

project. He thought it would receive more support than Mr. LeBaron seemed to expect.

MR. A. O. KELLAM referred to the cattle fair held at Guelph, at Christmas and Easter, as showing the usefulness of such an institution. People went there to buy from the cities far and near. It was a great object to farmers in outlying districts to know that there was a cattle market at hand and that no man need take his cattle home, if they are at all fit for market; and it would add remarkably to the usefulness of the institution if it was known to be on a broad scale where business was meant. It would be a great thing for all to be able to say "I am sure of a sale there." Our interest in Compton, Stanstead, and the other surrounding counties is to encourage Sherbrooke. We can get there from any part in an hour or so, and in fact we almost live there. He thought Compton No. 1 would give up their show and put up their money into a district show, and that the farmers should become large stock-holders. It might not pay dividends, but the farmers would reap the benefit indirectly through the show.

The resolution as above was then put to the meeting and carried unanimously.

It was thereupon moved by MR. T. A. KNOWLTON, seconded by MR. A. STEVENS.

"That the principle of the plan suggested by the Provisional Committee of the Eastern Townships Agricultural Association, for organizing and maintaining such an association, meets with the approval of this meeting." (1)

MR. R. H. POPE thought that as farmers ought to be the principal stockholders in the association, it would be as well that the committee should organize meetings in the several localities.

MR. HALL stated that that was contemplated. It was proposed that a small deputation of the Sherbrooke members of the committee should arrange for and attend meetings in these several localities.

MR. COLBY again spoke as to the distribution of stock. While Sherbrooke would undoubtedly be expected to contribute to the stock, he felt satisfied that the farmers would do their share if the price would permit. [In answer to his question it was here stated that the shares were only \$10 each, which fully met an objection Mr. Colby was put to suggest, under a mistake as to their value.]

MR. KELLAM would go further, and suggest that the share should be lower still—\$5, instead of \$10 each. He thought this would spread it out better. Many will give \$5, to see the project succeed. But,

MR. HALL said the matter had been given a great deal of attention, and they had come to the conclusion that \$10 a share was low enough. It might be that many would give \$5, but the association did not want only their money—they wanted the personal interest of the farmers in the matter. Besides, any change now would invalidate the subscriptions already made.

This closed the discussion and the second resolution, as above, being put to the vote was carried unanimously. A vote of thanks was then tendered to the chairman and the meeting dispersed.

THE POULTRY-YARD.

THE PRESERVATION OF EGGS.

EDS. COUNTRY GENTLEMAN—Since I wrote you last week there has been published in the Field newspaper a letter by

(1) A most excellent movement, worthy of all encouragement.

A. R. J. F.

Mr. W. B. Tegetmeir, giving the result of an examination made by him of the preserved eggs at the late Dairy Show. For the purpose of this examination he had been permitted to take away two eggs out of each lot. These he tested thoroughly, and I give a summary of his remarks thereon for the benefit of your readers. I explained last week that they had been kept from the 8th of last July to the 8th of October, and as it was at least three days after the latter date before Mr. Tegetmeier could possibly made the examination, the period during which they had been kept was more than three months. And it is to be remembered that these were the three worst months of the year, namely, July, August and September, and that this year we have had a season of the most intense heat, such as we have not experienced here for many seasons. Therefore, this experiment was sufficiently trying to satisfy the most exacting, especially as the eggs were kept in the offices of the Dairy Farmer's Association, and under no such favorable conditions as would be the case in the cellars or store closet of a farm house.

The lots of eggs entered for this competition were thirty-one in number, and in each lot there were two dozen eggs. Seven were packed in common salt, which in some cases had previously been thoroughly dried. Respecting these Mr. Tegetmeier says:

"The eggs when broken were alike in quality: the salt had absorbed a rather large portion of the waters of the albumen, or white, consequently there was a considerable air cavity at the larger end, the presence of which was evident by the sound produced when the eggs were shaken. The white was thickened by the loss of the water, but otherwise very little changed, and the eggs were perfectly good for pastry or cooking purposes, being superior to the common shop eggs obtained in London during the winter season, being free from any objectionable odor or taste."

It is evident that these eggs would not be suitable for sale, however good in cooking, for the shaking of the contents would be fatal to them in the former respect. One of the lots of eggs packed in salt had been first wrapped in thin paper, but there was no difference in the result. In addition to the seven packed in salt alone, there were three others with which salt was the actual preservative. One of these was packed in sand and salt, another in a mixture of slaked lime and salt, and a third had been first coated with a solution of gum arabic, and then packed in salt. But the result was the same in all these cases, as when the plain salt had been used.

One lot of eggs was preserved by the use of gum alone. The plan followed was described by the exhibitor: "Eggs dipped into a strong saturated solution of pure gum arabic: operation twice repeated. Eggs thoroughly dried, then wrapped in paper and packed in bran; eggs three days old." This is a somewhat troublesome system, but the result showed them to be well preserved, and the white was more natural in appearance than the previous lots, consequent upon the gum having prevented any evaporation.

Three lots of eggs had been coated with melted wax or paraffin, but it is remarkable that these were all decided failures. When the wax was removed, the shells were found to be more or less discolored, and on opening, the insides were mildewed and the contents spoiled. This is all the more surprising, as the lot which won second prize at Birmingham last December was preserved in the same way, and by the same exhibitor as one of these. The system then answered very well indeed, but this time has been a failure. One other lot of eggs had been wrapped in oiled paper, and then dipped in boiling resin, but they were unfit for use.

Four more had been coated with fat or oil, and one of these obtained a second prize. This lot had been painted over with melted beef and mutton dripping, and then wiped