



HOUSE COMMITTEE ON THE DISTRICT OF COLUMBIA

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SUBCOMMITTEE ON INVESTIGATION OF  
FOOD STORAGE AND PRICES

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REPORT OF  
HEARINGS ON H. R. 16925

TO REGULATE THE STORAGE OF FOOD  
PRODUCTS IN THE DISTRICT OF COLUMBIA

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PART XII

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STATEMENTS OF

MR. ELMER C. STOY

SANITARY FOOD INSPECTOR, HEALTH DEPARTMENT, WASHINGTON, D. C.

AND

DR. GEORGE E. REPP

MEAT INSPECTOR, BUREAU OF ANIMAL INDUSTRY

FEBRUARY 17, 1910

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## STORAGE OF FOOD PRODUCTS IN THE DISTRICT OF COLUMBIA.

SUBCOMMITTEE UPON THE INVESTIGATION OF FOOD  
STORAGE AND PRICES, HOUSE COMMITTEE ON  
THE DISTRICT OF COLUMBIA,  
*Thursday, February 17, 1910.*

The committee was called to order at 10.45 a. m., Hon. J. Hampton Moore (chairman) presiding.

Present: Messrs. Moore (chairman), Coudrey, and Wiley.

### STATEMENT OF MR. ELMER C. STOY, SANITARY FOOD INSPECTOR, HEALTH DEPARTMENT, WASHINGTON, D. C.

The CHAIRMAN. Mr. Stoy, you are one of a number of food inspectors of the health department of the District of Columbia, or are you the only one?

Mr. STOY. In my particular work I am the only one; that is, the inspection of hotels, restaurants, bakeries, confectioneries, ice-cream plants, ice plants, and the manufacture of candy. I cover those entirely.

The CHAIRMAN. It is a part of your duty to go into the various hotels, restaurants, and boarding houses of the city?

Mr. STOY. We do not inspect boarding houses. While the law gives us the privilege of doing that, our limited force will not permit us to do so, and we inspect the larger public places only.

The CHAIRMAN. You visit the large hotels. How far down the line do you go?

Mr. STOY. We inspect everything, from the sanitary and structural condition of the hotels down to the storage and the preparation of all food served in the hotels.

The CHAIRMAN. Do your duties take you into the refrigerating plants of the hotels?

Mr. STOY. Yes, sir.

The CHAIRMAN. I use the word "plants." Is there any refrigerating apparatus that will approach the term "plant" in the hotels of the District of Columbia?

Mr. STOY. There are 24 of the larger cafes and hotels which have refrigerating plants, with the ammonia and brine system of storage, and on a smaller scale.

The CHAIRMAN. Installed by refrigerating plant engineers?

Mr. STOY. Yes, sir.

The CHAIRMAN. Will you please tell us just how you inspect these refrigerating plants, and just what your inspection covers?

Mr. STOY. The inspection covers the sanitary condition of the storerooms in which the food is kept, taking in all portions of the storerooms, the drainage system, also the temperature of the storerooms, and from that to the utensils used in the preparing of the

food in the raw state to the range, and from that to the table. That practically is the entire inspection.

The CHAIRMAN. That is, you see the meat, butter, eggs, poultry, and other food supplies that are on storage in these plants?

Mr. STOY. Yes, sir; and we often see it delivered there.

The CHAIRMAN. Are you able to tell how long the food is held before being cooked?

Mr. STOY. In the last nineteen months, since I have had charge of this particular part of the inspection, I don't believe that there has been any place in Washington that has held any food over one week. The size of the storage plants do not allow these larger places to hold the food over four days; that is, at the end of four days' time the amount of food which was put in there four days previous would be used up.

The CHAIRMAN. Have you found during your inspection that any food came into these hotels or boarding-house storage plants in an improper condition; that is, in an unwholesome condition?

Mr. STOY. No, sir.

The CHAIRMAN. Have you had occasion to condemn food in the city of Washington?

