

lavender as determined by the tests laid down in said Pharmacopœia official at the time of investigation, in that said Pharmacopœia requires that oil of lavender flowers should have a specific gravity of not less than 0.875 nor greater than 0.910 at 25° C., whereas the product had a specific gravity of 0.913 at 25° C., and contained esters of glycerin, and the real standard of strength, quality, and purity of the product was not stated on the bottle in which it was offered for sale.

Misbranding was alleged for the reason that the statement "oil of lavender" borne on the label was false and misleading in that it created the impression that said product was a pure oil of lavender, when, in truth and in fact, it was oil of lavender containing esters of glycerin.

On May 13, 1913, the defendant company entered a plea of guilty to the information and the court imposed a fine of \$10 and costs.

B. T. GALLOWAY, *Acting Secretary of Agriculture.*

WASHINGTON, D. C., *February 18, 1914.*

2901. Adulteration of frozen egg product. U. S. v. Isaac W. Bickley. Plea of non vult contendere. Fine, \$50 and costs. (F. & D. No. 4418. I. S. No. 1700-d.)

On June 18, 1913, the United States attorney for the Eastern District of Pennsylvania, acting upon a report by the Secretary of Agriculture, filed in the District Court of the United States for said district an information against Isaac W. Bickley, trading as A. F. Bickley & Son, a corporation, Philadelphia, Pa., alleging shipment by said defendant, in violation of the Food and Drugs Act, on or about November 27, 1911, from the State of Pennsylvania into the State of New Jersey, of a quantity of frozen egg product which was adulterated. The product was labeled on tags: "48." "F 34335. From Delaware Storage & Freezing Co. Cold Storage and Ice 402-410 N. N American Street. Sharp Freezing a specialty. Philadelphia, Pa."

Bacteriological examination of a sample of the product was made by the Bureau of Chemistry of this department with the following results: Organisms per gram on plain agar after 5 days: At 25° C., 130,000,000, 140,000,000, 70,000,000, 200,000,000, 90,000,000, 90,000,000; at 37° C., 30,000,000, 60,000,000, 30,000,000, 27,000,000, 130,000,000, 70,000,000; 100,000,000 *B. coli* group per gram; 10,000,000 streptococci per gram. These results show the sample to consist wholly or in part of a filthy, putrid, or decomposed animal substance. Adulteration of the product was alleged in the information for the reason that it consisted in part of a filthy, decomposed animal substance.

On June 18, 1913, the defendant entered a plea of non vult contendere to the information and the court imposed a fine of \$50 and costs of \$12.05.

B. T. GALLOWAY, *Acting Secretary of Agriculture.*

WASHINGTON, D. C., *February 18, 1914.*

2902. Misbranding of port wine. U. S. v. A. Graf Distilling Co. Plea of guilty. Fine, \$5 and costs. (F. & D. No. 4423. I. S. No. 17303-d.)

On June 13, 1913, the United States attorney for the Eastern District of Missouri, acting upon a report by the Secretary of Agriculture, filed in the District Court of the United States for said district an information against the A. Graf Distilling Co., a corporation, St. Louis, Mo., alleging shipment by said company in violation of the Food and Drugs Act, on or about January 9, 1912, from the State of Missouri into the State of Illinois, of a quantity of port wine which was misbranded. The product was labeled: "10 Gals. Port Wine. Frank H. Meyer, Decatur, Illinois."

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

Alcohol (per cent).....	19. 65
Solids (per cent).....	11. 92
Nonsugar solids (per cent).....	3. 11
Reducing sugars before inversion (per cent).....	8. 81
Polarization, direct, at 26°C (°V.)	5. 5