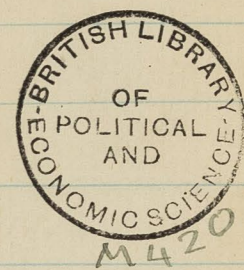


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Bentham.

Note of visit with Mr H. Strass to Jewish  
Slaughter House on May 27<sup>th</sup>:-

Mr Strass is the Jewish butcher with  
whom I have already reported an interview. On  
the way to the slaughter house he told me some  
further facts as to the cutters:- (among the Jews  
the man who kills is called a cutter not a  
slaughterman) - it appears that they must be thoroughly  
familiar with all the Talmudic directions as to  
killing, and have to pass an examination before  
they are permitted to kill. They are employed and  
paid by the ~~Schachitah~~ <sup>Schocheth</sup> which is the Jewish  
board dealing with the question of meat supply.  
They work only from 10 to 4 and earn high wages,  
from 30/- to £3 a week. They are nearly always  
foreign Jews, who are better instructed in the  
Talmud than English Jews. Jewish killing is  
all done either at Delford or in the Aldgate  
Market, and the killers move from place to  
place and shop to shop in the course of the day.  
Monday is not the busiest day in the  
Aldgate Market, but we succeeded in finding houses

When slaughtering was going on. In the first house they were slaughtering sheep, and he stayed to see about a dozen slaughtered. The animals to be killed were all standing in a corner of the house, within five yards of the ~~the~~ bench on which their fellows were being cut. They were evidently quite unconscious of their coming doom. As the turn of each animal came it was seized by two of the slaughtermen and lifted on to the killing block on bench, and placed on its side; a stick about 18 inches long was stuck from knee (?) to knee of its hind legs to prevent it from struggling; one man held the head down and bent backwards, another held the <sup>fore</sup> legs. The cutter then approached it from behind, that it might not see the knife, and with one marvellously quick cut in the throat killed it. The animals made very little noise, and no doubt felt little or nothing, but the convulsive muscular movements after the cutting are very peculiar to witness. After each operation the cutter retired, and stopped and tucked his knife on the back of his thumb nail. See Paper describing the process of examining

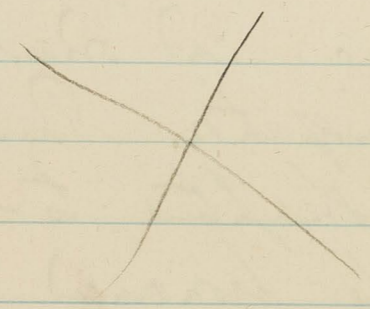
and scaling I had better deal with the slaughter of a cow which I saw in another house. Beasts are of course too big and often too fierce to be lifted on to their side; the animal is ~~therefore~~ therefore drawn forward by a chain & a chain is placed round each of the legs next the wall; these chains are pulled by men so as to lift the legs off the floor; another man seizes the animal by the tail, and pulls it over on to its side, which appeared to be quite a painless operation. The cutter then comes and cuts the throat in exactly the same way as with sheep, only using a larger knife.

As soon as the animal is dead the carcass is ~~opened~~ opened, and the cutter inserts his hand to feel the lights (i.e. the lungs, liver, and heart); as a rule he can tell by the feel whether there is any disease which will render the meat "trifin"; but in some cases he cannot do so, and orders the lights to be kept for his inspector. This happened in the case of the cow slaughtered to-day. However after inspection he pronounced the meat kosher.

His next duty is to mark the carcass after it has been skinned. A certain word or pass word is given to ~~the~~ cutters each cutter keeps, and this word he puts on the carcass, as also the date of killing, and his own initials; at least Mr. Strauss assured me privately that they have to put on their initials, in spite of a contrary statement by one of the cutters.

The final process is sealing, which is done by another man. He makes a slit in a certain part of the carcass through which he puts a <sup>strip</sup> piece of leather. The two ends of the leather are then joined together by a piece of metal which is stamped with the stamping instrument which the Sealer carries with him. <sup>On</sup> one side of the seal the word 'Kosher' is stamped and on the other side the day of the week both of course in Hebrew characters.

The processes other than cutting, searching and sealing (i.e. skinning, dressing etc) are all performed by ordinary slaughtermen, who are seldom if ever Jews.





In the houses which I visited to-day there were three of these men employed. In the house where the cow was killed eight beasts had been slaughtered during the day, and the master Mr Tyler told me that the pay received is 2/6 on each beast. Some days they may kill as many as twenty. These men begin work in the shop at four o'clock in the morning, washing, leaping, carrying, etc. Slaughtering begins about 10 o'clock and continues till four. For each beast killed in the Jewish fashion the master pays 4/6 to the "Shakitch" who pays both cutter and scaler.

The slaughter houses in Aljate Market are all situated immediately behind the shop. They are small and old, and I should imagine not very favorable specimens of slaughter houses. Beyond the slaughter houses are lairs and pens.

The Jewish cutters were highly respectable looking gentlemen, who would look more in place in the pulpit than the slaughter house. Those I

Saw some German.

8

May 29<sup>th</sup>. Note of interview with Mr. Tuck, Inspector of Noxious Trades under the London County Council.

