

CELLAR BAKERIES

AND THEIR

DANGERS

TO PRODUCERS AND CONSUMERS

Stenographic Report of a speech on Cellar Bakeries
and their effects

BY

W. A. EVANS, M. D.

Health Commissioner of Chicago Ill.

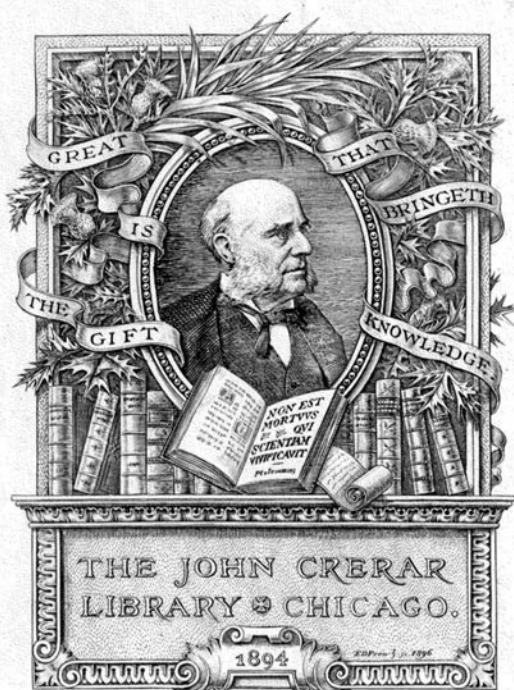
The fight for better health conditions is a great fight and we who are engaged in it are glad that you see the importance of your relation to it because we feel that all you need is to be shown. We feel that you are just as fond of your fellow-workers and the members of your fellow-workers' families as any other group of men or women.



PUBLISHED BY THE

Bakery and Confectionery Workers' International Union of America,
212 Bush Temple, Chicago, Ill.

1910



PRESENTED BY

Chicago Department of Health

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PREFACE



Realizing that the gradual abolition of the horrible conditions still existing where cellar bakeries are to be found, can only be brought about through the repeated exposure of such conditions, the Bakery and Confectionery Workers International Union of America has repeatedly caused such exposures and we are glad to say, such exposures had the desired effect. In this pamphlet, which we herewith present to our friends, we attempt to acquaint them with the views of two men on the past accomplishments of our organization in this direction, two men, who have more than any other public officials in any American city interested themselves in the creation of healthful and clean surroundings in the manufacture of bread, the staff of life.

Dr. W. A. Evans, Health Commissioner and Mr. Chas. A. Ball, Chief Sanitary Inspector of the City of Chicago, whose addresses recently rendered before the General Executive Board of our organization, are contained in this pamphlet, have succeeded in accomplishing great things along the line of sanitary bakeshops in Chicago. They have accomplished them, as they admit themselves, with the aid of the organized journeymen bakers. We are proud of the recognition paid us by these efficient public officials and it is with the intention of urging their and our colleagues everywhere to follow the example set in Chicago, that this little pamphlet is published.

May it have the intended effect of creating a like successful agitation against unsanitary and unclean cellar-bakeries wherever it is read.

**BAKERY AND CONFECTIONERY WORKERS
INTERNATIONAL UNION OF AMERICA,**

INTRODUCTORY REMARKS



The following speeches were rendered before the Annual Session of the General Executive Board of the Bakery and Confectionery Workers International Union of America, held at Chicago in April 1910. Both, Commissioner Evans and Chief Inspector Ball, had accepted an invitation to address the delegates assembled, who represented the bakery workers of the various parts of the country.

Mr. R. C. Schneider of Salem, Mass., chairman of the session, presented the speakers by introducing Commissioner Evans as follows:

Chairman: Delegates, we have at this time the privilege of hearing something from men who have done something for our craft that will not alone be beneficial to the City of Chicago, but I believe will be beneficial to the whole of our trade throughout the country, and we certainly feel pleased and appreciate the fact that we will have the opportunity of hearing those men that have considered this great work which was practically started in the City of Chicago. Believing, that they will say things beneficially to us throughout the entire country, I now take pleasure in introducing to you Dr. W. A. Evans, Commissioner of the Board of Health of Chicago, to address you on the sanitary condition of bakeries.

STENOGRAPHIC REPORT OF COMMISSIONER EVANS' SPEECH ON CELLAR BAKERIES AND THEIR EFFECTS.

Doctor Evans: Mr. Chairman and Gentlemen, the Health Department of this city is immediately interested in the question of those preventable diseases which are in a great measure due to foul air. We have about thirty thousand people die in this city every year and nearly ten thousand of them die from the bad air diseases. Bad air diseases are not only important by reason of the fact that they destroy a large number of lives, but they are also important for several other reasons.

People who die from bad air diseases usually die right in the prime of life. These diseases take comparatively few children. They do not take the lives of many old people. The heaviest mortality from the bad air diseases is amongst people between twenty-five and fifty years of age. It is just in those years when the man or woman is most needed. If it is a woman, she has a family of young children and they need her. If it is a man, he is just getting started, he has not accumulated as much as he hopes to do in later years. His children are young, and for all of those reasons it is more important that that man should be kept alive than it is that he should be kept alive at later period.

I am discussing this question purely from an economical standpoint to you, putting aside for the moment the question of sentiment entirely.

So far, at least, as one of these diseases is concerned, the period of illness is prolonged. That is consumption, a man having consumption is sick on an average of two years and eleven months and for nearly two years of that time he is pretty nearly completely disabled, certainly more than fifty per cent. disabled so far as his earning capacity is concerned and during one year of that time he is completely disabled so far as caring for his family is concerned.

The result of all that is that a man when he comes to die at the end of his two years and eleven months, all of his money is gone, all of the money of his family is gone, he has drawn on his friends and on his organizations, if he belongs to an organization and has been cared for by the community, and when that man has passed away his family is left entirely without resources. They have not anything to fall back on.

