

portance. Early hatched pullets, that have passed completely through the moult and acquired their adult feathers some weeks since, can be readily induced to lay by good feeding; whereas old hens that moult later and later each succeeding season only produce eggs at this season very sparsely, if at all.

4. Much depends on the locality and lodging. To produce eggs at this period, the fowls must be in comfortable circumstances; they must have dry and well sheltered runs; they should not be confined to a small place, as they are apt to lose that high condition necessary to robust health, and then the production of eggs immediately ceases. Their roosting places should be well sheltered, and free from draughts of cold air or the access of moisture.

Some persons suggest the use of a stove; but I regard such an appliance as rather injurious than useful. The fowls must be exposed to the cold during the day, and this alternating with the stuffy, close atmosphere produced by heating a fowl-house must be injurious.

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Keeping Eggs.

The following from the third Report of the National Butter and Cheese Association, gives the method of preserving eggs which is practised by large dealers:

To make the pickle, use stone lime, fine salt and water in the following proportions: One bushel of lime, eight quarts of salt, 25 ten-quart pails of water. The lime must be of the finest quality, free from sand and dirt—lime that will slake white, fine and clean. Have the salt clean, and the water pure and sweet, free from all vegetable or decomposed matter.

Slake the lime with a portion of the water, then add the balance of the water and the salt. Stir well three or four times at intervals, and then let it stand until well settled and cold. Either dip or draw off the clear pickle into the cask or vat in which it is intended to preserve the eggs. When the cask or vat is filled to a depth of 15 to 18 inches, begin to put in the eggs, and when they lie, say about one foot deep, spread around over them some pickle that is a little milky in appearance, made so by stirring up some of the very light lime particles that settle last, and continue doing this as each lot of eggs is added. The object of this is to have the fine lime particles drawn into the pores of the shells, as they will be by a kind of inductive process, and thereby completely seal the eggs.—Care should be taken not to get too much of the lime in; that is, not enough to settle and stick to the shells of the eggs, and render them difficult to clean when taken out.

The chief cause of thin, watery whites in limed

eggs is that they are not properly sealed in the manner described. Another cause is the putting into the pickle old stale eggs that have thin, weak whites. When the eggs are within four inches of the top of the cask or vat, cover them with factory cloth, and spread on two or three inches of the lime that settles in making the pickle, and it is of the greatest importance that the pickle be kept continually up over this lime. A tin basin (holding about six or eight dozen eggs), punched quite full of inch holes, edge muffled with leather, and a suitable handle about three feet long attached, will be found convenient for putting the eggs into the pickle. Fill the basin with eggs, put both under the pickle and turn the eggs out; they will go to the bottom without breaking.

When the time comes to market the eggs they must be taken out of the pickle, cleaned, dried and packed. To clean them, secure half of a molasses hogshead, or something like it, fill in the same about half full of water. Have a sufficient number of crates of the right size (to hold 20 or 25 dozen eggs) made of lath or other slats, placed about three-quarters of an inch apart. Sink one of these crates in the half-hogshead, take the basin used to put the eggs into the pickle, dip the eggs by raising it up and down in the water, and if necessary to properly clean them, set the crate up and douse water over the eggs; then if any eggs are found, when packing, that the lime has not been fully removed from, they should be laid out and all the lime cleaned off before packing. When the eggs are carefully washed, they can be set up or out in a suitable place to dry, in the crates. They should dry quickly, and be packed as soon as dry. In packing, the same rules should be observed as in packing fresh eggs.

Detecting Sterile Eggs.

At this season of the year the number of sterile eggs is much greater than during the warmer months, and, as broody hens are difficult to obtain, it is doubly important that their hatching powers should not be uselessly consumed in incubating eggs that will not produce chickens.

Nothing can be more vexatious to a poultry keeper than the annoyance of finding at the expiration of twenty-one or twenty-two days that not a single chicken has made its appearance, or even chipped the shell. This annoyance may be most easily avoided by adopting the following precautions: After the hen has been sitting one week, the eggs should be removed and taken into a room from which daylight is perfectly excluded, it being lighted by one lamp only, the flame of which should be enclosed by an ordinary glass chimney. A piece of pasteboard the size of the