Mr. STOY. In none of the larger places, but in a great many of the fourth and fifth class hotels and small restaurants we have had occasion to condemn food; but as a rule that food was condemned after it had been cooked; for instance, yesterday I had a case in one of the smaller hotels on the Avenue where I condemned a few pounds of beef which had been roasted and put in a refrigerator, or at least an ice box, and allowed to decompose after it had been cooked.

The CHAIRMAN. That meat had been roasted, then put into the refrigerating plant, and had been doled out to customers?

Mr. STOY. No, sir; I caught it before any had been cut off. It had been left there, and probably having no call for it they left it to stand until it had become decomposed.

Mr. COUDREY. How long do you suppose it had been there?

Mr. STOY. I presume it had been there probably a week.

The CHAIRMAN. What other instances can you cite of the condemnation of food?

Mr. STOY. We have condemned liver, condemned different portions of pork; we have condemned some poultry, some fish, and some quail.

The CHAIRMAN. For what reason?

Mr. STOY. The reason that they had become decomposed.

The CHAIRMAN. While on storage?

Mr. STOY. Yes; or after being cooked; left in the boxes until they became unfit for food.

The CHAIRMAN. You said a while ago that you had not had occasion to condemn meat; that you had not found impure meat or food supplies in the larger plants.

Mr. STOY. No, sir; we have not.

The CHAIRMAN. None of these meats that you have referred to as having been condemned were in any of the larger hotels?

Mr. STOY. No; the small hotels and small lunch rooms.

The CHAIRMAN. To what was that due?

Mr. STOY. To lack of attention on the part of the management.

The CHAIRMAN. Have you any regulation in regard to the plants that shall be kept in these hotels?

Mr. STOY. No, sir; our law simply holds that the management must maintain the entire premises and all appurtenances thereto in a clean and wholesome condition at all times.

The CHAIRMAN. Have you found bad eggs?

Mr. STOY. We have not condemned any eggs.

The CHAIRMAN. Have you found bad poultry?

Mr. STOY. Yes, sir.

The CHAIRMAN. Have you condemned it?

Mr. STOY. Yes, sir.

The CHAIRMAN. In what kind of an establishment?

Mr. STOY. I only condemned it in one case, and that was in the case of a colored lunch room. I presume that the poultry was bought in a bad state.

The CHAIRMAN. What about butter?

Mr. STOY. The larger places use the best of butter, and the smaller places use a great deal of oleomargarine, which is stamped with the stamp of the Agricultural Department as being fresh. We have not condemned any of it.

The CHAIRMAN. What about milk and cream?

Mr. STOY. We have not found any cream or milk in the larger places which was in a sour state. In the ice cream places I have found some cream which was sour, and which was condemned.

The CHAIRMAN. What about ice cream?

Mr. STOY. In regard to the ice cream inspection, we have only one large plant here in Washington, which is in an extraordinarily good condition, I might say. Last year we gave it a rating of 100 per cent. But with regard to the smaller places, we have condemned ice cream and prosecuted after taking a bacteriological sample to the laboratory of the Marine-Hospital Service and having it examined and proved bad.

The CHAIRMAN. Bad because the milk and the cream were bad, or because of adulteration?

Mr. STOY. Bad from a bacteriological standpoint on account of the insanitary conditions existing in the plant in which it was prepared.

The CHAIRMAN. Unwholesome and insanitary?

Mr. STOY. Yes, sir; I have a case that is now pending before the court—I tried to get it called Tuesday so that we would have some decision on it—and which covers that point exactly.

The CHAIRMAN. What about cream that is sold on the street?

Mr. STOY. I have nothing to do with that. We have regular milk inspectors who look after that particular work.

The CHAIRMAN. But you have inquired into the unwholesomeness of ice cream, have you not?

Mr. STOY. Oh, yes; that comes within my work.

The CHAIRMAN. If a patron of any restaurant or any boarding house in Washington were to find fault with the food served, and should make complaint to your bureau, could you take cognizance of that?