Now those are reasons additional to the heavy mortality why this department is interested in bad air conditions.

Another reason is that it is possible to find relief for that situation. We do not believe it is necessary that people should die as they do die from these diseases. Now, **if there was no way out of it, perhaps there would be no particular reason why we should interest ourselves in it, but there is a way out**

of it and if we fail to take that way out of it then the responsibility for the deaths rests on the shoulders of those who are in position to know what is making for those deaths.

When we came to consider the different causes in the town that were making for bad air diseases we had the subject of bakeries brought into our view.

Chicago is a good illustration of the fact that it pays a town to do what is necessary in order that the town shall be healthy. To begin with, this was a swamp and there was not any drainage here and in those early years the death rate was high in Chicago, higher than in any city in the world except Cairo, Egypt. The level of the town was raised and they got drainage and they took care of the dirt and garbage fairly well and for their sewage quite well, and this town which in the 40s or 50s was the most unhealthy town in the world is now the healthiest large city in the world.

In 1891 our typhoid death rate was 175 for each one hundred thousand of people living in Chicago. Our sewage was then being poured into the lake and then we were taking our water from the lake and in consequence that water contained a good deal of sewage. We spent about fifty million dollars taking other care of the sewage and the typhoid death rate of 1891 of 175 per hundred thousand has fallen off to twelve per hundred thousand in 1909 and I believe that in 1910 it will not be greater than ten per hundred thousand.

Last year we had 268 people die from typhoid fever. Of course it is not wise for anybody to let anybody die from typhoid fever. The effort we made to overcome typhoid fever was worth while, but while typhoid fever only killed 268 people, polluted air killed nearly ten thousand, so you see how very much more important it is that the air shall be pure than it is that the water shall be pure.

There are several reasons why we are interested in the bakeries. In the first place, we found that **the bakers had a higher mortality from the bad air diseases than the average of workers.** They did not have the highest mortality from these bad air diseases, but they did have a mortality that is higher than the average. Furthermore, the mortality amongst bakers from the bad air diseases occurs just in the years when the baker is most needed by his family.

Now, I have a chart here prepared by the Prudential Life Insurance Company. There is another chart which we have which is not just now in my possession. On that other chart there is shown the death rate amongst the bakers insured with the Prudential Life Insurance Company. I think there were about fifteen hundred deaths of bakers who carried insurance in the Prudential that were made the subject of the study. That diagram showed that while the bakers are not the most unhealthy people, they are more unhealthy than the average people.

Here is a chart in which a large number of charts have been thrown together and averaged. The grouping is under several heads, those who work at trades where there is a large amount of metallic dust; those who work

at trades in which there is a large amount of mineral dust, stone dust, stone cutters; those who work at trades in which there is a large amount of vegetable dust; and other kinds of dust down the line, and I am going to call attention to the fact that the municipal or street dust, street sweepers, in other words, have the lowest mortality of men who work at dusty trades. That has a bearing on what I am going to tell you along another subject in a few minutes.

Your trade is a trade that has an exceptionally high mortality at all ages, but I want to call your attention particularly to the fact that in these age periods, that is those who belong to the Prudential Life Insurance Company who have been engaged in occupations where they had to breathe a good deal of vegetable dust, that their death rate was especially high between twenty-five and thirty-four years of age. In that ten years' period, of those that died 53.3 died from those diseases that were recognized as bad air diseases.

Why is it that bakers have a mortality that is somewhat above the average? The reason is, of course, that **your work is a work that is somewhat more dangerous than the average work. Now why is that? A large part of your work is done at night and night workers do not usually live as long as day workers. Your hours of work are long hours and after your sponge has been made, while it is setting, not infrequently men will get some sleep in the bakeries. There are periods there in which he can snatch a few hours sleep. It is not a healthy place in which to sleep, and sleeping in a place is probably somewhat more trying on the man from the standpoint of his health than it would be to stay awake during that time.**

A man asleep is not quite as sanitary a proposition as a man is who is awake. He pollutes the air a little bit more by reason of the fact that his mouth is liable to be open, and the mouth is liable to dry out and whenever the mouth dries out the odor from the things that have dried in his mouth causes odors in the atmosphere rather more than during the same period when the man is awake.

Then, bakeries are hot places.

There are those who believe a bakery must be maintained at a warm temperature. The process of the rising of the bread is a bacterial process. It means that the atmosphere must be at a temperature in which germs grow naturally since the rising of the bread is a germ process.

Of course, in view of the fact that a considerable part of the diseases that men are subject to are germ diseases, the thing that makes for a good growth of germs for the dough at the same time makes for a good growth of germs for the man.

It would be a decided gain if the dough, after it has been mixed up, could be put into dough chambers where it could be kept at a temperature proper for the rising. Under those circumstances it would not be necessary for the general working room to be kept as warm as the general working room is kept at the present. We could keep it several degrees cooler than we

now keep the bakery and at the same time have the work just as well done, have the product just as satisfactory and have it a good deal healthier for the baker than it now is.

The humidity in a bakery is high, the baking process making for a humid atmosphere. Not only that, but the work is a very severe work and the baker is so hard at work and so strenuously working his muscles that he is making a great deal of moisture when the temperature is hot and that adds to the sum total of the humidity of the room.

Now, we have discovered this thing, which is quite certain, and that is that you cannot have healthy conditions where you have a high temperature and at the same time a humid temperature, an atmosphere that is filled with moisture. Conditions are tolerable if you have an atmosphere that is warm and dry, since men through radiation, conduction and evaporation can easily hold his body temperature down in spite of the warm atmosphere of the room, but whenever you have a room where the temperature is warm and have a humidity that is more than 85 per cent. saturation and have moisture in that room within 15 per cent. of being as much as the air can take, you have got to a point where it is exceedingly trying to the human constitution to put up with those conditions. It is there we get what is known as heat stroke and heat apoplexy and we cannot have those combinations of hot air and a moist air without putting a severe strain upon the constitution.

