

MARKET REQUIREMENTS.

Fattened chickens, when prepared for the consumer, should conform to the following market requirements:—

The dressed chicken should present a neat, plump appearance.

The preferable weight is about 4 lbs. Plump, crate-fed chickens, up to the weight of 5 lbs., are more readily disposed of than heavier ones.

The shape of the breast should be long and broad, to give a well-meated appearance.

The legs should be as short as possible, indicating the low, blocky type.

The colour of the flesh should be white, and the grain fine.

The minimum of bone and offal are two important factors in the best grade of marketable products.

Do not market lean chickens. It is an unprofitable business, both to the producer and the consumer.

KILLING, PLUCKING AND PACKING.

Before killing the birds should be fasted at least twenty-four hours, which will prevent food remaining in the crop and the intestines, which would decompose and spoil the flavour of the meat.

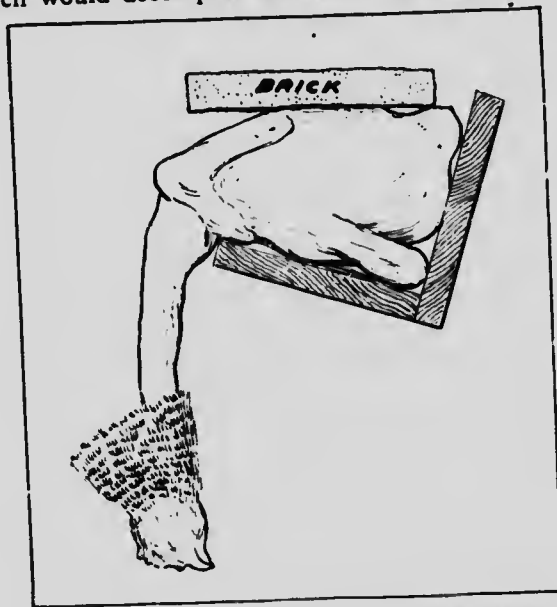


FIG. 17.—Showing shaper and fowl being shaped.