MESSRS. FOSTER BROS.,
GLOUCESTER BRANCH OF THE
BRITISH OIL AND CAKE MILLS, LTD.
The Pioneer Oil and Cake Mills in Great Britain.

The oil and cake mills carried on by Foster Brothers, the Docks, have the distinction of being the pioneer indus-
try of the kind in Great Britain, having been operated continuously for nearly two cen-
turies. The business was established at Eves-
ham, Worcestershire, in 1730, remaining there until 1802 when the entire plant was trans-
ferred to Gloucester. Upon the removal of the mills to Gloucester the Company saved the heavy inland transit charges, this port affording excellent facilities for receiving their frequent large importations of seeds. It should be added that while the Gloucester Oil and Cake Mills have practically the same port facilities as Bristol, Liverpool, and other seaboard towns, they are still the most inland transit mills of the kind in the kingdom. In addition to the excellent water transportation facilities, the premises are provided with a private railway siding.

Upon the selection of the present site plans were made for erecting one of the finest and most up-to-date seed plants in the country, a description which is as appropriate and accurate to-day as it was forty years ago. Frequent enlargements and alterations have been made from time to time to the requirements of a trade which has been marked by an almost unbroken growth. The buildings now form one of the most imposing of Gloucestershire's factor-
yes, and are admirably adapted for the purposes of the business and for the solid and substantial character of their construction. The premises comprise, in addition to the mill, a seven-storey seed ware-
house, several adjoining buildings, including the boiler-house, the fitting shop, the oil stores and reﬁneries, the ofﬁces, etc. In all of these the greatest attention is noticeable both in the plan and in execution—thorough and substantial in their manner in which every addition has been planned and carried out.

The mechanical equipment, which is in keep-
ing with the buildings in which it is installed, may safely be said to have no superior in any mill in the country. The Company have been quick to adopt new machines and appliances wherever by so doing they could increase the capacity of the plant or lessen its cost, and, at this writing, material additions to the equip-
ment are being made. In referring to the machinery installed in the various depart-
ments mention should be made of a feature which is too often noticeable by its absence. We refer to the very unusual cleanliness every-
where in evidence. From the large 400 h.p. engine down to the minutest detail, the ma-


TURNER, NOTT & CO., LTD.,
GLOUCESTER.

A great deal toward maintaining Glouce-
cester's importance as a port of trade of
Messrs. Turner, Nott and Company, Limited, of Gloucester and Bristol, deserve special men-
tion. The Company was established about forty years ago, the present limited liability company being organised in 1897. For some years after the establishment of the business the Company occupied premises in Commercial Road, subsequently securing the present more convenient and more commodious quarters. It is interesting to know that their office was for many years used by the old-established and widely known ﬁrm of W. C. Lucy and Com-
pany.

The present Gloucester premises occupied by the Company comprise a large six-storey ware-
house having a capacity of 30,000 sacks of grain, the kiln-house, and the ofﬁces. The second of the accompanying engravings—kindly loaned by the Company for use in this publication—gives an excellent sketch of the warehouse and kiln, the ﬁrst engraving showing the in-
terior of the managing director’s private ofﬁce. It should be added that the ofﬁce is one of the most commodious and most tastefully appointed in Gloucester or the district. It is not only equipped with electric lights, local and long distance ‘phones, and every facility for the convenient transaction of business, but the furnishings and the wall and ceiling decorations make it particularly attractive.

As has been indicated in the heading to this brief notice, Messrs. Turner, Nott and Company, Limited, are importers of foreign grain, which they receive direct from all parts of the world. For a number of years they have ranked among the largest importers in Gloucester, and for the past several years their importations have been quite the heaviest. The Company have also had the distinction, jointly with another ﬁrm, of importing the largest single cargo of grain ever discharged at the Gloucester port. The steamer containing this cargo made Sharpness from the River Plate, South

Industrial Gloucestershire 1904

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It would be impossible in this brief notice to even barely mention all the Chelten food specialities, which, by the way, are invariably put up in exceptionally neat packages, which at once dispose one in their favour. It may, however, be proper to refer to several which have been the subject of particularly favourable comment both by the medical profession and by the general public:

The diabetics, 'aids for cereals and breads, and biscuits, invalids,一大堆 nutritious and diaphoretic foods and biscuits—upon which the reputation of the Chelten Foods, Limited, was first established—have special important peculiarities both in the nature and proportion of their ingredients and the manner of their treatment. They are extremely palatable, and patients do not tire of them before the evil results are achieved.

All the important properties of the gour of the varieties of grain composing them have been utilised by special and original methods of manufacturing. These specialities are unique prepa$rations in which some of the starch of the cereals used still exists in the completed preparations as starch, and still retards the usual tests for starch. The object aimed at has been to so treat the starch during the processes of manufacture that in the body of the diabetic it should be reduced from the ordinary starch under the various physiological conditions and processes which meet it in the passages from food to tissue, and that it should yield its nourishment to the nutrition of the body instead of being excreted as diastic sugar.

