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# Preserving Eggs in Water Glass.

Prepared by Connecticut Agricultural College

FOR THE

Connecticut Committee on Food Supply.

36 Pearl Street, Hartford

Any person interested in keeping down the high cost of living should be interested in preserving eggs for use during the coming winter. Even the egg prices have been from thirty-five to fifty per cent. higher than normal during the months of March and April. With a prospect of a steady or increasing market there is still a chance for considerable saving. Withdrawals to storage have been rather light, and at an abnormally high figure which with the probable decrease in the number of hens kept due to the high cost of feed means high prices next winter.

## WATER GLASS

Preserving eggs in water glass is neither difficult nor expensive. The cost of preservative and container should not exceed three cents per dozen. Mix  $1\frac{1}{2}$  quarts of commercial water glass in 18 quarts of water that has been boiled and allowed to cool. This mixture is sufficient to preserve one 30-dozen case of eggs.

## EGGS

Use only fresh, clean eggs with good sound shells. If possible pack each day as collected. Do not use eggs more than a week old. Infertile eggs are preferable to fertile eggs. April, May, and early June eggs keep better than those produced later in the season.

## CONTAINER

For a container an earthen ware crock is usually considered best, but galvanized iron may be used. New ash cans are very satisfactory when several cases are to be preserved. One case of eggs with the above water glass mixture will require a 35 to 40 quart container. For preserving large numbers allow one quart of water glass mixture for each two dozen eggs; the capacity of the can will run a little less than a dozen to the quart. Be sure that the liquid comes well above the top of the eggs. Cover the container to prevent evaporation and store in a cool place.

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The purpose of this bulletin is to present a simple method for the preservation of eggs for use during the winter months. It is based on the principle that the egg is a porous body and that the pores are closed by the application of a solution of water glass. This solution is a silicate of sodium and is sold in the form of a liquid or a solid. The liquid form is preferred for home use because it is easier to handle and it does not require the use of a special apparatus. The solid form is more economical but it must be dissolved in water before it can be used.

## WATER GLASS

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## EGGS

The only thing that you need to do is to wash the eggs with a solution of water glass. This solution is made by dissolving a small amount of water glass in water. The solution should be applied to the eggs with a brush or a sponge. The eggs should be allowed to dry for a few days before they are used.

## CONTAINERS

The containers in which the eggs are stored should be made of a material that is impervious to air and moisture. The containers should be kept in a cool, dry place. The eggs should be stored in the containers for a few days before they are used. The containers should be kept in a cool, dry place. The eggs should be stored in the containers for a few days before they are used.