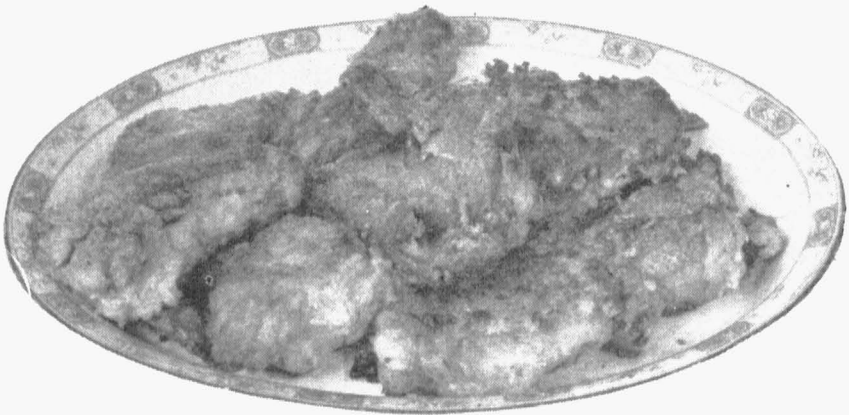


Preparing Frying Chickens For Locker Storage

E. M. FUNK AND FERNE BOWMAN



Fried Chicken Any Time of Year

UNIVERSITY OF MISSOURI COLLEGE OF AGRICULTURE
AGRICULTURAL EXPERIMENT STATION

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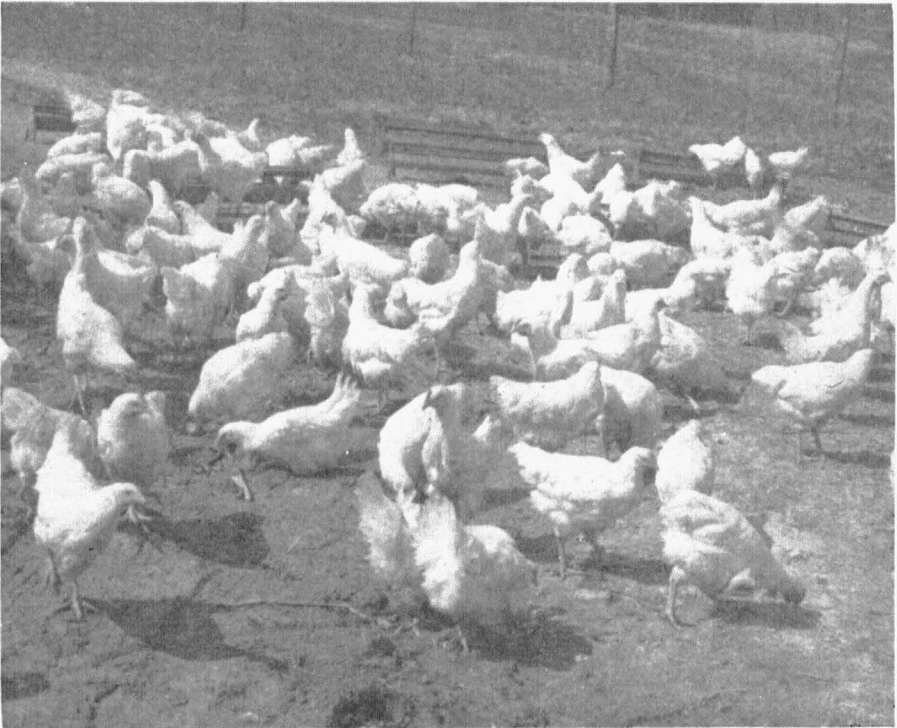
MAY, 1947

Fried Chicken Any Time of Year . . .

If you have a freezer locker you can now have spring chicken the year around. Even after 10 months in storage it will come out juicy and tender. You can serve a plate of golden-brown fried chicken any time you wish.

This is made possible by a new method of preparation tested at the Missouri Agricultural Experiment Station. It is easy to follow. You prepare the chicken as for frying, then freeze it in a film of ice inside a water-proof wrapper or container.

The meat will not dry out in storage if prepared and frozen as described in this bulletin and held at proper temperature during storage. The freshly dressed chicken may be split into halves or it may be cut at once into the usual sized pieces for frying.



Well-fed, rapidly growing fryers 10 to 16 weeks of age are best for freezer locker storage. No longer need they all be sold as a summer surplus.

Preparing Frying Chickens For Locker Storage

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Locker experiments at this Station show that fryers wrapped or packaged so that they are encased in ice while stored retain their freshness till spring chickens come again. They keep so well that the most discriminating persons cannot distinguish their flavor from that of fresh-killed poultry.

Of course you will want to start with high quality young chickens if you expect to take a quality product from the locker. Freezing and storing only holds the freshness; it cannot improve the meat stored.

