

PREPARING LAMBS FOR MARKET.

Dealing them to look attractive and sell better.

Professeur Watson of the Cornell experimental station has prepared an illustrated bulletin, No. 80, on dressing lambs for market. It says:

In dressing the

lamb an opening

should be made

on one side of the neck, preference

giving the left

side the immedi-

ate advantage

of the head in front

of the cervical vertebrae (neck bone).

The opening need not be

large, but it will

be necessary to

give the knife

a considerable

degree of pressure

in order to

be sure that the large artery

is severed.

The stomach and

intestines should

be removed with

the heart, liver,

kidneys, etc.,

as soon as the intestines are

severed. The

spenders should

be inserted in the

empty cavity of the

lamb the two

ends being

joined together

and the

spenders in such

a manner that

the whole of the

meat does not cover

with the skin

covered with the

meat fat, and in

this condition the

lamb should be

allowed to cool,

it is of the

utmost importance

that all of the

animal heat be

given off before

the carcass is

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At each end of the spender should be

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