

It is to be regretted that a definite standard, capable of being expressed in numbers, does not exist for Lard. It is well understood that this article is essentially the fat of the hog, and should contain mere traces of other ingredients; but just what these other ingredients may be, and at what point the 'traces' may become large enough to be taken into account, are points which remain unsettled.

The following definitions for Lard, became legal for the district of Columbia in 1906, and have since been accepted by several of the States of the Union.

1. *Lard* is the rendered fresh fat from hogs in good health at the time of slaughter, is clean, free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than one (1) per cent of substances other than fatty acids and fat.

2. *Leaf Lard* is lard rendered at moderately high temperature from the internal fat of the abdomen of the hog, excluding that adherent to the intestine, and has an Iodine number not greater than sixty (60).

3. *Neutral Lard* is lard rendered at low temperatures.

These definitions are satisfactory, so far as they go; but they are by no means as full and exact as could be wished.

The last systematic inspection of lard was made in 1889; and the results were published as Bulletin No. 7 of this Department.

109 samples were examined, of which only 35 were certainly Canadian. Of these, three samples were adulterated. Of 60 samples known to be of United States origin, a majority contained cotton seed oil, without acknowledgment.

No objection, on the ground of healthfulness, can be taken to the use of purified cotton seed oil; but, the fact of admixture should, of course, be distinctly stated on the label. The same may be said of beef tallow.

I beg to recommend the publication of this report, as Bulletin No. 147.

I have the honour to be, Sir,
Your obedient servant,

A. MCGILL,
Chief Analyst.