

PRESERVING EGGS IN WATER GLASS OR LIME WATER IS NOW IN ORDER

During the late spring and early summer eggs usually are abundant and reasonable in price, and that is the time to preserve them for use during the winter, when they are generally scarce and the prices high. Fresh eggs, properly preserved, may be kept from 6 to 10 months and be almost as good for all household purposes as fresh eggs.

Preserving in Water Glass
To preserve 15 dozen eggs in water glass, the following directions should be followed:

- (1) Select a 5-gallon crock (earthen or stone) and clean it thoroughly, then scald and allow to dry.
- (2) Heat 10 to 12 quarts of water to the boiling point and allow it to cool.
- (3) When cool, measure out 9

quarts of water, place in the crock, and add 1 quart of sodium silicate (commonly called water glass), which can be purchased at almost any drug store. Stir well so that the solution becomes thoroughly mixed.

The solution thus prepared is ready for the eggs, which may be put in all at once or from time to time as they are obtainable. Care should be taken in putting them in the jar not to crack or break the shells; also make sure that the solution covers the eggs by at least two inches at all times.

Put the crock containing the preserved eggs in a cool, dry place and cover with a tight lid or waxed paper to prevent evaporation.

To preserve a smaller or larger number of eggs, the solution

should be mixed and prepared in the same proportion.

Preserving With Lime Solution
If water glass is not obtainable, lime may be used. It is not considered so good as water glass, as in some instances eggs preserved by this method have tasted slightly of lime, although at other times lime-water has proved entirely satisfactory.

To preserve with lime, dissolve 2 pounds of unslacked lime in a small quantity of water and dilute with 5 gallons of water that has previously been boiled and cooled. Allow the mixture to stand until the lime settles, then pour off and use the clear liquid. Place clean, fresh eggs in a clean earthenware crock or jar and pour the clear lime-water into the vessel until the eggs are covered. At least two inches of the solution should cover the top layer of eggs.

An Infertile Egg
An infertile egg is one laid by a hen that has not been with a male bird for two or three weeks and the germ cell of which is not fertilized. The length of time varies somewhat, but ordinarily all

eggs will be infertile after the male has been separated from the flock for from two to three weeks. If the germ cell of the egg has not been fertilized the egg will not hatch, and it is impossible for a blood ring to form in such an egg when exposed to heat, which so often happens with fertile eggs. Infertile eggs will keep much longer than fertile ones, and are best for all purposes except hatching.

Eggs for preserving should be fresh and clean and if dirty should not be washed before preserving as this removes the coating from the egg shell and they will not keep. Real dirty eggs should not be preserved at all.

Using Preserved Eggs
Fresh eggs preserved according to these directions will usually keep from six to ten months and can be used satisfactorily for all purposes in cooking and for the table. If, however, preserved eggs are to be boiled, a small hole should be made with a pin in the larger end of the shell before placing them in the water, to allow the air in the egg to escape when heated and thus prevent cracking.

HOW TO SELECT THE HEAVY PRODUCING HEN TOLD SIMPLY

The Single Pen and the Trap Nest Methods Are the Only Sure Ways, According to the Men Who Make Life Studies in the Poultry Breeding Industries.

Twenty years ago the writer advocated the use of trap nests as the only sure way of detecting the good and bad layers in the flock. Since that time many systems have been put forward claiming to pick the heavy layers from the drones—all have a certain value—but only one, the single pen system, has any real value in recording egg production from individual hens.

In the early days we had "a trap nest boom." The boom consisted of hundreds of articles relative to the subject of the identification of the individual layer. The numerous advertisements soon claimed to have stock for sale with high trap nest records—but the "boom" was mostly on paper, for farms at that time with trap nest outfits were few and far between.

The crudeness of the trap nests then in vogue had little to do with their non-success. Their non-success was their non-use. Since then hundreds of poultry keepers have found trap nesting to be the only practical way of picking the layers and drones.

The most that can be said against trap nest methods is the extra labor it involves. The trap nest is now quite common in use. It is a simple mechanical device by which the hen, when she enters to lay locks herself in. When she is released the number of her leg band is taken and generally recorded on the small end of the egg. The reason it is put on the small end is because in hatching this end is not likely to be broken.

There are even today very few breeders who know the exact percentage of every bird in their flocks. They know from what particular pen on mating the bird comes from, but they cannot tell from which hen in the breeding pen the particular chicks come from. This can only be done by pedigree breeding.

Some breeders trap nest for the period of early production and again in the period of low production—for the purpose of flock improvement this will suffice—but for advertising records the full year must be taken.

With the dawn of the trap nest came the recognition of the "200" egg hen. That she had existed for some time there can be no denying. The same may be said today of the "300" egg hen.

There can be no doubt that the "200" egg was a discovery that can be credited to the trap nest, but not quite entirely so with the "300." She is the single pen progeny of the "200" eggger and the trap nest.

Poultrymen generally, at that time had but a limited knowledge of the laws of breeding for egg production—(Trap nest methods were in use by a few now well known breeders over 20 years ago in England)—and it was but a natural that the actual discovery of the "200" egg hen should at once suggest their use as breeders for the purpose of increasing the productive ability of the domestic hen. In theory this was sound, but like produces like only in a limited degree—Mendel's law explains this. Thus we can select our heavy egg producers, mate their progeny and get high producing stock; but nature steps in and calls a halt. It is the persistent layer that we want in our laying flocks, more so than the phenomenal high producer, for it has been proved that these high producers are not fit for the breeding pen. One of the uses of the future for the single pen and trap nest, will be to enable breeders to "cull" the "200"

egg hen and to keep her out of the breeding pen. The trap nest, has been the means of detecting the hens that lay sterile eggs, mis-shapen eggs and thin shelled and small eggs; also of discovering the hen that is constantly broody.

