

chick in the egg is able to breathe. The increase in size of the air-space gives a method of accurately testing the age of an egg. If 2 ounces of salt are dissolved in 1 pint of water, an egg one day old, placed in the solution, will sink below the surface, while one 3 days old will swim just immersed in the liquid; if more than 3 days old, the egg will float on the surface, the amount of shell exposed increasing with age:

The shell when heated strongly turns black like any other organic substance, showing that it is not purely of stony material, but has some animal matter in it also; no rock when heated turns that colour. Vinegar or any other acid attacks it, giving off a gas, carbon-dioxide; as both it and oyster shell are largely composed of limestone they act alike in this respect. One reason why oyster shells are beneficial for fowl is in order that material for making eggshells may be eaten in sufficiently large quantity.

When the shell is removed it is seen that a membrane completely surrounds the contents. This adheres to the shell except at the large end where the air-space lies between the two. Inside are the white and the yolk; the latter located centrally. The white completely surrounds it as in the figure. Two stringy masses (ch l) pass out from the ends of the yolk along the long axis of the egg, and pass almost or quite through the white. On the top of the yolk is a small spot (b l) smaller than a five-cent piece; this is called the germinal spot and it develops into the chick, using all the rest for food. The yolk is in concentric layers (y y) that can easily be separated in the hard-boiled specimens.

In preparing eggs to sell, in order that the highest price may be received, everything that will help to give a pleasing appearance will in the long run be of great assistance. The large and small ones should be separated as should the brown and white, and dirty eggs should be kept separate. A dozen eggs of uniform size and colour, all clean and bright, will always command the best price in cities.

As fowl lay eggs most abundantly during the spring, summer and early autumn, and as eggs become scarce in the late autumn and early winter, it is profitable to preserve them in the early fall when they are cheap and abundant, until the winter, when they are dear. There are various ways of preserving eggs. The following results of a test will indicate the good and the bad ways of preserving them. "Recently, in Germany, twenty methods of preserving eggs were tested. The eggs were kept for eight months with the following results: Those preserved in salt water were all bad. Of the eggs preserved by wrapping in paper 80 per cent. were bad; the same proportion of those preserved in a solution of salicylic acid and glycerine were unfit for use. Of the eggs rubbed with salt, 70 per cent. were bad, and the same proportion of eggs packed