

HISTORY OF THE
U. S. FOOD AND DRUG ADMINISTRATION

Interview between:

Edwin C. Boudreaux, Retired Director

New Orleans District

and

Robert G. Porter

New Orleans, Louisiana

May 15, 1978

INTRODUCTION

This is a transcription of a taped interview, one of a series conducted by Robert G. Porter, who retired from the U. S. Food and Drug Administration in 1977.

The interviews were held with retired F.D.A. employees whose recollections may serve to enrich the written record.

It is hoped that these narratives of things past will serve as source material for present and future researchers; that the stories of important accomplishments, interesting events, and distinguished leaders will find a place in training and orientation of new employees, and may be useful to enhance the morale of the organization; and finally, that they will be of value to Dr. James Harvey Young in the writing of the history of the Food and Drug Administration.

The tapes and transcriptions will become a part of the collection of the National Library of Medicine and copies of the transcriptions will be placed in the Library of Emory University.

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE
PUBLIC HEALTH SERVICE
FOOD AND DRUG ADMINISTRATION

TAPE INDEX SHEET

CASSETTE NUMBER(S) 1

GENERAL TOPIC OF INTERVIEW: FDA History

DATE: 5/15/78 PLACE: New Orleans, La. LENGTH: 60 Min.

INTERVIEWEE

INTERVIEWER

NAME Edwin C. Boudreaux

NAME Robert G. Porter

ADDRESS Denver District, FDA

Denver, Colo.

TELEPHONE _____

TELEPHONE 837-4917

FDA SERVICE DATES: FROM 1922 TO 1965

RETIRED: Yes YES _____ NO _____

TITLE: Director, New Orleans District

(If retired, title of last FDA position)

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Attachments: Curriculum vitae, Edwin C. Boudreaux
Article: "The Seafood Inspection Service" (Boudreaux)
Article: "New Orleans District" Parts I, II, and III (Boudreaux)

P. - This is a recording of an interview with Edwin C. Boudreaux. Mr. Boudreaux retired as Director of the New Orleans District in 1965. He started with the Food and Drug Administration in 1922. The interview is being held at Mr. Boudreaux's home in [REDACTED] on May 15, 1978. My name is Bob Porter of the Food and Drug Administration. Now, Mr. Boudreaux, I wanted to get that on the tape so everybody would know who you were. I know you have some ideas and subjects you'd like to talk about and I'm just going to turn it over to you.

B. - When I received my appointment notice from Robert S. Hollingshead, Chief of the New Orleans Station for the Bureau of Chemistry, I was teaching high school at Jennings, Louisiana. It was very fortunate--it was near the end of the term, and I was not certain whether I was going to teach another year. I was only teaching because when my position was terminated by reduction-in-force at Penick & Ford about a year before, I was unable to secure an appointment as a chemist. I attempted to go back to my first employer, Parke Davis & Company, in Detroit, but apparently, like alot of firms, they do not like to rehire people they had in the past. I had already married when I received my notice of appointment. I had applied for a position the year before, but because of lack of funds, positions could not be filled until May, 1922. I received permission to leave my teaching position

before the end of the term, and I reported on May 8, 1922.

At that time I had already been married. My wife was pregnant and we were glad to get back into the chemical field. Before I reported for duty, I had no idea what the nature of the work would be.

- P. - Food and Drug wasn't very well known. Of course, it didn't exist then under that name.
- B. - That's right. I didn't even know what my salary was to be. The salary was \$1,620 a year with a \$20 a month bonus then given to all government employees because government salaries lagged far behind those of commercial firms.

About two years later I was given an appointment at \$1,860 which was the same amount of money but the bonus was recognized.

Early in 1924 I was offered an appointment as Assistant State Chemist of Louisiana at \$2,400 a year. I had previously applied for a job with the state at the same time I had submitted my federal application. Apparently, they had learned something about what type of work I was doing and were very anxious to have me transfer to them. I was cautious about the matter. I wrote to Dr. R. E. Doolittle, Chief of Central District at the time. He referred the letter to Dr. W. W. Skinner who apparently was in charge of scientific personnel. I had a long

letter from Skinner telling me that they were in the process of reevaluating federal positions and that I could probably look forward to the same salary in the near future. This was very fortunate, because in the fall of '24, the then Chief, Albert Burns, became ill. He died a year later. From the time he became ill I was placed in charge of the New Orleans station.

P. - How big was the station when you reported for duty?

B. - Well, the station ran about 10 to 12 and stayed that way until the '30's.

P. - I see.

B. - Now in 1928 when we were reorganized into the Food, Drug and Insecticide Administration, we acquired responsibility for enforcing several additional laws. One was a naval stores act and one was an insecticide/fungicide law. We had transferred to us three naval stores inspectors who did service inspection of rosin and turpentine. There also was a regulatory section and in connection with the grading of rosin, we developed a case on this basis and it was tried in Biloxi. I was placed on the witness stand and the attorney for the defense tried to cloud the issue by saying that I was from Louisiana; naturally I was prejudiced against Mississippi firms. The judge promptly set him up. We won the case.

P. - What was the matter with the rosin?

B. - It was misgraded.

P. - Oh, was that a grading act?

B. - Yes. The law was a grading act but it had a regulatory feature to it.

P. - Now I'm sure you had some interesting experiences back there in the early '20's.

B. - Well, one of the interesting experiences that I had was my first radio talk, which was over station WWL. Studios at that time were on the Loyola University campus. I had been asked by the Federal Business Association to make a talk. Well, naturally I utilized some of the material from the talks that W. R. M. Wharton had made over network radio. But, I think that I was one of the earlier people to go on radio in the administration.

P. - What year was that? Do you remember?

B. - About 1928. Later I did a series every two weeks in the 30's sponsored by the Federal Business Association. I can recall one talk on the same station involving the deficiencies of the old Food and Drug Law. We were doing a great deal of educational work to let the public know the deficiencies of the act and the need for a new law. Sometime prior to that we had investigated the Crazy Water Company of Mineral Wells, Texas. They had packaged the crystals which were supposed to be manufactured from--by evaporating mineral water crystals. Inspector Eggerton did some incognito work--he was the Dallas Resident Inspector--ascertained that they were buying

huge quantities of glaubers salt and packaged them as Crazy Water Crystals. Well, I didn't in my talk refer to Crazy Water Crystals by name; we were very careful about using brand names in illustrating deficiencies. But I did mention it as a horse laxative. In the studio there was a local representative of the firm who was carefully listening to what I was saying in hopes of possibly finding something to trip me up on. These radio talks were somewhat the beginning of our educational work. We rapidly made good contacts with the press, we began to have tours through our laboratories, we had a chamber of horrors exhibit to illustrate the deficiencies of the law, a number of talks were made to organizations in New Orleans. I remember one was made in Birmingham and sponsored by the City Health Department. I recall particularly Birmingham because the City Health officer there was a cousin of Dr. Oscar Dowling, the famous health officer of Louisiana. Later on we began to have regular tours over the years through the laboratory. A hospital where my daughter was employed asked to have their basic students visit the laboratory and that became an annual part of their studies. As this caught on other nursing schools visited the laboratory. We had exhibits and we had chemists explain the work of FDA and then on top of that in the '40's we began to have

Open houses. They would set up exhibits for those who cared to visit. We had an open house as I recall about the time of the 50th anniversary of the law.

P. - Yes. I think I was in Chicago then, and we had one of those.

B. - On the day at the time the celebration was held, Inspector Eggerton and I were in Washington at the big celebration there, but we had a celebration here and Chief Chemist Duggan represented me. We had as a speaker a Judge Wayne Borah who had, from a District Judge, gone to the Appeals Court. Notables were present such as the Postmaster and others here.

P. - Was it B-O-R-A-H.

B. - Yes. He was related to the famous Senator Borah. It so happened that Judge Borah was born in the same town in Louisiana that my mother grew up and she knew him as a baby. Judge Borah was indeed a friend of FDA. He was the Assistant United States Attorney handling our cases at one time and then became District Attorney and later a Judge. We did not win every case held before him, but we did exceedingly well. He was often quite complimentary from the bench as to the preparation that FDA made for its cases. If you cut that off, we can talk a little bit and see what else you want.

P. - Let me leave it on a minute, because there is something I want to ask you. Was the office at that time in the same Custom house that it is now?

B. - The office was in the custom house when I reported for duty.

P. - Tell me, isn't that quite a historical building?

B. - It is. It goes back many years.

P. - I wonder how far. Do you know that?

B. - I wouldn't have any idea.

P. - That's such an interesting building--

B. - That could be probably obtained from GSA. But, at the time I reported our office was in Room 225 where there now is a laboratory and the laboratory was in 226. As we grew in numbers, particularly with the advent of seafood and increasing the regulatory staff, we acquired several times our original space.

P. - I can imagine you took over a big part of that floor before you were through, didn't you? And then some.

B. - Well I would say no we didn't, just that floor. Anyway after I retired they acquired additional space, some of it downstairs, but an additional space on the second floor.

P. - Mr. Boudreaux, why don't you tell me something about Dr. Wiley and Walter G. Campbell and some of the early heads of the organization.

B. - Well, when I reported for duty, Dr. Carl Alsberg had retired and Walter G. Campbell was acting Chief of the Bureau of Chemistry. About 1925 Dr. Charles A. Browne became the Chief of the Bureau of Chemistry and Mr. Campbell became Head of the Regulatory Work for the Department. Now I recall that Mr. Campbell was the first Chief Inspector

under Dr. Wiley.

P. - And, you've met Dr. Wiley?

B. - I saw Dr. Wiley. I was in a picture with him at an AOAC meeting, I think in '25, and then there was a banquet in his honor at the Cosmos Club. I may have shaken hands with him or something--my recollection is not clear.

P. - What kind of an impression did you get? What kind of a man was he?

B. - Well, it was difficult then. Of course, he was rather elderly then, but he was quite popular in spite of some of the criticism that he made.

P. - He was unhappy with some of the things that happened.

B. - The people I remember in headquarters was Paul Dunbar. I remember him quite well.

P. - Well, tell me about him.

B. - Well, he was a very interesting man, easy to talk to.

P. - He was a chemist wasn't he?

B. - He was a chemist. He visited New Orleans many times. At the time I was appointed, according to some of the correspondence I have, Dr. Dunbar expressed gratitude that I was from New Orleans--I mean from Louisiana. At that time it was very difficult to retain people from other parts of the country in New Orleans.

P. - I wonder why.

B. - Because the climate--there was no air conditioning. There was alot of misleading ideas about New Orleans being a sort of a sickly place or something like that. And I

can recall that we had two inspectors, John Breckenridge and George Eigenberger, who during the summer, one or the other was given temporary duty at one of the northern central district stations! Because, they were from that part of the country. Eigenberger was from Wisconsin and I'm not sure Breckenridge may have been from Minnesota, because when he retired he went back to Minnesota and at the time of his death, he was working in a drug store. At the time I reported there was a man named Reggie Smith who was a third inspector, but he resigned shortly after I came so I do not have any great impressions about him. Very interesting man named John L. Ahern was transferred to New Orleans in the late '20's and remained here until the early '30's and returned to St. Louis. Bryan L. Eggerton was the man that replaced him.

P. - I remember Bryan, I didn't really know him well but I met him.

B. - Among the people in Washington that I knew well was Dr. Elliott. I think he handled most of the legal work at that time and then there was Dr. Taylor in charge of imports.

P. - How many people were there in Washington kind of around the Commissioner?

B. - I don't have any idea.

P. - It was just a handful, wasn't it?

B. - Yes. Well, Fred Linton, not a scientist, but he was a

fiscal man. I can recall that he had a reputation of being a little tight with money. FDA might have fared a little better financially.

P. - It seems like they were always pretty tight with money in the early days.

B. - Yes, that's right. I'm trying to think of somebody else I knew in Washington. Another was Charlie Crawford.

P. - When did he come in the picture?

B. - Well, Charlie Crawford had been a chemist in New Orleans, prior to that a chemist in Chicago, and sometime prior to my appointment had been transferred to Washington.

P. - Now was that a scientist or was that in the administration?

B. - It was in the administration--one of the assistants to Mr. Campbell.

P. - Did you know Crawford well?

B. - Quite well.

P. - You know I heard a story about Crawford that you might be able to verify. I understand he had some sort of a blood disease and that Henry Welch had prepared some serums or something from his blood. Have you ever heard a story like that?

B. - I knew Charlie Crawford worked very hard during the '30's. Most of his time was devoted to work on the proposed new Food, Drug and Cosmetic Act, and he became ill and was

down in Texas for awhile to regain his health, which apparently he did. I do know that--what is this other guy's name--

P. - Welch.

B. - Welch, who was in charge of antibiotic testing was quite frequently giving him antibiotics. I understood he did die of a blood disease.

P. - I don't remember and I just thought--this story was that Henry Welch somehow took, made cultures or something and used it in treating him.

B. - Yes, Henry Welch, of course, I don't know.

P. - Yes.

B. - He was an ambitious guy. This is not going to be recorded is it?

P. - Yes, it's being recorded. Go ahead and talk about him. We all know about him. Unless you don't want to. Don't say anything you don't want to say, but it doesn't hurt to say these things.

B. - I can recall that after, I think it was late in '59, that every district director had to be interviewed by a special committee. At a different location, and I and others went to Columbus, Ohio. There was somebody with a medical school there on the committee. Somebody I think from the FBI, and we were asked all kinds of questions. Did we know about cases of bribes, things of that kind. All seeming to be the result of some question that had come up about Dr. Welch.

