

same time gives encouragement to methods which jeopardize the health of a large portion of our people.

The first town in the United States of which we have knowledge of having provided a municipal slaughter house is Paris, Tex., in 1909. The plant cost about \$10,000 and was met by issuing bonds. It is the purpose of the officials to run the plant without a profit. The charges for slaughtering are as follows: Cattle, \$1.25 each; hogs, sheep and calves, 75 cents; the livestock owner receiving the hide, liver, head, caul, tail and brain. The offal, blood, etc., goes to the city. The charge includes refrigeration for a period of five days, and delivery is made to the local shops free of charge. In case the carcass remains over five days, a charge of 10 cents is made for each additional day. The inspector (veterinarian) receives \$1,200 a year salary.

I had hoped to be able to give you an up-to-date statement showing the financial side of this proposition, as well as that of those I am about to refer to, but on account of conditions arising over which I had no control I was unable to write for same in time to include them in this paper.

The first six months of operation, however, showed receipts to average \$701 per month, with the average monthly expenses of \$562, giving an average profit per month of \$139. We understand that since then the receipts pay the running expenses of the plant, the interest on the bonds, and also provide a sinking fund to meet the bonds when they mature.

Beaumont, another up-to-date town in the same State, according to recent advices, has taken steps to supply a public abattoir. Still another southwestern city that has led the way in municipal progress along this line is Little Rock, Ark. Here an arrangement has been made with the owners, we understand, of two establishments, one located on the west end of the city, the other on the east side, for the slaughtering of all animals and preparation of meats sold within the city, Federal inspected meat excepted.

In addition to the cities named, the officials of the following places have taken steps to supply municipal abattoir facilities, building and owning the plant or arranging with private owners for the use of the plant in every instance; hence the

animals must be slaughtered under municipal inspection: Demopolis and Birmingham, Ala.; Knoxville and Nashville (\$75,000), Tenn.; Louisville, Ky.; Charlestown (\$10,000) and Columbia (\$40,000), S.C.; New Orleans, La.; Bridgeport, Conn., and Buffalo, N.Y.

There may be other towns which have made similar provisions; the above, however, comprises all places of which we have knowledge at this time. While we regret exceedingly that the name of a Pennsylvania town is not on the roll of honor, yet we need not be entirely ashamed or disheartened, for the reason that a number of our municipalities have established a system of meat inspection, some of which are exceptionally good.

During the past year the Borough of Bristol has adopted an ordinance which requires all meats sold within the borough to be inspected and stamped by either a Federal, State or local inspector. This ordinance comes nearer than any other in the State, of which we have knowledge, to the municipal abattoir requirements. (We have reason to feel that the time is not far distant when we shall see in this enterprising town a public abattoir, and one of which we will all be proud.) Recent unofficial advices indicate that Philadelphia, the metropolis of our great State, will before long be supplied with public abattoirs, at which all slaughtering will be done under inspection.

Meat inspection in Pennsylvania, especially municipal inspection, has been, as you all know, going on for some years, yet it is but in its infancy. We are just beginning to become awakened to its possibilities, and those who have given the subject attention realize that the next few years are bound to bring marked improvement, especially with reference to facilities for carrying on municipal inspection.

The municipal owned or controlled slaughter house has come to stay. It has been proven a success, when viewed from all sides interested. It has been demonstrated that by assembling all animals to be slaughtered at a central point, or in the case of a large city, several convenient points, where adequate facilities are provided that the slaughtering can be done and the necessary refrigeration furnished with less expense to the butcher than were each butcher to undertake to furnish his