



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

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 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.

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 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.)