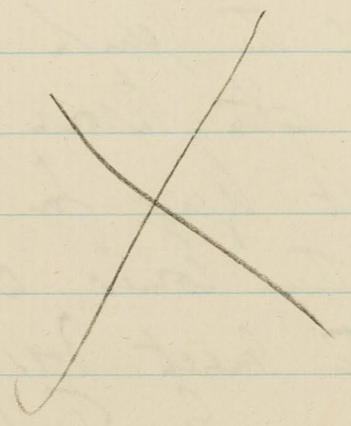
I met Mr. Tuck by appointment at Aldgate Station at 10 o'clock for the purpose of going his round with him. Unfortunately at the slaughter house, in which I was most interested, there was no slaughtering in progress, but in the course of a four hours' ramble from Aldgate to Hackney Marsh - through slaughter houses, cow sheds, pigeries, fat scrapers, fat-melters, bone-melters etc. - I extracted a certain amount of information from Mr. Tuck who is a most intelligent man, who has been right through the butchering trade.

Methods of Slaughter. Mr. Tuck disapproves of the Jewish method, firstly because the animal is often thrown down very roughly, and sometimes left lying for ten minutes or more before the cut-throat comes, and secondly on the ground that the meat does not keep so well.

Mr. Tuck gave me a long and detailed

account of the English methods, but I fear it will be necessary for me to see the operation and talk with a slaughterman before I can describe the process accurately.

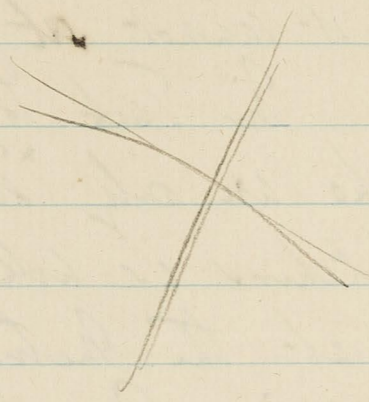
Mr Tuck confirmed the opinion that slaughtering in London is rapidly diminishing, partly owing to the foreign meat-trade, and partly owing to the stringent bye laws of the County Council, who have closed about 150 since they came into power. At the same time Mr Tuck thinks it would be very difficult to abolish the private slaughter houses; at present they can only be put down indirectly when they fail to comply with the requirements of the Council; and to attempt to abolish them by law would lead to tremendous opposition from the trade. Some butchers will always prefer to slaughter their own meat, as they think, and in Mr Tuck's opinion rightly think, that home killed meat is best, and especially in summer, as after it is killed it is at once hung up and sets properly, whereas meat purchased



ready killed has been brooked about in every  
convenient way, and is incessantly being ~~at~~ taken  
so that it cannot set properly.

Mr Tuck told me that there are a few  
men who are only "slaughtermen" of cattle and  
not butchers as well. These former work  
chiefly at the Metropolitan Cattle Market and  
at Deptford. The slaughterman in the ordinary  
butcher's shop is not confined to slaughtering,  
but performs many other duties in the shop;  
these men get about 30s a week and their  
keep, and many of them live on the premises.  
The slaughtermen at the Markets are paid by the  
piece.

Method of learning work. There is still  
some apprenticeship in the country, but not much;  
but even now scarcely all butchers begin as boys  
in the country. Any man who wants to get on  
in the trade, ought to be able to slaughter an  
animal and to dress it; he ought also to be a  
good judge of dead and live meat. With dead  
meat he should be able at once to tell the



rationality, and the quality, and the condition.  
The condition of the meat can be told at once by  
pushing a skewer into certain portions of the  
carcass; if the meat is not sound the smell of  
the skewer will at once proclaim the fact. In  
buying live ~~meat~~ meat the butcher must be able  
to judge the weight by the eye, as the live animal  
is scarcely ever weighed, and until recent years  
there were no weighing machines at the Cattle Market;  
the butcher therefore has to judge by the eye  
how many pounds of meat the animal will  
cut into: as one breed has a big head, another  
a thick skin, and so on, this is a most difficult  
task.

Though slaughtering in London is now diminishing,  
it is not improbable that it may again increase  
in a few years, if the practice <sup>now</sup> of sending animals  
alive from Australia and New Zealand, ~~has~~ ~~not~~  
only gets it on its trial.

The Tack says that there is little difference  
in price at Smithfield between English meat and

X

foreign meat killed in England at Deptford or  
Liverpool, and this meat is always sold retail as  
English meat. The frozen meat however is sold  
at least 50 p.c. cheaper, and except in the best  
land is nearly ~~always~~ always sold for what it is.  
The best land butchers sell an enormous amount of  
frozen meat as English.

May 30th.

Note of interview with Mr Edward Hart of the firm of J.T. Hart and Sons, Central Meat Market.

Mr Hart confirmed the general estimate of wages in the Market putting the rates of pay at from 25/- a week to £500 a year. Scalesmen in a good shop he thinks may earn as much as £5- a week.

Replainers. Trade falls off for the first few days of hot weather, and increases slightly in cold weather, but very few masters ever discharge any of their replainer staff at slack times. Almost every day Messrs. Hart could do with five or six extra heads between 9 and 10 a.m. after that hour they could well do with about half their staff.

Sloughermen. Owing to the dead meat trade and to the prohibition of the importation of live cattle from so many places Sloughermen have had bad times for seven or eight years.



But the rapidly growing practice of sending live meat from all parts of the world is improving the prospects of their trade. This year is better than last year, and last year was better than the previous year.

Slaughtermen work in gangs of from three to five. One starts prices the price paid as if for a bullock and  $\frac{1}{2}$  for a sheep. Each member of the gang then are all round slaughtermen who are well qualified to perform any part of the operation: but as a rule each member of the gang is something of a specialist: one will kill, another dress, another attend to the offal, another to the head, and so on. After the actual killing the dressing is the most important thing, and the dresser is looked on as the chief of the gang and takes the largest share of the pay. The work is very irregular: at times there may be little to do, at other times they may work right through the night: the amount of work is determined by depends of course largely on the arrival of foreign carcasses of live animals, and also partly on the supply of frozen meat.

