misbranded. The articles were labeled in part: (Pickles, jars) "Wine Cured Pickles * * * [design of bunch of grapes and a pickle]"; (pickle relish, tumblers) "Century Brand Garden Relish * * * Distributed by Century Food Sales Milwaukee, Wis."

The articles were alleged to be adulterated in that they consisted in whole or in part of filthy substances. The pickle relish was alleged to be adulterated further in that it had been prepared under insanitary conditions whereby it might have become contaminated with filth.

The pickles were alleged to be misbranded in that the statement "Wine Cured" and the design of a bunch of grapes were false and misleading as applied to an article containing little, if any, wine; and in that it was in package form and did not bear a statement of the quantity of contents expressed in terms of the largest unit in the package.

On April 28, 1942, no claimant having appeared, judgments of condemnation were entered and the products were ordered destroyed.

3575. Adulteration of sweet relish. U. S. v. 20 Cases of Sweet Relish. Default decree of condemnation and destruction. (F. D. C. No. 6989. Sample No. 70319–E.)

Examination showed that this product contained insect fragments.

On March 6, 1942, the United States attorney for the Southern District of Florida filed a libel against 20 cases, each containing 24 8-fluid-ounce jars of sweet relish at Tampa, Fla., alleging that the article had been shipped in interstate commerce on or about December 30, 1941, and January 28, 1942, by Roddenbery Bros. from Cairo, Ga.; and charging that it was adulterated in that it consisted in whole or in part of a filthy substance; and in that it had been prepared under insanitary conditions whereby it might have become contaminated with filth. The article was labeled in part: (Jars) "Dewkist Brand Sweet Relish."

On March 28, 1942, no claimant having appeared, judgment of condemnation was entered and the product was ordered destroyed.

3576. Adulteration of pepper hulls in brine. U. S. v. 40 Barrels of Pepper Hulls in Brine. Consent decree of condemnation. Product ordered released under bond to be reconditioned and repacked. (F. D. C. No. 6304. Sample No. 84514–E.)

Examination showed that this product contained flies, rodent hairs, and insect fragments.

On November 27, 1941, the United States attorney for the Eastern District of New York filed a libel (amended December 15, 1941) against 40 barrels of pepper hulls in brine at Brooklyn, N. Y., alleging that the article had been shipped in interstate commerce on or about October 21, 1941, by Covell & Ford from Marydel, Del.; and charging that it was adulterated in that it consisted in whole or in part of a filthy substance, and in that it had been prepared under insanitary conditions whereby it might have become contaminated with filth.

On March 12, 1942, H. M. Field, Inc., Brooklyn, N. Y., claimant, having admitted the allegations of the libel, judgment of condemnation was entered and the product was ordered released under bond to be reconditioned by soaking, washing, and draining, and repacked under the supervision of the Food and Drug Administration.

DRIED FRUITS AND VEGETABLES

3577. Adulteration of evaporated apples. U. S. v. 360 Boxes of Evaporated Apples. Consent decree of condemnation. Product ordered released under bond to be reconditioned. (F. D. C. No. 7055. Sample Nos. 85630–E, 85644–E.)

This product contained filth resulting from insect infestation.

On March 18, 1942, the United States attorney for the Western District of Washington filed a libel against 360 25-pound boxes of evaporated apples at Tacoma, Wash., alleging that the article had been shipped in interstate commerce on or about January 3, 1942, by Rosenberg Bros. & Co. from San Francisco, Calif.; and charging that it was adulterated in that it consisted in whole or in part of a filthy substance. The article was labeled in part: "Stadium Brand California Evaporated Quartered Apples."

On April 21, 1942, Rosenberg Bros. & Co., claimant, having consented to the entry of a decree, judgment of condemnation was entered and the product was ordered released under bond to be reconditioned under the supervision of the Food and Drug Administration. After reconditioning, the good portion was segregated from the bad and the latter was destroyed.