June, 1921 Extension Bulletin Series 1, No. 183-A

Colorado Agricultural College

EXTENSION SERVICE

Fort Collins, Colorado

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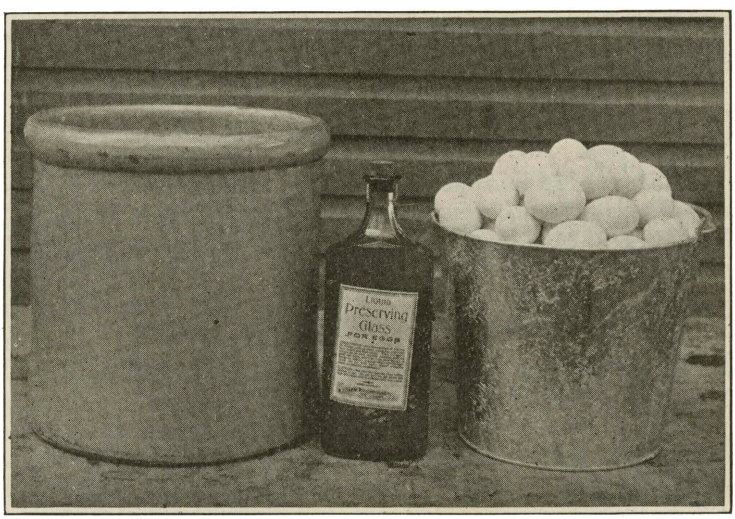
HOW TO PRESERVE EGGS

By

O. C. UFFORD



CO-OPERATIVE EXTENSION SERVICE IN AGRICULTURE AND HOME ECONOMICS---COLORADO AGRICULTURAL COLLEGE AND U. S. DEPARTMENT OF AGRICULTURE CO-OPERATING

Distributed in Furtherance of Acts of Congress of May 8 and June 30, 1914

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HOW TO PRESERVE EGGS

By O. C. UFFORD
Instructor in Poultry Husbandry

Eggs are at their lowest prices during the period of heaviest production, which is during the spring and early summer months. At this season of the year the laying hens are keeping markets well supplied with eggs. The surplus that is produced at this time is put in cold storage for winter consumption. In spite of storage of the surplus egg crop, the prices that consumers must pay for eggs during the winter months are often prohibitive and prevent the general use of this very necessary food in the household.

The consumer of eggs can ovecome to a large extent high prices and scarcity of winter eggs, by storing a few dozen during the season of high production and low prices. Also, it is to the advantage of the average producer to store low priced summer eggs for his winter use and dispose of winter laid eggs at good prices.

METHODS OF PRESERVING

The two methods of preserving eggs described in this circular are the water glass method, and the lime water method. Both methods are very reliable and will keep eggs in good condition for a period of several months.

CONTAINERS TO USE

Suitable containers for water glass and lime water solutions are earthen ware, glass, or wooden jars, tubs or barrels.

These should be thoroughly cleaned and sterilized before using. A five-gallon container will hold about fifteen dozen eggs.

THE KIND OF EGGS TO PRESERVE

Only clean, fresh eggs, free from cracks, should be used for preserving. Eggs with soiled shells should never be washed or used for storing purposes.

The infertile egg is preferable whenever they can be secured. The keeping qualities under ordinary conditions is much superior to the fertile egg.

Losses to producers from the production of fertile eggs during the hot summer months runs into many millions of dollars annually. This loss can be greatly reduced by removing the male birds from the flock after the breeding season is ended. The male bird is not a necessary addition to the flock for egg production. The poultry raiser does not need to kill off or dispose of all his male birds. Many of them are too valuable and are

needed for future breeding stock. However they should be isolated from the laying flock until cold weather or the next breeding season.

PRESERVING EGGS WITH WATER GLASS OR SODIUM SILICATE

Water Glass can be purchased from any local drug store. It is a colorless liquid. The proportions to use are one quart of water glass to nine or ten quarts of water, that has been previously boiled and cooled to destroy impurities. One quart of water glass will furnish enough solution to cover about twenty dozen eggs.

The eggs can either be placed in the container and the water glass solution poured over them or the water glass can be placed in the container and the eggs put in a few at a time. This latter method is probably the better, providing one does not put too much solution in the container, which would cause it to rise and over-flow. It enables one to add a few fresh eggs at a time and also eliminate any that are bad and float.

There should be a covering of about two inches of solution to allow for evaporation. Cover the jar, and place in a dry well ventilated cellar.

LIME WATER METHOD OF PRESERVING

Slake three pounds of good lump lime. Add the milk formed to three gallons of water. Allow this to settle and use only the clear liquid to pour over the eggs.

The quality of the eggs removed from these preservatives will depend upon their condition when put down. They will serve the purpose of strictly fresh eggs for all household uses; but for boiling, the shell should be pricked with a needle, as the preservative seals all pores, which prevents the escape of the gases when cooking.

The white deposit from water glass or lime water which shows on the eggs can be removed by pouring hot water over them.

Never use an old solution for a new batch of eggs.

There are many commercial preparations on the market that may be used for preserving eggs for shorter periods of time. The principle of their use is the same as with water glass or lime water, in that the preservative seals all the pores of the egg shell and prevents evaporation and bacteria from gaining entrance to the contents within the shell. Such sealing may be secured by greasing the surface of the egg with a substance that closes all the pores, but any grease which becomes rancid or has normally a strong taste or odor, will taint the egg.