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Preserving Eggs for Home Use

By

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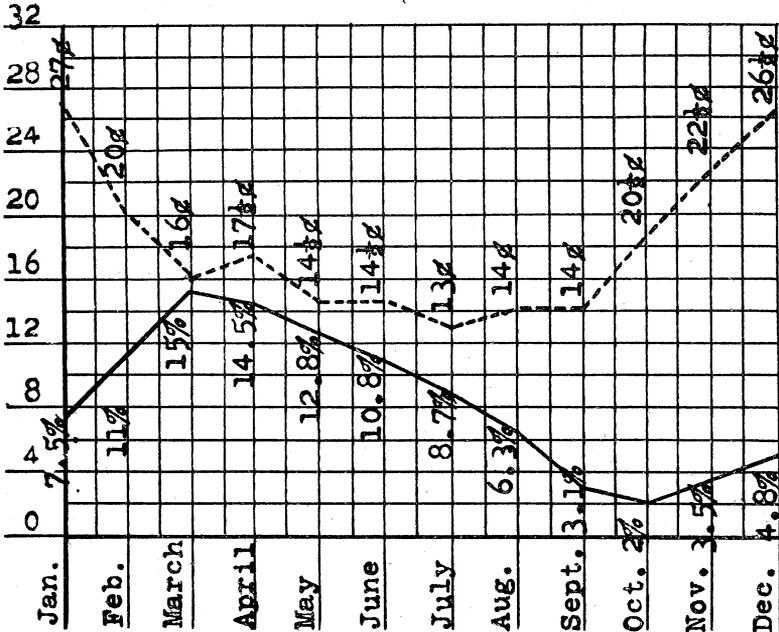
PRESERVING EGGS FOR HOME USE

By
GEO. S. TEMPLETON

The preserving of eggs in the home during the spring and early summer months, when eggs are plentiful and cheap, and holding the surplus in this way until the season arrives when eggs are scarce and prices are high, is by no means a new practice. Very few families, however, are taking advantage of the cheap and simple methods of "putting down" eggs to tide the family over the season of low production and high prices.

During the past two years the Animal Husbandry Department of the Experiment Station has been testing several methods of preserving eggs for home use. This circular will deal with one method that has proven satisfactory.

CURVES SHOWING THE RELATION OF EGG SUPPLY AND MARKET PRICE FOR 1915 AND 1916.



----- Average price paid Alabama farmers each month for eggs during 1915 and 1916.
 ——— The percent per month of the total year's egg production.

TIME TO PRESERVE EGGS

By referring to the above chart one will readily see that 53.1% of the total year's production of eggs is produced in March, April, May and June. The dotted line shows that the Alabama farmer receives the lowest price for his eggs from May to September. However, as September approaches the hens are molting and the egg supply is at its minimum. The garden furnishes plenty of fresh food for the table during March, April and May to take the place of the egg supply, so the eggs can be spared especially at this season to be preserved. However, eggs may be successfully preserved any month in the year.

SELECTING THE EGGS

Only eggs of the best quality should be preserved. First quality eggs will keep, but inferior eggs will deteriorate while in the preservative.

Select clean eggs from clean nests and collect the eggs every day. Do not put down thin shelled eggs or eggs that have been soiled and washed. Cracked eggs will spoil. Both infertile and fertile eggs will keep eight to ten months if they are put into a solution of the proper strength the day they are laid. If the eggs are not put into the solution the day they are laid, infertile eggs will keep much better than fertile eggs.

CONTAINERS

Any container that will hold water and will not corrode will be suitable for holding the eggs and the Water-glass solution. Glazed earthen jars, glass fruit jars, galvanized tubs or buckets and wooden kegs or small buckets will do. In case wooden receptacles are used they should be filled with water and allowed to stand several days to fill the pores of wood with water.

The container should be just large enough to hold the number of eggs that are to be preserved. One gallon capacity of container will hold three dozen eggs with the proper amount of solution.

WATER-GLASS OR SODIUM SILICATE

Water-glass has proven to be a very satisfactory preservative for eggs. There is little if any difference in the dry and liquid form of water-glass as to their preserving qualities. The dry water-glass has the ad-

vantage in that it is a much more convenient form to handle if it is necessary to order the water-glass to be delivered by mail. A surplus of the powdered form will keep until the second season if it is kept in an air tight package.

Either form may be purchased from local drug stores, or in case the local druggist does not have the water-glass in stock he will order it. In ordering the dry form, specify the quality put up for preserving eggs.

The liquid form varies in price, depending on the amount used, but should cost about \$1.00 to \$1.25 per gallon. The dry form is sold in one dollar packages. One such package contains enough of the water-glass to preserve fifty dozen eggs.

STRENGTH OF SOLUTION

The water used should be boiled several minutes to thoroughly sterilize it, and should be cooled before used.

One gallon of liquid water-glass should be diluted with ten gallons of the sterilized water, or one quart to ten quarts of water, to give the solution the proper strength.

One pound of the dry form thoroughly stirred into two gallons of sterilized water gives the proper strength.

Four pints of the water-glass (preserving strength) will cover one gallon of eggs.

POINTS TO REMEMBER IN PRESERVING EGGS

Scald the container.

Dilute the water-glass, as purchased, to the proper strength and have the liquid cool when eggs are added.

Gather eggs every day.

Use only clean, strong-shelled eggs, free from cracks.

Be sure the water-glass covers the top layer of eggs at least two inches.

Place eggs in solution each day as laid.

Place a plate or wood cover over eggs to make sure they will be covered with solution and be held at least two inches below the surface.

When container is filled with eggs, tie a heavy wrapping paper that is coated with vaseline or paraffine over the jar to prevent the evaporation of the liquid.

Keep jar in cool place until eggs are removed for use. Do not remove eggs until they are to be used.

If the liquid evaporates too much before you wish to use the eggs, boil more water and when it is cold fill the receptacle to the proper depth.

The pores of the shell will be closed with the water-glass. If the eggs are to be boiled, make a hole in the large end of the egg with a pin and the eggs will not crack in boiling.

PRESERVED EGGS

Eggs will keep by the above method for eight to ten months. The whites will be slightly thinner than new-laid eggs, but they will be in good shape for use. Water-glass eggs have a better flavor than cold storage eggs.

Water-glass eggs are wholesome, but they should not be sold on the market as fresh eggs.