

## THE JUNGLE

### BY UPTON SINCLAIR

**Directions:** *Upton Sinclair's shocking portrayal of Chicago slaughterhouses in the early 1900s, as seen through the eyes of Lithuanian immigrants, raised the public's awareness and prompted Congress to pass the Meat Inspection Act and the Pure Food and Drug Act.*

Entering one of the Durham buildings, [Jurgis and Jokubas] found a number of other visitors waiting; and before long there came a guide, the escort them through the place. They make a great future of showing strangers through the packing plants. But Jokubas whispered maliciously that the visitors did not see any more than the packers wanted them to.

They climbed a long series of stairways outside of the building, to the top of its five or six stories. Here was the chute, with its river of hogs, all patiently toiling upward; there was a place for them to rest to cool off, then through another passageway they went into a room from which there is no returning for hogs.

It was a long, narrow room, with a gallery along it for visitors. At the head there was a great iron wheel, about twenty feet in circumference, with rings here and there along its edge. Upon both sides of this wheel there was a narrow space, in which came the hogs at the end of their journey; in the midst of them stood a great burly Negro, bare-armed and bare-chested. He was resting for the moment, for the wheel had stopped while men were cleaning up. In a minute or two, however, it began slowly to revolve, and then the men upon each side of it sprang to work. They had chains, which they fastened about the leg of the nearest hog, and the other end of the chain they hooked into one of the rings upon the wheel. So, as the wheel turned, a hog was suddenly jerked off his feet and borne aloft.

At the same instant the ear was assailed by a most terrifying shriek; the visitors started in alarm, the women turned pale and shrank back. The shriek was followed by another, louder and yet more agonizing – for once started upon that journey, the hog never came back; at the top of the wheel he was shunted off upon a trolley, and went sailing down the room. And meantime, another was swung up, and then another, and another, until there was a double line of them, each dangling by a foot and kicking in frenzy – and squealing. The uproar was

appalling, perilous to the eardrums; one feared there was too much sound for the room to hold – that the walls must give way or the ceiling crack. There were high squeals and low squeals, grunts, and the wails of agony; there would come a momentary lull, and then a fresh outburst, louder than ever, surging up to a deafening climax. It was too much for some of the visitors – the men would look at each other, laughing nervously, and the women would stand with hands clenched, and the blood rushing to their faces, and the tears started in their eyes.

Meantime, heedless of all these things, the men upon the floor were going about their work. Neither squeals of hogs nor tears of visitors made any difference to them; one by one they hooked up the hogs, and one by one with a swift stroke they slit their throats. There was a long line of hogs, with squeals and lifeblood ebbing away together; until at last each started again, and vanished into a huge vat of boiling water....

The carcass of the hog was scooped out of the vat by machinery, and then it fell to the second floor, passing on the way through a wonderful machine with numerous scrapers, which adjusted themselves to the size and shape of the animal, and sent it out at the other end with nearly all of its bristles removed. It was then again strung up by machinery, and sent upon another trolley ride; this time passing between two lines of men, who sat upon a raised platform, each doing a certain thing to the carcass as it came to him. One scraped the outside of a leg; another scraped the inside of the same leg. One with a swift stroke cut the throat; another with two swift strokes severed the head, which fell to the floor and vanished through a hole. Another made a slit down the body; a second opened the body wider; a third with a saw cut the breastbone; a fourth loosened the entrails; a fifth pulled them out – and they also slid through a hole in the floor. There were men to scrape each side and men to scrape the back; there were men to clean the carcass inside, to trim it and wash it. Looking down

this room, one saw, creeping slowly, a line of dangling hogs a hundred yards in length; and for every yard there was a man, working as if a demon were after him. At the end of the hog's progress every inch of the carcass had been gone over several times; and then it was rolled into the chilling room, where it stayed for twenty-four hours and where a stranger might lose himself in a forest of freezing hogs.

Before the carcass was admitted here, however, it had to pass a government inspector, who sat in the doorway and felt the glands in the neck for tuberculosis. This government inspector did not have the manner of a man who was worked to death; he was apparently not haunted by a fear that the hog might get to him before he had finished his testing. If you were a sociable person, he was quite willing to enter into a conversation with you, and to explain to you the deadly nature of the ptomaines which are found in tubercular pork; and while he was talking with you, you could hardly be so ungrateful as to notice that a dozen carcasses were passing him untouched. This inspector wore a blue uniform, with brass buttons, and he gave an atmosphere of authority to the scene, and, as it were, put the stamp of official approval upon the things which were done at Durham's factory.

Jurgis went down the line with the rest of the visitors, staring openmouthed, lost in wonder. He had dressed hogs himself in the forest of Lithuania; but he had never expected to live to see one hog dressed by several hundred men. It was like a wonderful poem to him, and he took it all in innocently – even to the conspicuous signs demanding immaculate cleanliness of the employees. Jurgis was vexed when the cynical Jokubas translated these signs with sarcastic comments, offering to take them to the secret rooms where the spoiled meats went to be doctored....