Fryers used for storage should be healthy, fat birds weighing $2\frac{1}{2}$ to 4 pounds. Well-fed, rapidly growing chickens 10 to 16 weeks of age are most desirable. Surplus cockerels are available on most farms for such use.



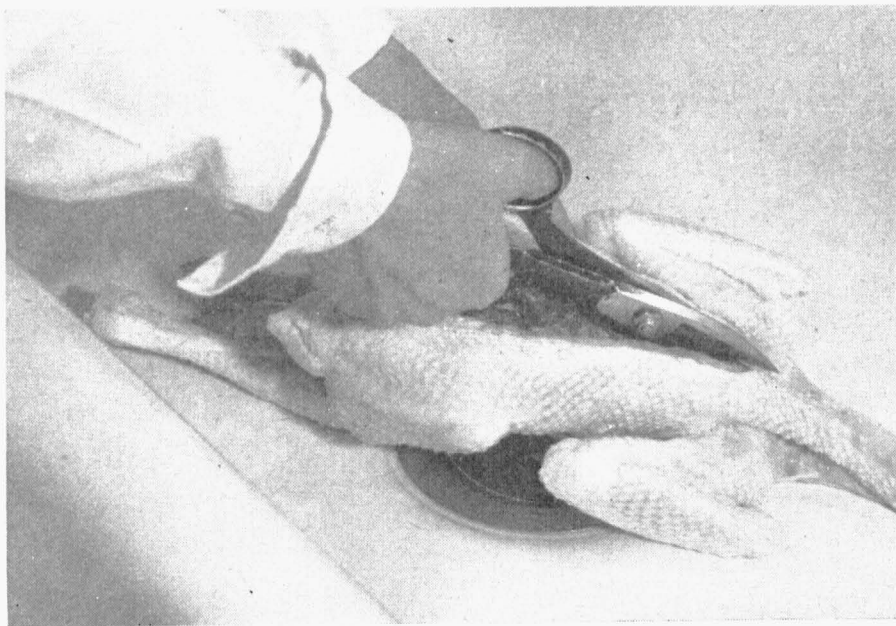
Freshly dressed fryers ready to be wrapped and stored. They may be stored whole, cut into halves, or cut into parts.

Killing and Dressing the Chickens . . .

Birds intended for killing should not be fed the day they are to be killed. A chicken may be killed by cutting the throat, or by bleeding through the mouth. To do the latter, you cut the blood vessels inside the neck. Also, a chicken may be killed by dislocating the neck at the base of the skull. Hold the legs in one hand and place the thumb of the other hand on back of neck where it joins the head, then pull until the neck bone gives way at that point. This severs both the spinal cord and the blood vessels. The blood is collected underneath the skin and therefore is not spilled all about.

The birds should be scalded in water held at 130 to 145 degrees Fahrenheit long enough (generally less than one minute) to allow the feathers to be plucked easily without cooking the skin. This is called semi-scalding. Many prefer to use the hard scald with water at 160 to 180 degrees. To use such hot water without cooking the skin requires special care.

Water will penetrate the feathers much more readily if the birds are pulled through the water and kept in motion while being scalded.



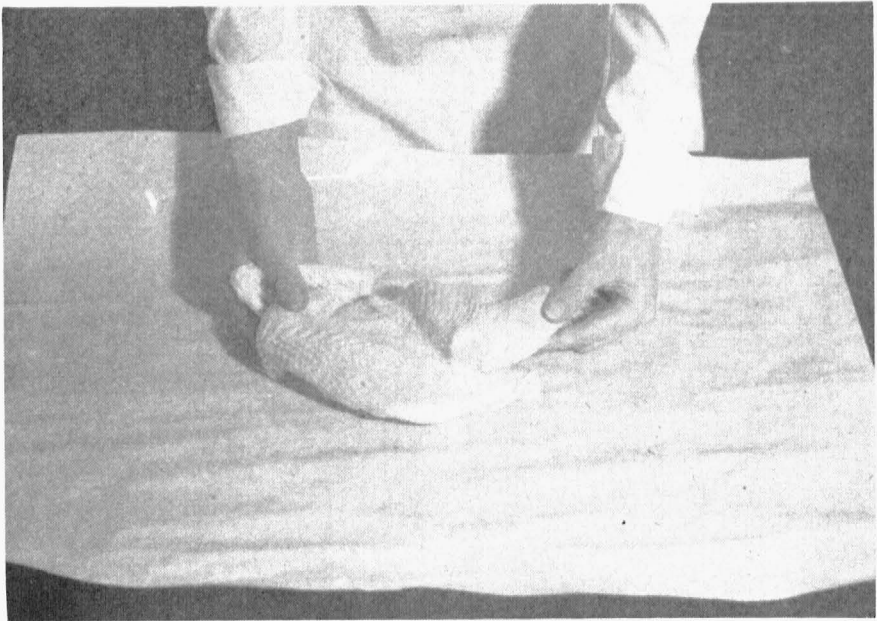
This is the way to hold a fryer for splitting into halves with a pair of boning shears.