When the supply is short there is an increased demand for home killed meat, and more animals are sent into the London market. In busy times slaughtermen make as much as £5 a week, and their average earnings are probably £2 a week.

Private Slaughterhouses. The abolition of private slaughterhouses would almost take the slaughtering trade in London. Public Slaughterhouses could never take their place. Butchers would just as soon purchase dead meat in the market as make use of public slaughterhouses. The great advantage of private houses is that they enable the butcher to keep his meat in the shop in the best of condition. After the animals reach the shop the butcher can ensure proper rest and proper treatment before they are killed. In public slaughterhouses they are often killed too soon after being driven, and unless someone is left to watch over them the drivers often neglect to feed and water them. After the killing the system of private houses avoids all the deterioration of the

meat consequent on packing, carting etc.  
 I asked him that how it was that beef and mutton  
 who seldom if ever kill managed to sell such good  
 meat. He replied that they sold only the best prime  
 joints of the finest breeds. He admitted however  
 that there ~~was~~ <sup>was</sup> prejudice was not ~~very~~ <sup>necessarily</sup> much if any  
 difference in quality between meat killed in a private  
 house, and meat killed elsewhere. It is mainly  
 a matter of appearance. The meat killed at  
 home can always be made to look better, even  
 if it does not eat better. This would probably account  
 for the large number of slaughter houses in poor  
 districts. The poor who buy their meat themselves  
 have been in the habit of judging it more by the  
 eye than the tick.

May 30<sup>th</sup>.

19

Notes on the London Markets from the Special Report of the Public Control Committee of the County Council: -

The Metropolitan Cattle Market: -

The re-establishment of the Foreign Cattle Market at Deptford has caused a large decrease in the number of cattle sent to the Met. Cattle Market, as all cattle from countries scheduled by the Board of Agriculture are now sent to Deptford. . . . The supplies for the Market are drawn from all parts of the United Kingdom, and from all countries which are not scheduled by the Board of Agriculture.

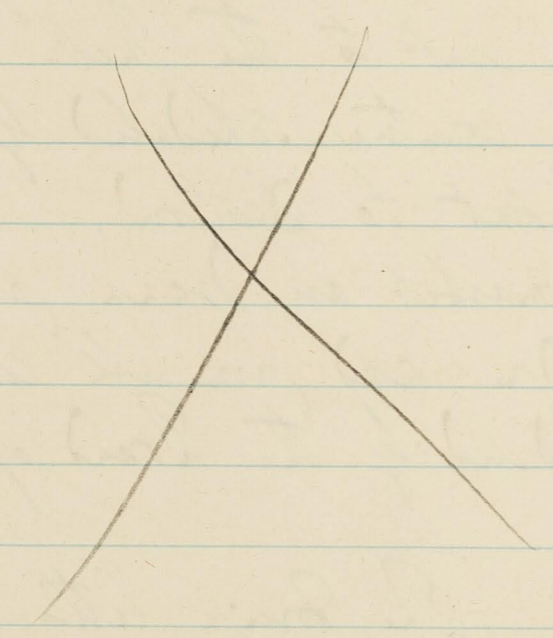
The Foreign Cattle Market: -

This market is used for the slaughter and sale of cattle imported into the port of London from scheduled countries. The animals coming from such countries must be slaughtered within ten days, exclusive of the day of landing. The cattle are consigned to commission shippers, who sell the animals either by private contract. The wholesale and retail butchers who purchase these animals have in most instances

a slaughter house in the market area, for which they pay a yearly rental, but some of the animals are killed in common or public slaughter houses in the market. The trade of the market is increased or diminished according as the Board of Agriculture increases or diminishes the number of scheduled countries. . . .

The market was opened in January ~~1872~~ 1872, and in that year there were 30,129 cattle, 817 calves, 124,506 sheep, and 173 swine brought into the market. In 1882 there were 105,964 cattle, 2,698 calves, 778,775 sheep, and 11,705 swine. In 1891 there were 154,127 cattle (including calves) and 1,565,700 sheep (including lambs). . . .

A little over two-thirds of the carcasses of animals killed at Deptford are sent to the London Central Meat Market, and a large quantity goes to Whitechapel Market. The inspection of the market is made by the Inspector of the Board of Agriculture, and if disease exists, the portion of the market where it exists is immediately closed; the animals are slaughtered under special restrictions; and all the hides, fat, offal etc. are disinfectant.



London Central Markets:-

The tenants in the markets are chiefly commission salesmen and carcass butchers. The latter, who are fewer than the former, buy and slaughter the cattle and bring them to their own shops in the market to sell.

In 1865 the tonnage of the provisions brought into the markets was 127,551 tons, in 1875 it was 212,500 tons, and in 1887 it was 255,384 tons. A uniform toll of a farthing a cwt. weight is charged.

June 4<sup>th</sup>.

20

Note of interview with Mr F. Family  
former Hampton to Messrs. Haarer of Deptford  
Market: -

Mr Philcox, the Superintendent of the  
Market, having failed, in spite of <sup>the</sup> further  
applications, to send me the promised information  
with reference to the Market, I was forced  
to make another visit to Deptford to see what  
I could pick up.

I entered into conversation with Policeman X  
at the gate of the Market. He eventually  
introduced me to Mr Family, who appears appeared  
to be a respectable and intelligent man.

