

8. * * * Nothing herein contained shall authorize the levy of any tax upon the property in any city or incorporated village required by law to maintain its own bridges.

9. * * * Supervisors from such cities or villages so required to maintain their own bridges, shall have no vote on the granting or determining of such petition, or in providing a tax therefor.

10. * * * No more than one mill on the dollar on the equalized valuation of the property in any county shall be levied for the aforesaid purpose, and for all other county bridges, in any one year, unless the county board, by a two-thirds vote of all the members entitled to vote on such proposition shall decide in favor of a larger sum, and in that case an amount not to exceed one mill on the dollar of such equalized valuation may be levied in addition to the one mill herein provided for and no order shall be drawn on account of such levy except upon the certificate of the county treasurer that the money produced by said levy has come to his hands to pay such order.

SECTION 2. This act shall take effect and be in force from and after its passage and publication.

Approved June 14, 1909.

No. 529, A.]

[Published June 16, 1909.

CHAPTER 398.

AN ACT to repeal section 4601—4a of the statutes and to create a new section to be numbered 4601—4a, relating to definitions and standards for food products.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

SECTION 1. Section 4601—4a of the statutes is repealed.

SECTION 2. There is added to the statutes a new section to read: Section 4601—4a. In all prosecutions arising under the provisions of these statutes relating to the manufacture or sale of an adulterated, misbranded or otherwise unlawful article of food, the following definitions and standards for food products shall be the legal definitions and standards, to-wit:

1. Meat, flesh, is any clean, sound, dressed, and properly prepared edible part of animals in good health at the time of slaughter, and if it bears a name descriptive of its kind, composition, or origin, it corresponds thereto. The term "animals," as herein used, includes not only mammals, but fish, fowl, crustaceans, mollusks, and all other animals used as food.

Fresh meat is meat from animals recently slaughtered and properly cooled until delivered to the consumer.

Cold-storage meat is meat from animals recently slaughtered and preserved by refrigeration until delivered to the consumer.

Salted, pickled, and smoked meats are unmixed meats preserved by salt, sugar, vinegar, spices, or smoke, singly or in combination, whether in bulk or in suitable containers.

2. **Manufactured meats** are meats not included in subdivision 1, whether simple or mixed, whole or comminuted, in bulk or in suitable containers, with or without the addition of salt, sugar, vinegar, spices, smoke, oils, or rendered fat. If they bear names descriptive of kind, composition, or origin, they correspond thereto, and when bearing such descriptive names, if force or flavoring meats are used, the kind and quantity thereof are made known.

Sausage, sausage meat, is a comminuted meat from neat cattle or swine, or a mixture of such meats, either fresh, salted, pickled or smoked, with added salt and spices and with or without the addition of edible animal fats, blood and sugar, or subsequent smoking. It contains no larger amount of water than the meats from which it is prepared contain when in their fresh condition, and if it bears a name descriptive of kind, composition or origin, it corresponds to such descriptive name. All animal tissues used as containers, such as casings, stomachs, etc., are clean and sound and impart to the contents no other substance than salt.

Blood sausage is sausage to which has been added clean, fresh blood from neat cattle or swine in good health at the time of slaughter.

Canned meat is the cooked, fresh meat of fowl, neat cattle or swine, preserved in hermetically sealed packages.

Corned meat, cured meat, is meat, cured or pickled with dry salt or in brine, with or without the addition of sugar or syrup and saltpeter.

Potted meat is comminuted and cooked meat from those parts of the animal ordinarily used for food in the fresh state, with or without salt and spices, and enclosed in suitable containers hermetically sealed.

Meat loaf is a mixture of comminuted cooked meat, with or without spices, cereals, milk and eggs, and pressed into a loaf. If it bears a descriptive name, it corresponds thereto.

Mince, mince meat, is a mixture of not less than ten (10) per cent of cooked, comminuted meat, with chopped suet, apple and other fruit, salt and spices, and with sugar, syrup, or molasses,

and with or without vinegar, fresh, concentrated, or fermented fruit juices or spirituous liquors.

3. Meat extract is the product obtained by extracting fresh meat with boiling water and concentrating the liquid portion by evaporation after the removal of fat, and contains not less than seventy-five (75) per cent of total solids, of which not over twenty-seven (27) per cent is ash, and not over twelve (12) per cent is sodium chlorid (calculated from the total chlorine present), not over six tenths (0.6) per cent is fat, and not less than eight (8) per cent is nitrogen. The nitrogenous compounds contain not less than forty (40) per cent of meat bases and not less than ten (10) per cent of kreatin and kreatinin.

Fluid meat extract is identical with meat extract except that it is concentrated to a lower degree and contains not more than seventy-five (75) and not less than fifty (50) per cent of total solids.

Bone extract is the product obtained by extracting fresh, trimmed bones with boiling water and concentrating the liquid portion by evaporation after removal of fat, and contains not less than seventy-five (75) per cent of total solids.

Fluid bone extract is identical with bone extract except that it is concentrated to a lower degree and contains not more than seventy-five (75) and not less than fifty (50) per cent of total solids.

Meat juice is the fluid portion of muscle fiber, obtained by pressure or otherwise, and may be concentrated by evaporation at a temperature below the coagulating-point of the soluble proteids. The solids contain not more than fifteen (15) per cent of ash, not more than two and five tenths (2.5) per cent of sodium chlorid (calculated from the total chlorine present), not more than four (4) nor less than two (2) per cent of phosphoric acid (P_2O_5), and not less than twelve (12) per cent of nitrogen. The nitrogenous bodies contain not less than thirty-five (35) per cent of coagulable proteids and not more than forty (40) per cent of meat bases.

Peptones are products prepared by the digestion of proteid material by means of enzymes or otherwise, and contain not less than ninety (90) per cent of proteoses and peptones.

Gelatin (edible gelatin) is the purified, dried, inodorous product of the hydrolysis, by treatment with boiling water, of certain tissues, as skin, ligaments, and bones, from sound animals, and contains not more than two (2) per cent of ash and not less than fifteen (15) per cent of nitrogen.

4. Lard is the rendered, fresh fat from hogs in good health at

the time of slaughter, is clean, free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than one (1) per cent of substances other than fatty acids and fat.

Leaf lard is lard rendered at moderately high temperatures from the internal fat of the abdomen of the hog, excluding that adherent to the intestines, and has an iodine number not greater than sixty (60).

Neutral lard is lard rendered at low temperatures.

5. Milk is the fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within eight days before and four days after calving, and contains not less than eight and one-half (8.5) per cent of solids not fat, and not less than three (3) per cent of milk fat.

Modified milk is milk modified in its composition so as to have a definite and stated percentage of one or more of its constituents.

Skim milk is milk from which a part or all of the cream has been removed, and contains not less than nine (9) per cent of milk solids.

Pasteurized milk is milk that has been heated below boiling but sufficiently to kill most of the active organisms present and immediately cooled to fifty (50) degrees Fahrenheit or lower.

Sterilized milk is milk that has been heated at the temperature of boiling water or higher for a length of time sufficient to kill all organisms present.

Evaporated milk, is milk from which a considerable portion of water has been evaporated, and contains not less than twenty-eight (28) per cent of milk solids, nor less than eight (8) per cent of milk fat.

Condensed milk is milk from which a considerable portion of water has been evaporated and to which sugar (sucrose) has been added, and contains not less than twenty-eight (28) per cent of milk solids, nor less than eight (8) per cent of milk fat.

Condensed skim milk is skim milk from which a considerable portion of water has been evaporated.

Butter milk is the product that remains when butter is removed from milk or cream in the process of churning.

Goat's milk, ewe's milk, et cetera, are the fresh, clean, lacteal secretions, free from colostrum, obtained by the complete milking of healthy animals other than cows, properly fed and kept, and conform in name to the species of animals from which they are obtained.

6. Cream is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, and contains not less than eighteen (18) per cent of milk fat.

Evaporated cream, clotted cream, is cream from which a considerable portion of water has been evaporated.

7. Milk fat, butter fat, is the fat of milk and has a Reichert-Meissl number not less than twenty-four (24) and a specific gravity of not less than nine hundred five thousandths (0.905) at forty degrees (40) Centigrade compared with water at the same temperature.

8. Butter is the clean, non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of the other milk constituents, with or without salt or added coloring matter, and contains not less than eighty-two and five tenths (82.5) per cent of milk fat.

Renovated butter, process butter, is the product made by melting butter and reworking, without the addition or use of chemicals or any substances except milk, cream, or salt, and contains not more than sixteen (16) per cent of water and at least eighty-two and five tenths (82.5) per cent of milk fat.

9. Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet or lactic acid, with or without the addition or ripening ferments and seasoning or added coloring matter and contains, in the water-free substance, not less than fifty (50) per cent of milk fat.

Skim milk cheese is the sound, solid, and ripened product, made from skim milk by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning.

Goat's milk cheese, ewe's milk cheese, et cetera, are the sound, ripened products made from the milks of the animals specified, by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning.

10. Ice cream is a frozen product made from cream and sugar, with or without a natural flavoring, and contains not less than fourteen (14) per cent of milk fat.

Fruit ice cream is a frozen product made from cream, sugar, and sound, clean, mature fruits, and contains not less than twelve (12) per cent of milk fat.

Nut ice cream is a frozen product made from cream, sugar,

and sound, non-rancid nuts, and contains not less than twelve (12) per cent of milk fat.

11. Whey is the product remaining after the removal of fat and casein from milk in the process of cheese-making.

Kumiss is the product made by the alcoholic fermentation of mare's milk or cow's milk.

12. Grain is the fully matured, clean, sound, air-dry seed of wheat, maize, rice, oats, rye, buckwheat, barley, sorghum, millet, or spelt.

Meal is the clean, sound product made by grinding grain.

Flour is the fine, clean, sound, product made by bolting wheat meal and contains not more than thirteen and one half (13.5) per cent of moisture, not less than one and twenty-five hundredths (1.25) per cent of nitrogen, not more than (1) per cent of ash, and not more than fifty hundredths (0.50) per cent of fibre.

Graham flour is unbolted wheat meal.

Gluten flour is the clean, sound product made from flour by the removal of starch, and contains not less than five and six tenths (5.6) per cent of nitrogen and not more than ten (10) per cent of moisture.

Maize meal, corn meal, Indian corn meal, is meal made from sound maize grain, and contains not more than fourteen (14) per cent of moisture, not less than one and twelve hundredths (1.12) per cent of nitrogen, and not more than one and six tenths (1.6) per cent of ash.

Rice is the hulled, or hulled and polished grain of *Oryza sativa*.

Oatmeal is meal made from hulled oats, and contains not more than twelve (12) per cent of moisture, not more than one and five tenths (1.5) per cent of crude fibre, not less than two and twenty-four hundredths (2.24) per cent of nitrogen, and not more than two and two tenths (2.2) per cent of ash.

Rye flour is the fine, clean, sound product made by bolting rye meal, and contains not more than thirteen and one half (13.5) per cent of moisture, not less than one and thirty-six hundredths (1.36) per cent of nitrogen, and not more than one and twenty-five hundredths (1.25) per cent of ash.

Buckwheat flour is bolted buckwheat meal and contains not more than twelve (12) per cent of moisture, not less than one and twenty-eight hundredths (1.28) per cent of nitrogen, and not more than one and seventy-five hundredths (1.75) per cent of ash.

13. Fruits are the clean, sound, edible, fleshy fructifications

of plants, distinguished by their sweet, acid, and ethereal flavors.

Dried fruit is the clean, sound product made by drying mature, properly prepared, fresh fruit in such a way as to take up no harmful substance, and conforms in name to the fruit used in its preparation; sun-dried fruit is dried fruit made by drying without the use of artificial means; evaporated fruit is dried fruit made by drying with the use of artificial means.

Evaporated apples are evaporated fruit made from peeled and cored apples, and contain not more than twenty-seven (27) per cent of moisture determined by the usual commercial method of drying for four (4) hours at the temperature of boiling water.

Canned fruit is the sound product made by sterilizing clean, sound, properly matured and prepared fresh fruit, by heating, with or without sugar (sucrose) and spices, and keeping in suitable, clean, hermetically sealed containers, and conforms in name to the fruit used in its preparation.

Preserve is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose) syrup, with or without spices or vinegar, and conforms in name to that of the fruit used, and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

Honey preserve is preserve in which honey is used in place of sugar (sucrose) syrup.

Glucose preserve is preserve in which a glucose product is used in place of sugar (sucrose) sirup.

Jam, marmalade, is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose), with or without spices or vinegar by boiling to a pulpy or semi-solid consistence, and conforms in name to the fruit used, and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

Glucose jam, glucose marmalade, is jam in which a glucose product is used in place of sugar (sucrose).

Fruit butter is the sound product made from fruit juice and clean, sound, properly matured and prepared fruit, evaporated to a semi-solid mass of homogeneous consistence, with or without the addition of sugar and spices or vinegar, and conforms in name to the fruit used in its preparation.

Glucose fruit butter is fruit butter in which a glucose product is used in place of sugar (sucrose).

Jelly is the sound, semisolid, gelatinous product made by boiling clean, sound, properly matured and prepared fresh fruit with water, concentrating the expressed and strained juice, to which sugar (sucrose) is added, and conforms in name to the fruit used in its preparation.

Glucose jelly is jelly in which a glucose product is used in place of sugar (sucrose).

14. Vegetables are the succulent, clean, sound, edible parts of herbaceous plants used for culinary purposes.

Dried vegetables are the clean, sound products made by drying properly matured and prepared vegetables in such a way as to take up no harmful substance, and conform in name to the vegetables used in their preparation; sun-dried vegetables are dried vegetables made by drying without the use of artificial means; evaporated vegetables are dried vegetables made by drying with the use of artificial means.

Canned vegetables are sound, properly matured and prepared fresh vegetables, with or without salt, sterilized by heat, with or without previous cooking in vessels from which they take up no metallic substance, kept in suitable, clean, hermetically sealed containers, are sound and conform in name to the vegetables used in their preparation.

Pickles are clean, sound, immature cucumbers, properly prepared, without taking up any metallic compound other than salt, and preserved in any kind of vinegar, with or without spices; pickled onions, pickled beets, pickled beans, and other pickled vegetables are vegetables prepared as described above, and conform in name to the vegetables used.

Salt pickles are clean, sound, immature cucumbers, preserved in a solution of common salt, with or without spices.

Sweet pickles are pickled cucumbers or other vegetables in the preparation of which sugar (sucrose) is used.

Sauerkraut is clean, sound, properly prepared cabbage, mixed with salt, and subjected to fermentation.

Catchup (ketchup, catsup) is the clean, sound product made from the properly prepared pulp of clean, sound, fresh, ripe tomatoes, with spices and with or without sugar and vinegar; mushroom catchup, walnut catchup, et cetera, are catchups made as above described, and conform in name to the substances used in their preparation.

15. Sugar is the product chemically known as sucrose (saccharose) chiefly obtained from sugar cane, sugar beets, sorghum, maple and palm.

Granulated, loaf, cut, milled and powdered sugars are dif-

ferent forms of sugar, and contain at least ninety-nine and five-tenths (99.5) per cent of sucrose.

Maple sugar is the solid product resulting from the evaporation of maple sap, and contains, in the water-free substance, not less than sixty-five hundredths (0.65) per cent of maple sugar ash.

Masseccuite, melada, mush sugar, and concrete are products made by evaporating the purified juice of a sugar-producing plant, or a solution of sugar, to a solid or semisolid consistence, and in which the sugar chiefly exists in a crystalline state.

16. Molasses is the product left after separating the sugar from masseccuite, melada, mush sugar, or concrete, and contains not more than twenty-five (25) per cent of water and not more than five (5) per cent of ash.

Refiners' syrup, treacle, is the residual liquid product obtained in the process of refining raw sugars, and contains not more than twenty-five (25) per cent of water and not more than eight (8) per cent of ash.

17. Syrup is the sound product made by purifying and evaporating the juice of a sugar-producing plant without removing any of the sugar.

Sugar-cane syrup is syrup made by the evaporation of the juice of the sugar cane or by the solution of sugar-cane concrete, and contains not more than thirty (30) per cent of water and not more than two and five tenths (2.5) per cent of ash.

Sorghum syrup is syrup made by the evaporation of sorghum juice or by the solution of sorghum concrete, and contains not more than thirty (30) per cent of water and not more than two and five-tenths (2.5) per cent of ash.

Maple syrup is syrup made by the evaporation of maple sap or by the solution of maple concrete, and contains not more than thirty-two (32) per cent of water and no less than forty-five hundredths (0.45) per cent of maple syrup ash.

Sugar syrup is the product made by dissolving sugar to the consistence of a syrup, and contains not more than thirty-five (35) per cent of water.

18. Starch sugar is the solid product made by hydrolizing starch or a starch-containing substance until the greater part of the starch is converted into dextrose. Starch sugar appears in commerce in two forms, anhydrous starch sugar and hydrous starch sugar. The former, crystallized without water of crystallization, contains not less than ninety-five (95) per cent of dextrose and not more than eight tenths (0.8) per cent

of ash. The latter, crystallized with water of crystallization, is of two varieties—70 sugar, also known as brewers' sugar, contains not less than seventy (70) per cent of dextrose and not more than eight tenths (0.8) per cent of ash; 80 sugar, climax or acme sugar, contains not less than eighty (80) per cent of dextrose and not more than one and one half (1.5) per cent of ash.

The ash of all these products consists almost entirely of chlorids and sulphates.

Glucose, mixing glucose, confectioner's glucose, is a thick, syrupy, colorless product made by incompletely hydrolizing starch or a starch-containing substance, and decolorizing and evaporating the product. It varies in density from forty-one (41) to forty-five (45) degrees Baume at a temperature of one hundred degrees Fahrenheit, and conforms in density, within these limits, to the degrees Baume it is claimed to show, and for a density of forty-one (41) degrees Baume contains not more than twenty-one (21) per cent and for a density of forty-five (45) degrees not more than fourteen (14) per cent of water. It contains on a basis of forty-one (41) degrees Baume not more than one (1) per cent of ash, consisting chiefly of chlorids and sulphates.

19. Candy is a product made from a saccharine substance or substances with or without the addition of harmless coloring, flavoring, or filling materials, and contains no terra alba, barytes, talc, chrome yellow, or other mineral substances, or poisonous colors or flavors, or other ingredients deleterious or detrimental to health, or any vinous, malt, or spiritous liquor or compound or narcotic drug.

20. Honey is the nectar and saccharine exudations of plants gathered, modified, and stored in the comb by honey bees (*Apis mellifica* and *A. dorata*;) is lavo-rctatory, contains not more than twenty-five (25) per cent of water, not more than twenty-five hundredths (0.25) per cent of ash, and not more than eight (8) per cent of sucrose.

Comb honey is honey contained in the cells of comb.

Extracted honey is honey which has been separated from the uncrushed comb by centrifugal force or gravity.

Strained honey is honey removed from the crushed comb by straining or other means.

21. Spices are aromatic vegetable substances used for the seasoning of food and from which no portion of any volatile oil or other flavoring principle has been removed, and which are clean, sound, and true to name.

Allspice, pimento, is the dried fruit of the *Pimenta pimenta* (L.) Karst., and contains not less than eight (8) per cent of quercitannic acid as calculated from the total oxygen absorbed by the aqueous extract; not more than six (6) per cent of total ash, not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than twenty-five (25) per cent of crude fibre.

Anise is the fruit of *Pimpinella anisum* L.

Bay leaf is the dried leaf of *Lauris nobilis* L.

Capers are the flower buds of *Capparis spinosa* L.

Caraway is the fruit of *Carum carvi* L.

Red pepper is the red, dried, ripe fruit of any species of *Capsicum*.

Cayenne pepper, cayenne, is the dried ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., or some other small-fruited species of *Capsicum*, and contains not less than fifteen (15) per cent of non-volatile ether extract; not more than six and five tenths (6.5) per cent of total ash; not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid; not more than one and five tenths (1.5) per cent of starch, and not more than twenty-eight (28) per cent of crude fibre.

Paprika is the dried ripe fruit of *Capsicum annum* L., or some other large-fruited species of *Capsicum*, excluding seeds and stems.

Celery seed is the dried fruit of *Apium graveolens* L.

Cinnamon is the dried bark of any species of the genus *Cinnamomum* from which the outer layers may or may not have been removed.

True cinnamon is the dried inner bark of *Cinnamomum zeylanicum* Breyne.

Cassia is the dried bark of various species of *Cinnamomum* other than *Cinnamomum zeylanicum*, from which the outer layers may or may not have been removed.

Cassia buds are the dried immature fruit of species of *Cinnamomum*.

Ground cinnamon, ground cassia, is a powder consisting of cinnamon, cassia, or cassia buds, or a mixture of these spices, and contains not more than six (6) per cent of total ash and not more than (2) per cent of sand.

Cloves are the dried flower buds of *Caryophyllus aromaticus* L., which contains not more than five (5) per cent of clove stems; not less than ten (10) per cent of volatile ether extract; not less than twelve (12) per cent of quercitannic acid as calculated from the total oxygen absorbed by the aqueous extract; not

more than eight (8) per cent of total ash; not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than ten (10) per cent of crude fibre.

Coriander is the dried fruit of *Coriandrum sativum* L.

Cumin seed is the fruit of *Cuminum cyminum* L.

Dill seed is the fruit of *Anethum graveolens* L.

Fennel is the fruit of *Foeniculum foeniculum* (L.) Karst.

Ginger is the washed and dried or decorticated and dried rhizome of *Zingiber zingiber* (L.) Karst., and contains not less than forty-two (42) per cent of starch; not more than eight (8) per cent of crude fibre, not more than (6) per cent of total ash, not more than one (1) per cent of lime, and not more than three (3) per cent of ash insoluble in hydrochloric acid.

Limed ginger, bleached ginger, is whole ginger coated with carbonate of lime, and contains not more than ten (10) per cent of ash, not more than four (4) per cent of carbonate of lime, and conforms in other respects to the standard for ginger.

Horse-radish is the root of *Roripa armoracia* (L.) Hitchcock, either by itself or ground and mixed with vinegar.

Mace is the dried arillus of *Myristica fragrans* Houttuyn, and contains not less than twenty (20) not more than thirty (30) per cent of non-volatile ether extract, not more than (3) per cent of total ash, and not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than ten (10) per cent of crude fibre.

Macassar mace, Papua mace, is the dried arillus of *Myristica argentea* Warb.

Bombay mace is the dried arillus of *Myristica malabarica* Lamareck.

Marjoram is the leaf, flower, and branch of *Majorana majorana* (L.) Karst.

Mustard seed is the seed of *Sinapis alba* L. (white mustard), *Brassica nigra* (L.) Koch (black mustard), or *Brassica juncea* (L.) Cosson (black or brown mustard).

Ground mustard is a powder made from mustard seed, with or without the removal of the hulls and a portion of the fixed oil, and contains not more than two and five tenths (2.5) per cent of starch and not more than eight (8) per cent of total ash.

Prepared mustard, German mustard, French mustard, mustard paste, is a paste composed of a mixture of ground mustard seed or mustard flour with salt, spices, and vinegar, and, calculated free from water, fat, and salt, contains not more than

twenty-four (24) per cent of carbohydrates, calculated as starch, determined according to the official methods, not more than twelve (12) per cent of crude fibre nor less than thirty-five (35) per cent of protein, derived solely from the materials named.

Nutmeg is the dried seed of the *Myristica fragrans* Houttuyn, deprived of its testa, with or without a thin coating of lime, and contains not less than twenty-five (25) per cent of non-volatile ether extract, not more than five (5) per cent of total ash, not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than ten (10) per cent of crude fibre.

Macassar nutmeg, Papua nutmeg, male nutmeg, long nutmeg, is the dried seed of *Myristica argentea* Warb, deprived of its testa.

Black pepper is the dried immature berry of *Piper nigrum* L. and contains not less than six (6) per cent of non-volatile ether extract, not less than twenty-five (25) per cent of starch, not more than seven (7) per cent of total ash, not more than two (2) per cent of ash insoluble in hydrochloric acid, and not more than fifteen (15) per cent of crude fibre. One hundred (100) parts of the non-volatile ether extract contain not less than three and twenty-five hundredths (3.25) parts of nitrogen. Ground black pepper is the product made by grinding the entire berry, and contains the several parts of the berry in their normal proportions.

Long pepper is the dried fruit of *Piper longum* L.

White pepper is the dried matured berry of *Piper nigrum* L. from which the outer coating or the outer and inner coatings have been removed, and contains not less than six (6) per cent of non-volatile ether extract, not less than fifty (50) per cent of starch, not more than four (4) per cent of total ash, not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than (5) per cent of crude fibre. One hundred (100) parts of the non-volatile ether extract contain not less than four (4) parts of nitrogen.

Saffron is the dried stigma of *Crocus sativus* L.

Sage is the leaf of *Salvia officinalis* L.

Savory, summer savory, is the leaf, blossom, and branch of *Satureja hortensis* L.

Thyme is the leaf and tip of blooming branches of *Thymus vulgaris* L.

22. A flavoring extract is a solution in ethyl alcohol of proper

strength of the sapid and odorous principles derived from an aromatic plant, or parts of the plant, with or without its coloring matter, and conforms in name to the plant used in its preparation.

The "flavoring extracts" herein described are intended solely for food purposes and are not to be confounded with similar preparations described in the Pharmacopoeia for medicinal purposes. The term "flavoring extract" includes solutions sold for food purposes as "flavors," "flavorings," "essences," and "tinctures."

Almond extract is the flavoring extract prepared from oil of bitter almonds, free from hydrocyanic acid, and contains not less than one (1) per cent by volume of oil of bitter almonds.

Oil of bitter almonds, commercial, is the volatile oil obtained from the seed of the bitter almond (*Amygdalus communis* L.) the apricot (*Prunus armeniaca* L.), or the peach (*Amygdalus persica* L.).

Anise extract is the flavoring extract prepared from oil of anise, and contains not less than three (3) per cent by volume of oil of anise.

Oil of anise is the volatile oil obtained from the anise seed.

Celery seed extract is the flavoring extract prepared from celery seed or the oil of celery seed, or both, and contains not less than three tenths (0.3) per cent by volume of oil of celery seed.

Oil of celery seed is the volatile oil obtained from celery seed.

Cassia extract is the flavoring extract prepared from oil of cassia and contains not less than two (2) per cent by volume of oil of cassia.

Oil of cassia is the lead-free volatile oil obtained from the leaves or bark of *Cinnamomum cassia* Bl., and contains not less than seventy-five (75) per cent by weight of cinnamic aldehyde.

Cinnamon extract is the flavoring extract prepared from oil of cinnamon, and contains not less than two (2) per cent by volume of oil of cinnamon.

Oil of cinnamon is the lead-free volatile oil obtained from the bark of the Ceylon cinnamon (*Cinnamomum zeylanicum* Breyne), and contains not less than sixty-five (65) per cent by weight of cinnamic aldehyde and not more than ten (10) per cent by weight of eugenol.

Clove extract is the flavoring extract prepared from oil of cloves, and contains not less than two (2) per cent by volume of oil of cloves.

Oil of cloves is the lead-free volatile oil obtained from cloves.

Ginger extract is the flavoring extract prepared from ginger and contains in each one hundred (100) cubic centimetres the alcohol-soluble matters from not less than twenty (20) grams of ginger.

Lemon extract is the flavoring extract prepared from oil of lemon, or from lemon peel, or both, and contains not less than five (5) per cent by volume of oil of lemon.

Oil of lemon is the volatile oil obtained by expression or alcoholic solution, from the fresh peel of the lemon (*Citrus limonum* L.), has an optical rotation at twenty-five (25) degrees Centigrade of not less than sixty (+60) degrees in a one-hundred-millimetre tube, and contains not less than four (4) per cent by weight of citral.

Terpeneless extract of lemon is the flavoring extract prepared by shaking oil of lemon with dilute alcohol, or by dissolving terpeneless oil of lemon in dilute alcohol, and contains not less than two tenths (0.2) per cent by weight of citral derived from oil of lemon.

Terpeneless oil of lemon is oil of lemon from which all or nearly all of the terpenes have been removed.

Nutmeg extract is the flavoring extract prepared from oil of nutmeg, and contains not less than two (2) per cent by volume of oil of nutmeg.

Oil of nutmeg is the volatile oil obtained from nutmegs.

Orange extract is the flavoring extract prepared from oil of orange, or from orange peel, or both, and contains not less than five (5) per cent by volume of oil of orange.

Oil of orange is the volatile oil obtained, by expression or alcoholic solution, from the fresh peel of the orange, (*Citrus aurantium* L.) and has an optical rotation at twenty-five (25) degrees Centigrade of not less than ninety-five (+95) degrees in a one-hundred-millimetre tube.

Terpeneless extract of orange is the flavoring extract prepared by shaking oil of orange with dilute alcohol, or by dissolving terpeneless oil of orange in dilute alcohol, and corresponds in flavoring strength to orange extract.

Terpeneless oil of orange is oil of orange from which all or nearly all of the terpenes have been removed.

Peppermint extract is the flavoring extract prepared from oil of peppermint, or from peppermint, or both, and contains not less than three (3) per cent by volume of oil of peppermint.

Peppermint is the leaves and flowering tops of *Mentha piperita* L.

Oil of peppermint is the volatile oil obtained from peppermint, and contains not less than fifty (50) per cent by weight of menthol.

Rose extract is the flavoring extract prepared from otto of roses, with or without red rose petals, and contains not less than four tenths (0.4) per cent by volume of otto of roses.

Otto of roses is the volatile oil obtained from the petals of *Rosa damascena* Mill., *R. centifolia* L., or *R. moschata* Herrm.

Savory extract is the flavoring extract prepared from oil of savory, or from savory, or both, and contains not less than thirty-five hundredths (0.35) per cent by volume of oil of savory.

Oil of savory is the volatile oil obtained from savory.

Spearmint extract is the flavoring extract prepared from oil of spearmint, or from spearmint, or both, and contains not less than three (3) per cent by volume of oil of spearmint.

Spearmint is the leaves and flowering tops of *Mentha spicata* L.

Oil of spearmint is the volatile oil obtained from spearmint.

Star anise extract is the flavoring extract prepared from oil of star anise, and contains not less than three (3) per cent by volume of oil of star anise.

Oil of star anise is the volatile oil distilled from the fruit of the star anise (*Illicium verum* Hook.)

Sweet basil extract is the flavoring extract prepared from oil of sweet basil, or from sweet basil, or both, and contains not less than one tenth (0.1) per cent by volume of oil of sweet basil.

Sweet basil, basil, is the leaves and tops of *Ocimum basilicum* L.

Oil of sweet basil is the volatile oil obtained from basil.

Sweet marjoram extract, marjoram extract, is the flavoring extract prepared from the oil of marjoram, or from marjoram, or both, and contains not less than one (1) per cent by volume of oil of marjoram.

Oil of marjoram is the volatile oil obtained from marjoram.

Thyme extract is the flavoring extract prepared from oil of thyme, or from thyme, or both, and contains not less than two tenths (0.2) per cent by volume of oil of thyme.

Oil of thyme is the volatile oil obtained from thyme.

Tonka extract is the flavoring extract prepared from tonka bean, with or without sugar or glycerin, and contains not less than one tenth (0.1) per cent by weight of coumarin extracted

from the tonka bean, together with a corresponding proportion of the other soluble matters thereof.

Tonka bean is the seed of *Coumarouna odorata* Aublet [*Dipteryx odorata* (Aubl.) Willd.]

Vanilla extract is the flavoring extract prepared from vanilla bean, with or without sugar or glycerin, and contains in one hundred (100) cubic centimetres the soluble matters from not less than ten (10) grams of the vanilla bean.

Vanilla bean is the dried, cured fruit of *Vanilla planifolia* Andrews.

Wintergreen extract is the flavoring extract prepared from oil of wintergreen, and contains not less than three (3) per cent by volume of oil of wintergreen.

Oil of wintergreen is the volatile oil distilled from the leaves of the *Gaultheria procumbens* L.

23. Olive oil is the oil obtained from the sound, mature fruit of the cultivated olive tree, (*Olea europea* L.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-six hundred sixty ten-thousandths (1.4660) and not exceeding one and forty-six hundred eighty ten-thousandths (1.4680); and an iodine number not less than seventy-nine (79) and not exceeding ninety (90).

Virgin olive oil is olive oil obtained from the first pressing of carefully selected hand-picked olives.

Cotton-seed oil is the oil obtained from the seeds of cotton plants (*Gossypium hirsutum* L., *G. barbadense* L., *G. herbaceum* L.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-seven hundred ten-thousandths (1.4700) and not exceeding one and forty-seven hundred twenty-five ten-thousandths (1.4725); and an iodine number not less than one hundred four (104) and not exceeding one hundred ten (110).

“Winter-yellow” cotton-seed oil is expressed cotton-seed oil from which a portion of the stearin has been separated by chilling and pressure, and has an iodine number not less than one hundred ten (110) and not exceeding one hundred sixteen (116).

Peanut oil, arachis oil, earthnut oil, is the oil obtained from the peanut (*Arachis hypogea* L.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-six hundred ninety ten-thousandths (1.4690) and not ex-

ceeding one and forty-seven hundred seven ten-thousandths (1.4707); and an iodine number not less than eighty-seven (87) and not exceeding one hundred (100).

“Cold drawn” peanut oil is peanut oil obtained by pressure without heating.

Sesame oil, gingili oil, teel oil, is the oil obtained from the seed of the sesame plants (*Sesamum orientale* L. and *S. radiatum* Schum. and Thonn) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-seven hundred four ten-thousandths (1.4704) and not exceeding one and forty-seven hundred seventeen ten-thousandths (1.4717); and an iodine number not less than one hundred three (103) and not exceeding one hundred twelve (112).

“Cold drawn” sesame oil is sesame oil obtained by pressure without heating.

Poppy-seed oil is the oil from the seed of the poppy (*Papaver somniferum* L.) subjected to the usual refining processes and free from rancidity.

White poppy-seed oil, “cold drawn” poppy seed oil, is poppy-seed oil of the first pressing without heating.

Coconut oil is the oil obtained from the kernels of the coconut (*Cocos nucifera* L.) and subjected to the usual refining processes and free from rancidity.

Cochin oil is coconut oil prepared in Cochin (Malabar).

Ceylon oil is coconut oil prepared in Ceylon.

Copra oil is coconut oil prepared from copra, the dried kernels of the coconut.

Rape-seed oil, colza oil, is the oil obtained from the seeds of the rape plant (*Brassica napus* L.) and subjected to the usual refining processes and free from rancidity.

“Cold-drawn” rape-seed oil is rape-seed oil obtained by the first pressing without heating.

Sunflower oil is the oil obtained from the seeds of the sunflower (*Helianthus annuus* L.) and subjected to the usual refining processes and free from rancidity.