- P. - This was before there was public information about the problem?
- B. - Yes. I remember I had just recovered from a serious bout with rheumatoid arthritis, but I went in. I didn't have to stay in very long.
- P. - I heard another story--Sam Fine said when he was interviewed by this group they actually took him into a vacant building somewhere to interview him under very kind of--at least peculiar circumstances. Did anything like that occur to you?
- B. - No, this was in a room in the Ohio Medical School. Now there were about three places I think that these interviews were held. But, prior to that, every district chief and other people in certain grades were required to file a financial statement.
- P. - And, after that, almost everybody had to!
- B. - Well, it was like Internal Revenue. I happened to have a son-in-law working in Internal Revenue--I have a daughter now who is with Internal Revenue. They have to be.
- Do you want something on central district?
- P. - Yes, I'd like to.
- B. - Well, when I reported for duty, Dr. Roscoe E. Doolittle was Chief of Central District. I think previously he may have been either Chief of Eastern District or Chief of the New York laboratory. Among his assistants was Harry Walters who was something like a Chief Inspector--a similar position to what Simmons had--Simmons I think succeeded him. Then there was Edward Goodnow who was Dr. Doolittle's

immediate assistant in the Central District. There were others, of course. The Chicago station at that time was the largest station. Dr. Arthur E. Paul, as I remember, was first Chief Chemist at the Chicago station and then Chief and then later Assistant Chief, Central District. Dr. Doolittle died shortly after he and I made a trip to a meeting in Mobile. He was succeeded by Dr. George W. Hoover, who had been at one time Chief of the Chicago station. It is my recollection that Dr. Hoover may have been stationed, moved to Washington for a short time as Head of the Drug Division and then returned to Chicago as Chief. When Dr. Hoover, I believe, was moved back to Washington -- may have left the service, I'm not sure -- Edward Goodnow became Acting Chief. Later, about 1929, as best as I can recall, J. O. Clarke was moved from Chief of New York station to Chief of Central District. Mr. Goodnow later retired and Dr. Arthur Paul became the Assistant Chief of Central District. J. O. Clarke, when I first knew J. O. Clarke, he was Chief of Atlanta District -- Atlanta station in those days. We didn't call them districts until the '50's. Now I'm trying to recall some of the people who were chiefs of the other stations in the Central District. Ernest Smith was Chief of St. Louis at that time. Later I think --

P. - Do you know any little kind of incidents or episodes about these people?

B. - I know that Dr. Doolittle was a kindly, gentle person.

I can remember at one conference that -- usually our conferences in Chicago followed District Chief conferences in Washington. I'm not sure what the problem was. I may have been our finances in the district, but Dr. Doolittle was on the verge of tears. I never knew a more human person than Dr. Doolittle.

Ed Goodnow was a very efficient man. He handled most of the case work. The case work was sent to Central District and then to Washington, and as I remember it was his job. But, he was a very kind man. One thing I remember about him that he wore a toupee because I made a trip with him at one time. We shared a room together. My opinion is that he was greatly disappointed that he was not made Chief of Central District.

P. - Was that at the time that J. O. Clarke --

B. - At the time of J. O. Clarke. I can remember that Mr. Goodnow -- we had a conference after J. O. Clarke was there -- came over to see me and sat down and talked to me and gave me some advice because I was still Acting Chief. It was good advice. I think J. O. Clarke, when he hit Chicago, decided he was going to end this Acting Chief business that I and Bill Hartigan were involved in because it wasn't long before I received a promotion that bridged the gap to the Station Chief. I think he reported in '29, and I was made Chief in September, 1930.

P. - What was the good advice that Goodnow gave you?

B. - Well, he told me to speak up. I was suppose to be one of the younger men in those days, and naturally sometime I felt that some people talked too much. I spoke when I had to. But, I corresponded with Goodnow after he retired. As I recall, he went back to his home in Massachusetts. I don't remember what place.

Now, I can recall something about some of the Chiefs of Central District stations. I knew that Bill Hartigan was an acting Chief before they made him Chief. While he was in Kansas City, the state of Louisiana tried to hire him away from Bureau of Chemistry, but he didn't take it.

P. - Now he'd been an inspector, if I recall.

B. - He'd been an inspector. He'd been an inspector in New Orleans before my time. They did not have a laboratory in Kansas City at first, but about --

Now at Minneapolis, Channing W. Harrison was Chief.

P. - I've heard of him. --

B. - There is some recollection that Harrison may have been the Chief of the Laboratory down here before stations. During the Roosevelt administration he was called to Washington on some matter.

P. - But, he was a southerner.

B. - I think he was.

P. - I've heard he was sort of a little bit of a Kentucky Colonel type man.

B. - I don't remember who was chief in Cincinnati; there was a man by the name of Forbes there, I'm not sure if he was Chief when I came in, but I know that Harry Garrett was Chief -- I mean Cincinnati --. Did I mention Ernest Smith being Chief of St. Louis?

P. - Yes, you mentioned that.

B. - Well, let's see, Hoover -- Dr. Hoover was Chief of Chicago when I first -- he was a medical doctor when I first reported, and he was succeeded by -- when first moved to Washington, by Dr. Arthur E. Paul who became Assistant Chief of the District under J. O. Clarke.

P. - What kind of a guy was J. O. Clarke?

B. - Fine guy --

P. - He gave you your promotion, didn't he? (Laughter)

B. - I mean I got along tremendously with J. O. Clarke; he made no secret about praising the New Orleans Station, and, of course, I first met J. O. Clarke at an AOAC Meeting in about 1925. He was at Atlanta -- he was Chief of Atlanta Station. J. O. Clarke was quite a chemist; he kept up with the AOAC and the type of work he did throughout his career. At one time we had research going on down here during the time that Duggan was the chemist, and Duggan was doing the work more or less under the direction of Clarke. Clarke was a fellow -- a real southerner -- he used to like to come out to dinner because my mother was living and she really knew how to cook some of his southern favorites.

P. - How come we had so many southerners in Food and Drug in those days? It seems to me like they were all southerners.

B. - Well maybe ones that I remember!

P. - Maybe so.

B. - There were plenty of others.

The man who--Robert Hollinshead was not a southerner. He was chief when I reported and he succeeded Frank Liepsner who was going to be transferred to Cincinnati District as Chief because I don't think he liked it here. But, strangely enough, when the owner of an analytic consulting and analytical laboratory died, Liepsner through some other financial backing began to run that laboratory. I owe my connection with FDA to Frank Liepsner because he was President of the American Chemical Society. When my job ran out at Penick and Ford--we had a big staff at Penick and Ford. We even had Dr. Fitz Zerban the noted sugar chemist doing research. My immediate boss was Dr. William L. Owen, who was both a chemist and a bacteriologist who was a Heidelberg graduate. Finally, Penick and Ford merged with some firm in Cedar Rapids (Corn syrup) and there was some difficulty in the syrup market because of the drop in the price of sugar. So we began to be dropped one by one until Penick and Ford had very few chemists.

Later Dr. Owen left and went back to LSU to teach bacteriology. Then later he set up his own consulting business.

P. - Tell me something about Seafood Service, Mr. Boudreaux.
Some of your early experiences in that.

B. - Well, the Seafood Service actually came about as a result of terrific numbers of seizures of canned shrimp. As I have stated in my previous report, it was not unusual for inspectors to find decomposed shrimp.

Finally we devised organoleptic methods by making authentic packs. I can remember that we were seizing so much shrimp the administration became a little worried and so analyst N. E. Freeman who is now deceased and I were called up and we had to examine many cans of shrimp with Dr. Hunter, Larry Strasburger and possibly others. It was determined we were all checking out very well. So, we came back and we kept sampling shipments throughout the country making more seizures. This, of course, caused the packers to ask their Congressman to pass some form of legislation that would give some relief. This legislation was the Seafood Amendment, Section 10A of the Food and Drug Act. I can remember that when they found out that it was not going to be a rubber stamp type of inspection that they attempted to have the Act repealed.

P. - Oh. Now you were telling me some about a meeting that you went to with Dr. Hunter.

B. - I recall a meeting in Biloxi that I attended with Dr. Hunter. I think it was before--I'm not sure whether it was before or after seafood was instituted. In any event we first met with Senator Pat Harrison who was quite cordial to us, but when the meeting was held and the packers began to air their complaints, the Senator's remarks concerning FDA were not quite--not very complimentary. But, he was one of the famous senators of the times.

P. - The packers were his constituents.

B. - Another similar recollection was during the early '40's in the war, we worked closely with Jacob Forbes who was head of the Louisiana Food and Drug Section of the State Board of Health. There were many warehouses that were very filthy and insanitary. We had a very good news contact resulting in many front page stories. Some of the warehouse people got in touch with Congressman Hebert and he protested to Mr. Campbell. Mr. Campbell wrote me a letter which did not criticize my action, did not tell us to stop, but said I promised to write you a letter, and I did. So that meant we should continue, but in time these warehouses knew that what we did was for their benefit because quite a few complimented us because they were saving so much from rodent, insect losses and so on.

Now among the personal recollections I have is that during 1954, I think, Charles Crawford visited New Orleans. Suddenly the subject came about would I go to St. Louis.

I soon learned that this desire to have me transferred to St. Louis did not originate with Crawford, but with somebody in the Federal Security Administration. I told Crawford that my doctor thought my health was such that the change probably wouldn't benefit me. He said, "Well, get your doctor to write a letter." My doctor wrote him a letter and stated that he felt I had rheumatoid arthritis which proved to be true. A few years later I was on leave for 9 months in an acute stage of it. Anyway I never transferred. This may seem very strange that probably I have the record as Head of a station and district as having been in one place my entire career.

P. - You were here your entire career from --

B. - A total of 43 years +.

P. - You know talking about the shrimp industry, wasn't there sort of a, well maybe a disagreement or controversy that arose kind of between you and Wendell Vincent in the '40's when alot of shrimp was being sampled and seized up there.

B. - I recall nothing of the kind.

P. - Is that right.

B. - I can recall that when Wendell Vincent, I believe he was Chief of the Western District at the time, he and Dunbar visited New Orleans and I think they visited some shrimp plants because the salmon industry at that time was considering seafood inspection.

P. - I see.

B. - Which never materialized. Wendell Vincent and I were always good friends.

P. - Were you. I really thought he was a great man.

B. - I did. I did.

P. - Well, I guess I misunderstood but I--we used to sample alot of shrimp up there without your having reported it out to us. I'm talking about in the '40's.

B. - Well, in the 40's, Vincent was back in Denver.

P. - He was in Denver.

B. - I don't recall anything like that.

P. - I didn't know.

B. - Under the old law we could not prosecute because of false and misleading therapeutic claims on drugs. We had to prove fraud. I remember there was a contested case in Pensacola. I don't remember the name. I know that George Eigenberger was there and he handled alot of the work during the trial. We won that case.

P. - This was a fraud case?

B. - Yes. We usually had to prove fraud by say a prior seizure or by having had a prior hearing in which we warned the manufacturer. I know there was a case--and I can't remember what case it was--in Dallas in 1936. Judge Atwell was the judge. We thought we were going to have to put a witness on to testify that a hearing had been--prior hearing had been held. It so happened that because of circumstances in my family I was unable to go so Mrs. Gladys Barbier the Chief Clerk could testify that the

hearing had been held. So she went up to Dallas. The case was prolonged to a point where she had to buy extra clothing. She and some inspectors were up there. I think Johnny Breckenridge was one of the inspectors and I believe that Fred Brock, the State Food and Drug Inspector, who later became Chief of the State Food and Drug work, and then later Chief of the Feed Control Service in Texas, were the witnesses. But, the case was prolonged. We won the case and never had to put on any evidence to show fraud. Judge Atwell, by his own self, peculiar judge, but he went along with us at that time.

I can remember the excellent cooperation that we had particularly in Texas where we only had 3 inspectors. But we'd get an assignment to collect a sample in El Paso that was further from New Orleans than Washington, D.C. You could always ask the state--and I remember a case where the Chief Inspector, I think his last name was Johnson, of the State Food and Drug Office. He went down personally and collected the samples at El Paso for us.

P. - You know when I came into Denver we had inherited west Texas.

B. - Well, you had El Paso first and then later west Texas from the panhandle on down.

P. - We still only had a handful of inspectors--

B. - But you were closer.

- P. - Particulary El Paso--the city helped--they collected our samples.
- B. - Well, we also had excellent cooperation from Customs along the border. Quite often we could depend on them to make certain examinations for us. In fact, during the black heart pineapple deal, they were very helpful to us. That was in later years. During Moses' time in Houston.
- P. - That was during my time in El Paso, too. I cut a many a pineapple in the custom shed in El Paso.
- B. - I guess you recall reading where during the war one of the grapefruit juice canneries received an excellent award from the Army the same day that we got an injunction against them--insanitary operations and the use of bad fruit.
- P. - Wasn't there a big citrus fruit--wasn't there a freeze that gave you lots of problems in citrus.
- B. - That is true. I mentioned that. I think that occurred --there were two freezes--one in December '29 and one in January '30. That was a time that we sent an inspector down there and he organized state people. He explained to the packers--grapefruit shippers--the provisions of the law and it prevented the shipment of many freeze damaged fruit.
- P. - Do you remember what year that was?
- B. - That was '29 I think. It's in my report--two places '29 and '30.
- P. - Oh.

B. - And, of course, later on we had freezes, and we found that they had learned their lesson. And, of course, the state had learned how to take care of those type of things, preventive measures.

I can remember--I don't know--it may not have been Texas. I think it was oranges. We were unable to cover all the shipments so I can recall a health officer in Mississippi collected samples for us. That was the kind of cooperation we could get. We could never have done the work with three inspectors which we had most of the time during the '20's.

P. - You know, you mentioned you only had three inspectors and this was a big district. How did those inspectors travel? What kind of work did they do in those days?

B. - Well, at first they traveled by train. That was the only means of transportation. They had to carry with them equipment such as the Gurley balances and sometimes scales like Steelyards to weigh bulky packages. There was no such thing as starting out on Monday morning. You started out in time to start work on Monday.

P. - Yes. How long were they gone on these trips?

B. - Oh, they would sometime be gone for a month or more.

Inspector Eigenberger who was stationed at Houston traveled the whole territory. Later our first automobile was something like a paneled delivery truck.

P. - What year was that, do you remember?

B. - That was before Eigenberger was transferred to New Orleans so it must have been about 1927 or something like that.

P. - About 1927.

B. - And then we began to use automobiles by allowing inspectors to use their own cars. Inspector Breckendrige did alot of his traveling by his own automobile during the days they began to use automobiles. The first automobile we had over the panel delivery truck was one that we inherited from I&F when the insecticide and fungicide law was placed under our jurisdiction. Then, of course, the naval stores inspectors. Of course, that was in the late twenties, around '28. They had cars, too. So some of those cars came through our inheriting additional laws to enforce.

P. - Now did the chemists go out traveling with inspectors or doing quite a bit of inspection work?

B. - Chemists did do quite a bit of inspection work. I personally traveled with Inspector Eigenberger while I was in the laboratory in 1923. This is largely in connection with the matter of water in raw oysters, but I also gained an insight into factory inspection work with him as well as collection of samples. I collected one sample--I think it was canned tomatoes--I happened to be on leave at Lake Charles, my hometown, and there was a shipment of tomatoes to be sampled at De Ridder

so I went off of leave and went up to De Ridder and collected the samples. That was the one and only sample I collected although I did participate with Eigenberger in some of the work that he did while we traveled on the oyster deal.