Mr. STOY. Yes, sir.

The CHAIRMAN. What would you do on receiving such a complaint?

Mr. STOY. The regular mode of procedure is to visit the complainant, if they give an address, and examine the food if they still have it in their possession, and determine whether that food is unsound and unwholesome. If it is found so, then to trace it back to the person from whom it was bought, and prosecute that person for selling that food, prosecute them for maintaining the insanitary conditions which create the contamination of the food.

The CHAIRMAN. You have a right to prosecute under the law, have you?

Mr. STOY. Yes, sir.

The CHAIRMAN. Does the District exact licenses from the hotel keepers?

Mr. STOY. Yes, sir.

The CHAIRMAN. What is the cost of the license?

Mr. STOY. One dollar per room.

The CHAIRMAN. And the hotel would pay according to its size?

Mr. STOY. Yes, sir; I think there must be at least 24 rooms in a building before it can be considered a hotel.

The CHAIRMAN. That means there is no license for hotels for less than \$24?

Mr. STOY. Yes, sir.

The CHAIRMAN. What is the license for a boarding house?

Mr. STOY. There is none for the boarding house. The license for a café is \$18, and the confectionery license is \$12.

The CHAIRMAN. There is no regulation in regard to storage plants, so far as you know?

Mr. STOY. No, sir.

The CHAIRMAN. Have you any suggestions, as a result of your experience, with regard to the time that food should be kept in storage in such plants as you have seen? Ought it to be moved, or would it be safe to hold it for any great length of time?

Mr. STOY. Well, I have a statement here in regard to poultry which probably would be of interest to the committee, from one of the largest firms in New York, who supplies all of the large places in Washington, Philadelphia, Baltimore, and New York. If you wish to see the statement, I will hand it to you, or if you wish I will read it. That is one of the best authorities on poultry, and I presume from that statement that you would have to have it stored for that length of time. This statement relates to the period of time that poultry is kept in storage.

The CHAIRMAN. Please read it.

Mr. STOY (reads):

No cold-storage poultry used now has been carried any length of time. Turkeys are put away in December and January, when at their utmost perfection; fowls, November, December, and January, before they get too old; goslings in November; ducklings in August and September, as their season is earlier; broilers in August and September before they get too large; roast chickens, November and December, as they get tough after that; capons in January and February, as they are in their prime then. This enables us to supply the demand when nature does not. We would have no roast turkeys from January to November; fowls are older and not the quality of the younger killed in the early winter; no goslings from November to June; no ducklings from December to May or June; not enough fresh broilers come in to supply one thousandth part of the demand from November to July, and no roast chickens from December to September. We do not use cold-storage goods during the seasons of fresh killed and only when there are no fresh killed or the quality is not up to the standard.

The CHAIRMAN. Have you had occasion to criticise any of the hotels or boarding houses in Washington for maintaining insanitary kitchens?

Mr. STOY. We prosecuted 14 of the hotels last year and 431 of the dining rooms and cafés, that is, within the last nineteen months.

The CHAIRMAN. What was the nature of the complaint?

Mr. STOY. As a rule these prosecutions were brought just simply from the regular inspection, and almost always the base of the prosecution was the fact that the box in which the food was stored was in an unclean and insanitary condition. There was a total of 445 cases in the last nineteen months.

The CHAIRMAN. Those prosecutions were for unclean and insanitary kitchens from which food was served to the public?

Mr. STOY. Yes, sir; in the last fiscal year there were 303 cases, and out of that there were \$1,344 of fines and forfeitures collected in the police court.

The CHAIRMAN. And many of these complaints centered around the ice box?

Mr. STOY. Almost all of them.

The CHAIRMAN. How about the bakeries—how far do you inspect them?

Mr. STOY. We inspect the entire bakery, from the sifting of the flour down to the time it is delivered; in fact, on the street. We have a system of inspection even of the bakery wagons.

The CHAIRMAN. What have you found in regard to the bakeries?

