

CONGRESS WOULD OUTLAW THE MARGARINE MAKER

The following communications from Dr. Harvey Wiley, noted as the author of the Pure Food Law, to Senator Ellison D. Smith is of direct interest to manufacturers of all edible fats. Representative Beck recently introduced in Congress a bill (H. R. 5188) that imposes such prohibitive taxes on the manufacture and distribution of margarine as to make traffic of any sort in that product impossible. Dr. Wiley is recognized everywhere as the foremost proponent of pure foods in the country. His attitude toward oleomargarine, expressed in these two letters, is that oleomargarine is a legitimate article of commerce and is entitled to a place in our markets without discrimination. Dr. Wiley's first letter follows:

Dear Senator:

I am constrained to address you on a matter which I think of very great importance, and also in which the principle of ethics is involved. I refer to H. R. 5188, a bill introduced by Mr. Beck, which has for its purpose principally, the following:

1. Taxing margarine manufacturers \$1,000 per annum.
2. Taxing wholesale dealers \$1,000 per annum.
3. Taxing retail dealers \$100 per annum.
4. Taxing uncolored margarine 10 cents per pound; retaining a tax of 10 cents a pound on colored margarine.

No one has been more vigilant in opposition to the sale of oleomargarine for butter than I have. I have always recognized, however, that oleomargarine is a legitimate article of commerce. It is just as much a farm product as butter and, therefore, the taxing of oleomargarine to any extent further than that necessary to control its manufacture, has always seemed to me to be putting a tax which the consumer has to pay.

The evident purpose of the bill is to make it impossible to manufacture and sell oleomargarine. While I believe in the largest possible consumption of milk and milk products, compatible with the purchasing power of our people, I fail to see either justice or dietary security in saying that the fats of other animals shall not be made and sold, provided no fraud is committed in the process.

The same is true of vegetable oils. They are farm products. They have the same right to an open market as other oils and fats. They have high dietary properties which are fully recognized, and yet, when in the form of oleomargarine, heavy taxes are already laid upon them. I have no objection to allowing a tax of 10 cents a pound on oleomargarine that is artificially colored, provided all fats that are artificially colored are included in the list. It is the discrimination of one kind of fat against another to which I must raise my voice in protest.

There is now on the market millions of pounds of butter made from rotten cream. The process is known as the neutralizing process. Every pound of this butter comes into consumption under fancy dairy names. It is only because of the deterioration of the quality of pure butter, due to the introduction of this undesirable element that people know about it. It is undoubtedly an adulterated butter, and is covered by a law already in existence, and yet not a single pound of it is marked as adulterated butter, or pays the tax now laid upon adulterated butter of 10 cents a pound.

I hope someone will move to amend this bill 5188 by providing that any butter artificially colored shall be regarded as taxable at 10 cents a pound, and all butter made from cream which has been treated with chemicals shall be adulterated butter and pay 10 cents a pound, and that all dealers in such adulterated butter or such colored butter shall pay the same fees that are suggested in the bill for those who are dealing in oleomargarine. There is, my dear Senator, an apparent disposition on the part of some agricultural interests to tax other agricultural interests so that they may prosper. This bill is a shining example of such baleful influences.

Another bill before Congress, and one which the Senate has already adopted, legalizes the adulteration of sugar with a different kind of sugar, far inferior in sweetening powers to the ordinary sugar, and yet which may be used without notice to the consumer in quantities limited only by the ability to manufacture this new sugar and place it upon the market. Are we coming to a pass in this country when one agricultural industry shall be pitted against another in discriminatory legislation? It seems to me that this is about the poorest way possible to alleviate the financial condition of our farmers that can be devised. I beg of you, Senator, to use your influence and your vote to put a stop to this discriminatory legislation in agricultural products.

H. W. WILEY.

Dear Senator :

I am very happy to comply with your request in regard to the food value of vegetable oils, including, of course, cottonseed oil. I assume, of course, that all of these oils are properly refined and ready for consumption.

Insofar as furnishing heat and energy are concerned, and these are the chief functions of all fats and oils, there is no difference between animal oil and vegetable oil. They have practically the same value in supplying heat and energy to the body and muscles. Unfortunately, all the vegetable oils are practically free from any vitamine content. Certain animal oils are quite rich in vitamins, as, for instance, butter fat. Not only does butter fat furnish an equivalent of heat and energy, the same as an equal dry weight of vegetable oils, but it supplies also valuable vitamins which are very important in growth and health. Other animal fats that are adjacent to the vital organs, such as the kidney, the heart and the liver, contain a smaller quantity of vitamins than butter, but still a considerable amount.

