

9. Stock-in-trade, and Plant, &c.

These consist of machinery, fittings, horses, vans, carts, and other utensils belonging to the various firms or companies on the above premises taken over by this Company.

The combined sales of Yeast and Malt Extract by the above firms are several million lbs. yearly, and they show a continuous increase.

The Company (in addition to acquiring the well known "Britannia" brand of Malt Extract) propose to enter into a working arrangement with the English Diastatic Malt Extract Company, Limited, for the sale of the "Edme" brand of Malt Extract, which is manufactured for Bread and Medicinal purposes, and has gained a world-wide reputation for superiority of quality.

During the past few years the sale of White and Brown Bread manufactured with Malt Extract and Yeast, instead of yeast alone has made enormous strides, this system now being generally adopted by all the best Bakers at home and abroad.

The special advantages of Malt Extract in Bread have been demonstrated beyond any doubt by Food Specialists and Bread Scientists, the bread being of a sweet, wholesome and nutty flavour, highly nutritious, and retaining the moisture for a longer period than ordinary bread made by Yeast alone. The "Edme" and "Britannia" brands of Malt Extract contain the necessary quantity of *Diastase*, which has the power of converting the starch present in flour, and removing the principal indigestible factor, and producing a loaf of a perfect character.

The success of the "Edme" and "Britannia" brands of Malt Extract is exemplified by the fact that Bread in which this Malt Extract was used, obtained at various Exhibitions held during the year 1896, 16 Gold, Silver and Bronze Medals, many cash prizes, and 10 Diplomas. The trade in Malt Extract and combinations thereof is capable of further and greater development.

Medicinal Malt Extract is being largely supplied by Chemists in bulk, and it is anticipated that this branch of the Company's business, by manufacturing and supplying the finest quality of Malt Extract, will create a considerable and lucrative trade.

The businesses included in the sale to the Company are situated in London and the suburbs, and the whole will be controlled and supervised by the Managing Directors, assisted by able Managers.

By the proposed amalgamation a considerable reduction in expenses should follow. As the trade is now worked, carts have to go many times each day over the same ground; but by the plan of distribution from a central depot in each district, which this Company intends to adopt, important economies will be effected, the carts being able to deliver the Yeast and Malt Extract (both of which are bakers' requisites) at the same time. Large economies will also be effected in advertising, previously done by each individual firm, and there will also be other considerable savings in salaries, &c.

The services of the various employees where practicable will be retained.

The price to be paid for the whole of the properties, free from all incumbrances, including the goodwill of the various businesses before specified, the fixtures, fittings, furniture, and the goods, chattels and effects connected with the above businesses, has been fixed by the Vendor (who is also the promoter of this Company, and makes a profit from the transaction) at £45,000, payable as to at least £15,000 in Ordinary Shares of the Company.

The Vendor will defray all the preliminary, legal and other expenses connected with the formation of the Company up to the first allotment of shares, other than registration fees and stamps.

The various businesses will be taken over by the Company as going concerns from the date of the first allotment of shares, from which time the profits will belong to the Company, and all liabilities up to the same date will be discharged by the Vendor, who will be allowed interest at 5 per cent. per annum on the purchase money from that date to the completion of the purchase. The book debts of the various firms and companies will be collected by the Company and accounted for to the Vendor as and when received.

Mr. J. E. J. Johnson and Mr. E. Forman have agreed to act as Managing Directors of this Company for a period of five years from its incorporation.

The books of each business to be taken over by the Company have been examined by Messrs. Evans & Peirson, Chartered Accountants, whose certificate is as follows:

PORTLAND HOUSE, 72, BASINGHALL STREET, LONDON, E.C., 21st January, 1897.

We have examined the books of the following businesses, and certify that they show an aggregate Net Profit of **£5,453 10s.** (Five Thousand Four Hundred and Fifty-three Pounds and Ten Shillings) per annum.

Yeast Merchants—Messrs. A. Matthews & Co., Hackney; Mr. R. Matthews, Brixton; Mr. G. Whiting, Barnsbury; Mr. T. Murray, Stratford; Mr. R. Dann, Walthamstow; Messrs. Carter & Co., Hammersmith; Mr. J. Knight, Edgware Road.

Malt Extract Factory—The Britannia Malt Extract Company, Bermondsey, S.E.