P. - Do you remember what per diem was in those days?

B. - At first when I entered the service per diem was \$4.00 a day. And many hotels gave us government rates. I remember the Stevens Hotel, which is now something else, in Chicago giving a government rate. I think we could get a room there for \$2.00 when we first stayed there.

P. - I believe it.

B. - When I retired per diem was \$16.00 a day. Then it was beginning not cover much.

P. - Well, it's about \$35.00 now and I don't think it covers anymore than your \$4.00 did in the '20's.

(Note - at this point the tape ran out and Mr. Boudreaux decided he had nothing to add at that time)

EDWIN C. BOUDREAU
Director, New Orleans District
Food and Drug Administration
U. S. Department of
Health, Education, and Welfare

Edwin C. Boudreaux was born October 31, 1895 in Lake Charles, Louisiana. He attended Louisiana State University, Baton Rouge, majoring in chemistry, and received a bachelor of arts degree in 1918.

Prior to entering government service he was employed as a chemist with Parke-Davis and Company, Detroit, Michigan; Penick and Ford, New Orleans, Louisiana; and Bogalusa Paper Company, Bogalusa, Louisiana. He also taught high school at Jennings, Louisiana.

Mr. Boudreaux entered the Federal service in 1922 as a chemist with the New Orleans Station of the Bureau of Chemistry of the Department of Agriculture. At the time he reported to duty there was a total of 10 employees. This is contrasted to its present staffing, including vacancies, of a total of 86. Due to the serious illness of the Chief of Station, he became Acting Chief of the New Orleans Station in 1924 and headed the station under this title until 1930, when he was promoted to Chief of Station. Promotions in grade with title changes to Chief of the District, then Director of the District occurred in ensuing years.

As head of the New Orleans Station, later the New Orleans District, Mr. Boudreaux had responsibility for enforcement of the Federal Food, Drug, and Cosmetic Act and related laws in the states of Texas, Louisiana, Mississippi, and Alabama, until establishment of the Dallas District early in 1961 reduced the New Orleans District area to the states of Louisiana, Mississippi, and Alabama.

*As requested by Gene Hansen now distributed
to members of AFBOSS at Boley meeting
April 1965*

Early in his career, Mr. Boudreaux's work dealt with seafood. He participated in studies on the adulteration of oysters with water, and later his attention was devoted to the problem of decomposition in shrimp and the establishment of the Seafood Inspection Service under the amendment of 1934. He worked with the late Commissioner Crawford and Dr. Albert C. Hunter that summer in preparation of regulations for setting up Seafood Inspection Service, which service was extended to both canned shrimp and canned oysters, and lasted until a few years ago. Among other problems which engaged his attention were serious problems dealing with pesticides, Hoxsey Cancer Clinic, the sanitation of crude vegetable oil mills, sanitation of rice mills, and many other matters of particular geographical importance to the New Orleans District. The first injunction under the Food, Drug, and Cosmetic Act was brought against a fresh crabmeat packer located at New Orleans. Complex problems resulting from importation of foods and drugs through the ocean ports of New Orleans and Houston, as well as the border ports in Texas, have engaged his attention.

Among the nationwide investigations participated in by the New Orleans office under the direction of Mr. Boudreaux were the Ginger Jake, Elixir Sulfanilamide, and the Thalidomide^{incidents}. In the case of Ginger Jake, this occurred during Prohibition. Some individuals deprived of the usual alcoholic beverages turned to the ginger extract. The firm, with no principles and utter disregard of the health of those consuming the substitute beverage, made up their own version of ginger extract which contained the ingredient tricresyl phosphate. This apparently was put

in in order to deceive the chemists but the ingenious FDA chemists discovered this was the ingredient causing widespread paralysis among the imbibers of the fake ginger extract. Elixir Sulfanilamide was a liquid sulfa drug, which had been widely distributed in the fall of 1937 without prior testing for safety by the manufacturer. (The old 1906 Food and Drug Law contained no pretesting requirement.) This preparation contained diethylene glycol as a vehicle. Diethylene glycol is a deadly poison. Many deaths occurred over the country before the drug could be removed from drug stores, physicians, patients, etc., by the combined efforts of federal, state, and local officials. Tragically many of these deaths occurred in Mississippi, one of the states covered by the New Orleans office. New Orleans newspapers in October 1937 carried many headline stories concerning the tragic events and described the work of the combined regulatory agencies in removing the drug to prevent further deaths. Every able-bodied man, including all available seafood inspectors, were utilized to run down every possible bottle of the drug. The Thalidomide incident is so recent, the details are still clearly recalled by all. Many other similar nationwide emergency investigations were participated in by the District.

Over the years he has presented papers and talks before many organizations. These include national and regional food, feed, and drug officials, trade associations, clubs, university groups, scientific organizations, state pharmaceutical associations, and state medical societies. He gave radio talks as early as 1929 and has appeared on television programs.

Throughout his career Mr. Boudreaux has believed in the value of effective cooperative relationships between FDA and state and local officials. Over the years he has counted many close friends among officials in the territory covered by the New Orleans District, as well as officials from other states. The 17th Annual Conference of the Food and Drug Officials of the Southern States held in Biloxi, Mississippi in April 1965 dedicated its meeting in honor of Mr. Boudreaux. At the banquet on April 27, he was presented with a handsomely framed certificate by the Association in recognition of his valuable services as a regulatory official, advisor, and personal friend to all members and associate members of the Association. In 1956 Mr. Boudreaux was one of the organizers of the highly successful Gatlinburg, Tennessee Conference of ~~The~~ State and Federal Food and Drug Officials. At the 10th Annual Meeting held in August 1965 he was highly praised for his continued efforts on behalf of this group. Other organizations honoring Mr. Boudreaux at their meetings during recent months were the Mississippi State Pharmaceutical Association, Association of Southern Feed, Fertilizer, and Pesticide Control Officials, and the Third District Meeting of the National Association of Boards of Pharmacy and American Association of Colleges of Pharmacy.

Boudreaux is a devout Catholic and attends St. James Major Church in the Gentilly area of New Orleans. He is a member of the Holy Name Society. He is an honorary 3rd Degree member of the 2925 Council of the Knights of Columbus and is also an honorary member of the Bienville

Assembly, 4th Degree K. of C. He joined the Knights of Columbus in 1917 while a student at Louisiana State University, Baton Rouge. For some years he was very active in the work of Council 714, New Orleans, Louisiana. In 1945 he was one of the organizers of the Gentilly Council, one of the first neighborhood councils of the K. of C. in New Orleans. He was Deputy Grand Knight of that council for the first two years and held important committee posts.

During one of the years that FDA was a bureau in the U. S. Department of Agriculture he was President of the USDA Club. He has many friends in that department, as well as in other government agencies, and has worked closely with all federal agencies on mutual problems.

In the early 1920's he was a member of the Executive Committee of the Federal Business Association, which was then concerned with the many problems following World War I. Mr. Boudreaux is a member of the New Orleans Academy of Science and served as vice-president of this organization in 1957-58. He is a member of the Round Table Club of New Orleans and also a member of the Alpha Chi Sigma Professional Chemistry Fraternity.

Boudreaux is married to Anna Elizabeth Jardine of Lake Charles, Louisiana. His 90-year old mother, Mrs. Amelia Boudreaux, makes her home with them. His father and his two brothers and two sisters are deceased. The Boudreaux's have five children, all college graduates. Edwin C., Jr., is general sales manager of the Polar Boy Ice Company.

of Atlanta, Georgia. Dr. James L. Boudreaux is a Urologist with the Lafayette Medical and Surgical Group, Lafayette. Gordon J. Boudreaux is a chemist with the Southern Utilization and Research and Development Division Laboratories, U.S.D.A., New Orleans, La. One daughter, Mrs. Elaine A. Brodtmann, is an accountant with the Gulf Coast Shipping Corporation, New Orleans. Another daughter, Yvonne E. Boudreaux, is Registrar, School of Nursing, Hotel Dieu, New Orleans. The Boudreaux's have nine grandchildren.

THE SEAFOOD INSPECTION SERVICE

1934 to 1957

Compiled by
Edwin C. Boudreaux

The first attempt to commercially can shrimp was made by George W. Dunbar in 1867. By 1875, he perfected his procedure. In those days, lids of cans had to be hand soldered, a slow procedure compared to machine capping of lids which is now practiced. By 1880, a substantial amount of commercially canned shrimp was packed by a number of canneries.

Shrimp, unlike other shellfish such as crabs and lobsters, die in the net or shortly after being taken out of the water. Because of the warm weather conditions during most of the packing season, spoilage soon takes place unless the shrimp are promptly refrigerated and kept so until unloaded at the processing plant.

It is not known what regulatory attention was paid to the problem of decomposition, or insanitary handling prior to the late twenties and early thirties when the New Orleans Station inspectors began reporting seriously violative conditions.

Any shed, shack or dilapidated building that could house, hold a minimum of relatively light equipment, could be and was used as a shrimp cannery. No thought was given to handling the product in a building that was tight, screened or rodent and insect proof. With the exception of processing retorts, all of the equipment in the plant that could possibly be constructed of wood was so constructed. The operators of the plant had little or no conception of the meaning of the word sanitation. Wooden picking tables soaked up the slime and juice from the shrimp and held this material rotting in their pores. Wooden blanching tanks acted as a foci for contamination. Floors, tables and other equipment were infrequently rinsed off with water which was quite often obtained from the bayous, lakes and bays which, in themselves, were most likely heavily polluted.

Raw materials furnished the canneries at times was putrid and decomposed to such an extent that fly maggots had to be shaken or washed off before pickers would remove shells. The shells were irregularly removed from the canneries after being thrown on the floors to rot further and act as breeding places for insects. It was not unusual to see workers in picking

rooms standing above their knees in a mass of decomposed hulls with maggots crawling on their bodies. Non-expeditious handling of sound fresh shrimp at times brought to some canneries often decomposed before they could be processed. Shrimp were often picked into cups which were infrequently washed and encrusted with decomposed material. Frequently, shrimp which had been picked were allowed to remain in large holding receptacles without refrigeration so long that they decomposed in the canneries.

Processing was uncontrolled. Operators retorted the canned shrimp for varying periods of time. Retorts were manually operated. Operators who thought they were processing for a certain length of time and temperature, had no assurance that such was the case because of lack of equipment on retorts.

What was done about these terrible conditions? Samples of the canned shrimp were examined in the New Orleans Station Laboratory but in most instances it was impossible with information then available to associate odors noted in the cans with the quality of the raw material. Early in the fall of 1930, FDA began to formulate and carry out plans for a series of experimental packs. The men who participated in the preparation of these packs were Dr. Albert Hunter, Mr. Linden, and L. W. Strasburger of the Washington Staff Laboratory, and N. E. Freeman and E. C. Boudreaux of New Orleans.

The first pack, a small one, was prepared by Strasburger and Ralph L. Horst, New Orleans Chemist. In cooperation with the Louisiana State Board of Health, they used a State laboratory boat to acquire the shrimp from the fishing area and they subjected them to different conditions. Following this, they were canned at a New Orleans cannery.

The experimental packs were of the usual type: sound fresh shrimp and shrimp in various stages of decomposition. The participants visited the fishing areas to obtain shrimp as fresh as possible and even witnessed the catching of shrimp in several instances. The examination of these packs revealed that the abnormal odors previously noted related very closely to decomposition in various stages. There were also some early studies in reference to indole content of decomposed shrimp.

Now being equipped with necessary background data and information correlating odors of canned shrimp to decomposed raw material, FDA embarked on a regulatory program which resulted in many seizures.

Because of the numerous seizures made as the result of examination by New Orleans personnel, the Administration thought it wise to carry out a check program with the Washington personnel who were involved in preparation of the experimental packs. Therefore, early in 1932, N.E. Freeman and E. C. Boudreaux went to Washington and spent over a week in joint examination of samples with Messrs. Hunter, Linden and Strasburger. This session demonstrated that the examiners were all in agreement. Therefore, the sampling and seizure campaign continued unabated.

The FDA 1934 Annual Report disclosed that, during the fiscal year ending July 1, 1934, 483 official samples were examined involving 59 canneries. Shrimp from 26 canneries were found in violation. Sixty-eight seizures resulted. In spite of the continued attention given the industry for some years, fundamental correction of causes for violation had not been accomplished. These were principally: (1) Packing of shrimp which had been carelessly handled or kept so long that decomposition resulted; (2) Use of inadequate processing times and temperatures; (3) Poor sanitary conditions in most plants; and (4) Equipment being used that could not be adequately cleaned.

These seizures were costly to the packers and aroused a desire for some sort of plant inspection which would insure the packing of a satisfactory product. The packers became greatly concerned and interested the Congressmen of their States in their problem; and Section 10A, the Seafood Amendment of the 1906 Food & Drug Act, was enacted in June 1934.

The Amendment was promptly signed by President Franklin D. Roosevelt. Edwin C. Boudreaux was summoned to Washington to assist, along with Dr. Hunter and C. W. Crawford in the draft of the first regulations. In those days, the Administration was located in the earlier quarters (of U.S.D.A.) which were not air-conditioned and, therefore, far from comfortable in July 1934. This work required in excess of one week involving night sessions and finally the early draft was prepared. Although Boudreaux had to spend a hot July 4th away from the "cool" sunny south, he remembers it as a pleasant interlude from the arduous task of regulation making. Through

the kindness of Mr. and Mrs. Charles Crawford, he spent the day at their home in Virginia. Although the weather was warm, Charlie's Mint Juleps were out of this world.

The Seafood Amendment provided that any packer of seafoods whose product was intended for sale within the jurisdiction of the Food & Drug Act could apply for inspection service. It also authorized that packers operating under this inspection could label the food to show that it had been packed under such inspection. Among other things, the amendment had a penalty clause providing for fines and imprisonment for any person who forged, counterfeited, simulated or falsely represented or, without proper authority, used any mark, stamp, tag, label or other devices authorized by the Act.

Although this inspection service could be granted to any seafood industry, only shrimp and oyster canneries availed themselves of it. In later years, it was extended to other forms of shrimp. At first, the initial service period was for nine months with provisions for extensions. Later, it was made a 12 month service. The inspection service was purely voluntary, thus, differing from Meat Inspection. It provided for assignment of full time inspectors to each plant.

