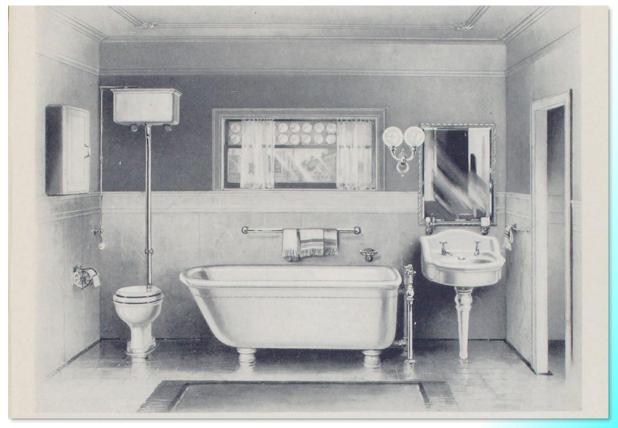
# INDOOR PLUMBING BECOMES COMMON CIRCA 1930

http://www.encyclopedia.chicagohistory.org/pages/300020.html

- Indoor plumbing in urban areas was really a project of the late 19th century, for health reasons. The Chicago Sanitary District was formed in 1889 and by 1900 it had completed the Chicago Sanitary and Ship Canal, to "flush" sewage away from the city using Lake Michigan water, which famously necessitated reversing the flow of the Chicago River.
- By 1885, Chicago residents spent \$2,500,000 on indoor plumbing in their new houses, connected to growing water and sewer networks. At the time of the <u>Civil War</u>, only the wealthiest Chicagoans could afford the luxury of indoor plumbing. But with each passing year, plumbers became more adept and efficient at their work and manufacturers mass-produced more and more of the pipe, fittings, and fixtures. By the second decade of the twentieth century, the new kitchens and bathrooms of the Chicago <u>bungalows</u> (and the contemporary brick two-flats) sported the latest plumbing fixtures, now affordable to the working class. By the 1930s, the conventional availability of indoor plumbing led the federal government to identify housing as substandard if it did not have indoor plumbing within the unit. In less than 75 years, what had once been a luxury had become a necessity of modern American life.
- The location of houses in relation to water in Chicago also follows a pattern shaped by economic change and socioeconomic inequality. In the 1840s and 1850s, many of Chicago's poorest residents lived adjacent to the <a href="Chicago">Chicago</a> River.

