

we think they will do. If no eggs are put in the boxes, and the boxes with fillers are set aside for, say, a week or so, when they are opened they smell musty, and if the fillers are examined we will see slight developments of moulds here and there. Now in cases where eggs are put in such fillers they soon go musty, and when they are left in for some time they become mouldy, not only on the outside of the shell, but on the inside as well. The writer has taken clean eggs on the day they were laid, and put them in dry paper boxes which were slightly mouldy, and set them aside in a dry cellar for a period of a few weeks, and at the end of this time many of the eggs had well developed mould on the inside of the shell.

Many eggs are spoiled by being partially incubated. Most people believe that an egg must be set under a hen, or put in an incubator before it will start to hatch. Eggs will start to hatch at less than 90 deg. of heat. Many eggs are submitted to this or higher temperatures for several hours, if not days, before reaching the consuming public. When the germ inside the egg commences to develop, the edible qualities of the egg are lessened, or the egg goes off flavor. Eggs may be kept at an incubating temperature for a day, when the chicks will start growing, next day the temperature may be so low that the chick is killed, and from that point decomposition begins, possibly slowly, but, nevertheless, the egg is gradually going bad.

There are almost innumerable ways in which eggs may start hatching during the summer, such as forgetting to gather the eggs daily, and leaving some under broody hens over night, leaving them exposed to the sun or in warm rooms, stores, cars, etc., or even in the kitchen cupboards.

No one can guarantee eggs to their customers during warm weather unless the males are removed from the flock. Unfertilized eggs are essential. We may at home take every precaution, but who knows where or how the cook may keep those eggs, even after they have passed from the dealers' hands. The allowing of males to run with the hens all summer costs the Ontario growers a very large sum of money. The writer stood by candlers in a large packing house, and saw over twenty of the thirty dozen eggs in a case that were more or less incubated, most of the eggs being about 48 hours on in incubation. The dealer is thus forced to make prices to meet this shrinkage; at times the public may get "bargain" eggs.

Filthy eggs, or even washed eggs, may be decomposed or rendered useless from the germs in the filth on the eggs. Washed eggs if used immediately are good, but they deteriorate very quickly after washing.

FLAVOR OF EGGS.

Many of us forget that eggs will absorb odors. They will not absorb odors as readily as milk, but, at the same time, care should be taken in keeping the storage room for eggs free of strong odors. For