When other forms of starch are rigidly excluded from the diet, and when all other necessary dietary and general conditions are duly observed, clinical experience testifies that the object has been successfully attained, and that the diabetic does materially improve in some cases completely.

The Chelten Soluble Maltose Food, for children and invalids, is also a scientific preparation of quite a special character. This food, which is made from selected cereals, is so treated that the nature of the grain is entirely changed. All of the starch being converted into a purific digestible food. It is especially adapted to children of all ages, invalids, and elderly people, who naturally return to a physiological condition which requires a food as easily digested as in the case of children. Since the process of manufacture is a closely-guarded secret, it would be an ill-acknowledgment of the Company's courtesy to refer to it at length; it is enough to say that the result of several years' experimenting, and that not a package was put on the market until the food

The Chelten Malted Milk Chocolate is another preparation which, considering its recent introduction, has had a phenomenal success. It is prepared of the finest unmilled and full cream milk, with a proportion of the Chelten Malted Food, the latter adding to its nutritive value and imparting to it a peculiar delicious flavour. Its fine creamy texture, as well as its delicate flavour, equal that of the finest Swiss confectons, and mark a distinctive advance over the milk chocolates heretofore produced by English malt makers.

The Chelten series of infants' foods form a progressive dietary of exceptional value for infants from birth. They include the Chelten Soluble Milk Food (No. 1) for infants from birth to three months of age, Chelten Soluble Milk Food (No. 2) for infants from three months to six months, and Chelten Malted Infants' Food, for infants after six months. The manufacture of these is based on the most modern scientific principles.

As all of these preparations are prepared after formulae which are tested by the Company's consulting physician and consulting chemist and analyst, a fact which largely explains their high character. They have been used, and are being used, by some of the leading

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**CHELTEN FOODS, LTD., CHELTENHAM.**

The only Food Specialists in Gloucester, shire.

LOUGERSHIRE's possibilities as a manufacturing district are attested not only by the quite remarkable variety, as well as the general excellence, of her manufactured products, but by the almost constant additions to her already long list of successful industries. Among the more notable of our new industries is that of the Chelten Foods, Limited, a company which has the distinction of being the pioneer, and still the only industry of the kind, in the county. In spite of the keen competition which has always existed in the preparation of food products, this company has in the course of a few years built up a business which is favourably known in every part of the kingdom, and which continues to increase at a gratifying rate.

The business was established in 1889, on the premises still occupied by the Chelten Works, by Mr. J. Bloodworth, a director of the present Company, and a practical and scientific baker of many years' experience. The business was begun on a small scale, and for some months was limited to the manufacture of specially prepared foods for diabetics, invalids, infants, diaphoretics and anemics. The unique excellence of these preparations almost at once created a wide demand, and the Company were encouraged to add other scientific food specialities from time to time. Several of the more important of these specialities were introduced by Mr. B. Wood, the present chairman of the Company, and Mr. J. F. Steele, the general manager and secretary. The latter introduced the manufacture of the Chelten Malted Milk Chocolate, the Chelten Nutrent Milk Choco- late, and the Chelten Malted Milk Oosus, three preparations which have met with special favour, and which of themselves form the basis of a very considerable business.

As the business grew it became necessary to make frequent enlargements to the plant, the most recent improvement being the erection and equipment of an entire new factory, a substantially constructed and admirably arranged two-storey building facing the office. The plant now includes several large buildings, with ample reserve ground for the other additions which seem inevitable, and which are, indeed, already planned. It should be added, in this connection, that the Chelten Works have the advantage of an unusually advantageous location, being entirely isolated from any other factory of any kind, and therefore removed from the smoke and offensive fumes prevalent from manufacturing districts. The premises are the Company's freehold property.

This advantage has been enhanced by the great care to ensure cleanliness everywhere and about the buildings. In the main bakery, for instance, the smooth tile floor, the white-glazed walls, and the glazed ceiling, which are thoroughly washed daily, are absolutely germ-proof. In every department, indeed, the same scrupulous cleanliness is everywhere observable—a point which should be strongly emphasised, as in the preparation of food products this feature is most essential.

The mechanical equipment, being wholly new, is thoroughly up-to-date. The bakery is equipped with seven large ovens which embody all the best features known to this branch of manufacture. The steam mixing and kneading machines, the rolling, cutting and stamping machines, and the complicated patended apparatus used in the preparation of certain products, are all of the most approved pattern. Except for the final work of packing, the hand processes have been almost entirely dispensed with, the products not being touched by the hand from the moment the flour enters the factory. The entire premises are lighted by electricity; lifts connect the several floors; steam heat is used throughout; and in every respect the factory is a model, giving evidence of the most careful planning.

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