There is death in the pot.
2 Kings 4:4
I purchased of Schuster & Kroop, Schuyler, Neb.

Samples
No. 1 - Colored Candy.
Manufactured by Bunte & Frank, Chicago.
Note: This sample of Candy requires a very careful examination.
After eating of it—one child died, and two others were taken sick.
Although it has not yet been shown that the said bad effects proceeded from the Candy, it is very strongly suspicious.

June 13

No. 2 - Candy. Manufactured by Peterke Candy Co.
12 ½
Omaha, Neb.
OLD CROW

OLD-FASHIONED HAND-MADE SOUR MASH

STRAIGHT PURE RYE

The Standard of Rye Whiskey

Guaranteed Pure Rye Whiskey Under National Pure Food Law, Serial Number 2163

NOT BLENDED

NOT ADULTERATED

SOLD ONLY IN BOTTLES

NEVER SOLD IN BULK

WE ARE THE LARGEST BOTTLERS OF OLD-FASHIONED HAND-MADE SOUR MASH STRAIGHT PURE RYE WHISKEY IN THE WORLD

H. B. KIRK & CO., New York, N.Y.
COCA-COLA
SYRUP & EXTRACT.

For Soda Water and other Carbonated Beverages.

This "Intellectual Beverage" and Temperance Drink contains the valuable Tonic and Nerve Stimulant properties of the Coca plant and Cola (or Kola) nuts, and makes not only a delicious, exhilarating, refreshing and invigorating Beverage, (dispensed from the soda water fountain or in other carbonated beverages), but a valuable Brain Tonic, and a cure for all nervous affections — SICK HEADACHE, NEURALGIA, HYSTERIA, MELANCHOLY, &c.

The peculiar flavor of COCA-COLA delights every palate; it is dispensed from the soda fountain in same manner as any of the fruit syrups.

J. S. Pemberton;
Chemist,
Sole Proprietor, Atlanta, Ga.
OMAHA, Neb., May 29.—In view of the discovery of the use by dairymen of embalming fluid to prevent their milk from spoiling, the city Health Department has warned all families, as far as possible, to cease the use of milk and cream furnished by local dairies for the present. A patent embalming fluid known to the drug trade as preservalline is the chemical used. Its composition is a mystery, but physicians assert that it is poison, and quite fatal to children.

This fluid is sold at $3 a gallon.

It is estimated that ten gallons of the chemical is used daily in Omaha, a spoonful being all that is required to prevent ten gallons of milk from spoiling for several days. It is tasteless, though a blue sediment is left in the bottom of the cans used which is decidedly unpalatable in appearance.

The dairymen deny that they are using the drug, but the city Health Department has investigated the situation and alleges that every dairy of any size in the city is using preservalline. There is no law, other than the one prohibiting in a general way the adulteration of food, that can be invoked to prevent the dairymen from doing this, and the City Prosecutor says that this law is inapplicable to a case of this kind. A great many people have stopped using milk and cream, except when obtained from sources other than the regular dairies.
POISON SQUAD ESCAPES FEDERAL FOOD EXPERTS

Been Eating Doctored Food Five Months and Don’t Like It.

PRESERVATIVES JARRED THEM

Prof. Wiley Held the Microscope While the Voluntary Victims Wriggled—
Little Mary Far from Strong.

Special to The New York Times.

WASHINGTON, May 31.—The young men who have been eating poisons under the direction of the Agricultural Department and the immediate administration of Prof. Wiley, since January last, have been gradually, so to speak, and today resumed the diet of the ordinary person.

Some of the so-called “poison squad” of a dozen men have suffered in the course of the experiments on their digestive organs. The ill effects of eating drugs used in preserving articles of diet are said to be visible on all members of the squad, and one or two of them appear to be on the verge of breaking down. Two of the young men are from Georgetown University. One is from the Columbia. The others are employees of the Chemical Laboratory of the Department of Agriculture. The “Little Mary” of each member of the squad is stated to be far from strong at present.

The experiment was made to ascertain exactly what are the effects on the human system of preservatives used by food packers, both domestic and foreign. The result shows that many preservatives are deadly, causing pronounced inflammation of the digestive tract. The experiment tends to explain away many poison “mysteries” following the eating of canned goods and preserved foods generally.
THE JUNGLE

UPTON SINCLAIR
Common Mistakes About Food

By Dr. Wiley
THE POISON SQUAD

ONE CHEMIST’S SINGLE-MINDED CRUSADE FOR FOOD SAFETY AT THE TURN OF THE TWENTIETH CENTURY

DEBORAH BLUM

Author of The Poisoner’s Handbook