MANITOBA AGRICULTURAL COLLEGE

How to Preserve Eggs

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Leading Points

- 1—It is a matter of domestic economy to preserve eggs in the summer for winter use.
- 2.—Eggs for preserving can usually be bought cheapest during June and the early part of July.
- 3.—The sooner the eggs are put in the preservative after laying, the better.
- Eggs for preserving should be fresh, clean, uncracked, unwashed, and untainted.
 - 5.—A five gallon crock is the best container.
- 6.—Candle all eggs before putting them down; all unsuitable eggs are thus detected.
- 7.—Limewater and water glass solution are two of the best preservatives, and directions for their use are contained herein.