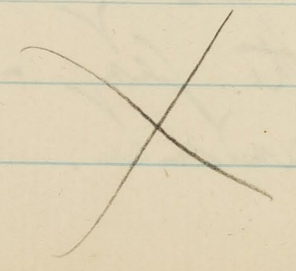
Hamptones work in gangs of from  
3 to 10; the usual number of a gang is  
4 or 5; they are divided into *dures*, *foundemen*,  
and *offal men*: in a gang of four there  
will be one ~~dures~~ *dures*, an *upper* and ~~lower~~ *under*  
*foundemen*, and one *offal man*: the actual  
killing is usually done by the *dures* - who  
is the head of the gang - but sometimes  
by the *upper foundemen*. They are paid 2/6

for each bullock, and 6<sup>d</sup> for each sheep.  
 The driver has to finish off the carcass after  
 it has been skinned and cleaned out; the  
 poundmen pound the bullock, skin it, and  
 prepare it for the driver, the offal men cut  
 off the head and clear out the offal.

Some men are able to carry out any part of  
 the operation, and very few men probably is but  
 lots of men remain offal men or poundmen  
 all their lives, and never learn driving.

However as far as earnings go this does not  
 seem to affect their position, as the fairs  
 share all money equally between them.

Both Lanes and ways at Dingles are  
 exceedingly irregular. There is seldom anything  
 done on Friday or Saturday, and the men  
 never know from day to day or hour to  
 hour what work they will do. Sometimes they  
 may work for two or three hours, sometimes  
 for 20 hours or more. I'm fairly doubtful if  
 any man makes an average of more than  
 seven hours a day, taking the year through.





As to carriage in these bad times the average is very low. Some probably average more than 30¢ a week and ~~the~~ taking the men in Deptford together it is doubtful if they have averaged 20¢ a week for the last few years.

The irregular hours and wages lead to much loafing, and therefore to much drinking.

Mr. Feuly thinks the trade at Deptford is not half what it was ten years ago: "it's this damned dead ~~meat~~ meat that's ruined us" he said. In addition to the dead meat they have been hard hit by the prohibition of importation from the Continent; almost every country in Europe used to send live animals to the market. When they used to have 3000 sheep <sup>a week</sup> they now do not have more than 500. The poverty of Deptford is due more than to this falling off of trade at the market than to anything else.

June 5<sup>th</sup>.

28

Note of interview with Mr. Ed. Redman of  
146 Borough High St.:-

Mr. Ed. Redman is a butcher, pork  
butcher and provision merchant with four shops.  
He is the best educated and most intelligent  
man I have met in the trade, but is inclined  
perhaps to look at matters too much from  
the master's point of view, & especially  
with regard to hours of labour. However he  
struck me as a particularly kind, and  
benevolent man.

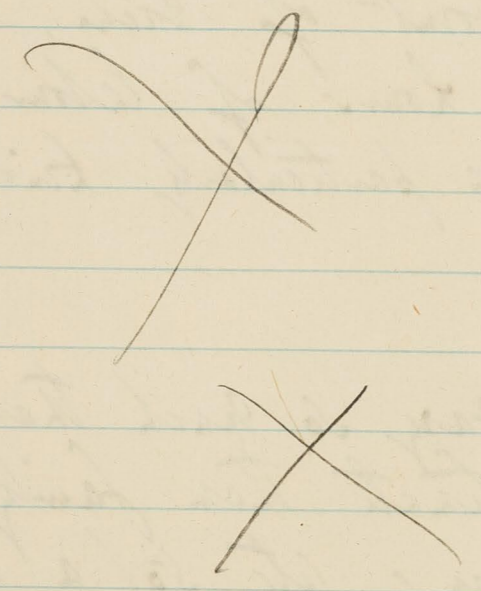
Wages vary so much that it is quite  
impossible to estimate them fairly. The chief  
man at Redman's gets 50/- a week with board  
and lodging, the others various sums from  
40/- to 20/- all with board and lodging.

Hours in the meat trade are from 6 to  
8, and in the pork trade from 8 to 10,  
Saturday in both cases to 12. The men are  
all allowed off one day a week at 2.

Habits of men. Dexterity in the trade is  
practically on the decrease.

Slaughter House. Mr. Redman has a private  
slaughter house, and says that he could not  
possibly do without it. His trade is almost  
entirely in home killed meat, and to change  
the character of his trade would he believes  
result in an enormous loss of custom. No  
meat can ever compare with home killed in  
appearance - nor in Mr. Redman's opinion in  
condition. The poor who form the bulk of  
his customers are splendid judges of meat,  
and will not buy it unless it looks nice.  
In the worst end the customers run see the  
meat uncooked, and even if they did they  
are no judges of quality.

As to slaughtermen - those who work in  
private slaughterhouses are always employed in  
the shop as well, and do not get any additional  
wages for slaughtering. They are not so  
expert as the men at Deptford, or at all  
events not so quick at the work.



It has been alleged that sleeping has  
a debilitating effect on the men. Mr. Redman  
says this is all nonsense, at all events in  
private sleeping hours, when any such  
tendency is neutralized by the humors  
of serving in the shop, which requires  
much tact and activity.

The only point that can legitimately  
be made against private sleeping hours is  
the greater difficulty of meat inspection.

Method of learning trade. There is now no  
apprenticing, which Mr. Redman much regrets,  
as the result is that not 6 p.c. of the  
men in the trade really know their business.  
Thirty years ago though the men were much  
rougher and more drunken they were much  
more skilled workmen as a rule; and the  
work requires much skill; cutting is an art,  
and a bad cutter may lose pounds every  
week for his master. ~~A good cutter~~  
~~sells~~ There is much difference <sup>in value</sup> proportionately between  
a lb of mutton cut by a good cutter and a

bad cutter as there is between a block of marble ~~and~~ sculptured by a good or a bad sculptor. In the killing operations too great skill is required, especially in skinning so as not to score the skin with the knife which may reduce its value by one half. Horum men will not now take the trouble to learn their trade properly. Both among masters and men the trade is full of 'muffs'. Men come to Redner perhaps when they are 17, and if they would stop for three years would if they were intelligent learn their business thoroughly. But as soon as they know what they consider is sufficient they will go off to other butchers who will take a man from Redner's without any character." This sounds rather boastful, but I must say that Mr Redner impressed me as a man who really knows all there is to be known about his business.

