

Chapter 1 : How To Cook Eggs & Egg Recipes, What's Cooking America

The shape of an egg resembles a prolate spheroid with one end larger than the other and has cylindrical symmetry along the long axis.. An egg is surrounded by a thin, hard shell.

Image via Shutterstock Claim A special property of the equinox allows eggs or brooms to be balanced on their ends that day. Rating False About this rating Origin Every year on the vernal and autumnal equinoxes on or about March 20 and September 22 , the two days per year in which the length of day and night are the same, we hear about a magical property of these days that allows eggs to be balanced on end. Rarely do we see any new stories reporting that this same feat can be achieved every other day of the year as well. The equinoxes, which mark the beginning of spring and autumn, have long held a special importance in human society. Particularly the vernal equinox, which marks the first day of spring and the end of winter, the beginning of the season in which daylight again outlasts darkness and life springs anew. Flowers blossom, trees shoot out new leaves and branches, and animals give birth or their eggs hatch. Thus eggs – one of the most ubiquitous symbols of fertility and birth – have long been associated with the beginning of spring, and hence with the equinox. Many, many superstitions involving the breaking, balancing, burying, decorating, reading for purposes of divination and hiding of eggs have come to be part of the annual spring celebration. The linking of egg-balancing with spring celebrations is demonstrated by the fact that the practice is associated primarily with the vernal equinox and far less commonly with the autumnal equinox. The Chinese are often cited as having originated the practice of standing eggs on end during the equinox. Just as the equinox symbolically restores balance to the world by signalling its rebirth after a season of darkness, the equinox literally balances the day by dividing it into equal portions of darkness and light. If the symbol of fertility, eggs, could be balanced on end during a day equally divided between day and night, this was a sign that all nature was in harmony. Nonetheless, the vernal equinox brings no special egg-balancing properties with it. Standing an egg on its end is something just about anyone can do any day of the year; the feat simply takes the right egg and a little trial and practice. Since the vast majority of people never see or try balancing eggs on their ends on any day other than the equinox, though, many of them come away from the experience believing that something special must have occurred on that particular day. As the Associated Press reported in , however, scientific trial shows otherwise: Egg balancing, most popular at the spring equinox in March but said to be possible in both seasons, has attracted publicity in recent years – with scientists skeptical and ritual-makers adamant. Finally a scientist has published research into the matter and concluded that yes indeed, he could balance an egg – actually several eggs – at the moment of the equinox. But, on the other side of the coin, he was also able to do so at lots of other times. Ghigo, of the University of Minnesota, decided to study egg balancing after receiving questions about it from members of the public who had read about the annual spring egg balancing festival in New York City. Ghigo used four samples of a dozen eggs each, which he attempted to balance on their large ends on a Formica tabletop each day between Feb. The spring equinox occurred on March 20, Ghigo found the eggs have many bumps and irregularities and with patience some of them could be made to balance virtually every day – while some eggs would simply never balance, on the equinox or otherwise. If one is impatient or nervous, the rate is low. February saw the widespread promotion of a more recent wrinkle to the legend: Just like eggs, though, many brooms can be stood on their ends any old day of the year. The feat works best with newer brooms which have uniform, evenly cut bristles, with the angle of the bristle cut offsetting the lean angle of the broom: Cohen, Hennig and Tristram Potter Coffin. The Folklore of American Holidays.

Chapter 2 : Structural Science: How Strong are Eggshells? - Scientific American

The Chinese are often cited as having originated the practice of standing eggs on end during the equinox. Just as the equinox symbolically restores balance to the world by signalling its rebirth.

Have you ever wondered how a hen can lay an egg every day? Why some eggs are brown and some eggs are white? How many days an egg takes to hatch? Here are the answers to those questions and many more. Hens and eggs

