

instance, to put eggs alongside of onions, turnips, or similar strong smelling foods, would mean that the eggs would absorb more or less of these flavors.

Again, the food that a hen consumes very materially affects the flavor of the eggs. This can be very easily demonstrated by feeding mostly scorched grain, 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 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.

WHERE AND HOW TO KEEP EGGS.

The nests in which the hens lay should be clean. These usually need cleaning monthly. The best material we have used for nests is shavings.

Eggs should be gathered twice each day, and placed in clean baskets, pails, etc.

The room should be cool, not higher than 60 degrees if possible, and it should be dry. A cool, dry cellar will answer nicely.

The dirties, small, extra large, and found nests of eggs should not be sold. Use them at home. The large ones break in shipping and the smalls and dirties are not wanted on the market. These sell the good eggs at poor prices.

Where one is trying to supply private customers, or a select wholesale trade, it is wise to stamp the eggs with your own initials, or the name of your farm. This is some guarantee to the buyer.

NEVER TRY TO DECEIVE THE DEALER.

You may sell bad eggs to the grocers, but the honest people in the district do not get full value for their good eggs.

Some people hold their September and early October eggs, and then ship them later in the year to a dealer as fresh eggs. They, of