Regularity. There is no irregularity except in the west end, where probably some of the men

are dismissed in the slack season.

Hours of closing. The port and provision trade is one which would be especially damaged, if not ruined by an early closing, like ~~London~~ at all events in the poor districts. The trade which is done in cooked meats at night is enormous, especially in the summer months; and round Southwark the people earn their money so much from day to day, that frequently they have no money to spend till the evening. If the port shops were closed it would probably lead to the publicans selling cooked meats. It would be impossible to introduce a system of shifts: it would be too expensive. After all though the hours are long the work is very light, and for a large part of the day the men are doing nothing; and during their hours they frequently go out for half an hour or so. When they do get holidays they nearly always make a bad use of them.

In why are the portions of men less

pretty improved in the last 30 years;  
their wages have doubled, and their hours are  
shorter. Thirty years ago Mr Redner would  
have paid 20¢ a week to a man who now  
earns 50¢.

Mr Redner always prefers to get  
countrymen in his shops.

June 5<sup>th</sup>.

29

Note of interview with Mr Tuckey:-

Mr Tuckey who is at present out of employment. he was originally apprenticed for four years in the country. he worked for six years as a slaughterman at Deptford; but of late years has been head shopman or manager at various shops in the West End and elsewhere.

Wages. Head shopman or manager get from 30/ to 70/ a week; the assistants, scalesmen etc from 15/ to 18/ and boys from 10/ to 12/. Men who are employed in slaughtering get about 18/; they are as a rule employed in going a round when not slaughtering.

In all cases they get board and lodging, if they wish it; though it is becoming more common now to lodge out; when they get perhaps an extra 5/.

There is no fixed rate of wage throughout the trade.

Wages of slaughtermen at Deptford. Mr Tuckey as a rule works with only one other man.



They were paid 1/6 for bullocks, 1/6<sup>d</sup> for calves;  
 1/4 for sheep; and 1/6<sup>d</sup> for pigs. In a good week  
 they would earn £9 between them. They often  
 worked right through the night, but work was  
 very irregular; but they probably averaged from  
 50/ to 60/ a week. The trade at Deptford is  
 however not now so brisk.

Hours of labour. In best land as a rule from  
 8 to 8, sometimes 6 to 8 except on Saturdays.  
 Men complain very much of the long hours.

Habits of men. Mr Tucker, who is an abstemious  
 drinker that butchers are a terribly drunken lot,  
 and describes them with ~~fit~~ fishermen and  
 publicans as the two worst trades in this respect.  
 At Deptford especially the drinking is fearful.  
 Many a man will earn £2 or £3 in two  
 days, and spend his penny of it on drink in  
 the two following days. Mr Tucker thinks that  
 slaughtering, and handling meat has a  
 most debilitating effect.

Dress. Gas smocks cost from 8/ to 15/.  
 Large smocks from 22/ to 30/. Aprons about 4/.  
 A man will probably require two smocks, and two  
 aprons in a year.

Method of learning. There is still a good deal  
 of apprenticeship in the country; but none in London.  
 The result is that countrymen know the business  
 much better. This added to the fact that they  
 are healthier and stronger gives them a great  
 advantage. Of men who begin in London 95 p.c.  
 are not skilled butchers. It takes about four years  
 to learn the trade thoroughly.

Recruitment. Trade fairly regular except in worst  
 bad. In the worst bad men are regularly engaged  
 for the season only. During these men are some  
 skilled butchers; they can do little more than go  
 a round or some in the shop. Out of the season  
 what becomes of them is doubtful; but Mr Tucker  
 thinks that some of them do a bit of painting.  
 While many of them loaf about the markets  
 and try to pick up odd jobs.

Health. The trade is healthy, and men could go on for a long time; but in shops at all events pay here is a bar to fresh employment. Not many men work in shops after 50. Many men drop out early through drinking. Very few save enough to return on; they sometimes get places as partners in large establishments like White's or Green and Pond; Mr Tucker has known several who have become road ~~the~~ sweepers.

Method of slaughter. Bulls are pole axed. As a rule the animal is brass up close to the wall by a chain run through a ring. He is then struck on the head with an axe; this as a rule is done by the head man or driver, but if another member of the gang is a safer shot he may do it. The animal is then pitched, i.e. a line is run down through the brain into the spinal cord. He is now lying on his side, and the throat is cut by the head man; this is usually done vertically in the throat, but many men employ the Jewish method, and cut the throat through horizontally. The ~~head~~ head

is then cut off by one of the groundmen. The provisions then skin the belly and flanks, saw through the ribs, cut through the aitches, and take out the caul; they then hoist the carcass ~~on~~ by pulleys to hang from the rafters, when the inside is taken out by the skinner.

The hide is then stripped by the second man, and the head man chops down the middle.

The offal man meanwhile deals with the offal and fat.

Sheep, calves, and pigs are stuck in the ~~st~~ throat, and ~~afterwards~~ afterward dealt with in a similar manner to a bullock.