The regulations provided that, before inspection could be granted, certain minimum conditions of equipment and facilities, based on the best possible practices, be required. Plants were required to be adequately protected from insects through proper screening. Suitable inspection belts and adequate devices to clean the raw material and remove any objectionable seafood must be provided. Tops of picking and packing tables, wash tank flumes, blanch tanks, brine tanks and all utensils for handling shrimp were required to be of metal or some other smooth, hard, non-porous material (other than lead) so that such equipment could be easily cleaned. Conveyor belts had to be of material easily cleaned and non-porous. Web-type belts were not satisfactory. Therefore, belts either of metal or covered with a smooth coating such as rubber were the only ones permitted.

Adequate supplies of steam and clean unpolluted water for cleaning equipment were required. Toilet facilities of a sanitary type and wash basins with soap and paper towels for use of employees with appropriate signs had to be provided. Also required was equipment for sanitizing

utensils. The canneries had to have devices for code-marking containers and instruments to record times and temperatures in connection with processing the canned article.

Once an establishment applied for inspection and was found to meet the required physical conditions, one or more inspectors were assigned to it. Inspectors saw to it that the basic conditions were maintained and also the regulations covering actual operations were observed. Plants were not to operate in the absence of the inspector and the entire manufacturing process had to be under his supervision. Shrimp catching boats had to keep the product fresh by icing down at time of catch and maintaining refrigeration until delivery to the cannery. Condemned shrimp had to be destroyed or denatured. Fishing boats and other conveyances furnishing seafood to the canneries had to be clean and sanitary, and also had to be thoroughly cleansed after unloading. Such conveyances and boats were expected to accept only seafood in good condition and maintain this until delivery. Adequate lighting was required to permit inspectors to perform their duties and also to permit employees to function properly. Sanitary conditions on unloading platforms and in other parts of the plants had to be maintained. The seafood was required to be handled expeditiously throughout the process. All employees handling seafood were required to wash their hands after each absence from duty and practice clean habits. Packers were forbidden to knowingly employ anyone in the canneries afflicted with infectious or contagious diseases, etc. All containers of the finished product were required to be marked with code-marks showing at least the date of pack and other information. After being placed in containers, the product was required to be processed in accordance with definite processes as set forth in the regulations.

After being packed and processed, labels used had to be previously approved by FDA. At first labels were required to bear the legend, "Production supervised by the U.S. Food & Drug Administration". Some years later, the use of the legend was made voluntary since some packers wished to market canned products packed by uninspected packers as well as their own under the same brand.

In addition to requiring that only fresh sound shrimp packed under sanitary conditions and adequately processed, the product was required to meet all other requirements of the regulations and the FDC Act. Inspectors were provided with balances to check the net contents periodically after cans were filled and before they were capped. Any lot that was short of the required weight had to be labeled "slack filled" as well as with the correct net weight of the particular lot. This happened only infrequently since the situation could often be corrected before can lids were applied. Sizes of shrimp were checked to prevent any misbranding in that respect. If excess amounts of broken shrimp were being packed, this was noted and when shrimp were labeled, an appropriate label statement was required. After shrimp were canned, they were usually stored unlabeled in the cannery warehouse or in a commercial warehouse. Sometimes, they were sold to other canneries. If unlabeled shrimp were stored in other than the cannery where packed, a warehouse permit was issued. After the shrimp were labeled, it was required that an inspector check the record to insure that an approved label was used and that such label correctly described the shrimp in the cans. The inspector then issued a certificate of inspection.

A short time after the first draft of the regulations, C. W. Crawford met with the packers at New Orleans. All packers were invited, and the meeting was well attended. A full discussion of the regulations occurred, and Mr. Crawford answered any questions put to him.

At first only a few applications for inspection were received. Three canneries in Biloxi started operations at the beginning of the season. However, because of the sales advantage these firms enjoyed from inspection, other applications soon followed and a total of 22 firms operated under inspection that season. Plants were located in Georgia, Alabama, Louisiana and Texas. A total of 306,854 standard cases of shrimp were packed.

In order not to burden New Orleans Station with the organization and setting up of inspection, FDA assigned Malcolm R. Stephens from Minneapolis Station to take the task with cooperation of members of the New Orleans Station. Lawrence W. Strasburger, a Washington bacteriologist, with much experience on canned shrimp, was assigned to assist in development of technical supervision.

The first inspectors appointed were given six weeks temporary appointments since there was no certainty that the service would last. Since it later developed that the service was not temporary, the appointments were extended and made permanent. Since at first the initial inspection period paid for by the packers was nine months, inspectors were subject to furlough during the non-packing season. Fees for extension of service beyond nine months as well as additional fees for the amount packed were also required. In order not to work a hardship on small packers, Congress in 1935 passed an annual \$40,000 appropriation to help defray the cost of the service. This appropriation was renewed for several succeeding years. As time went on, furloughs were discontinued and inspectors with qualifications as chemists were assigned to various stations. Others were given regulatory Food & Drug inspection duties, etc. at various places. Also, some packers extended their packing season and some years later, oyster inspection was inaugurated which helped the situation.

In the early years of inspection, it was relatively easy to recruit highly qualified people. The depression was still on and many men with degrees in chemistry and other sciences were available. A number even had PhD's in Chemistry. All this proved valuable. Soon the inspection service became a recruiting pool for chemists, Food & Drug Inspectors, administrative employees, etc..

Many former seafood inspectors rose to prominent regulatory positions as the years passed. All this added to the burden at New Orleans of securing replacements. During World War II, because of the scarcity of men as well qualified, the requirements had to be lowered. Appointments in all branches of service had to be War Service. Those who remained after the war had to either qualify for permanent appointment or lose their positions.

The extensive changes required in equipment and operations at the time inspection began indicate clearly the reason why such a volume of regulatory operation on canned shrimp was necessary in the past. Inspectors expressed great pride in the better conditions prevailing in inspected plants.

During the early days of inspection, many problems arose and many arguments with packers resulted. Some thought the regulations and enforcement were too strict. Regulatory work continued since some packers not under inspection continued to pack an objectionable product. Gradually, the number of packers taking inspection increased. After approximately a year, Mr. Walter Campbell, Chief of the Administration, decided that the direction and supervision of this service should be placed on the two stations, namely, New Orleans and Atlanta. Mr. Stephens was appointed Chief Inspector at New Orleans to replace George H. Eigenberger, who had retired because of bad health. In the New Orleans area, Mr. L. W. Strasburger became Chief Supervisor and was assisted by other supervisors. At first two assistant supervisors were needed at New Orleans, but as the pack increased, three were needed for some years. One was stationed at Biloxi, one at New Orleans, and another covered the Houma area.

A supervisor from the New Orleans Station was sent to cover plants in the Atlanta area. He was later followed by such supervisory inspectors as A. E. Rayfield, Shelby Grey, Ernest Aderholdt. At New Orleans, inspectors who later served as supervisors were Sam Ogelsby, Walter McRae, Kenneth McClure, Shelby Grey, Ernest Aderholdt, H. L. Allen, Corwin L. Knowles, LaVega Shelton (also part-time as bacteriologist during slack season). In later years others were Angelo Malone, John Graham and Hershel Howell.

Strasburger and Knowles resigned in 1945 and the duties of the chief supervisor were added to those of the Chief Inspector Bryan L. Eggerton who had had, in addition to regulatory work on shrimp, experience as a temporary plant inspector during a period in the early days when the service was short-handed. He had also participated in the training programs for newly appointed seafood inspectors.

After a short time, a fully equipped bacteriological laboratory was established at New Orleans in which all samples collected for checking the sterility of the canned product were examined. This relieved the bacteriology laboratory in Washington of a large amount of routine work

which it had done in the very early years of inspection. Walker Loving, a bacteriologist who had had some seafood inspection experience, was assigned to this task. At times others assisted him. When he transferred, others such as Travis Love, LaVega Shelton, succeeded him. Also about the early 1940's, a regulatory chemist with bacteriology qualifications, James Hyndman, was assigned to the laboratory since much regulatory work such as that on fresh crabmeat resulted in a heavy workload for that purpose. This laboratory was maintained until a few years ago when it was discontinued and bacteriology work concentrated in the Dallas District.

In the 1936-37 fiscal year, canneries taking inspection totaled 50 with a pack of 887,567 standard cases of 48 cans each. The next year, 51 canneries packed 1,187,421 cases. 1938-39 was also a banner year, 41 packers - 1,085,289 cases.

While some of the following years yielded fairly good packs, there was a gradual decrease in the size of packs during the 1940's. This was partly due to less packers taking the service, but also influenced greatly by the growing pack of non-canned product such as frozen, raw, headless.

In 1951-52 inspection was extended to shrimp other than canned, packed in plants which had canned shrimp inspection service. That year 31,323 lbs. were so packed.

In 1952-53 service was offered to plants who packed only shrimp other than canned, but there was little interest in setting up the service. Although regulations were prepared for this service, only one firm, the Jekyll Island Packing Co., Brunswick, Ga., which packed principally frozen and breaded shrimp, operated under the service for a few months during that year. A supervisor, Angelo Malone, was transferred there to serve as plant inspector.

At first, inspection was limited to canned shrimp since the big problem appeared to be with shrimp. However, the seafood amendment provided that inspection could be given to any seafood. During the early days of the inspection, there existed some interest on the part of salmon packers, and the Administration went so far as to hold a meeting with the packers to discuss regulations. However, inspection in this area never

materialized. In the following years, the New Orleans Station began to direct its attention to the possibility that decomposed canned oysters were being packed. Most of the canned oysters were packed in the plants also packing canned shrimp, although parts of the plant and equipment were used only for oysters. Experimental packs developed methods for the detection of decomposition as had been in the case of shrimp. After regulatory work on canned oysters became routine and a number of seizures made, some interest then was shown by packers in securing oyster inspection. Regulations were drawn up in 1943 and oyster inspection service inaugurated January 4, 1944. This was fortunate since oysters were packed during the months when there was little or no shrimp canning. Of course, many changes in equipment used solely in oyster canning had to be made, but since most plants already had shrimp inspection, this was not a difficult task. Before inspection, the raw shell oysters were not washed before steaming. Most oysters came from muddy bottoms and were quite muddy when they arrived at the plants. The canners, with suggestions from FDA, can companies, etc., developed a squirrel cage type of washer which did a rather good job of cleaning the oysters.

Of course, initial inspection like shrimp inspection was on the boat or other conveyance before unloading. However, after washing, the oysters traveled over an inspection belt which enabled the inspector to judge whether they were fit and also allowed for a sorting by trained plant personnel. It was first thought that oysters which were gapers (shells partly open) were a means of judging a load. It was required they be removed on the sorting belt. Further investigation, partly as a result of complaints from some packers, caused a study to be made. It was found that all gapers were not decomposed and that some oysters with closed shells were decomposed.

While inspectors continued to consider excessive gapers as a sign of bad loads, a system was set up where plants were required to furnish personnel to open oysters for periodic examination by inspectors to insure a better system of judgement. Condemned oysters were not required to be destroyed, but allowed to be returned for re-bedding where nature eventually remedied the situation.

During the first season of oyster inspection, 30,478 cases of 48 cans each were packed by 7 plants. The largest pack was in 1952 when 12 plants packed 114,792 cases. Unlike canned shrimp, the size of the oyster pack was relatively good for most seasons. Only during the last two years of the service did it fall below 30,000 cases. That is easily attributed to the fact that in 1956 only 7 packers applied for all forms of inspection and probably all did not can oysters. Also, inspection was withdrawn from two plants. In 1957, only two plants took the service. Since no applications for inspection were received for the next season, the inspection service was terminated.

We can only speculate why interest in continuing the service decreased until it was terminated; however, for what it is worth, the following factors may have contributed:

- (1) As economic conditions improved, it became increasingly difficult to recruit well qualified personnel to do a job such as was required subject to frequent transfers. Somehow, this may have had some influence on the packers' feelings.
- (2) L. W. Strasburger, who performed outstanding service in organizing, supervising and maintaining the service, resigned to enter private enterprise about 1945. He was strict but enjoyed the popularity of both the packers and the Administration. After his first venture with a firm who had devised a crabmeat picking machine failed to be satisfactory, he set up an inspection and consulting service for seafood. This did not involve the continuous presence of an inspector but he and others in his employ regularly visited plants under his supervision. Undoubtedly, this was popular with the packers because it cost less and since most felt FDA inspection was too strict. They welcomed a service that did not have someone continuously looking over their shoulders, etc. This does not mean any criticism of the FDA service. It had to be good or it wouldn't have lasted as long as it did. It is not known how many plants took Strasburger's service. Also, Mr. Strasburger represented the packers as an expert when trouble with FDA occurred. In time, he has been recognized in many other countries as an outstanding man in his field.

In addition, one or two other individuals tried to set up private service, but were not successful or of long duration. After FDA inspection ceased, another Government agency offered some form of service which may still be in existence. It is not known how successful or how many subscribed to it. One of New Orleans former seafood inspectors, a bacteriologist, Travis Love, was the leading light in this endeavor and also set up a research center on all seafood and fish at Pascagoula, Mississippi.

FDA Seafood Inspection was indeed worthwhile although it lasted only 23 years. Actually, 23 years enabled FDA to witness much improvement. Canned shrimp and oyster packing was in deplorable condition before the service was inaugurated. Sanitation, the quality of raw material, processing, all advanced greatly as a result. Most packers who dropped FDA service continued to operate in reasonable compliance. Some employed former seafood inspectors to advise and render a degree of supervisory control. Others, as stated before, subscribed to a consultant service.

Seafood came 4 years before the enactment of the 1938 Food, Drug and Cosmetic Act. Before that, insanitary conditions could not be acted against unless filth or decomposition could be demonstrated in official samples.

Seafood inspection produced a liberal number of regulatory Food and Drug Inspectors and Chemists. The "know-how" that these inspectors acquired on sanitation practices and techniques proved to be a very valuable asset when the 1938 Act became effective in dealing with and checking insanitary practices in food establishments. This included not only manufacturers but also warehouses. The techniques acquired were not only useful to these inspectors, but also those who never worked on seafood inspections.

Very important work was done in New Orleans, as well as elsewhere, in connection with filth and insanitary conditions in warehouses and factories.

