

Adulterated Goods.

The United States Government has long been doing a quality and quantity of work admirable to the highest degree in the examination of every kind of food and drink imported, as well as of many kinds produced at home; the suppression, confiscation or destruction of unwholesome and injurious goods, and the punishment of offenders. The Government employs a score of skillful chemists, who are attached to the Custom Houses of leading ports of entry. Second in importance is the National Board of Health. The dishonest merchant and manufacturer are men of brains, and rely upon science to increase their profits. Under various pretexts, they retain great savants to solve chemical and technical questions, whose solutions means a new way of deceiving the public. In the tea trade, for instance, black tea has been found to be adulterated with sloe and other leaves, and green tea to be weighted with impurities and colored with copper salts. When the Government declared war on both frauds, they dwindled away immediately. As cheap teas remained as universal, another investigation was made, resulting in the discovery that over twenty domestic concerns were buying spent and damaged tea leaves, recurring and recoloring them, and then selling them as a first-class article. Within a few years pure pepper was the rule and impure the exception. Foreign dealers began to adulterate their goods, until the condition of affairs was reversed. The Government finally took a hand in it, and the bogus pepper business forthwith began to decline.

An analysis by the Massachusetts Board of Health showed that several leading dealers in cocoanut were increasing their profits by pulverizing broken cocoanut shells and mixing with ground pepper. When the attention of the authorities was called to this swindle the general quality of ground pepper all over the country took a sudden rise. Trade price lists had hardly reached Europe when some enterprising French and Italian manufacturers began to send huge bags of "poivrete," a compound made by grinding up almond shells, olive stones, cherry twigs, and other ligneous fibres, flavored with a few drops of pepper extract. When the wholesale grocers and spice dealers found out about "poivrete," the loudest denunciations of the new adulterant came from the lips of the worthy cocoanut-shell grinders.

At one time, when the sugar duty depended upon the color of the article, being lowest upon the raw, dark brown, and highest upon pure white, the officials noticed a sudden falling off in the imports of the latter and an immense increase in the former. To the eye, and judged by ordinary standards, the stuff seemed the poorest and impurest raw sugar imported. The chemists in a short time demonstrated that the raw sugar had been refined in the West Indies, and then, to make the tariff light, had been mixed with fine clay, until it looked like mud. It only needed to be dissolved in water, filtered, boiled down, and then it was as pure and white a sugar, as can be produced.

In examining what was sold all through New England as powdered cinnamon, Massachusetts chemists were amazed to find that it did not contain a particle of that bark, and they could not discover a trace of the substance with which powdered cinnamon is usually adulterated. Finally, in the red powder, they found something green, which turned out to be a fragment of an internal revenue stamp such as is used for tobacco. This gave the clue, and enabled them to show that the mysterious stuff was old cigar boxes, dried and ground up, and flavored with a few drops of essential oil. The authorities not only published the discovery forthwith, but attacked the brand so vigorously that in the

next month, all in the market had been confiscated or destroyed.

In Boston a man has a machine which takes the favorite food of that city, splits each bean into two grains, channels and finishes these so much like coffee that, when roasted, they deceive the average grocer. In Chicago another commercial crook has a machine which makes a roast coffee bean out of coarse and damaged wheat flour. The dies which cut out the grains are so well contrived, that out of 20 no two are alike.

Sophisticated wines and liquors were formerly very common. One house in Hamburg and one in Bremen, not very long ago, did a large business with the United States. They were quite honest in their dishonesty, and squared the government by announcing in their bills of lading that their champagne was "carbonated gooseberry," their old cognac, flavored with "potato spirit," or "industrial alcohol," and their Benedictine "medicinal cordial." They left the lying to the American customers, knowing, probably, that the New World is far superior in this regard to the Old World.

In spite of the cheapness and wholesomeness of American wines, the officials occasionally run down people who make a scant livelihood by compounding poor imitations. The New York Board of Health, for example, found a "vineyard" in the cellar of an old warehouse in the heart of the business centre. It consisted of a lot of old hogheads, in which the proprietor was fermenting damaged raisins and decayed currants. The resulting wine, after being filtered and fortified, was then altogether vile. The officers threw several gallons into the sewer and arrested the vintner. His defence was novel, if not ludicrous. He said: "I am a gentleman and a Christian, that wine may not seem good, but it is splendid. And I wish it distinctly understood that it is respectable, because I sell it to a thousand churches for Communion wine."

In the manufacture of jellies, confectionery and bonbons the soul of the adulterator runs riot. A cheap crab-apple jelly made in New York, but sold by the trade, generally consists of water, glucose, burned sugar, cider vinegar, oil of vitrol, and vegetable gelatin. It is sold as cheap as 5 cents a glass, and is said to cost less than three, the tumbler included. Of the Turkish fig paste, Arabian delight, and jujube paste, much of which was once, and all of which is still believed to be imported, nearly every ounce is made in the great manufacturing cities of the country.

