

in June REVIEW of credit to that journal for Dr. H. B. Greene's able article on Diseases of the Egg Organs, for which we apologize. We regret it was overlooked at the time, but hope this amend may help us to retain our lively contemporaries good favor. It was quite unintentional as this is a point on which we are most particular and on which in the past we have frequently suffered ourselves.

EGGS FOR SHIPMENT.

Speaking before the committee of the House of Commons on agriculture, Prof. J. W. Robertson, commissioner of agriculture and dairying, voices an old complaint. Prof. Robertson said :

"I find the egg business in Canada during the past few years has been managed in such a way that eggs have been so mixed, no matter by whom handled, that eggs two days old, two weeks old, and three weeks old have all gone into the same case. There has been no effort made to keep separate the eggs collected on the several trips. If the fresh flavored eggs are not kept separate from the time they are originally collected they can never be separated afterwards. I have seen all kinds of tests made and have got information from the shippers. In my opinion, looking through an egg at a light only does one of three things ; it gives you information whether the position of the yolk has changed by settling, or whether the egg is decayed or is partly hatched.

The egg may have the yolk in the centre and be apparently not decayed, and yet be a stale egg. The English buyer does not want that class of eggs. If he gets one or two of those in a dozen he says he does not want to buy them. If they go into cold storage stale, they will come out in the same state. If we sent over strictly fresh flavoured eggs to England I think we could get perhaps six cents a dozen more for them.

Question by Mr. Cochrane.—Suppose an egg is put into a dark cellar, how long will it remain fresh ?

Ans.—I would like to illustrate my answer. Let us take this tumbler as representing an egg. When the egg is laid there is over it a slight film of albuminous matter which protects the eggs from the admission of spores through the shell. Mostly that glare is rubbed off by handling. That egg may begin to decay in one of two ways, either by fermentation or hatching. If the egg be exposed to any foul air, some spore or bacteria from the atmosphere may adhere to the shell ; in that way decay commences. If you go into a store and watch an expert dealer testing eggs, he breaks one, pours out the contents and smells the shell. Evidently he knows where decay first begins. Professor Saunders and

myself are planning some experiments with a view to obtain a knowledge of something which will sterilize the exterior of the shell and so prevent decay.

Ques.—You think there is a good deal of importance to be attached to the way the eggs are gathered ?

Ans.—A great deal indeed.

Ques. by Mr. Carpenter.—Gathering twice a week would not be sufficient ?

Ans.—I think this will be the outcome of experiments from our work. If the eggs are collected twice or three times a week and are put through a sterilizing solution to kill any germs, and then put into cold storage, they would remain in a fresh flavoured condition.

Ques. by Mr. McGregor.—What do you think of oiling eggs ?

Ans.—The people on the other side of the Atlantic object to a greasy egg.

SPECIAL IMPORTANCE

is attached to the regular collection, the sorting by size and color, and the proper cold storage of eggs intended for shipment. Gain the confidence of the Englishman, send him a good article and he will pay the price.

MR. A. W. GRAHAM

is now offering several of his breeding pens for sale to make room for young stock. They consist of black Langshans and golden Wyandottes.

AT THIS TIME

when many exhibition fowls are shut up for the moulting process, a liberal supply of green food is an absolute necessity. For fowls in confinement nothing is better than lettuce it is easily grown and in strong land comes in with a rush. It may be sown broadcast and thinned out as it grows. The waste or specked tomatoes a little later on are also one of the best tonics obtainable. Keep away from the medicine chest if possible.

NEW HAVEN, CONN., POULTRY ASSOCIATION.

THIS society will give an exhibition in New Haven, Dec. 29, 30, 31, and Jan 1st. We always give good shows and pay all premiums in full. Premium lists issued in December, and the advertising rates reasonable.

N. D. FORBES, Sec.,
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