Sale of foreign meat: 50 p.c. of the meat sold in the West End as English and Scotch is foreign. Mr Tucker has taken tons of foreign meat into the Royal Palace. The difficulty with West End customers is that they insist on having English meat, and yet without knowing it prefer the foreign; e.g. the Dowager Duchess of Marlborough dealt with Mr Tucker's master. She was ~~always~~ always complaining that

Her meat was tough and bad. At last one day she went to say that unless her ~~meat~~ <sup>meat</sup> was very different to the usual she should go elsewhere; "My wife" said the doctor, "as he probably shall not come here again, send her a chunk of Yarkee". She received her 'chunk of Yarkee' and on the following day went to the shop to say that she had never tasted better meat. From that time forward she had nothing else.

#### Private Anesthetics.

Private Anesthetics are an undoubted nuisance unless conducted with much greater care than is usually the case.

June 6<sup>th</sup>.

35

Note of visit to Metropolitan Cattle Market:-

Visited the Market again this morning, and tried to see Mr. Hester, who however had not arrived. I had some conversation with one of his clerks, who told me with regard to Drovers that they are paid 2/6 for each score of sheep they attend to. Their chief work is on Sunday night and Monday morning; the market opens at 12 on Sunday night, when they begin to bring the sheep in. They have to bring them from the station and the surrounding lanes and stay with them if necessary, till 3 p.m. on the following day. They work again on Thursday, but that day is not so busy. They are a lazy body of men, content to work only once or twice a week.

He promised to get me further information before Monday next.

He introduced me to the foreman of Messrs. Vaughan, who are the chief slaughterers in the Market. This man preferred not to give his name, as he did not wish it to appear in

print.

Wages of Slaughtermen. He gave the same estimate as to the rates of pay as others, but added that the price paid for head included the cost of carriage to Smithfield; that is, the men only get the balance that is left after the cost of carriage has been deducted.

Trade at this market has been very dull for some years, and sometimes for weeks together. ~~The~~ <sup>men of the</sup> men are idle, but those who are in fairly regular work earn on an average about £2 a week. Many of the men of late years have drifted to Deptford, where very high wages are still earned. The cause of Deptford is drinking; lots of young fellows go there, and get so sodden with drink, that after about five years they are old men almost unfit for work.

As showing that slaughtering has of not a debilitating, at all events a deadening influence "Jimmy" said to me "I was very tender hearted when I first came here; it almost

Made me sick to hear the poll axe crashing into the brain: now I'm as fond of looking them down as anybody."

"Jimmy" took me into the slaughter house of Messrs. Hays - who are large carcass butchers, where I saw a bullock slaughtered. I certainly thought it a less painful sight than the Jewish method. The animal was evidently stunned immediately, and though the process of gutting produced muscular convulsions they were not so soon or so speedy as in the Jewish slaughtering.

Though I have referred several times to Carcass butchers I don't think I have hitherto explained what they are. The Carcass butcher is a middleman between the live and the (dead) markets. He buys beasts either at ~~Smithfield~~ <sup>St. Martin's</sup> or Deptford, slaughters them himself, and sends them to Smithfield. Some of these however have their own shops at Smithfield.

"Jimmy" when he saw a chance of making a profit looks as a Carcass butcher on his own



account, buying his animals in the Islington  
Market, and having them slaughtered in his  
master's house.

Private Slaughtering. 'Pringle's objection  
to them is that any meat can be slaughtered  
in them, and he has no doubt that some of  
the diseased meat which goes to the Cartthouse  
& shops is slaughtered in London in private  
houses.

June 6<sup>th</sup>.

39

Note of interview with the Jewish Board  
of Schochetim:-

I attended to-day at the Jewish  
Ecclesiastical Court, and was ushered into the  
presence of the Chief Rabbi, and one other Rabbi,  
Mr van Peil the superintendent of slaughter,  
and Mr Lipsman, the chief of the Schochetim  
or cutters.

There had evidently been some fear that  
I might be too inquisitive, and I thought it  
better not to ask for information as to  
the Halakim's Haddoth, which I fancy is rather  
a tender subject.

Wages: Schochetim (Cutters) are paid  
from £2 to £4.10 a week.

Shomerim (Slaves) who inspect the meat  
are paid from £2 to £4.

Their hours are from 10 to 5, but they  
are allowed to work overtime, which is paid  
at the rate of 2/ an hour.

There is a special set of men for

pontry, who work from 1 to 6 at the same rate of pay.

The further information is contained in a cutting from Playson's Weekly for July 14<sup>th</sup>, 1894, which he has. I will show you the

June 6<sup>th</sup>.

Note of Interview with Mr W. Haydon, President of the London Butchers' Society, and County Councilman for Brixton.

Mr Haydon is a large retail ~~shop~~ butcher in Brixton with several shops. He struck me as a most remarkable man, considering that he left school at 13, and went at once into a Butcher's shop. Both in appearance, manner, and speech he was much more like one who has had a public school, and university training, than one who has for about 30 years lived the life of a butcher.

Wages averaging the wages per head throughout Mr Haydon's business they come to 10/3 a week with board, lodging, and all household expenses (e.g. washing) found. Head men get from 30s to 60s and the men from 20s to 16s; boys from 7s to 10s. If a man marries and lives out he may get 2s or 4s added to his wages.

Wages of Skipton Mr Hazdon is convinced that at Skipton at all events Skipton earn a lot of money, most of which is spent in drink.

Hours of labour Mr Hazdon says that men do not complain much of long hours. In his business they are usually allowed one hour for each meal, and unless at busy times, no difficulty is made about their going out if a friend calls to see them on on any special occasion. He thinks that there would be no inconvenience to the public if the hours were shortened, especially on Saturday, but the feeling of the trade is strongly against legal interference. Much has been done, and more will be by voluntary effort.

