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INVENTIONS AND DISCOVERY

LOUIS PASTEUR  
and  
**PASTEURIZATION**

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A logo featuring a yellow star with a red swoosh underneath it.  
**Capstone**  
PRESS  
Mankato, Minnesota



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# CHAPTER 1

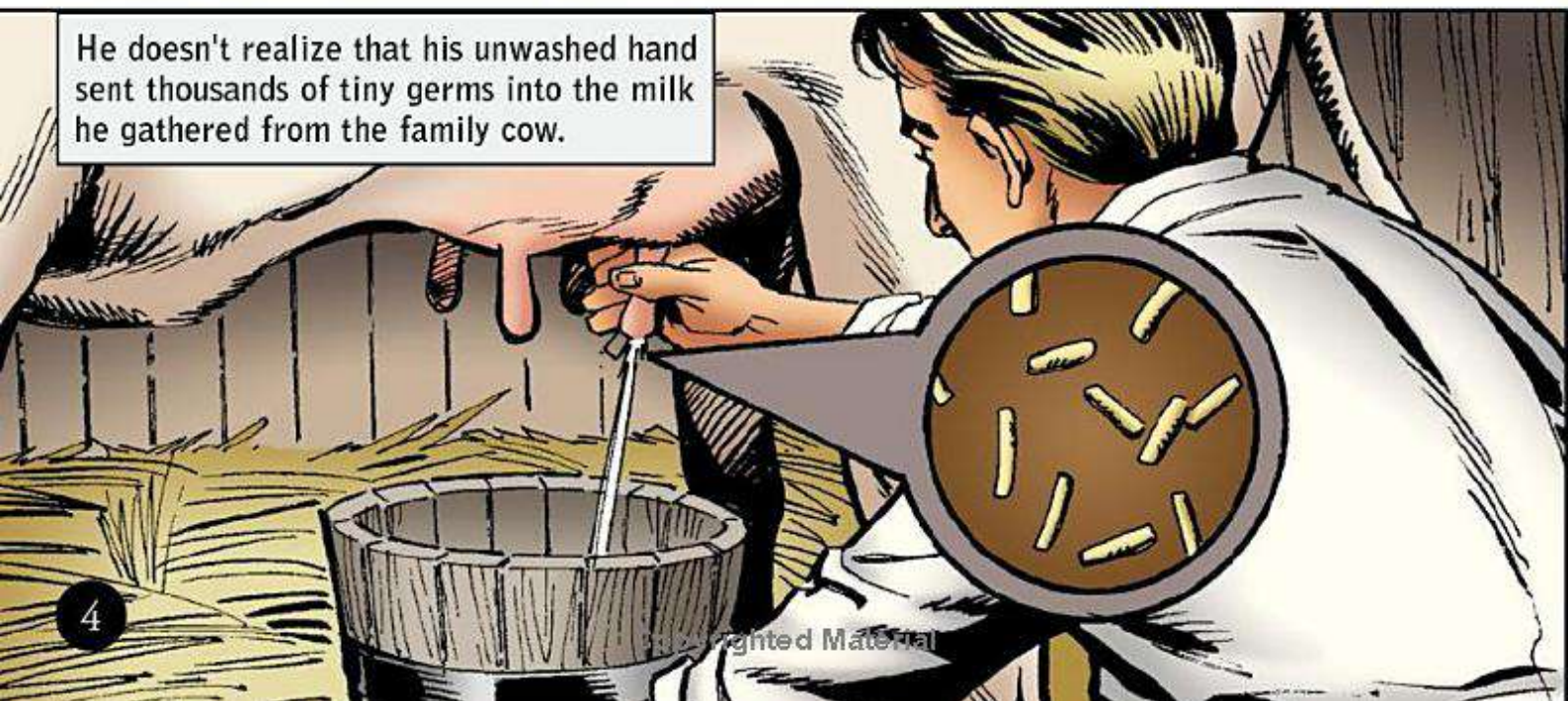
# HAZARDOUS FOOD

In the mid-1800s, people didn't know that germs cause disease. They knew microorganisms existed, but they were believed to be harmless. Because no one knew that germs cause disease, no one knew how diseases spread.

Pierre has the beginning stages of a disease called tuberculosis, but he wouldn't think to wash his hand after coughing into it.



He doesn't realize that his unwashed hand sent thousands of tiny germs into the milk he gathered from the family cow.





