

of collecting eggs on the farm, and the manner of holding and marketing those eggs, do not tend to improve the eggs in quality. Usually the farmer gathers his eggs once a day or perhaps two or three times a week at irregular intervals. Stolen nests also supply considerable numbers of bad eggs which are afterwards marketed along with the good ones. As the eggs are collected they are usually stored in the pantry or kitchen, or perhaps in a damp cellar, and often many of the eggs are stale before they are taken to market. There is no regularity in marketing; the eggs may be taken to the country grocery store once a week or perhaps once in two weeks, and the same applies to selling eggs in public markets.



Fig. 78.—Showing growth of mould in an egg.



Fig. 79.—An X-ray photograph showing extent of mouldy growth in an egg.

In the spring, when egg production is heaviest, the farmer usually thinks he is too busy to deliver his eggs, with the result that during the warm weather shrinkage and incubation proceed rapidly. Even the manner in which eggs are taken from the farm to the market will affect the quality; a farmer may often be seen with a case of eggs in an open rig where the eggs are exposed to a very high temperature. In consequence many eggs, which perhaps were fresh at the time of leaving the farm, are not fresh when they reach the market three or five miles distant.

When the eggs are received at the country grocery store or by the egg dealer they are held under varying conditions. No manner of holding the eggs or shipping them to the distributing markets can possibly improve the quality, but such conditions as exist in the trade to-day