

the varnished eggs, which had been kept for a year, from those newly laid."

It is an indispensable condition of the material used for stopping the pores of the shell of the egg, that it should not be capable of being dissolved by the moisture transpired from the interior, and the varnish fulfilled this condition. But unfortunately, though varnish is not very expensive, it is not a common article in country places where eggs are most abundantly produced, while many people, besides, are not easily brought to make use of anything to which they have not been accustomed.

In order to get over this difficulty, Mr. REAUMUR was led to try other substances, and soon found another material very cheap and every where to be had, which would very well supply the place of varnish. The material was fat or grease, such as suet or lard. But the best of these was proved to be a mixture of mutton and beef suet, melted together over a slow fire, and strained through a linnen cloth into an earthenware pan. When thoroughly melted, an egg was dipped into it, and immediately taken out again, when it was in a fit state to be kept for months or more. Five lbs. of this fat melted might prepare all the eggs produced in the neighbourhood in one season.

"The chief advantage in the use of this fat, rather than varnish, is that the eggs rubbed over will boil as quickly as if nothing had been done to them—the fat melting off as soon as they touch the hot water; whereas the varnish, not being soluble even in hot water, only becomes moistened by it, and still hanging about the egg, prevents the transpiration of the juices necessary to bring the egg into that state in which it is to be eaten. When the egg, on the other hand, which has been preserved in the fat, is taken out of the water, there remains but little fat upon it, and what there is can easily be wiped off upon a napkin."

The method of preserving eggs by means of fat is greatly preferable to that of varnish, when they are intended for putting under a hen to be hatched, for the fat easily melts away by the heat of the body of the hen, while the varnish remains and impedes the hatching. It is safer, however, to immerse the eggs in hot water not exceeding 100°, and then wipe them carefully with flannel or soft woollen cloth. By this means, and carefully packed in dry sawdust, oats, or almost any other dry, soft substance, if fresh laid, eggs may be carried to a distance and hatched.

In the meanwhile, air should be excluded from the eggs as much as possible. It is best to set them on end, and not to suffer them to lie and roll on their sides. Dry sand or hard-

wood sawdust is the best for packing. When choice eggs are expected, it is more prudent to have a hen waiting for them, than to let them wait for her. A good sitter may be amused with a few addled or glass eggs, and so be ready to take charge of those of value immediately on their arrival.

There is another method of preserving eggs a long while fresh, depending on very different principles from the preceding, but well worth notice. We are indebted for the discovery, if indeed it can be termed one, to the same ingenious French experimenter, Mr. REAUMUR. Having remarked that there was a very great difference among eggs as to the rapidity with which they become unfit for use and putrid, he investigated the cause of this difference, and found that it was the eggs which had not been fecundated or made reproductive by the cock that continue long uncorrupted. In order, therefore, to have eggs to keep fresh from spring to the middle or even the end of winter, it is only necessary to remove the cocks and to deprive the hens of all communication with them for at least a month before the eggs are put away. Without knowing this, people often find among the eggs they buy some which soon spoil and others that will keep for a long time.

Some hens produce eggs with much thicker shells than others. These of course will keep longer than those with thin shells. The eggs from Guinea hens are the hardest, and will keep longer and bear transportation better than any others.

Eggs may be kept any length of time, if the air is perfectly excluded, turned often, and the place of deposit kept at a low temperature. We have tried many experiments to preserve eggs, and have been most successful with lime water. We place the eggs carefully in stone jars in layers, with the small end downward, and then turn on them strong lime water, in which we dissolve two handfuls of salt to four gallons of water. If, after standing a few days, a scum or crust should form on the top, we add more water and salt to dilute it, for if too strong it will injure and sometimes spoil the eggs. The jar should be kept in a cool and dry situation. In this way we have kept them good for more than a year. The lime and salt closes the pores of the shell, and the liquid secures them from atmospheric influences.

We have also preserved eggs by packing them as above in fine salt. They kept very well, but we found the salt, after a few months, packed so tight around the eggs that it was difficult to remove them without breaking the shells.

COMMERCIAL REVIEW.

Potash, per cwt.,	\$6.20 to 6.25	Wheat, U.C. White, per 60 lbs.,	\$0.88 to 0.92
Pearlash, "	6.50 to 6.55	" U.C. Red, "	0.92 to 0.97
Flour, Fine, per 196 lbs.....	3.00 to 3.30	Peas, per 66 lbs.,	0.70 to 0.72½
No. 2 Superfine,	3.65 to 3.80	Indian Corn, per 56 lbs.,	0.45 to 0.47
No. 1 "	3.90 to 4.00	Barley, per 50 lbs.,	0.75 to 0.80
Fancy "	4.25 to 4.32	Oats, per 40 lbs.,	0.45 to 0.50
Extra "	4.50 to 4.65	Butter, per lb.,	0.15 to 0.16
S. Extra Superfine	5.00 to 5.15	Cheese, per lb.,	0.07 to 0.08