

### PASTEURIZATION OF MILK SUPPLY

(Article 4)  
In my last letter on this subject, I promised to give my readers some astounding facts as to what the proper pasteurization of milk had done since the system was established in some Canadian cities.

Starting with the City of Montreal, I may say that only a small percentage of her milk supply is pasteurized and bottled, and in consequence her infant death rate is the largest on the continent, in fact is given by some authorities as the largest in the world, unless it would be famine stricken Russia; and Montreal a few days ago on the prevention of disease, by Dr. J. C. Elliott, he said after dealing with the question of a city's water supply:

"No less important is the fact that a city's milk supply must be pure. Fifty per cent. of the deaths of babies under one year are caused by impure milk."

Is it not appalling that out of every thousand babies deaths, five hundred are allowed to die from disease caused by impure milk, when pasteurization would have saved them? But to one who knows the facts concerning the Montreal milk supply, and the system of handling and delivery, one is not inclined to doubt the accuracy of the statements, for that city has about five times as many milk dealers distributing to about 700,000 people as the City of New York has, with a population of approximately six million; and if you will consider again that the greater part of this milk has been carried through the hot, dusty streets in open vessels and deposited in the vestibules of the homes in open containers, you cannot doubt the statements made.

Let us now see what has happened in the City of Toronto. In 1909 no milk was pasteurized and the death rate for infants was 188 per 1,000 born. Two years later approximately 93 per cent. was pasteurized, and the death rate dropped to 144, showing a saving of 38 babies per 1,000 born. In 1913, two years later, 99 per cent. of the milk supply was pasteurized, and the rate dropped to 136 per 1,000; but in 1915, all milk was pasteurized, and for that year the rate dropped to 109 per 1,000 births, which shows a saving in babies lives of 79 per 1,000 from the year 1909, when no milk was pasteurized to 1915 when all milk was pasteurized and bottled. But Toronto health authorities did not stop there. They were not hampered by

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political influences, but were allowed a free hand, and continued to raise the country standard for production, with the result that with the constant improvement in dairy machinery and icing, the death rate for infants in 1921 was reduced to 86.8 per 1,000. Toronto health authorities are not relaxing one particle in their efforts to still lower their death rate, and the intensive work they are following will show still better results for 1922.

In the City of London, Ont., practically all milk is pasteurized and bottled, and her infant death rate is down to 71 per 1,000. Her rate previous to a rigid country inspection and pasteurization was nearly as high as was Toronto's. The City of Ottawa, following in the footsteps of her sister cities, has 90 per cent. of her supply pasteurized and bottled. The remaining 10 per cent. is either milk from tubercula tested cows or is certified. Her infant death rate is about 80 per 1,000.

At the present time in our own city there is a tuberculosis finding campaign being waged, and I am sure every citizen will do all in his power to assist

those engaged in the work, with a view of eventually curing and curtailing the dread disease. It has been proven that tuberculosis can be cured by proper treatment if taken in time, but why not stop part of the source of infection? It is a well known fact that the bovine type of tuberculosis is communicable to human beings, and it is also a well known fact that 80 per cent. of our milk cows are suffering from the disease to a greater or less extent; and, in consequence, the susceptible infant or the susceptible adult who drinks the raw milk or improperly pasteurized milk of this or any other city, is liable to infection.

In the City of New York since pasteurization of milk was made compulsory her death rate from pulmonary tuberculosis has been reduced from 229 to 89, and from other tuberculosis diseases from 35 to 14, yet some people will tell you that there is no danger from using milk from tubercula cows. Here is what Dr. Harvey W. Wiley, director of sanitation and health, Washington, D. C., says of pasteurized milk:

"It is a wise provision in a city for all milk to be pasteurized and bottled, as it comes from all kinds of herds, but I prefer the unpasteurized if it can be obtained pure and free from disease. Nevertheless it is highly desirable that bovine tuberculosis should be exterminated."

The superintendent of the poor farm of the City of Worcester refused to purchase a pound of skim milk from a milk plant in that city unless it was guaranteed to be properly pasteurized. This milk was to be used for the feeding of pigs and calves, and when the writer enquired of him why he demanded it to be pasteurized, (knowing that he collected all the garbage of the city), he said:

"I lost practically all my stock of pigs and calves—amounting to several hundreds—by feeding them on raw milk which I found to be tuberculous."