Female chickens are called pullets for their first year or until they begin to lay eggs. For most breeds, around 20 weeks is a typical age for the first egg. Some breeds lay eggs daily, some every other day, some once or twice a week. Some individual hens never lay eggs, due to narrow pelvises or other anomalies. Normal laying routines can be interrupted by molting, winter daylight shortage, temperature extremes, illness, poor nutrition, stress, or lack of fresh water. Hens usually return to normal laying habits when the disruption-causing factor ends or is corrected. Most hens are productive layers for two years before declining in production, but some continue to lay eggs for several years. Roosters are necessary only for fertilization of eggs. Once she reaches maturity, an ovum will be released into a canal called the oviduct and begin its journey of development. At any given time a productive hen will have eggs of several stages within her reproductive system. The eggs most recently discharged from the ovary are just tiny yolks, and the eggs farther down the oviduct are progressively larger and more developed. From the time an ovum leaves the ovary, it takes approximately 25 hours for the egg to reach the vent for laying. During that time period, the yolk will grow larger while being surrounded by albumen egg white, wrapped in a membrane, and encased in a shell. Pigment is deposited on the shell as the last step of the egg production process. If sperm is present, the yolk will be fertilized before the albumen is deposited. As a chick embryo develops in a fertilized egg, the yolk provides nourishment and the albumen cushions the embryo. Although a hen has only one exterior opening the cloaca or vent for egg laying and elimination, eggs are not contaminated during the laying process. Two separate channels, the oviduct and the large intestine, open into the cloaca. As the egg nears the end of the oviduct, the intestinal opening is temporarily blocked off. The egg passes through the cloaca without contact with waste matter. The typical interval between eggs laid is about 25 hours, so a hen that lays an egg every day will lay a bit later each day. The comb, wattles, legs, and ear lobes will fade as the calcium leaches out. Calcium must be replenished through either feed containing calcium, supplements such as oyster shell, or high amounts of calcium in the soil of birds with outdoor access. Older hens may occasionally lay abnormal eggs due to age, stress, or illness. Pullet eggs--the first ones produced by each pullet--are smaller than the eggs that the same hen will produce as an older hen. Shell-less eggs are released before they have time to develop a shell. They may have membrane holding them together or just be loose yolk and white. Double yolkers may have a normal amount of egg white with two or more yolks. In the shell, the egg may be unusually large. Yolkless eggs, also called no-yolkers, dwarf eggs or wind eggs, consist of egg white alone. Occasionally an egg will come out with a wrinkly, misshapen, rough, bumpy, or unusually colored shell. Egg size is dependent on breed, age, and weight of the hen. Larger chicken breeds tend to lay larger eggs; banty breeds lay small eggs. Older hens tend to lay larger eggs than younger hens. The shell color is a breed characteristic. Most chicken breeds lay light-to-medium brown eggs. A few breeds lay white, dark brown, green, blue, or cream colored eggs. The shell color intensity of eggs laid by one hen can vary from time to time, with an occasional darker or lighter eggshell. While most eggs have a slight sheen to the shell, some breeds or individual hens tend to lay eggs with a chalkier texture. Some hens like to lay their eggs in private and others will join their sisters in the nest box. Often two or three hens will crowd into one box while another nest box remains empty. Sometimes a hen will sit on previously laid eggs and add her egg to the clutch. Another might prefer to sit in another area and deposit one egg by itself. Some will sing during the process of laying. It is a cheerful song that seems to be a proud announcement. Chickens learn by example, so a fake or real egg left in a designated nest box may encourage hens to lay there instead of on the floor or outdoors. Sometimes a free-ranging hen will go missing and reappear weeks later with a parade of chicks. Chickens like to eat eggs, even their own. An egg that gets accidentally broken will likely be eaten by one of the chickens. Some chickens become

habitual egg-eaters that break eggs open and eat them. An egg-eater should be culled from the flock if you wish to have eggs for the kitchen. Not only will that chicken continue to eat eggs, but others will learn from watching and you may end up with several egg-eaters. Holes in eggs and cracked eggs do not necessarily mean there is an egg-eater in the flock. A hen can accidentally crack an egg in the nest when she sits down or adjusts the nest to lay her own egg. Sometimes curiosity or boredom leads a chicken to peck at an egg without the intention of eating it. Chickens can be fed their own or other eggs either raw or cooked. Eggs provide protein and the calcium in the shell is beneficial for laying hens. A potato masher can be used to break boiled eggs into pieces of egg and shell. Empty eggshells from the kitchen can be fed back to chickens as a calcium supplement without concern for developing egg-eaters. However, to be safe, crushing the shells or running through a blender is a good idea. Chicken birds and bees The only reason a rooster would be required with a flock of hens is to fertilize eggs. As a side job, a good rooster also serves as a watchman, warning his hens of predators and other dangers. He also seeks out food for his harem. Even with a virile rooster in residence, not all eggs will be fertile. Often, roosters will have favorite hens that get most of their attention and others remain unnoticed. Hens do not have an estrus cycle. They can mate and develop fertile eggs at any time. A broody will sit on any eggs, whether or not they are fertile and regardless of who laid them. While a hen is brooding, you can remove daily any extra eggs she gathers into her clutch. A setting hen will usually leave the nest at least once a day to eat, drink, and defecate. The eggs are not in danger of cooling off too much during a normal foray into the coop or run. Typically, chicken eggs hatch about 21 days from the beginning of incubation or nesting by a broody hen. A few days early or late is not unusual, and some breeds lean toward earlier or later hatches. Not all fertile eggs will develop into embryos. Some never develop due to egg deficiencies or temperature fluctuations. Not all chick embryos will successfully hatch. They can die any time before hatching, even after pipping a hole in the egg. Double yolk eggs rarely hatch due to crowding during embryo development. If a broody hen has pushed an egg out of the nest, she probably knows something is not right with that egg or embryo. At opposite sides of the yolk are two chalazae, short white twisted strands of albumen that anchor the yolk to the white. A large chalaza does not indicate embryo development. Every egg yolk has a white disc called a blastoderm. It is usually visible but may be very pale. In an infertile egg, the blastoderm is solid white. In a fertile egg, the disc has a faint or distinct ring that makes it look like a donut or bulls-eye. Fertile eggs are completely edible. In fact, some people consider fertile eggs more nutritious than infertile eggs, but scientific research does not confirm this. Fresh fertile eggs collected daily will not have embryos in them. Embryos do not begin to develop unless the eggs are in a favorable warm environment under a broody hen or in an artificial incubator. The yolk of a chicken egg may be any shade from pale yellow to orange, depending on what the hen has eaten. The color is usually consistent if hens are fed only one type of feed, but foraging hens and those fed kitchen scraps will often produce a variety of yolk colors. The egg yolk or egg white may have red or brown specks in it. If they look unappealing, the spots can be removed with a spoon or knife before cooking. An eggshell has a protective coating that prevents bacteria from entering the egg. To retain this coating, eggs should not be washed until just before use.

