

to the article, the fact of the presence of such other fruit shall be stated upon the label, in lettering as large and as distinct as that used in naming the fruit principally present. This requirement does not however apply to the use of fruit juice, up to the amount of ten (10) per cent of the weight of the jam, etc., used instead of water in the manufacture of the jam, etc."

This Department has been given to understand that, in the cooking of fruit, it is usual to add a certain proportion (not large) of water. The substitution of a fruit juice (sweet cider, fresh currant, etc., juice) for this water is incontestably an improvement and enhances the value of the jam. For this reason, the manufacturer is not required to declare such addition; but as a matter of business, he will naturally do so.

Certain other additions, or substitutions, in jam-making are not so generally looked upon with approval by the public. Thus, substitution of glucose (corn syrup) for sugar; or the addition of small amounts of saccharin or other sweetening substances, in order to economize sugar, are practices which only become legitimate when the fact is stated upon the label. Section 11 of the Order in Council above referred to, reads:—"When the sugar in preserve, jam, marmalade, fruit-butter or jelly is wholly or partially replaced by glucose or by any other substitute for sugar, the fact of such substitution shall be stated upon the label in plain lettering."

Later than the date of the above Order in Council, it came to the knowledge of the Department that advantage was being taken of permission given to manufacture jams from two or more kinds of fruit, on condition that both sorts of fruits should be named on the label. Apple pulp being so much cheaper than the pulp of strawberries, raspberries, currants, etc., jams made from apples and strawberries, apples and raspberries, and other combinations came upon the market; and inspection showed that, in many of these, the apple predominated to such an extent that it became necessary to add a colouring matter to the jam, if it was to have the appearance of raspberry, or strawberry—and even to add a synthetic (artificial) flavour, in order to give it something of the taste of the smaller fruit. Yet, these jams, although they might contain 80 or 90 per cent of their fruit as apple pulp were labelled in such a way as to claim the strawberry rather than the apple, as a basis.

In order to put a stop to this species of sharp practice, amounting to fraud, an Order in Council was passed in August 1913, adding a twelfth section to the Order of October, 1912, as follows: (Circular G. 1080.)

"When Jam, Jelly, Marmalade, etc., are prepared from two or more sorts of fruits, the first named fruit on the label shall be that which is present in largest amount: thus 'a jam made from Strawberries and Apples' or 'Apple Pulp or Apple Jelly', shall be 'labelled as Strawberry and Apple' if the weight of Strawberries used exceeds 'the weight of Apples or Apple Pulp or Apple Jelly' in the product; where the weight 'of Apples or Apple Pulp or Apple Jelly' exceeds the weight of Strawberries used, the 'label shall read, 'Apple and Strawberry Jam' or 'Apple Jam flavoured with Strawberries' or otherwise, in such a way as to make clear the fact that Strawberries are not 'the chief constituent.'"

The question has been raised: May an article of jam, containing more or less strawberries, raspberries, etc., but largely composed of apple pulp (or the other cheap fruit pulp) be sold as compound strawberry, or compound raspberry jam, under Section 24 (d) of the Act—without specific statement of the different fruits present, as required by Section 10 of the Order in Council of 17th October, 1912?

I am inclined to think that, as the Order in Council derives its authority from the Act (Sec. 26), it is reasonable to give priority of force to the requirements of the Act; although a final decision in this regard, can only emanate from the courts.

A jam may therefore be compound, either as containing other fruit than that which gives its name to the jam; or, as containing substitutes for sugar or the natural colouring matter of the fruit—the artificial colouring matters being, of course, of such a character as to be harmless to health.