

Manitoba Agricultural College
Winnipeg, - - - Canada

POULTRY DEPARTMENT

Fattening Chickens for the Market

Why Chickens should be Fattened

Our farmers all realize the importance of properly fattening beef, pork and mutton before the animals are marketed, the same importance should be attached to fattening poultry for the market. By far the greater part of the poultry produced in the Province is turned off by the producer in the unfinished state. A thin bird is not at all attractive when dressed; the flesh appears shrunken and hard, the bones prominent, the skin thin and more or less shrivelled. When prepared for table use the meat of such a bird is generally dry and tough. A well fattened bird has a neat, attractive appearance. The meat is tender, juicy, of good flavor, and of the best quality.

The young birds grown on the farms are usually disposed of when they have reached marketable size, or at the end of the season, in whatever condition they happen to be. The holiday season generally brings in a large supply of dressed poultry, but the greater part of it lacks in finish and in quality.

For properly finishing chickens for the market all that is necessary is that the birds be separated from the others a few weeks before the time when they are to be disposed of, and that in the interval they should be kept more closely confined and fed entirely on fattening foods.

The Fattening Crate

The simplest way of properly fattening chickens is to place them in a fattening crate. The crate should be six feet long, sixteen inches wide and eighteen inches high. The bottom, back and top are slatted lengthwise, and in front the slats are placed on upright. On the bottom they are an inch and a quarter apart, and on the back, top and front two inches apart. The slats are seven-eighths of an inch wide, and five eighths of an inch thick. The crate is divided into three compartments, and each one opens up separately by a hinged top. A trough for feed is placed