

Law Monument to Senator Copeland

WASHINGTON, D. C. June 27 — The new Federal Food, Drug and Cosmetic Act, just signed by President Roosevelt, was characterized today by Secretary of Agriculture Henry A. Wallace as a great step forward in the protection of the

American public. "It broadens the scope of the old law, and, in many respects, reinforces those provisions which have stood the test of time," said Secretary Wallace. "It will benefit also the honest manufacturers who are entitled to governmental protection against unethical competitors."

"The Act will stand as a legislative monument to the memory of the late Senator Royal S. Copeland of New York, who fought for a really effective measure throughout

the five-year struggle over revision of the Act of 1906. Credit must go to Congress, to consumer groups, and also go to many other members of those enlightened trade organizations which had an interest in the welfare of the consumer.

"Because of the five-year struggle to get the new bill through Congress, many persons are confused as to its merits," the Secretary said. "This is not surprising," he added "as there have been many versions of the bill, some of which contained provisions wholly unsatisfactory. While the bill is not perfect, the Conference Committee corrected the principal points of difference in such a fashion that I wholeheartedly recommended that the President sign the bill."

The new act goes much farther than the old law in that it contains positive requirements for informative labeling in the interest of consumers in addition to the negative prohibitions against mislabeling contained in the old statute. The new act amplifies and strengthens the provisions designed to safeguard the public health and prevent deception, and extends the scope of the law to include cosmetics, therapeutic devices, and certain drugs that now escape regulation.

The general provisions of the new law become effective one year from the date of its signature by the President. Certain provisions, however, become effective immediately. These include the prohibition against drugs which are dangerous to the consumer when used as prescribed on the label; the prohibition against cosmetics which may be injurious to users.

Important respects in which the measure differs from the present law are:

(1) The new law has jurisdiction over all cosmetics except toilet soaps. This means that the American public will be protected against dangerous cosmetics such as eye-lash dyes that have been known to cause blindness.

(2) Brings therapeutic devices under control. In the past, many curative claims have been made for devices such as electric belts which have no value.

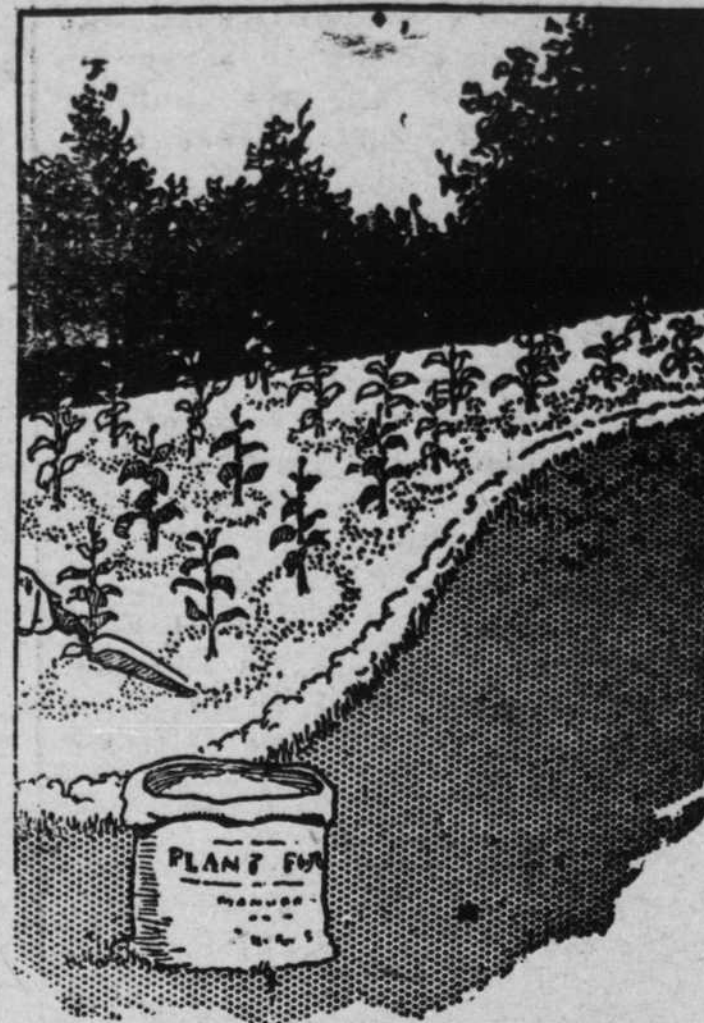
(3) Regulates drugs intended for diagnosing illness or for remedying underweight or overweight, or otherwise affecting bodily structure or function. Included in this group are the so-called "slenderizers," many of which have caused blindness and death.