Mr. STOY. We have found that as a rule the larger places use the best quality of ingredients, and we have never had to prosecute more than two or three of the bakers in Washington on account of insanitary conditions, and that related more to flies than anything else—permitting flies to get into the dough and being baked in the bread.

The CHAIRMAN. Have you had any complaints with regard to the adulteration of the flour?

Mr. STOY. No, sir; not in regard to the adulteration of the flour. We had one or two complaints during the year in regard to foreign substances being in the bread; in one case it was a piece of wood, and in another case there was a piece of dirt which had been dropped from a part of the machine.

The CHAIRMAN. Have you had complaints in regard to impure eggs?

Mr. STOY. I had one complaint last year in regard to refuse candled eggs, but on following it up found that it was not justified, and those eggs, after being bought from the candler, were being sent to Baltimore to some canning factory. That is the only case we have had on eggs. But I know that powdered eggs are used.

The CHAIRMAN. What do you mean by powdered eggs?

Mr. STOY. A preparation put up on a formula submitted to the Agricultural Department. I don't know exactly what the ingredients are.

The CHAIRMAN. They are not the natural eggs?

Mr. STOY. No, sir.

Mr. COUDREY. You spoke of meat condemned in a hotel. Did the proprietor give you any excuse or say that it had been roasted lately?

Mr. STOY. He considered that it was good, and did not think that it had been cooked long enough to be bad; but this particular man's judgment was poor.

Mr. COUDREY. What did you do with it when you condemned it?

Mr. STOY. We put it in the garbage can and used kerosene on it.

Mr. COUDREY. Do you carry kerosene with you?

Mr. STOY. No; as a rule we get it. I don't carry it with me, but we buy it as we need it, because I don't have anything like the condemnations that the food inspectors at the markets have.

Mr. COUDREY. These little hotels on the Avenue that you have referred to, do they have cold-storage systems, or do they only use refrigerators?

Mr. STOY. They only use ice boxes.

Mr. WILEY. In regard to your prosecutions, how many convictions did you have?

Mr. STOY. I can give you an exact statement for last year. Out of the 303 cases we had 147 forfeitures, 84 fines, and 5 personal bonds. I may state that those as a rule were taken because the judge had pity on the person because of poverty, and that they probably could not pay a fine. We had 15 cases dismissed, and those were on account of the Greeks. I got into an alley one night and found some Greeks storing a great deal of food in a stable. I arrested the bunch of Greeks by the aid of matches, and the next morning was unable to identify them, or at least pick them out of about a hundred that got into the court room, so I lost that case.

Mr. WILEY. But you win four-fifths or perhaps more than that?

Mr. STOY. Yes; I think that 90 per cent of the prosecutions that I bring result in convictions.

Mr. WILEY. Do you inspect fish?

Mr. STOY. I have never condemned any of the fish, and have only looked up the fish as to the supply.

Mr. WILEY. Exactly what do you mean by that?

Mr. STOY. As to where they get the supply. As a rule the larger hotels and cafes get their supply direct from New York and Boston, and their smelts from Canada. The smaller places get their fish from the local dealers, and those fish are presumed to have been inspected in the local market before they get them. I have a list here, Mr. Wiley, of the general supply of all foods used in the hotels, and where the large hotels and dealers get their supplies. All the large hotels and best restaurants and cafes secure the choice cuts of beef from New York City and from Boston. They tell me that they can not get choice beef here. That beef is from seven to twelve days killed.

Mr. COUDREY. Who do they buy from as a rule, the big packers or the small dealers?

Mr. STOY. From the large storage houses.

Mr. COUDREY. Do you think they buy any meat at all from the little fellows that kill in Virginia?

Mr. STOY. They don't bother with that as a rule. They often pay 1 to 2 cents a pound more for their meat than the market price.

Mr. COUDREY. Where do the people here get it from?

Mr. STOY. The hotels always get it direct by express.

