

34. Ventilation.—Poultry to thrive well in confinement should be supplied with an abundance of fresh air. It is not meant by this, that the hen house doors and windows should be thrown open in inclement weather, but that they should be opened whenever the outside weather is moderate. The flushing in of fresh air during the warmer parts of the day will prevent or overcome the dampness that is common to a number of poultry houses. When the inclosed roosting pen is used at night, the chickens do not require to remain in the cool atmosphere throughout the night, but are warm and comfortable on the roost.

PROFITABLE TRADE BRANCHES.

IX. THE EGG TRADES.

35. Fresh Eggs—Eggs to be palatable should be eaten in a strictly fresh condition; therefore they should reach the consumer without unnecessary delay. This requires (1) that the eggs be collected regularly every day and stored in a cool room (temp. 40° to 50° F.) until a sufficient number are on hand to deliver to a dealer; (2) that the dealer forward the eggs to the merchant at least once a week; and (3) that the merchant should protect the eggs from deterioration while in his possession.

Some farmers are so situated that they can establish a city trade in fresh eggs throughout the year. Strictly fresh eggs shipped from the farm to the city merchant weekly, are usually bought at a premium of several cents a dozen.

For all farmers a most profitable branch of the business is the trade in fresh winter eggs. Every winter there is a great demand for new-laid eggs; the supply of new-laid eggs is limited, and high prices per dozen are paid. Exporting firms buy great quantities of eggs during the spring and summer months.

Market Requirements.—There is a growing preference on the home markets for brown-shelled eggs. The shells of the eggs should be wiped clean if necessary, and the eggs graded in size. For shipment to the merchant the eggs should be packed into cases holding 12 dozens or 30 dozens each.

36. Egg Preservation.—While no process of preservation will retain the fine flavour of a newly laid egg, so that later it can honestly be sold as such, yet for culinary purposes when the supply of new-laid eggs is limited, preserved eggs meet the demand.

The eggs are placed in the preservative during the spring and summer. None but fresh eggs should be packed¹; stale or cracked eggs are not only bad in themselves, but they will affect those packed with them. The eggs must be fairly clean as eggs that require washing are poor 'packers.'

Eggs can be preserved in lime-water, or placed in cold storage.

Lime-water Preservation.—The lime-water is prepared by adding one pound of new lime to 4 gallons of water. The mixture should be well stirred and the liquid portion, which is 'saturated lime-water,' poured into a crock or water-tight barrel; the vessel containing the lime-water should be placed in a cool room.

As exposure to the air tends to weaken the preservative, the vessel should be covered with a piece of burlap upon which a paste of lime is spread.

The eggs can be placed in the preservative every day; they should be packed closely in the vessel, but no part of any egg should be above the surface of the liquid. Afterwards the eggs should be examined occasionally and if necessary fresh lime-water added to keep the eggs always covered.

Cold Storage.—Eggs should be held in cold storage at a temperature near 32° F. The air of the room should be dry and pure. Unless the egg cases have projecting

¹Eggs that are purchased for preservation should be examined with the egg tester (64) and the cloudy or stale eggs removed.