Another reason lies in this, that there is a good deal of dust made in the handling of flour. Now, this dust is not as harmful as the dust of metal polish and it is not as harmful as the dust of stone cutting, nevertheless it is a somewhat harmful dust. It is more harmful than the dust created in the manufacture of starch.

It has been demonstrated that the starch dust is absorbed and if taken into the lungs as pure starch, may be absorbed from the lungs in a considerable quantity without doing very much harm, but if there is a certain quantity of gluten in with the starch that causes the sticking of the starch granules in the small lung tubes and, therefore, you increase the susceptibility of the baker to consumption, to pneumonia and to asthma. Those three diseases with rheumatism as fourth constitute the particular diseases that menace all those who are engaged in the baking trade.

There is another thing that is of considerable importance for another reason that I will presently indicate to you, and that is that this dust as it falls on the floor and tables and elsewhere around the room sticks so that it is exceedingly difficult to get such dust off the floor. It is quite difficult to keep a bakery clean. Let us say that a man engaged in some other kind business could put 99 per cent. of his effort on the business proper and 1 per cent. of his effort to keep the place clean. That proportion will not hold good with a bakery on account of the volume of dust and the stickiness of the dust. A larger percentage of the total effort of the man must be given over to the cleaning up the place.

Now, all those conditions have a bearing upon a position that the Department of Health of this city has taken and has tried to accomplish as best it can, namely that **bakeries should not be in basements, and now, why?** The first reason is this: you have difficulty in getting rid of the heat in a bakery. You have got your fires there making heat. You have got your men working hard making heat, and when you are making as much heat as you are in a bakery you have got to have very good cooling conditions, or you cannot keep as cool as it should be. You cannot keep the moisture blown out as well as it should be.

The proposition with a basement is this. We know that in the summer time a basement is the coolest place around, and on the other hand if heat is being made in a basement then a basement is the hottest place around. The point of all this is that the temperature of a basement is not much affected by the temperature around the basement. If the heat is being made outside of the basement, it does not heat the basement up. The basement does not take up the heat that is surrounding it. If, on the other hand, the heat is being made in the basement it is not possible for that heat, in many instances, to escape from the basement, and therefore in practically every basement installation that we have seen the basements are too hot and too wet.

Now, I don't mean there are no things we cannot do in the basement, that isn't it, but I do mean that where there is as much heat production as there is in the baking business and as much moisture production as there is in the baking business and as great a humidity in the amount of air and as great a limitation in the amount of air that can be gotten in there that you cannot hold the temperature down in a basement. What I mean by that last point is, you may have a furnace in a basement and you let in a great volume of air into that basement so that the furnace may have an abundant supply of fresh air. But if you take in a large volume of cold air into a bakery you will chill your dough and your dough will not properly rise, therefore, with your poor facilities for getting rid of the moisture and with your poor facilities that must necessarily be poor for taking in fresh air, it becomes impossible to maintain a high grade of hygienic conditions in a basement.

There is another and a very important reason and that is this, **we need sunlight in basements** where bakeries are located. We need it for two reasons. In the first place we need it because of the fact that it shows us where the dirt is and you know that you cannot and will not keep things clean unless you can easily see they are dirty and where the sunlight pours in on the dirt and it looms up big, we will get it cleaned up, and if it is dark and black we will not clean it up and, therefore, a dark basement or **a dark bakery, whatever may be the reason that it is dark, will be always a dirty bakery.**

The other reason is this, it is the best antiseptic we know of, **sunlight is the best antiseptic we have.** There is no antiseptic that man has ever made that in any way equals or approximates the antiseptic that God has made. Seven minutes of sunlight will kill consumption germs. If you would put

some consumption germs right there on the floor where the sun is shining in and can strike it easily, the germs will be dead in seven minutes. But on the other hand, a man spits into a dark corner where the sunlight cannot get and those consumption germs will lay there alive and active for months and possibly for years. Now, if a place is pretty sanitary or is up to a certain sanitary standard or is above a certain sanitary standard, you can get along without sunlight, but where you have got other things below a sanitary standard you have got to have sunlight in order to make them up, in order to bring the whole to the sanitary standard.

I called your attention a moment ago to the fact that the street sweepers have the lowest mortality of any people who are engaged in dusty business. The reason I think you can now understand without explaining it to you particularly. They can breathe dust in their business without being affected or harmed by that dust by reason of the fact that they have plenty of air and sunlight.

Now let us get the germ business straight in our mind. There is not anybody that goes through life without breathing germs. We are breathing them all of the time. Not all germs are harmful, in fact a great majority of them are useful. And not all harmful germs that we breathe do us harm. If we breathe germs that are harmful and we are entirely right, we will throw them off just as water rolls off the back of a duck, and if a man is working out in the sunlight with plenty of air he can breathe a moderate number of pneumonia germs or consumption or grip or any other germs and not be harmed by them; but on the other hand, the man who is working in a dark place, if he does not get plenty of air and if he does not get sunlight, those germs will take his life, whereas on the other fellow they would have no effect whatsoever. That is the reason why the street sweepers and those who breathe dust in the open air are not harmed, they are harmed less than the men who work in your trade and who do not get so much sunlight and who do not get so much air.

I think I will read you one or two of the things here showing some of the authorities for some of the statements I have made. I have a letter here from Doctor Gray to Mr. Ball, calling his attention to the report of the Bureau of Vital Statistics for 1900, United States, Volume Three, in which it is said that the highest death rate of bakers and confectioners due to consumption is 250.1 per hundred thousand. The total death rate from all causes is only 123 per hundred thousand. From pneumonia the bakers suffer a loss of 117.4 per hundred thousand. Those two diseases, consumption and tuberculosis together cause a combined rate of 367.5 per hundred thousand.

