

Pure Food & Drugs Act (1906)

Chronological Reasoning

Attached are 7 artifacts related to the Pure Food & Drugs Act of 1906 - each artifact is lettered A- G. Determine the correct chronological order in which these artifacts most likely occurred using context clues. Indicate the complete sequence in the boxes below - for example: if you think artifact "G" occurred fifth, write a "G" in the box below labelled artifact #5, etc. In the box below the sequence, explain/document your thought process. You will use this information to complete your reflection at the end of the activity.

Finding the Sequence

Chronological order of the artifacts

<u>Artifact #1</u>	<u>Artifact #2</u>	<u>Artifact #3</u>	<u>Artifact #4</u>	<u>Artifact #5</u>	<u>Artifact #6</u>	<u>Artifact #7</u>

Document the process below by explaining your group thought process

- What did you discuss, decided, or do FIRST? What happened after that?

Artifact A: Labor Commissioner Charles Neill and Assistant Secretary of the Treasury James Reynolds were commissioned by President Theodore Roosevelt to conduct an inspection of the meatpacking industry - this is an excerpt from their findings - *National Archives*

59TH CONGRESS, } HOUSE OF REPRESENTATIVES, } DOCUMENT
1st Session. } No. 873.

CONDITIONS IN CHICAGO STOCK YARDS.

MESSAGE

FROM THE

PRESIDENT OF THE UNITED STATES,

TRANSMITTING

THE REPORT OF MR. JAMES BRONSON REYNOLDS AND COMMISSIONER CHARLES P. NEILL, SPECIAL COMMITTEE APPOINTED TO INVESTIGATE THE CONDITIONS IN THE STOCK YARDS OF CHICAGO.

To the Senate & the House of Representatives:

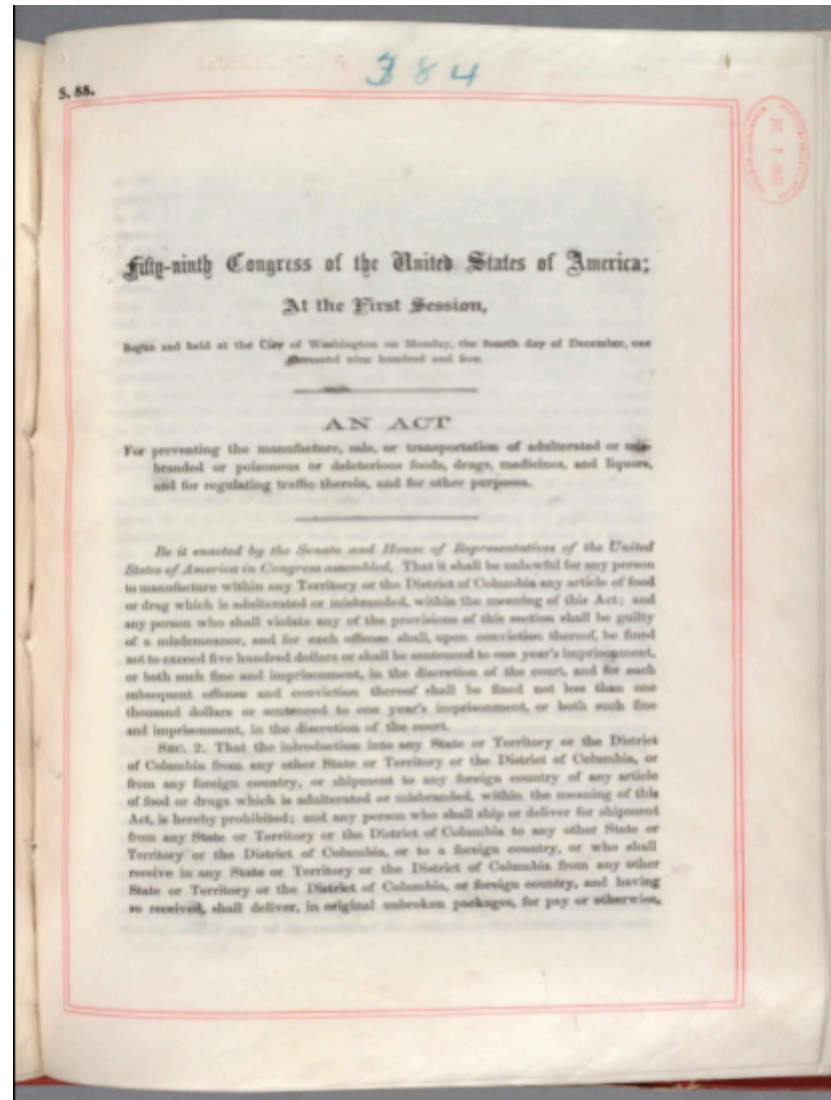
"... This report is preliminary in nature. I submit it to you now because it shows the urgent need of immediate action by the Congress....The conditions shown by even this short inspection to exist in the Chicago stock yards are revolting. It is imperatively necessary in the interest of health and of decency that they should be radically changed. Under the existing law it is wholly impossible to secure satisfactory results.

