

MANITOBA AGRICULTURAL COLLEGE

Eggs from the Farm to the Consumer

By M. C. HERNER, B.S.A.

Professor of Poultry Husbandry

MANITOBA AGRICULTURAL COLLEGE

WINNIPEG, MANITOBA

In looking over the eggs sold, we find that about ninety-five per cent. of them come from the farms, and the remainder from small poultry keepers in villages, towns and cities. Most of the farm eggs pass through the hands of the country storekeepers, then to the wholesale house, then to be candled and turned over to the jobber, or the retail trade, or put into cold storage to be kept for winter use.

The route over which they travel is not the best to give the consumer the best class of eggs, but it appears to be the one most commonly taken. The reason is simple. The most natural place for the farmer to sell his eggs is at the country store. Here he has the least trouble and gets the quickest returns either in trade or cash, whichever he prefers. The farmer's obligation ceases at this point. He has sold so many dozens at a certain price, and whatever happens from now on is of little concern to him.

Wastefulness of the Present System

The effect of this system is seen in the heavy shrinkage or loss that occurs when the eggs are candled at the wholesale houses. About two eggs out of every dozen have to be thrown out as not fit to eat. This loss aggregates thousands of dollars every year. It may not mean much to each individual farmer whether or not he has a few bad eggs in his lot; but when all the bad eggs are put together they form quite an item. But this is not all. Every egg that has to be thrown out raises the cost of living for somebody. The store-keeper pays for the bad eggs in the first place, and no one handling them after him is willing to bear the loss, so at the very end of the route the consumer is the one who has to pay. Just now, when everybody is talking conservation of food products, it is well for all those

**Every Egg is
Fresh when Laid.
It spoils only be-
cause it is badly
handled after-
ward.**