In this connection let us remember this fact that however bad a working place may be that it does not do harm until in it come germs that are liable to cause disease. **Every case, therefore, of consumption that you have among the journeymen bakers tends to spread consumption throughout amongst journeymen bakers.**

I have a copy here of the Survey for January 8, 1910, with an article on the subject of bakeries, pertaining particularly to bakery conditions that apply in the province of Rhode Island.

I will read you a letter I have from Woods Hutchinson to Mr. Ball of New York, dated Dec. 20, 1909. Doctor Hutchinson has studied consumption as particularly as any man in the world, and here is what he says:

New York, Dec. 20, 1909.

Mr. Charles B. Ball,
Chicago, Ill.

I am very sorry to have been so delayed in answering your letter, but I have been absent from the city on a number of speaking engagements.

I fear it may be too late now for my opinion to be of any use to you, but I have no hesitation in saying briefly that no room can possibly be kept in reasonably sanitary condition into which daylight does not enter. I will go further and say that I thoroughly believe in the shrewd old Spanish proverb that "where sunlight never enters, the doctor often does." No room can possibly or even will be kept in sanitary condition, which is not well lighted, nor can any room be prevented from becoming a breeding place for bacteria of all sorts into which both fresh air and sunlight do not come, the latter at least, during some part of the day.

I resided for some years in the City of London and took occasion to study the effect upon the death rate of the City of Fogs, for which it is famous or rather infamous.

In every case where a fog of considerable density lasted for more than twenty-four hours there was a sharp rise in the death rate, not merely respiratory diseases, but from all causes, not only in children and the aged, but in adults as well. And if the fog lasted three days, this rise was striking. The cause appears to be, not so much irritating effect of the fog upon the respiratory passages as the generally lowering vitality and nutrition due to the absolute cutting-off of sunlight.

I should regard it as particularly undesirable and unsanitary for rooms in which food products are to be prepared like bakeries, to be lighted by any other than natural light. Both bacteria and flies will breed in swarms in a neglected corner of rooms of this sort into which light does not constantly penetrate. And the bread made in such dens would be as injurious to the community as the cellars themselves would be to the bakers who worked in them.

Hoping that this may be of some help to you in your splendid sanitary campaign, which I assure you is attracting the interest and admiration of hygienists all over the country.

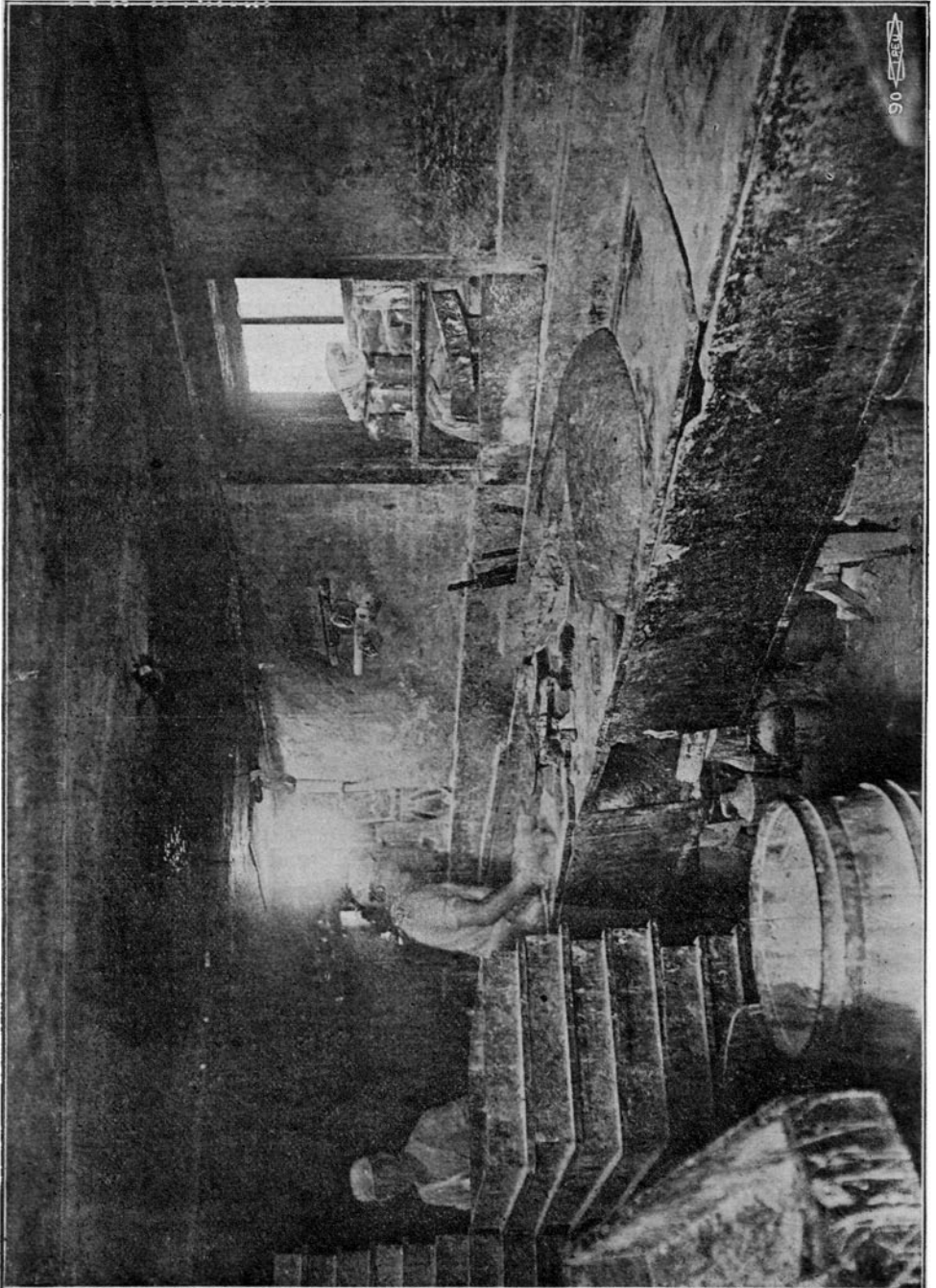
Sincerely yours,

(Signed) Woods Hutchinson.

