

"Strictly Fresh Eggs."
 "Guaranteed Fresh."
 "Fancy Eggs."
 "Good Boiling Eggs."
 "Good Cooking and Frying Eggs."
 "Guaranteed Local Fresh."
 "Ranch Eggs."
 "Eastern Eggs."
 "Good Eggs."
 "Eggs."
 "Tested Eggs."

A good standard for the best eggs may adhere to the generally adopted terms, as follows:—

"*Strictly Fresh Egg*."—An egg which is guaranteed to be under seven days old, that has passed good under the candle, and is uniform in size, colour, cleanliness, and contents.

"*New-laid or Fresh*."—An egg guaranteed to be not over seven days of age, and that has passed under the candle, also uniform in size, colour, cleanliness, and contents.

"*Seconds*."—Eggs which are not over two weeks of age; that have been held in a proper place; that are free from blood and meat spots, clean, and perfectly edible.

Eggs which are "held," storage, or imported should not be placed on the market under the terms they are now sold under, but rather be given the terms—

"Cold Storage,"

"Held,"

"Imported,"

thus assuring the consumers what they pay for.

CARE IN KEEPING EGGS.

Hen-houses should be cleaned at least once a week, and lime or soil placed on the drop-boards.

Nests should have new straw placed in them monthly at least, and powdered sulphur placed in the corners to keep down lice, etc. If an egg be broken in the nest, the smeared straw or shavings should be removed and new straw put back. Nests should be roomy, dry, and clean. Hens oftentimes do not use the nest, due to the accumulation of mites and lice.

Eggs should be gathered twice daily, even more often in the extremely warm or extremely cold weather. One should place the eggs, after gathering, in clean boxes or wooden pails, in a dry, cool room, with a temperature of not over 60° nor below 45° Fahr.

Double-yolked, large, dirties, small, and cracked, as also eggs found in places other than the regular nests, should not be classed with the normal eggs, but utilized at home or sold to neighbours.

Eggs should never be actually washed. If one prefers using a damp rag to remove slight traces of dirt, no harm will be done. Placing eggs in water and rubbing them with a rag breaks down the interior membrane, and causes deterioration quickly.

The average weight of a dozen eggs should not be less than 23 oz.

HOW EGGS ARE DAMAGED.

The flavour of an egg is that which makes it edible. Eggs displayed in windows with sun beating on them, in lemon-boxes, or next to fish, onions, or garlic, soon have their flavour destroyed by absorbing the strong odour. We find such practices exist on our own markets, as shown by the cut in this circular.