

SPECIALLY FATTENED POULTRY IS MOST PROFITABLE IN MARKET

Easy to Increase the Weight and Get a Better Price Per Pound by Feeding in Crates or Pens.

Gains of as Much as a Pound Per Week May Be Secured by Adopting the Right Methods.

By Dr. T. J. Clemens.

Practical Poultryman and Poultry Editor, Philadelphia Inquirer.

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Many poultrymen are content to market their fowls either without fattening them at all or merely giving them a little extra feed in their yards. In this article Dr. Clemens points out the financial loss occasioned by such practice and shows how larger profits may be secured by fattening the birds in pens or crates.

Poultrymen will never be able to realize the largest returns on their product until they have made a careful study of the market and have learned how to sell to the best advantage. Skill in selling is just as necessary as the production of high grade poultry and its preparation for market in the best possible way.

The individual producer must carefully study his own market and learn its exact needs. His profits will depend in a large measure on the methods he will take to supply the peculiar demands existing in his own market. It is essential that the poultrymen cultivate the acquaintance of many of the dealers and consumers who handle his products, and win their confidence. Not until he has done this is he really in a position to sell his product to the best advantage.

Probably the bulk of market poultry is sold through commission houses and it often pays to sell even high grade poultry in this way, seeking a house which has the reputation for catering to an exacting particular trade. The tendency of producers to sell to home buyers at any price, instead of shipping direct to the better markets, results in low prices and small profits, and discourages the production of high grade poultry.

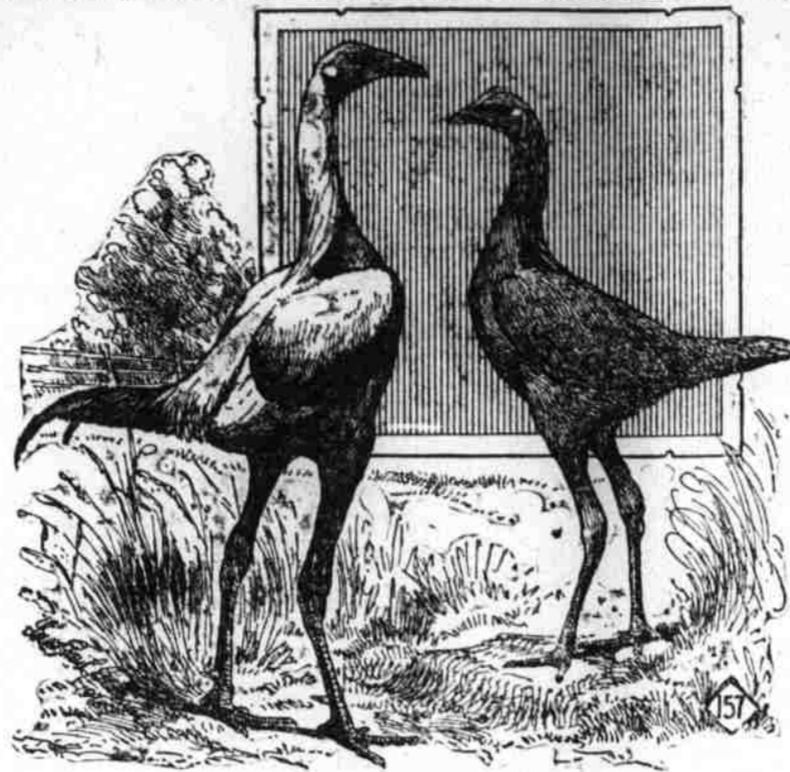
Local Trade Often Desirable. Many producers find customers among high class hotels, restaurants, clubs, summer resorts, etc. Local markets are often well worth cultivating. There are many people in the smaller towns and villages who have had no opportunity to learn what specially fattened poultry is like, and who will be regular customers at good prices when they learn the difference between the tender, juicy meat of the carefully prepared, especially fed fowl, and the dry, tasteless poultry of the ordinary market.

It never pays to market poultry in this condition. The producer who sells poor fowls loses in the lower market price received for the entire carcass. He loses the profit which he might realize on the extra flesh that could be added at a cost of one third or less of its market value. He loses indirectly through the reduced consumption resulting from lack of quality, which makes it more difficult to sell his products in the future.

It is a waste of money and a loss of time to attempt to market range fed fowls. Their flesh is tough, coarse grained, and lacking in flavor. It is next to impossible to build up a regular trade in this class of poultry.

