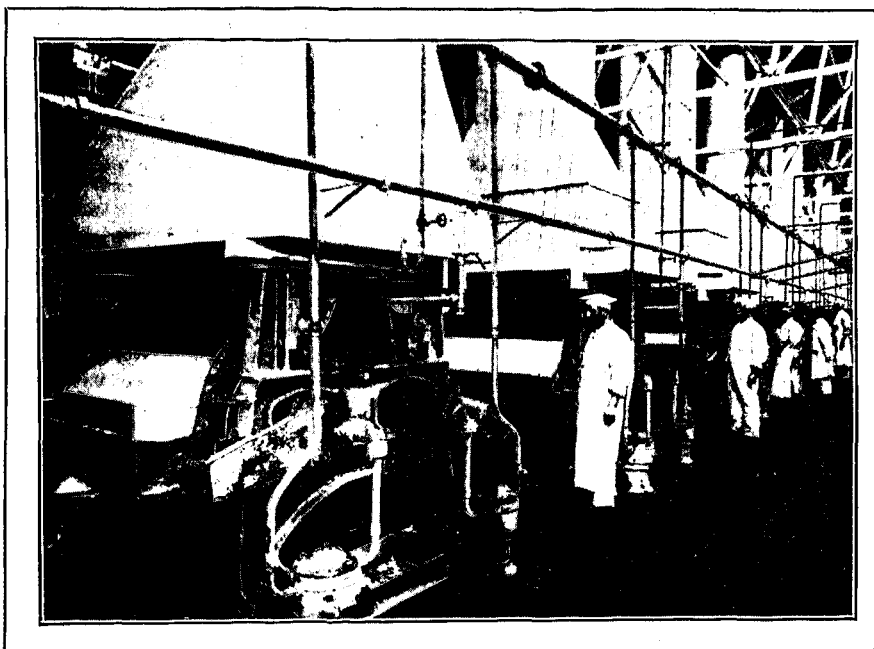


the Directors, and the opportunity afforded them of seeing the factories, a sentiment which was heartily applauded.

**THE PACKING FACTORY.**

We were next taken to see the Packing Factory, and noted the extreme care which characterises every stage of this department, the making, filling and sealing of the tins, and also the larger packets so widely used by Infant Welfare Centres. These are then packed in wooden boxes ready for transport and loaded on to waiting trolleys.



THE DRYING PROCESS.

**THE SOMERTON FACTORY.**

The newest "Cow and Gate" Factory is at Somerton, eighteen miles from Wincanton, and once more we took possession of the motor coach. The drive through the rich Somersetshire country, green as surely only Somerset and Devon can be, overlooking the lovely Vale of Athelney, was pure delight to tired Londoners.

We passed "Cow and Gate" Farms—farms that is to say which are "approved" for supplying the Factories with milk, much in the same way that the General Nursing Councils "approve" training schools for nurses. They must reach and maintain a certain standard before they can be placed and retained on the list. We saw in the rich sunlit pastures the well-kept cows contentedly browsing, by-and-by they would yield their quota of milk, which, after being dealt with under the conditions already described, and placed in hygienic churns, would be conveyed by a fleet of lorries from the farms to the Factories, and within twenty-four hours would be ready to be supplied to



A CHEMICAL LABORATORY.

the public as "Cow and Gate" Milk Food.

The Somerton Factory is the newest of all the "Cow and Gate" Factories, and so naturally has the very latest appliances. It is light and airy, as indeed that at Wincanton is also, and the processes in both are the same. We were given glasses of delicious "Cow and Gate" Milk Food hot, which really tasted of rich milk and cream, as indeed it was, and we saw an employee engaged in tasting specimens of this, an occupation in

which, we were informed, he had been daily engaged for over thirty years.

We saw also a repulsive specimen of slime extracted from milk, of which we publish an illustration, and were told that when raw cows' milk is cleaned, through a special centrifugal cleaner, a slimy mass is obtained which consists of cells, bacteria, pus, hair, dust, blood, and manure. The milk used in the preparation of "Cow and Gate" is always cleansed of this undesirable matter, which is not the case even with Certified and Grade "A" milks.

On the return journey to Wincanton, Glastonbury Tor, a notable Somersetshire landmark, stood out, a welcoming and friendly beacon to those who know and love Somersetshire (and to do one is to do the other). Back again at Wincanton we were invited to a substantial tea, when we noticed, by-the-way, that our "Cow and Gate" friend near by refrained from taking the ordinary milk of commerce, and with the wisdom born of knowledge took his tea without!

Then once more we climbed into the motor-coach *en route* for Templecombe, and noticed with some amusement that our "Chief Rambler," Miss Liddiatt, who has organised so many delightful expe-

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