

wit, genuine peppermint extract, in that oil of peppermint in the quantity of not less than 3 per centum by volume is an essential ingredient of the article of food known as genuine peppermint extract, whereas the article of food aforesaid consisted of a certain dilute peppermint extract containing not more than 0.4 of 1 per centum by volume of oil of peppermint. Misbranding was alleged for the further reason that the article consisted of a certain dilute solution of peppermint extract consisting of not more than, to wit, 0.4 of 1 per centum by volume of oil of peppermint and was offered for sale, invoiced, sold, and delivered under the distinctive name of another article of food, to wit, genuine peppermint extract.

Analysis of a sample of the ginger extract by said Bureau of Chemistry showed the following results:

Specific gravity at 15.6° C.....	0.9372
Alcohol (per cent by volume).....	47.7
Methyl alcohol: None.	
Solids (grams per 100 cc).....	0.18
Ginger, vanillin test: Positive.	
Capsicum, qualitative test: Negative.	
Organoleptic test: Ginger flavor.	
Color: Naphthol Yellow S., Amaranth.	

Adulteration of this product was alleged in the information for the reason that a dilute solution of extract of ginger had been mixed and packed with the article of food aforesaid in such a manner as to reduce and lower and injuriously affect its quality and strength, and for the further reason that a certain substance, to wit, a dilute solution of extract of ginger had been substituted in part for the article of food aforesaid, and for the further reason that a certain substance, to wit, a dilute solution of extract of ginger had been substituted in part and wholly for the article. Adulteration was alleged for the further reason that the article of food had been colored in a manner whereby its inferiority was concealed.

On December 15, 1913, a plea of guilty was entered on behalf of the defendant firm, and the court imposed a fine of \$100 and costs.

[While it was alleged in the information that the peppermint extract contained 0.4 per cent of oil of peppermint, it will be noted that the analysis indicated the presence of 0.8 per cent oil of peppermint.]

C. F. MARVIN, *Acting Secretary of Agriculture.*

WASHINGTON, D. C., August 15, 1914.

**3337. Adulteration and misbranding of Jamaica ginger. U. S. v. Victor Gautier & Co. Plea of guilty. Fine, \$15. (F. & D. No. 4218, I. S. No. 14895-d.)**

At the March, 1914, term of the District Court of the United States for the Southern District of New York, the United States attorney for said district, acting upon a report by the Secretary of Agriculture, filed an information against Victor Gautier & Co., a corporation, New York, N. Y., alleging shipment by said company, in violation of the Food and Drugs Act, on September 14, 1911, from the State of New York into the State of Tennessee, of a quantity of Jamaica ginger which was adulterated and misbranded. The product was labeled: "Ginger. Superfine Jamaica-type-Ginger drops compound. These goods are carefully compounded and prepared under the most modern and improved methods and are guaranteed by Victor Gautier & Co. Inc. New York, under the Food and Drugs Act, June 30, 1906. Serial No. 8115."

Analysis of a sample of the product by the Bureau of Chemistry of this department showed the following results:

Specific gravity, 20° C./4° C.-----	0.9593
Alcohol (per cent by volume)-----	33.3
Methyl alcohol: Absent.	
Coal tar color: Absent.	
Ginger (Seeker): Positive.	
Capsicum (La Wall & Nelson): Positive.	
Solids (per cent)-----	0.40

Adulteration of the product was alleged in the information for the reason that a dilute solution of ginger and capsicum had been mixed and packed with said article so as to reduce and lower and injuriously affect its quality and strength; and further, for the reason that another substance, to wit, a dilute solution of ginger and capsicum had been substituted in part for the said article. Misbranding of the product was alleged for the reason that the words "Ginger" and "Superfine Jamaica Ginger," on the label thereof, regarding said article and the ingredients and substances, were false and misleading in that the said words would indicate that the said article was Jamaica ginger, whereas, in truth and in fact, the said article was not Jamaica ginger, but was a dilute solution of ginger containing capsicum.

On April 13, 1914, the defendant company entered a plea of guilty to the information, and the court imposed a fine of \$15.

C. F. MARVIN, *Acting Secretary of Agriculture.*

WASHINGTON, D. C., August 15, 1914.

**3338. Adulteration and misbranding of liqueur. U. S. v. E. G. Lyons & Raas Co. Plea of guilty as to first and third counts of information. Fine, \$50. Sentence suspended as to second count. (F. & D. No. 4252. I. S. No. 13047-d.)**

At the March, 1914, term, the United States attorney for the Southern District of New York, acting upon a report by the Secretary of Agriculture, filed in the District Court of the United States for said district an information in three counts against E. G. Lyons & Raas Co., a corporation, New York, N. Y., alleging shipment by said company, in violation of the Food and Drugs Act, on December 7, 1911, from the State of New York into the State of Pennsylvania, of a quantity of liqueur which was adulterated and misbranded. The product was labeled: "E. G. Lyons & Raas Trademark. Established 1852, San Francisco-New York. Superfine Liqueur Leone Verdolino di Napoli. Artificially Colored. Cordial prepared with finest ingredients and guaranteed under Pure Food and Drugs Act, June 30, 1906. Serial No. 5408."

Analysis of a sample of the product by the Bureau of Chemistry of this department showed the following results:

Ash (per cent)-----	0.137
Commercial glucose (per cent)-----	6.93
Alcohol (per cent by volume)-----	21.74
Methyl alcohol: None.	
Solids (grams per 100 cc)-----	41.5
Nonsugar solids (grams per 100 cc)-----	3.0
Sucrose (grams per 100 cc)-----	1.31
Reducing sugars before inversion as invert (grams per 100 cc)-----	37.22
Polarizations:	
At 20° C., direct (°V.)-----	+2.55
At 20° C., invert (°V.)-----	+0.8
At 87° C., invert (°V.)-----	+11.3