Table poultry produced by ordinary fattening is much better than the ordinary grades, although most of the fattening is not of the highest order. By this method the gains secured during the period of a week or ten days are so much more profitable than those secured later that most of the producers confine their efforts to this method, although it is known that the highest finish cannot be secured without longer feeding. Fowls so fed may be called half-fatted fowls as distinguished from full-fatted fowls, where three or more weeks are employed in the process.

Special Fattening Most Profitable. The advantages gained by special fattening are so great, and the methods so easily practiced, that there is no excuse for producers to market any but these specially fattened fowls. Fowls fed high in close confinement with specially selected foods



SILVER DUCKWING GAMES

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The pit games of England were the ancestors of the Silver Duckwing Game fowls. When cock fighting was forbidden, fanciers began breeding pit games for exhibition, striving for extreme length of neck and legs and uniformity of color. They developed several varieties, all excellent for the table, but none exceptional as egg producers. Exhibition games, therefore, have not been adopted by utility breeders.

Fanciers strive to produce specimens with the longest and slimmest necks, short, hard, heart-shaped bodies; short, narrow, closely folded tails; extreme length of legs and thighs and brilliantly-colored plumage. The Silver Duckwing variety is strikingly colored. A silvery-white neck hackle; back, saddle hackle; top of wings and wing bow contrast sharply with the rich greenish-black of the breast, body and tail in the male. The female is gray, with a slight tinge of salmon on the breast. The hackle is silvery-white, striped with black.

The floor should be covered with absorbent litter and enough troughs should be supplied to enable all of the fowls to eat at the same time. It is a good plan to have the troughs elevated so the fowls will not scratch it full of litter. Three weeks is long enough to keep fowls in a fattening pen and care should be taken that no feed gets in the litter, as the object is to fatten the fowls with as little exercise as possible.

Crate Feeding Most Convenient. In crate feeding the fowls are confined to small crates or cages, with wire or slat bottoms and open fronts. Food is placed in troughs in front of the coops. Under ordinary conditions the largest gains will be secured by this method. Because crate feeding removes all opportunity for exercise, it produces flesh of the best quality. It is more sanitary than pen feeding, and is most convenient, as each bird is under perfect control of the owner and others. Birds that are not doing well or are annoying the others may be removed, leaving the other fowls contented.

Fowls may be fattened in less time in crates than in pens, as the birds have nothing to do but to eat and the food consumed goes into flesh, not being wasted in exercise. A weekly gain of one pound per bird is possible in crate feeding, and it is easy to fatten large numbers in small space.

The length of time for which the fowl should be fattened depends upon a number of conditions. Some birds will stand heavy feeding longer than others, but as a rule it takes about three weeks to fatten properly the fowls that have been on range. Food should be left before the fowls fifteen or twenty minutes at each feeding, after which the surplus should be removed and the trough either removed or turned over. Little grit or green foods are necessary while fattening, and the bulk of the liquid food should be sweet skim milk or buttermilk.

Corn Products Rapid Gains. Corn is the most popular fattening food in America. It is cheaper than any other grain; it is more easily secured; it is readily digestible; it is very palatable, and it produces rapid gains. When corn is fed alone it does not produce as good quality of meat as when fed with other grains. Ground corn or cornmeal mixed with oats or wheat middlings make an ideal fattening food. Where yellow corn is used to any great proportion of the diet the skin and fat are liable to be yellow in color, and the fat globules

are not evenly distributed throughout the tissues. Where white flesh is not objectionable finely ground oats are often used as the principal diet. Oat-fed fowls not only have white flesh, but the globules of fat are evenly distributed throughout the muscular tissues.

Brain is not a good fattening food and is rarely used. Buckwheat should not be fed too freely, as the flesh produced is not considered the best quality, being more or less flabby and lacking the lustre and finish that specially-fattened fowls should have. Where the market demands rich yellow skin and fat it is an advantage to use gluten in large quantities.

Packing For the Market. Fowls, when ready for market, should be wrapped in parchment paper, after careful washing.

Small pasteboard boxes, large enough to hold one fowl, may be used, as they make neat packages and are not expensive.

For the average poultryman it must be remembered that a select trade is the most profitable, but this class of trade cannot be held unless the product supplied is first class in every respect and delivered in neat, attractive packages.

"How to Start in the Poultry Business."

Michael K. Boyer, poultry editor of the Farm Journal, will tell of the opportunities offered in poultry-keeping, state the causes of failure most commonly encountered, and direct the amateur how to avoid them. He will give practical advice based on many years of successful experience as a poultryman. Watch for his article exclusively in the Gazette-News.

One View of It. Mrs. Bacon—I understand one can learn different languages from the phonograph? Mrs. Abert—Well, since our neighbor got his I know my husband has used language I never heard him use before.—Topeka Journal.

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