* Meat Inspection Act: The livestock industry was booming after the Civil War. Many livestock farmers and factory workers had developed quicker methods to process the meat, and they had found uses for almost all parts of the pig, including glue and fertilizer.[[1]](#footnote-1) Although the processes were quick, many sanitary measures had been overlooked and discarded in order to increase output and profits. Upton Sinclair’s book, *The Jungle*, exposed the corrupt meat processing methods and sparked the initial concern for the sanitation of meat processing. Government officials and citizens were especially outraged at the unsanitary processes, and many people protested the consumption of meat. The Meat Inspection Act was passed in 1906, and the act required that all packinghouses be inspected by federal employees before entering foreign and interstate commerce.[[2]](#footnote-2) The Meat Inspection Act enforced sanitary handling and processing, elimination of contaminated meat, and the accurate labeling of meat.[[3]](#footnote-3) This event is significant to the Progressive time period because it sanitized the meat process, increased overall health of American citizens, and led to the inspections of other foods and substances. Furthermore, it put the health of people before the prosperity of business owners. This was the beginning of the modern form of government regulation that we see on food industries today.

1. Wade, Louise C. "Meatpacking." Encyclopedia of Chicago. Accessed September 7, 2012. http://www.encyclopedia.chicagohistory.org/pages/804.html. [↑](#footnote-ref-1)
2. Ibid. [↑](#footnote-ref-2)
3. Texas A&M University. "Meat Inspection." Accessed September 7, 2012. http://meat.tamu.edu/meatinsp.html.

   [Calvin College Hekman Library openURL resolver](http://www.calvin.edu/library/knightcite/index.php) [↑](#footnote-ref-3)