

8 EDWARD VII., A. 1903

been laid by cleanly fed and well kept hens. Selected for and sold only by Messrs. Bate & Co.' You can see boxes of a similar kind in Messrs. Bryson, Graham & Co.'s grocery, also of this city, and at other large establishments.

Q. How old should an egg be before you would cease to call it strictly new laid?

A. Six days.

Q. You can get any amount of eggs in the country that are only three days old?

A. And of good quality?

Q. Yes?

A. Not of as good quality as the guaranteed eggs?

Q. Yes, every bit as good quality as the Ottawa egg?

A. I am not speaking of Ottawa alone, but of the very districts to which you are referring. I have had eggs sent from Putnam, Ont. They were selected eggs and 25 cents a dozen were paid for them all last summer.

Q. Well, to my mind when an egg that has been fertilized is six days old it is partly decayed?

A. But such eggs as I mean are not fertilized eggs. The summer market eggs should be non-fertilized. These eggs to which I have been referring are guaranteed non-fertilized as well. There is not the slightest doubt about the correctness of the point raised by the honourable gentleman; if the egg is fertilized and put away in a warm place during a warm month in summer, the germ is likely to make such progress that when its development is arrested a certain amount of decomposition is liable to occur. Let me further explain as to the importance of knowing how the hens are fed which lay the eggs you eat.

In conversation with a gentleman as to the quality of eggs, he said: 'It is a most important question. In the district from which I come the people have the habit of taking the backs off the privies every spring time.'

Q. Is that the practice in Ottawa?

A. I hope not, but I am afraid it is, in many districts. This gentleman said: 'The fowls eat heartily of that stimulating but nauseating feed. The eggs laid by the fowls drift into the cities and towns and are sold for whatever price they will bring.' And I have been informed of similar practices elsewhere. Therefore, I say that the guaranteed egg is the most desirable to obtain in summer. It requires extra care in feeding, handling and getting the eggs to the market quickly, and this extra effort which means more money is one reason why the price of the selected summer egg is so high.

*By Mr. MacLaren (Perth):*

Q. The quality of the feed is doubtless a factor in obtaining flavour?

A. Undoubtedly.

Q. The great difficulty is then to buy eggs of desirable quality. Our only safeguard is really to find the man who feeds his hens properly and takes precautions to secure the flavour of the eggs. He should certainly be encouraged by getting a high price. The bad fellow is encouraged as well as the good fellow under ordinary conditions?

A. You would be astonished, if I told you the number of farmers that are getting on to this 'selected' egg trade. The selling of selected eggs is now a profitable part of poultry keeping. I am safe in making this statement. You have only to ask some of these leading grocers to find out the truth of what I say.

Q. I believe it is so, but the great object is to educate the producers so as to sell none but eggs of the best quality?

A. Exactly. In order to get the selected egg, extra effort, care and handling are necessary, and they all mean just so much more cost. I now beg to call your attention to improved methods of feeding.