

They are in shape and style precisely like our quail, in color they are somewhat lighter more cinnamon color, and their "whit, twit, twit," once heard is easily distinguished from the call of any other bird. Should any of our friends hear of or see them, and will communicate with the editor of the Poultry Review, they will confer a favor on

X ROADS.

### The Preservation of Eggs.

In the common "liming" process a tight barrel is half filled with cold water, into which is stirred slacked lime and salt in the proportion of about one-half pound each for every pail and bucket of water. Some dealers use no salt, and others add a small quantity of nitre—one-quarter pound to the half barrel of pickle. Into this the eggs, which must be perfectly fresh and sound, are let down with a dish, when they settle to the bottom, small end down. The eggs displace the liquid, so that when the barrel is full of eggs it is also full of the pickle. Eggs thus pickled, if kept in a cool place, will ordinarily keep good for several months. Long storage in this liquid, however, is apt to make the shells brittle and impart a liny taste to their contents. This may be in a great measure avoided by anointing the shell all over with lard before putting in the pickle. Eggs thus prepared are said to keep perfectly for six months or more when stored in a cool cellar.

A much better method of storing eggs is the following: Having selected perfectly fresh eggs, put them, a dozen or more at a time, into a small willow basket, and immerse this for five seconds in boiling water containing about five pounds of common brown sugar per gallon of water. Place the eggs immediately after on trays to dry. The scalding water causes the formation of a thin skin of albumen next the inner surface of the shell, the sugar effectually closing all the pores of the latter. The cool eggs are then packed, small end down, in an intimate mixture of one measure of good charcoal, finely powdered, and two measures of dry bran. Eggs thus stored have been found perfectly fresh and unaltered after six months.

A French authority gives the following: Melt four ounces of clear beeswax in a procelain dish over a gentle fire and stir in eight ounces of olive oil. Let the resulting solution of wax in oil cool somewhat, then dip the fresh eggs one by one into it so as to coat every part of the shell. A momentary dip is sufficient, all excess of the mixture being wiped off with a cotton cloth. The oil is absorbed in the shell, the wax hermetically closing all the pores. It is claimed that eggs thus treated and packed away in powdered charcoal in a cool place have been found after two years as fresh and

palatable as when newly laid. Paraffine, which melts to a thin liquid at a temperature below the boiling of water, and has the advantage of being odorless, tasteless, harmless and cheap, can be advantageously substituted for the wax and oil, and used in a similar manner. Thus coated and put into the lime pickle, the eggs may be safely stored for many months; in charcoal, under favorable circumstances, for a year or more.

Dry salt is frequently recommended as a good preservative packing for stored eggs, but practical experience has shown that salt alone is but little better than dry bran, especially if stored in a damp place or exposed to humid air. A mixture of eight measures of bran with one of powdered quicklime makes an excellent packing for eggs in transportation.

Water glass—silicate of soda—has recently been used in Germany for rendering the shells of eggs non-porous. A small quantity of the clear syrupy solution is smeared over the entire surface of the shell. On drying, a thin, hard, glassy film remains, which serves as an admirable protection and substitute for wax, oil, gums, etc. Eggs thus coated and stored in charcoal powder, or a mixture of charcoal and bran, would keep a very long time.

In storing eggs in charcoal the latter should be fresh and perfectly dry. If the eggs are not stored when perfectly fresh they will not keep under any circumstances. A broken egg stored with sound ones will sometimes endanger the whole lot. In packing, the small end of the egg should be placed downward; if in charcoal or other powder, they must be packed so that the shell of one egg does not touch that of another, the interspaces being filled with the powder. Under all circumstances, stored eggs should be kept in as cool a place as possible. Frequent change of temperature must also be avoided.—*Scientific American.*

### Our Lefroy Letter.

Editor Review,

A good deal of dissatisfaction was created last winter by the decision of the Poultry Association of Ontario to again hold the poultry show at Brantford; and, if I remember correctly, some of the dissatisfied fanciers threatened secession by holding an opposition show at Toronto. Though I am opposed to Brantford, or any other place which does not afford the best advantages, yet I look upon secession as simply suicidal—any movement which will at present divide the fancy in Ontario will assuredly aim at destruction. There are none too many at present when united to keep the thing in a successful healthy condition, but if such a division takes place it is not the weakening caused by separation simply which is likely to prove so des-