In these early operations under the 1938 Act, former seafood inspectors played a large role. During World War II, numerous actions were taken in connection with large amounts of food stored under reprehensible insanitary and filthy conditions in New Orleans. The wholehearted support in this work was received from the Food & Drug Section of the Louisiana State Board of Health and the City Health Department. Cooperative inspections were

made and many condemnations were made on the spot by State authorities, thus resulting in prompt action and the need for less Federal seizures. Naturally, warehousemen did not like this at first and complaints concerning publicity of the actions were received by the Administration. Both Mr. Forbes of the State Food & Drug Section and the writer were upheld by the Administration and so most of the filthy flour and other products were destroyed by the State in addition to Federal seizures.

Warehousemen soon realized that insanitary and poor construction conditions resulted in tremendous losses, even if such enforcement had not occurred. Improvements in warehouse buildings and better handling of stored food began immediately. After the heat died down, a number of warehousemen were quite complimentary of our actions which caused them to greatly improve conditions thus reducing or eliminating losses caused by rodents, insects, etc.

Of course, it is realized that this campaign did not completely remedy the conditions, and the work continued in other areas with respect to warehouses and manufacturing plants and as is known, is still a large problem.

Because of the establishment of a bacteriology lab at New Orleans for seafood purposes, this enabled New Orleans to conduct some very satisfactory investigations and work on other products where prompt bacteriological examinations are required in order to insure seizure before goods are distributed.

While many foods were subjected to this type of examination, work on crabmeat was the most important. When insanitary conditions were noted in the plants, samples from shipments were collected at time of shipment. In this way, we often had results from bacteriological examination in time to seize the product at destination. Of course, before 1938, without laboratory examinations showing confirmed results on E. coli, we were powerless to take any action on crabmeat even though seriously violative insanitary conditions were found.

Although some regret existed and probably still exists that FDA seafood inspection was discontinued, it marked a great milestone in the history of Food and Drug enforcement.

PART I. INTRODUCTION & ORGANIZATION

Compiled by
Edwin C. Boudreaux

Prior to 1906, branch laboratories of the Bureau of Chemistry were in operation at six major ports including New Orleans. Their function was to examine imports under a March 1, 1889 law.

With the enactment of the 1906 Food & Drug Act, these field laboratories increased in number until in 1909, there were 19 spread over the country. In 1906, Food and Drug Inspectors were appointed and assigned throughout the country. They operated independently under the supervision of a Chief Inspector, Walter G. Campbell.

In 1914, three inspection districts were created and both field laboratories and inspectors placed under their supervision. These Districts were the Eastern, first at Washington, then moved to New York; the Central, at Chicago; and the Western at San Francisco.

Six of the smaller laboratories including Galveston were discontinued. Laboratory furniture from Galveston was moved to New Orleans to expand facilities here. The New Orleans laboratory, probably a one room lab and office, was moved from the third floor of the Customhouse to the second (before my time). The enlarged quarters consisted of a large office, Room 225, a large laboratory room 226, and a smaller room 227 that served as a storeroom. Over the years, our space expanded several times in size, and more after my retirement.

In 1917, Food and Drug Inspection Stations were created in the three districts from the former laboratories. Boundary lines were established for each and one man was placed in charge of both laboratory and inspection work in each station territory. At the time there were 17 stations. One at Kansas City had no laboratory until 1926 when N.E. Freeman, a chemist from New Orleans was assigned to open it.

The territory of the New Orleans Station included 4 states, Texas, Louisiana, Mississippi and Alabama. In May 1929, that part of West Texas including the Panhandle with a line south from the Eastern side of the Panhandle, to the Rio Grande was transferred from New Orleans to Denver since it could be more readily covered from that station.

A later change was the transfer of three Florida counties in the Pensacola area to New Orleans, from Savannah station. When that station was moved to Atlanta in 1934, these counties were transferred to Atlanta."

At some of the stations there were inspectors stationed at cities other than Station headquarters. New Orleans had one at Houston, Texas. The Houston post was discontinued about 1928-29 because total number of inspectors was small and this very experienced man's services could be more efficiently utilized here. Also by that time, a Naval Stores inspector was located at DeRidder, La., and was able to handle assignments in South Texas and Southwest Louisiana. The Houston post was re-established about 1932 when the inspector at DeRidder, who had gained much experience in Food & Drug work, was moved to Houston. Also, a few years later a one man laboratory was set up at Houston to examine imports entered through Texas ports.

Additional Inspection posts were established in later years at Dallas, Birmingham, and Shreveport, La. They will be described under Staffing.

The 1927 reorganization in the Department of Agriculture created the Food, Drug, and Insecticide Administration (later called the Food & Drug Administration). Its mission was to enforce the Food and Drug Act, Naval Stores Act, Insecticide and Fungicide Act, The Tea Act, Caustic Poison Act, and the Import Milk Act.

This change added 3 Naval Stores inspectors to New Orleans station. They were stationed at Daphne, Ala., Gulfport, Miss., and DeRidder, La. Their primary duties were to grade Rosin, a service feature, and do regulatory work under that law.

Two of these were not fully occupied with Naval Stores duties and were given training as Food and Drug Inspectors.

The next change that greatly affected New Orleans was the establishment of Seafood Inspection Service in 1934.

In 1940 the Food and Drug Administration was transferred to the Federal Security Agency. Enforcement of the Naval Stores and Insecticide and Fungicide Acts remained in Agriculture.

The big change in FDA came in 1948 with the abolishment of the three districts. The stations were renamed Districts, and reported direct to Washington. Station Chiefs were designated as District Chiefs and, in January 1960, as District Directors. The same year, Dallas District was established, resulting in transfer of Texas to the new district.

PART II. STAFFING

Compiled by
Edwin C. Boudreaux

When I reported May 8, 1922, the Station Chief was Robert S. Hollingshead. Other personnel were: Hugh McComber, chemist; George H. Eigenberger (Houston), John Y. Breckenridge, Regionald Smith, Inspectors; Gladys Hinshelwood (now Barbier), Raoul Navaille, Clerks; Paul Parrino, Laboratory Helper. Hollingshead had succeeded Frank W. Liepsner who resigned to operate a private laboratory. Charles W. Crawford later Commissioner and Fred Elliot are known to have been chemists in New Orleans. Previous inspectors known to have been here were Hugh Hennessey later at Minneapolis and William Hartigan later Chief of Kansas City Station. A Miss Brooks, a clerk, resigned shortly before 1922. Channing Harrison later a Chief at Minneapolis is believed to have been an early laboratory chief at New Orleans. In this report only key personnel except for special reasons will be listed after 1935 because the report would be too lengthy and because names of many are not available to me.

Hollingshead transferred to Washington early in 1923. Albert L. Burns, a Chemist from St. Louis Station, became Chief at New Orleans. Burns became ill in September 1924 and died in late 1925. I had served as Acting Chief during absence of Station Chiefs since sometime in 1922. When Burns became ill, I carried out the duties of Station Chief and shortly before his death, was designated as Acting Chief. I was promoted to Station Chief in September 1930. Until January 1930, my official title was Chemist at various grades, and that month my official title became Acting Chief.

Prior to my appointment as Junior Chemist in 1922, I had been employed as a Chemist by Parke Davis & Co., Detoit, Bogalusa Paper Co., Bogalusa, La. and Penick & Ford, Harvy, La. At the time my appointment was approved, I was teaching science, mathematics and history at Jennings, La. High School. Frank W. Liepsnor, president of Louisiana Section, American Chemical Socity, suggested I apply for the position with the Bureau of Chemist.

For lack of accurate information, some dates regarding personnel will be approximate.

Hugh McComber transferred shortly after I reported. Ralph L. Horst filled the vacancy in July 1922. He transferred to Chicago October that year, and back to New Orleans in 1925. Newell E. Freeman replaced Horst early in 1923 and transferred to Kansas City to open the laboratory there in 1926. He was later moved to Chicago and later back to New Orleans, about 1929. Maurice Harris, Chemist, came to New Orleans in 1925. He transferred to Washington in 1928 or 1929 to do research. Harris resigned but was re-instated at Chicago about 1932. A year or two later, he was moved to Houston to open a laboratory for the purpose of examining imports through Texas ports. The laboratory was discontinued about 1950. Harris transferred to New Orleans and retired in 1960.

Horst was transferred to New York early 1931 to handle import work. Freeman remained at New Orleans until his transfer to Atlanta in 1935.

Ernest C. Deal was transferred as a Chemist at New Orleans from an Inspector position in Chicago in 1928. He proved to be one of the most versatile chemists New Orleans ever had. Not only was he an expert in the drug field, but he excelled in food chemistry. His organoleptic ability was so good that it was almost uncanny. He could almost predict the composition of a table syrup by tasting. He became a supervisory chemist in later years and for a period served as a Food & Drug officer.

There were about two other chemist in the 1920's whose names are not recalled who resigned after short periods.

To fill vacancy created by Smith's resignation, Paul Prickett was appointed late 1922 or early 1923, remained about three years and resigned for further education. Francis Usher succeeded him, but resigned in 1928 to study medicine. John L. Ahern, an experienced inspector from another station filled the Usher vacancy. Ahern was moved to St. Louis about 1932. Bryan L. Eggerton replaced Ahern by transfer from Chicago in 1932.

Two of the three Naval Stores Inspectors assigned to New Orleans in 1927 after training were doing considerable food and drug inspection work. They were George A. Berry and Sidney Pickens. Berry was stationed at DeRidder and Pickens at Daphne, Alabama. Berry was soon doing more Food and Drug Inspections than Naval Store Work. He was moved to Houston to reopen the resident post made vacant by transfer of Eigenberger to New Orleans.

John Y. Breckenridge was transferred to Philadelphia in 1935. George Eigenberger served as Chief Inspector from the time of his transfer to New Orleans until his retirement in 1935 because of ill health. Eigenberger was a very able inspector. He did not mind travel. His trips frequently lasted over a month. He excelled in his ability to train others including training of State and local men. He fostered state and local cooperation wherever he traveled. As a result of this many official samples were collected by co-operating inspectors which would have been otherwise impossible with our small staff. I learned a great deal about inspection work while traveling with him during my first year.

Mr. Muriel Gnagy transferred to New Orleans to fill the Horst vacancy in 1931. He was considered our first Chief Chemist. Our chemist staff was increased to five about 1932 with the appointment of Sylvan Falck and H.S. Haller. Gnagy transferred to Los Angeles in early 1935.

Clerical personnel remained at about three until 1934 when a clerk was added for Seafood work.

About June 1922, Irma Delord was appointed as a clerk but resigned a short time later after marriage to Chemist Ralph Horst. Other clerks in the period 1922-1934 were Mrs. Elsie Ward and Thelma Appel. Mrs. Ward retired in late 1940's and Miss Appel resigned about that time.

Paul Parrino, Laboratory Helper, resigned late in 1927 to study medicine. In addition to his duties as helper, he did some import work not requiring chemical examination. Oliver W. Phillips replaced Parrino. He was the senior sub-professional until his retirement in 1962 with the title of Storekeeper, Clerk. Emile Davis, now Sample Custodian, came to us in the mid-forties. Another oldtimer still on duty is Louis Miles. Both Davis and Miles are especially remembered because of good sense of humor and ever willingness to lend a helping hand.

A listing follows of those who served in key positions as well as others who are listed because of their valuable contributions to the operation of the District.

CHIEF CLERKS (later other titles such as Administrative Assistants)

Gladys H. Barbier, appointed in 1919 in effect Chief Clerk before 1922, but title was not used until 1930's. She retired in 1958.

Clara Breaux, appointed as Seafood Clerk in 1942. She later transferred to Regulatory Work, Secretary to District Director, Administrative Assistant 1958 until retirement after 1965.

CHIEF INSPECTORS

George H. Eigenberger - 1929-1935
Malcolm Stephens - 1935-1938 (See Seafood Report)
George T. Daughters - 1938-1942
Chester T. Hubble - 1942-1943
E.R. Moberg - 1943-1944
Bryan L. Eggerton - Acting 1944-1945
Chief Inspector 1945-1960

CHIEF CHEMISTS

Ralph L. Horst, Acting 1926-1930
Mr. Muriel Gnagy - 1931-1935
Roy Pruitt - 1935-1938
Raymond Vandeverr - 1938-1942
Dr. Harley G. Underwood - 1942-;944
Ernest C. Deal - Acting 1944-1950
Reo E. Duggan - 1950-1960
Richard Huermann - 1960-1964
Helen Barry - 1964-1971

RESIDENT INSPECTORS

Houston:

George H. Eigenberger before 1922-1929
George A. Berry - about 1932-1941
Weldon R. Durrenberger - about 1945-1953
Walter R. Moses - 1948-1960
Eugene P. Smith - 1960-?

Dallas:

Bryan L. Eggerton, First resident 1936-1939
Vaughn Kelly - 1939-about 1941
Lorenzo Johnson - about 1941-1943
William L. Prillmayer - 1943-1944 and 1952-1956
Wilbert Breaux - 1944-1952
Eugene Spivak - 1956-1960

San Antonio:

Walter R. Moses 1942-1945 (Post discontinued 1945)

Birmingham, Ala.:

William L. Prillmayer - 1944-1946

Euclid T. Gullledge - 1946-1958

Harold D. Lee - 1958-1961

Euclid T. Gullledge - 1961-1971

Gullledge submitted to Atlanta District a rather complete history of the Birmingham post, copy is attached.

Shreveport - Boland B. Sheperd - Several years in 1950's. Post discontinued.

Heavy load of work at Dallas and Houston required at times temporary assignment additional inspectors. Also for several years until 1953, two inspectors regularly assigned at Houston.

There were no Food and Drug Officers, as such, until Moses designation as Assistant Chief in 1945. From 1935 to 1945, the Chief Chemist or Chief Inspector and sometimes other experienced personnel assisted the Station Chief when necessary and Acted as Chief in his absence. Import work for many years was a part of the laboratory operations under general direction of the Station Chief. Later the Administrative part of Import operations was handled by a Food and Drug Officer.

FOOD AND DRUG OFFICERS

Walter R. Moses (Assistant Chief) 1945-1948

Reo E. Duggan (Assistant Chief) 1948-1950

Ernest C. Deal (Acting) 1950-about 1953

William Robertson (Acting) about 1953-1955

William K. Hays - about 1956-1969

Donald Henson - about 1963-1966

SUPERVISORY CHEMISTS

E.C. Deal - 1935 to after 1965 except 1950-1953 when Acting as Food & Drug Officer. He retired because of ill health

SUPERVISORY INSPECTORS

W. K. Hays - 1955-1956 (Approximate)

Forrest Aull and Harold Lee - exact dates for Aull not recalled.