The Yeast Merchants' businesses are all old established, and with regard to these we have (except in one instance, where the books were not available for so long a period) taken the average profits for the three years ending 30th September last. The accounts of the Malt Extract Factory extend only over the past year. We have, in all cases, made provision for Depreciation of Plant, but no deduction has been made for expenses of management.

EVANS & PEIRSON, Chartered Accountants.

The above net profit of £5,453 10s. 0d. per annum upon the present issue of £50,000 works out as follows:—

7 per cent. on £25,000 of Preference Shares	£1,750	0	0
10 per cent. on £25,000 of Ordinary Shares	2,500	0	0
				4,250	0	0
Leaving for reserve and management	1,203	10	0
				£5,453	10	0

This is without taking into account the increased income and profit that should arise from the concentration of the various businesses.

The contract of sale is dated the 23rd day of January, 1897, and is made between James Edward Johnson Johnson, the Vendor of the first part, and Edmund Forman of the second part, and the Company of the third part.

The above contract and the Memorandum and Articles of Association, as well as Messrs. Evans & Peirson's certificate, may be inspected at the offices of the Company's Solicitors.

The businesses will be taken over subject to all existing trade contracts. These are of the ordinary character, and being contracts with employees, agents, customers, and others, cannot be more particularly specified. There are also other contracts in addition to that above mentioned, which may fall within Section 28 of the Companies Act, 1867, including contracts which the Vendor has made in reference to the formation of the Company and for securing the necessary capital, but to none of which the Company is a party. Applicants for shares will be deemed to have had notice of all such contracts, and to have waived their right, if any, to be supplied with particulars.

It is intended to make application to the Stock Exchange at an early date for a quotation of both classes of Shares.

Applications for shares should be made on the accompanying form, and sent to the Company's Bankers, together with a remittance for the amount of the deposit.

Where no allotment is made, the deposit will be returned in full, and where the number of shares allotted is less than the number applied for, the balance of the deposit will be applied towards the remaining payments. The failure to pay any future instalment on shares allotted when due will render previous payments liable to forfeiture.

Prospectuses and Forms of Application can be obtained from the Bankers, or at the Offices of the Company, or from the Solicitors or Brokers.

LONDON, 23rd January, 1897.

The Subscription List will be opened on Monday, the 25th January, and closed on Wednesday, the 27th for Town, and Thursday, the 28th for the Country.

NOTE.—Preferential Allotment of Shares will be made to Members of the Grocery and Confectionery Trades, who will thus become joint owners of a Peel, Jam and Confectionery Factory, and in their capacity as distributors will have the opportunity of pushing their own business as manufacturers.

CASTELL & BROWN, LTD.

(Incorporated with Limited Liability under the Companies' Acts, 1862-1893.)

CAPITAL - - £100,000,

DIVIDED INTO

75,000 6 per cent. Preference 'A' Shares of £1 each	£75,000
20,000 Ordinary 'B' Shares of £1 each	20,000
100,000 Deferred 'C' Shares of 1s. each	5,000
	£100,000

75,000 6 per cent. Preference Shares of £1 each are now offered for Subscription, payable as follows, viz.:

2/- per Share on Application;
8/- per Share on Allotment;
10/- per Share one month after Allotment.

£1.

The Preference Shares are preferential as to Capital, and the dividends thereon are cumulative.

NOTE.—The Articles of Association provide that no debentures or debenture stock can be created to rank in front of the Preference Shares without the consent of three-fourths of the Preference shareholders present in person, or by proxy, at a meeting of Preference shareholders specially convened for the purpose.

DIRECTORS:

- H. BYRNE, Esq. (Messrs. Turner, Byrne & Co.), Chester Wharf, Regent's Park Basin, London, N.W.; Merchant.
 WILLIAM VINSON, Esq., J.F., Fruit Grower, Mayfield, Orpington, Kent.
 *FREDERICK BENJAMIN BROWN, Esq., 51, Oxford Gardens, London.
 *WILLIAM PEARCE STANLEY, Esq., 45, Crayford Road, Tufnell Park, London.
 *STANLEY BROWN, Esq., "Grayswood," Keswick Road, East Putney, Managing Director.

* All for many years associated with the business.

BANKERS:

NATIONAL PROVINCIAL BANK OF ENGLAND, LTD.,
 112, Bishopsgate Street, E.C. 2; 208 and 209, Piccadilly, W.; and other Branches.

MESSES. WOOD & SONS, 16, Eastcheap, London, E.C.