Chapter 3 : How to Store Fresh Eggs - Real Food - MOTHER EARTH NEWS

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Thank you for posting this information. I discarded the rest to the compost. I wonder if this method could be safely utilized. I would love to see some modern day comparison with your other winning method in a more sensible timeline than my own. This is very good research to see, and I sincerely appreciate it! Stella Thank you for posting this information. After they are thoroughly frozen, remove them and place in a zip-lock bag and return to the freezer. When needed for any recipe calling for whole eggs, simply thaw at room temp and add them to the recipe. Three cubes equals about 2 large eggs. Like I have been practicing for the last 2 years, saving back a few unwashed eggs here and there throughout the season in the fridge. I use turkey and duck eggs for baking and hen eggs sometimes mixed with turkey eggs for breakfast. Had more than enough by January when the hens started laying again and by March when the turkeys started laying and April when the ducks started laying. We live in a spoiled time when we think that there will always be plenty. What will these people do when they realize that this may not always be so? Like I have been practicing for the last 2 years, saving back a few eggs here and there throughout the season in the fridge. BarbaraL so much pretentious documentation with little value They were then simply packed gently into a bowl and left in a dark cupboard until the hens stopped laying. We never had spoiled eggs. We all used to engage in this coating and the eggs remained fresh for many months. Once frozen they can be popped out and stored in air tight bags in the freezer. That way I have just what I need, either whole eggs or separated eggs. So long as they are in air tight bags I use a sealer they seem to last for at least a year without any loss in consistency or flavor. I wanted to confirm this line in your article: You all started with a great experiment and then statistically ruined it by introducing so many variables. Matters not, the bottom line is simply collect the eggs, do NOT wash them, store them in a cool place wow I only have 3 chickens and the eggs are consumed here, or shared with neighbors--How to Win Friends and Influence People!!! Only seen snow on post-cards. As for commercial eggs, you do know how to read how old the eggs are by the mark on the carton, right????? It is non toxic and works better for me than writing on the carton. Crack 14 or so of them into a bowl, and MIX, then pour into ice cube trays. When frozen, place into bags. They keep for a year and are fine in cooking. Take your home grown, unwashed eggs and place them in a carton. Write the date on the carton and place in a cool place, such as a root cellar or cool basement. Add to your stash and when you need eggs to cook with, go to your storage place and grab the oldest dated carton. Be sure to wash your eggs before using. Plain water and a soft brush will work perfectly. Take your unwashed eggs, place in a carton, label the date and place in your root cellar or cool basement. When you need eggs to cook with, go to your storage place and grab the oldest dated carton. Wash the bloom off before using. This way you rotate your supply and none are ever more than a couple of months old. Home raised, unwashed eggs last for a very long time in a cool environment and have a marvelously rich flavor. Mother Nature has conveniently supplied the perfect container and there is no need to get stressed about this. Most go back into the coop during the day to lay eggs in nest boxes, but I discovered a surprise today.. One always flies up into my fenced garden. Today I discovered her sitting on the ground in a shaded corner of my garden I lifted her up only to discover she has a clutch of 15 eggs. Move her and her clutch into a nest box in the coop? Let her sit on the clutch where it is? We have just started to get more eggs than we could eat and were trying to figure out if any of these processes worked. I will be storing in the fridge washed with a sealed container.

