



## How to Kill and Bleed Market Poultry (Classic Reprint) (Paperback)

By Mary Engle Pennington

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*. Excerpt from How to Kill and Bleed Market Poultry A very large proportion of the unsightly poultry in our markets, aside from the rubbing and tearing of the skins, is caused by an incomplete removal of the blood. This is evidenced by red dots which frequently occur where the feathers have been removed, especially over the thighs and wings; or by the small veins which are seen over the breast and in the angles of the wings, or larger veins, which mar the appearance of the neck. Generally it is the neck which shows most plainly the presence of blood in the fowl, or that a wrong method has been used in cutting the blood vessels in an attempt to empty them. The neck is the first part to discolor, becoming first red, then bluish red or purple, and finally green as aging progresses. Often there are discolored areas on the sides of the neck close to the head which look like bruises. These are com monly caused by the killer holding the neck of the bird when cutting the veins, and thereby...



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