VALUERS:

MESSES. BROAD & WILTSHIRE, Queen Street, London, E.C.

SECRETARY:

J. A. SNELLING, J. 33-43, Wardour Street, Leicester Square, London, W.

Prospectuses and Forms of Application may be obtained from the Bankers, Solicitors, and at the Offices of the Company.

CASTELL & BROWN, Limited.

THE FOLLOWING FORM MAY BE USED ON APPLYING FOR SHARES.
 (To be retained by the Bankers.)

TO THE DIRECTORS OF

CASTELL & BROWN, LIMITED.

GENTLEMEN,—Having paid to your Bankers the sum of £ being a deposit of s. per Share on 6% Preference "A" Shares of £1 each in the above Company, I request that you will allot to me that number of Shares, and I hereby agree to accept the same, of any less number than you may allot to me, upon the terms of the Prospectus and the Memorandum and Articles of Association of the Company, and I authorise you to place my name on the register of members in respect of the Shares allotted to me, and I agree with the Company as Trustee for the Directors and other persons liable to waive any fuller compliance with Section 38 of the Companies' Act, 1867, than that contained in the Prospectus.

Name (in full)
 Address (in full)
 Profession or Business.....

Signature..... Date..... 1897.

Cheques to be made payable to "National Provincial Bank of England, Limited," or Bearer and Crossed.

SUGAR AS A FOOD.

THAT the average Briton is a beef-eating, beer-drinking individual seems to be generally accepted. It would seem, however, that of late years the versatile faculty possessed by the Anglo-Saxon race of appropriating for its own purposes all good things has shown itself in a new direction, for, in addition to being the great meat eaters, the English-speaking races are now the great sugar eaters of the world. In an interesting article which appears in this month's *Science Progress*, it is stated that we eat more than three times as much sugar per head as the Germans do, although it is in Germany that the great mass of the sugar is produced. The fact is, that we in these small isles are appropriating nearly half the European consumption of sugar, and nearly a quarter of the world's supply. The question arises at once whether this great glut of sugar is good for the race; whether it is a mere case of luxurious spice eating; or whether sugar is really a food and a source of muscular energy. So far as the use of the raw juice of the cane is concerned, the universal experience of the inhabitants of the West Indies is to the effect that, notwithstanding the exposure and the hard work entailed in the reaping of the sugar crop, both men and beasts improve in appearance, in health, and, above all, in muscular power as the harvest proceeds, in consequence of the fact that during that time they simply live upon the sugar-cane and its expressed juices. It may be objected, and with perfect correctness, that the raw juice of the sugar-cane is very different from prepared sugar. No doubt sugar pure and simple is not likely to be so wholesome, or to be capable of being used advantageously in such quantities, as when it is taken direct from the cane and eaten as a fruit. On the other hand, it is unquestionable that sugar is a force producing food. In a paper read before the Royal Society, in 1893, Dr. Vaughan Harley described experiments made by him on the subject, the results of which went to show that sugar taken alone on a fasting day increased his capacity for work; that the addition of sugar to normal diet had a marked effect in retarding fatigue; and that by taking 8½ ozs. of sugar, in addition to the ordinary diet, the work of an eight hours' day was increased 22 to 36 per cent. We have, then, no reason to be ashamed of our liking for sugar, and it is not impossible that there may be some not altogether remote connection between our national sugar bill and our athletic sports. In view of the opinion which has lately gained ground to the effect that the actions and cravings of early childhood represent the remains of instinct, it is worth bearing in mind how fond children are of sweet things—a trace, perhaps, of an old instinct in the choice of proper food.—Hospital.

NO MAKERS' NAME.—Miss Clementina Black in an article in the January number of the *Osborne* on "Women Confectionery Workers," writes:—"Never buy jam, marmalade, or pickles labelled merely with the nature of the preserve, and not with the name of the maker. Avoid, as a general rule, preserves labelled with the name of the retail shop where they are sold. In ninety-nine out of a hundred cases, these jams, &c., will have been made to order by some big firm at a special contract price. The girls declare that such jam is very apt to be of a poorer quality than what the manufacturer sends out under his own label. A relative of mine, especially anxious to avoid products of the firm whereof it was declared, 'We know how they are made,' continued confidently to buy marmalade bearing the name of her local grocer, under the innocent supposition that he made it. But happening one day to inquire, she discovered that she had for months been feeding her family on the marmalade of the very firm which she was so scrupulously endeavouring to avoid. Wherefore, dear ladies, when next the civil assistant at Brown's in the High Street, offers you a neat pot labelled thus:—"Home-made preserve—Strawberry. J. W. Brown & Co., High Street, Suburbia," and in answer to your queries, says, 'It is made for us,' do not rest satisfied, but tell him boldly that you prefer your strawberry jam with the manufacturer's name upon it. There are a good many manufacturers whose products, maybe, you may eat with a comfortable conviction that the fruit was not rotten, the vegetables not alive with caterpillars, and the girls employed neither intolerably dirty nor exposed to serious accidents. But these desirable conditions are by no means universal."