Chapter 4 : Dragon Egg – Official Minecraft Wiki

The dragon egg is a decorative block, or a "trophy item". Only one dragon egg can ever generate per world, as it will only be dropped by the first dragon. The dragon egg, if there is no block below it, will fall until it lands on the next available block. When it is being affected by gravity and.

Amniote eggs and embryos Turtle eggs in a nest dug by a female common snapping turtle *Chelydra serpentina* Like amphibians, amniotes are air-breathing vertebrates , but they have complex eggs or embryos , including an amniotic membrane. Amniotes include reptiles including dinosaurs and their descendants, birds and mammals. Reptile eggs are often rubbery and are always initially white. They are able to survive in the air. Often the sex of the developing embryo is determined by the temperature of the surroundings, with cooler temperatures favouring males. Not all reptiles lay eggs; some are viviparous "live birth". Dinosaurs laid eggs, some of which have been preserved as petrified fossils. Among mammals, early extinct species laid eggs, as do platypuses and echidnas spiny anteaters. Platypuses and two genera of echidna are Australian monotremes. Marsupial and placental mammals do not lay eggs, but their unborn young do have the complex tissues that identify amniotes. Mammalian eggs The eggs of the egg-laying mammals the platypus and the echidnas are macrolecithal eggs very much like those of reptiles. The eggs of marsupials are likewise macrolecithal, but rather small, and develop inside the body of the female, but do not form a placenta. The young are born at a very early stage, and can be classified as a " larva " in the biological sense. Receiving nutrients from the mother, the fetus completes the development while inside the uterus. Invertebrate eggs Eggs are common among invertebrates , including insects , spiders , mollusks , and crustaceans. Evolution and structure All sexually reproducing life, including both plants and animals, produces gametes. The male gamete cell, sperm , is usually motile whereas the female gamete cell, the ovum , is generally larger and sessile. The male and female gametes combine to produce the zygote cell. In multicellular organisms the zygote subsequently divides in an organised manner into smaller more specialised cells, so that this new individual develops into an embryo. In most animals the embryo is the sessile initial stage of the individual life cycle, and is followed by the emergence that is, the hatching of a motile stage. The zygote or the ovum itself or the sessile organic vessel containing the developing embryo may be called the egg. A recent proposal suggests that the phylotypic animal body plans originated in cell aggregates before the existence of an egg stage of development. Eggs, in this view, were later evolutionary innovations , selected for their role in ensuring genetic uniformity among the cells of incipient multicellular organisms. Egg size and yolk Vertebrate eggs can be classified by the relative amount of yolk. Simple eggs with little yolk are called microlecithal, medium-sized eggs with some yolk are called mesolecithal, and large eggs with a large concentrated yolk are called macrolecithal. Microlecithal Microlecithal eggs from the flatworm *Paragonimus westermani* Small eggs with little yolk are called microlecithal. The yolk is evenly distributed, so the cleavage of the egg cell cuts through and divides the egg into cells of fairly similar sizes. In sponges and cnidarians the dividing eggs develop directly into a simple larva, rather like a morula with cilia. In cnidarians, this stage is called the planula , and either develops directly into the adult animals or forms new adult individuals through a process of budding. Such eggs are found in flatworms , roundworms , annelids , bivalves , echinoderms , the lancelet and in most marine arthropods. These small eggs can be produced in large numbers. In animals with high egg mortality, microlecithal eggs are the norm, as in bivalves and marine arthropods. However, the latter are more complex anatomically than e. Instead, the eggs hatch into larvae , which may be markedly different from the adult animal. In placental mammals, where the embryo is nourished by the mother throughout the whole fetal period, the egg is reduced in size to essentially a naked egg cell. Mesolecithal Frogspawn is mesolecithal. Mesolecithal eggs have comparatively more yolk than the microlecithal eggs. The yolk is concentrated in one part of the egg the vegetal pole , with the cell nucleus and most of the cytoplasm in the other the animal pole. The cell cleavage is uneven, and mainly concentrated in the cytoplasm-rich animal pole. Comparatively anatomically simple animals will be able to go through the full development and leave the egg in a form reminiscent of the adult animal. This is the situation found in hagfish and some snails. Eggs with a large yolk

