

ing it in the earth; it is safe but it has made no usury. Lime effects the necessary decomposition, which plaster does not.—H. STEWART in *Country Gentleman*.

Liming Process.

As many of our readers like to cure the surplus eggs from their stock at this season when the price is low, so as to have a supply for culinary purposes in the winter when they are dear, we give the "Liming" process, as published in the Third Report of the United States Butter and Cheese Association. This is the process generally made use of by the large shippers. The directions must be followed closely in the quality of the materials used, and the state of the eggs, or failure may result, as we have known it to do in a few cases. With experienced hands it is always sure.

"To make a pickle use stone lime, fine salt and water, in the following proportions: One bushel of lime, eight quarts of salt, twenty five ten quart pails of water. The lime must be of the finest quality, free from sand dirt—lime that will slack white, fine and clean. Have the salt clean and the water pure and sweet, free from all vegetable or decomposed matter.

"Slack the lime with a portion of water, then add the balance of the water and salt. Stir well three or four times, at intervals, and then let it stand until well settled and cold. Either dip or draw off the clear water into the cask or vat in which it is intended to preserve the eggs. When the cask or vat is filled to the depth of fifteen or eighteen inches, begin to put in the eggs and when they lie, say about one foot deep, spread around over them some pickle that is a little milky in appearance, made by stirring up some of the very light particles of lime that settled last, and continue to do this as each lot of eggs is added. The object of this is to have the fine lime drawn into the pores of the shells, as they will by a kind of inductive process, and thereby completely seal the eggs. Care should be taken not to get too much of the lime in—that is, not to settle and stick to the shells of the eggs, and render them difficult to clean when taken out. (The chief cause of thin watery whites in limed eggs is that they are not properly sealed in the manner described. Another cause is the putting into the pickle old, stale eggs that have thin, weak whites.) When the eggs are within four inches of the top of the cask, or vat, cover them with factory cloth, and spread on two or three inches of the lime that settles in making the pickle, and it is of the greatest importance that the pickle be kept continually up over this lime. A thin basin (holding about six or eight dozen eggs), punched quite full of inch holes,

edges muffled with leather, and a suitable handle about three feet long attached, will be found convenient for putting the eggs into the pickle. Fill the basin with eggs, put both under the pickle and turn the eggs out; they will go to the bottom without breaking.

"When the time comes to market the eggs, they must be taken out of the pickle, cleaned, dried, and packed. To clean them, secure half of a molasses hogshead, or something like it, fill the same about half full of water. Have a sufficient number of crates of the right size (to hold twenty or twenty-five dozen eggs), made of laths or other slats placed about three-quarters of an inch apart. Sink one of these crates in the half hogshead, take the basin used to put the eggs into the pickle, dip the eggs by raising it up and down in the pickle, and if necessary to properly clean them, set the crate up and douse water over them; then, if and eggs are found, when packing, that the lime has not been fully removed from, they should be laid out and all the lime cleaned off before packing. When the eggs are carefully washed, they should be set up or out in a suitable place to dry, in the crates. They should dry quickly, and be packed as soon as dry. In packing, the same rules should be observed as in packing fresh eggs.

"Vats built in a cellar around the walls, with about half their depth below the surface, about four or five feet deep, six feet long, and four feet wide are usually considered the best for preserving eggs in, although many use and prefer large tubs made of wood. The place in which the vats are built, or the tubs kept, should be clean and sweet, free from all bad odors, and where a steady, low temperature may be maintained—the lower the better—that is down to any point above freezing."

Culling.

It should be the ambition of every fancier to build up as soon as possible a good reputation for his stock, and for fair dealing with his customers. The man who has the grit to cull closely in the summer months helps along this consummation wonderfully. When the selling season comes he has nothing but choice birds to show visitors or send to customers. He is not in a position to be tempted by offers of low prices to sell inferior stock, to be pointed out to the whole neighborhood to which they go as specimens of Mr. So-and-so's breeding. It is a mistake for the fancier to sell culls for any purpose but for the market. It would not be so bad if the purchaser would always acknowledge that they were sold to him as culls, at a low price, but in nine cases out of ten he won't do it. Few like to acknowledge that they would buy culls.