

...e, for the salt ought to be so well pounded or  
ashed, as to incorporate thoroughly with the  
ter. A little fine sugar mixed with the salt,  
of benefit—but this is another subject of con-  
versy, and ladies can therefore judge for them-  
selves.

*This subject will be continued in next number.]*

#### III. ON THE KEEPING OF EGGS DURING WINTER.

This is a matter of considerable, nay, material  
moment for good housewives to be well ac-  
quainted with; not only as they can thereby add  
much to the comfort of their families in the un-  
productive season of the year; but also as being  
the plan by which they can, in an easy and  
highly creditable manner, *increase the contents*  
*of their own purse*, at the merry Christmas time!  
The season is now at hand in which the means  
of accomplishing these two interesting matters  
will be put to the test.

There is a great deal of truth in the subjoined  
article quoted from the *Prairie Farmer*; it is  
probable that a similar result to that from pack-  
ing in salt, though not perhaps in so extensive a  
degree, would also follow the application of the pack-  
ed mixture alluded to. Keeping this in view,  
and the absolute necessity of the eggs being *per-*  
*fectly fresh*, and the fact of the shell being *porous*,  
the following recipe of very simple and easy appli-  
cation, and of the cheapest and most effectual kind,  
here inserted, followed by the article alluded  
to, so that ladies may judge for themselves as to  
which to give the preference:—

*1st. Original Recipe*—Dip a number of eggs  
in water so moderately hot, that you can allow  
your hand to be immersed in it without being  
burned, and let them remain about a minute, so  
that the pores may be gently opened. *2nd.*  
Take them out one by one, and wipe them clean  
and dry. *3rd.* Immediately take (or let another  
person assisting you take) a piece of the finest  
soft butter, of the size of a large marble, and rub  
it well with your fingers all over the egg. *4th.*  
Wrap each egg sufficiently in a piece of old news-  
paper, or other soft paper. *5th.* When you have  
this done, place them gently on their small  
ends in a well made jar or air-tight cask; if laid  
on their side, the yolk is apt to fall down, and  
attach itself to the shell, and so become a kind of  
curd, as you must have observed. *6th.*  
When your jar or cask is full, cover the top well  
with a piece of skin, wood, or other stout mate-  
rial, so as to exclude the influence of the at-*mos-*

phere. In this way, if the above directions be  
*minutely* attended to, it is guaranteed that eggs  
will keep many years. As a proof or instance in  
point, they have, thus prepared, been taken out  
to the East Indies from Scotland, and found quite  
fresh; and after a lapse of three years, a few of  
the lot that chanced not to be used, were found  
equally so, on being taken "home" again.

#### *2nd. Prairie Farmer's remarks:—*

"The papers annually contain a variety of  
recipes for keeping eggs safely through the sum-  
mer—some recommending lime, some salt, and  
some different mixtures, for this purpose. None  
of these mixtures should be depended on, unless  
certain preliminaries are attended to. The na-  
ture of the egg itself, and of the shell in which it  
is enclosed, must be understood. An egg is an  
animal substance, and all such substances corrupt,  
on being exposed to the air, in a shorter or longer  
time, according to its heat, moisture, and electri-  
cal condition. To prevent the putrefaction of the  
egg, it must be kept from the free ingress of air,  
and surrounded with some antiseptic substance.  
The shell is not a tight, but a porous matter, al-  
lowing the transmission of water and air with some  
degree of rapidity. Hence when the egg is ex-  
posed to the atmosphere, its juices are gradually  
evaporated through the shell, and their place sup-  
plied with atmospheric air; and decomposition  
gradually takes place. If to prevent this it is  
packed in salt, so much of the latter will be ab-  
sorbed as to render it uneatable.

Eggs that are to be packed should be of good  
quality. There is as much difference in the rich-  
ness and flavor of eggs as there is in those of beef  
or mutton. A fat, full egg is more likely to keep  
well than a poor one. Then they should be  
packed when fresh. If they are kept till half  
spoiled before being packed, it will be a miracle  
if they are preserved well, however well put down.  
Then they should be packed with the small end  
down. The yolk is inclined to settle on the shell;  
and when this is the case, it is apt to spoil. The  
better way is to turn the cask occasionally from  
one end to the other. The cask, too, should be  
a tight one.

The editor of the *Boston Cultivator* recommends  
from trial the following: Put into the cask a  
layer of plaster of Paris—first covering the bottom  
of the cask with plaster—and then alternate layers  
of each in such a manner, that one shell shall not  
touch another. He states that he has kept them  
in this manner a year perfectly good.

#### *Patent mixture used in England.*

One bushel quick lime,  
2 lbs. salt,  
 $\frac{1}{2}$  lb. cream of Tartar,

mix the same together with so much water as will  
reduce the composition to consistency that an egg  
when put into it will swim. It is said that eggs  
have been kept in this way sound for two years."