are called macrolecithal. The eggs are usually few in number, and the embryos have enough food to go through full fetal development in most groups. Due to the large size of the yolk, the cell division can not split up the yolk mass. The fetus instead develops as a plate-like structure on top of the yolk mass, and only envelopes it at a later stage. This form of fetal development is common in bony fish, even though their eggs can be quite small. Despite their macrolecithal structure, the small size of the eggs does not allow for direct development, and the eggs hatch to a larval stage "fry". In terrestrial animals with macrolecithal eggs, the large volume to surface ratio necessitates structures to aid in transport of oxygen and carbon dioxide, and for storage of waste products so that the embryo does not suffocate or get poisoned from its own waste while inside the egg, see amniote. Ovuliparity is typical of bony fish, anurans, echinoderms, bivalves and cnidarians. Most aquatic organisms are ovuliparous. The term is derived from the diminutive meaning "little egg". Oviparity is where fertilisation occurs internally and so the eggs laid by the female are zygotes or newly developing embryos, often with important outer tissues added for example, in a chicken egg, no part outside of the yolk originates with the zygote. Oviparity is typical of birds, reptiles, some cartilaginous fish and most arthropods. Terrestrial organisms are typically oviparous, with egg-casings that resist evaporation of moisture. That is, the embryo still obtains all of its nutrients from inside the egg. Most live-bearing fish, amphibians or reptiles are actually ovoviviparous. This intra-uterine cannibalism occurs in some sharks and in the black salamander *Salamandra atra*. Marsupials excrete a "uterine milk" supplementing the nourishment from the yolk sac. This most commonly occurs through a placenta, found in most mammals. Similar structures are found in some sharks and in the lizard *Pseudomoia pagenstecheri*. Egg food Eggs laid by many different species, including birds, reptiles, amphibians, and fish, have probably been eaten by mankind for millennia. Popular choices for egg consumption are chicken, duck, roe, and caviar, but by a wide margin the egg most often humanly consumed is the chicken egg, typically unfertilized. Eggs and Kashrut See also: Kosher meat and milk or derivatives cannot be mixed Deuteronomy Eggs are considered pareve neither meat nor dairy despite being an animal product and can be mixed with either milk or kosher meat. Mayonnaise, for instance, is usually marked "pareve" despite by definition containing egg. The basis of this technology was the discovery in by Alice Miles Woodruff and Ernest William Goodpasture at Vanderbilt University that the rickettsia and viruses that cause a variety of diseases will grow in chicken embryos. This enabled the development of vaccines against influenza, chicken pox, smallpox, yellow fever, typhus, Rocky mountain spotted fever and other diseases. Culture The egg is a symbol of new life and rebirth in many cultures around the world. Christians view Easter eggs as symbolic of the resurrection of Jesus Christ. Adults often hide the eggs for children to find, an activity known as an Easter egg hunt. A similar tradition of egg painting exists in areas of the world influenced by the culture of Persia. Before the spring equinox in the Persian New Year tradition called Norouz, each family member decorates a hard-boiled egg and sets them together in a bowl. The tradition of a dancing egg is held during the feast of Corpus Christi in Barcelona and other Catalan cities since the 16th century. It consists of an emptied egg, positioned over the water jet from a fountain, which starts turning without falling. This act, known commonly as "egging" in the various English-speaking countries, is a minor form of vandalism and, therefore, usually a criminal offense and is capable of damaging property egg whites can degrade certain types of vehicle paint as well as causing serious eye injury. On Halloween, for example, trick or treaters have been known to throw eggs and sometimes flour at property or people from whom they received nothing. Eggs are also often thrown in protests, as they are inexpensive and nonlethal, yet very messy when broken. Traditionally, the embryo would be removed before a collector stored the egg shell. For example, the Australian Museum hosts a collection of about 20, registered clutches of eggs, [33] and the collection in Western Australia Museum has been archived in a gallery. Fish eggs, such as these herring eggs are often transparent and fertilized after laying. A *Testudo hermanni* emerging fully developed from a reptilian egg.

Chapter 5 : what do you call the other side of an egg? [end] | WordReference Forums

"The Egg" tells the story of a childhood memory that has in a profound way shaped its narrator's moral outlook. The tale centers on the narrator's father, a man "intended by nature to be.

