

## APPENDIX No. 3

Experience of many years has shown that the observance of the following rules will likely lead to a satisfactory solution of this question, namely:—

## NEW-LAID EGGS IN SUMMER.

A.—Strictly new-laid eggs for summer use should come from carefully and well fed hens.

B.—To have eggs of the finest flavour, the hens which lay them should not have access to decaying animal or vegetable matter.

C.—The eggs should be non-fertilized, especially in the summer season.

D.—The nests in which the eggs are laid should be scrupulously clean.

E. The eggs should be collected frequently and placed in a well-aired cellar or cupboard.

F.—The eggs should reach the consumer as soon as possible after being laid. The limit should not exceed a week. Better if it is only four days.

G.—For a choice retail trade, the eggs should be clean, of large and even size, and packed in neat boxes to hold one Dozen each. If sold in larger quantities they should be carefully packed in clean crates. The object is to have the eggs present an inviting appearance. Leading purveyors say that eggs so put up are most readily sold.

## WINTER EGGS OF THE BEST QUALITY.

A.—Will be laid by hens which are fed on a variety of food, are free from vermin and have a well-ventilated and clean poultry house to lodge in.

B.—Eggs should be collected before they are frozen. An egg frozen and thawed out loses its flavour.

C.—They should be sold to private customers, city dealer or placed on the market within ten days of being laid.

D.—After being collected, they should be placed in a well-aired and sweet-smelling storing place.

## TO SELL TO THE BEST ADVANTAGE.

A.—Select and send the choicest goods to a reliable dealer in the best paying market, which is usually a city one. (Express charges for eggs are two cents per dozen for short distances. A return charge of five cents per empty crate is made.)

B.—Some city dealers pay more for hens' eggs than for pullets', for the reason that the former are larger.

C.—The practice on the part of many farmers of holding eggs until they have a sufficient number to make it 'worth while' taking them to market, should be abandoned. It usually results in the eggs becoming stale and they are apt to receive a low valuation when sold.

D.—Farmers in the neighbourhood of cities have exceptional opportunities of reaching the best paying customers and obtaining the highest value for strictly new-laid eggs.

## THE SUPERIOR QUALITY OF POULTRY.

The better quality of poultry may be produced by adopting the following methods:—

A.—Chickens must be of correct market type which implies that they must come from parentage of the same desirable type.

B.—After being hatched, the chickens require to be gently pushed by regular and generous feeding.