

Margarine Legislation

Hearings in Washington

Dairy Interests Continue Desperate Attacks Upon a Staple Food Product Through Attempted Political Measures

A RECENT ruling of the Bureau of Internal Revenue, permitting the use of properly refined and deodorized palm oil in the manufacture of margarine has caused the introduction in Congress of a variety of measures designed to make the manufacture and sale of margarines even more difficult in the future than in the past. The proposals range from those contained in measures designed to prohibit the purchase of margarine by any branch of the Federal Government to a proposal to place a prohibitive tax upon any margarine manufactured in whole or in part of coconut oil or any other imported oil. The most important measure proposes to apply the present tax of ten cents per pound, (which is now applicable only to artificially colored margarines), to all yellow margarine, whether the yellow color is the natural color of the ingredients, or is produced by artificial means.

Hearings on this measure were held in Washington during the latter part of January, before the House Committee on Agriculture. The proponents of the bill appeared first, and representatives of the dairy industry most strongly urged this proposal to hamper those whom they regard as competitors.

The principle of applying the ten-cent tax to all yellow margarine regardless of the source of the color was endorsed in letters to the committee from Secretary of Agriculture Hyde, who declared the use of colored oils to escape the tax to be a nullification of the oleomargarine act, and from Under-secretary of the Treasury Mills, who expressed the opinion that such a law would be easier to enforce than the present law.

Charles W. Holman, Secretary of the National Cooperative Milk Producers' Federation, advocated the bill on two grounds, first, to protect the dairy industry and consumers against possibility of fraud, and second, to protect the

domestic butter and vegetable oils industries from increased use of a product made largely from imported oils. Dr. E. B. McCollum, of Johns Hopkins University appeared as a nutrition expert for the dairy interests and stated that vitamin A, the outstanding vitamin in butter, is completely lacking in all white vegetable oils and in most yellow oils. He stated that all margarines are inferior to even poor grades of butter, in that they lack vitamin A.

Defense of the margarine industry was opened by Dr. J. S. Abbott and W. F. Steele of the Institute of Margarine Manufacturers, and G. G. Grant of Durkee's Famous Foods, Inc. They declared that palm oil is a valuable food product and that as at present produced it is a useful constituent of margarine for other purposes than imparting color. They denied that margarine is colored for purposes of fraud and declared that the public should be permitted to buy any food product free of tax, if properly labeled. The refining of oils for food uses was described to the committee and palm oil was declared to be as natural as any other edible oil and therefore exempt from the tax on artificial coloring matter.

A further witness against the proposed legislation was B. F. Pearsall, of the Pearsall Butter Company, who ridiculed the claim that the sale of naturally yellow-colored margarine in recent months had lowered the price of butter, citing statistics to show that butter price drops are seasonal.

Opposition to the proposed bill was also voiced by labor interests and by the Housewives Alliance of Baltimore. Henry F. Breunig, of the Baltimore Federation of Labor, opposed placing taxes on this or other food products and statements were filed from other labor organizations. Walter F. Eddy, Director of the Good Housekeeping Bureau of Foods, stated that palm oil does impart vitamins to

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Textile Oils
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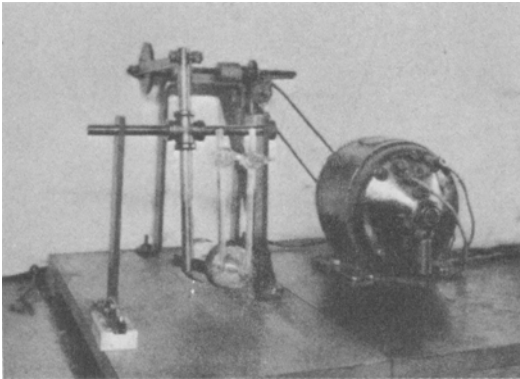


Fig. 12

bulb from slipping. The rocker arm is 14 mm. long from axis of shaft to the center of the bulb. The upper part of the rocker arm, from axis of shaft to the pivot of the rocker beam is 7.5 cm. The rocker beam is given a transverse motion by means of a rotating wheel, about which it travels in a circle of 36 mm. diameter at its point of attachment. The speed reduction to 140 r.p.m. on the driving pin is accomplished through a worm gear. Although the load is light, a substantial motor is recommended as a provision for constant speed. A $\frac{1}{8}$ to $\frac{1}{4}$ h.p. motor, induction type, is preferable. The mechanical relations of the shaker are shown in the diagram of *Figure 14*. When in operation, the bulb is immersed in an oil bath (*Figure 13*) which is electrically heated by a

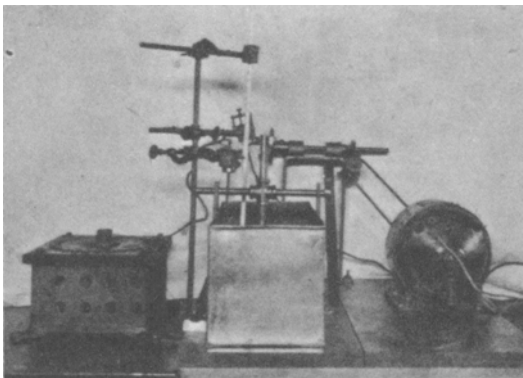
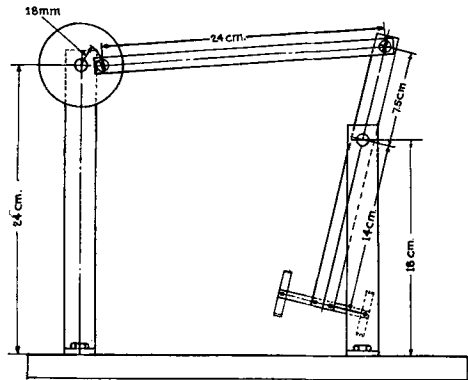


Fig. 13

coil of resistance wire along one side and at the bottom of the oil container. A glass plate cut to fit the bottom of the pan prevents the oil from shorting. The temperature of the oil bath is regulated by suitable resistances. A medium or heavy motor oil serves very well for the bath. It would be advisable to construct the pan with ends about three inches higher than the sides (not shown in the photographs) to reduce splashing.



LEVER RATIOS OF SHAKER

Fig. 14

(To be continued)

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margarine. N. F. O'Dea, of the Baltimore Butterine Company, testified that dairy interests had opposed the sale of margarine before foreign oils were used.

Mr. Pearsall testified further that, from records of the Department of Agriculture, there were 113 judgments against creameries for adulteration of butter in 1929 and 144 in 1930, whereas in ten years the only judgment against margarine was one instance of packages being overweight, this being a violation of the internal revenue laws.

The Neuhoff Packing Company, Nashville, and its subsidiaries, the Nashville Cold Storage Company and the White Provision Company, Atlanta, have been purchased by Swift & Co., Chicago, for about \$3,000,000 plus inventories at current prices.