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**LIME-WATER FOR THE PRESERVATION OF EGGS**

BY  
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**SUPERIORITY OF LIME WATER.**

Experiments in egg preservation were begun at the Experimental Farm, Ottawa, in 1898, and have been continued every season since that date. In the course of these experiments, trials have been made with more than twenty-five different fluids and preparations that have been proposed or sold as egg preservatives. The work of these fifteen years has shown the superiority of lime-water over all other preservatives which we have tested. Closely following lime-water is the so-called "Water-glass" or Sodium silicate. Both, according to our results, have proven effective preservatives, but it may be remarked that it is useless to expect that either can entirely arrest that "stale" flavour commonly found in all but strictly fresh laid eggs.

**THE PREPARATION OF LIME-WATER.**

The solubility of lime at ordinary temperatures is 1 part in 700 parts of water. Such a solution would be termed saturated lime-water. Translated into pounds and gallons, this means 1 pound of lime is sufficient to saturate 70 gallons of water. However, owing to impurities in commercial lime, it is well to use more than is called for in this statement. It may not, however, be necessary, if good, freshly burnt quicklime can be obtained, to employ as much as was at first recommended, namely, 2 to 3 pounds to 5 gallons of water. With such lime as is here referred to one could rest assured that 1 pound to 5 gallons (50 pounds) would be ample, and that the resulting lime-water would be thoroughly saturated. The method of preparation is simply to slake the lime with a small quantity of water and then stir the milk of lime so formed into 5 gallons of water. After the mixture has been kept well stirred for a few hours it is allowed to settle. The supernatant liquid, which is now "saturated" lime-water, is drawn off and poured over the eggs, previously placed in a crock or water-tight barrel.