Lee is known to have been designated 1961 and Aull was probably already performing this duty. They both later transferred and were replaced by John Gomilla and Clarence Loucks who remained until after 1965.

There was rapid growth in personnel beginning in 1934. A Central District Roster dated 1939 showed a total of 70. There were 10 chemists, 9 inspectors, 8 clerks, 1 bacteriologist (assigned to Seafood), 38 Seafood inspectors, and 3 miscellaneous (laboratory helpers). Another roster either 1940 or 1941, showed total of 71. When I retired the total was about 90.

WOMEN CHEMISTS

Before World War II, there were no women chemists at New Orleans. There may have been one or more at New York and San Francisco. The reason for this is not clear. In the early years, chemists were expected to operate as inspectors on occasion. Also, not many women were seeking careers as chemists. During the early seafood years, seafood inspectors served as a recruiting pool for chemists, inspectors and bacteriologists. Shortly before the war it became nearly impossible to find well qualified men on the chemist registers. More women were majoring in Chemistry.

Our first woman chemist was Mary Elise Warren, a Dominican College graduate. Miss Warren was outstanding.

After some experience, she was assigned to import duties under immediate supervision of the Chief Chemist. She not only proved that she was a good chemist, but demonstrated administrative ability at a time the Station was swamped with greatly increased importations because of war-created conditions. Miss Warren resigned after the war and moved away. Her appointment was followed by Genevieve Modica and many other women. Another excellent woman chemist was Gladys Meunier who resigned for marriage, but later was employed by Louisiana State Health Department and has headed their Food and Drug lab for many years.

Another outstanding woman chemist who is still with the Administration is Helen Barry, now in Washington. She probably was the first woman Chief Chemist at any District. Her record is well known not only for her analytical ability, but for administrative work.

Jean Arnoult Gaul, now a supervisory chemist, was called to my attention during her senior year at Loyola by my son, a sophomore in chemistry, as being an outstanding student. I contacted her and she was appointed after graduation in 1955. Her record and ability are well known.

At the time of my retirement, there were at least seven women chemists at New Orleans District.

OTHER POSITIONS

Keith Hotard became New Orleans first Administrative Officer about 1957. When he transferred, he was followed by Paul J. Dugas, transferred from an import inspector position.

C.C. Freeman, the district's first microanalyst, appointed July 1957, is still with the District. His appointment proved very fortunate. His record of innovative accomplishments in developing and adapting new methodology in this work has been outstanding. A book could be written about his accomplishments in his field.

BACTERIOLOGISTS

Seafood inspection made it necessary to install a ^{bacteriology} laboratory for this work. Walker Loving and others from Seafood also participated in this operation. The work was not restricted to Seafood inspection, but we were enabled to accomplish a great deal of progress in this field on regulatory programs.

James B. Hyndman, Kent Smith and others held positions as bacteriologists, but were appointed as regulatory employees. To me, it is sad that the bacteriology operations have been discontinued here. We were the leaders in the field operations and as other districts moved to new buildings, bacteriology labs were set up.

Before closing, it is well to mention others who had long and rewarding careers at New Orleans.

John Weeks appointed Seafood Inspector in 1937, transferred to the laboratory as a chemist. He was outstanding in perseverance and instrumental work. He retired in 1976.

John Hurst appointed as a Seafood Inspector. He remained in this position until end of service in 1957 & retired a few years later after working as a regulatory inspector.

CLERKS

Patricia Steger - 1950-1976. Very capable and well liked. Secretary to me and other Directors. Also excellent legal secretary.

Catherine O'Brien (Kittie) appointed 1944, retired 1966. Very efficient stenographer and legal secretary.

Catherine (Katie) Gadmer was appointed about 1939, retired 1969. She did accounting and other clerical work.

When I retired in 1965, it was a far cry from the 1920's when our staff never exceeded 12. Station chiefs in addition to their duties as such exercised immediate supervision over both laboratory and inspection operations. Most of us also were directly involved in examination of some samples particularly where organoleptic tests were made. Sometimes we did inspectional work.

Although it has not been possible to include all who were associated with me from 1922 to 1965, their contributions to the work and their loyalty to me and their overall dedication is greatly appreciated. Without their cooperation as well as those listed, I am sure the New Orleans District would not have attained the degree of success it enjoyed.

I am also grateful to all the State and local officials we worked with over the years. My special gratitude goes out to Eugene Holeman of Tennessee (not even a part of New Orleans District) who joined me in establishing the Gatlinburg Conference in 1956. Everyone knows that it was successful from the start and has become an outstanding planning meeting.

PART III. NEW ORLEANS OPERATIONS 1922-1930

Compiled by
Edwin C. Boudreaux

The report on New Orleans 1922-1965 will by no means be a complete description of events during the period. Much information is not readily available. If it were, the report would be too lengthy.

PLANNING

The project system of planning was developed prior to 1922. These were prepared principally at conferences in Washington in which the three Districts participated. The Stations used them for general guidance, but at first did not implement them with written plans of their own.

The Station depended greatly on its knowledge of the Food & Drug industry gained by factory inspections and other means.

Stations were also assigned general surveys regardless of origin of products. Some of these were called common food surveys during which each station sampled a given food. Other surveys were more general in that all stations sampled the product such as ether. In some cases where serious violations were known to exist, it was necessary to develop procedures and methods before effective regulatory work could be undertaken. As far as we were concerned, raw oysters and canned shrimp were early examples. When dangerous products were widely distributed even in the early years, all Stations participated in the work of removing them. Much dependence was placed on assistance from cooperating agencies.

In later years, planning became more specific and stations began to commit their own plans to writing.

During these early years, emphasis was placed on economic violations in the case of food. Inspectors carried Gurley Balances and at times a bulky device to weight large packages. A special Gurley balance for weighing number 10 cans and other packages of equivalent size was developed from suggestions by Inspector Eigenberger. Table syrups were examined for adulteration and misbranding. A common food survey during the mid-1920's involved roasted coffee. Strange as it may seem, coffee prices were high. This caused some roasters to use chicory, roasted cereal, and dried used coffee grounds without proper labeling to disclose the addition. One hundred twelve samples were examined by New Orleans from Central District firms. Many seizures resulted.

In the New Orleans territory, a prevailing practice was to add water (usually ice) to shucked oysters and sell them by count instead of volume. New Orleans began work in 1922 to rectify this practice. In the fall of 1922, I examined a number of authentic raw oysters, some from the plants and others from oyster beds.

The adulteration was so gross that we decided field examinations might correct it without the need for laboratory work.

Beginning in January 1923, I traveled with Inspector Eigenberger on visits to shucking plants to observe their practices first hand. These trips gave me an opportunity to see other seafood packing operations such as shrimp and oyster canning.

We later visited interstate consignees at Mobile, Birmingham, Houston, and Beaumont to examine raw oyster shipments. I used a simple procedure involving measurements of total contents of cans, measurement of the drained water and made a simple calculation to determine the amount of added water.

Packers were cited to hearings which resulted in rather general compliance. In later years procedures developed by Baltimore Stations were used involving chemical work on authentic packs made in the factory and on samples from shipments.

Action against insanitary conditions in food plants was limited since the 1906 Act required proof of presence of filth in the finished article. There were no methods for small filth fragments such as rodent hairs, and insect parts until the Wildman trap flask method was developed in the 1930's.

The 1906 law required proof of fraud before prosecution could be brought in the case of false therapeutic claims. Therefore in the case of drugs, seizure was the action of choice. Through surveys of wholesale drug firms, many mis-branded drugs were sampled and seized. A limited number of prosecutions were possible where manufacturer's prior knowledge could be proved through previous citation or other means.

Objective sampling of anesthetic ether by all Stations resulted in many seizures in 1926-1929. Violations usually involved impurities such as alcohol, aldehydes and peroxide. A survey the following year showed marked improvements.

Fluid extract of ginger was used extensively as a beverage during prohibition. In early 1930, paralysis resulted from consumption of the extract made by a Boston firm who had no alcohol permit. New Orleans participated in a nationwide hunt with assistance from cooperating agencies to locate and remove every possible bottle. The manufacturer's chemist had come up with the idea of substituting Tri-Cresyl-Phosphate in part or whole for the ginger ingredient.

New Orleans had no commercial apple and pear production. About 1927, we participated in a nationwide program to detect excessive residues of lead arsenate on these fruits. A few years later excess residues were found on cabbage and celery grown in our area. Seizures and meetings with growers resulted in drastic stripping of outer leaves of cabbage before shipment.

In December 1929 and January 1930, severe freezes in the Rio Grande Valley damaged much of the citrus fruit. Drying of citrus from freezing does not take place immediately. During a brief interval some marketing of fruit occurred before fruit changes in quality became evident. Such practice resulted in fruit becoming worthless although presenting a fairly normal appearance when it reached destination. Enforcement to be effective had to be undertaken immediately. New Orleans Station in cooperation with various Texas State agencies took immediate steps to control the situation. Inspector Eigenberger was sent to the Valley to take charge of the work. He spent 16 days in the area examining fruit and instructing the corps of cooperating state representatives. He conferred with growers and packers. The freeze extended over an area of about 65 miles and affected approximately 1800 growers. The work continued until the last car was offered for shipment. About 65 cars were sampled with a number of seizures resulting. The second day after the arrival of our inspector, a meeting was arranged at which the provisions of the Law was explained as well as the practical application in the existing emergency. Results were gratifying and hearty cooperation of growers was extended. All fruit found frost damaged was voluntarily withdrawn from trade channels. In cases where salvaging was impractical, fruit was destroyed. A small amount of salvaging was done by the one juice bottler in the area. Other salvaging was done by removal of light weight fruit after drying of damaged fruit had occurred. The results of this work were far-reaching and cordial cooperation established with the growers. A letter to the New Orleans Station from the Chamber of Commerce of one of the important centers in the area expressed gratification at the outcome and appreciation for the decided benefits to all concerned.

Fairly large amounts of butter were packed in Mississippi and Texas. This operation began to decline in the 1940's and by the 1950's there was a rather small operation. For lack of filth methodology in the 1920's our work on this

product consisted of examination for fat content and net weight. Many seizures resulted. In future years, better methodology enabled detection of small size filth and use of decomposed cream. Also by the 1930's joint Federal and State effort on cream improved the quality of butter. In the 1940's, research by R.E. Duggan on indole in butter proved valuable.

Considerable time was devoted to animal feed during the 1920's. Also Federal prosecution was often based on samples collected and examined by State Feed Control agencies. About 1927-28, we embarked on an intensified sampling campaign on cottonseed meal and cottonseed cake. Most of the sampling occurred in Texas at points of origin. Inspector Eigenberger sampled cars after they were offered for shipment. To save time, samples were picked up at express offices and post offices. For a while our small laboratory staff did little else but examine these samples for protein, etc. Numerous seizures and some prosecutions resulted.

In early 1929 we received information that some very low grade green coffee was expected to enter the Port of New Orleans from Brazil. We increased our sampling to as many suspected lots as possible resulting in many detentions of coffee below grade 9. Grade 8 was the lowest permitted grade. Importers had already paid for the coffee. Cleaning to remove decomposed beans and other foreign material was impractical because of cost. Importers became quite disturbed as well as incensed at our action and appealed to Washington. Dr. Taylor, in charge of import operations for the Administration, visited New Orleans and meetings were held with the coffee importers. Upon return to Washington, a report was made to Secretary Jardine. The Secretary issued the following instructions:

1) All coffee already under detention could be mixed with higher grade coffee to bring the resulting mixture to at least grade 8. Any coffee already enroute could be so handled if detained. Violative coffee still in Brazil was to be denied this privilege. This action while calming importers, was in violation of a Section of the 1906 law which prohibited the mixing of a violative product with a legal one to bring the resultant mixture technically into compliance. Such privilege was never again accorded. The irony was that my wife's maiden name was Jardine, an uncommon name.

During this period much attention was given to candling of shell eggs. As time went by, most states effectively controlled this problem. However,

1922 - 1930

much later we were involved in the large problem of incubation rejects.
(This is referred to in Gullledge's report to Atlanta District.)

Also in future years, beginning about the early 1940's, we were to be greatly occupied with attention to dried and frozen eggs. World War II brought a great increase in production of this type product.

PART III. OPERATIONS AT NEW ORLEANS 1930-1940

Compiled by

Edwin C. Bourdreaux

The period 1930-1940 was one of growth and change. Our regulatory staff by 1939 had nearly tripled from that of 10-12 during the 1920's. There was also the effect of seafood inspection actually at times further increasing personnel available for regulatory operations, through assignment of seafood inspectors as chemists and Food and Drug inspectors, during slack seafood packing. The seafood bacteriologist frequently handled regulatory samples.

The enlarged staff with improved technology enabled widening the scope of operations as well as increasing the amount of work accomplished. Experimental work involving authentic packs of canned shrimp produced expertise that made detection of use of decomposed raw material possible. The numerous seizures that followed led to inauguration of Seafood Inspection. Similar work on canned oysters later resulted in extension of the service to that product.

Establishment of a bacteriology laboratory in 1935 primarily because of seafood inspection enabled the first productive regulatory work on fresh crabmeat as well as some other foods.

Improved methodology made detection of small particled of filth such as insect parts and rodent hairs possible. As a result, work on filthy foods greatly increased. Involved were such items as flour, other cereals, confectionery butter, etc. Numerous seizures resulted.

Most of the action on flour at first occurred in warehouses and bakeries. As a result, they learned to improve storage conditions and rotate stocks more frequently.

Under the 1906 Law, it was difficult to take action against insanitary conditions unless filth could be demonstrated in the finished product. However the finding of confirmed ^{on crabmeat} E. coli in combination with insanitary conditions permitted regulatory action, since it indicated contamination with human or animal excreta. The use of bacteriology lab at New Orleans made fresh crabmeat operations feasible. In later years, crabmeat work became more effective thru sampling at point of origin and rushing samples by car to a waiting bacteriologist. Samples had to be collected after the crabmeat was offered for shipment. Also, the inspector usually took some in-plant samples as additional evidence.

Work on pesticide residues continued. Residues most frequently encountered were such as arsenicals and nicotine. The newer ones, such as chlorinated hydrocarbons, etc., had not yet been developed for this purpose.

