

CLAMP LID ON OYSTER EATING

Declare Typhoid Traced to Infected Oysters

The typhoid situation in the state of Illinois is considered so serious by the state health department that the eating of raw oysters has been prohibited by law. Since Thursday, January 15, it has been illegal to sell oysters unless the purchaser signs an affidavit that they will not be eaten raw. These affidavits are to be kept on file by the final seller of oysters and will be subject to inspection by local health authorities.

Dr. Isaac D. Rawlings, director of the state department of public health, gave numerous reasons for this drastic step. He said that the typhoid epidemic had been traced directly to the eating of raw oysters and that investigations showed that the precautions taken by oyster dealers were not such as would serve as a guarantee of the safety from typhoid of the product.

Find Oyster Bootlegging
Also—page Mr. Volstead—they are bootlegging oysters, and the oyster men do not appear to have their business under sufficient control to protect the careful producer and dealer against the careless and the bootlegger.

There are no federal or state laws for the control of the oyster business and there are no satisfactory standards for oysters now in force and no way in which temporary improvements can be guaranteed to be permanent.

"Therefore," said Dr. Rawlings, in his official report, "it is necessary in my opinion, to have the practice of eating raw oysters discontinued by law in this state until such time as proper measures for the protection of public health, less drastic in character, can be adopted and enforced."

Advice Unheeded
"Upon investigations made January 9, it was found that the advice that I gave the people of the state was not heeded. Sixty per cent of the railroads investigated were found to be serving raw oysters in their dining cars. Seventy-three per cent of the hotels and restaurants investigated were found to be serving raw oysters. Plainly, it is necessary for the protection of the health of the people to take more compelling action; therefore in order to protect the health and lives of the people of the state of Illinois against typhoid fever or other intestinal disorders due to the danger from eating polluted oysters, I, Isaac D. Rawlings, Director of the Department of Public Health of Illinois, do order that until further notice;

Must File Affidavits
1. That on and after January 15, 1925, no raw oysters shall be admitted into Illinois except there be filed in the oyster dealer's office a legal agreement that said oysters will either be shipped out of the state or that they will not be eaten RAW. Provided, that when the dealer is not to be the ultimate dealer supplying the consumer he shall file an agreement made by the person to whom he sells that the dealer will only sell to persons who agree to exact a similar agreement; provided further, that when the dealer sells to the ultimate consumer he agrees to exact a written promise from the buyer that said oysters will not be eaten raw. These agreements shall be kept on file and subject to inspection by health authorities.

Lid On at Hotels
2. After said date, no raw oysters shall be served or sold by any hotel, restaurant, eating house or railroad in Illinois.

3. Each local health officer of the state is ordered to inspect the premises of dealers in oysters and of hotels, restaurants and eating houses to see that the law is enforced.

The above rules and regulations promulgated this ninth day of January, 1925, shall be in force and effect on and after January 15, 1925.

By order of the Department of Public Health;
Isaac D. Rawlings, M. D.
Director.

No Cases Reported Here
Winnetka is fortunate in having not even a single case of the disease at present, but Dr. C. O. Schneider, health commissioner, warns residents that only unceasing vigilance will keep infection from creeping in. Another thing to be remembered in connection with the eating of raw oysters is that oyster stew is nearly as dangerous as the raw products. This is because the bivalves are not boiled for any length of time, if at all, because that makes them tough and leathery. It would be a wise thing, if oysters must be eaten, to have them either scalloped or fried, cooked or in some other manner that insures that they will be exposed to a high temperature for a considerable length of time.

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LECTURE SERIES PROVE POPULAR

First Richards' Talk Brings Large Crowd

Last Sunday evening at the Winnetka Congregational church the Rev. James Austin Richards delivered the first of a series of six lectures on "The Religious Value of the Book of Genesis." While the audience, which filled the auditorium, was assembling, Raymond Allyn Smith, musical director, gave a short organ recital.

Mr. Richards' theme for the evening was "The Place of Genesis in Literature and History." In developing his subject he showed that the Book of Genesis, although the first book in the Bible, was by no means the oldest; that the word Bible means library; and that the arrangement of the books of this library was brought about in accordance with the subject treated, and as the subject treated in the Book of Genesis covered the earliest period, it was chosen for the first book and was named Genesis, which means the beginning.

Mr. Richards further stated that Genesis is a compilation of several authors; that this is determined by the

different style in the different sections of the book, and by the use of different idioms and words in the different sections, showing that different authors contributed to the whole—certain passages being written in a stilted, priestly style while others were written in the vivid language of the storyteller. The book, so formed, sets forth the religious ideals and ideas of the Hebrews as to God at the time when it was written, which covered the period from about 800 to 400 B. C.

The speaker illustrated the dignity of the conception of God by reading and commenting on the first chapter of Genesis, showing that although it set forth the ancient Hebrew ideas as to astronomy, still it placed the creation in the hands of the Deity and set forth the ideals of life in that it portrayed God as giving into man's hands the subjugation of the world and its forces, and so giving a purpose to life.

Sunday, January 18, the second lecture will be given on the subject, "The Place of Genesis in Religion and Evolution." This is the topic which of late has been widely discussed in the papers of the country and which has been debated by different schools of religious thought. It is expected to be of interest to every one in the community.

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Outline Good Routes to Fox River Ski Tourney
There are several good routes leading from Chicago to the Ski tournament near Fox River Grove and Cary on January 18, but the route furnished by the Chicago motor club is the most direct and shortest, being only 45.6 miles from the motor club headquarters at Michigan avenue at 33rd street or 42.6 from Michigan avenue and Jackson boulevard.

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