

test cases in the City of Cincinnati. When these cases were brought the manufacturers requested a hearing before the Department of Agriculture and such a hearing was afforded them. A copy of minutes of the hearing is submitted herewith.

We know of no official action taken by the United States Department of Agriculture in reference to ice cream standards, but we can state that the Cincinnati cases, which were involved in the said hearing, have been dismissed on motion of the Government and that at present there are no prosecutions pending against any ice cream man for failing to comply with the said standards. We are informed that the United States Government is now conducting experiments for the purpose of ascertaining what standards, if any, for ice cream, are fair and practical.

It is important to repeat here and note at this point that the Canadian standards require: (1) That cream only shall be used and that no condensed milk or milk shall be used and also that other ingredients, such as eggs, etc., are excluded; (2) that there is a requirement of 14 per cent. butter fat in plain ice creams and 12 per cent. butter fat in fruit and nut ice creams.

WHAT IS ICE CREAM?

The arguments presented for the present standard for ice cream are to be found in Laboratory Bulletins 162, 190, 218 and 276.

The important bulletin on this subject is 218. In Bulletin 162 it is stated, "It is evident that the article should consist essentially of frozen cream and sugar and, had we a standard for cream, such standard should be applicable to frozen cream unless otherwise specified."

In Bulletin 218 the standards are officially promulgated and the argument in support of same refers back to the former bulletins and taking the bulletins together, the arguments may be thus summarized. First: