THE DEVELOPMENT OF PURE FOOD LEGISLATION.*

It has become customary for the retiring President of the Chemical Society of Washington to present an address on some subject of interest to chemists. If the theme happens to be one which is attracting the attention of thoughtful people generally it is none the less welcome for that reason. We are American citizens first, then chemists.

For the honor of addressing the Pure Food Congress this evening I am indebted to a happy coincidence, in point of time of the meeting of the Chemical Society with the assembly of this Congress.

The chosen topic will not, I trust, prove uninteresting to the larger audience, though it was selected and much of the material collected before the call for the present Congress was issued. I ask your attention for a short time to a review of legislation concerning food adulteration.

The foods and food stuffs of the most civilized people of early historic times were, as compared with ours, few and simple. They had no market filled with all manner of foods in an advanced state of preparation. The food materials they sold and bought were mainly raw and crude,

* Address of the retiring President of the Chemical Society of Washington, delivered before a joint session of the Society and the Pure Food Congress, March 2, 1898.
Editor's Summary

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