1. Condition of the yards: Before entering the buildings we noted the condition of the yards themselves...the pavement is mostly of brick, the bricks laid with deep grooves between them, which inevitably fill with manure and refuse. The pavement can not properly be cleaned and is slimy and malodorous...the smell and the bacteria from the manure inevitably end up in the meat products that are to be processed...Abominable as the above named conditions are, the one that affects most directly and seriously the cleanliness of the food products in the frequent absence of any bathroom provisions. Washing sinks are not furnished or are small and dirty. Neither are towels, soap, or toilet paper provided. Men and women return directly from the unsuitable bathrooms to plunge their unwashed hands into the meat to be converted into such food products as sausages, dried beef, and other compounds...
2. Treatment of Meats and Prepared Food Products: Uncleanliness in the handling of products ...In some of the largest establishments, slabs of meat that are sent to the boning room are thrown in a heap on the floor. The workers climb over these haps, select the pieces they wish, and frequently throw them down upon the dirty floor next to their bench...

Artifact B: The Bureau of Chemistry inspectors approached their work as detectives on a mission to protect consumers. This photo shows inspectors seizing and inspecting crates of eggs for possible contamination. If they were contaminated, they were to be burned - *National Archives*



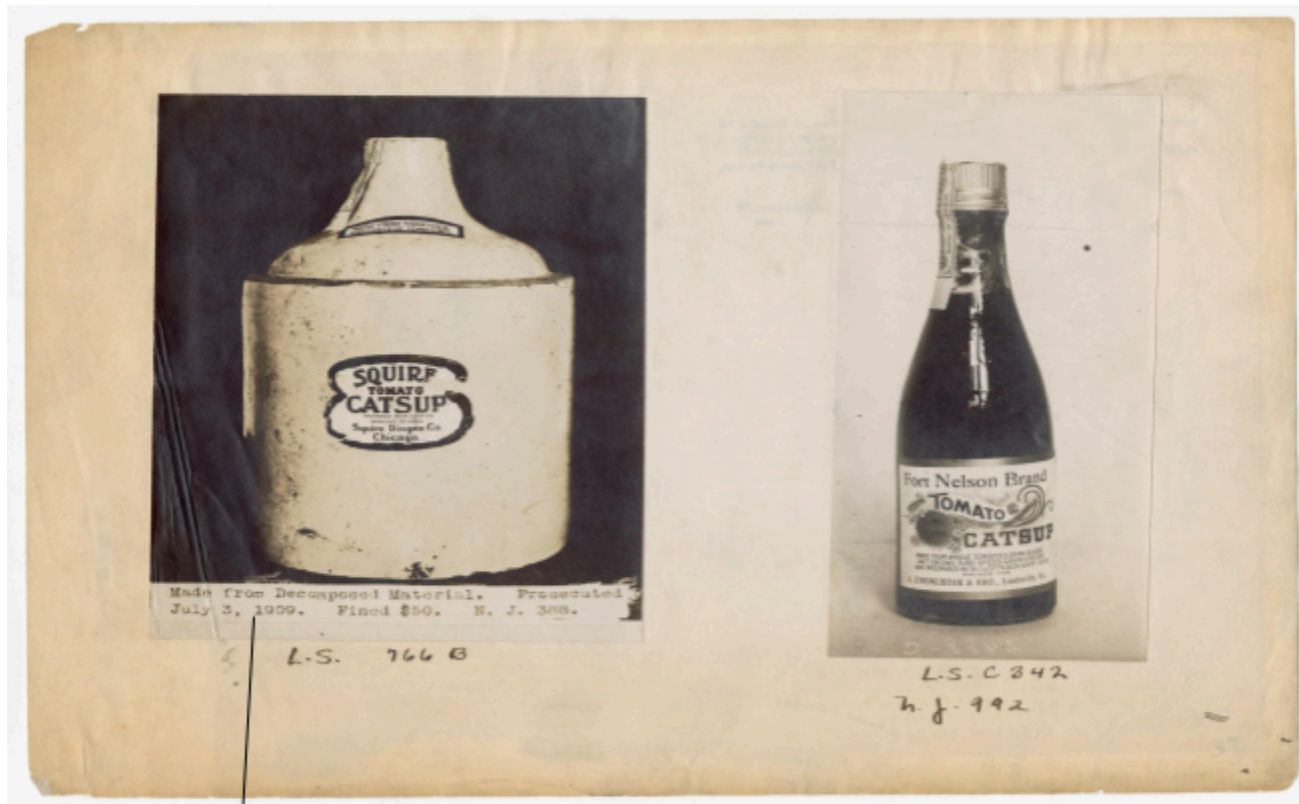
Artifact C: The Pure Food and Drugs Act: This act made it illegal to ship or receive non adulterated or misbranded food or drugs. To remove foods deemed “filthy, decomposed, or putrid” from the markets, FDA agents had to build scientific and legal cases against them - *National Archives*



