

HOW TO BETTER CONDITIONS.

This movement throughout the whole Dominion to better the egg-market conditions is warmly endorsed by the British Columbia poultrymen. All are in favour of having a "Marks Act" established to prevent storage and held eggs being sold as fresh and new-laid.

To prove that such things exist, the writer purchased a dozen eggs called "Special"—"New-laid Eggs 30 cents a dozen to-day." At the same time the International Egg-laying Contest eggs were bringing 55 cents a dozen on the retail market. The Lought eggs were candled, and the results follow:—

In each egg, 20 per cent. evaporation; contents not firm, and dark ring around air-cell.

Two eggs watery (often termed butter-milk eggs). Poor boiling eggs.

Results.—As a sample of storage eggs these were quite good, but surely do not deserve the name of new-laid. They were well-selected storage eggs.

The average poultryman tries hard to put a good article on the market, yet if this article will not be recognized as such—no law enactments requires such acknowledgment at the present time—how can the poultryman be encouraged to produce the best?

The farmers could better themselves greatly by paying more attention to their flock, keeping them in a more sanitary condition, and not allowing them to run and lay everywhere on the farm. All male birds should be removed from the flock after the breeding season is over. Fertile eggs should never be marketed as infertile eggs.

The wholesalers and retailers both could sell more eggs if they were not somewhat reluctant to state the exact kind of article they are selling. It is only business to these people, but the extra cents mean dollars to the producers. When a dozen eggs called "new-laid," bearing a "special" notice at the top of the card, can be sold for 30 cents a dozen on the retail market, the consumer should know—if the best eggs at that time are bringing 55 cents per dozen—that these eggs were inferior quality. Yet the "special" draws the eye to the article. If one were to look carefully, as did the writer, at these eggs, no bloom or fresh appearance could be found on the shell as one finds on the shell of a new-laid egg unless it has been washed off.

SELLING WHOLESALE.

Although there are many cases of storage eggs coming on our markets weekly, there are very few priced in the Province that are purchased with the intention of being stored, to the writer's knowledge, for any length of time.

If eggs are purchased with this intention, the buyer candles them very closely and eliminates all eggs which should not be placed in storage. This process of elimination is known to the handler of eggs as purchasing on a "loss-off" basis or "quality payment." Many eggs are so handled by large packing and storage houses. A law enacted in the State of Kansas prevents the selling of eggs unfit for food, and the dealers of eggs have agreed to buy on a *loss-off basis*. It is to be hoped that all persons handling eggs in British Columbia will see their way clear to do the same thing.

STANDARDS AND GRADING OF EGGS.

At the present time (July, 1913) one alone cannot advocate the correct system which should be adopted for grading eggs sold in British Columbia. The poultrymen themselves should lend their co-operation on this subject.

The system of grading, if such it may be called, in vogue at this time is very indefinite, and nothing guarantees any one producing, laying, or selling eggs as to their real value.

The display cards attached to eggs as placed before the public usually bear the following inscriptions:—

"New-laid Eggs."

"Special Eggs."