It would be impossible in this brief notice to even barely mention all the Cheltenham food specialties, 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 particular favourable comment both by the medical profession and by the general public.

The diabetic, who needs breads and biscuits, and infants', invalids', 'aromatic and dyspeptic foods and biscuits—upon which the reputation of the Cheltenham 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 their regular consumption. The whole of these products are manufactured in such a manner that the starch of the foods used still exists in the completed preparations as starch, and still reacts to 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 altered only 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 not react as a noxious substance in the nutrition of the body instead of being excreted as diastatic sugar. When other forms of starch are rigidly excluded from the diet, and when the patient's appetite is frequently and naturally satisfied with these preparations, it is observed to be of considerable benefit.

In some cases these diabetic products and substitutes are truly a benefit 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; but it is enough to say that the result is the result of several years' experimenting, and that not a package was put on the market until the food was

The Cheltenham Saleable Milk Chocolate, for children and invalids, is also a scientific preparation of quite exceptional nature. It is made of milk, which is made from selected whey, is so treated that the nature of the milk is entirely changed, all of the starch being converted into a purify digestible food. It is likewise beneficial 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; but it is enough to say that the benefit is the result of several years' experimenting, and that not a package was put on the market until the food was...
Food Products.

hospitals and medical institutions in the kingdom, and are everywhere endorsed by the medical profession. It is interesting to know that they have been largely adopted in Australia, India, Japan, and other countries.

The present officers of the Chitine Foods, Limited, are Mr. Ley Wood (chairman), Colonel Tedman, Mr. James Morcan, and Mr. T. J. Bloodworth, (the founder of the business), directors; Mr. J. F. Steele (general manager and secretary); William H. Spencer, Esq., M.A., M.D.Com., consulting physician; T. Ascroft Ellwood, Esq., F.I.C., F.C.S., F.D.H.Camb, consulting chemist and analyst.

These gentlemen certainly deserve great credit for building up in the short space of four years so important and progressive an industry.

HILLIER'S BACON CURING COMPANY, LTD.,
NEWMARKET, NEAR STRoud.

The Pioneer Firm of the Kind in the Country

The business carried on by the Hillier's Bacon Curing Company, Limited, Newmarket, near Stroud, is one of the oldest in the country, having been established as early as 1865. The company is one of the few to employ factory methods and to engage in production on a large scale.

The Company's premises are ideally located for their purpose, occupying extensive freehold property removed from all other factories of any kind, and surrounded with a wide stretch of open country. The buildings are situated on a hillside, thus having the essential advantage of perfect drainage.

With the steady increase in the business, the various buildings have been correspondingly enlarged from time to time, the present structures, with the houses occupied by the workpeople, covering an area of approximately ten acres. All of the buildings are unusually substantially constructed and well arranged, and every department is marked by the scrupulous cleanliness which one wishes to associate with the manufacture of food products. One has but to inspect the various departments—as the writer of this article had the privilege of doing—to see that all of the Company's products are prepared under the best conditions attainable. The floors, walls, and cattle are kept spotless, and every hour of the day the rooms are clean and wholesome. In all the details every effort has been made to facilitate quick and economical production. The premises are lighted throughout by gas and electricity; lifts connect all the floors; specialized machinery (some of which is the Company's own invention) is in use; and the refrigerating plant, smoking stoves and other appliances are thoroughly modern. The premises also include a carpentering and repair shop, the Company making their own shipping cases and vans, and doing the larger part of the necessary repairing. In short, the entire plant is as up-to-date as experience and forethought can make it. In all, between 70 and 75 hands are employed, some of whom have been with the Company for many years.

The Hillier's Bacon Curing Company, Limited, obtain all of their pigs from the dairy farms in the Stroud Valley and Berkeley Vale, buying live pigs only. In addition to their own products, they also make large tins of cheese factors. It should be added that they are the means of giving a considerable revenue to the farmers of the district, all of whom are paid immediate upon delivery, and at a rate which has been fixed by the company.

The Company put up all the usual pork products, and every package is stamped with their name, which has become recognized as a guarantee of excellence wherever it is seen. They have not only been awarded a number of valuable prizes at various exhibitions and shows, but have gained not less valued unsolicited endcovermenes from "The Grocer," "The Grocers' Gazette," and similar trade journals devoted to food products and a large case of well earned Medals forms a conspicuous ornament in the Company's offices. In none of their products are any chemicals used for preservation or other purposes, and wherever one sees the name "Hillier's" he may expect to find an article of the highest quality attainable.

Among the Company's specialties may be mentioned their famous "Hiller's" Bacon, Hams, Sausages, Lard, and Pork Pies, all of which have become favourably known throughout the entire kingdom, as well as having won almost a monopoly in this immediate section. About eighteen months ago they also began exporting, now sending considerable and frequent consignments to South Africa and other countries. In all of their products they do a wholesale trade exclusively, their own travellers visiting all parts of the country.

In the reference to this old and progressively conducted industry we have not attempted to be technical. It has been the purpose of this article to point out the favorable conditions under which all of their products are put up. Those who wish to learn more of the very interesting industry are invited to visit the establishment, when they will without receiving a welcome from the courteous Manager, Mr. G. J. Stickland, who is always pleased to see prospective buyers of the Company's goods or sellers of the raw material.

Just before going to press we learn that the first official visit to the town of Cheltenham, Bingley Hall, Birmingham, has been awarded to Messrs. Hillier's for the high excellence of their exhibit at the Show now in progress.

GLOUCESTER ICE COMPANY,
LIMITED.
HATHERLEY ROAD, GLOUCESTER.

A New and Important Industry for Gloucestershire and the West Country.

THE latest industry established in Gloucester to date is the refrigerating and cold storage plant carried on by the Gloucester Ice Company, Limited, in Hatherley Road.

This Company was for some years in Malvern, where they built up a successful business. It was found that other railway facilities and a larger scope were required, and a location permitting of greater expansion of the business was therefore sought.

Fortunately a location was found in the city which was selected by the Company for their future operations, and a few months ago active preparations were begun for the premises.

The Company leased a tract of land in Hatherley Road, opposite Hatherley Step Works, and adjoining the Great Western Railway. Here they erected and equipped temporary works, the larger and permanent plant to be erected later. The present buildings cover an area of approximately 100 feet by 50 feet in dimensions, and include the main building for the refrigerating apparatus, a separate building for the engine, and the office. A part of the refrigerating apparatus, which is of the most modern and efficient construction, had been used in Malvern, though important additions have been made to it to meet the requirements of the present more ambitious undertaking.

The capacity of the present plant is sixty tons of ice per week. As has been stated, a plant of much larger capacity and a complete cold storage will be erected later. All of the ice is made from city water, while water for condensing purposes is supplied by a brook running alongside the premises.

The establishment of a refrigerating and cold storage plant in Gloucester will not only add very materially to the number of the city's foreign and domestic trade, but will prove a very considerable source of income to the city and the country, besides being a great benefit to the trade in general. The Company provide ample accommodation for Cheltenham and other towns in the district, as well as for Gloucester.

The Chairman of the new Company is Mr. Thos. A. Garrett, M.A., B.Sc., of Red Hill, Surrey, and the Managing Director is Mr. G. Maloney. Year after year the latter gentleman (to whose courtesy we are indebted for the information given in this brief notice) has had a number of years of successful experience in this line of business, and we are safe in predicting that under his management the present venture will be an unequalled success.

Industrial Gloucestershire 1904

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