Of 200 brands of chocolate, plain on confectionery, examined officially, not twenty are pure. Sugar, starch, glucose, terra alba, barytes, brown ochre, clay, Venetian brown, and other adulterations are added to it until, in some cases, there is not more than 15 per cent. of the genuine article in what is offered under its name. Some years ago in the factory of one of the largest makers in this country, the Board of Health found a ton of Venetian brown in the workroom, with the workmen busy mixing it in the machines with the chocolate.—Philadelphia Times.

Breadstuff Stocks.

According to the report of Broomhall's Corn Trade News, Liverpool, cabled to the Daily Trade Bulletin, the aggregate supplies of breadstuffs in Europe and afloat at the opening of the new year, exhibited an increase of only 400,000 bushels during December, against an increase of 8,600,000 bushels in December, 1891—the aggregate being 89,800,000 bushels on January 1, against 89,400,000 bushels on December 1, and 78,500,000 bushels on January 1, 1891. The aggregate quantity afloat was reported at 29,700,000 bushels, against 27,200,000 bushels on Decem-

ber 1, and 83,000,000 bushels on January 1, 1891—showing an increase of 2,500,000 bushels during the past month. The aggregate quantity of breadstuffs in store in the principal countries of Europe on January 1 was 2,100,000 bushels less than reported on December 1, but 14,600,000 bushels more than reported on January 1, 1891. Stocks in the United Kingdom were reduced 2,700,000 bushels during December. On the other hand, France enlarged her supplies 200,000 bushels, and Russia reported an increase of 1,600,000 bushels. Compared with the returns of one year ago, the stocks in store in the United Kingdom are 3,600,000 bushels larger; in Belgium, Germany and Holland, 400,000 bushels smaller, and in Russia 10,600,000 bushels larger. The aggregate supplies in store and afloat for the United Kingdom on January 1, 1891, were 600,000 bushels larger than reported one year previous, while those credited to the continent were 11,600,000 bushels larger. The quantity afloat "for orders" was 900,000 bushels less than reported one year previous.

The supplies of breadstuffs in the United States and Canada, at the points reporting to the Daily Trade Bulletin of Chicago, and the Daily Market Record, of Minneapolis, exhibit an increase equal 5,610,400 bushels, against an increase of 12,729,400 bushels in November, and an increase of only 518,000 bushels during December, 1891. The aggregate stocks of flour were reduced 7,950 barrels, against an increase of 27,600 barrels during November, while in December, 1891, they were enlarged 7,107 barrels, and in December, 1893, were enlarged 155,200 barrels. The aggregate supplies of flour at all points reported were 309,300 barrels larger than returned one year ago.

During December the aggregate supplies of wheat in the United States and Canada in second hands, were enlarged 5,616,000 bushels, against an increase of 11,750,200 bushels in November, and only 485,900 bushels in December, 1891. The aggregate supplies of wheat on hand on January 1 were 15,869,100 bushels smaller than reported one year ago, of which 4,971,000 bushels may be credited to the Pacific coast, 6,844,000 bushels to New York, 2,195,000 bushels to Ohio, 5,867,000 bushels to Illinois, 4,011,000 bushels to Missouri, while the supplies in the Northwest are 9,967,000 bushels larger, and in Canada 1,259,000 bushels larger.

The aggregate stocks of wheat and flour on hand in the United States and Canada on January 1, 1891, were equal 14,477,500 bushels less than on January 1, 1890, and 4,832,300 bushels more than on January 1, 1891.

The aggregate supplies of flour and wheat on passage to Europe and in store in the principal countries abroad, as reported by the Corn Trade News, Liverpool, combined with the returns made to the Daily Trade Bulletin and the Minneapolis Market Record of the stocks in the principal markets of the United States and Canada on January 1, 1891, were equal 224,797,000 bushels, against 218,787,000 bushels on December 1, 227,975,000 bushels on January 1, 1890, and 232,065,000 bushels on January 1, 1891. Stocks during December were enlarged 6,010,000 bushels, against an increase of 9,118,000 bushels in December, 1891, and a reduction of 5,323,000 bushels in December, 1893.

The supplies of wheat in first hands in the United States on January 1, 1891, probably did not vary much from that of one year previous, while the quantity in second hands is probably 10,000,000 bushels less, consequently supplies may be regarded as that much less in the aggregate.

In Europe, the stocks are considerably larger than reported one year ago. There is little change in the supplies in England, France, Germany, Belgium, and Holland, but in Russia they are nearly sixty per cent. larger.