If you are looking for affordable products. It is durable, easy customizable. It is made of quality materials. Regardless if you are a small company proprietor or a big business proprietor, it is your responsibility to ensure that your business is running to its maximum degree. This includes the monitoring of all employees. For your business to achieve its highest potential, you will have to ensure that all your employees are productive and working on task. Regrettably, this doesnt usually occur. Bad function behavior may be the sign of a poor employee, however it is not usually. You will possibly not always have considered this before, but have you examined your workplace furniture? Otherwise, you are advised to do so. When it comes to employees, particularly those who function an office setting, one of the biggest issues is poor quality business furniture or unpleasant business furniture. Should you were not already conscious, modern business furniture is furniture that is considered modern. It tends to swing from the traditional thinking of inexpensive office furniture is better. Rather, contemporary business furniture places a focus on revolutionary designs revolutionary styles that be comforted and efficiency into consideration. Actually, those new designs are just some of benefits to purchasing contemporary office furniture for the company. Because it was previously mentioned, contemporary office furniture was created with security in mind. This comfort and ease is what helps to improve efficiency. With modern office furniture, your employees should not have to do this, as most pieces of furniture are comfy to sit down in, sometimes all day long. Along with growing efficiency, contemporary business furniture may also be able to decrease the amount of time that your workers invest looking for products. This is most beneficial when paper documents are still used. For instance, a large number of modern office tables now include built-in submitting cupboards or bookshelves. Many times, you do not even have to wake up from your office chair to achieve a tables filing cabinet or shelf. Getting all necessary office supplies online and documents right at the disposal of the workers can also be prone to improve manufacturing. There shouldnt be any fumbling around for misplaced or misplaced documents, as it is all kept within ten or twenty yards way. It is also important to point out look or the atmosphere produced. Contemporary office furniture is innovate and comfy, but it is also expert in nature. An example of this is leather office chairs. With modern business furniture in your office, your working environment will actually shout professionalism. As a business owner, it is exactly what you want. An expert look and feel could be the extra push needed to maintain your employees in line or on task. In addition, should you run a company exactly where your clients might have to come into your office, modern office furniture also may help to produce a positive public notion for both you and your business. As you can tell, there are a number of various benefits to buying contemporary business furniture for your place of work. If you are concerned with the price of providing all your employees with modern office long term, you might want to perform a trail first. Give a number of your employees new, modern office furniture and see if their productivity increases. For a wide variety of business furniture, you are encouraged to examine OfficeDR.

Chapter 6 : Interesting Facts About Chicken Eggs | BackYard Chickens

Most bird eggs have an oval shape, with one end rounded and the other more pointed. This shape results from the egg being forced through the oviduct. Muscles contract the oviduct behind the egg, pushing it forward.

Search egg An egg is the female gamete , germ cell, or ovum found in all animals and most plants. Popularly, the term is used to describe those animal eggs that are deposited by the female either before or after fertilization and develop outside the body, such as the eggs of reptiles or birds. The egg is a single cell which develops into the embryo after fertilization by a single sperm cell or male gamete. In animals, it is formed in a primary sex organ or gonad called the ovary. In fish , reptiles, and birds there is a food store or yolk enclosed within its outer membrane. In angiosperm , the female reproductive organs form part of the flower. The egg cell is found within the ovules , which upon fertilization develop into the embryo and seed. The shape of eggs Eggs, such as chicken eggs, are often described as being oval in shape, which is effectively tautological since "oval" comes from the Latin ovus for "egg. In real life, eggs, like ovals, come in a variety of forms all of which can be loosely described as "like an ellipsoid but with one end more pointed than the other. Other useful egg approximations come from surfaces of revolution of Cartesian ovals , Cassinian ovals , and sections through cones and cylinders. Because it gives strength even though the eggshell is thin enough to allow the young bird to peck its way out when ready. To demonstrate this strength, trying balancing a pile of books on four half egg shells. Another trick with eggs is to distinguish between a raw egg and a hard-boiled one without cracking them open to see which is which. To do this, lie both eggs on their sides on a table and spin them as you would a spinning top. With a bit of practice, the cooked egg will be made to rise up for a few seconds, while the raw one will remain on its side. The physics of this odd behavior was finally cracked by two mathematicians, Keith Moffat of Cambridge University and Yutaka Shimomura of Keio University, who reported their findings in the journal Nature in They concluded that friction between the egg and the surface produces a gyroscopic effect , which causes some of the kinetic energy of the object to be translated into potential energy , raising its center of gravity see also Tippee Top. As the hardboiled egg spins, its curved surface causes it to touch the tabletop at only one point. The contact point changes and traces out a little circle. This sliding slightly slows the spinning motion, introducing a wobble into the spin of the egg. This in turn tilts the egg a little, raising one end off the table more than the other, at which point the gyroscopic effect kicks in and translates some of the kinetic energy of the spinning egg into potential energy, and raises its center of gravity in a seemingly paradoxical way. This effect is heightened by the fact that as the end of the egg rises, the egg draws in closer to the axis of spin, causing it to spin more quickly " just as figure-skaters can make themselves pirouette faster by raising their arms above their heads. Because the inside of the egg is runny and it lags behind the shell. As well as solving the mystery of the balancing egg, Moffat also found time to write a limerick to commemorate the event:

Chapter 7 : What are the white things that hang off an egg yolk? - The Boston Globe

The Other End of the Egg Hardcover - February 1, by Martin Kallich (Author) Be the first to review this item. See all formats and editions Hide other formats.

