

## Eggs and Egg-grading.

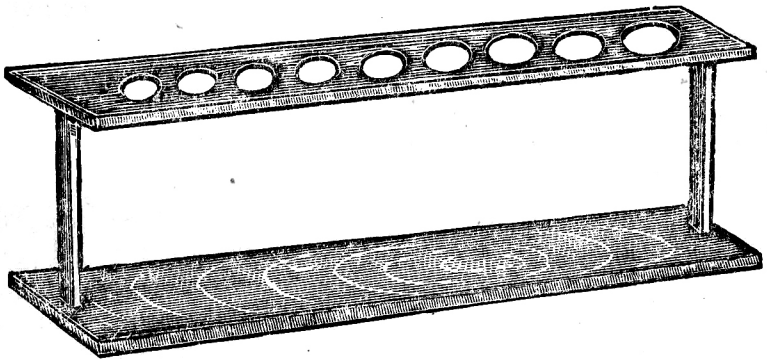
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Egg as we all know is an important article of food. It contains albumen and yolk—commonly called the white and the yellow—and forms the chief ingredient of food for a greater population of the world. It often makes a good sick-diet, in some form or other, for all classes of animals. The kind, quality and size of an egg are factors which have to be borne in mind in marketing it. Similar to edible fruits of any kind that are marketed according to their quality and size, eggs for what they are worth, are worth for their kind, quality and size. There are eggs of various kinds of domestic birds, as for instance, turkeys' geese's ducks' and hens' and it is the ordinary hens' eggs, especially of the Leghorn and the country that we shall confine our attention to in this article.

The following is the brief anatomy of an egg. It contains an outer shell which is porous and formed mostly of lime-salts. Inside this shell is a thin membrane which is double and forms a protective covering for the albumen and the yolk. There is a space between the two membranes at the thick pole which is known as an air-chamber or air-space that is observed even in a fresh egg however small it may be. It is only when there has been much evaporation within, this space is much augmented and it then makes an egg a 'floaters.' The albumen surrounds the yolk which is kept *in situ* by twists of albuminous bands of different densities running towards both the poles and getting attached there, and on one side of the yolk is an opaque spot—called the germ-spot—which, always keeps itself on the superior surface of the yolk when an egg is placed flat. In the case of eggs that have been in transit for sometime and that are intended for setting it is highly necessary that they should be rested for about 24 hours before a hen is made to sit on them, as it is only then that the yolk with the germ-spot settles in its place, the shake caused by

the transit having slightly disturbed the contents in spite of the albuminous bands—'Chalazae' that bind the yolk in its place and tend to lessen movement within.

The value of an egg is greatly dependent on its freshness or reasonable freshness. Bad eggs, viz., 'floaters', 'stinkers', 'blood-rings', etc. etc. etc. in the poultry-language would only spell failure in egg-trade and ruin to the egg-merchant, they being good only for manure or for painters and absolutely unfit for the table. Granting freshness or a reasonable freshness, eggs may be valued most accurately by weight. Experience has shown at the Central Farm, Coimbatore, that the weight and size of an egg have a proportionate ratio. An egg-grading stand as per illustration has been made with holes of different diameters bored in a thin wooden board—a zinc or any metallic sheet will be better. The holes vary from the smallest that no egg will go through to the largest which no egg has been known to stick at.



The first hole is  $1\frac{1}{4}$ " in diameter, the second is  $1\frac{5}{16}$ ", the third is  $1\frac{9}{16}$ ", and the fourth  $1\frac{5}{8}$ ", the succeeding holes increasing in size by  $\frac{1}{8}$ th of an inch in diameter. And over 400 eggs have been weighed—and these have been found to be of various weights and sizes, and it must be mentioned, of shapes too, as some were

narrower than the average-egg and would not allow of any comparison between weight and size, but these formed only a very poor minority which might be overlooked to the advantage of the buyer. Calculating only by weight which is the most accurate method of grading, where there is fair play for the buyer and the seller, the average country egg that is available from the Egg-woman for 4 pies. a piece was found to be weighing from 9 drs. to 11 drs. and this was fixed as the standard and by weight, price and size the following grades were tabulated.

Weight.		Price.	Size or No. of hole in the stand.
7	to 9 drams.	3 ps.	3
9	„ 11 „	4 „	4
11	„ 13 „	5 „	5
13	„ 15 „	6 „	6
15	„ 17 „	7 „	7
17	„ 22 „	8 „	8

When eggs are handled on a large scale commercially, this system of grading by size through the help of the egg-grading stand will be much appreciated. Sometimes they can also be graded according to weight and sold as so many for the Rupee. The above system of grading by size is now in vogue at the Central Farm, and when our egg baskets are full, it will save lot of time in grading eggs, as the hole through which an egg just passes through will indicate the average weight and the number of the hole and hence the price.

A. J. Wilson.

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### **Tiruppur Cattle Show.**

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The Cattle Show this year at Tiruppur was on the whole a success. The Show was opened by the Hon. L. E. Buckley, on the 6th instant, and the prizes were given away by His Excellency Lord Pentland, on the 9th instant. The cattle were well represented and the prizes were numerous. The exhibition stalls were almost empty and showed lack