Campaigns against filthy and decomposed cream were launched in an effort to clean up butter production. Special squads of Federal and State inspectors, led by Walter Greene of Washington laboratories, visited farms, creameries, etc. The inspectors learned to detect decomposed cream by tasting. They also examined cream for filth, using a field method to screen or filter the cream on pads, which retained filthy and dirty residues. Of course, the presence of large filth, such as mice, was unpleasant but easily seen.

Filthy or decomposed cream was either voluntarily destroyed or condemned by State inspectors. Despite these campaigns, it was still necessary to examine interstate shipments of butter, using mold counts, and the newer, refined methods for filth fragments and rodent hair. Later indole methods developed by Duggan's research were helpful.

As the years passed, butter production dropped to the extent that our regulatory problem was indeed small. Production of cheese for a time was on the increase, and similar methods were used to cope with violative operations. Also, plants were exercising greater control of their own.

During Fiscal 1930-1931, a case of tremendous interest was tried at New Orleans, involving seizure of dog remedies shipped by S. A. Crisp Canine Products. Remedies for black tongue, running fits, distemper, etc., were involved. False and fraudulent claims were alleged. The jury

returned a favorable verdict for the Government. The presiding Judge, Wayne Borah, was so favorably impressed by the Government's preparation that he referred to it in future cases when defense attorneys attempted the usual dismissal plea at the start of a trial. Je reminded them that FDA cases were well prepared, referring to the dog remedy case when he refused such pleas. Judge Borah, I learned later, loved dogs. He called me when a veterinarian advised him one of his favorite dogs had heart worms. He asked me to ascertain from our Washington experts what was the latest on this. I had to tell him there was little hope.

Regulatory action against canned shrimp during fiscal year 1933-1934 resulted in 68 seizures, representing 26 packers. A total of 483 samples were examined from the output of 58 packers.

The Supreme Court handed down an interesting decision on November 7, 1932, involving the Shreveport Grain and Elevator Company. The case was appealed by the Government from a decision by the Western Louisiana District

(CONTINUED ON PAGE 3)

Court. It involved whether Congress could delegate authority to the enforcement agency to prescribe administrative rules and regulations. Short weight corn meal was involved. For more details, see W.R. Moses report attached marked #1.

In 1935, about 20 crabmeat packers inspected showed only one in violation. However, the next year was different. Thirty-eight packers were inspected resulting in numerous seizures. Inspections were made in cooperation with State inspectors. Probably as a result of these actions, much improvement was noted the following year.

Injunction No. 1 under the 1938 Act was brought against Paul S. Skrmetta, Sr. on August 5, 1940 for shipping adulterated crabmeat. This case was based on an inspection which disclosed exceedingly bad sanitation. Among other things, Inspector W. F. McRae found a basket used to hold crabs contaminated with human excrement. For further details, see Moses Item #2.

A large number of seizures of flour were made in the late 1930's. Owners wanted to return the flour to mills for sifting out the insect filth. Dr. Howard of the Microanalytical laboratory in Washington visited New Orleans. The work he did here disclosed that the finest sifting cloth would not remove all the filth such as insect eggs and excreta. Accordingly, the owners and millers were convinced and no further efforts were made. Seized flour was either destroyed or denatured for animal feed.

The Elixir Sulfanilamide tragedy in 1937 was one of the most dramatic incidents under the 1906 Law. The product manufactured by the Massengill Co. of Chattanooga, Tenn. consisted of the drug sulfanilamide dissolved in diethylene glycol. The idea was that a liquid product could more easily be given to children than tablets or capsules. Widely distributed, it was the cause of deaths in Mississippi, Tennessee and Oklahoma. In Mississippi alone, 13 or more deaths occurred. For several days, front page publicity about this tragedy and our efforts to locate bottles of the drug appeared in New Orleans and other cities. Practically all other operations at New Orleans ceased in an all out effort to recover every bottle possible. Available Seafood inspectors and chemists joined Food and Drug inspectors in a four state search. State and local inspectors jointed in this hunt. Efforts did not cease until every possible bottle was located, destroyed or taken as samples. Some of these were in possession of patients, drug outlets, company salesmen and

physicians. The prompt action taken by New Orleans and other Stations undoubtedly saved many lives. Very little distribution occurred in Louisiana since the new state Food, Drug and Cosmetic Act was already in effect. That law required that all products subject to it must be registered before they could be sold in the state. Massengill had not checked the product for safety before distribution. One of the largest fines ever assessed under the 1906 Law resulted. It is believed that this incident hastened the passage of the 1938 Act.

Survey of Malaria remedies during the early 1930's revealed that only a few contained sufficient quinine or other cinchona alkaloids as to be effective in treating the disease. Following this, manufacturers were warned by a special notice. Some failed to heed it and seizures followed.

Efforts were made for some years in the 1930's to enact legislation that would improve protection of consumers of Foods and Drugs as well as to include cosmetics and devices. New Orleans as well as other Stations participated in efforts to inform the public about the deficiencies of the 1906 Act. Among the products used to illustrate the deficiencies was Crazy Water Crystals distributed by the Crazy Water Co., Mineral Wells, Texas. This product was represented as being made by evaporating mineral water from wells in the area. In the early 1930's, incognito work by Inspector Bryan L. Eggerton developed information that the Crystals were simply Glauber's salt which the firm purchased and packaged as Crazy Water Crystals. We were unable to take action, but used this as an example of the old laws deficiency.

Our earliest effective work on shelled pecans began shortly after the 1938 Act became effective. At that time, sensational publicity concerning pecan shelling operations in San Antonio appeared in Look Magazine. Morris Ostrolenk, a bacteriologist from Washington was sent to San Antonio to work with Federal and State inspectors. They found the plants operating under generally unsatisfactory sanitary conditions. Unshelled pecans were usually gathered on the ground in orchards which also served as cattle pastures. This caused contamination of the outer shells. Before shelling, pecans were tempered by soaking in water to soften the shells. This facilitated the shelling process, but served to transmit contamination to the pecan meats. Ostrolenk's studies revealed that this was a major source of bacterial contamination. Other insanitary conditions included bad toilet habits. The toilet rooms were filthy and

employees were not required to wash hands after use. It was said that employees simply strewed used toilet paper in the rooms. Rat infestation was frequently noted. Much of the equipment was inefficient. Pecan granuals frequently contained curculio larvae, and most plants had no effective way of removing them. Water floating processes used to separate pecan pieces from shells were such as to further contaminate the product. Shelling machines then in use were inefficient resulting in large amounts of meats remaining in the shells. These so called stick-tights were often farmed out for handpicking in the homes of Mexicans under exceedingly insanitary conditions. One story is to the effect that in at least one case a toilet bowl was used to separate pieces from shells.

Ostrolenk's work resulted in the issuance of a list of recommendations to the shellers for improving conditions. This included tempering with sufficiently chlorinated water or steam so as to effectively sterilize the outer shells. One purpose of this was to enable proof that any contamination found would be due to insanitary conditions under which shelling was done. Other recommendations for improving sanitation were included.

This notice plus regulatory action and the adverse Look Magazine article soon resulted in radical changes for the better. Plants also greatly improved their operations thru use of better shelling machinery resulting in fewer stick-tights and hand operations.

The work started in San Antonio spread to plants in other areas, resulting in generally improved conditions.

Considerable amounts of frozen and canned shrimp from Mexico were examined and detained in Fiscal 1938-39. Also detained were 10 lots of canned oysters because of the presence of excess shell.

PART III. NEW ORLEANS OPERATIONS 1940-1950

Compiled by
Edwin C. Boudreaux

The enactment of the Food, Drug and Cosmetic Act plus World War II had a profound effect on our activities in the 1940's.

The stronger provisions of the new law with respect to insanitary conditions enabled increased attention to food plants and warehouses.

Much time was given to sanitation in public and private warehouse food storage areas. Many were found violative. During the war, commercial warehouses were loaded to full capacity with food likely to be contaminated by rodents and insects. Intensive attention was paid to such warehouses in New Orleans. These surveys were made in cooperation with the Food & Drug Section of the Louisiana Health Department. Jacob Forbes who was formerly in similar work in Montana headed this Louisiana unit. When inspectors located contaminated stocks of food, the State promptly placed them under State seizure. They were either destroyed or denatured under State supervision. Otherwise, the State held the goods under embargo pending Federal seizure. Some of these warehouses contained foods stored by the U.S. Dept. of Agriculture. If such food was found contaminated, the ownership did not deter Forbes. He seized it regardless. Front page publicity appeared almost daily in the afternoon paper. A woman reporter maintained contact with us and Forbes and publicized whatever information we were able to release. The New Orleans City Health Dept. joined the operation. On one occasion, Dr. Whitney, City Health Officer, and I visited one of the warehouses and just as we entered, a large rat ran in front of us. Most warehouses soon remedied the causes of the bad conditions. Compliments were received from several firms who felt our activities cause them to make improvements which resulted in reduction of losses from food defiled by rodents, insects and sometimes birds.

The surveys began in New Orleans were extended to other locations and became a continuing project.

World War II caused an immense increase of food imports through the Port of New Orleans. This was due to diversion of ships from New York to avoid submarine attacks. Many types of products not previously imported in quantity here such as spices, taxed our resources. Fortunately additional manpower from Seafood Inspection helped make our coverage reasonably good.

There were also special problems about that time at Texas border ports. Large quantities of fresh pineapples were imported from Mexico. One year a condition known as black-heart developed making such fruit unfit. Inspectors met rail cars on the bridges over the Rio Grande late at night cutting samples of pineapples with a machete. To conserve scarce food, importers were permitted to send detained fruit to canneries where each pineapple could be split and examined before canning. Some Customs inspectors were trained to examine the fruit thus making greater coverage possible.

Imported candy from Mexico created another problem. In spite of a Mexican embargo prohibiting exports of sugar and sugar products, some candy was imported through border ports and detained because of insect and rodent contamination, and the use of poisonous food colors. The Mexican Government would not permit return to Mexico. One importer not only lost the candy, but also had to pay heavy penalties for false invoices.

Dr. Moran of Dallas and his Magnetic Ray Belt were known before the 1938 Law. This device consisted of a hoop covered with leather or similar material. Inside was an electric circuit. An electric light bulb on a smaller belt lit up when it was placed inside the larger belt whenever the large belt was plugged in. This was due to induction. This was used to demonstrate to the gullible the benefits when holding the large belt over any portion of the body. Claims were made for arthritis, Bright's Disease, Diabetes and many other conditions. An injunction against distributing this device did not deter the elderly physician. He was later jailed for 10 days and fined \$75.00. Nevertheless, he continued the small business to some extent. Finally through agreement with a member of his family and the Court, the business was discontinued and the doctor moved away from Dallas.

Surveys of pecan shelling plants showed considerable improvement in sanitation over that observed in 1938. Better equipment and overall improvement was noted.

A hurricane in 1947 destroyed or damaged many shrimp canneries and other Seafood plants on the Mississippi Coast. Some salvage operations were necessary and the shrimp pack that season was greatly reduced.

The accidental contamination of sulfathiazole tablets with phenobarbital by Winthrop Drug Co. was the subject of a nationwide recall program and

search to recover distributed lots. New Orleans inspectors including some seafood inspectors and chemists participated.

Another incident during these years involved injectable glucose solution produced by Cutter Laboratories. The product was contaminated with live bacteria. A day and night search resulted. This was highlighted by the excellent cooperation extended by Alabama. All State inspectors were placed under the supervision of Chief Inspector Eggerton on his arrival in Montgomery to work with Federal inspectors. Every possible container was located in hospitals and elsewhere and retrieved.

In the 1940's, we began our first investigations involving the dispensing of prescription drugs without a valid prescription. Most of these early cases involved barbiturates.

W.R. Moses reports a case developed when he was stationed at San Antonio. It involved Otis Fadal (Fadal's Square Drug Store) in Waco, Texas for the sale of barbiturates. This was the first case against a druggist involving an OTC sale. Moses supervised and did most of the work connected with the case. With his letter to me of August 9, 1977, he attached a copy of a file which includes New Orleans Station's letter dated March 3, 1945, reporting the details of the case and J.O. Clarke's letter of March 16, 1945 to Central District Stations and other material pertinent to the case. This case was another first for New Orleans. Moses' report is marked #6.

Another OTC case on which New Orleans spent a great deal of time during the middle 1940's involved Wirth Drug Store at New Orleans located opposite Lafayette Square. Complaints had been received that Wirth was selling barbiturates to WINOS who frequented the square. They used these along with cheap wine. Inspectors tried unsuccessfully to make buys. Inspector Joe Burris grew a beard and wore clothes similar to those of the winos. George Little wore a sailor uniform. Neither was successful. A clerk, Catherine O'Brien and a chemist, Howard Bennett, had no trouble making buys. Prosecution followed. Wirth, a member of a prominent New Orleans family, plead guilty, was fined and later went out of business. Other cases against New Orleans drug stores were developed about the same time.

It was not until the 1950's and 1960's very large bootleg operations involving sales of amphetamines and other similar drugs required much attention particularly of an undercover nature.

In Moses' letter, he refers to item he marked #3 regarding ladled butter in possession of Cloverleaf Butter Co., Birmingham, Ala. Of particular interest was the development by New Orleans chemists of a method for detection of maggot fat in butter. For more details, see his letter and copy of legal proceedings marked 3a.

In the 1930's methods for canning grapefruit juice had been perfected. This became a big operation in the Rio Grande area. Surveillance of these operations were carried out each season. For the most part, they were satisfactory. When the new law became effective, we were able to operate more successfully when insanitary and other violative conditions were found. There was a marked increase in production during the war years due to increased purchases by the Armed Forces. One grapefruit juice cannery presented special problems. Factory inspection was a deciding factor. A number of quick, unannounced visits going direct to raw material being used were made before the management knew the inspectors were on the premises. This resulted in obtaining enough evidence for regulatory action because of use of decomposed material. The unannounced arrival of the inspectors gave the firm little time to change the operation. As a result, injunction was granted on the same day the firm was presented with an E by the Army (undoubtedly E meant excellent).

All this happened before the law was changed to require inspectors to give notice to management before making an inspection.

PART III. NEW ORLEANS OPERATIONS 1950-1965

Compiled by
Edwin C. Boudreaux

FOODS:

In 1950 a freeze occurred in the Rio Grande Valley damaging the citrus crop. Grapefruit, the principal crop, was sent to juice canneries. This and other steps taken by the growers represented a great improvement over the freeze of 1929 and 1930.

