

Remember: The slighting of any detail, however unimportant it may seem will have an injurious effect on results. It is results we are after. We, ourselves, are on trial every day—we are known by what we accomplish. It has been aptly stated that “Trifles make perfection and perfection is no trifle.”

Note—Some of the above is adapted from Cornell University's “Instructions to Student operators.”

LIME WATER FOR THE PRESERVATION OF EGGS

A series of experiments in egg preservation was carried on by Professor Shutt of the Central Experimental Farm, Ottawa. This work, extending over a period of seven years and involving as it did the trial of 25 different preparations, has shown conclusively the superiority of lime water over all the preservations tested.

The Preparation of Lime Water

Concerning the preparation of lime water Professor Shutt says:—

“The solubility of lime at ordinary temperatures is one part in 700 parts of water. Such a solution would be termed “saturated lime-water.” Translated into pounds and gallons this means one lb. of lime is sufficient to saturate 70 gallons of water. However, owing to the impurities in commercial lime it is well to use more than is called for in this statement. If freshly burnt quick lime can be obtained, one pound to five gallons (50 lbs.) of water will be ample and the resulting lime water will be thoroughly saturated.” The method of preparation is simply to slake the lime with a small quantity of water and then stir the “milk of lime” so formed into five gallons of water. After the mixture has been kept well stirred for a few hours it is allowed to settle. The clear liquid above which is now “saturated lime-water” is drawn off and poured over the eggs which have previously been placed in a crock, butter tub, candy pail or other suitable container.

As exposure to air tends to precipitate the lime (as carbonate) and thus to weaken the solution the vessel containing the eggs should be kept covered. The air may be excluded by a covering of sweet oil, or by sacking upon which a paste of lime is spread. If after a time, there is any noticeable precipitation of the lime, the water should be drawn or syphoned off and replaced with a further quantity newly prepared.

If many eggs are to be preserved, a large quantity of lime-water may be prepared at one time in a tub or barrel and used as required provided it be not kept exposed for too long a period. Since lime is very cheap and there is no danger of making the lime-water too strong one could safely use twice or three times as much lime as is indicated above, if there is any question as to its strength or freshness.