

seven pounds of freshly burnt lime and slack it by covering with water in a bucket or other vessel. When the heat has subsided add a quarter of a pound of salt and one ounce of cream of tartar, stir and add sufficient water to make to the consistence of thin cream. The best way to test it is, when the whole is cool to place a new-laid egg in the mixture and make it so thin that an egg will only just float in it with the top visible just underneath. The quantity I have given is sufficient to preserve one hundred eggs. If a greater number are to be preserved more can be mixed in the same proportion. The best vessels to contain the mixture of lime are wide-mouthed earthenware jars. If a large number are to be preserved each vessel should hold one hundred at least. If only a small number they may be packed in vessels of a smaller size, as e.g., a pickle or preserve jar capable of holding a dozen. The vessels should be numbered or dated, and used in the order in which preserved. The mixture must not be made too thick, and the lime must be quick, i.e., not already fallen, otherwise the lime in the bottom of the vessel will be too thick and the eggs may be embedded so tightly in the mixture as not to be extracted without danger of breaking.

Eggs preserved in this way will keep well for six months or longer. A cellar is a good place to keep them in. If due care is taken, the eggs may be taken out with a spoon without the necessity of dipping in the hand, and they can readily be washed in a little warm water before being used for eating or cooking.

Another method, which has the advantage of being more cleanly, is to preserve them packed in salt. They may be stowed away in boxes of any convenient size, one of 14 in. square and 9 in. deep, holding about 100 egg. The salt should first be rubbed quite fine, and then either dried in the oven or on the kitchen range. Salt 2 in. deep should be laid in the bottom of the box and the first row of eggs placed therein. I always prefer packing them erect with small end bottom. When the first layer is completed, the fine salt should be packed in and pressed tightly but with care around the eggs, which should be kept at least an inch from the side of the box, and it is then ready for the next row. When the box is filled the lid should be tied on, and the box put away in a dry but cool place. If the eggs are perfectly fresh when packed away they will keep in first-class condition several months. It is much better to pack them in small boxes or other vessels, holding from one dozen to fifty, if a small number only are required, or if the box is made with a loose bottom as well as top, the eggs may be used from the bottom first. Bran or sawdust may be used instead of salt, and the bran especially is not a bad substitute if the place where the eggs are kept is quite dry. Saw-

dust is apt to give an unpleasant flavor to the eggs. The boxes in which the eggs are packed should be quite free from any strong odor, or the eggs are liable to be tainted (as egg shells are porous) by anything with which they come in contact.

A third method is, if anything, still more simple after the box to receive them has been prepared, which may be made of any size. It is most convenient when the box opens in front and is fitted with sliding trays like a gentleman's wardrobe, though an ordinary box laid on its side does equally well with strips of wood nailed at the side to receive the trays. By means of a brace and bit, holes should be pierced in the trays or shelves at a distance of about $2\frac{1}{4}$ in. (a little more or less according to average size of eggs), a piece of wood 18 in. long and 10 in. wide thus having holes to contain thirty-two eggs, and the shelves need only be from $2\frac{1}{4}$ in. to 3 in. apart. Eggs to be preserved in these boxes should be taken from the nest when quite newly laid, and gently smeared with a little butter quite fresh and, if possible, while the egg is still warm.

The best method is to grease a bit of clean soft rag and rub over the egg. No butter should be left on the shell, or it may turn rancid. One ounce of butter is ample for 100 eggs. This closes the pores of the egg from the action of the air. If the egg is then placed on the tray with the thin end down, it may be stowed away in any cool and dry place, and will keep fresh for several months. Instead of boxes containing several shelves, they may be preserved on single trays, which should then be made either of thick wood, or have bars running across each end of the tray, about $1\frac{1}{2}$ in. thick, to keep the egg from touching the ground.

Either of the methods I have mentioned may be employed with success, if due care is only taken that the eggs are quite new-laid when preserved, and, for the two latter methods, that the place of storage is cool and dry.—*Forvis.*

SEASONABLE NOTES.

THE diseases of chickens, though not the most pleasant subject for consideration, are none the less necessary, and we should, one and all, know something of the nature of the ailments, and how to treat our little feathered pets promptly and effectively when suffering; for if not, while seeking the advice of others, or hunting through the bookshelves and old journals for something to aid us, the poor little birdies may die. But if the advice so frequently given about the management of poultry,