

## **PICKING**

Hold the bird by the legs and wing and lay it on its side on the rotating drum cleaning the side and wing. Hold bird so fingers on the picker move away from the legs toward the top of bird.

Turn the bird to clean the breast, neck and legs.

Continue turning and clean the other side and wing.

Remove feathers from underneath the bird and back of legs by continued turning of the bird.

Finish feather removal on back preferably holding bird so that fingers on the picker move toward the back of fowl.

Pull out primary wing feathers by hand to finish job.

## **DUCKS AND GEESE**

The success of feather removal depends on cutting the oil in the feathers. Dish washing detergent added to water often helps.

Some people have found they pick with no scalding at all (dry pick). They then scald and remove the remaining feathers.

Others use the picker to rough feathers and then scald and pick as usual.

Technique for ducks and geese will change according to species of the fowl, age, feed, killing method, temperature and time and other factors.

Experimenting with wild fowl will find the best technique.

### **CHICKEN DIPPER**



### **CHICKEN PICKER**



# **DUX INDUSTRIES**

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