



How to Pluck a Chicken

Free range poultry has become a popular [trend](#). Whether you raise your own chickens or get them from a farmer, you'll need to know how to pluck them before you cook them. Your chicken may have already been slaughtered, or you may have to do the dirty work before plucking. Follow these instructions to get your chicken plucked and one step closer to the dinner table.**

http://survivalfarm.files.wordpress.com/2010/09/plucked_chicken_small.jpg

**http://www.ehow.com/how_2067572_pluck-chicken.html

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Shechita

\(Hebrew: שחיטה; also [transliterated](#) *shechitah*, *shehitah*, *shehita*) is the [ritual slaughter](#) of mammals and birds according to [Jewish dietary laws](#).^[1] The act is performed by severing the [trachea](#), [esophagus](#), [carotid arteries](#) and [jugular veins](#) using an extremely sharp blade ("chalef"), and allowing the [blood to drain out](#).^[2]**

<http://img3.photographersdirect.com/img/262/wm/pd2764045.jpg>

**<http://en.wikipedia.org/wiki/Shechita>

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