

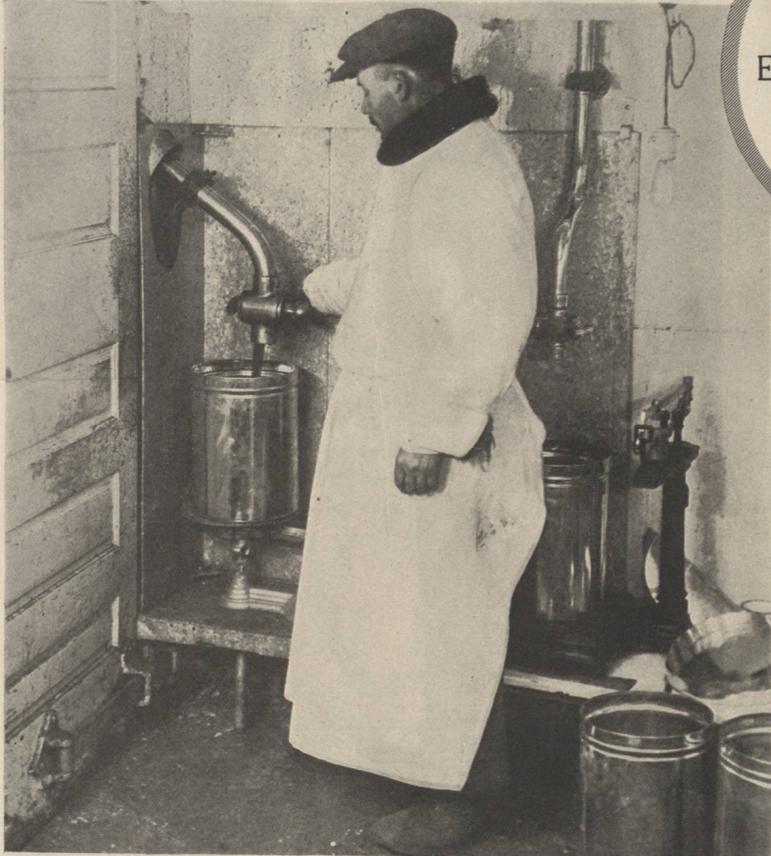


When the eggs come out of the refrigerating rooms to be candled a city inspector is on hand. For a moment he takes the place of each candler and inspects the eggs he is working with.



Cracked eggs are broken and separated. Girls with keen noses see that no egg even half way bad goes into the bucket. These eggs are sold to bakers and confectioners.

Father Knick Watches Your Cold Storage Egg from the Hen to the Breakfast Table  
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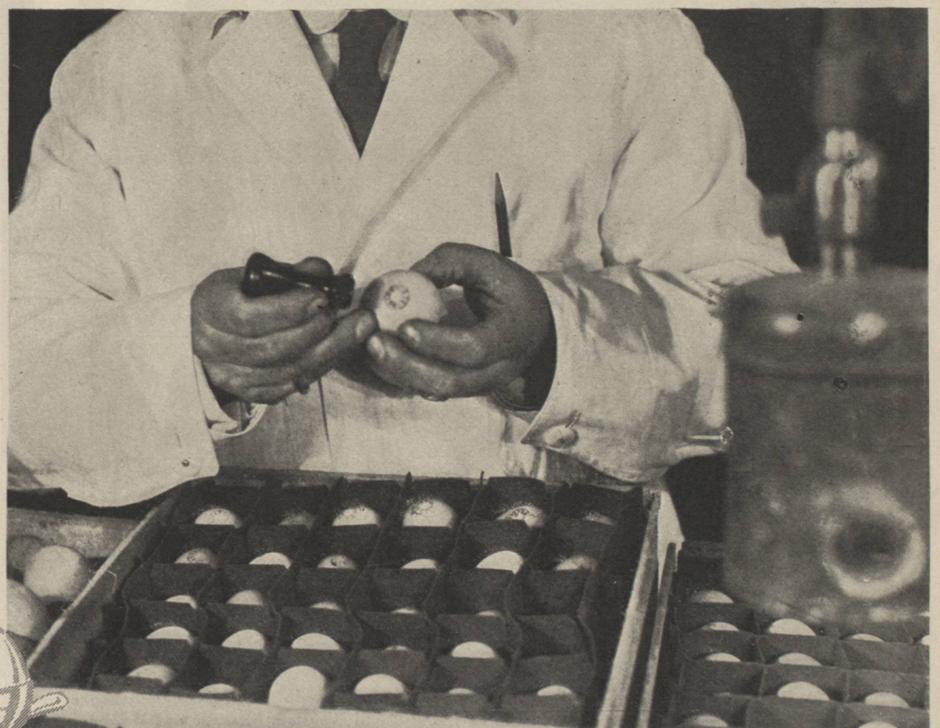
The yolks of broken eggs are run into cans and placed in storage at low temperature for an indefinite period.



Spotlessly clad workmen handle the separated yolks and whites, which are poured into sanitary hoppers and piped direct to sterilized cans. Thousands of eggs are saved every week in this manner.



The city's man is on hand when the pail of frozen egg yolk is taken from the refrigerator. Each is carefully inspected before it is sent to the consumer.



Stamping the egg is the latest cold storage wrinkle, thanks to Commissioner Dillon's order. It is the aim of the inspector to let no April egg escape.

