

## PRESERVING EGGS

During the fall and winter months of the year there is a scarcity of fresh eggs. The yearling stock usually passes through the moulting period in the late summer and the pullets, which have been raised during the season do not begin to lay until late in the fall or early in winter. To make up for the shortage of eggs at this time it is advisable to preserve a quantity of spring eggs. April and May eggs are produced cheaply and cost little to preserve, and even on the farm it will pay to use these preserved eggs in place of new-laid fall eggs which command a good price.

In preserving it is essential to use fresh eggs only, and it has been found that April and May eggs are best for this purpose.

Eggs may be preserved by the lime-water method or by the water-glass method, both of which have been found satisfactory.

**LIME-WATER.**—In the lime-water method good results have been obtained by using one pound of lime to five gallons of water. Slake the pound of lime in a small quantity of water and then stir this milk of lime into five gallons of water. After the mixture has been kept stirred for a few hours, it is allowed to settle and the liquid above the lime is called lime-water. This is drawn off and is poured over the eggs, which have been carefully placed in a crock or other water-tight vessel. The eggs must be completely immersed at all times and the top of the crock or container should be covered. Instead of a cover a layer of sweet oil may be poured on the top of the solution of lime-water. Should there be any precipitation of the lime the lime-water should be drawn off and replaced with a fresh supply.

**WATER-GLASS.**—In preserving eggs with water-glass, practically the same method of procedure is adopted as with lime-water. Boil nine quarts of clean water and allow it to cool, then add one quart of water-glass (sodium silicate). This solution is poured over the eggs, which are placed in crocks or glazed jars, and the top layer of eggs should be immersed for a depth of two inches at least. A layer of melted paraffin poured over the top of the solution will exclude the air.