ing, whereas dry picked poultry stands up for a longer period of time and fills out in cooking with none of the noticeable shrinkage of the scalded.

It is good practice to purchase milk-fatted broilers of top quality. These are known as young chickens that have been fed on a mixture of oatmeal, cornmeal and buttermilk for a period of ten days to two weeks. They are then given nothing but water 24 hours previous to killing, so as to reduce their crop. Then after killing and the dry picking process it is the usual custom to sort them into three grades, with the well meated perfectly dressed birds going into the top grade, and then follow in lower grades according to quality, the poorer dressed, under fed, ill shaped birds.

In the purchase of turkeys the 12 to 14 pound dry picked is generally conceded as the most profitable. In regard to Old Tom turkeys, some restaurants use Old Toms for the service of chicken a la king, salads and sandwiches. However, as has been stressed in all of these food articles, quality is the determining factor in the purchase and preparation of the most satisfactory dishes, therefore it is best not to substitute Old Tom turkeys for fowl, as the meat is usually stringy and coarse in texture, and darker in color. In respect to ducks, the best grades are those which have been fattened on corn or special feed.

Self-Feeding Tee Makes Practice Easier

An automatic tee that is operated by poking trigger with clubhead is Chicago manufacturer's contribution to more convenient practice at indoor and outdoor courses. Device is simple and durable for use on practice tees at private clubs as well as at fee driving ranges and nets.

The five to five and a half pound bird has proven very profitable, especially so since you can secure four nice a la carte portions from this size duck. Again may it be emphasized that the best quality purchased according to needs will result in the most satisfied clientele, as well as a good food percentage and food profit statement.