As we get plenty of vitamins, however, in milk, fruits and vegetables to supply our wants, this difference, while important, is not a dominant one.

The great function of fats and oils is to supply heat, and through heat, energy. Many people think that the fats which we eat enter into the fats of the human body. This is not the case. All the fats we eat are burned in the body. The fats that are deposited in our bodies are made from sugar and starch and not from the fats we eat.

I will ask Mr. Abbott to send you a copy of an address which I gave before the Oleomargarine Society at Atlantic City a few years ago, entitled, "The Role of Fat in Nutrition." I think you will find valuable data in this address. I have been from the very start an opponent of discriminatory legislation in regard to fats. I have brought down upon my head the disdain of many butter makers although I have conducted for many years a dairy on my farm in Virginia and was contributing, until last September, when I sold my dairy, milk and cream for the consumption of the citizens of Washington. I have always believed it was an unwarranted discrimination to tax oleomargarine colored yellow 10 cents a pound and allow butter to be colored yellow with no tax at all.

I have been bitterly opposed to the use of renovated cream, totally unfit for the manufacture of butter, by treating it with chemicals and neutralizing its excessive rancidity and putting this butter on the market under fancy names without any notice whatever of its character.

The Attorney-General, in Wilson's last Administration, when asked to rule upon this matter, decided that such butter was adulterated and should bear a tax of 10 cents a pound. Mr. Williams, Commissioner of Internal Revenue, under the last Wilson Administration, issued an order placing a tax of this character on such butter. Before, however, the matter was fully decided, the Administration changed and the new Attorney-General and the new Commissioner of Agricultural, revoked this order. Millions of pounds of this butter now go to the consumer without any notice whatever of its character. I believe that such butter should be designated as adulterated and pay the tax which the present law already assesses.

I look upon the so-called Beck Bill as a final attempt to put oleomargarine manufacturers out of business entirely. That is taxing one branch of agricultural products most heavily for the benefit of another. I consider the pending bill in the house which has already passed the Senate permitting the adulteration of sugar without notice a discriminatory measure of the same character. Taxing one agricultural product, that is, permitting it to be adulterated in the interest of another agricultural product. I consider these very poor measures for the relief of the distress among our farmers at the present time.

H. W. WILEY.

MORE COTTONSEED FEEDING TESTS

The North Carolina Experiment Station at Raleigh is conducting experiments to determine the effect of heavy cottonseed meal feeding on reproduction and lactation of cows. Cows and heifers have been fed a ration of about eleven pounds of cottonseed meal per day per head, and have been receiving this regularly since the first of the year. Animals are reported as doing nicely but the experiment station wants two years, or until the animals have passed through two lactation periods and the calves held under close observation, before the experiments are completed.

COTTONSEED OIL CHAIR AT TEXAS A. & M.

The Texas Cottonseed Crushers' Association has appointed a committee to secure a chair at the Agricultural & Mechanical College of Texas for teaching cottonseed crushing and refining. A complete laboratory for crushing seed, refining oil and making cooking fats will be installed shortly under the direction of the department of chemical engineering. With the establishment of the chair and the laboratory, Texas will have taken its first step to provide training for the young men of the state who wish to engage in one of the greatest industries in Texas.

TULSA SYMPOSIUM PAPERS

Dr. David Wesson, Chairman of the Symposium to be held at Tulsa, Oklahoma, April 5 to 8, announces the following as a complete list of the papers to be read at that time: Importance of Cotton Cellulose as a Chemical Raw Material, by Gustavus J. Esselen, Jr.; The Deterioration of Cottonseed by Moisture, by John Malowan; Gossypol and Cottonseed Meal Poisoning, by Dr. E. W. Schwartz; Oxidizability of Vitamin "A" in Foods, by Dr. E. F. Kohman; Mineral Constituents of the Cotton Plant, by Dr. J. S. McFargue; Effect of Cottonseed Meal in the Dairy Ration, by Professor R. S. Curtis; Heterogeneous Catalysis—Hydrogenation of Cottonseed Oil with Platinum, by A. H. Richardson and A. O. Snoddy; Practical Versus the Theoretical Side of Oil Extraction, by Louis C. Whitton; Determination of Oil in Mill Products by the Refractometer, by D. A. Coleman; Susceptibility of Fats and Oils to Auto-Oxidation, by G. E. Holm; Effect of Cottonseed Feeding on Butter Fat, by J. F. Geisler; Feeding Value of Cottonseed Meal, by Dr. G. S. Fraps; Butter Fat Analyses as Affected by Cattle Feeding, by J. C. Brown and Dr. G. L. McKay; Cotton as a Food Product, by David Wesson.