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HOME METHODS OF PRESERVING EGGS

During the spring and early summer, when eggs are abundant and reasonable in price, they may be preserved for winter use. Fresh eggs properly preserved may be kept for 6 to 9 months in good condition and used with good results. Those laid during April, May and early June keep better than eggs laid later in the season.

The eggs must be fresh, clean, perfectly dry, and preferably infertile. Soiled eggs may be cleaned with a damp cloth. They should have sound strong shells and under no circumstances should soiled, cracked, or even slightly checked eggs be used for preserving. For best results, cool the eggs as soon as they are taken from the nest and keep them cool until they are packed.

Preserving in Water Glass

If the price of water glass (sodium silicate) is about 30 cents a quart, eggs may be preserved at a cost, for the solution, of approximately 2 cents a dozen. It is best not to use the water glass solution a second time.

For 15 dozen eggs, use 1 quart of water glass (sodium silicate) to 9 quarts of water that has been boiled and cooled. Measure the water into a 5-gallon crock or jar which has been thoroughly cleaned, scalded, and allowed to dry. Add the quart of water glass and stir the mixture thoroughly.

Then place the eggs in the crock in the water glass solution. If there are not enough eggs on hand when the solution is first made, more eggs may be added from time to time. Be very careful to have at least two inches of the solution covering the eggs at all times.

Keep the crock containing the preserved eggs in a cool, dry place, well covered to prevent evaporation. It should be kept in a place where it will not need to be moved after the eggs are put in the water glass.

Preserving in Lime Water

On the farm where lime is commonly used and water glass is not so easily obtained, the following method may be used with good results.

Scald 2 pounds of unslaked or hydrated lime in a little water and then stir this into 5 gallons of water that has previously been boiled and allowed to cool. Allow the mixture to stand until the lime settles and pour off the clear liquid. Place clean, fresh eggs in a clean earthenware crock or jar and pour in the clear lime water until the eggs are covered. At least 2 inches of the solution should cover the top layer of eggs. Experience has shown that in general the use of lime without salt is more satisfactory.

Cover closely, as above, and keep in a cool dry place.

Using Preserved Eggs

Fresh, clean eggs, properly preserved, can be used satisfactorily for all purposes in cooking and for table. When eggs preserved in water glass are to be cooked in water, a small hole should be made in the shell with a pin at the large end before placing them in the water. This will allow the air in the egg to escape without cracking the shell when the egg is heated.

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