

broody hens sit upon the eggs. Musty and mouldy eggs result from the storing of eggs in bad places. Hair-splits, cheeks and leakers are caused by rough handling either at home or after the eggs have been sold.

IMPROVE CONDITIONS.—It will be noted that most of the conditions which give rise to bad eggs can be improved. If the proper improvements are made it will mean that more good eggs will be sold and much money will be saved, for every egg that is spoiled means a loss of money. There is an enormous amount of money lost every year because so many good eggs are spoiled. Much of this money can be saved if the quality of market eggs is improved.

A simple set of practical rules has been suggested, and, if these rules were followed, much trouble with which the trade has had to contend would be avoided. Producers are strongly advised to keep the hens in



Fig. 89.—A basket of eggs lacking in uniformity; some of them would grade Fresh Gathered Specials, while others would grade No. 1, Cracked and Dirty.

comfortable, sanitary houses and give them clean nests at all times. Eggs should be gathered regularly twice daily in warm weather and once daily at other times of the year. The eggs should be stored in a cool, dry room at a temperature not higher than 60° F., and every precaution should be taken to keep the eggs out of the sunlight as much as possible. All mature male birds should be killed or sold as soon as the breeding season is over, and they should be kept out of the laying flock, except during the breeding season.

GRADING EGGS

The highest price can only be obtained for any product when it is uniform in quality. Large and small eggs should be sold separately. Eggs sold in one lot should either be all white or all brown, and they