

pieces that prevent close stacking, laths should be placed between the cases to allow the necessary circulation of air. The pores of the egg shell should not be coated with any preservative, nor should the eggs be washed. The egg cases and fillers must be thoroughly dry before using. Beyond the fillers no packing of any kind should be used in the cases.

37. Export Eggs.—The following information concerning the requirements of the British egg market is from the report of the Dominion Commissioner of Agriculture:—

'The grade of egg which is in good demand in Great Britain is one weighing 15 pounds per great hundred, that is 15 pounds per 10 dozens, which is equal to two ounces per egg or $1\frac{1}{2}$ pounds per dozen. A small quantity imported into Great Britain from France go as high as 17 pounds per great hundred. For every half pound which eggs weigh less than 15 pounds per great hundred the value is lessened by about one cent per dozen.

'Eggs should be graded as to size. A higher value will be obtained for a given quantity of eggs graded into three sizes—large, medium and small,—than if they are sent with the sizes mixed promiscuously. Eggs of a brown shade of colour are preferred.

'The preferred size of egg case for export is a wooden case holding thirty dozen eggs, paper-filled—that is having pasteboard frames with a separate space for each egg. These cases, holding thirty dozen each, measure about 28 inches long, $12\frac{3}{4}$ inches wide, and 13 inches high, outside dimensions.

'For the safe carriage of the eggs, it is important that they should not be stored in a warehouse, on the cars, or on board the steamship, in proximity to any cargo from which they would acquire a flavour. The carrying of eggs with a cargo of apples has been known to impart to them a flavour which impaired their value.

'They should be carried on the cars and on the steamship at a temperature of from 38° to 42° F. When cases containing eggs are removed from the cold storage chambers they should not be opened at once in an atmosphere where the temperature is warm. They should be left for two days unopened, so that the eggs may become gradually warmed to the temperature of the room where they have been deposited. Otherwise a condensation of moisture from the atmosphere will appear on the shell, and give them the appearance of sweating. This so-called 'sweating' is not an exudation through the shell of the egg, and can be entirely prevented in the manner indicated.'

Eggs that are placed in cold storage from April till July are shipped to Great Britain for the September and October trades. Eggs that go into cold storage in the fall are exported during the winter months. Cold storage eggs are sold in Great Britain as 'Canadian fresh eggs,' and the prices last year ranged from 7s. 6d. to 8s. 6d. per long hundred (120 eggs) during September and October, and from 7s. 9d. to 8s. 6d. per long hundred during November and December.

Pickled eggs should be exported to Great Britain so as to reach there during November and December. The eggs that were sold in November and December last year realized from 7s. 6d. to 8s. 2d. per long hundred.

A report from a Liverpool, England, provision merchant, states:—

'There is undoubtedly a growing inclination among consumers to give a preference to Canadian eggs for winter trade, and the shipments to the United Kingdom may be very largely increased without injury to consumption, provided always in the first place that the quality is maintained up to last year's standard; and secondly (a most important one for Canadian shippers), that the price is not prohibitive.'

X. THE CHICKEN TRADES.

38. Crate-fatted Chickens. The business of crate-fattening chickens for market has made substantial progress in Canada during the last few years; it is a business that can be carried on with profit by almost any farmer. The work connected with the fattening of chickens is simple; the chickens gain in live weight from $1\frac{1}{2}$ to 3 pounds