

Relationship Of Hospitals And Government

Closer Co-operation Has Marked Progress In Past Few Years

By Hon. A. W. Matheson, Provincial Minister of Health and Welfare

For many years the people of Prince Edward Island maintained and were served by three General Hospitals; two in Charlottetown and one in Summerside. These three institutes performed yeoman's service in the battle for the health of our people. Successive governments would appear to have recognized this in that small "grants" or "subsidies" have been paid to each since the year 1914. The amounts of these payments were small although, probably in keeping with the economic situation of the Province. The bulk of operating costs of the hospitals, however, was obtained through public appeals to the people or with the support of religious organizations and the various Governments' attitudes were little more than passive.



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is now ready for the accommodation of patients, that many of the characteristics of More's Utopian Hospital have been reached.

One sees that in this present hospital much consideration has been given to the personal comfort and privacy of patients; to the need of suitable examining rooms and treatment rooms; and to the placing of apparatus and other conveniences which modern nursing service demands. Then outside of the patients' rooms and wards, there has been consideration of detail in the always-present and indispensable kitchen and laundry — the heating, lighting, the power plant, the business office, diagnostic laboratory, diet kitchen, record rooms, library, teaching rooms, all of which have an intimate relation to the clinical and scientific function of the hospital, and to staff efficiency. All of these services and Departments are here which, when final construction is completed, will be used in the best interests of the approximately 200 patients which this hospital will accommodate.

STATISTICS CITED

The patients who have come to this hospital in the past, and for those for whom more accommodation has been provided for the future, come from all over this Province. I have just learned from the Division of Statistics of my own Department that from January to November, 1949, inclusive, 2,919 patients were admitted to this hospital with (approximately) 12 per cent of that number coming from outside of what we call the "area served" by the Prince Edward Island Hospital and this Charlottetown Hospital.

"THE HOSPITAL ACT"

More recently the co-operation between government and hospitals has been emphasized by two main factors—the assistance on a three way basis—in expanding building projects for all hospitals in need of the same, and the enactment in 1949 of "The Hospital Act"—legislation designed to assist by regulation and inspection, those public spirited citizens whose untiring efforts have so far resulted in institutions of which they may be justly proud. The acceptance of this legislation and the co-operation of hospital authorities in carrying out its provisions demonstrate quite fully the happy relationship, which is the theme of my remarks. The conforming to its requirements through records, accounts and reports will on the other hand provide valuable information, particularly of a statistical nature, required by the Department of Health and Welfare in pursuing and perfecting its plans and planning for the health and well-being of our people.

Let what I have just written be for all the Hospitals of the Province. When we have before us the new wing of the Charlottetown Hospital to be opened to the public in the very near future I should be more specific.

MORE IN UTOPIA

Sir Thomas More, the celebrated statesman and author, who added so much lustre to the reign of Henry VIII, was struck by the fact that there was something about the hospitals of England that made men shun them, and in his famous "Utopia" he has set forth the characteristics of an ideal hospital in a manner which has not been surpassed by any writer on hospitals, lay or professional, in the four hundred years that have since elapsed. In the perfect state which More's fertile imagination evoked, the people had a tender regard for their sick.

"They take more care of their sick than of any others; these are lodged and provided for in public hospitals. The hospitals are furnished and stored with all things that are convenient for the ease and recovery of the sick; and those that are put in them are looked after with such tender and watchful care, and are so constantly attended by their skillful physicians, that as none of them are sent to them against his will, so there is scarce one in a whole town that, if he should fall ill, would not choose rather to go thither than lie sick at home."

It would appear on visiting the various Departments of this Hospital, especially the wing which

Modern Obstetrics Parallels March Of Civilization

It has long been accepted that the position of woman in any civilization is the most accurate index of the advance of that civilization. This position is best gauged by the care given her at the birth of her child.

Among some primitive peoples the woman, when her time was at hand, retired into the woods and there bore her child, severed the cord with her teeth, and in most cases, returned immediately to her tasks.

MAIN KITCHEN

The kitchen section is on the first floor and is well lighted with a generous view of the harbor from its lower windows. In the main kitchen there is extra brightness from overhead lanterns or sky-lights, those windows are also used for ventilating fans. Artificial lighting is fluorescent. The ceiling is acoustically treated, the walls are done in pastel green enamel with yellow tint.

FORMULA ROOM

A room devoted to preparation of infant formulas is another part of the dietary department. Here provision is made for washing bottles, filling the formula into them, capping, sterilizing and storing them according to techniques of terminal sterilization. The capped bottles are kept in refrigerator in this room until needed in infant nursery or in pediatric division when they are taken there in electrically heated cart.