With one member trimming beef in a cannery, and another working in the sausage factory, the family had a first-hand knowledge of the great majority of Packingtown swindles. For it was the custom, as they found, whenever meat was so spoiled that it could not be used for anything else, either to can it or else to chop it up into sausage. With what had been told them by Jonas, who had worked in the pickle rooms, they could now study the whole of the spoiled-meat industry on the inside, and read a new and grim meaning into that old

Packingtown jest – that they could use everything of the pig except the squeal.

Jonas had told them how the meat that was taken out of pickle would often be found sour, and how they would rub it with soda to take away the smell, and sell it to be eaten on free-lunch counters; also of all the miracles of chemistry which they performed, giving to any sort of meat, fresh or salted, whole or chopped, any color and any flavor and any odor they chose. In the pickling of hams they had an ingenious apparatus, by which they saved time and increased the capacity of the plant – a machine consisting of a hollow needle attached to a pump; by plunging this needle into the meat and working with his foot, a man could fill a ham with pickle in a few seconds. And yet, in spite of this, there would be hams found spoiled, some of them with an odor so bad that a man could hardly bear to be in the room with them. To pump into these the packers had a second and much stronger pickle which destroyed the odor – a process known to the workers as “giving them thirty per cent.” Also, after the hams had been smoked, there would be found that some had gone to the bad. Formerly, these had been sold as “Number Three Grade,” but later on some ingenious person had hit upon a new device, and now they would extract the bone, about which the bad part generally lay, and insert into the hole a white-hot iron. After this invention there were no longer Number One, Two, and Three Grade – there was only Number One Grade. The packers were always originating such schemes – they had what they called “boneless hams,” which were all the odds and ends of pork stuffed into casing; and “California hams,” which were the shoulders, with big knuckle joints, and nearly all the meat cut out and fancy “skinned hams,” which were made of the oldest hogs, whose skins were so heavy and coarse no one would buy them – that is, until they had been cooked and chopped fine and labeled “head cheese!”

It was only when the whole ham was spoiled that it came into the department of Elzbieta. Cut up by the two-thousand-revolutions-a-minute flyers, and mixed with half a ton of other meat, no odor that ever was ham could make any difference. There was never the least attention paid to what was cut up for sausage; there would come all the way back from Europe, old sausage that had been rejected, and that was moldy and white – it would be dosed with borax and glycerine, and dumped into the hoppers, and made over again for home consumption. There

would be meat that had tumbled out on the floor, in the dirt and sawdust, where the workers had tramped and spit uncounted billions of consumption germs. There would be meat stored in great piles in rooms; and the water from leaky roofs would drip over it, and thousands of rats would race about on it. It was too dark in these storage places to see well, but a man could run his hand over these piles of meat and sweep off handfuls of the dried dung of rats. These rats were nuisances, and the packers would put poisoned bread out for them; they would die, and then rats, bread, and meat would go into the hoppers together. This is no fairy story and no joke; the meat would be shoveled into carts, and the man who did the shoveling would not trouble to lift out a rat even when he saw one – there were things that went into the sausage in comparison with which a poisoned rat was a tidbit. There was no place for the men to wash their hands before they ate their dinner, and so they made a practice of washing them in the water that was to be ladled into the sausage. There were butt-ends of smoked meat, and the scraps of corned beef, and all the odds and ends of the waste of the plants, that would be dumped into old barrels in the cellar and left there. Under the system of rigid economy which the packers enforced, there were some jobs that it only paid to do once in a long time, and among these was the cleaning out of the waste barrels. Every spring they did it; and in the barrels would be dirt and rust and old nails and stale water – and cartload after cartload of it would be taken up and dumped into the hoppers with fresh meat, and sent out to the public's breakfast. Some of it would be made into "smoked" sausage – but as the smoking took time, and was therefore expensive, they would call upon their chemistry department, and preserve it with borax and color it with gelatin to make it brown. All of their sausage came out of the same bowl, but when they came to wrap it they would stamp some of it "special," and for this they would charge two cents more a pound.

Such were the new surroundings in which Elzbieta was placed, and such was the work she was compelled to do. It was stupefying, brutalizing work; it left her no time to think, no strength for anything. She was part of the machine she attended, and every faculty that was not needed for the machine was doomed to be crushed out of existence. There was only one mercy about the cruel grind – that is gave her the gift of insensibility. Little by little she sank into a torpor – she fell silent. She

would meet Jurgis and Ona in the evening, and the three would walk home together, often without saying a word. Ona, too, was falling into a habit of silence – Ona, who had once gone about singing like a bird. She was sick and miserable, and often she would barely have enough strength enough to drag herself home. And there they would eat what they had to eat, and afterward, because there was only their misery to talk of, they would crawl into bed and fall into a stupor and never stir until it was time to get up again, and dress by candlelight, and go back to the machines. They were so numbed that they did not even suffer much from hunger, now; only the children continued to fret when the food ran short. Yet the soul of Ona was not dead – the souls of none of them were dead, but only sleeping; and now and then they would waken, and these were cruel times.

1. What is one conclusion you can make about the meat-packing industry in the early 1900s?
2. What are some changes that need to be made to the meat packing industry?
3. In your opinion, what surprised you the most?
4. What impact did working in the meat packing plant have on its workers?
5. Why do you think Sinclair titled his novel *The Jungle*?