on the end of poles. It is far better to use a good ladder to get up to the apples than to bother with a pole and picker.

After picking, the apples should be taken immediately to a cool, well ventilated cellar or shed where grading and packing can be done conveniently. Leaving the fruit in piles in the orchard ripens them too rapidly and often causes shrivelling or early decay.

Ontario Apples Direct to Consumers

(Continued from page 2.)

Oct. 1st it will be replaced by a per-

manent one, which must not exceed 25 cents above or under that of present list. Prices are f. o. b. Ontario points, and are such that producers and consumers will share equally in the benefits of their cooperative effort. The co-operating organizations have made arrangements that each week 75 per cent of the value of all invoices received will be remitted, the remaining 25 per cent. to be held until business is finally cleaned up and all adjustments made for losses in shipment, poor quality, etc. The Fruit Growers' Association undertakes that the apples will arrive at their destination in good condition, and the growers must accept the decision of the central board of this organization as to the grading of the fruit. Should differences of opinion arise between the two organizations, regarding any matters pertaining to the business, it will be submitted to a committee, which has al-

ready been provided for and which will later be appointed.



Poultry for Food

Michael K. Boyer.

WE believe that poultry was created for food as well as for eggs. We cannot see how that fact can be disputed. Physicians say that of all meats, poultry meat is the most healthful. Although many hens are kept solely for egg production, the

greater proportion are bred primarily for the table.

It has been estimated that 250,000,000 chickens and other kinds of poultry are annually consumed in the United States. Here, and in Europe, poultry consists of chickens, turkeys, ducks, Guinea fowls, pigeons, and sometimes peafowls, pheasants, quail and swans.

For food purposes, chicken is eaten at various ages. The very young chicken—about eight ounces in weight—is known as a squab-broiler, and when one and a quarter to two pounds in weight, when dressed, they are classified as broilers. While still young, but full grown, the chicken is best suited for food. As it grows old, the flesh loses its softness and increases in toughness. There is no legal limit fixing the division of chickens into different classes with respect of age, the only criterion being the price and taste of the consumer.

There is a notable difference in the composition of the white and the dark meat. The former has much less fat, and a correspondingly large quantity of protein. The quantity of water is not very different in the two classes, although there is a slightly less quantity in the dark meat. The latter has a much larger proportion of meat bases, but as these bases are often considered of little value and sometimes degenerate into poisonous constituents, it is seen from this point of view that the white meat is to be preferred to the dark meat.

A Chat on Fowl Work

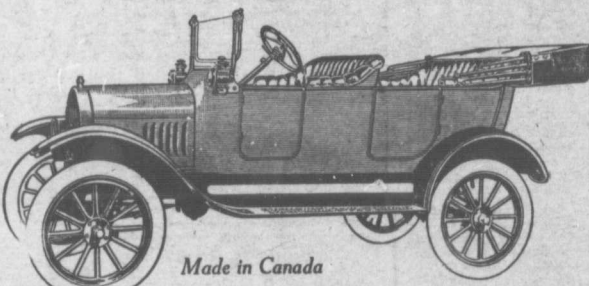
AT one time there seemed to be a more compelling poultrymen to draw all fowls dressed for market. From the start it appeared to us as a dangerous act and it is really to know that experiments have since proved that it is a very unwise act. Opening the body and removing the viscera, undoubtedly exposes the internal surface to the air, which way carries micro-organisms, and thus invites decomposition.

The incision in a drawn fowl really admits molds and germs of different kinds to the body, where they find ideal conditions for rapid multiplication. The cavity is dark, damp, and not easily accessible, and placed in a drawn bird which is outwards open all right, is really unfit for food.

The city health officer of Nashville, Tennessee, made a test to determine whether poultry drawn and packed in ice would last longer than poultry undrawn and carried under the same conditions. A half-dozen drawn chickens and an equal number of chickens undrawn were placed on ice for 72 days and then examined. The result of the experiment showed that the poultry packed undrawn kept better, being in good condition, whereas the drawn poultry had deteriorated materially.

The French poultryer kills his fowls by dislocating the neck with a swift back chuck, given close to the head. Once dressing begins so that it may be completed before the body cools. The legs and wings are tucked close to the body, which is placed breast downwards against a board. A moist cloth is spread on the back to impart a fine grain appearance to the flesh. A weight is next applied thereon to secure the required market shape. The fowls are then thoroughly cold the birds are removed, packed carefully and closely, in crates or cases, as they are intended for the home or foreign market.

A very good block for decapitating fowls is made by driving two spits or nails along one side of a heavy block of wood, far enough apart to allow the fowl's neck to slip between them. This holds it in place and makes it easy to complete the work at one blow.



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