The Confectioners' Vegetable Colours and Fruit Essences Company, Limited.

Used in the Leading Countries of the World.

**CAKE
COLOURING.**

YOLKINE

**CAKE
COLOURING.**

(REGISTERED MARCH 17th, 1890).

The most beautiful EGG COLOUR ever produced. Used by the largest Cake bakers in the United Kingdom and America. The Cost of Colouring Cakes with **YOLKINE** is a Penny per Cwt. Guaranteed absolutely harmless, and suitable for baking purposes.

WRITE FOR SAMPLES, SENT POST FREE ON APPLICATION.

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Finest Essence of Lemon.

Guaranteed Absolutely Pure. From 6s. 6d. to 8s. 6d. per lb.

Essence of Vanilla.

From 6s. 6d. to 13s. per lb.

TARTARIC ACID, CREAM OF TARTAR, CARBONATE OF SODA, AMMONIA
AND ALL OTHER ARTICLES USED BY BAKERS & CONFECTIONERS.

SOLE PROPRIETORS of the PATENT No. 12,021 of 1891 for GROOVED or CORRUGATED
RUBBER SWEET MOULDS.

WRITE FOR PRICE LIST OF OUR COLOURS AND ESSENCES TO

"HARMLESS," MESSINA WORKS, HACKNEY WICK, LONDON, E.

TELEGRAPHIC ADDRESS, "HARMLESS LONDON."

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Society Meeting.

EAST LONDON UNITY.

The annual meeting was held at the Eastern Hotel, Limehouse, on Monday last, when there was a good attendance. Amongst those present were Messrs. Fitch, Wenzel, Williams, Schmidt, Ehrmann, Fix, Weil, Becker, Fuers, Robson, Cakebread, Michler, Stolte, James, Haust, G. Harris, Marks, J. J. Shillan, Robson, Maycraft, Duffer, Connor, and others. President Woodfield in the chair. The secretary's report of last annual meeting was accepted as published in lieu of minutes, after which the annual report for 1896 was read as follows:

SECOND ANNUAL REPORT, 1896.

In reviewing the past year's work, it will be well to bear in mind that recognised and determined efforts, in conjunction with other London trade organisations, have been made, from its commencement to its close, to bring about a larger union with greater London. This has, indeed, been one of the many, if not one of the most useful, measures, which has occupied the best attention of the members. Another very prominent feature in the year's trading has been the continued low prices of markets, but these have now somewhat improved, and in consequence thereof, East London districts have endeavoured to obtain a like improvement in the price of bread. Unfortunately, however, amongst other obstacles, there exists an old standing one in one of our best districts, which good sense and the exercise of kindly feelings would both forbid the continuance of. Many of Scotia's sons have held, and many still hold, prominent positions in the baking trade of London, and the best influences of our Scottish friends should be brought to bear thereon, so that this obstacle may no longer bar the way to a much needed advance. The attention of the Unity has also been given to the new Factory Act, the existing bread laws, and definition of fancy bread, attempts to legalise baking bread on Sundays, arbitration upon the labour question, deficient water and gas supplies, and the abolition of Christmas boxes; in addition to which the members have loyally supported the fixtures of the fourth annual exhibition, at the Royal Agricultural Hall; and the seventh annual united dinner of East London and South London friends, at the Bridge House Hotel, London Bridge.

DEPUTATIONS, DELEGATES, AND DISTRICT COMMITTEES.

