

# **FOOD AND THE PUBLIC HEALTH**

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Food and the Public Health by William G. Savage

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**WILLIAM G. SAVAGE**

**FOOD AND THE  
PUBLIC HEALTH**





Separate cooling-room of a properly constructed slaughter-house  
(Weston-super-Mare Public Abattoir).

PLATE I.

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# Food and the Public Health

BY

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County Medical Officer of Health, Somerset; Author of  
"Milk and the Public Health," "The Bacteriological  
Examination of Food and Water," etc.

WITH EIGHT HALF-TONE PLATES

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## PREFACE

WITHOUT knowledge there can be no real progress. With partial and inaccurate knowledge progress may result, but is likely to be halting, limited and misdirected.

There are few subjects which the general public, and those who advise and form public opinion, are so much interested as in that of food. Unfortunately, much of the information which reaches the public is unbalanced and unequal in its presentation.

Founts of truth there are in plenty in the numerous excellent textbooks on the subject, but their technicalities obscure the truth for those who do not hold the key. This little book is written in language as little technical as possible so that all who will may acquire a clear and balanced knowledge of food in its relation to the health of the community.

I am greatly indebted to Dr. Hope, Medical Officer of Health of Liverpool, for allowing me to use Plates II., VI., and VIII. from his valuable collection; to Messrs. Macmillan & Co. for permitting me to copy Plates III. and V. from my



## **Preface**

book "Milk and the Public Health," published by them, and to Dr. Lauder for permission to reproduce Plate IV., which illustrates the instructive paper by him and Mr. Cunningham on "Some Factors affecting the Bacteriological Content of Milk."

W. G. S.

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