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## PUTTING EGGS DOWN IN WATER GLASS

Because new-laid eggs may be put down in water glass at any time, many owners of poultry flocks have found it an advantage to preserve some eggs during the high-producing season for use during the months of low production.

Only clean, fresh, infertile eggs should be put down in water glass. Dirty eggs will spoil and, if they are washed, the protective coating which prevents spoilage is removed. Cracked eggs should never be used. Even minute cracks may cause spoilage and contamination of the other eggs in the jar. It is a wise precaution to candle every egg before putting it into the water glass solution.

A 5-gallon crock or jar will hold about 14 dozen eggs with room for at least 2 inches of water glass solution above them. The container should be thoroughly cleaned and scalded and allowed to dry before it is used. It is a good idea, too, to set it where the eggs are to be stored, as it is difficult to move safely when filled with eggs.

To prepare the solution, boil 9 gallons of water, then cool. Add 1 quart of sodium silicate, or water glass, which can be bought in most drug stores, and mix well in the container. Put eggs carefully into the solution to avoid cracking them. Keep at least 2 inches of the water glass solution above the top layer of the eggs. Prevent evaporation by covering the crock with a tight lid. This can be easily removed to put down more eggs. If the solution evaporates perceptibly, add enough water to maintain the level. Eggs preserved in water glass solution may be taken out at any time. If they are used for boiling, make a small hole with a pin in one end to prevent them from cracking.