On March 4, 1952, the Fifth Circuit Court of Appeals upheld a seizure of moldy strawberries shipped from Louisiana to Mississippi and there packaged with added sugar. The government sought the condemnation of the finished product as adulterated food. In reversing the district court's judgement of dismissal, the Court of Appeals held that Section 401 with reference to definitions and standards of food had no applicability. It declared that the fact the adulterated strawberries were processed after interstate shipment did not remove them from the coverage of the Act. For more details on this precedent decision, see report on case furnished by Moses identified as #5.

Moses in his letter to me reports on an investigation of ornithosis in Texas turkeys occurring in 1948, 1951, 1952, and 1954. This was discovered at dressing plants. In the 1952 epidemic, 44 workers at a Giddings, Texas plant became ill and 11 died. The biggest epidemic was in 1954 at plants at Brady, Lampassas, and other places when some 200 workers were affected with no known deaths. There was no proof that danger existed to consumers.

In 1951, the U.S. District Court at New Orleans ruled in the case of 500 bags of green coffee seized here on the grounds of adulteration because of filth. The court held that the fact that the coffee beans were required to undergo processing (roasting) before being sold to the public did not exclude them from the definition of foods. For more details see Moses' report Item #4.

About 1953-54, baby food lacking Vitamin B6 caused convulsions in infants. New Orleans investigated cases in North Texas. When the affected babies were administered Vitamin B6, they promptly recovered. Before this incident, it was not generally known that this Vitamin was essential to the diet.

About 1955, careless use of pesticides used in extermination work at New Orleans brought seizure of 52 tons of flour and 3 1/2 tons of green coffee. At this location, New Orleans City Health Dept. seized 2330 tons of Louisiana rice pending removal of the pesticide by re-milling.

In early 1950's, Helen Barry examined a sample from what was supposed to be canned shrimp which had been warehoused for the purpose of obtaining a loan. She found the contents to be nothing but water.

During this period, much time was spent surveying vegetable crops for pesticides. The new organic chemicals were coming into general use. Close contacts were maintained with State entomologists, county agents, and others in order to promote safer uses and secure information as to possible danger areas. Among the more interesting surveys was the use of the trailer laboratory to police produce for pesticide residues in the Rio Grande Valley and the Uvalde, Texas area. Also, during the survey, shipments through the Ports of Laredo and Brownsville from Mexico were likewise examined. The participants in this survey were John Weeks, Helen Barry and Jean Gaul. I am certain that Weeks and Ms. Gaul can furnish more detailed information as to results and action taken.

Continuing the work started during the 1940's, increased attention was given to sanitation of food establishments particularly where it might be impossible or difficult to demonstrate evidence of filth in the finished product. Among those covered were crude vegetable oil mills, rice mills, sugar and syrup factories. Also included were flour mills and corn meal grinders. Many operated under seriously insanitary conditions. In the case of flour mills, attention was also given to the condition of the wheat used such as presence of rodent pellets and insect bored grain. Very few regulatory actions were necessary, but warnings during inspections and hearing resulted in much improvement. During these inspections, attention was also paid to pesticide control. In a few rice mills, use of dangerous products such as chlordane was noted. These instances were traced mostly to careless practices by commercial exterminators.

In the case of crude vegetable oil mills production had for many years been under rather primitive conditions. Even though the crude oil was later highly refined under relatively good conditions, it would be revolting to the aesthetic sensibilities of most consumers to know conditions under which the crude product was produced. Also, regardless of the refining, the fats and other soluble filth from insect and rodents could remain and defy most methods of detection. Similar conclusions could be reached in the case of sugar, rice, etc.

Increased attention was given to use of pesticides of feed crops because of the possibility of transmission of excess residues to milk and meat.

In November 1959, we participated in the nationwide examination of cranberries and cranberry products for residues of the Weed-Killer Aminotriazole.

About 1959, we began increased attention to net contents of packaged foods. This operation as well as some other phases of food misbranding had slowed down because limited appropriations made it necessary to give priority to the more serious violations involving health, filth and sanitation. In the meantime, short weight and short measure practices increased considerably. Most inspectors on duty had little or no experience in this type of work. They had to be trained in the use of the Gurley Balance and other procedures.

During 1958, we received complaints from competitors that the Cal-Tex Citrus Juice Inc. of Houston, Texas was marketing watered orange juice. Samples from New Orleans consignees indicated these complaints were justified. One of the indications that this was true was that Vitamin C content was quite deficient. W.R. Moses has supplied the attached copy from a Chapter from "The Federal Investigator" which graphically describes the investigations which finally led to the conviction of the firm and three of its officers. It is estimated the firm sold \$750,000 worth of the watered and artificially sweetened product.

While the article contains a rather complete story of what happened, it does not mention the extensive planning and some of the scientific work done after we lost the first skirmish in June 1959.

Although I was on sick leave and away from the office from September 1958 to June 1959, I was kept fully advised of district activities and kept informed of developments in this case. Our defeat in the first phase of the battle came about the same time I returned to duty. After conferring with key members of the staff, we decided a new strategy was needed. Moses came to New Orleans and a conference to develop a plan of action was held. Samples being taken at the time indicated normal Vitamin C content but we had every reason to believe that the firm was continuing to market watered juice, but sophisticated so that they believed it could not be detected.

In our plan of war, we decided much more testing was necessary on their product and on authentic orange juice as well. Included in the oranges from which we extracted juice were fruit from Texas generally, along with some from the firm's suppliers. This included some taken at the plant. It didn't seem realistic that the firm at Houston some distance from the citrus area could

market pure juice profitably. Also, one of the officers was said to have been involved in shady deals in California.

We felt that in order to win our case, more inspectors were needed to assist in doing the vast amount of undercover work so well described in the Federal Investigator article. The Administration was advised of our plans.

Lowrie Beacham, a chemist in Washington, with considerable experience on orange juice composition, was assigned to advise and assist our laboratory staff and serve, if necessary, as an expert witness. Details of the undercover work and the analytical work done in Houston are graphically described in the Federal Investigator article and are not being repeated here. The case finally broke. Gordon Van Liew, Dell Van Liew and Verne Madison were convicted of conspiracy to sell \$750,000 worth of the adulterated articles over an 18 month period. The jury also found them guilty of shipping adulterated and misbranded orange juice. On the same day, the Judge who originally refused to grant an injunction the year before, issued a restraining order. The defendants finally gave up and agreed to the terms of the injunction.

Gulledge, in his report to Atlanta District, describes in detail investigations connected with use of incubator rejects from a hatchery in Alabama for freezing by a Nashville, Tenn. packer. This involved considerable undercover operations by New Orleans and Cincinnati inspectors as well as cooperation from Alabama and Tennessee state police patrols. For details refer to his report.

During my last two years, Hurricane Hilda in 1964 and Betsy in 1965 damaged extensive stocks of Foods and Drugs requiring large amounts of inspector time in seeing that such material was destroyed or satisfactorily salvaged. This was done in cooperation with State and city agencies.

Fish kills concerned us in the 1960's. Our work was largely investigational in an effort to discover the causes. Conferences were held with other Government agencies both Federal and State, also interested in locating and preventing the causes. For example, it was concluded that in Louisiana some kills were due to the pesticide endrin applied to sugar cane draining into nearby streams.

DRUGS:

William L. Prillmayer reports when he was resident inspector at Dallas, he investigated the C.A. Faiman Abortion Clinic. As I recall, Faiman also distributed an intrauterine paste. Prillmayer and other inspectors did a lot of undercover work on the matter over an extended period. Some of the investigation involved fast chases over icy streets. Prillmayer who lives in the Harahan, LA. area probably can furnish more details as well as accurate information on the final outcome. My best guess is that our investigation plus possible action by some state agency such as the Board of Medical Examiners terminated Faiman's activities in this field.

In 1952 injuries and deaths from the unwise use of the antibiotic, Chloramphenicol occurred and kept us quite busy. Much of our activity was in the Houston area. We found it had been used in many instances for minor ailments whereas it is a drug of choice for some very serious infections. Pediatricians used the drug on children for colds, sniffles, etc. with serious results. There were instances that it was used on patients other than those for whom it was prescribed. At least a few cases involved sales without prescriptions.

Our activities on dangerous drugs sky-rocketed during the 1950's and 1960's. This required immense amounts of undercover work and resulted in huge seizures. Arrests by U.S. Marshals during raids were followed by subsequent prosecution. Wholehearted cooperation was received from State and local police as well as Boards of Pharmacy. Many inspectors participated. These bootleg operations continued to grow. About 1962 in Alabama, we had assigned a special team of three inspectors who had demonstrated considerable ability to perform this dangerous and difficult work. They were Edmond M. Bacon, William C. Gray and James W. Reaves. After tedious months, they with cooperation from State police were able to conclude one of the most dramatic and large investigations with seizures by U.S. Marshals, of immense quantities of amphetamines and barbiturates. Arrests were made during the raid. Prosecution of the individuals responsible followed. These people were tied in with other clandestine operations in Tennessee and Georgia. My recollection may be faulty, but it is believed that similar raids were planned for the same day as the Alabama raid in these other states. William K. Hays, I am sure, if asked can furnish more details. Also, if any of the three above

inspectors can be contacted, they can furnish some very lurid details of their experiences. In the spring of 1963 when Allan Rayfield presented me with my 40 year pin, the above men received substantial cash awards for their work on these cases.

In 1960, after seven years of investigation and litigation, the worthless Tri-Wonda arthritis remedy distributed by Mrs. Lela Weir, Jackson, Mississippi was forced off the market by injunction. The first action was three seizures in 1953. In 1954 injunction was requested and finally granted in 1958. However, the injunction permitted distribution under representations still considered objectionable. On appeal, the Circuit Court ruled for the Government and remanded the case for further proceedings. During the investigation, two highly qualified experts in their field, one a rheumatologist and the other an orthopedist made studies and did experimental work on the drug. Their work and testimony did much to bring the case to a successful termination. During our investigations, it was learned that Mrs. Weir was an arthritic and consulted a specialist in Dallas. The business was largely by mail order. The product was widely advertised in periodicals such as monthly publications, certain newspapers, etc. While the volume was never very large, its distribution persisted over many years. When it first came to our attention as a result of complaints, a sample was collected and prosecution was recommended, but disapproved because of the small volume of business. In retrospect, this may have been a mistake since early action might have terminated Mrs. Weir's business. The product was composed of some very ordinary ingredients of no conceivable value in the treatment of arthritis.

The biggest health hoax of the 1950's was the Hoxsey treatment for internal cancer. Harry Hoxsey prosecuted in another state for violating medical practice laws moved to Dallas. Our case required years of investigation by New Orleans and other districts. Public warnings issued by the Administration saved thousands of lives. I read the warning over a New Orleans TV station.

In 1960, after years of litigation, the sales of the Hoxsey Treatment was stopped by Federal Court Injunction. The treatment consisted of two products, the pink medicine chiefly lactated pepsin, and the black medicine, an extract of prickly ash bark, buckthorn, red clover blossoms and alfalfa. According to Hoxsey, his grandfather used ingredients such as these to cure a horse of leg cancer. Of special interest is the part Inspector Euclid T. Gullledge and

chemist, Ernest C. Deal, played in posing as patients at the clinic. They were told after examination they had cancer. Gullledge returned to the clinic in 1955 to obtain some tablets they were prescribing at the time. It is also thought that an inspector from another district visited the clinic during the later part of the investigations.

All personnel posing as patients were thoroughly examined by well qualified physicians before going to the clinic. This case was covered in the Consumer July-August issue. In my opinion, a joint report by William L. Prillmeyer and William K. Hays might bring out some interesting features of this case. Inspector Gullledge in his report to Atlanta District describes the part he played as a witness in the trial at Pittsburg involving an offshoot of the Hoxey Clinic at Portage, Pa.

LOUISIANA CAJUN, POLITICIAN, MEDICINE MAN, Dudley LeBlanc, was all that. During the late 1920's LeBlanc, Huey Long and Francis William, members of the Louisiana Public Service Commission were very much in the limelight. Long was elected governor and later U.S. Senator. LeBlanc had a consuming desire to be governor, but this never happened. He held various state offices and became a Louisiana State Senator.

Our first encounter with LeBlanc was citation to a hearing for misbranding his Happy Days Headache Powder. He appeared personally. It is my recollection that following this, his drug business went into limbo. He engaged in many out of the ordinary ventures such as Burial Insurance. Being a Cajun, he had a great deal of influence in his area. He hailed from Abbeville, La. a part of Acadiana, as is the general area around Lafayette, New Iberia and St. Martinville generally known. Most people with French names and some without trace their descent from the Acadians who migrated from Canada. The Acadiana area is quite Bi-Lingual.

Hadacol made and distributed nationally by LeBlanc came into being during the 1950's. It consisted of vitamins in about 12% alcohol.

A large consignment was located in a Memphis wholesale drug firm. It was accompanied by a booklet listing most of the serious disease conditions known to man. Seizure failed to result because all the booklets were removed. The packages bore little that could be objected to.

Very soon after LeBlanc called at the District to discuss the labeling late one afternoon. At closing time he saw people leaving. He requested that I see him the next morning. He was waiting outside the door when I arrived. After some discussion, he decided to visit the Administration, in Washington. He consulted with Dr. George Hoover, M.D., a former FDA drug division head.

They then visited the Administration. It is my recollection some minor label changes resulted. But he continued to use the radio and other media to misrepresent the product. Some of the broadcasts by testimonials were read over the radio. He also had his own news program in French and English which incidentally proclaimed the virtues of Hadacol.

The next thing we noted was his traveling show with some of the prominent movie actors. Inspectors covered the show, but it was all entertainment. Admission was with a box top which served to prop up the sales of Hadacol.

Federal Trade Commission began to be interested in this promotion. On one occasion, a Hadacol truck was seen in Texas with various diseases listed on the body. A plan to seize a future truck and contents failed to materialize because the wording had been painted out.

Sales started to dwindle badly. Then LeBlanc unloaded the Hadacol business for a handsome sum to an Eastern firm, who after a short time ceased to market it.

The only legal action we took was years later to remove old deteriorated unsold stocks by seizure.

LeBlanc's last venture was an attempt to produce and market a therapeutic device largely through the medical profession. This failed utterly because no one was interested.