Numerous deputations have been appointed during the year, and some have had satisfactory results; delegates have also attended special meetings of the trade in connection with the Bread Laws, Arbitration, and the fourth annual exhibition, &c. It is, however, an indisputable fact that the district committees have hardly seemed to give as satisfactory results as were anticipated, and in electing new district committees, it is most desirable to secure the services of gentlemen who will make it their special business to attend to the important duties devolving thereon; unless gentlemen of influence and experience will come forward, there cannot be the real success which is wanted, as it is absolutely impossible for officials themselves to perform the extensive and important work of district committees. Meetings when held during a portion of the year on Wednesday evenings did not secure the attendance of many of our members, and this was deemed unsatisfactory. Added to this, it was impracticable for reports thereof to be prepared and sent to the various trade newspapers in time for publication in the current week's issues. It was, therefore, decided to revert to Monday evenings, as provided for in the rules. Since then, meetings have been well attended, but, owing to the exigencies of the districts, and assistances needed by the district committees, much more work has fallen upon the Unity and its officials by reason of weekly instead of fortnightly or monthly meetings, which formerly sufficed under the régime of district council and local associations. These additional services have, however, been cheerfully rendered, the president and all others sincerely desiring that the good work of the Unity should prosper in their hands.

RE-ORGANISATION OF LONDON.

Early in February, the president, secretary, and Mr. James attended a meeting at the Langthorne Rooms, Stratford, when delegates from South London and Essex Association were present. Alderman Hay, J. V., president, and referred to the need that existed for a central London Association to be formed. He also predicted that efforts then being made—unless different tactics were pursued—would be futile. How true this prediction proved is now a well-known matter of the past, and is briefly summed up in the overthrow of the recommendation of the then existing re-organisation committee by the committee of the Trade Protection Society. Verily, "the best laid schemes of mice and men gang aft agley!" The sterling

fact, however, remained that a more complete organisation is essential for the betterment of the trade in binding together its force, and strengthening its resources. Therefore, notwithstanding a first failure to overcome existing old-rooted prejudices, a later scheme emanated from South Essex, South London, and East London, was put forward, and had assumed a tangible shape as a joint consultative committee, the draft scheme for this purpose being ready for confirmation, when the presidency of the Trade Protection Society was announced to have fallen to A. G. Wylie, Esq., who lost no time in submitting an outline of a scheme for proportionate representation at a central board, in order to avoid any clashing of the two schemes. Mr. Wylie has been left in possession of the field, and, to quote the words of President Woodfield, "had Mr. Wylie been in his present position seven years ago, the result would have been benefited." Further, in order to show the goodwill of the East London Unity to support their popular friend, Mr. Wylie, a very tangible proof of their esteem has been recently manifested, by a large number of the members agreeing to renew their subscriptions to the Trade Protection Society, amongst them many staunch East Londoners, who seemed some years ago for what to them were all-sufficient reasons. Much should now be accomplished by all sections unitedly working together for the common weal. Prejudices, jealousies, and cautious fault-finders should all give place to conciliation, unity of purpose, and sincere desire to work in amity and goodwill; the stronger and more influential members of the trade supporting those who are less able to withstand the evils emanating from wrongdoers in their midst. These things alone, should they prove accomplished facts, will render the work of the Unity in 1896 as specially memorable. Progress should be the motto for 1897. As it is with the machinery, appliances, and requirements, in the manufacture of bread, so the Trade Protection Society, district councils, and local associations, which have been grinding slowly, and for many years with but meagre results, will have to give way to present-day improvements, which are being devised, and will be submitted for approval by trade experts. All pulleys, bands, cog wheels, fly wheels, cylinders, and pistons, by which they have been connected, must be thoroughly over-hauled, if not replaced, all rust and defects removed, and the whole become attached to and worked from a new and powerful dynamo of efficient illuminating power to dispel the darkness and mists which have clouded the past. Men like Messrs. Hay and Wylie, who have struggled through the hardships of their trade with keen and observant eyes, have not allowed themselves to be hoodwinked by the narrow-minded enunciations of the old school of thought. They have wider-ranging sympathies, more advanced ideas, and nobler ambitions. They see that the system of the past has not yielded the results desired, and they are exercising a commendable zeal in striving to raise a superstructure upon the efforts which have been put forth by the existing organisations of the London trade. Forward sales, unlimited credit, and under-selling shops, are items, amongst others, which require to be dealt with by an united trade. In 1881, and since, it has frequently proved of benefit to the East London Council, and its successor, the East London Unity, to find out the milling firms supplying under-sellers, and submit their actions for the consideration of their members. When bakers in London agree to stand unit and unit upon this point, they will make their wishes respected, and materially assist in remedying grievances. The baking trade has power, and sufficient solvent men of principle within its ranks to deal with under-selling retailers, as well as those who supply them; and the equally unscrupulous selling of well-known brands of flour to the cutting shops. Licensed victuallers combine, their unity is their strength, and thousands of pounds per annum can be saved to the baking trade by strong combination. There is plenty of scope, and now that Mr. Wylie's scheme is being floated, it is to be hoped that he will wield his deserved popularity with the broad discrimination of a statesman, and not allow himself to be cajoled or deterred by influences which have militated against, and, to some extent, rendered nugatory and abortive, the efforts in the past. His varied experiences in connection with the working of the London Councils bespeak him as the chief engineer. He has already visited East London, and personally expressed his convictions that a gathering and re-union of the forces of the trade is desirable; and the Unity pins its faith to the justice of its cause to win the entire support and confidence of all who wish to advance the best interests of the trade.