“Cold-drawn” sunflower oil is sunflower oil obtained by the first pressing without heating.

Maize oil, corn oil, is the oil obtained from the germ of the maize (*Zea mays* L.) and subjected to the usual refining processes and free from rancidity.

Cocoa butter, cacao butter, is the fat obtained from roasted, sound cocoa beans, and subjected to the usual refining processes; is free from rancidity; has a refractive index at forty

(40) degrees Centigrade not less than one and forty-five hundred sixty-six ten-thousandths (1.4566) and not exceeding one and forty-five hundred ninety-eight ten-thousandths (1.4598); an iodine number not less than thirty-three (33) and not exceeding thirty-eight (38); and a melting point not lower than thirty (30) degrees Centigrade nor higher than thirty-five (35) degrees Centigrade.

Cotton-seed oil stearin is the solid product made by chilling cotton-seed oil and separating the solid portion by filtration, with or without pressure, and having an iodine number not less than eighty-five (85) and not more than one hundred (100).

24. Tea is the leaves and leaf buds of different species of *Thea*, prepared by the usual trade processes of fermenting, drying, and firing; conforms in variety and place of production to the name it bears; and contains not less than four (4) nor more than seven (7) per cent of ash.

25. Coffee is the seed of *Coffea arabica* L. or *Coffea liberica* Bull., freed from all but a small portion of its spermoderm, and conforms in variety and place of production to the name it bears.

Roasted coffee is coffee which by the action of heat has become brown and developed its characteristic aroma, and contains not less than ten (10) per cent of fat and not less than three (3) per cent of ash.

26. Cocoa beans are the seeds of the cacao tree, *Theobroma cacao* L.

Cocoa nibs, cracked cocoa, is the roasted, broken cocoa bean freed from its shell or husk.

Chocolate, plain chocolate, bitter chocolate, chocolate liquor, bitter chocolate coatings, is the solid or plastic mass obtained by grinding cocoa nibs without the removal of fat or other constituents except the germ, and contains not more than three (3) per cent of ash insoluble in water, three and fifty-hundredths (3.50) per cent of crude fibre, and nine (9) per cent of starch, and not less than forty-five (45) per cent of cocoa fat.

Sweet chocolate, sweet chocolate coatings, is chocolate mixed with sugar (sucrose), with or without the addition of cocoa butter, spices, or other flavoring materials, and contains in the sugar and fat-free residue no higher percentage of either ash, fibre, or starch than is found in the sugar- and fat-free residue of chocolate.

Cocoa, powdered cocoa, is cocoa nibs, with or without the

germ, deprived of a portion of its fat and finely pulverized, and contains percentages of ash, crude fibre, and starch corresponding to those in chocolate after correction for fat removed.

Sweet cocoa, sweetened cocoa, is cocoa mixed with sugar (sucrose), and contains not more than sixty (60) per cent of sugar (sucrose), and in the sugar- and fat-free residue no higher percentage of either ash, crude fibre, or starch than is found in the sugar- and fat-free residue of chocolate.

27. Fresh fruit juices are the clean, unfermented liquid products obtained by the first pressing of fresh, ripe fruits, and correspond in name to the fruits from which they are obtained.

Apple juice, apple must, sweet cider, is the fresh fruit juice obtained from apples, the fruit of *Pyrus malus*, has a specific gravity at twenty (20) degrees Centigrade not less than one and four hundred fifteen ten-thousandths (1.0415) nor greater than one and six hundred ninety ten-thousandths (1.0690); and contains in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade not less than six (6) grams, and not more than twenty (20) grams of total sugars, in terms of reducing sugars, not less than twenty-four (24) centigrams nor more than sixty (60) centigrams of apple ash, which contains not less than fifty (50) per cent of potassium carbonate.

Grape juice, grape must, is the fresh fruit juice obtained from grapes (*Vitis* species), has a specific gravity at twenty (20) degrees Centigrade not less than one and four hundred ten-thousandths (1.0400) and not exceeding one and one thousand two hundred forty ten-thousandths (1.1240); and contains, in one hundred (100) cubic centimetres at twenty (20) Centigrade, not less than seven (7) grams nor more than twenty-eight (28) grams of total sugars, in terms of reducing sugars, not less than twenty (20) centigrams and not more than fifty-five (55) centigrams of grape ash, and not less than fifteen (15) milligrams nor more than seventy (70) milligrams of phosphoric acid P_2O_5 .

Lemon juice is the fresh fruit juice obtained from lemon, the fruit of *Citrus Limonum* Risso, has a specific gravity at twenty (20) degrees Centigrade not less than one and thirty thousandths (1.030) and not greater than one and forty thousandths (1.040); and contains not less than ten (10) per cent of solids, and not less than seven (7) per cent of citric acid.

Pear juice, pear must, sweet perry, is the fresh fruit juice obtained from pears, the fruit of *Pyrus communis* or *P. sinensis*.

28. Sterilized fruit juices are the products obtained by heat-

ing fresh fruit juices sufficiently to kill all the organisms present and correspond in name to the fruits from which they are obtained.

29. Concentrated fruit juices are clean, sound fruit juices from which a considerable portion of the water has been evaporated, and correspond in name to the fruits from which they are obtained.

30. Sweet fruit juices, sweetened fruit juices, fruit syrups, are the products obtained by adding sugar (sucrose) to fresh fruit juices, and correspond in name to the fruits from which they are obtained.

Sterilized fruit syrups are the products obtained by the addition of sugar (sucrose) to fresh fruit juices and heating them sufficiently to kill all the organisms present, and correspond in name to the fruits from which they are obtained.

31. Wine is the product made by the normal alcoholic fermentation of the juice of sound, ripe grapes, and the usual cellar treatment, and contains not less than seven (7) nor more than sixteen (16) per cent of alcohol, by volume, and, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not more than one tenth (0.1) gram of sodium chlorid nor more than two tenths (0.2) gram of potassium sulphate; and for red wine not more than fourteen hundredths (0.14) gram, and for white wine not more than twelve hundredths (0.12) gram of volatile acids produced by fermentation and calculated as acetic acid. Red wine is wine containing the red coloring matter of the skins of grapes. White wine is wine made from white grapes or the expressed fresh juice of other grapes.

