

so-called, spirit vinegar was produced. Finally, since the presence of acetic acid was found to be the chief character, it came about that diluted acetic acid from whatever source produced, was made to do duty as vinegar; either *per se*, or by addition to a fermentation product too low in acid strength. The public is therefore offered the following articles under the name vinegar:—

1. Sourred (aceticified), white wine.
2. " " red wine.
3. " " fermented malt mash.
4. " " " cider.
5. " " " other fruit juices.
6. " " dilute spirits.
7. Diluted acetic acid.

The first six articles named are distinguished from the last (7th) by the fact that the acetic acid which they contain has been produced by fermentation (*aceticous*) in the liquid itself; they are properly described as a class, by the term "fermented." The sixth on the list is sometimes called distilled vinegar since it is made from a distilled spirit. This does not mean that the vinegar itself has been distilled. The last named article is not legally recognized as a vinegar. It may be sold as artificial vinegar, imitation vinegar; vinegar substitute, or acetar. While it possesses the sourness of true vinegar, it does not possess the special flavour which characterizes the various kinds of true vinegar. The flavour referred to is due to the fact that when fermentation to produce acetic acid occurs in a dilute alcoholic liquid, small amounts of other substances are produced at the same time. These so-called congeners impart flavour to the vinegar, and this flavour is different for each particular source. For this reason, vinegars from certain sources are much in favour with the public; those made from white wine, from malt mash, from cider, and from spirits of wine are most in demand. A solution of pure acetic acid in water has no particular flavour, and is not entitled to be called a vinegar; although a very good substitute for vinegar may be manufactured from acetic acid, by adding suitable flavouring materials. Of course, the acetic acid employed in making such a surrogate vinegar, must be quite pure.

It will readily be conceded that vinegar should be both bought and sold under a name which correctly describes it. A customer who demands vinegar, has no ground of complaint against the dealer who supplies him with any one of the first six varieties listed above. But if he asks for malt vinegar he is defrauded if given a vinegar which is not actually made from malt; and so of the other kinds. The vinegar which dominates the market in any particular country, usually corresponds to the producing material most abundant and therefore most readily available in that country. Thus, wine vinegar is most popular in France, malt vinegar in England, cider vinegar in the United States of America, and spirit vinegar in Canada. But, in Canada, we find a great demand for malt and cider vinegars, and a very wide spread demand for white wine vinegar.

The wide demand for this last named vinegar in Canada led to very extensive use of the name white wine vinegar, for an article which was not made from grapes at all, but was really a spirit vinegar. If it were generally understood that white wine vinegar as sold in Canada was a spirit vinegar, the misapplication of the name would in reality be no worse than that involved in applying the term Vinegar (*vin*=wine; *aigre*=sour) to a product which is not produced from wine, as in the case of malt and cider Vinegars. But, in the first place, spirit Vinegar, is a very desirable form of vinegar, and is entitled to its own name; again Wine Vinegar is already produced to some extent in Canada, and is imported from wine-producing countries, and both maker and importer have a right to object to competition with a surrogate wine vinegar. For these reasons it must be held that a spirit vinegar, offered as a white wine vinegar, is a case of fraud, and constitutes legal adulteration under Section 3 (d) of the Act which says:—