

Notes for the Poultry Farmer

Egg Quality and the Marketing of Eggs in Summer

DIFFICULTIES in egg marketing have been experienced during 1942 and many problems in this connection have yet to be solved. Poultry-keepers are pressing for these problems to be tackled without delay and now the time has again arrived to urge poultry-keepers to avoid adding yet another problem to those already existent—namely, the “bad egg” problem. Warm summer weather should be at hand and it is during hot days that deterioration in egg quality can so rapidly take place. There is a diversity of opinion in New Zealand as to whether the use of water for egg cleaning is a contributory factor in causing deterioration of egg quality during hot weather. It is a significant fact that both Great Britain and the United States of America look with disfavour upon soaking eggs in water and also upon the use of

should they be allowed to stand in the sun.

5. Warm eggs collected in kerosene tins and allowed to stand over night in these tins tend to “sweat,” thereby rendering deterioration in quality more likely.

6. The regular provision of oyster-shell and good fresh green food will help materially in shell texture and egg quality.

If consumers in the main centres, where egg rationing is still in force, receive poor quality or bad eggs this summer it will surely be a case of adding insult to injury. It is in the power of all producers to help to prevent the many complaints voiced in the past.

By F. C. BOBBY,

Superintendent of Poultry
Husbandry, Wellington.

egg-washing machines. America favours dry cleaning and Great Britain has urged for many years that water be used only to the extent of a moist cloth, which in turn must be kept hygienic by frequent washing.

Care Necessary

It is obvious that under present-day labour conditions, poultry-keepers will turn to any method or machine which will reduce daily routine work. For this reason the fact must be faced that water and egg-washing machines will be used this summer. Even so, poultry-keepers can help to an appreciable extent with this marketing problem of “bad eggs” by paying attention to the following simple points:—

1. Only dirty eggs should be put in water or over washing machines.
2. Egg-washing machines themselves become dirty. The cleaning surfaces over which the eggs pass should be cleaned regularly. These surfaces become slimy and a collecting place for undesirable germs or bacteria, which multiply more rapidly in hot weather than in cold and once on an egg may gain access to its contents via the pores of the shell.
3. Eggs should not be washed until they have cooled off completely.
4. Eggs, after collection at frequent intervals in hot weather, should be stored in a cool egg-room. At no time



The
NEW ZEALAND
CIGARETTE
TOBACCO