Dry wine is wine in which the fermentation of the sugars is practically complete and which contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, less than one (1) gram of sugars and for dry red wine not less than sixteen hundredths (0.16) gram of grape ash and not less than one and six tenths (1.6) grams of sugar-free grape solids, and for dry white wine not less than thirteen hundredths (0.13) gram of grape ash and not less than one and four tenths (1.4) grams of sugar-free grape solids.

Fortified dry wine is dry wine to which brandy has been added, but which conforms in all other particulars to the standard of dry wine.

Sweet wine is wine in which the alcoholic fermentation has been arrested, and which contains, in one hundred (100) cubic

centimetres at twenty (20) degrees Centigrade, not less than one (1) gram of sugars, and for sweet red wine not less than sixteen hundredths (0.16) gram of grape ash, and for sweet white wine not less than thirteen hundredths (0.13) gram of grape ash.

Fortified sweet wine is sweet wine to which wine spirits have been added.

Sparkling wine is wine in which the after-part of the fermentation is completed in the bottle, the sediment being disgorged and in its place supplied by wine or sugar liquor, and which contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than twelve hundredths (0.12) gram of grape ash.

Modified wine, ameliorated wine, corrected wine, is the product made by the alcoholic fermentation, with the usual cellar treatment, of a mixture of the juice of sound, ripe grapes with sugar (sucrose), or a syrup containing not less than sixty-five (65) per cent of sugar (sucrose), and in quantity not more than enough to raise the alcoholic strength after fermentation to eleven (11) per cent by volume.

Raisin wine is the product made by the alcoholic fermentation of an infusion of dried or evaporated grapes, or a mixture of such infusion or of raisins with grape juice.

Cider, hard cider, is the product made by the normal alcoholic fermentation of apple juice, and the usual cellar treatment, and contains not more than seven (7) per cent by volume of alcohol, and, in one hundred (100) cubic centimetres of the cider, not less than two (2) grams nor more than twelve (12) grams of solids, not more than eight (8) grams of sugars, in terms of reducing sugars, and not less than twenty (20) centigrams nor more than forty (40) centigrams of cider ash.

Sparkling cider, champagne cider, is cider in which the after-part of the fermentation is completed in closed containers, with or without the addition of cider or sugar liquor, and contains, in one hundred (100) cubic centimeters, not less than twenty (20) centigrams of cider ash.

32. Vinegar, cider vinegar, apple vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of apples, is laevo-rotatory, and contains not less than four (4) grams of acetic acid, not less than one and six-tenths (1.6) grams of apple solids, of which not more than fifty (50) per cent are reducing sugars, and not less than twenty-five hundredths (0.25) gram of apple ash in one hun-

dred (100) cubic centimetres at twenty (20) degrees Centigrade; and the water-soluble ash from one hundred (100) cubic centimetres at twenty (20) degrees Centigrade of the vinegar contains not less than ten (10) milligrams of phosphoric acid (P_2O_5), and requires not less than thirty (30) cubic centimetres of decinormal acid to neutralize its alkalinity.

Wine vinegar, grape vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of grapes and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid, not less than one (1.0) gram of grape solids, and not less than thirteen hundredths (0.13) gram of grape ash.

Malt vinegar is the product made by the alcoholic and subsequent acetous fermentations, without distillation, and of an infusion of barley malt or cereals whose starch has been converted by malt, is dextro-rotatory, and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid, and not less than two (2) grams of solids, and not less than two-tenths (0.2) gram of ash; and the water-soluble ash from one hundred (100) cubic centimetres at twenty (20) degrees Centigrade of the vinegar contains not less than nine (9) milligrams of phosphoric acid (P_2O_5), and requires not less than four (4) cubic centimetres of decinormal acid to neutralize its alkalinity.

Sugar vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of sugar, sirup, molasses, or refiners' sirup, and contains in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid.

Glucose vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of starch sugar or glucose, is dextro-rotatory, and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid.

Spirit vinegar, distilled vinegar, grain vinegar, is the product made by the acetous fermentation of dilute distilled alcohol, and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid.

33. Table salt, dairy salt, is fine-grained crystalline salt containing, on a water-free basis, not more than one and four-tenths (1.4) per cent of calcium sulphate ($CaSO_4$), nor more

than five-tenths (0.5) per cent of calcium and magnesium chlorides (CaCl_2 and MgCl_2), nor more than one-tenth (0.1) per cent of matters insoluble in water.

SECTION 3. This act shall take effect and be in force from and after January 1, 1910.

Approved June 15, 1909.

No. 546, A.]

[Published June 16, 1909.

CHAPTER 399.

AN ACT to create section 4601g of the statutes, to protect and promote the public health, to prevent fraud and deception in the sale of articles of food, and providing a penalty.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

SECTION 1. There is added to the statutes a new section to read: Section 4601g. It shall be unlawful to sell, offer or expose for sale or have in possession with intent to sell for use or consumption in this state, any flour that has been artificially bleached.

It shall be unlawful to sell, offer or expose for sale or have in possession with intent to sell for use or consumption in this state, any article of food as defined in section 4600 of the statutes, which contains added benzoic acid or benzoates; provided that when in the preparation of food products for shipment they are preserved by any external application of benzoic acid or benzoates in such a manner that the preservative is necessarily removed mechanically, or by maceration in water, or otherwise, and directions for the removal of said preservative shall be printed on the covering or the package, the provisions of this act shall be construed as applying only when said products are ready for consumption.

Any person who, by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall violate any of the provisions of this act shall upon conviction thereof be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than thirty days nor more than sixty days.

SECTION 2. This act shall take effect and be in force from and after January first one thousand nine hundred and ten.

Approved June 15, 1909.