After scalding, the birds should be singed, drawn, washed thoroughly and cooled before wrapping. Fryers are drawn most easily by splitting them down the back with a sharp knife or with boning shears. The lungs and kidneys should be removed, and the backbone may also be removed by cutting on both sides of it.

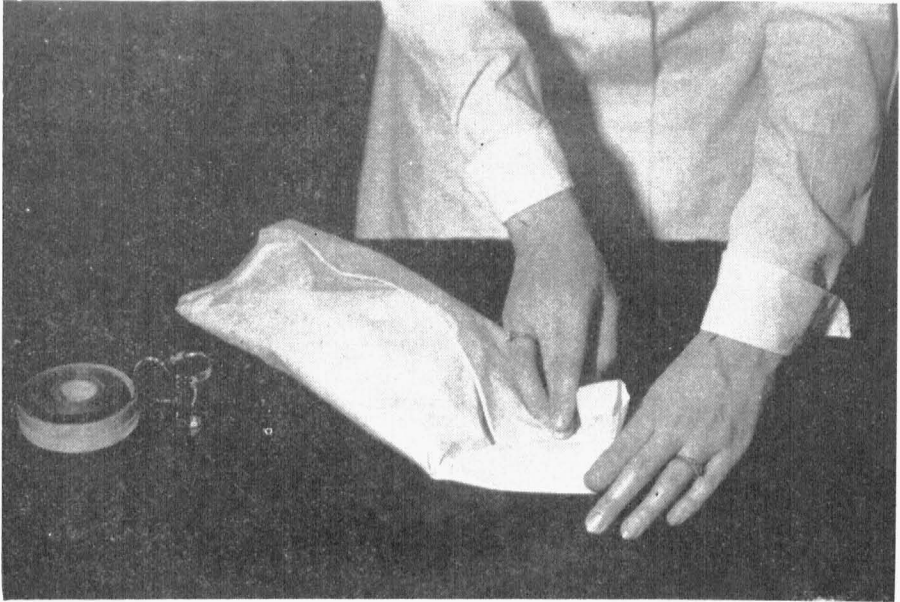
Cooling, Wrapping and Packaging . . .

The quickest way to cool poultry meat is to immerse it for about 2 hours in cold water, preferably ice water. If cooled in air, as in a refrigerator or icebox, the meat should be held there overnight to insure complete cooling.

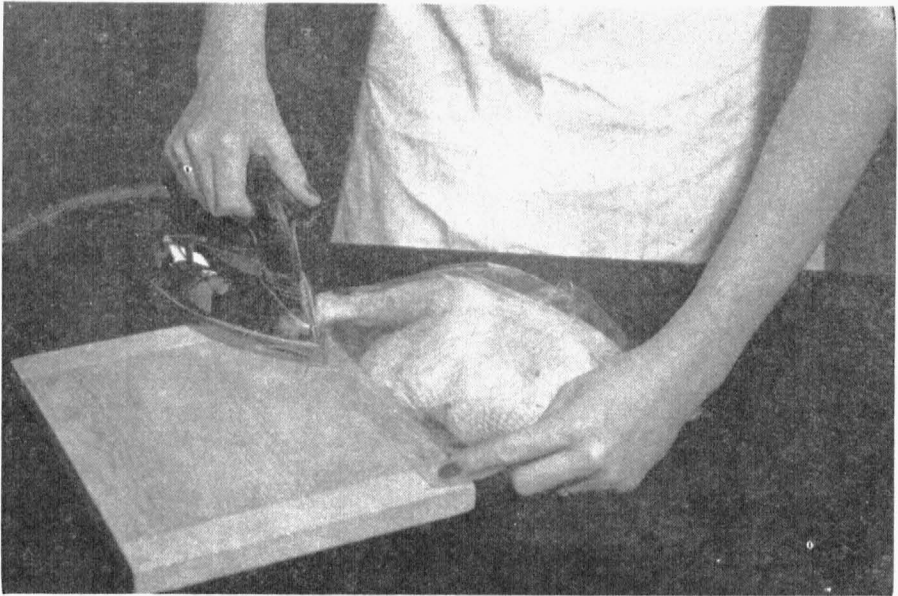
Most complaints about poultry stored in freezer lockers arise because the meat was poorly wrapped or otherwise improperly packaged before freezing. Fryers cut in halves, stored whole, or cut into pieces should be wrapped in cellophane, cellophane-lined paper, or heavily waxed paper. The package should be made as near moisture-proof and vapor-proof as possible. Fryers may be encased in ice by wrapping the birds while they are quite wet, or by adding water to the container and then freezing.