I believe you have this report of the condition of a thousand Chicago bakeries showing the condition of the bakeries in this city when this inquiry was undertaken.

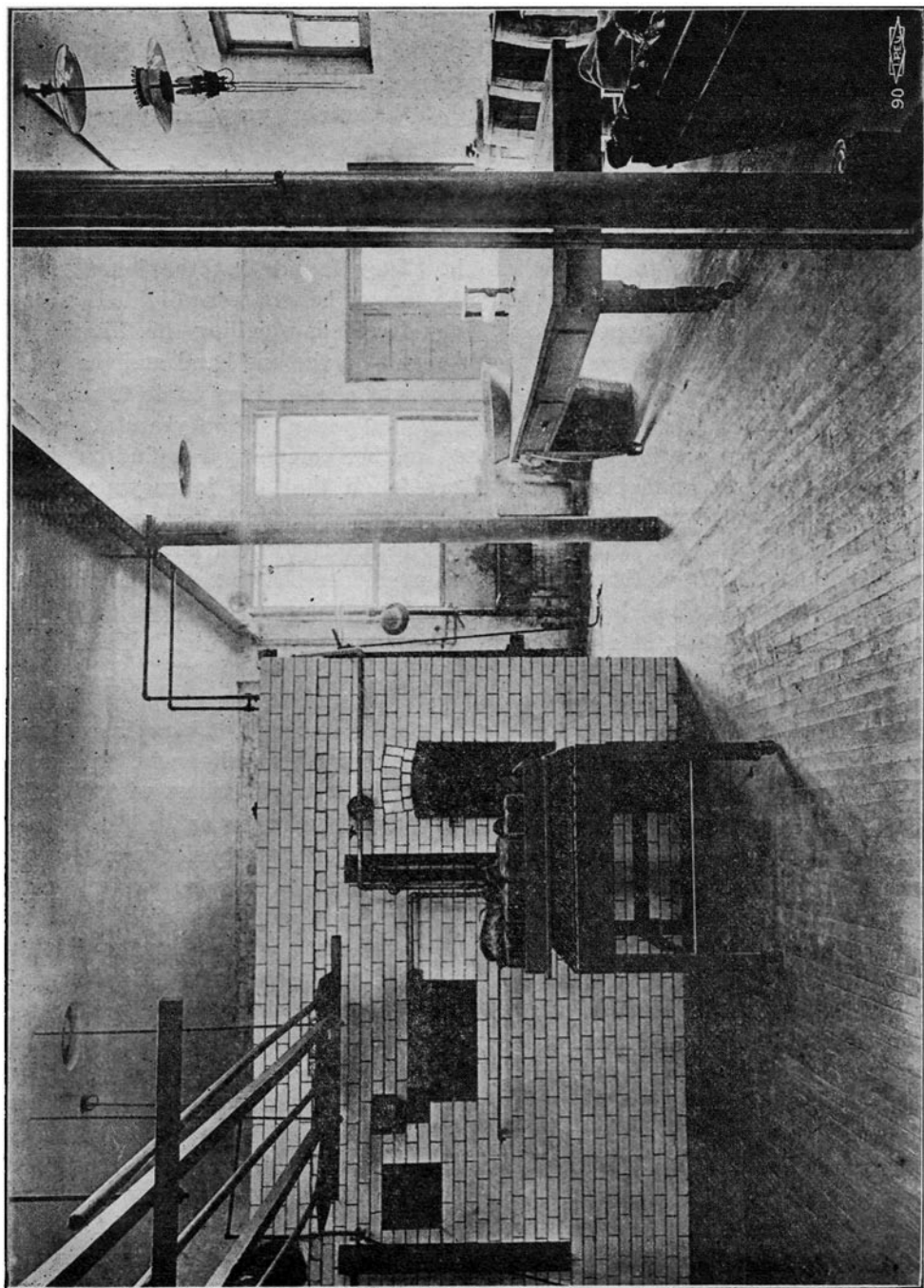
Unsanitary Cellar Bakeshop

Photograph reproduced by courtesy of Chicago Department of Health
(Specimen of a non-union Shop)



Sanitary Bakeshop above ground

Photograph reproduced by courtesy of Chicago Department of Health
(Specimen of a Union Label Shop)



I would very much like at this time, Gentlemen, if the gentlemen present here would send to the Department of Commerce and Labor at Washington for Bulletin 82 of the Bureau of Labor. This bulletin was issued in May 1909. It treats on two subjects that I feel certain will interest you.

Here is an article on the mortality of the baking industry in this country and in Europe. It is called "Mortality Amongst Bakers and Confectioners." The article begins on page 518 and studies the subject very carefully indeed.

There is a report from Italy on the progress of the work in Italy. The purpose they had in mind there was that all baking in Italy should be done during the day time. When this was first proposed they appointed a parliamentary committee to inquire into it. They found that the journeymen were in favor of it. They found that the master bakers were divided on the subject and the people opposed to it. They decided, weighing the thing back and forth, the inconvenience that would result on the one hand and the good that would result on the other hand that it was a wise thing to do to prevent baking at night in Italy, and then the law was passed. Two years after the law had been in operation they appointed another commission to find out how well people were satisfied with it. They found that the journeymen were pretty well satisfied with it. They found that the master bakers were nearly as well satisfied with it, and that the public primarily had been dissatisfied with it, that it had put them to some inconvenience but that after a relatively short while they had become accustomed to the new conditions and they were satisfied, so that the report was that it was worth their while from their standpoint in Italy.

