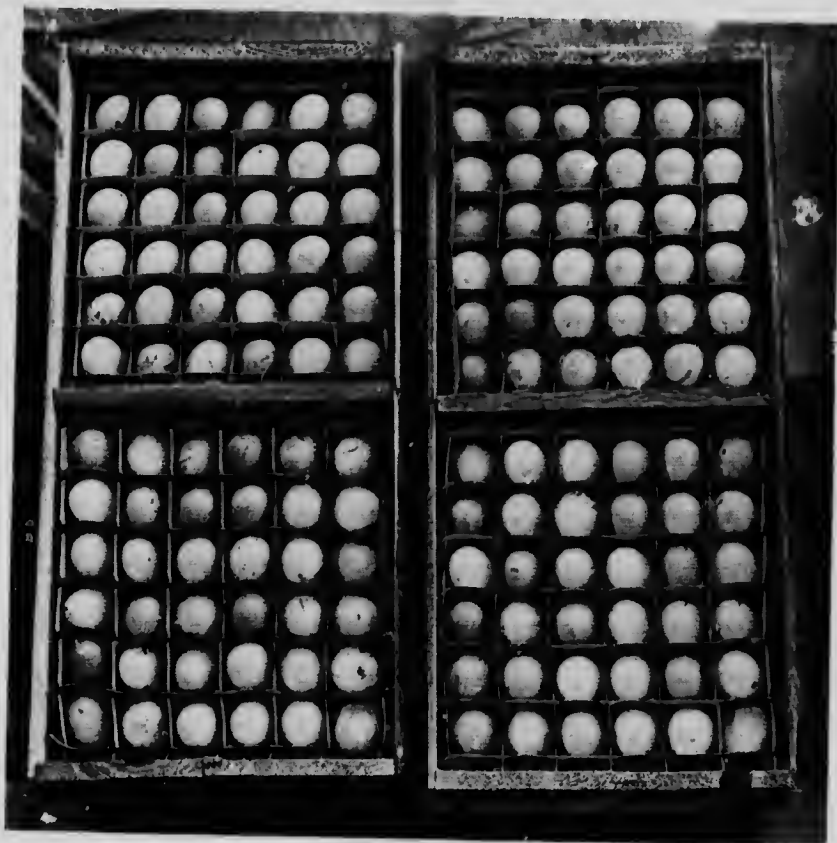


tion members to pass in under the candle, if they desire to use such a seal and derive the benefits which are sure to come from the same practice if patience will be allowed to play its part.

PRESERVING EGGS.

Although there are several who preserve eggs each year, we still find many people who desire knowledge of this practice. The best preservative in which eggs may be held for future use is what is known as sodium silicate, or water-glass. The following is the procedure of making the solution:—



Thirty-dozen egg-crates, as commonly used in the Province. When eggs are kept for any length of time in these crates, it is important to see that the cardboard fillers or partitions are dry and clean. Mouldy or damp fillers will deteriorate the eggs very quickly.

Secure a good stone crock that is not cracked, with a cover which will fit tightly on the same. Purchase some water-glass, or sodium silicate, which usually comes at about 25 cents a pound, retail. Then boil a goodly amount of water, say twice as much as one would need to mix with the preservative. In a boiler, to kill all germs which might be harmful to the eggs. After the water has boiled well, set to one side, and allow it to cool to its normal temperature. When it has thoroughly cooled, one may mix ten times the amount of water to one of the water-glass. The eggs that one intends to preserve should be fresh and clean, free from cracks, and should be infertile. Eggs that are to be preserved should never be washed, as it breaks down the interior membrane of the egg. When the eggs are put in the crock, they should be placed into the liquid as gently and compactly as possible. Then the crock should be covered firmly and placed in a cool place.