

should be about of the same age. Fresh eggs should be sold separately, because if dirty, stale or rotten eggs are mixed with them, the price is lowered. It pays to grade eggs.

The Canadian Produce Association has adopted regulations made under the provisions of the "Live Stock and Produce Act" respecting the grading and marking of eggs. Anyone having eggs to market should make a careful study of this classification.

Eggs for domestic consumption or for export but not including eggs intended for incubation, shall be classified and graded as follows:

CLASS 1—FRESH GATHERED—Eggs which have not been held under artificial refrigeration or subjected to artificial preservation.

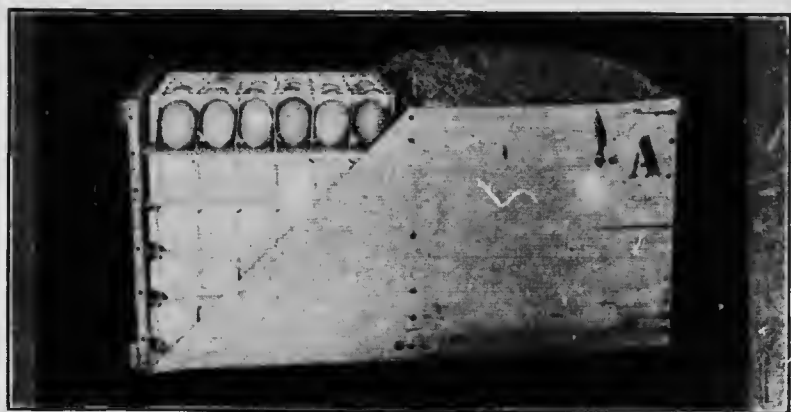


Fig. 96.—The thirty-dozen commercial egg case, showing method of packing to prevent breakage. The excelsior should be spread evenly over the top and bottom of the case.

Grade (a) *Specials*—Eggs of uniform size, weighing over 25 ozs. to the dozen or over 47 lbs. net to the 30-dozen case; absolutely clean, strong and sound shell; air cell small, not over 3-16 of an inch in depth; white of egg to be firm and clear and yolk dimly visible; free from blood clots.

Sub-grade (1) *Pullet Specials*—Eggs which have the quality of specials but which fall short in weight shall be known as pullet specials, providing they weigh at least 23 ozs. to the dozen or 43 lbs. net to the 30-dozen case.

Grade (b) *Extras*—Eggs of good size, weighing at least 24 ozs. to the dozen or 45 lbs. net to the 30-dozen case; clean; sound in shell; air cell less than $\frac{3}{16}$ -inch in depth; white of egg to be firm and yolk slightly visible.