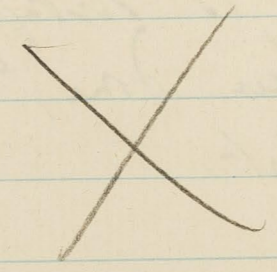
Habits of men Men in the retail trade are a particularly steady, sober set of men, and have improved much of late years. In the wholesale trade the character of the men is not so good; they are taken on at

Smithfield without any enquiry, and Mr  
Haydon knows a number of men in the market  
who have been dismissed from retail shops  
for drink or dishonesty. Discipline in the market  
is much less than in retail: men are  
allowed to smoke about the shops, and there is  
much drinking.

Regularity. It is a common custom in the  
West End to engage a man with the condition  
that he shall take two months holiday in the  
year. Few if any practical butchers are  
long out of employment.

Pure Slaughterhouses. Mr Haydon takes the  
usual market view on this question; i.e. that  
they are a necessity, and are not a nuisance.

With regard to the diseased meat sold in  
Charterhouse St. he assures me that none of  
it is killed in London. As a rule it is the  
carcasses of cattle which have dropped dead  
on some country farm; a driver or some  
small dealer will go to the farm, and say



"What will you take for it": the farmer takes perhaps £1 and asks no questions. The driver describes the beast, and consigns it to these traders in disscard meat in Chartwell's St., who sell it for sausages, a great deal of it being bought by some of the makers into big hams.

Foreign Meat. No respectable butchers sell foreign meat as English. At present the supply of foreign meat is largely in excess of the demand. Foreign meat is falling in price, English meat rising.

The greater number of men in the meat trade are English, but in the Pork trade there are a large number of Germans, who are very skilful at making sausages.

June 6<sup>th</sup>.

45

Note of interview with Mr F. J. Stone:-

Mr Stone is a young fellow of 20 who has only been in London about six months. He was apprenticed for three years at Ipswich and says that in the country apprenticeship is still about unimpaired.

In London he gets 25/- living out and boarding out; he says it is becoming more and more the custom for men to board out, owing he thinks to the conduct now which was caused by complaints as to the food.

Mr Stone thinks that London lathers are a very drunken lot.



June 10<sup>th</sup>.

46

Visit to Metropolitan Cattle Market - and  
interviews with Mr. Harman and Mr. Percin:-

I visited the Cattle Market again this  
morning, and found it very much busier than  
on Thursdays. I should think quite three times  
as many animals were in the market.

I succeeded in seeing Mr. Harman the  
Superintendent; he told me that the trade in the  
market was nothing like so brisk as it used to  
be, but the falling off is chiefly due to the  
establishment of Deptford Market.

Drovers are paid at the rate of 2/6  
for every score of sheep and 1/ for every bullock;  
i.e. that is the rate paid to the master drover  
who employs journeyman drovers. At one time  
master drovers used to make a lot of money  
in the market; Mr. Harman has known a man  
take £40 in one day after paying his men.  
They cannot earn such large sums now, though  
many of them still do very well especially  
those who work at both the markets.

Slauhterers. & The Masters at this

Market has certainly suffered much loss of trade of late years, but <sup>throughout the year</sup> the men Mr Harmer thinks has not suffered much. Taking the two markets Ickington and Stilton there is probably as much slaughtering as there was 20 years ago. Many of the men who used to work here have gone to Stilton and there is always much shifting of labour between the two markets. Even if the trade has fallen off somewhat in London it has been compensated by the growing trade at Birmmhead, where no doubt some of the London men have gone. The growing foreign trade in live cattle is <sup>making</sup> the slaughtering trade brisker, and for the present at all events seems likely to supplement to some extent the frozen meat trade which is carried on at a loss.

Mr Harmer is convinced that many slaughtermen earn on an average £4 or £5 a week.

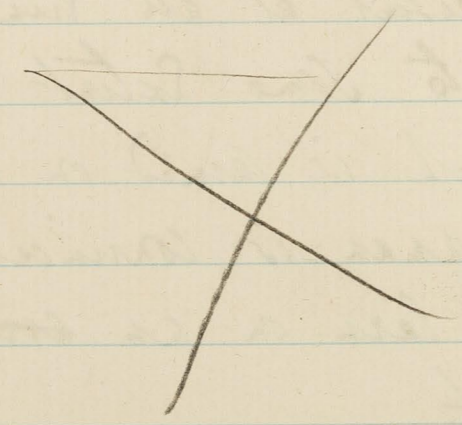
Mr Harmer introduced me to Mr Penson, who he says is the richest man in

England, reputed to be worth near £10000  
than £5000. He lives like an "ochre boy"  
(one who marks the sheep) in the market.

Mr. Perce tells me that he pays his  
men at Deptford 10/- a day, and 15/- on the  
two market days; at Ickington 8/- and 12/-.  
The work is variable and uncertain, but at  
Deptford they average £4 a week and at  
Ickington £3 a week. They do not shift from  
market to market as the slaughterers do.

The hours at Deptford are very irregular. They  
begin and end at all hours of night and day.  
At Ickington, where nearly all the animals  
come by train the hours are more regular.

Mr. Harmer tells me that Mr. Perce is  
extraordinarily generous to his men. Very often  
if work is slack for a week or two, the  
men will come to him and say "Look here  
pawner, this is rather stiff", to which the  
old pawner will reply "Damn it, what do  
you want", and give them £1 apiece.



June 11<sup>th</sup>.