Where trap nest methods involve labor that cannot be spared, the single pen system should be used. It pays to know the quality of your breeding stock.

MY HEART AND MY HUSBAND

Adele Garrison's New Phase Of REVELATIONS OF A WIFE

CHAPTER 70

WHY HAS MRS. STOCKBRIDGE COME TO LUNCH WITH THE TEACHERS?

Bess Dean opened the door of my classroom, laid a pencil upon the blackboard ledge with the air of returning something she had borrowed, and quietly withdrew to the corridor again.

I knew at once that either she or some other teacher wished to speak to me in the hall. It was a signal used by the teachers of the Bayview school in sending messages to each other unnoticed by the pupils. I was familiar with similar devices among teachers of other schools, and had early been initiated into the Bayview system, which contained a number of other signals, the most used one being the request for the loan of a blotter, which was sent rapidly from one room to another, when superintendents or other official visitors appeared upon the scene.

The Message.

I gave her the slightest casual nod of the head, went on with the particular point I was clinching here—as nothing else on my mind. Then asking my pupils to copy certain outlines from the blackboard, I slipped out of the room to find Miss Dean impatiently waiting by the head of the stairs.

"Alice wants me to tell you the little Milly is in Kenny's office and intends to join us at lunch," she said hurriedly.

My face must have shown my consternation, for Miss Dean gave a little short laugh. "Pleasant prospect, isn't it?" she asked. "But I don't think she's a dangerous mood today. She's smiling like a cat with one paw in the cream jug. She's even calling me 'Bessie,' dear, sure sign that everything is serene. Usually, she eyes me with about the warmth of a well brought-up cobra, and in such cases me as 'Miss—or—Dean.' She hasn't any use for me, you know."

There was a touch of consciousness in the droop of her eyes, running through the carelessness of her words and a tiny, self-satisfied smirk at the corners of her mouth which gave me an instant's revelation of her meaning.

She intended me to infer that she was the object of Mrs. Stockbridge's jealousy.

I said cynically to myself that it was a distinction to which she was quite welcome, even as I smiled non-committally made a swift, practical calculation. "If she stays for lunch with us, we ought to get in something extra in her honor," I suggested.

"Sure, that's what Alice thought," Miss Dean rejoined. "You'll be off duty in another half-hour for a few minutes, won't you? Alice thought perhaps you wouldn't mind telephoning for ice cream for the crowd. Of course we'll all chip in."

"I will attend to it," I replied laconically, with a swift dismayed recollection that the telephone was in Mr. Stockbridge's office, where no doubt his wife was sitting.

"How kind—"

"Milly's brought a bully chicken salad and a cake along with her," Miss Dean volunteered. "Whatever her other faults, she's one of the best cooks in town. My mouth is watering now at the

BETTER LOOK INTO YOUR WELLS.



Here is a good reason to inspect all old wells carefully. Two water symptoms emerged from the Wishing Well at the May Day fête of Wilson College, Chambersburg, Pa. In the well was Harriet Auer; at the windlass was Dorothy Winchester.

thought of her goodies. Of course you can't be expected to gloat that way, for you live at home, but if you boarded!"

Her voice and face hinted at culinary horrors untold, as she turned and went down the stairway, leaving me to gather myself together in order to face this unexpected dilemma, that of meeting cordially over the tea-cups a woman whose jealousy of me had led her to an actual attempt upon my life.

Of what was Kenneth Stockbridge thinking, to allow her to do such a thing? I asked the question of myself angrily, received the answer to it unexpectedly, when a little later I went down to the principal's office to telephone for the ice cream.

Milly Stockbridge was sitting in her husband's accustomed chair, swinging one foot and appearing exceedingly well satisfied with herself and all the rest of the world. Mr. Stockbridge was nowhere to be seen, and one of the older teachers, a woman who had been in the school as long as Alice Holcombe herself, looked up at me a bit uneasily as I entered. "Milly Stockbridge's eccentricities of temper were so well known that even those who were not in the secret of her insane jealousy were generally a bit nervous when in her presence."

"Oh, Mrs. Graham, how do you do?" Mrs. Stockbridge rose to meet me, greeted me effusively, "I'm having such a lark. Kenneth telephoned me that he had been called away unexpectedly to another village—some accident to a principal friend of his—and wouldn't be home to lunch, so as I saw an extra big salad and a cake all ready for lunch I thought I'd just bring them over and surprise you girls."

"How kind of you!" I said with as much enthusiasm as I could muster, for with the knowledge that her visit to us was without her husband's knowledge, I could not help but wonder just what particular mischief was brewing in her brain.

(To be continued)

REAL MYSTERY

Mayor Moore of Philadelphia said at a dinner:

"Of course, if the government will spend enough money, it can enforce prohibition. That is bound to be a hard job, though. Some of our most law-abiding citizens refuse to take the prohibition law seriously."

"There are hundreds of empty whisky bottles in your cellar," the officer said. "How did they get there, friend?"

"Blest if I know! And the owner of the bar gave a hearty laugh. 'Blest if I know! I never bought an empty whisky bottle in my life!'"

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