If unpasteurized milk is not fit for hogs, is it worth while to experiment with it on infants and children?

Proper pasteurization kills the germs causing tuberculosis. It was challenged a few days ago by one of our local milk dealers to name one medical health authority who would say that bovine tuberculosis could be transmitted to human beings. Here are a few:—Dr. Chas. J. Hastings, medical officer of health, Toronto, Ont.; Canada's greatest milk expert; Dr. Herbert W. Wiley, director of health, Washington, D. C.; Prof. James O. Jordan, director of health department, Boston, Mass.; Dr. Royal S. Copeland, commissioner of health, New York city; Dr. Charles E. North, director public health bureau, 80 Church street, New York city.

The opinions of these scientists on the subject can be obtained direct from them by writing to the addresses given. My next article will deal with certified milk, how it is produced, diseases which have been traced to it, and my own observations of it. Certified milk is not a pasteurized product.

J. F. TILLEY.

### Girls Steal \$45,000 from Galli-Curci

(Canadian Press Despatch.)  
San Juan Capistrano, Cal., April 6.—Madame Amelia Galli-Curci, opera singer, was robbed here today of jewels and valuables which she said were worth \$45,000, when two girls fled with a jewel case that had been left by the singer's maid in a cafe rest room. The singer and her party had stopped here for luncheon.

### COURT MAN TALKS "RED REVOLUTION"

(Canadian Press Despatch.)  
Montreal, April 6.—Nothing but red revolution will solve the unemployment question in this city, according to Albert St. Germain, stenographer of the superior court, who addressed a meeting of about 8,000 workmen on the Champ De Mars in front of the city hall this afternoon.

Speaking through a megaphone, Mr. St. Germain announced that further demands of a peaceful nature were futile and the league of the unemployed would be formed. An executive council on the soviet model would be chosen and a "plan of campaign" would be studied.

From the windows of the nearby court house could be seen judges and advocates in their robes listening to the speeches of Mr. St. Germain and others. One of the latter wore light grey suede gloves, a raglan spring overcoat and spats and gave the crowd the benefit of some Latin quotations.

### RESCUES PARENTS, BUT LOSES LIFE

Sydney, N. S., April 6.—After rescuing his invalid parents and conveying them to a place of safety, Wallace Stewart, of Big Island, Margaree, was trapped and burned to death when he re-entered his blazing dwelling to recover some money.

The fire started in an ash box under a stairway and was not discovered until it had gained great headway.

WOODSTOCK MOURNS ITS MAPLE AVENUES  
Woodstock, Ont., April 7.—The avenues of fine maples which have always been a source of pride to Woodstock have been shattered and broken almost

beyond recognition as a result of the recent ice storm, which was the worst in the memory of the oldest local inhabitants.

Scarcely one of these splendid shade trees escaped without losing many of its branches and limbs. The complete telephone systems for miles around have been practically wiped out. Scarcely a pole was left standing in the rural districts, and every road has along its sides piles of tangled wires. Also many of the fences have been flattened.

### VERDICT FOR WOMAN HOLDS. Put in Insane Asylum, She Got \$3,500 Damage Award.

Trenton, N. J., April 7.—The Supreme Court has affirmed a verdict for \$3,500 awarded Mrs. Irene L. Boesch of Newark, who sued Emile F. Kick, a manufacturing chemist of that city, because, she complained, he had caused her to be committed to the Essex County Hospital for the Insane as the result of

a conspiracy. She testified she went to the hospital with Kick on Dec. 26, 1917, her intention being to have her husband committed to the institution. She was detained as a patient, she said, when Kick presented commitment papers signed by two physicians. The Supreme Court, in sustaining the lower court, said: "It is always a risky business to intermeddle in the affairs of husband and wife, and one does so at ways at one's peril."



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### Motor Show

TODAY'S PROGRAMME

Doors Open at 2.30 p. m.

- 8 p. m. to 10.30 p. m.—Concert by Jones Orchestra.
- 8.30 p. m.—Vocal Solo, "My World," by Miss Blenda Thomson.
- 9 p. m.—Fifteen minute address by Rev. R. A. Armstrong, rector of Trinity church, on "Good Citizenship."
- 9.30 p. m.—Vocal Solo, "Melisande of the Wood," by Miss Blenda Thomson.

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