Are there some guidelines for how long eggs are safe to eat? Pack dates and sell-by dates According to the U. Each carton of USDA graded eggs must show the date of packaging, the processing plant number, and may include an expiration date. USDA assures that all labeling and claims made on the carton are truthful and accurate. To determine freshness, a Julian date or pack-date calendar can be used. This three-digit code indicates the date of packaging, starting with January 1 as and ending with December 31 as These numbers represent the consecutive days of the year. You can store fresh shell eggs in their cartons in the refrigerator for four to five weeks beyond this date. Most states require a pack date as described in this article. After the eggs reach home, refrigerate the eggs in their original carton and place them in the coldest part of the refrigerator, not in the door. For best quality, use eggs within 3 to 5 weeks of the date you purchase them. Some State egg laws do not allow the use of a "sell-by" date. An egg can float in water when its air cell has enlarged sufficiently to keep it buoyant. This means the egg is old, but it may be perfectly safe to use. Crack the egg into a bowl and examine it for an off-odor or unusual appearance before deciding to use or discard it. A spoiled egg will have an unpleasant odor when you break open the shell, either when raw or cooked. Cook eggs thoroughly so both yolks and whites are firm, not runny. Do not eat raw or undercooked eggs. Once eggs are hard-cooked, they should be refrigerated in their shells within 2 hours of cooking and used within a week. Refrigerate them in a clean container, not their original egg carton.

Chapter 8 : The other end of the egg: religious satire in Gulliver's travels - Martin Kallich - Google Books

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Cooking methods affect the nutritional values of eggs. The diet of laying hens also may affect the nutritional quality of eggs. For instance, chicken eggs that are especially high in omega-3 fatty acids are produced by feeding hens a diet containing polyunsaturated fats from sources such as fish oil, chia seeds, or flaxseeds. People on a low-cholesterol diet may need to reduce egg consumption; however, only 27 percent of the fat in egg is saturated fat palmitic, stearic, and myristic acids. There is debate over whether egg yolk presents a health risk. A prospective study of more than 100,000 people by the Harvard School of Public Health concluded in part, that "The apparent increased risk of CHD associated with higher egg consumption among diabetic participants warrants further research. A health issue associated with eggs is contamination by pathogenic bacteria, such as *Salmonella enteritidis*. Contamination of eggs with other members of the genus *Salmonella* while exiting a female bird via the cloaca may occur, so care must be taken to prevent the egg shell from becoming contaminated with fecal matter. In commercial practice in the US, eggs are quickly washed with a sanitizing solution within minutes of being laid. The risk of infection from raw or undercooked eggs is dependent in part upon the sanitary conditions under which the hens are kept. Health experts advise people to refrigerate washed eggs, use them within two weeks, cook them thoroughly, and never consume raw eggs. A study by the U. Department of Agriculture in Risk Analysis April 22 2002: It showed that of the 69 billion eggs produced annually, only 2. This has not been the case in other countries, however, where *Salmonella enteritidis* and *Salmonella typhimurium* infections due to egg consumption are major concerns. Most forms of contamination enter through such weaknesses in the shell. In the UK, the British Egg Industry Council awards the lions stamp to eggs that, among other things, come from hens that have been vaccinated against *Salmonella*. Egg allergy One of the most common food allergies in infants is eggs. White and brown eggs in an egg crate. Most commercially farmed chicken eggs intended for human consumption are unfertilized, since the laying hens are kept without roosters. Fertile eggs may be eaten, with little nutritional difference when compared to the unfertilized. Fertile eggs will not contain a developed embryo, as refrigeration temperatures inhibit cellular growth for an extended period of time. Sometimes an embryo is allowed to develop, but eaten before hatching as with balut. Grading by quality and size See also: Food grading The U. Department of Agriculture grades eggs by the interior quality of the egg see Haugh unit and the appearance and condition of the egg shell. Eggs of any quality grade may differ in weight size. Grade AA Eggs have whites that are thick and firm; have yolks that are high, round, and practically free from defects; and have clean, unbroken shells. Grade AA and Grade A eggs are best for frying and poaching, where appearance is important. This is the quality most often sold in stores. Grade B Eggs have whites that may be thinner and yolks that may be wider and flatter than eggs of higher grades. The shells must be unbroken, but may show slight stains. This quality is seldom found in retail stores because usually they are used to make liquid, frozen, and dried egg products, as well as other egg-containing products. In Australia [75] and the European Union, eggs are graded by the hen raising method, free range, battery caged, etc. Chicken eggs are graded by size for the purpose of sales. Some maxi eggs may have double-yolks and some farms separate out double-yolk eggs for special sale. This is to remove natural farm contaminants present in the cleanest farms and to prevent the growth of bacteria. In Europe legislation requires the opposite. Washing removes the natural protective cuticle on the egg and refrigeration causes condensation which may promote bacteria growth. Although eggshell color is a largely cosmetic issue, with no effect on egg quality or taste, it is a major issue in production due to regional and national preferences for specific colors, and the results of such preferences on demand. For example, in most regions of the United States, chicken eggs generally are white. In some parts of the northeast of that country, particularly New England, where a television jingle for years proclaimed "brown eggs are local eggs, and local eggs are fresh! Local chicken breeds, including the Rhode Island Red, lay brown eggs. In Brazil and

