

rather than the ill-flavoured, artificially preserved article, at a price within the reach of all, and there yet remain a paying margin of the profit to the farmer. What then are remunerative prices?

## WHAT ARE REMUNERATIVE PRICES?

In order to find out what are remunerative figures, the summer market prices, at about their lowest points, viz, 12 to 15 cents per dozen, are taken. The following calculation is made, based on the experience of several practical breeders:—

100 eggs from hen for one year, at one cent each . . .	\$1 00
10 chickens hatched by her, at ten cents each . . . . .	1 00
Body of hen to sell or eat . . . . .	25
	2 25
Deduct cost of hen for year . . . . .	1 25
	1 00

We have, according to the foregoing, a margin of \$1 per hen profit per annum, taking eggs at 12 cents per dozen. No figure is placed upon the manure, which is valuable when made into a compost. It may be said that the cost of producing the egg is greater in winter. But this statement may be met by the other, that the cost of production is little in summer, for at that period the farmer's hens, in most cases, are allowed to forage for their living. So that the cost of \$1 25 per hen per annum is very fair—if anything, it is on the high side. It will be seen that eggs, at the summer price of 12 cents per dozen, afford a paying margin. Surely then, with the modern and cheaper rations, prices during the winter season could be much lower, and yet afford a fair margin of profit.

## SUMMER PRICES MISLEADING.

But the summer price of 12 cents per dozen is a misleading one, for in reality it should be placed at twice the figure. Twenty-four cents per dozen for eggs in midsummer? Yes, and in this way: It is a well known fact that during the midsummer months it is hardly possible to buy from farmer or storekeeper a dozen or two eggs that will all be found good; that in the majority of cases half of the eggs will likely be unfit for eating purposes. In the case of a dozen eggs, making the six actually worth twelve cents, or twenty-four cents per dozen, and probably the flavour of the remaining six will not be such as new-laid eggs ought to have.

There is not the slightest doubt that the great majority of purchasers would rather pay twenty-four cents per dozen, in the first place, for a reliable article than half the amount for

inferior goods. There is no intention to say that our farmers bring into the markets, or sell to the dealers, or that the latter dispose of, bad or ill flavoured eggs, knowing them to be such. On the contrary the farmers, as a rule, unfortunately give as little attention to the age, or condition of the eggs they are taking to market, as they give to the tows which laid them. The questions may be asked, how can we tell what the inside of an egg is like? How can we distinguish the bad eggs from the good ones?

## PRECAUTIONS THAT SHOULD BE TAKEN.

The answer to the above queries is that while the farmer is not supposed to be in the van of poultry lore as to the means of discovering partially hatched, or ill-flavoured eggs from the new laid ones, yet there are simple precautions which he may take, in order to secure the new article and which he is in duty bound, in the interests of his customers, to take. By observing the following, eggs of fine flavour may be sold during the entire summer season:—

1. Keep no male bird with the laying stack.
2. Collect the eggs once or twice every day.
3. Take no eggs to market gathered from under barns, nests in the fields or from stolen nests.
4. Prevent, if possible, the laying hens eating decayed vegetable, or animal substances.
5. Keep the eggs after gathering them in a cool, sweet atmosphere. If in a cellar let it be dry.
6. Keep the nests the layers use clean, comfortable and free from vermin.
7. Have a sufficient number of nests for the layers. Offer every inducement to the hens to lay in these nests and not shun them.
8. Allow no brooding hen to sit on the new laid eggs, be it for ever so short a period.
9. Take the eggs to market clean and inviting in appearance.
10. Make it a rule to take no eggs to market that you are not sure are fresh, or that you are doubtful about the flavour being good.

There is not one of the above suggestions so difficult as to prevent its being put into immediate practice.

## WHERE DO ALL THE BAD EGGS COME FROM?

The question is frequently asked and much speculation indulged in as to where all the bad eggs come from, particularly in summer time? And that leads to the question: What is a bad egg?

In the past eight years large numbers of eggs have been handled in our poultry house. Many eggs have been put under hens, or in incubators, and close observation has been