THE EXISTING BREAD LAWS.

These were on the *tapis* early in February, but after ample discussion by the London trade, the abandonment of the subject was a wise step, subsequently approved by similar non-action on the part of the members of the National Association; indeed, these laws appear likely to remain for some time to come, and, after all, there seems to be nothing iniquitous in their enactment that all bread shall be sold by weight, as it is alike a safeguard to the public and to



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the honest baker against the dishonest, as well as the chicanery of designing retailers, whose customers would otherwise be victimised, with possibly little chance of obtaining redress before the magistrates. A proposed joint petition to the London County Council, as to the application of the bread laws, was not proceeded with, there being an opinion that it might be more advisable to approach the London County Council members and their officials individually. This has been done in East London, and although results have in some instances been to the disadvantage of those who have defrauded the public, there are still cases of underselling by retailers which require to be dealt with, as they are carried on by infringements of the existing bread laws.

DEFINITION OF "FANCY" BREAD.

The "Micawbers" of the trade had something to turn up in Mr. Neave Hill's proposal that the London County Council should be asked to ignore shape and quality as a definition of "fancy bread," the pony leaves of the cutting-shops being then unknown to Mr. Neave Hill, whose proposal would have aggravated existing ills, and made the manufacture of 1½ lb. pony leaves a speciality. The County Council does not, however, make laws—they have only the power to enforce certain enactments, and this proposal was generally vetoed by subsequent meetings held in London under the auspices of the Trade Protection Society and the National, but it was very generally approved that all "fancy" bread should be made under 16 ozs., and that other bread should be sold by weight at 1 lb., 2 lb., and 4 lbs., and this opinion was also confirmed by the members of the Eastern Unity.

(The remainder of this report will appear next week.)

Messrs. MARKS and G. HARRIS in proposing and seconding its adoption, considered it an able one, giving a full *résumé* of the work of the Unity during the past year.

Messrs. WEIL and JAMES also spoke in congratulatory terms thereon; the latter gentleman remarking, the officers alone cannot carry on the work successfully, as this must largely rest with the district committees. He hoped all would pull well together in the future.

The President hoped the work of the Unity would be brought to a successful issue, and the adoption of the report, as read, was then carried by a full show of hands.

The auditors' report showed a satisfactory balance in the hands of the treasurer.

Upon the motion of Messrs. MARKS and PAHL, a hearty vote of thanks was passed to the retiring officers and committees.

The President, in acknowledging same, said that what had been done was with goodwill, to benefit himself as well as his fellow-tradesmen; but, still, all the good had not been done which ought to have been.

The usual bonus of £10 10s. was awarded the secretary, upon the proposition of Messrs. HARRIS and STOLTE, for services rendered during the year.

ELECTION OF OFFICERS.

The President: Before we proceed, it is my thorough intention to resign. I have been in office for seven years, and am getting old; it is not fair to other members, and I want to be released, although I shall not give up my interest in the trade.

Mr. G. HARRIS proposed Mr. James as president, and was seconded by Mr. PAHL, which brought Mr. James to his feet. He thanked them for their confidence, and said the Unity was now launched in a very able boat, and needed its able captain's services. He thought that Mr. Woodfield had better continue as captain, as he was so well known and universally respected. Mr. Woodfield had a very happy knack of saying what he thought. After some beating about the bush, other names were mentioned for the post, but Mr. James ultimately accepted, whereupon Mr. Woodfield vacated the chair. The election was then continued:

Vice-Presidents—Messrs. Clover, Faber, G. Harris, Itter, Mathias, Maycraft, Stolte, Woods, and Marks.