49

I note of Interview with Mr Know of  
92 St Augustine's Road, Camden Town:-

Mr Know, who is 43 has been since  
childhood engaged as a Drom in the Metropolitan  
Cattle Market:-

Wages. The Master Drom who is  
paid by the skinner to show the animals an  
~~amount~~ consigned is paid at the rate of 2/ to  
2/6 for each score of sheep, 4/ for each bullock,  
and 1/6 to 1/9 for each calf. There is no  
fixed rate but these are the usual prices.

The Journeymen are paid as a rule  
12/6 on Monday, and 10/6 on Thursday.

Hours. On Sunday night they begin  
about 11 o'clock, and go on till 9 on Monday.  
On Thursday the hours are much the same.  
Monday is the busy day, and many men do  
not get employment more than one day a week.

Habits. Mr Know thinks that Droms as

a mile are very sober and steady. No doubt the long hours of idleness are a temptation to drink, but they do not ~~to~~ have time enough to indulge to any great extent.

When at work they get their meals as and when they can; most of them carry something with them, or they may find time to slip into one of the taverns.

Nearly all the Drovers in the market are Londoners. Most of the byes or Ochre boys, and pick up the drover's business as they can. There is a good deal of art in driving and penning sheep properly, and also in tying up hallocks.

Regularity. There is a certain amount of work all the year round, but with the exception of the Christmas week the summer and autumn are much busier than winter and spring. The summer season is called the "grass season" the winter season the "horfolk season", when the animals are stek

and good feed.

Health. The trade is exceedingly healthy. The only drawbacks to it are that the men are apt to suffer in their feet from standing for so many hours on the hard stones of the market, and are to some extent subject to Rheumatism, ~~or~~ especially in the legs, from pushing up against the sheep in wet weather.

Though men begin the work young, they get the full wage as soon as they are licensed. The Scotch boys who are paid by the latches may earn anything from 2/- to 5/- a week.

The license from the Corporation costs 5/- at first, and 1/- for each subsequent year.

Deans in London have had a very bad time of late years owing to the declining trade of the market. Some have left the business; others have gone to Deptford, where

Business is better, but many have had on  
earning what they can, and in many cases it  
is difficult to say how they have fared.

Some of them besides driving and tending  
the animals in the market may get some  
driving out of the market either to butcher's  
& shops, or to fields outside London of loads  
which have been unloaded at the market.

Extracts from the Reports of the Public Control Committee of the County Council:-

Report for 1891:-

At the commencement of the year there were 694 licensed slaughter houses in London, and we renewed the licenses in 668 cases, and granted two new licenses. In 21 cases therefore the licenses were not renewed. The present number of slaughter houses in London is 665.

Report for 1892:-

At the annual sessions held in the previous year 666 slaughterhouses were licensed, and application was made for the renewal of the licenses of 656. The licenses were renewed in 650 cases, and one new license was granted.

The Council's new by-laws for the regulation of slaughterhouses were confirmed by the Local Government Board, and came into operation during the year. Under them it will be possible to effect a very considerable improvement in the



## Lords Sleighton houses.

## Report for 1893:-

During the previous year 651 licences to Sleighton house premises were granted. The number of applications for renewal was 529, of which 534 were granted. Nine new licences were granted; licences were not renewed in the case of 117 Sleighton houses. The large number of instances in which licences were allowed to lapse is explained by the fact that the Council's new & by-laws have led to the abandonment of the use of a number of premises which were quite unsuited for the purpose, and which could not be brought into compliance with the new requirements.

## Report for 1894:-

During the previous year 537 licences to Sleighton house premises were granted. The number of applications for renewal of licences was 521, of which 525 were granted.

One new license was granted. The licenses  
were granted on the understanding that the  
premises would not be used after March 1894.  
One license has been surrendered to the council  
since the date when granted.

June 11th.

56

Note of interview with Mr. H. P. Griffiths:

Mr. Griffiths is Secretary of the Wellcome Park Institute and takes the greatest interest in our work. He works for Messrs. Towns, butchers of Smithfield, and wrote to me some time since offering to help us in any way he could. I arranged to meet him, but on the day appointed he was called away to Ireland on business. He called to-day, and as I had finished writing I took the opportunity to read my account to him.

Page 1. Mr. Griffiths suggests that the meat comes in at four points. A large and growing amount comes direct into Smithfield Market especially from Scotland.

Page 11. Death ought to come at once when the animal is pitied, but does not always do so.

Page 12. Pigs except in rare cases are not skinned, but are scalded.

Page 14. I have made an alteration in accordance with Mr Griffith's suggestion.

Page 21. The buyers for the best best end shops come to the market very early to secure the best joints.

Page 22. The scale is worth in some shops as much as £4 or £5 a week in tips, and in no shop would it be worth less than 10s of a week.

Page 23 and 24. Porters carry meat into the market as well as out: the porters in the permanent employment of railway companies and carriers are all licensed men.

Page 25. It would be an excellent thing for anyone if the market were closed earlier. The late buyers are simply tenth rate men who put off their purchases to the last moment in the hope of getting a bargain.

Page 27. Mr Fletcher thinks that very

few of the men sleep in the afternoon. They nearly all go to bed early, and seldom get any form of amusement in the evening.

As to meals most of them get their meals as they can in the shops. A very few masters give their men a hot meat breakfast.

Page 32. Mr <sup>Suffith</sup> Hatcher objects to the use of the word "dishonesty" on this page, and points out that there are a number of retail shops where no character is required.

Pages 36 and 37. Mr Suffith agrees very strongly with the condemnation of private sleeping houses, but says that if they go a certain amount of sleeping must still be done in London, in summer at all events, as in hot weather the men will not travel far.



