
EGGS

The average farm flock produces a limited number of eggs some of which are used in the farm home, but the majority are sold for cash or traded at the country store for other goods. The average farmer thinks of his eggs as a by-product and fails to realize that they enter into the daily food of a nation, being considered a necessity by both the poor and rich.

Eggs differ considerably in size, but otherwise are a very uniform product. Eggs of good size, weighing at least two ounces each or $1\frac{1}{2}$ lb. to the dozen, are worth more than smaller eggs. Eggs are being bought according to size and quality. The quality is affected at different seasons

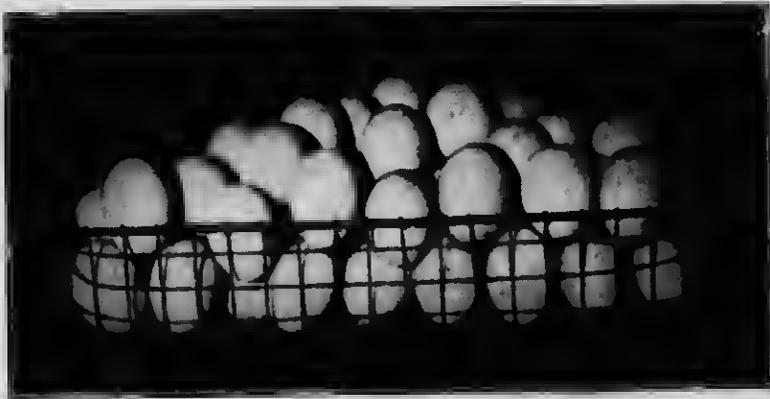


Fig. 72.—A uniform basket of eggs, graded as to size and color, clean and sound in shell.

of the year. Eggs produced during the spring months are probably of bigger quality than those produced at any other time of the year. On many farms during the winter months the birds get little or no green food and are allowed to scratch in the manure pile, with the result that the eggs have not the flavor or quality that they have when produced under more sanitary conditions.

The flavor of the egg is influenced by feeding. This is easily determined by taking a pen of birds which are confined in a small yard with no access to green food, feeding them with onions or geranium leaves, and then tasting the eggs. In each case they will have the flavor of onions or geranium leaves.

The edible portion of the egg when laid is in a natural package ready for immediate consumption. Many people believe that the shell of an egg protects the contents from infection and from the influence of weather conditions. But the shell is porous, which is very necessary in incubation.