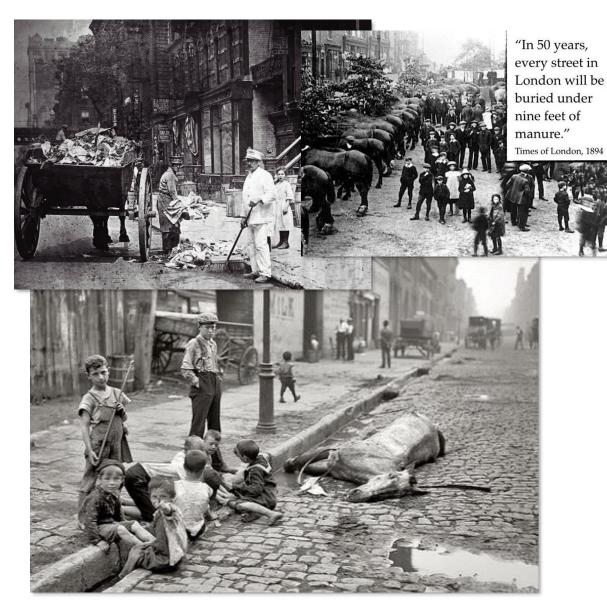




# PUBLIC TRASH COLLECTION BECOMES COMMON CIRCA 1933-1945

http://www.garbagemanday.org/history-of-the-garbage-man/

- In **1908**, dumping waste in the most convenient location was common practice. They would dump in the ocean, wetlands, or any given waste land. *The U.S. didn't set up regulations for another 25 years (1933)*. The United States had developed some form of waste collection in 71% of 161 large U.S. cities.
- Most small towns and cities were using "piggeries," which were small pig farms designated to consume the town's raw
  and cooked food waste. 75 pigs could consume about one ton (2000 pounds) of food waste each day! Anything that
  wasn't food waste was most likely burnt or buried.
- In **1934** the Supreme Court banned the dumping of municipal waste into the ocean, which had become very common up to this time. Shortly after the U.S. engaged in warfare and the rest of the country made efforts to clean up by recycling rubber, paper, scrap metal, and tin cans (25% of waste stream).
- Around 1945, 100 cities in the U.S. were using sanitary landfills. After the war, open burning dumps and backyard waste burning was prohibited in most areas. Consumerism reaches an unbelievable high due to the ease of plastics, and America has been named the "throwaway society." The amount of packaging produced and disposed of increases 67% after World War II.





# REFRIGERATION BECOMES COMMON CIRCA 1940

https://psmag.com/environment/the-rise-of-the-refrigerator-47924

- The Great Depression, despite all the hardships of the American people, would see the meteoric rise of the refrigerator. At the start of the 1930s, just 8 percent of American households owned a mechanical refrigerator. By the end of the decade, it had reached 44 percent. The refrigerator came to be one of the most important symbols of middle class living in the United States.
- While the upper class rarely interacted with such appliances, given the fact that they had servants, the middle class woman of the 1930s lived in a "servantless household"—a phrase you see repeatedly in scholarship about this era. The refrigerator was tied to one of the most fundamental and unifying of middle class events: the daily family meal. And it was in providing for your family that the refrigerator became a point of pride.

#### https://www.history-magazine.com/refrig.html

Before 1830, food preservation used time-tested methods: salting, spicing, smoking, pickling and drying. There was little use for refrigeration since the foods it primarily preserved — fresh meat, fish, milk, fruits, and vegetables — did not play as important a role in the North American diet as they do today. In fact, the diet consisted mainly of bread and salted meats.





# FEDERAL WATER POLLUTION CONTROL ACT OF 1948

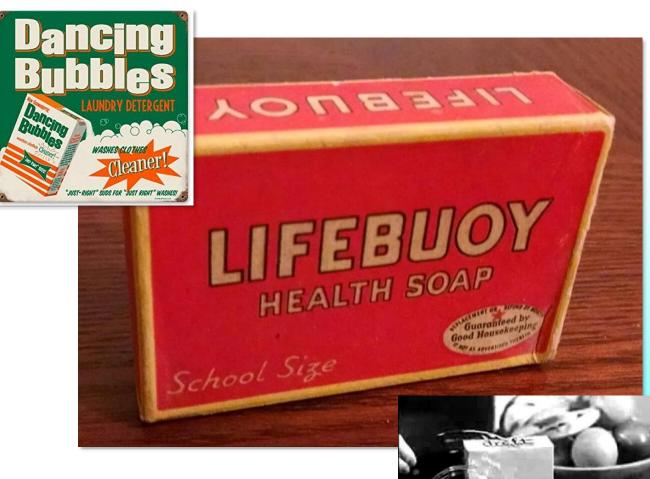
https://en.wikipedia.org/wiki/Water supply and sanitation in the United States#History

- In the first half of the 20th century water supply and sanitation were a local government responsibility with regulation at the state level; the federal government played almost no role in the sector at that time. This changed with the enactment of the Federal Water Pollution Control Act of 1948, which provided for comprehensive planning, technical services, research, and financial assistance by the federal government to state and local governments for sanitary infrastructure.
- The Act was amended in 1965, establishing a uniform set of water quality standards and creating a Federal Water Pollution Control Administration authorized to set standards where states failed to do so. [17] Comprehensive federal regulations for water supply and sanitation were introduced in the 1970s, in reaction to an increase in environmental concerns. In 1970 the Environmental Protection Agency (EPA) was created. In 1972, the Clean Water Act was passed, requiring industrial plants to proactively improve their waste procedures in order to limit the effect of contaminants on freshwater sources. In 1974, the Safe Drinking Water Act was adopted for the regulation of public water systems. This law specified a number of contaminants that must be closely monitored and reported to residents should they exceed the maximum contaminant levels allowed.









#### INFLUENZA MORTALITY STATISTICS