Artifact D: *The Jungle* - an excerpt: *The Jungle* is a 1906 novel written by the American journalist and novelist Upton Sinclair. Sinclair wrote the novel to portray the harsh conditions and exploited lives of immigrants in the United States in Chicago and similar industrialized cities. As a muckraker, Upton Sinclair published his findings in hopes that the Federal Government would respond.

...Let a man so much as scrape his finger pushing a truck in the pickle rooms, and he might have a sore that would put him out of the world; all the joints in his fingers might be eaten by the acid, one by one. Of the butchers and floors men, the beef-boners and trimmers, and all those who used knives, you could scarcely find a person who had the use of his thumb; time and time again the base of it had been slashed, till it was a mere lump of flesh against which the man pressed the knife to hold it. The hands of these men would be criss-crossed with cuts, until you could no longer pretend to count them or to trace them. They would have no nails, – they had worn them off pulling hides; their knuckles were swollen so that their fingers spread out like a fan. There were men who worked in the cooking rooms, in the midst of steam and sickening odors, by artificial light; in these rooms the germs of tuberculosis might live for two years, but the supply was renewed every hour. There were the beef-luggers, who carried two-hundred-pound quarters into the refrigerator-cars; a fearful kind of work, that began at four o'clock in the morning, and that wore out the most powerful men in a few years. There were those who worked in the chilling rooms, and whose special disease was rheumatism; the time limit that a man could work in the chilling rooms was said to be five years. There were the wool-pluckers, whose hands went to pieces even sooner than the hands of the pickle men; for the pelts of the sheep had to be painted with acid to loosen the wool, and then the pluckers had to pull out this wool with their bare hands, till the acid had eaten their fingers off. There were those who made the tins for the canned meat; and their hands, too, were a maze of cuts, and each cut represented a chance for blood poisoning. Some worked at the stamping machines, and it was very seldom that one could work long there at the pace that was set, and not give out and forget himself and have a part of his hand chopped off.....

Artifact E: Ketchup: Ketchup was one of the first successful processed foods. By 1900 there were over 100 different brands of this popular condiment. Made from fermented tomato cores and skins, canners added vinegar to flavor and preserve it and dyes to make it red. Because the resulting concoction was prone to explode, canners started adding benzoate of soda as a preservative. Henry Heinz proved ketchup could be made without benzoate in a clean factory using ripe tomatoes - *National Archives*



Made from decomposed material. Prosecuted July 3, 1909. Fined \$50.

Artifact F: Slaughterhouse image: Slaughterhouses were largely unregulated before the passage of the Pure Food and Drug Act. Here, a panoramic picture illustrating the beef industry from Chicago shows men without sanitary equipment, using mostly their bare hands, to butcher and slaughter the meat. Many times these laborers worked long hours, and made costly mistakes that resulted in the loss of limbs. It was conditions like these that inspired Upton Sinclair to write the *Jungle* - Library of Congress



Artifact G: Branding Smoked Hams: The Meat Inspection Act followed the Pure Food and Drug Act; unlike the Pure Food and Drug Act, this legislation provided for inspection and approval before products went to market. *National Archives*



Pure Food & Drug Act

Chronological Reasoning

Reflection: Answer the reflection questions below in two well thought out paragraphs.

- 1) What was easy about this activity?
- 2) What was challenging about this activity?
- 3) How did your group make decisions about what happened first, second, third, etc.?
 - a) What context clues or other clues did you use to make decisions?
- 4) What do you now know about the causes and effects of the *Pure Food and Drugs Act (1906)*?