

that more good eggs will be sold and much money will be saved, for every egg that is spoiled means a loss of money. There is an enormous amount of money lost every year because so many good eggs are spoiled. Much of this money can be saved if the quality of market eggs is improved.

A simple set of practical rules has been suggested, and, if these rules are followed, much trouble with which the trade has had to contend will be avoided. Producers are strongly advised to keep the hens in comfortable, sanitary houses and give them clean nests at all times. Eggs should be gathered regularly twice daily in warm weather and once daily at other times of the year. The eggs should be stored in a cool, dry room at a temperature not higher than 60° F., and every precaution should be taken to keep the eggs out of the sunlight as much as possible. All mature male birds should be kept out of the laying flock except during the breeding season.

GRADING EGGS

The highest price can only be obtained for any product when it is uniform in quality. Large and small eggs should be sold separately. Eggs sold in one lot should either be all white or all brown, and they should be about of the same age. Fresh eggs should be sold separately because if dirty, stale or rotten eggs are mixed with them, the price is lowered. It pays to grade eggs.

The Canadian Produce Association has adopted regulations made under the provisions of the "Live Stock and Live Stock Products Act" respecting the grading and marking of eggs. Anyone having eggs to market should make a careful study of this classification.

1.—Canadian eggs for export out of Canada and eggs for domestic consumption intended for shipment from one province to another, but not including eggs intended for incubation, shall be classified and graded as follows:

Class (1) FRESH GATHERED—Eggs which have been held under refrigeration at a temperature of 40° F. or less, except when in transit, or subjected to artificial preservation.

Grade (a) *Specials*—Eggs of uniform size, weighing over 25 ozs. to the dozen or over 47 lbs. net to the 30 dozen case; absolutely clean, strong and sound in shell; air cell not over 3-16 of an inch in depth; white of egg to be firm and clear and yolk dimly visible.

Grade (b) *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.