

*Suggestions as to the Mode of Packing.*

Boxes are made of two sizes. Ends of  $\frac{3}{4}$  in. wood. Double division in centre of same thickness for convenience of sawing into two halves. Sides, bottom and top of  $\frac{1}{2}$  in. wood. Top and bottom is in three pieces, leaving open space for an inch or thereabout between each piece for ventilation. The eggs are packed in crushed straw (not chopped), four layers deep, and with ten rows of eighteen eggs each in each layer. This gives 15 dozen in each layer, and each half box contains 600 or 60 dozen, the whole box being 1,200. Rope handles on each end of box. The half box is still more convenient for handling, being in all respects the same as above, but only half the length. This package is small enough to suit any buyer.

7. MESSRS. R. HUNTER CRAIG & Co.—Have had about 50 cases of Canadian eggs this season. Sold at average of 6s. 9d. per long hundred. Many eggs bad, say 20 to 25 per cent. Weight and size satisfactory, being 14 to 15 lbs. per long hundred. Packing was satisfactory and few broken. Consider that hot weather is unfavourable time to ship and probably cause of bad condition on arrival. Eggs should be despatched within eight days of laying, and rapid transit absolutely essential.

MR. GRAHAM says:—From the foregoing you will see the variety of views expressed by those engaged in the trade here. I am inclined to think that on the whole everything looks very favourable for a large increase of the trade in time to come, when some of the little deficiencies that have been referred to are overcome. It seems to me of special importance that the eggs should be perfectly fresh when sent, certainly not more than eight days laid at the time of shipment. A precaution that I think is decidedly advisable, and all I consulted agree with me in this, is that there should be printed or put on in large letters in some way on each case, "Eggs, handle carefully," or something to that effect, so as to prevent those handling them tossing them about as they frequently do in case of bacon, ham, cheese, etc., that come in similar shape. The steamship companies, however, state that the greatest care is taken in handling eggs, though of course they think it would be a wise precaution to have put on the cases what I have suggested.

I certainly think during the summer months, particularly July and August, it is inadvisable without the greatest precautions to ship to any extent. I understand, however, experiments have been made in pickling, and the results will be looked forward to with interest.

I may say that cases are usually supposed to contain 12 long hundreds, though in some instances they contain 6 long

hundreds and in others 3 long hundreds. Under these circumstances they should be called half or quarter cases.

## BRISTOL.

The Canadian Government Agent at Bristol says:—"I am convinced that Canadian eggs well packed and of good average quality would be preferred to the present class of eggs sent from Ireland, Belgium, Germany and France, but it must be remembered that in this trade, appearance goes a long way, and that neatness and cleanliness in packing is absolutely necessary to the development of the trade.

"In the North of England it is gratifying to learn that Canadian eggs are being placed on the market in increasing quantities and after going thoroughly into the matter, and notwithstanding the adverse opinion of several merchants interested in the sale of other eggs, I fail to see any grounds for believing that Bristol will not prove a good centre of distribution, and if energetic steps be taken, a capital market will be found in these Western Counties."

## LIVERPOOL.

The following observations are from Mr. Dyke, Dominion Government Agent at Liverpool:—

As regards the egg trade, this has undoubtedly been put on a permanent footing. The effect of the Canadian importation has been to shut out the inferior qualities of eggs from the continent. Danish shippers feel the competition so keenly that they have shipped several thousands of dozens direct from Copenhagen to New York, rather than send them to the British markets.

The best quality of Canadian eggs compares very favorably with those from the continent, except as regards those known as "best French." These come principally from a small district in Normandy, are specially selected and are shipped without delay. This supply, however, is very limited, and does not effect the general trade.

Danish, Austrian, German, French and Irish are not so good in point of size as Canadian.

The best Austrian and German weigh about 14 lbs. per 120, Danish 14 to 15 lbs., best Canadian 15 to 16 lbs., with specially selected as much as 17 lbs. per 120.

Prices: At the time German and Austrian were making 8s. and 8s. 2d.; Canadians were making 8s. 6d., and they have ranged from that to 10s. 6d. per 120.

Freights on German and Austrian are 5d. per 120 from Hamburg, and may be set down as 1s from the interior of Europe from which they come.

From Canada, on the other hand, the rate is only 6d. per 120 from points as far west as Port Perry, Ontario, and from Prince Edward Island, and this is actually 1d. to 1½d. per 120 cheaper than it costs to get eggs to Liverpool from the west of Ireland.