

## HOME PRESERVATION OF EGGS

### **Type of Eggs for Preserving**

Eggs may be stored at home by placing them in a water-glass solution or dipping them in oil. For either method, only fresh, infertile, clean eggs with sound shells should be used. If eggs are purchased for preserving, they should be graded and secured in case or half case lots. It is not necessary that all eggs be preserved at one time. When eggs are collected daily from a flock, they can be added to the water-glass solution or dipped in the oil and placed in cartons or egg cases. Oil-dipped eggs or eggs placed in water-glass may be stored from 4-8 months or longer.

### **Preserving Eggs in Water-Glass**

Water-glass, which is sodium silicate dissolved in water, is the common material used for preserving eggs. A good grade of water-glass has the consistency of thick syrup. Use 1 quart of water-glass to 9 quarts of water, which has been boiled and cooled. This amount is sufficient to preserve 15 dozen eggs in a 5 gallon crock. Most drug stores carry water-glass and it is usually not expensive.

Clean and scald the crock. Place the eggs in the crock to within 3 inches from the top. Mix the water-glass and the cooled, boiled water well; then pour over the eggs, allowing at least 2 inches of the solution to cover the eggs. If the solution evaporates after several months, add cooled, boiled water to keep eggs submerged 2 inches at all times.

Cover the crock well. Waxed paper, tied around the top or plastic wrap, will prevent evaporation. Place the crock in a cool, dry place.

Preserved eggs may be used the same as fresh eggs. When these eggs are boiled, a small hole should be made in the large end of the egg to prevent the cracking of the shell.

### **Dipping Eggs in Oil**

Many oil companies market oil for dipping eggs that is inexpensive and very satisfactory. The oil should be free from odor, but does not need to be colorless. It should be a light grade about the same grade as sewing machine oil. Light mineral oil is a very good oil to use.

Oil preserved eggs, just like water-glass, have the advantage of allowing the eggs to be kept in cartons or cases. The oil does not need to be heated. The eggs may be dipped by putting the oil in an open container and completely submerging the eggs (eggs should be placed in a small wire basket of some kind for dipping). They should be allowed to drain for a few minutes on a rack. They are placed in the case with small end down to protect the air cell in the large end.

Oil eggs may be stored at room temperature, although lower temperatures are more desirable. Cool basements are good storage places.

Eggs can be stored for least one month, covered in the refrigerator. Freezing is often unnecessary, but it can be done.

## **Freezing**

**Preparation**—Select fresh eggs and break each separately into a clean saucer. Examine each for freshness and remove any pieces of shell before mixing with other eggs.

**Whole Eggs**—Thoroughly mix yolks and whites. Do not whip in air. To prevent graininess in the yolks, add 1½ Tablespoons sugar, 1½ Tablespoons corn syrup or ½ teaspoon salt per cup whole eggs, depending on intended use. Strain through sieve or colander to improve uniformity. Package, allowing ½ inch headspace. Seal and freeze.

Another method of freezing whole egg mixture is to use ice cube trays. Measure 3 Tablespoons of egg mixture into each compartment of an ice cube tray. Freeze until solid. Remove frozen cubes and package in moisture-vapor resistant containers. Seal and freeze. Three Tablespoons of the egg mixture (one cube) equals one whole egg.

**Egg Yolks**—Separate eggs. Stir yolks gently. To prevent graininess, add 1½ Tablespoons corn syrup or ½ teaspoon salt per cup of egg yolk, depending on intended use. Strain through a sieve. Package, allowing ½ inch headspace. Seal and freeze. One Tablespoon yolk mixture equals one egg yolk.

**Egg Whites**—Gently mix whites. Strain through a sieve. No sugar or salt is needed. Package, leaving ½ inch headspace. Seal and freeze. Two Tablespoons of the egg white mixture equals one egg white.