

a liquid preservative in a fresher condition than if kept by any other method of preserving.

Lime Water Method.

In making the lime water solution it is important that good fresh lime be used. Use two pounds of fresh lime and slake in a barrel or tub by adding about two gallons of water. After the lime is properly slaked sufficient water is added to make five gallons of solution, which will be sufficient liquid to preserve thirty or forty dozen eggs. After slaking it, the solution is allowed to settle. After it has settled, it is stirred up again. This is repeated a few times, after which the clear liquid only is poured off into the crock. The best plan is to put about six or eight inches of the solution in the crock before putting in any eggs. By doing this, there is less danger of cracking any of them. The liquid tends to lift them slightly. The eggs need not be put in in any special way. The crock should be filled with eggs up to within two inches of the top. The crock should be set level and then be filled right up to the top with the liquid. Put in enough so it is just on the point of running over. After this is done melt about four ounces of paraffin, and pour it on the top. This cools and hardens and forms an air tight covering which prevents any evaporation.

By first boiling the water used in slaking the lime its preserving qualities may be slightly improved.

Water Glass Method.

The water glass method of preserving is probably a little less troublesome than the lime water method, but the material costs more. For the average housewife this is easier to prepare than the lime water. In experimental work on the Poultry Department of the Manitoba Agricultural College this preservative did not give quite as good satisfaction as the lime water. The eggs were all the same age and quality, put down at the same time, and kept under the same conditions. The lime water eggs were better in flavor and came nearer in quality to the new laid eggs than those in water glass.

The water glass can be procured at any drug store at about fifteen cents for a pound tin. It is a thick, clear liquid which becomes thinner when warmed. The method of preparing this preservative is usually printed on the container. The common practice is to mix one part of water glass to ten parts of water, the water previously boiled. It is best to have the water luke warm when adding the water glass. The solution should be cooled properly before putting in any eggs. The method of filling and sealing the crock should be the same as in the lime water method. When taking out the eggs there is likely to be considerable sediment in the bottom of the crock. Usually the eggs lying in this are not as good as those in the clear portion of the liquid. This solution cannot be used a second time.