

APPENDIX No. 3

A. There is not the slightest doubt that there is good money in both.

Q. What surprises me is that the farmers do not go into this business more. To go into it on a paying basis a man would have to have 400 hens, and Mr. Thornton spoke of a farmer being not more than two or three hours from the market. I fancy that farmer had so few eggs that he would not think it worth while to take them once or twice per week into the market. But if he had a sufficient number of hens he would be in a position to do so.

A. That is why I gave Mr. Stuart's experience. His advice, as a farmer to farmers is to keep no less than 200 hens, so that they could have a sufficient number of eggs to bring to market frequently. It is a matter for the farmers themselves to take into serious consideration.

Q. What surprises me is that the farmers, who are pretty sharp people, do not go into the business more extensively?

A. They are slowly tumbling to that fact. Your statement is a most important one and should stimulate the farmers to both poultry and egg production.

By Mr. Steele:

Q. What is a stale egg? You stated some time ago that an egg was fresh for from five to seven days?

A. In winter, yes.

Q. That, I presume, would necessitate the farmer marketing it within two or three days after it is laid?

A. Just so, that is if he wanted to market a strictly new-laid article. I am afraid too many farmers content themselves with a second-hand article as regards both eggs and poultry.

Q. The egg would have to be in the hands of the consumer within five or seven days?

GERM DEVELOPMENT IN FERTILIZED EGGS.

By the Chairman:

Q. Would that mean that a fertilized egg would have to be in the market by five or seven days?

A. In winter it would not matter so much whether the egg was fertilized or not, but in summer it would make a serious difference. Perhaps you will allow me to put it in my evidence in this way. There is a difference between the winter egg and the summer egg. It is permissible to have a fertilized egg in winter because the germ is not so liable to affect it, but in summer when the egg is fertilized the germ is certainly apt to develop. I do not like to say it, but it is easier to get a partially hatched egg in the summer season than one that is newly laid, with the delicious flavour a new laid egg ought to have.

By Mr. Kidd:

Q. As a rule, poultry get better feed in the winter. They don't get so much tainted feed?

A. Yes. That is strictly correct.

By the Chairman:

Q. For how long is a fertilized egg in the summer considered fresh after it is laid?

A. That would depend altogether on the way the egg was kept. If it were kept in cold storage and germ development retarded, it might keep probably for several weeks. But the desirable flavour would be gone. It is the flavour of the egg we desire.

Q. But under ordinary conditions on the farm, eggs just gathered?