Mr. COUDREY. You say that they buy direct from New York and Boston in preference to getting the meat here, and they pay from 1 to 2 cents a pound more. Who could they buy it from here?



Mr. STOY. From the packers.

Mr. COUDREY. The same as New York and Boston?

Mr. STOY. Not the same people.

Mr. WILEY. Mr. Walker testified here that he did not buy anything from the packers, but that he bought from New York City.

Mr. COUDREY. Take the Willard Hotel, for instance, who do they buy their meat from?

Mr. STOY. They get it from New York City.

Mr. COUDREY. Who from?

Mr. STOY. I haven't the name with me.

Mr. COUDREY. From the National Packers or—

Mr. STOY. From one of the large packers who kills his own meat at the abattoir in New York City, or close to it.

Mr. COUDREY. They do not buy from Nelson, Morris & Co., or Swift, or any of those people?

Mr. STOY. No, sir; they buy their meat from New York, and get the best cuts.

Now, all quail used in the larger places comes from Maryland and Virginia during the open season in those two States, and then from Pennsylvania. After the season closes in Pennsylvania there are very few quail used in Washington. Butter is secured from New York by almost all of the large places and shipped direct by express. The smaller places get their supply from the local dealers. Eggs are secured from special farmers for, I think, about eight of the places in Washington, and those large places pay 2 to 3 cents a dozen more than the market price, with the understanding that they are not more than thirty-two hours old when delivered. The smaller places buy from the local market and the local farmers' lines. The vegetables are practically all supplied from the local markets and received daily; they are also bought direct from farmers in the market lines at the city markets. I know that to be a fact, because I have met the stewards from several of the larger hotels and restaurants buying in the market here. Poultry, as I say, comes from New York City. Knapp, Van Nostrand & Co. practically supply all the poultry used in the best places in Washington. Pork used in the larger places is from New York City, and in the smaller places from the local dealers. The oysters used here are shipped direct from Lynnhaven Bay, from Long Island, and from up in Massachusetts, to almost all of the large places. The smaller places use the local supply. Bread is made in almost all of the large hotels by their own bakers, and the cafes, restaurants, and small lunch rooms use from the local bakers' supply. The cheese comes direct from New York City to the larger places, and I may state that there are not any places that keep their cheese over one week.

The CHAIRMAN. I want to ask about that because we interrogated Doctor Wiley upon that point.

Mr. STOY. They do not buy but a small supply of cheese for the reason that the cheese market is up and down every day.

The CHAIRMAN. Is not the cheese that they get kept in Washington for a longer period than that?

Mr. STOY. For your information, Mr. Moore, I went down to the market and investigated that question, and found, to the best of my belief, that they have not stored cheese down there and that cheese is not kept in Washington for any length of time. I was informed by

almost all of the large dealers, and by the market master himself, that they kept a very small supply of cheese on hand.

Mr. MOORE. Some of the cheese that is served in fashionable circles, particularly that which comes about the ninth or tenth course at a swell dinner, is cheese that must have been kept somewhere for a long period of time, so that it may be in an edible condition, such as Roquefort cheese.

Mr. STOY. Those are foreign cheeses.

The CHAIRMAN. Where are they kept?

Mr. STOY. Stored in New York City.

The CHAIRMAN. In storage warehouses?

Mr. STOY. Yes, sir.

The CHAIRMAN. Then it must have been there for a long period?

Mr. STOY. That is something I could not answer.

The CHAIRMAN. As to Edam cheese, it takes a long time to ripen, and after it comes to this country—that is to say, if it is imported—it is capable of being held for a long time without deterioration, is it?

Mr. STOY. I think you will find the storage is done more in New York City than any other point on the eastern seaboard.

The CHAIRMAN. Then you think that the supply of cheese is kept in pretty active circulation in Washington and that antiquated cheese acquires its age before it arrives?

Mr. STOY. Yes, sir.

Mr. WILEY. You have not yet touched the question of fish.