(4) Requires adequate testing of new drugs for safety before they are put on the market. The elixer of sulfanilamide which caused the death of nearly 100 persons last year emphasized dramatically the need for this provision.

(5) Provides for the promulgation of definitions and standards for foods. The old law contained no such authority except for canned foods. This means that the definitions and standards which under the old law were not binding, but merely advisory, will now have legal force and effect.

(6) Increases penalties for violations. Under the old law the maximum fine for the first offense was \$200. Under the new act a first offense may be punished with a fine of \$1,000 or one year imprisonment or both. For subsequent offenses under the old law the maximum fine was \$300 or one year imprisonment or both. Under the new law this penalty is increased to a maximum of \$10,000 or three years imprisonment or both. Even for first

Remedies for Ailing Plants



Apply Plant Food Around Plants.

Best treatment for ailing plants is good care, plenty of moisture and an occasional extra meal. Plants live like humans in most respects, but they cannot pick up bag and baggage and leave for another spot where water runs cool and food is plentiful.

First sign of an ailing plant is likely to be seen in the color of its leaves. As a rule the green loses its richness, and turns pale, much like a human. This may be followed by blighted flower buds, and wilted leaves. If the condition extends to many plants, it is serious, and measures should be taken at once to remedy the situation.

By cutting back faded flowers and foliage, dressing with plant food around (not in contact with) the plant will usually survive and regain its vigor. These measures should be followed by extra care with the hoe and a plentiful supply of water.

Plants which grow in the garden are in need of extra food elements. In the forest decayed matter is allowed to accumulate and decay, thus returning to the soil the elements which plant life has used up. This is not true in gardens, where customary practice dictates a clean up of all debris in the fall.

offenses where the court finds evidence of fraud or deliberate intent to violate the act the maximum penalties are \$10,000 fine or three years imprisonment or both.

(7) Provides authority for the Federal courts to restrain violations by injunction.

(8) Eliminates the necessity for proving fraudulent intent in the labels of patent medicines. Under the new law any such medicine proved to be worthless may be removed from the market.

(9) Requires drugs intended for use by man to bear labels warning against habit formation if they contain any of a list of narcotic or hypnotic habit-forming substances, or any derivative of any such substance which possesses the same properties.

(10) Requires the labels of non-official drugs (those not listed in the Pharmacopoeias and Formulary) to list the names of the active ingredients, and in addition to show the quantity or proportion of certain specified substances.

Sweet or Sour, Cherries Make Delightful Jams and Jellies!



Do you like your cherries sweet, or do you want 'em sour? The choice depends on the scene of your childhood, for one naturally favors fruit that grew in the old home orchard. East of the Rockies sweet cherries flourish, to the west thrive the sour ones.

Whichever cherry is your choice, you may be sure the short-boil recipes will turn it into jellies and jams with a most alluring, fresh-fruit flavor. You'll get more glasses of homemade spreads from every pound of fruit, too—and each one will boast of a perfect texture.

Both eastern and western members of the Jelly Making Club are following recipes like these to fill their cupboards with luscious cherry spreads:

Ripe Sweet Cherry Conserve

- 4 cups (2 lbs.) prepared fruit
- Grated lemon rind
- ¼ cup lemon juice
- 7 cups (3 lbs.) sugar
- ½ pound chopped seeded raisins
- 1 cup finely chopped nut meats
- 1 bottle fruit pectin

To prepare fruit, pit about 2½ pounds fully ripe sweet cherries. Crush thoroughly or grind. Add ¼ cup water, bring to a boil, cover, and simmer 15 minutes. (For stronger cherry flavor, add ¼ teaspoon almond extract before pouring.) Grate rind and squeeze juice from 2 lemons.

Measure sugar and prepared fruit, solidly packed, into large kettle, filling up last cup with water if necessary. Add lemon rind and juice, raisins, and nut meats, mix

well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 5 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot conserve at once. Makes about 11 glasses (6 fluid ounces each).

Ripe Sour Cherry Jelly

- 3 cups (1½ lbs.) juice
- 4 cups (2 lbs.) sugar
- 1 box powdered fruit pectin

To prepare juice, stem (do not pit) and crush about 2½ pounds fully ripe cherries. Add ½ cup water, bring to a boil, and simmer, covered, 10 minutes. If a stronger cherry flavor is desired, add a few crushed cherry pits during simmering. Place fruit in jelly cloth or bag and squeeze out juice. (If there is a slight shortage of juice, add small amount of water to pulp in jelly cloth and squeeze again.)

Measure sugar into dry dish and set aside until needed. Measure juice into a 3- to 4-quart saucepan, and place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. Continue stirring, bring to a full rolling boil, and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 7 glasses (6 fluid ounces each).