Halved chicken ready to be wrapped in cellophane or cellophane-lined paper.



Completely wrapped halved fryer (above). Adding water and sealing with tape gives excellent pack.



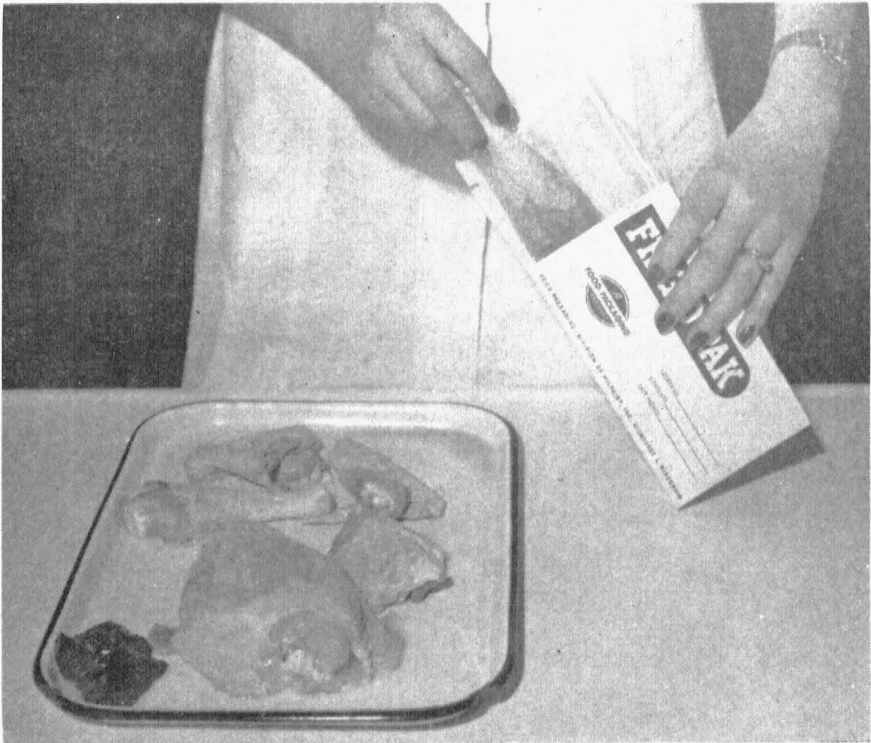
Sealing the fryer in cellophane bag (below). Best results are obtained by excluding air and adding water.

Packing the Cut-Up Fryer . . .

Many families prefer to cut up the chicken into regular sized frying pieces before storing. If the birds are cut up ready for frying they may be nicely packed in 1-quart waxed cartons or cellophane-lined cartons.

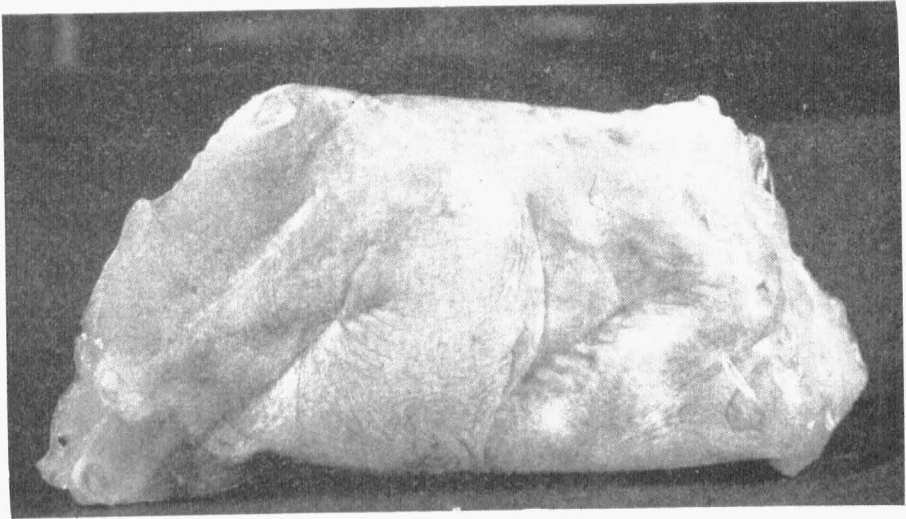
A quart container will hold an average-sized fryer. As soon as the parts are all in the carton add enough water to cover the meat. When frozen the meat will be encased in ice. Giblets, if stored, should be wrapped in a separate piece of paper.

Glass jars may be used but glass breaks readily. Only a small amount of water should be added if glass jars are used; otherwise freezing will break them.



Packing cut-up chicken in cellophane bag. Cover the chicken with water, seal and freeze.

Ten Months in Storage—Still Fresh



This is the way the halved fryer looks when properly prepared and frozen in a film of ice inside a moisture-proof cellophane wrapper.