Mr. STOY. The fish comes from the local dealers, but several of the larger hotels have contracts with the fishers down the Potomac River for the shipment of a barrel or two of fish each day, and they are brought up on the local steamers. The smelts used in all large places come direct from Canada in a frozen state; that is, they are caught in the ice and come here in that state, packed in boxes with the natural ice around them. The shad come from Florida.

The CHAIRMAN. Are those fish put in the ice in a live state?

Mr. STOY. Yes; that is, they catch them in schools frozen in the ice in Canada.

The CHAIRMAN. That is, they are actually smothered in the ice and imported in that condition?

Mr. STOY. Yes; I don't think that you will find that very many of the fish are killed in the way that Doctor Wiley said they should be. I have not found any. As I say, the supplies from these local fishers come in daily, and oftentimes the fish that you will eat in a large place to-day was caught yesterday.

The CHAIRMAN. Mr. Stoy, I have in my hand a letter written by a householder in the District of Columbia, who says (reads):

Some ten and twelve years ago we were able to buy goods in unbroken packages or cases from wholesale dealers at wholesale rates. A few years later, after the formation of the Retail Grocers' Association, the wholesale dealers told me this association would not allow them to sell at wholesale rates to a private family, but if I were keeping a boarding house I could still buy at wholesale; but if only a private family, we could not. A dealer who sold both wholesale and retail could only sell to us unbroken packages at the same quotation a retailer would make on the same package.

Do you know whether that condition prevails in the District of Columbia?

Mr. STOY. I only know from my own experience in buying for my own home, and I think it does.

The CHAIRMAN. But you can not buy excepting from a retailer; private family can not buy excepting from a retail dealer?

Mr. STROY. There are a few independent dealers in Washington from whom you can buy any kinds of goods, but as to those who belong to the Retail Dealers' Association—I don't know whether Mr. Dodge can give you any more information about that than I can, but—

The CHAIRMAN. Do you know whether special rates are given by wholesale dealers to keepers of hotels and boarding houses?

Mr. STROY. I know of one case in Washington where a keeper of a lunch room buys meats at wholesale rates; and I know of two cases in the vicinity of Center Market where the meat is all bought direct from the wholesaler at the very same rate as they would sell to the retailer, and I presume it is done to a larger extent, but those are the only two cases that have come under my observation.

The CHAIRMAN. This letter then continues (reads):

Since that time we have been able to buy the same brands of goods from department stores in small amounts on advertised sales at less cost than the unbroken package from dealers.

Do you know whether that condition prevails?

Mr. STROY. Yes; I inspect the grocery departments in the department stores in connection with their cafés, and I know that you can buy on certain days—they receive large shipments and sell at cheaper rates than the retail dealers who are in this organization.

The CHAIRMAN. Then the department stores, in their grocery branches, do actually compete with the Retail Grocers' Association?

Mr. STROY. Yes, sir.

**ADDITIONAL STATEMENT OF DR. GEORGE E. REPP, MEAT INSPECTOR, BUREAU OF ANIMAL INDUSTRY, WASHINGTON, D. C.**

The CHAIRMAN. Doctor, both Mr. Johnson and Mr. Cox, who desired to question you further in regard to the distribution of the parts of a steer, are otherwise engaged this morning, so that we may have to ask you to come back again if they desire. But while you are here I would like to read to you for the purpose of obtaining your comments thereon, a letter received by the Hon. Samuel W. Smith, chairman of the Committee on the District of Columbia, from H. D. Kirtland, of Howell, Mich., in which letter Mr. Kirtland says (reads):

The farmer is getting good prices for whatever he sells, but no capable man can figure that the farmer is selling food products at a profit of 8 per cent above cost, taking into consideration investment and cost of production. But take a beef weighing 1,000 pounds he sells to the trust. The trust slaughters, sells hide, tallow, and refuse, then sells the 600 pounds of dressed beef to the retailer and receives all told an advance of 33 per cent on what he paid.

Without reading further at this time, can you comment at all upon that statement?

