



America, and contained over 30,000 quarters of wheat, the average cargo being about 15,000 or 16,000 quarters. The larger part of the grain imported by the Company is sold locally and throughout the Midlands.

In addition to their operations as importers, the Company are large manufacturers of "dredge," a well-known food for cattle and horses. This preparation has created a wide demand, its manufacture now forming an important industry of itself.

Messrs. Turner, Nott and Company, Limited, have their registered offices in Bristol. The directors are Messrs. J. Holman, George Blood, (of the firm of Blood, Holman and Company), Edward Lowther, and Henry G. Norman, the two latter being joint managing directors. It is but just to acknowledge the courtesy of Mr. Norman, to whom the reader is indebted for the foregoing brief reference to an important industry.



## CHELTINE FOODS, LTD., CHELTENHAM.

**The only Food Specialists in Gloucestershire.**

**G**LOUCESTERSHIRE'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 Cheltine 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 1899, on the premises still occupied by the Cheltine Works, by Mr. N. 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 restricted to the manufacture of specially prepared foods for diabetics, invalids, infants, dyspeptics and anæmics. 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. Ley Wood, the present chairman of the Company, and Mr. J. F. Steele, the general manager and secretary. The latter introduced the manufacture of the Cheltine Malted Milk Chocolate, the Cheltine Nutrient Milk Chocolate, and the Cheltine Malted Milk Cocoa, three preparations which have met with special favour, and which of themselves form the basis of a very considerable industry.

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 Cheltine 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 dust inseparable from manufacturing districts. The premises are the Company's freehold property.

This advantage has been enhanced by the great care to ensure cleanliness everywhere in 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 patented 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 until it leaves as a scientifically prepared food. 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.

It would be impossible in this brief notice to even barely mention all the Cheltine 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 diabetic foods, breads and biscuits, and infants', invalids', anæmic and dyspeptic foods and biscuits—upon which the reputation of the Cheltine 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 exclusive use. They are highly nutritious. All the important properties of the germ of the varieties of grain composing them have been utilised by special and original methods of manufacture. Although the diabetic specialities are unique preparations in which some of the starch of the cereals 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 behave differently 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 serve its normal purpose in the nutrition of the body instead of being excreted as diabetic sugar. When other forms of starch are rigidly excluded from the diet, and when all other necessary dietary and hygienic conditions are duly observed, clinical experience testifies that the object has been successfully attained, and that the diabetic does materially improve—in some cases to complete recovery.

The Cheltine Soluble Maltose Food, for children and invalids, is also a scientific preparation of quite exceptional value. 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 partly digested food. It is equally 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 process is the result of several years' experimenting, and that not a package was put on the market until the food was perfected.

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

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

All of the Cheltine preparations are prepared after formulæ 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



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 exported to Australia, India, Japan, and other countries.

The present officers of the Cheltine Foods, Limited, are Mr. Ley Wood (chairman), Colonel Tidmarsh, Mr. James Moxon, and Mr. N. J. Bloodworth, (the founder of the business), directors; Mr. J. F. Steele (general manager and secretary); William H. Spencer, Esq., M.A., M.D.Camb., consulting physician; T. Ashcroft Ellwood, Esq., F.I.C., F.C.S., D.P.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.

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## HILLIER'S BACON CURING COMPANY, LTD., NEWMARKET, NEAR STROUD.

**The Pioneer Firm of the kind in the Country**

**T**HE 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 in 1819. Prior to that date the famous Wiltshire bacon, of which the Company make a special feature, was entirely home-cured, this Company being one of the first to employ factory methods and to engage in production on a large scale. From a small beginning this business has grown to large proportions, having now become one of the notable industries in the county, and it was formed into the present limited liability company as long ago as 1865.

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 work-people, 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 tables are scrubbed daily, and at 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 the several floors; specialised 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 60 and 70 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 do a large trade as 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 immediately upon delivery.

The Company put up all the usual pork products, and every package is stamped with their name, which has become recognised 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 endorsements 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 whenever or wherever one sees the name "Hillier's" he may expect to find an article of the highest quality attainable.

Among the Company's specialities may be mentioned their famous "Hillier'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 merely to point out the excellent 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, where they will doubtless receive 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 Gold Medal of the National Trades Exhibition, Bingley Hall, Birmingham, has been awarded to Messrs. Hillier's for the high excellence of their exhibit at the Show now in progress.

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## GLOUCESTER ICE COMPANY, LIMITED.

**HATHERLEY ROAD, GLOUCESTER.**

**A New and Important Industry for  
Gloucester and the District.**

**T**HE 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 were for some years in Malvern, where they built up a successful business. It was found, however, that better railway facilities and a larger scope were required, and a location permitting of greater expansion of the business was therefore sought. Fortunately for Gloucester, this city was selected by the Company for their future operations, and a few months ago active preparations were begun for the present summer.

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 150 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 approved construction, had been used in Malvern, though important additions have been made to it to meet the requirements of the much larger business the Company naturally anticipate in their new field. The capacity of the present plant is fifty 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 comfort of the private consumer, but will prove a no less advantage to many tradesmen, farmers, and others by enabling them to keep perishable commodities in good condition through the heated term. 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. Malcolm Yeats, formerly of Malvern. 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 his present business, and we are safe in predicting that under his management the present venture will be an unqualified success.



A General View of Hillier's Bacon Curing Works and Environment. (Covering Four Acres of Ground.)