

or giving large quantities of pulped onions in a mash food. One demonstration will convince anyone that eggs have been scorched, or taste of onions no matter how cooked.

When hens get but little grain food during the summer and are forced to hunt for their living over manure piles, and catch insects, the yolk will become almost red in color. These eggs make the consumer remark that winter eggs taste better than summer eggs. Frequently feeding as above produces a thin, watery white, and the egg has not only a bad flavor, but has poor keeping qualities, and, moreover, is little better, if as good, as a fair pickled or cold storage egg.

Market Terms Used. A new-laid egg means an egg that is under five days of age, or at least not over one week old. It should be clean, and the boxes should be clean.

Fresh eggs are very very hard to define. With some they mean eggs from one day to three weeks or even more of age, while with others they mean eggs just out of cold storage.

There are several other market terms, such as pickled, held, etc., which are used mostly by the dealers, and need no explanation here.

STANDARDS FOR CANADIAN EGGS ADOPTED BY THIRD ANNUAL CONVENTION CANADIAN PRODUCE ASSOCIATION,

GUELPH, JANUARY 11 AND 12, 1915.

(Revised at the Fifth Annual Convention, Montreal, February 6th and 7th, 1917.)

CLASSES AND GRADES.

Classes— Grades—	Fresh Gathered.	Storage.	Cracked and Dirties.
	Specials		
	Extras	Extras	
	No. 1's	No. 1's	No. 1's
	No. 2's	No. 2's	No. 2's

Allowance for deterioration in transit 10 per cent., but none bad, i.e., eggs should grade at point of delivery 90 per cent. of grade named at point of shipment.

DEFINITION OF GRADES.

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

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 than $\frac{3}{8}$ inch in depth; white of egg to be firm and yolk slightly visible.

No. 1's—Eggs weighing at least 23 ozs. to the dozen or 43 lbs. net to the 30 doz. case; clean; sound in shell; air cell less than $\frac{1}{2}$ inch in depth; white of egg to be reasonably firm; yolk may be quite visible but mobile, not stuck to the shell or seriously out of place; cell not necessarily stationary.

No. 2's—Eggs clean; sound in shell; may obtain weak, watery eggs and eggs with heavy yolks, and all other eggs sound in shell and fit for food.

Definitions of grades in class "Cracked and Dirties" to be same as for grades in Fresh Gathered class, except that the terms referring to soundness and cleanness are not to apply.

To measure accurately the depth of the air cell the following method must be adopted. Measure from the points indicated by the arrows.