The other article relates to the mortality amongst bakers in various European countries and in the United States. As a general conclusion I may state that they have found that **about 34 per cent. of all bakers who die, die from bad air diseases.** Now that is not anywhere near as bad as stonecutters. It is not anywhere near as bad as the rate that prevails among metal polishers, but is higher than the average rate, and there is no reason, there is no reason connected with your trade why your mortality should not be lower than the average of mortality. Let me say to you that **the Health Departments of this country are not greatly disturbed about the health conditions that prevail in union labor. Union labor is taking fairly good care, better than the average care, of its people and our heaviest mortalities are amongst people who are not in union labor.** It is the unskilled workman that is responsible for the heaviest mortality in all parts of this land. It is the unskilled workman that rests with a big heaviness upon the consciences of the administrators of health departments, but in the face of all this you are to remember that so far as those bad air diseases are concerned that you gentlemen who are intelligent, you who are giving thought and intelligent thought to the welfare of the people engaged in your trade, that your trade is below the average in healthfulness, below the average of people in all walks of life in healthfulness so far as bad air diseases are concerned.

Now, do not understand me for a moment as saying that if you do not correct this you are going to be wiped off the face of the earth, for you will not be, but do understand me as saying that you are having a heavier mortality from bad ventilation than you have any business having and that it is falling heavily upon your workers and the families of your workers. You would be justified in allowing these conditions indefinitely if you were ignorant men and did not know any better, but you are not ignorant men and you do know better.

I have talked here to you about things that have actuated us. I want to tell you that we have succeeded in getting two, let me say rather, three bakery ordinances in the City of Chicago in the last three years. The first needed some modification. It was modified practically before it went into operation, and that gave us the second, we will say. After the first ordinance had been in operation nearly two years, it was repealed by the courts and it became necessary to get a third ordinance. There was a period of four months in which every man that had been forced to clean up could have gotten back into his old condition. There was a period of four months in which every man that had vacated a basement was free to move back into his basement. About three hundred moved out of their basements during the time when the ordinance was in operation. They protested violently and let me say, in a majority of instances, very violently against moving out, saying it was bad business and they only did it because they were compelled. That is not universally true, but it is true in a majority of the instances. During those four months, do you think those men went back into the basements? They had not gotten established in their new places and in consequence they probably could have moved back without disturbing their trade to any material degree. Did they move back? No, three only went back into those basements during that period of four months and seventeen that were in basements voluntarily came out during that time and that means, Gentlemen, that **public sentiment when it is once aroused is about as good as anybody's law on any proposition.**

Now, it isn' a matter of so very much importance about the bread. **Bread baked in an insanitary place is not as good as bread which is baked in a sanitary place.** There are various things in insanitary places that make for harmfulness in bread, that prevent it from being all and of the same standard as bread that is made in a sanitary place. But that side of the question is of small consequence as compared with the effects that the insanitary place has upon the men that make the bread, and the argument deduced from that is this, that in this fight you can and will have considerable support from the consumers of bread, from the people at large, but in the last place, it is not their purpose so much as it is your purpose, but the bread that is made in a bad place is not the best bread from the purchaser's standpoint, so the purchaser is interested in the making of bread in a good place, but the men that have the overshadowing interest in this question are you people who are engaged in the making of that bread, so the doing of

this thing is your duty. You are to have help from others, nevertheless, it has always been in the relation of help, and the doing of the thing is your responsibility.

Now, the preparing of this ordinance and in getting them through the council the Commissioner of Health had relatively little to do. We have had an able corps of men in the bakery inspection department, headed by one of the best men in this line of work I believe on the face of the earth, Mr. Ball, and not only have we had the help from those who belong in the department whose duty it was to see clearly what should be done, but **I am perfectly free to acknowledge in this presence and in any presence what I have said on numerous occasions before, that we would not have gotten any ordinance at all or probably we would not have gotten anything like as good an ordinance as we have at the present time had it not been for the help that was given these men by the Journeymen Bakers' Union of this city.** I remember when there was a proposition to modify the ordinance that had been brought in by one Alderman, Mr. Ball made a talk and I made a talk and then Mr. Myrup made a talk and when he made his talk the alderman that brought in the proposition to kill the ordinance moved that it be placed on file and didn't even vote for his own proposition. Then when the thing came up the second time in the City Council less than three months ago, this local, the local unions here in Chicago were active in not only appearing before the committees, but in personally interviewing aldermen so that the responsibility for this ordinance, which is not a perfect ordinance but which represents a distinct gain in the governmental control of bakery conditions, is in a very great measure attributable to the efforts that were made for it by the Journeymen Bakers' Unions.

Now, Gentlemen, **this fight for better health conditions is a great fight and we who are engaged in it are glad that you see the importance of your relation to it because we feel that all you need is to be shown. We feel that you are just as fond of your fellow-workers and the members of your fellow-workers' families as any other group of men. We feel that you are just as much interested in the economic side of the things as are any other groups of working men or groups of people.**

I understand that you are here from all over this country. The baking problem that you have in your town, the problem of getting a good sanitary place for your fellow-workingmen to work in is just as acute, I believe, in your town as it is in the City of Chicago. Now, we cannot have that, we cannot have freedom from these preventable diseases, we cannot be freed from the expenditures of money unless we earn our freedom. It cannot come to us, generally speaking, from the outside, we have got to so live and so govern ourselves to deserve freedom from consumption, pneumonia, asthma, rheumatism, etc.

When the Journeymen Bakers force working conditions that will make against these conditions, then the rate from these conditions will decrease, it

will not decrease until that time, and I believe there is no reason why the journeymen bakers should not have even an average high rate of consumption or pneumonia. Rather do I believe that the journeyman baker is entitled to a consumption, asthma, pneumonia and rheumatism rate that is below the average.

Now, I have spoken probably longer than I should have spoken. Mr. Ball is here and I would like to have him tell you something of the baking situation as he has seen it.

The Chairman: Now, Gentlemen, you have heard the educational remarks and the able remarks in regard to our conditions and the conditions of our working places from Dr. Evans, Commissioner of Health of the City of Chicago, and I believe every one of us here have appreciated his remarks and it will certainly be of benefit to us. I will now introduce to you Mr. Ball, Chief Sanitary Inspector of the Health Department of Chicago.



