

should be culled out even though the air space may be small. Such eggs are usually fertile, and show the effects of a broody hen setting on them. Warm weather conditions with the temperature as high as 80 degrees F. for four hours will cause eggs to go the same way. In such eggs the germ has started to grow, and they are not likely to keep in the preservative. Under farm conditions each day's eggs can be put in the crock as they are laid until the crock is filled. Under city conditions it is almost impossible to get new laid eggs, and, therefore, the quality of those put down would hardly be as good as on the farm. However, the average city consumer should be able to get eggs with air spaces not larger than a twenty-five cent piece and yolks that are only slightly visible. Such eggs will keep all right if put down properly.

The proper way to candle an egg is to hold it to the light with the large end up. It should be held with the thumb and forefinger touching the sides of the egg and not the ends. By holding it in this way the candler can easily see the air space at the top, and at the same time the egg can be given a sharp turn to make the yolk float about. By doing this any blood spots or foreign matter in the egg can be detected easily.

Preservatives.

Having secured the supply of eggs and the container, the next thing is to prepare the preservative. There are quite a few different ways of preserving, but the main points about any one of them is the "freshness" in which it will keep the eggs, and the cost of it.

Bran, oats and salt are old time preservatives. In these the eggs usually become musty, evaporate considerably and the yolks stick to the sides of the shell. Where these are used, the conditions under which the eggs are kept must be exceptionally good as to even temperature and dryness. At best the eggs will not come out in a very palatable condition. Wrapping each egg tightly in paper, and setting them away in a cool, dry place in the cellar is another method sometimes followed. Here, again, there is too much evaporation, and the eggs go off in flavor as well. Covering with a coat of lard or vaseline is not to be recommended, for similar reasons. Egg preserved this way take on a distinctly foreign flavor. The process of dipping or immersing eggs in boiling water a few seconds is sometimes recommended. Eggs preserved in this way will keep but little better than those not treated at all. Eggs kept in cold storage usually show more evaporation than those kept in a liquid preservative. The white of the egg also seems to go a little more watery and the yolks have a somewhat bitter flavor. To keep the eggs best in cool new cases, new, clean and dry fillers should be used.

Liquid preservatives seem to clog up the pores of the egg more effectively than any other method of preserving, and at the same time they prevent evaporation and outside contamination. If the eggs put down are all in good condition, the materials used properly compared, and the container placed in a cool place, they will come out