Auditors—Messrs. Gilbert and Boyton.

Treasurer—Mr. Woods.

Trustees—Messrs. May and Walsh.

Secretary—Mr. W. A. Shillan.

Finance Committee—Messrs. Woodfield, Wenzel, Pahl, and Boyton.

District Committees were all re-elected.

Delegates—South London Council, Messrs. Stolte and Becker; Essex Association, Messrs. Woods and Thies; Trade Protection Society, Messrs. Woodfield and Pahl.

ANNUAL UNITED DINNER.

An invite to join our South London friends at the festive board early in March was read, and the secretary instructed to accept the same on behalf of the Unity.

MR. JAMES'S RESOLUTION

was left over for next meeting, Monday, February 1st.

A hearty vote of thanks to the new president was unanimously passed, and brought the proceedings to a close at a late hour.

BELFAST BISCUITS.—There is probably no business in our city that has become so important in such a short period as that of the manufacture of biscuits and confectionery, and the year just closed has been a record one. On comparing the exports of 1896 with those of previous years, we find that there has been a vast increase and that this year has been a most prosperous one for the trade. When we take into consideration the disadvantage at which local manufacturers in this class of business are placed, it is a matter for warm congratulation that Belfast made goods compete so successfully with those of the English makers on their own ground. It is, indeed, rather a novel sight to see great van loads of these goods being shipped by the cross-Channel steamers nightly. Not many years ago all products of this nature came from the other side. Naturally, with the addition to the quantity manufactured, there is a corresponding increase in the number of operatives. As employment is thus afforded to the sons and daughters of many of our artisans, there is a benefit to the city in many ways; and if Belfast and, indeed, Ulster consumers would only remember this, they would increase still more the support given to local manufacture.—*Northern Whig.*

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THE PHILOSOPHY OF SUGAR BOILING.

The expert is supposed to be fully familiar with the following, but, as a help to those not advanced in the art of confectionery, it may be profitable—at least, interesting—reading. Every workman, in all branches of business, should understand the nature of the articles he uses and the changes they undergo by the various admixtures and manipulations they are subjected to before they reach the stage of a perfect article.

The modifications sugar undergoes by the action of heat may, in the first stage, be shown by placing a small quantity of sugar in a small kettle and adding a little water, then placing it over a medium brisk fire and noting the many distinct changes it undergoes by its continued subjection to heat. At first, the sugar simply softens and breaks up; as the heat acts on it all lumps disappear, leaving the sugar a transparent mass. This is a simple solution of sugar and water, thick or thin, in proportion to the amount of water added to the sugar, and which, in the proportions of ten or twelve pounds of sugar to the gallon of water, forms what is known as simple syrup, largely used in the manufacture of syrups, said syrups being properly flavoured and coloured. If the heat is continued and this syrup allowed to boil it thickens, and the water evaporates until there is not enough to hold the sugar in perfect solution. If, at this stage, it is removed from the fire and allowed to cool, *crystallisation* sets in. This is the stage at which rock-candy is formed, in which case strings should be stretched across the vessel for the crystals to adhere to. If, instead of removing it, the boiling is continued, the water still further evaporates, and, if means are not used to prevent it, *granulation* sets in, usually on the sides of the vessel. A little more boiling and the sugar is in a fully-melted and transparent form of a thick, pasty consistency. At this stage the degree called *crack* commences. A little more boiling and the degree of *hard-crack* is reached. A little more boiling and the degree of *caramel* is reached. It is at the *crack* degree that the confectioner, by various manipulations, produces many changes in form and appearance, and it is here that especial care must be exercised, as a dark-coloured, bitter-flavoured boiling of sugar is the result, which is useless to the confectioner.

From the moment that signs of granulation sets in, as before, means should be used to prevent said granulation by the addition of an acid—usually cream of tartar, or, it may be, glucose—also the careful cleaning down of the sides of the vessel with a cloth over a stick; also the placing on of the cover for a few moments, or until all grains of sugar are carried down by the steam, and the sides of the vessel are quite clean.

