

of age usually show the yolk, and have an air space about the size of a twenty-five cent piece.

Figs. 41, 42, 43 and 44 are photographs of what the dealers term "spots," as they show various growths of moulds in the egg. These eggs are not rotten, but when opened smell musty. The mouldy portions are usually easily seen.



Fig. 42.



Fig. 44.

EGG PRESERVATION.

Several methods of preserving eggs were tested in our Poultry Department during the year of 1900. The eggs for this purpose were taken early in June, and were tested in December. Many of the same methods that proved fairly successful in previous years were again tried.

Method No. 1. A solution composed of one part water glass (sodium silicate) and five parts water that had been previously boiled. This was a very strong solution, and unless an egg was absolutely fresh it would not sink in the solution.

The eggs from this solution were of fairly good flavor, and all were well preserved.

Method No. 2. This was similar to No. 1, except that eight parts of water were used instead of five parts. The eggs in this were nearly as good as those in No. 1. This is a good preservative where it is desired to keep summer eggs for winter use.

Method No. 3. This was composed of ten parts of water to one part of water glass. There were no bad eggs in this solution, but the eggs were inferior in flavor and in poaching quality to those kept by methods No. 1 and No. 2.