REMARKS OF CHIEF INSPECTOR BALL.



Mr. Ball: I am glad to be with you this afternoon. It does not seem to me there is much left for me to say as to the way things have been worked out here. If we have been able to accomplish anything that is worth while, in the way of being object lessons to other communities, I am sure that we all rejoice in it.

It is worth while for you, it seems to me, as purely an economical proposition to increase the public confidence in the sanitary conditions under which bakery products are made. Those who are best posted on the use of bread made in public bakeries, say perhaps 16 or 17 per cent of all the bread produced in the United States is produced in that way. Now, I don't know how much that could be increased by the right kind of sanitary measures, but I feel sure it could be doubled in a few years, and you would be surprised to hear how many people have said to me: "Well, since this cleaning up has gone into effect, I have felt a great convenience in buying things from the bakery." I know that the bakery that produces bread which is mostly sold in my community has been in a cellar and I know he is going upstairs now to a beautiful light, sunshiny, well ventilated room and I feel more like eating his bread since then. That is the economical point that is well worth your while. Think what it would mean if you could add 50 per cent to the consumption of bakery products, or I am sure you could extend it by one-third of all such products as are made in the United States.

One feature which we have studied in Chicago is the feature of fire protection. If you will look through in detail the statistics as to the first thousand bakeries we canvassed you will observe there was a very considerable question with respect to fire dangers. You know, of course, in some jurisdictions, for instance in the State of New York, a great deal of attention has been paid to the protection of the homes which are above bakeries in the buildings. Now, we do not have as aggravating conditions of that kind as they have in many cities where tall buildings prevail, but we do have a great many bakery fires, which endanger the lives not alone of the bakers working in the underground locations, but of the families sleeping above them, and that feature is well worth your while to consider. I hope, however, in time we may come to a carrying out of the advance provisions respecting the protection from fire. We have had in the last two years one or two very notable cases of extreme danger to bakeries on account of extensive fires and we have had some cases in which the families in the tenements above have been obliged to abandon their homes, and that is the reason that it is well worth your while having in mind respecting further progress.

Dr. Evans has said to you that there is not very much danger to the product itself in the condition under which it is made. I am quite sure that he would agree with me that there is considerable and great danger, especially from the dirt which is blown in. My activity in this campaign was very largely aroused from seeing dirt blown from the dirty sidewalks in through the bulk head windows to the trough where the baker was working, and I am sure that is a very strong element of danger as well as an element of public lack of confidence in your work. **Let us try to get the bakery out of the ground in order that it may be free from the ground dust in its products.**

The question of standards which we have suggested in our ordinances occupied our time very much longer than is practical here. Why did we adopt the depth of five feet in the newly established bakeries which must be complied with? We considered that question and we considered the suggestion of the building commissioner. For eight years we have been building tenement houses in Chicago having living rooms in the basement five feet underground and having eight and one-half feet ceiling and everybody in Chicago who is used to building operations knew that we allowed such living rooms to be built and it was suggested by the building commissioner that we should set the same standards for underground bakeries, and it happened to be the standard which was enforced in Wisconsin under their State Law and which law has been sustained by a recent decision of their court as a very reasonable requirement.

You will see at once that an eight and a half foot ceiling is as low as we should have, but if we have five feet underground, there is left three and a half feet for windows and we can get reasonably good windows in an underground location in that space.

You probably, most of you, know that this matter has been under discussion in the City of London for a good many years. In 1901 their law took effect and they did not allow any underground bakeries more than three feet under ground. That would probably be an impossible condition under our methods of building in this country. It would be desirable that we adhere to the ground level rather than put it underground three feet.

I think Dr. Evans said nothing with respect to the question of fly contamination. Now the fly is coming more and more to be recognized as a medium for the propagation of diseases and is an intolerable nuisance and one of the things I am sure which we could very much improve in our bakery conditions by securing protection from the flies.

We have had some questions as to what length of time during the summer was the proper length of time to require the presence of screens. The date as it was fixed there was not entirely satisfactory to us but was a compromise. It would be desirable to keep flies out from your bakeries by screens from the earliest date from their appearance in the spring until the last date of their being about at all in the fall.

Of course, you all recognize the significance of the distrust that comes through the presence of vermin, including rats and mice in the bakery. I think we have set some standards as to that that are worth while. I have an interesting book on Scandinavian customs which is dated 1851, showing some beautiful cockroaches crawling over the tables that are about as big as a sparrow. We have not any cockroaches as large as that in Chicago, but we have some described by a restaurant man in Chicago the other day as being sufficiently large to stand up and fight a man.

Now, of course, those things are things which can be gotten rid of. We do not need to have dirty vermin. We do not need to have rats around our bakeries and we do not need to have bad drainage.

All of these situations in connection with the lack of sanitation tend to keep the public from having more confidence in us, and it is well worth our while to get rid of them from our viewpoint alone, even if they were not in themselves not objectionable.

I shall be very glad indeed from time to time to give you any information personally or collectively in regard to the way things are coming along here and you may be sure, even if our standards are set back by reason of the fact that public opinion does not keep up with us, that we shall advance constantly and we shall try to have things in a condition in a few years in Chicago where our bakeries will have the public confidence.

The Chairman: I want to say in behalf of the Board that we extend to you a vote of thanks, to you Dr. Evans, and to you, Mr. Ball; we appreciate very much your talks and we all appreciate what you have done for the bakery workers in Chicago.



FACTS AND STATISTICS.

By CHAS. F. HOHMANN, Editor "The Bakers' Journal."

In conclusion the following statistics gathered from the records of the Chicago Department of Health might prove of interest and considerable value to all of those who might interest themselves in the efforts making for cleaner and more sanitary bakeshops throughout the country.