Poland , white chicken eggs are generally regarded as industrial, and brown or reddish ones are preferred. Small farms and smallholdings , particularly in economically advanced nations, may sell eggs of widely varying colors and sizes, with combinations of white, brown, speckled red , green, and blue as laid by certain breeds, including araucanas, [77] heritage skyline, and cream leg bar eggs in the same box or carton, while the supermarkets at the same time sell mostly eggs from the larger producers, of the color preferred in that nation or region. Very dark brown eggs of Marans , a French breed of chicken.

Chapter 9 : Egg – Official Minecraft Wiki

Not only will that chicken continue to eat eggs, but others will learn from watching and you may end up with several egg-eaters. Holes in eggs and cracked eggs do not necessarily mean there is an egg-eater in the flock.

Why Do Some Eggs Float? How to test if an egg is fresh: Firstly, fill a deep bowl with water and carefully lower the egg into the water. A very fresh egg will immediately sink to the bottom and lie flat on its side. This is because the air cell within the egg is very small. The egg should also feel quite heavy. As the egg starts to lose its freshness and more air enters the egg, it will begin to float and stand upright. The smaller end will lie on the bottom of the bowl, whilst the broader end will point towards the surface. The egg will still be good enough to consume, however, if the egg fully floats in the water and does not touch the bottom of the bowl at all, it should be discarded, as it will most likely be bad. The second method to test the eggs freshness is by breaking the egg onto a flat plate, not into a bowl. The yolk of a very fresh egg will have a round and compact appearance and it will sit positioned quite high up in the middle of the egg. The white that surrounds it will be thick and stays close to the yolk. A less fresh egg will contain a flatter yolk, that may break easily and a thinner white that spreads quite far over the plate. Does Egg Size Matter? Eggs are sold in a range of standard sizes, the most common being jumbo, extra large, large, and medium. Chicken eggs are most commonly used. In some areas, duck, goose, and quail eggs are also available. Shell color-brown or white-is purely superficial; there is no difference in quality. Refrigerate in the carton for up to 5 weeks. Eggs are a perishable food and need to be refrigerated. Keep eggs in the original carton in the coldest part of your refrigerator. Throw away any eggs that are cracked, broken, or leaking. It is best not to wash eggs before storing or using them. Washing is a routine part of commercial egg processing and the eggs do not need to be rewashed. Fresh eggs in the shell – 3 to 4 weeks Fresh egg whites – 2 to 4 days Fresh egg yolks unbroken and covered with water – 2 to 4 days Hard-cooked eggs – 1 week Deviled eggs – 2 to 3 days Leftover egg dishes – 3 to 4 days What is Chalazae? There are two chalazae anchoring each yolk, on opposite ends of the egg. They are neither imperfections nor beginning embryos. The more prominent the chalazae, the fresher the egg. Chalazae does not interfere with the cooking or beating of the white and need not be removed, although some cooks like to strain them from stirred custard. If you hold up two 2 eggs and one is hard-boiled and the other is raw, you might wonder how to know which is which. A simple test will reveal the answer. Spin them carefully on a countertop. Try it and see for yourself. If you are taking deviled eggs, egg salad or other egg-based foods to a picnic or outdoor event, pack them with ice or a commercial coolant in an insulated bag or cooler to keep them cold. When entertaining, serve all egg dishes within two hours. Cold egg dishes and beverages should be kept on ice. Serve eggs and egg-rich foods immediately after cooking or refrigerate and use within 3 to 4 days. Nutritional Value of Eggs: Eggs make a valuable contribution to a healthy, balanced diet. Eggs provide protein, vitamin A, riboflavin, and other vitamins and minerals. The yolk contains all the fat, saturated fat, and cholesterol in an egg. Eggs are an excellent source of high-quality protein and are far less expensive than most other animal-protein foods. Although eggs contain a significant amount of cholesterol, they need not be excluded from the diet. Most people need not be concerned about eating eggs in moderation.