A VISIT TO "COW AND GATE" FACTORIES.

By A MEMBER OF THE PARTY.

When you possess a really good thing your first impulse is to acquaint others with its merits and that, we suppose, is the reason why the firm of "Cow and Gate," Ltd., Guildford, whose preparations are well known to the readers of the BRITISH JOURNAL OF NURSING, invited a party organised by the JOURNAL to visit its factories in the West of England so that, as well as knowing their finished products its members might see for themselves the methods by which those products are manufactured.

So it came to pass that a party of our readers, all of whom were Registered Nurses, assembled at Waterloo Station early one August morning and were met by Mr. E. R. Gates, Mr. W. S. Hutcheon, B.Sc., and Mr. R. Aikman of "Cow and Gate," who thereupon took charge of us, conducted us to reserved seats on the West of England matter to the milk in transit impossible. Each churn is labelled with the name of the farmer who sends it, and the milk is examined on arrival at the factory by members of its staff of chemists so that any deficiency in quality, or carelessness in filling the churns, is at once detected. The empty churns are then cleansed and sterilised by steam so that their condition is beyond reproach—a most important factor in maintaining the purity of the milk subsequently placed in them.

The milk received is cooled, filtered and standardised, so that its uniform fat content when reconstituted is 3.4 per cent. It is then passed over revolving steel cylinders through which superheated steam is blown, and on which the solids of the milk form a fine film. A blanket of steam is also used to protect the milk from the oxidative action of the air. The milk is only subjected for a few seconds to a temperature just below boiling point, and this very short exposure to heat does not appear to have an adverse effect upon the vitamins contained in it,



A "COW AND GATE" FARM.

Express, and soon we were leaving London behind, and racing down through Surrey pinewoods and Hampshire heatherlands, till the graceful spires of Salisbury Cathedral came into view.

On leaving Salisbury coffee was served, and was especially welcome as some of the party had left home as early as 6.30 a.m. in order to be " on time " at Waterloo, and the time passed quickly till we arrived at Templecombe, where we were met by a motor-coach which quickly covered the five miles between Templecombe and Wincanton, where the first factory which we visited was situated and where we were received and welcomed by Mr. S. Gates, and conducted round it.

THE WINCANTON FACTORY.

The first thing that impressed us was the spotless cleanliness of the churns in which the milk is received from the farms in the surrounding country which supply the "Cow and Gate" Factories, the newer type being fitted with strainers through which the milk is passed by the farmers, and which moreover render the access of extraneous the vitamin content being, we are told, practically that of good fresh milk. The effect on the milk of the drying process on the rollers, and the consequent extraction of water, is to make it of a consistency resembling tissue paper which can easily be crumbled in the hand. It falls into the metal lined containers prepared to receive it in the form of a coarse powder, which is then sifted by special machines.

Throughout the whole of the processes described the milk is never once touched by hand, and is submitted, at various stages to rigorous tests, by the firm's chemists.

After signing our names in the Visitors' Book we were entertained to lunch at an hotel in the town, where a very excellent luncheon was served, the menu including the "Cow and Gate" Farmer's Wife's Crustless Cheese, which was pronounced delicious.

At its conclusion Mr. S. Gates welcomed THE BRITISH JOURNAL OF NURSING party and expressed the pleasure of the Directors of "Cow and Gate" at their visit, and Miss M. Breay, representing the Editor, Mrs. Bedford Fenwick, voiced the appreciation of all present of the hospitality of