SERVING TRAYS

The food prepared in kitchen is taken to the floors in electrically heated food conveyors and trays are served from floor diet kitchens or serveries. These are connected with first floor by electric dumb waiter and have also direct communication with main kitchen by inter-department phone. These spacious, bright serveries have warming cabinets where teapots, plates, etc. are warmed, urns for hot water and coffee, hot plates and toasters, cabinets with trays for the occasional snack, carts on wheels for between-meal beverages, etc.

CHILD-BED FEVER

By the 19th Century obstetrics was well advanced on the mechanical side but much of this advantage was offset by the increasing prevalence of child-bed fever which, at one time, killed as high as 20 per cent of mothers in maternity hospitals. The mortality among women delivered at the bedside, although not so high, was still a tragic one. Many ridiculous theories were put forward to explain the occurrence of this dread disease. The commonest, and perhaps the vaguest, was that it was due to a "miasma" or "noxious air." It was left to Semmelweis of Vienna to show that the cause of death was really blood-poisoning carried from patient to patient by the attendants. In the face of ridicule, scorn and injustices, he traced the cause and manner of this infection and showed how it could be avoided. In 1865, while carrying out a surgical operation he picked his finger and quickly developed blood-poisoning. Thus he died, a victim of the disease which he had shown to be identical with child-bed fever and to which he had devoted a life time to eradication from the maternity hospitals.

SPECIAL DIET KITCHEN

This section has an electric range, refrigerator, steam table, stainless steel sink, and work counter. Extra tables will provide laboratory space for teaching nurses dietetics. The office of the dietitian is adjoining. This has telephone connection through the switchboard, and there is electro-vox connection between this office, the cafeteria and the main kitchen.

DINING ROOMS

The dining room section is of striking interest. In the FABRON decor of the largest or nurses' dining room pale rose predominates. Its pleasing effect and the attractive view out over the water should add materially to meal enjoyment. The artificial lighting is indirect type. There are eighteen tables each seating four. The tables are chrome metal with formica top, the chairs chrome with leatherette seats and back cushions. The meals will be served from the adjacent cafeteria with its shimmering stainless steel counters and urns. In the front or service counter there is refrigerated section or "cold pan", and a steam heated section. The back counter has a sink, hot plate,

NEW DEVELOPMENTS

Then, in the late thirties, came the sulfonamides, the first of a still growing series of drugs that show every promise of freeing man from the ravages of his internal enemies, bacteria and viruses. Perhaps, in the very near future these enemies will be as completely subdued as man's external enemies, the beast of the forests and jungle.

SMILE

Smile! The world is blue enough Without you feeling blue.
Smile! There's not half joy enough Unless you're happy too.
Smile! The sun is always shining And there's work to do.
Smile! This world may not be heaven, But then it's home to me and you.

The Dietary Department

When Florence Nightingale went to the Crimea her first care was to provide better food for the sick soldiers. Since her day constant research and experiment has proved the need of well-balanced nutritious meals to promote optimum health, and the special importance of such meals in a hospital. Those who planned the Charlottetown Hospital's private pavilion were cognizant of the newer knowledge of nutrition and have provided for the dietary department in a way that will impress personnel with the value of first-class food service and will encourage them to meet the highest standards.

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Latest Type Of Refrigeration Is Prime Feature

The latest type of refrigeration has been installed throughout the new Charlottetown Hospital by Palmer Electric. On the ground floor and immediately adjacent to the main kitchen, is a set of walk-in boxes consisting of a dairy room, fruit and vegetable room, freezing room, salad tray room and work room. These rooms are all separately controlled so that the required temperature for each type of product used can be set in full automatic operation. In the freezing room are a set of cold plates on which meats, poultry and other perishable products can be frozen for longer type storage. The work room is the main entrance room from which access is obtained to all the other rooms and in which the food stuffs can be sorted, handled and arranged in the quickest possible time.

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Preparation Of Parenteral Fluids

By the injection of particulate matter when properly distilled and collected. The solution is then measured into special Fenwal flasks which have regulation stoppers for vacuum sealing. The finished solutions are then sterilized in a large rectangular autoclave, after which they will be stored in the Central Supply Depot, from where they will be given out to the different departments as required.

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THE CHARLOTTETOWN HOSPITAL
on the completion and opening of their NEW PAVILION—
an event of importance to the whole Province.
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PLUMBING SUPPLIES & INSTALLATIONS
— BY —
LEO. B. DOYLE
THE ESTATE OF LEO B. DOYLE takes this opportunity of congratulating the Board of Trustees of the Charlottetown Hospital and all those who participated in the construction of the
NEW PAVILION
The Estate also pays tribute to the memory of the late Mr. Leo B. Doyle, who played a prominent part in its construction.
The Plumbing and Heating business will be carried on as usual under the management of Mrs. Doyle. The same good workmanship will be maintained and customers and new business will receive prompt attention as before.
The NEW PAVILION is a monument to all who labored therein.