Preserve eggs for winter use. Circular 74 May, 1917

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Preserve Spring Eggs for Winter Use

One-half of the yearly egg crop is produced in March, April, May and June. Then more eggs are produced than are consumed. Consumers will do well to store enough now to use when production is light.

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Preserve Spring Eggs for Winter Use

J. G. Halpin

Eggs are most abundant, lowest in price, and best in quality during the spring and early summer months. Why not put up some now for next winter's use?

About 50 dozen will be enough for a family of five during the months of October, November, December, and January —the months when the market price of eggs is high.

Preserving eggs is recommended as a means by which to store them for use during the time of high prices. They are very satisfactory for cooking purposes, but can never, of course, compare with fresh eggs for table use.

Preserve Fresh Eggs

Good, fresh eggs are the first essential for successful home preservation. Use all small, weak-shelled, cracked, dirty eggs in the kitchen. They are all right for food now, but they may not keep well.

Two Ways to Preserve Eggs

There are several successful methods of preserving eggs at home. The two most common methods are by the use of lime water and waterglass.

Earthenware crocks or wooden pails are the most satisfactory containers. Neither waterglass or lime solution affects them. About 6 quarts of solution, in a 3-gallon container will preserve 10 dozen eggs. About 9 quarts of water and 1 quart of waterglass in a 5 gallon jar will preserve 15 dozen eggs.

Storing in Waterglass

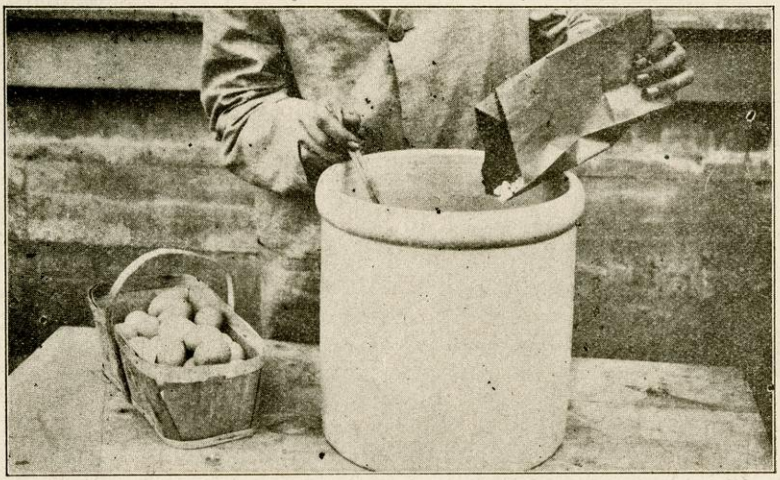
Waterglass can be bought at any drug store, but purchase only enough to preserve the eggs which you expect to put down this year. The proper proportions for mixing are 1 part (about 1 pint) waterglass to 9 parts boiled water, which has been allowed to cool. Stir the mixture thoroughly, pour it into the crock or pail and put in the eggs.

Waterglass in powdered form is also on the market. This, if dissolved according to directions on the package, is more reliable than the liquid form.

Storing in Lime Solution

Lime solution may be made by slacking 2 pounds quick lime in a small quantity of hot water; mix this with 2 gallons

of water, and add 1 pound of salt. Stir thoroughly and allow to settle. Pour off the clear solution and use it for the preservative. This is sufficient to preserve about 12 dozen eggs. Neither the lime nor waterglass solution is good for more than one year's use.



PREPARING BREAKFAST FOR NEXT WINTER
Always keep the top of the eggs covered with two or three inches of preserving fluid.

If eggs are to be purchased it is better to buy all at one time, so as to get them at wholesale price, but if the eggs are produced at home, it is better to thoroughly clean a jar, half fill it with the solution, and then add the surplus eggs from each day's gathering. Infertile eggs are better for preserving than fertile eggs.

Keep Eggs in Cool Place

Store eggs in a cool place, preferably in the cellar, and be sure that the tops of the eggs are covered with two or three inches of liquid. Add fresh water to replace that lost by evaporation.

CANDLING EGGS AT HOME

Examining eggs to determine their quality is called "candling." Everyone knows that some eggs are better than others, but the ease with which the good ones can be picked out is not generally understood. The better the quality of eggs, the surer the housewife can be that they will keep satisfactorily.

Home-Made Candler

The equipment for candling usually consists of either a wooden, a metal, or a cardboard box and a kerosene lamp, or an electric light. A very inexpensive egg candler for home use can be made from a large shoe box or similar cardboard box. Cut a hole about the size of a half dollar in one side. Slip the box over the lamp or electric bulb, darken the room, hold the egg, with the large end up, before the opening in the box and its quality can easily be judged.

A tin can with a hole in one side makes a good candler to use with an electric light. Another candler may be made by taking a box large enough to hold a lantern. Cut a hole at the height of the lantern flame and two or three small holes in the top for ventilation.

Signs of a Good Egg

When held before the opening of the candle, good eggs will look clear and firm. The air cell (the white spot at the large end of the egg) should be small, not larger than a dime, and the yolk may be dimly seen in the center of the egg. A large air cell and a dark, freely moving yolk indicate that the egg is stale.

If the shell contents appear black or very dark, the egg is absolutely unfit for food. If you are in doubt about the quality of any eggs you are candling break a few of them into a dish and examine them. This is an excellent way to learn to know how good and bad eggs look when they are being candled.

Unfertilized, Incubated Eggs as Food

Unfertilized, incubated eggs may be used in many of the ways in which fresh eggs are served, if they are used immediately. During the incubation process, the white becomes watery and no longer holds together; and these eggs are therefore not satisfactory for poaching.

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