

than 3-8 inch in depth; white of egg firm and yolk slightly visible; maximum allowance at time of inspection not to exceed 2% variation from the grade stated.

Sub-grade (1) *Pullet Extras*—Eggs which have the quality of extras but which fall short in weight shall be known as "Pullet Extras" providing they weight at least 20 ozs. to the dozen or $37\frac{1}{2}$ lbs. net to the 30 dozen case.

Grade (c) *Firsts*—Eggs weighing at least 23 ozs. to the dozen or 43 lbs. net to the 30 dozen case; clean; sound in shell; air cell less than $\frac{1}{2}$ inch in depth; white of egg firm; yolk may be distinctly visible but mobile, air cell stationary; maximum allowance at time of inspection not to exceed 2% variation from the grade stated.



An egg, grading as a Fresh Gathered Special. Note that the air cell is only $\frac{1}{4}$ " in depth.



An egg, grading as a Fresh Gathered Second. Note that the air cell in $\frac{3}{4}$ " in depth.

Grade (d) *Seconds*—Eggs sound in shell; may contain weak, watery eggs and eggs with heavy yolks, and all other eggs sound in shell and fit for food.

Class (2) *STORAGE*—Eggs which have been "held" under artificial refrigeration at a temperature of 40° F. or less.

Class (2a) *PRESERVED*—Eggs which have been subjected to any process, liquid or otherwise, intended to preserve their quality.

Grade (a) *Extras*—Eggs of good size, weighing at least 24 ozs. to the dozen or 45 lbs. net to the 30 dozen case; clean; sound in shell; air cell less