

IN SUMMER, when eggs are low in price, every household has a good supply for table use; but in winter the high price simply makes it impossible for the ordinary household to use eggs. To overcome this difficulty, the housewife can preserve them in the summer time, and have a good supply for winter use at a reasonable price. Knowing how to go about it, what kind of preservative to use, or how to prepare it, prevents many from "putting down" eggs. Many housewives would put some down if they felt sure that the eggs would keep reasonably well.

The object of this circular is to give the housewife the necessary information on preserving eggs for home use; the kind of eggs to use; the best preservative, and the best time and best way to put them down.

There is special need for this information at this time, in view of the fact that all food products are very high in price, and are still going up. Eggs are no exception; in fact, the increase in price is even more noticeable in eggs than in any other food product. Owing to their perishable nature, eggs deteriorate more quickly, and spoil more easily than most of the other articles of diet. These facts are readily seen in the quality of the eggs when they reach the consumer's table. The losses from the time the eggs are produced on the farm until they reach the consumer, are also much heavier than those of other food products. These points have a direct bearing on the price of eggs. The scarcity of eggs during the fall and winter season has even a greater influence on the price. In the summer, the natural season of production, there is always a good supply of eggs, and the prices are usually one-half to one-third lower than in the winter. In lowering the cost of living, the shrewd housewife can take advantage of this and buy her eggs in the summer and preserve them for winter use. The "fresh" egg, of course, is in a class by itself, and no one should expect a preserved egg to come out with a preservative in quite as good condition as it was when put in. There always will be a slightly stale flavor present which is not found in a new laid egg.

Time to Preserve.

The price of eggs is usually lowest during June and the early part of July. They are not quite so good in keeping quality as March or April eggs, but, properly preserved, they will come out of the preservative in the winter fit for any table. The egg shell is porous, and the warmer the weather the greater the evaporation, which lowers the quality. Warm weather eggs, as a rule, do not stand shipping quite so well as the earlier eggs, and the losses are usually a little heavier. To offset this is the fact that the later eggs are so much cheaper.

The Class of Eggs.

The older the egg, the greater the evaporation and the poorer the keeping quality. This means the sooner the eggs are put in the preservative after they are laid the better. A new laid egg will keep far better than old or stale eggs.