The first Chicago bakery ordinance was passed on November 11th, 1907, and was in effect for just a little less than two years, a court order restraining the Department of Health from enforcing the ordinance being issued on November 6th, 1909.

From this date on until February 28th, 1910, an incessant agitation was carried on by the bakery workers in the press as well as among the members of the Chicago City Council for the passage of a new bakery ordinance, which in the meanwhile was being prepared by the Health Department. Both the representatives of the Chicago Board of Health as well as the representatives of the bakery workers appeared at all hearings before the committee of the council having this ordinance in charge and many and weighty arguments were submitted in favor of its passage. It may be stated here that also the master bakers took a hand in the deliberations of the Council committee, trying their utmost to defeat a favorably report on the drafted ordinance by the committee.

At a late stage of their game, when they saw that the well founded arguments of the bakery workers found supporters among the members of the City Council, the official representative of the master bakers at one time approached the official representative of the journeymen bakers and warned him, that if he did not refrain from further urging the passage of the ordinance the master bakers of the city of Chicago running cellar bakeries, would retaliate by breaking up the organization of the bakery workers. Later developments after the passage of the ordinance showed that the master bakers were in earnest with their threat. It is a peculiar incident in the history of this fight for cleaner and more sanitary bakeries that just on the very day when the ordinance was passed by the Chicago City Council an active member of the bakery workers organization had to give up his life, being murdered by a tool of the master bakers, whom they had brought on from the Ohio State Penitentiary, where he had served time for forgery, for the expressed purpose of forcing a fight upon the journeymen bakers with the ultimate aim of breaking up their organization. The well laid plans of the retaliating master bakers of Chicago did not work. The fight they had forced upon the journeymen

bakers was won after short duration, after having demanded this costly sacrifice of the life of one of our most faithful members and workers.

* * *

On January 1st, 1910, there were 1355 bakeries recorded in the files of the Chicago Department of Health, of which 581 were cellar bakeries. 371 of the latter were ordered immediately discontinued by the Department of Health and 264 had obeyed the order up to the time of this writing. The remaining 177 cellar bakeries received orders for structural changes and 141 have up to this date complied with them completely, while the rest have only partly complied. The educational effect of this campaign is apparent from the fact that during the period between November 6th, 1900, and February 28th, 1910, when no bakery ordinance existed, of the cellar bakeries discontinued under the operation of the old ordinance only five were re-established, while 17 were discontinued and fifty-five owners, who proposed to establish new bakeries requested the department to examine the proposed locations and advise as to structural changes.

Thus Chicago will gradually be ridded of the cellar bakery. By insisting upon its abolition and extinction the bakery workers do by no means aim at destroying the business of any one, for a man who runs a cellar bakery to-day and is forced to vacate it if conditions do not permit him to elevate or raise the shop can run successfully to-morrow a bakery conforming with all demands and provisions of the ordinance. There is to be no discrimination. There is but one object in view: **The unsanitary cellar bakery must go!** Conditions as desired by the men who are compelled to work in bakeshops, conditions, which ought to be desired by every one purchasing bakery goods will soon prevail in Chicago. This is guaranteed by the efficiency of the local Health Department and by the ever watchful eye of the organized bakery workers.

Like conditions can prevail in any other city. Let the populace of every other city where these cellar bakeries still exist profit by the experience of Chicago. **Let them abolish the cellar bakeries** just like Chicago is doing. The moment the master baker realizes the advantages of a bakeshop full of light and fresh air, sanitary and clean in every respect, he will never have any desire again to return to the illventilated, dark, unclean and unsanitary cellar bakeshops. The underground holes, now called bakeshops, are a detriment not alone to the men employed there, **they are likewise a detriment to the health and well being of the people who consume the goods produced there.** We are doing our part to educate the journeymen baker. Let those, who favor our efforts educate the master baker, who so far did not hesitate to sacrifice soul, body and intellect of his employes in the dark underground holes. The bakery workers have a right to enjoy the sun and daylight while they are working, just as much as anybody else desires to enjoy these beautiful gifts of nature to humanity.

Let us all work together for the abolition of the cellar bakery wherever it still may exist!

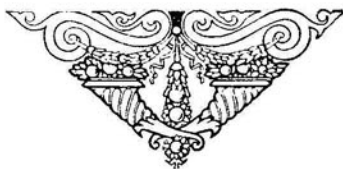
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Concluding our plea, which, we hope, will be earnestly considered by all friends of justice and righteousness, we beg to point out to them, that **the organized bakery workers have at all times endeavored to make for the cleanest and best conditions in the production of all bakery goods.** Vastly improved are these conditions in comparison to those existing years ago, when the Bakery and Confectionery Workers International Union of America was still in its infancy, when it was weak and powerless. With its age the organization has increased its power and its ability to protect both the producers as well as the consumers of bakery goods. It has been able to offer this protection by granting to every master baker subscribing to our demands for clean and sanitary conditions, decent wages and reasonable working hours, the use of its union label, a facsimile of which we herewith reproduce.



Sixty millions of this little label are now being used every month in the various parts of the country. Wherever this little label appears on a loaf of bread it is a sign that that loaf has been produced under conditions as demanded by the organized bakery workers. What these conditions are has been shown you in the foregoing. You can have these same conditions prevail in your town, in your city, if you will only insist upon this label when purchasing a loaf of bread. This label protects you and your loved one, it protects the bakery worker.

Will you not at least do so much for your own protection to ask for that label in the future?



ORGANIZATION

EDUCATION

If you do not begrudge the men supplying you with bread, the staff of life, decent working conditions and wages; if you want them to work amid clean and healthy surroundings; if you want to protect yourself and your loved ones against the spreading of dangerous diseases, such as consumption, insist that every loaf of bread you buy bears

this  **label**

It is to be found on all bakery goods which have been produced under such humane, clean and healthful conditions as demanded by the Bakery and Confectionery Workers' International Union of America.

JUSTICE

PROTECTION