

for an export trade, because it is less liable to infection than one with a thin shell, and because a thin shell is much more easily broken. Breakages are not only a direct loss, but indirectly cause loss on other eggs that get soiled with the contents of the broken egg. It should always be remembered that the loss through breakages will have to be borne by the eggs that survive during handling in transit. Further, as the size of the air-cell is usually regarded as the chief guide to the age of an egg, and as thin shells favour the rapid drying-down of this cell, it will be seen that such eggs much sooner become a doubtful article than is the case with thick-shelled eggs. Losses through thin-shelled eggs can be considerably reduced by keeping the birds well supplied with fresh crushed oyster-shell or burnt bone, and testing out all eggs with thin shells before forwarding to the collecting-depot. As a shell-forming material fresh oyster-shell is most desirable. Bleached shell, such as is often collected from the seashore, is not so good, as it neither produces the desired strength of egg-shell nor the desired bloom upon it.

*Shape and Uniformity.*—Eggs are produced in many different shapes. Long and narrow eggs should never be packed for export, nor should deformed and overlarge eggs, as they are not only liable to be broken in transit, but they also spoil uniformity of the line. Home markets can only be secured with eggs of high standard quality and which are uniform in all respects.

*Yolk and White.*—The condition of the yolk is an important matter. The yolks most desired are those of a reddish-yellow colour, not pure yellow. A pale sickly-coloured yolk is objectionable and unsuitable for export, whether it be eggs in the shell or egg-pulp. Good colour and flavour are largely influenced by the food supplied to the birds. This should consist of sound grain, plenty of green material, and untainted meat in moderation. The inclusion of yellow maize and lucerne or clovers in the ration will tend to produce rich-coloured yolks. Generally speaking, root crops, such as mangolds, &c., if fed to excess, will produce pale yolks and thin whites. The white should be firm and thick. The older the egg the thinner the white becomes. With a fresh egg, when being tested before a light, the egg-content will remain firm. Conversely, the contents of an egg with a thin white will be found to move when the slightest movement of the hand is made. Such eggs are next to useless for export.

*Mustiness.*—Mustiness probably causes more annoyance when using chilled eggs than all other things put together, for one musty egg broken into a mixture will spoil the whole. Producers are urged to seriously guard against musty eggs being packed for export. A stale egg can be detected by the candle process of testing, but a musty egg may pass the keenest of operators. Indeed, only the person with a keen sense of smell can distinguish a musty egg when broken. The most common cause of mustiness is dampness; therefore eggs should always be kept dry, which means dry nests. Contact with wet material or exposure to moisture or rain causes eggs to go musty quickly. It is of special importance when eggs are being taken to market that they should be protected from wet by a suitable rainproof covering. The common practice of allowing cases of eggs to stand uncovered on a railway-platform or in an open cart during rain is merely inviting