

How could you tell the age of an egg approximately? Which would lose weight more rapidly, eggs kept in a warm, or a cool place? What covers the contents of the egg? Break some of the fresh eggs into glasses of water and some out on saucers. Cut the hard-boiled eggs from end to end with a sharp knife. In the fresh eggs notice the globular yellow part surrounded by the transparent so-called white. From each end of the yellow passes out a whitish ropy thread to the outside of the white. On the yolk notice a little opaque spot; that is the embryo chick. In the hard-boiled egg find the features illustrated in the drawing. The two ropy masses (ch l) pass from the yolk out through the white and help to suspend it in the white. The yolk is in concentric layers. A pear-shaped hollow (w y) passes down into the centre of the yolk. This never hardens; try by tearing the yolk apart to find this space filled with quite liquid material no matter how long it is boiled. Heat a piece of egg-shell in a fire and notice the colour it turns? Is it entirely stony? Do any rocks turn black when heated? Put some egg-shell in a bottle and some broken oyster shell in another, add vinegar to each and leave for a day. Does the vinegar act the same on both? Why are fowl given oyster shells to eat?

(b) *Facts to be thought out by the pupil or found out at home from parents or from agricultural papers.* Which breeds of fowl lay the brown eggs and which the white? Which presents the best appearance, the two kinds mixed or separate? Which presents the best appearance, the different sizes mixed or separated? Hence what sorting should be done in sending to market? Find the different methods that are used for preserving the eggs at home. Discuss in class the probable values of these methods in keeping the contents of the eggs from evaporating through the pores and in keeping bacterial germs from passing into the egg through the pores. How are the eggs packed to ship to market? Where are the eggs, produced in the neighbourhood, shipped? At which season of the year are eggs cheapest? At which dearest? In order to make poultry profitable as egg layers, what are some of the most important things to accomplish?

(c) *Information for the teacher.*—Hens' eggs are either brown or white; the brown are layed by the large-bodied breeds such as Rocks, Wyandottes, Orpingtons, etc., and the white by the small Mediterranean fowl as Leghorns, Minorcas, etc. The eggs vary greatly in size, because the young pullets in the autumn, when first beginning to lay, lay much smaller eggs than the older fowl. An average egg measures about  $2\frac{1}{4}$ " by  $1\frac{3}{4}$ ", and weighs about 2 ounces, or 8 eggs to the pound, or  $1\frac{1}{2}$  pounds to a dozen. On account of being ovate, if an egg is rolled forward on a flat surface, it will turn and swing in a circle, while an