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A. I would not like to eat a fertilized egg, if kept in a warm place, 48 hours after it is laid.

Q. Has it not commenced to taint?

A. Yes. The fact is this that fertilization takes place soon after the egg is dropped from the cluster of minute eggs at the ovaries into the oviduct and impregnation takes place soon after, at what point is not exactly known, and as the egg pursues its course through the oviduct it receives layers of white—two layers, I think—and as it further passes on it receives the coating of the shell and then it is laid. It is stated by some authorities that the hatching process actually begins as soon as the egg is fertilized, and as a proof it is stated that eggs which have been retained in the oviduct, owing to a diseased condition of that organ, have been laid in some cases with the germ well developed. Then again the farmers are apt to leave the fertilized eggs in the nest and hens sit on them. Again after being laid the fertilized eggs are often put in a warm place and they are kept, shall I say, for ten days or two weeks? One thing is very certain and it is that nature does not cease her operations to suit the exigencies of any man. The hatching process is slowly but surely going on, and when that egg is put into the hands of the customer, at the end of two weeks or longer, it is really a partially hatched egg. Here we are met with another of the many difficulties attending this select egg trade. The only remedy is to have germless eggs, for where there is no germ there can be no development.

By Mr. Kidd:

Q. The hatching process may go on but there is no chicken?

A. Exactly so.

By Mr. Best:

Q. Is there any difference in the production if the male is kept away?

A. Not a particle. You will readily see that this select trade in good poultry and strictly new laid eggs is a large question, and with which many exacting conditions are associated. Directly in connection with it all remains the one great fact that there is an enormous source of wealth to the farmers of the country in the development of the poultry business.

NO DANGER OF OVERPRODUCTION.

By Mr. Wright:

Q. Would not the price go down very materially if many of the farmers took the business up?

A. The extraordinary fact, so far, is that the more we produce of the superior quality, the greater the demand is and the higher the prices become. It is astonishing but true that the more of the better quality poultry and eggs we produce the greater the demand becomes.

By Mr. Smith (South Ontario.):

Q. Is not that true about everything?

A. Yes, that is the correct way to put it.

Q. But at the best, these large prices can only be obtained by a few farmers who are in the vicinity of the larger cities. Farmers of the rural parts of the country could not hope to have their eggs in the hands of the consumer within a week?

A. No. But there are many farmers who are in the vicinity of the high price markets of the cities, or near to express offices which reach the city markets within twelve or fifteen hours. As I said to the Committee last year we may divide farmers into three classes. One, those near the cities; two, those near express offices or railway stations; and three, those who are away back. The latter must be content to deal with the middleman, the country store or drive a long distance. However, the