Various degrees of boiling, from this point, are utilised by the confectioner for the production of different goods, and for the purpose of *crystallising*, &c. They are known by the several names of *Syrup*, *Thread*, *Feather*, *Ball*, *Hard Ball*, *Crack*, *Hard Crack*, and *Caramel*. As different thermometers register these degrees at different figures, and as space will not permit fully explaining this, I will not now give the registering figures for any of these degrees, but will, "all well," treat the subject in full in my contribution to the October number of the *Helper*, and will close this portion of "The Philosophy of Sugar Boiling" by giving a few points, which, to ensure success, must be observed.

As little water as possible should be used in the boiling, for the reason that the slower the fire the longer the boiling, and the more water the longer must the boiling be continued, to evaporate the water to reach any given degree; and in both cases the results are the same—a dark-coloured, flabby mass, and goods made from sugar boiled in this manner cannot be expected to keep dry.

On the other hand, it must be remembered that too little water will tend to granulation. The workman should educate himself to determine the grain of sugar; then add water in accordance with the grain of the sugar; the stronger the grain the greater must be the amount of water. For ordinary goods, 1 quart of water to 8 lbs. of sugar is about right; a little less if glucose is added. In the matter of crystals, liqueurs, crystallising creams, fondants, &c., varying portions of water are used, as well as various degrees of

boiling, all of which is usually stated in the recipes given for any article.

It sometimes happens that a boiling shows a tendency to granulate just as it is about reaching the desired degree, when to add more cream of tartar or other acid would be injurious; and the better plan is to add a little water, quick and in one portion, and quickly place on the cover, and let it boil rapidly for a moment. This usually breaks up the grains and recovers the boiling, but, unfortunately, injures the colour.

In the matter of colours, it is not wise to colour in the boiling, as most, but not all, colours are injured by a lengthy subjection to heat. The better plan is to boil clear, and colour on the marble by the aid of paste colours, which the workman may make, instructions for which I will give in their proper places.

Acids are, also, in many cases injurious to colours, turning some, particularly reds, quite dark, and the workman should provide himself with acid colours—*i.e.*, colours not affected by acids.

The action of heat and acid on some colours is to completely transform them, and the result is a bad-coloured confection.

Many make a mistake—a fatal one—by buying a cheap thermometer. A tested one costs more, but will save much disappointment and loss of material. Thermometers differ, even to the extent of 50° or over. It will, therefore, be plain that any operator boiling for the hard-crack degree, according to some instructions he has received to boil to 250° or 260°, and the thermometer he is using does not register the crack degree of less than 310° to 315°, that he removes the boiling before it is properly cooked if he only boils up to 250° or 260°.

I have seen in different recipes the degree for crack given as low as 250°, and as high as 315°. Now, while the experienced confectioner would understand, and govern himself accordingly, it would be misleading to a beginner. A few degrees more or less is not so important a matter in highly boiled sugars—although in those it is desirable to boil to the correct degree—as it is in low-boiled sugars, such as for liqueurs, crystallising creams, &c., in which a couple of degrees more or less will affect the boiling for good or bad results. From this will be seen the need of using a tested instrument. I, therefore, advise all beginners to expend an extra dollar for a good instrument. Reliable and tested instruments are obtainable from any reliable confectioners' supply house. When an instrument is obtained, it is well to make the different boilings of the different degrees, using the finger or pipe test, and noting if they agree with the instrument. If not, note any difference, and in future boiling boil accordingly.

Many place the instrument in the boiling as soon as it boils. There is no need for that. Watch the boiling, and when it nears the required degree place in the instrument, and allow it to remain until the required degree is reached, then remove it and place it in water—lukewarm water is preferable to cold water. A vessel of water may be kept for that purpose. The sudden change from extreme heat to cold creates a too sudden contraction, and is injurious to the instrument.

It is well to keep two instruments, one for low degrees, one for high degrees, as the constant use of an instrument on high degrees tends to a too great expansion, which in time weakens the contraction, and the instrument will not register correctly. —*The Helper*.

Two Girls Choked.—A shocking accident occurred at Fallbarn, near Rawtenstall, last Friday morning. A young lady named Holden, whose parents reside at Rawtenstall, recently opened a confectioner's shop at Fallbarn, and engaged a young woman named Pilling, of Blackpool, as an assistant. The young woman slept in a bedroom at the back of the premises for the first time on Thursday night, and at 9.30 a.m. the next morning Miss Holden's mother, finding the shop closed, obtained assistance, and after entering the premises found to her horror both young women dead in bed. It is supposed that they had been suffocated by the fumes from a baker's oven on the premises. A medical man was called in, and endeavoured to restore animation, but without avail.