

Egg-pickling is carried on to a much greater extent in Victoria than in this Colony; so much so that in the dear months the daily papers there give quotations for pickled as well as new-laid, threepence per dozen usually separating these from new-laid. They are sold openly in the Melbourne markets as pickled, and purchased as such. The pickling is usually done by dealers who purchase in the cheap months, and market in the dearest, and as 1s. 3d. to 1s. 6 l. per dozen is a frequent quotation for such, the profit is apparent. Of late, many of the Victorian farmers are preserving or pickling their own eggs, thus getting the full profit for their produce—as they should.

Pickling, or otherwise preserving, is done in a moderate way in this Colony, chiefly by confectioners, they being alive to its advantages, and thus reaping the 200 or 300 per cent profit which should legitimately belong to the producers. Dipping the eggs in melted fat, butter, oil, or liquid paraffin, is also recommended. Water, with 5 to 7 per cent. of salt, will also preserve eggs for at least three months. Of the wet methods, "Jaynes' Pickle" has stood the test so long, it possibly cannot be improved on. However, in this warm climate, its advocates usually make it stronger than the original formula.

The dry methods are more simple still, and consist in tightly packing the eggs in either dry bran, pollard, sand, lime, or other substance. The following is, perhaps, the simplest and most satisfactory of the dry methods, as the writer can testify, from one of his own exhibits, which was awarded a prize at a Dublin Dairy Show some thirteen or fourteen years ago. The class was for preserved eggs, to be delivered to the Secretary four months before the opening of the Show, and to be tested in both the raw and cooked state. There was a large number of exhibits, and all manner of packing and preserving used. Those of which I speak were simply packed in dry salt, and they opened out as fresh as the day they were laid. The dry salt system has also been tried in Australia, and to my own knowledge, eggs embedded in salt for nine months were quite good. The system is the more satisfactory from the fact that the eggs come out quite clean, and have no appearance of having undergone any process, while the same packing (salt) can be used for years; hence it is not coupled with any great outlay. Large boxes or barrels will suit; 2 inches of salt to be placed in the bottom, then a layer of eggs; the salt to completely cover these, and a repetition, till the case be filled to within 2 inches of the top; it should then be filled with salt and the lid nailed down.

The hot method is a simple one, but I cannot vouch for its efficacy. Water is heated to about 150 degrees F., and a basket of eggs is dipped in, and left there for thirty seconds which conglutates what is called the pellicle under the shell, thus excluding the air.

The cool methods are the most effective of all.—the simplest being to collect the eggs fresh, pack in any box or basket, and place in a cool cellar at any temperature below 50 degrees. In this way they can be kept fresh for three months at a time—sufficient to test the profitableness of the experiment. In or about many farm houses there are such places and, if not, a pit dug in the earth can be utilised.

However practicable any or all of the above systems may be, the freezing chamber or cool method is for all purposes the best. The only thing to do is to pack the eggs in boxes or other receptacle, and keep in the cool chambers, at a temperature slightly above freezing point—say, 32 to 36 degrees—and there is no further trouble. With this temperature the eggs can not only be kept an interminable time, but can be sold and have been, in thousands of dozens, as new-laid, and fetched in England top market price. Nor is there any deception in describing them as such, for in a temperature as noted everything in the eggs is held in suspense. There is no process of decay, consequently they retain all their original qualities, which cannot be said of those treated by many other processes. The one great handicap to this plan is, that it cannot be generally adopted, from the fact that there are at present no cold-storage chambers with a proper and continuously regulated temperature; but were there such, and a moderate charge made, I feel sure they would be well patronised; nor need there be any doubts as to the nature of the results. Possibly the most important and interesting circumstance in connection with the cold storage of eggs is the fact of a