Doctor REPP. Does he say that the dressed carcass brings 33 per cent more than the carcass on the foot?

The CHAIRMAN. He says that the slaughterer, after using the hide, tallow, and refuse, sells 600 pounds of dressed beef and receives all told on the refuse and the carcass an advance of 33 per cent on what

he paid to the farmer. Do you think that is not an accurate statement?

Doctor REPP. I don't think it is.

The CHAIRMAN. What is your estimate?

Doctor REPP. Probably 12½ to 15 per cent.

The CHAIRMAN. You estimate that the slaughterer would get 12½ to 15 per cent on the entire transaction?

Doctor REPP. Yes, sir; that is, including the by-products.

The CHAIRMAN. The writer continues [reads]:

In Detroit or Pontiac or Flint that 600 pounds of beef retails at \$86, a profit of a little more than 60 per cent.

Now, if there are 600 pounds of the carcass and if the price in these three cities is \$86, would there be a profit of 60 per cent?

Doctor REPP. No, sir; there would not; it would not retail at that—you say at retail, or did the packer sell at that?

The CHAIRMAN. In Detroit or Pontiac or Flint that 600 pounds of beef retails at \$86, a profit of a little more than 60 per cent. The letter continues:

Will interest on investment and cost of handling warrant such a profit? It will not, Can the trust take less and do business? Yes. They must. Can the retailer take less and live comfortably on his income? Probably not. Not in many instances, at least. Where is the cure? Let me illustrate it: In Howell there are five fine retail markets. They must sell at a surprising advance above cost to all live by their business. If two markets were selling this meat, or one market, it could be sold for a tithe of the profit it takes to support the five markets. Instead of an advance of 93 per cent between producer and consumer, we could look for not more than a 33 per cent advance. To illustrate further: My family are eating as good beef as can be bought at an average cost of 8 cents a pound. I bought the carcass of the producer at market price. If anyone here is paying more than that the advance is between the producer and them. Does not that show where the chief trouble is? The figures above are not guesswork.

Have you any comment to make with regard to that statement as to the difference in the cost between the slaughterer and the retailer?

Doctor REPP. The retailer certainly gets a handsome profit.

The CHAIRMAN. But you are not prepared to support these figures?

Doctor REPP. Not just at this time; no, sir.

The CHAIRMAN. Please listen to the rest of the letter, because it may be enlightening [reads]:

The conditions in the meat business are the conditions in all specific lines of trade as far as the point I make is concerned. You will not help matters any if you take the men from the factories and put them back on the farm. They are in productive industry now. But if you will take, say, 75 per cent of the middlemen and put them on the farms or into productive industry you will help conditions. Then the 25 per cent of dealers can sell for a profit that will let them and the consumer as well live.

Do you care to comment on that?

Doctor REPP. I think that is a great suggestion.

The CHAIRMAN (continues reading):

When a new man goes into trade we speak but superficially if we say "more competition, better prices." Rather let us say: "The dealers will all sell less goods now; that will mean greater profit on what they do sell."

I simply wanted to have this letter in the record, and so that you might, if you cared to, comment upon the difference or disparity in the wholesale and retail cost of beef as described by the writer.

Doctor REPP. I would like to say this, that meat coming from New York City does not mean that it is slaughtered in New York

City. The large packers of the West have an export trade and furnish meat for the eastern market—New York and Boston. I think that the larger per cent of the beef coming to New York City originates in the western packing houses. I could tell that by looking it up a little more.

The CHAIRMAN. We had the suggestion in a previous statement that much of the slaughtering was done in the East; that much of the cattle came here on the hoof.

Doctor REPP. Considerable of it is done in the East, but not the greater proportion.

The CHAIRMAN. Then the greater proportion of meat that goes into New York goes in the carcass through the refrigerating-car system, does it not?

Doctor REPP. Yes, sir.

The CHAIRMAN. That is all for to-day.

(Adjourned at 11.45 a. m.)