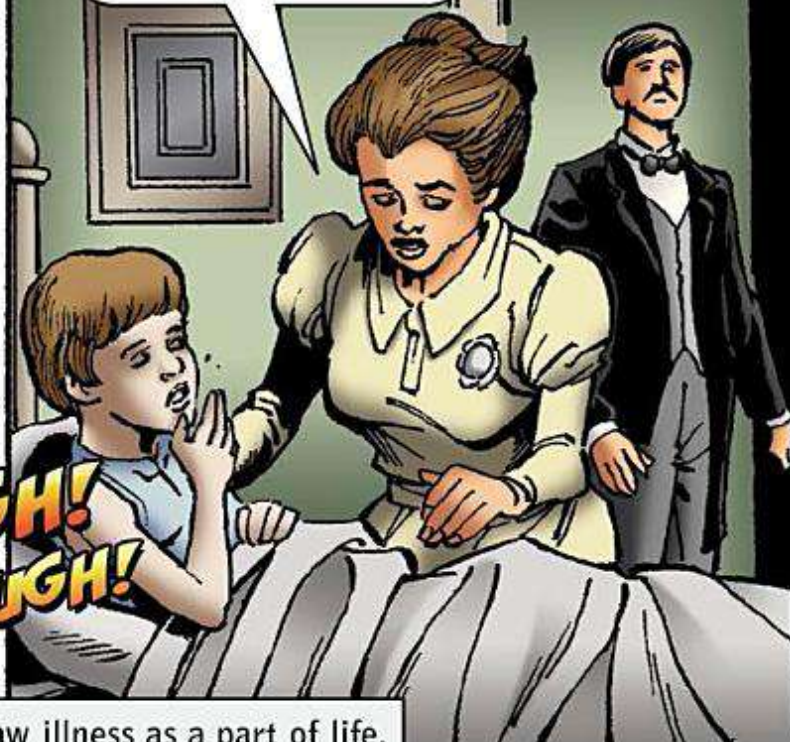
A week later . . .

You'll get better soon.



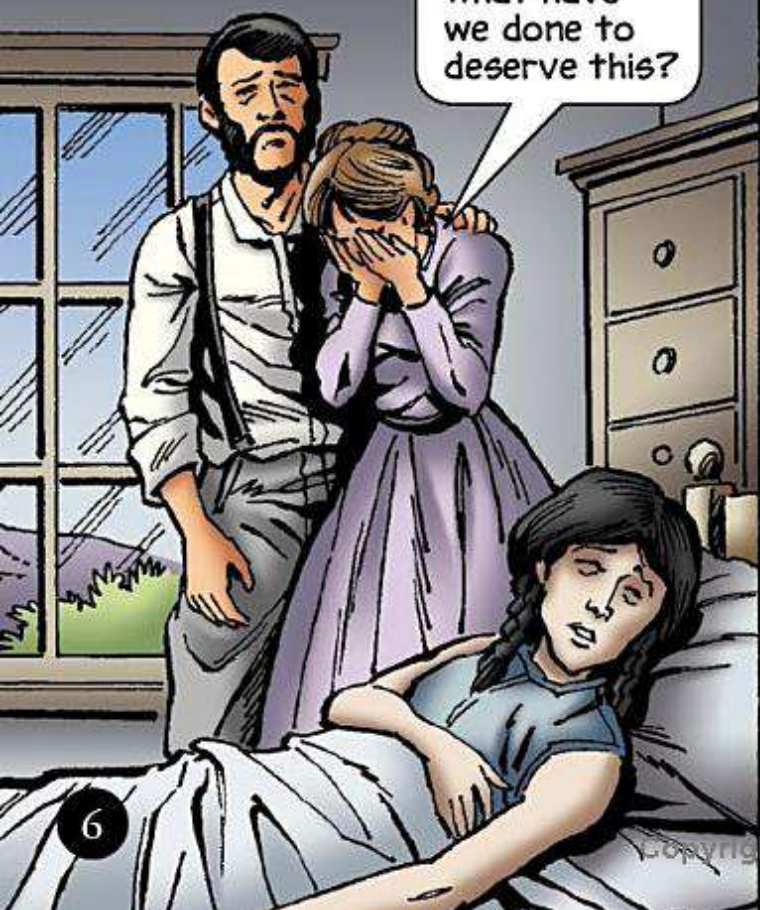
**COUGH!**  
**COUGH!**

Just get some rest.



People in the 1800s saw illness as a part of life. Many believed that evil spirits caused disease.

What have we done to deserve this?



God, please take the evil spirits away from our house.





# CHAPTER 2

## A LIVING PROCESS

In 1854, Pasteur was the head of a college in Lille, France. His job led him to research problems occurring in the community. In 1856, he visited Mr. Bigo, a beet alcohol producer with a spoilage problem.

My beet alcohol is ruined. The beets are fine, but the alcohol keeps spoiling.

May I take some samples of the alcohol? Both good and bad batches?

Of course.

Back at his lab, Pasteur looked at the samples under a microscope.

Interesting.