

**Starting in Small Way, Three Buildings Now
Used in Operations—Cooking By Whole-
sale Is Process of Interest**

Almost one hundred years of honorable and successful business is a record of which any firm may well be proud, but even so even such a large output as this is the product of the plant of T. Rankine & Sons, Limited, can remember when the company sold "hard sack" to the old-time blailing trade at the rate of one ton of cement to each vessel, when the vessel owners' expense to the customer was \$100.00. The owners' expense to the customer was \$100.00. The owners' expense to the customer was \$100.00.

The hundreds of citizens who pass by the adjoined Mill and George street buildings of T. Rankine & Sons, Limited, every day are perhaps unaware that the factory which has been steadily employing throughout the year, there and the hustling workers, are the result of a business which, from the opening of barrels of flour, throughout the various stages of the process, to the final use of the refined article is packed and transported to the shipping rooms.

The firm of T. Rankine & Sons, Limited, is located in the heart of the city, on the corner of George and Mill, each of four stories, and having a total floor space of 30,000 square feet. Two hundred and thirty employees are employed in the main building, in which is located the offices, retail store and shipping department. The factory, is the Mill Street structure.

Imported from the Wilson box factories, Fairville and other factories are imported from Ontario.

Through this firm finds its greatest outlet in the Maritime Provinces and Quebec, Western Canada, as well as Newfoundland, the British West Indies, and the purchase large quantities of Rankine & Sons' products, such as "Family Pilot" and Rankine's "Empire Sodas" are perhaps the best known varieties of the firm's products. The firm has met with perhaps the greatest success of all varieties of their products.

Early Days

A brief outline of the history of this firm, known throughout the Dominion and beyond, is given in the following empire, as well as locally, is of great interest. Rankine & Sons, Limited,

From the time the barrel of flour is pressed and emptied into the mixing vat, the entire process of manufacture is done by machinery. In the few instances where the goods come in contact with the hand, the latter is whitened with the flour. The flour is watched. The machines work on exactly the same principle as the ordinary household bread mixer, rolling the dough out, and they are controlled by the data furnished by the

men by electricity.

A housewife unacquainted with the uses of biscuits on a larger scale than a dozen or so at a time, might naturally ask how it is that the firm manufactures 500,000 of these products each year. The answer is that the firm's three large plants on the third floor of 550 West Broadway, "Trays of cookies are baked in the ovens, and the shelves move with a revolving motion and in a very few minutes the trays are turned over to the next temperatures and periods of baking are required for the many varieties of the product. As the cookies, the batches are raked from the trays and are still to the packing facilities. The still is used to pack the cookies in boxes, tins, cartons, etc.,

The brands of flour are obtained mostly from Ontario, but as much as possible is purchased locally. The sugar, molasses and most of the eggs used are obtained from Saint John farms or dealers. Wooden boxes are purchased from the Wilson box factory, Falmouth, and tin boxes and pallets are imported from Ontario.

Although this firm finds its greatest markets in the Maritime Provinces and Quebec, Western Canada, as well as Newfoundland, the British West Indies purchase large quantities of Rankine's biscuits. Rankine's "Family Flour" and Rankine's "Empire Sodas" are perhaps the best known varieties but out by the company and ones that have met with perhaps the greatest success of all varieties of their products.

brief outline of the history of this firm, known throughout the Dominion, as well as in other parts of the British Empire, and also locally, is of great interest.

Thomas Rankine, founder of the present firm of T. Rankine & Sons, limited, came to Saint John from Kingston, Ontario, and first established himself in business in 1824, in a small building which he had erected on the corner of the present firm's building.

Two years later he removed his business to a larger building on the corner of the present firm's building, which the present firm has since the first Mr. Rankine met with several reverses because of fire, the last fire destroying the building in 1854, the latest Saint John conflagration.

In 1871, Thomas Rankine took his two sons, Thomas A. and Alexander, into partnership, and in 1872, when Frank Rankine entered the business and they further augmented the energy and maintained the integrity of their firm's course. In 1907, Thomas Rankine died.

Following his death, the business was incorporated into a joint stock company comprising five members, two of whom, Allan and H. Fielding Ramage, are now president and vice-president respectively.

The business continued to prosper and to make great strides in the quantity and quality of the output and in 1910 Arthur F. and A. Dodge Rankine were taken into the business on their return from overseas.

More than 100 varieties of biscuits

A black and white photograph of a large, multi-story industrial building, likely a factory or warehouse, with several chimneys visible on the roof. The building is situated on a hillside, and there are some smaller structures or debris in the foreground.

on cooking pans and then cooked. The heavier doughs are treated with a special sheeting machine. The dough is placed on a slanting board and, by the action of this device, it is rolled until the looked-for depth is obtained. The softer dough, such as that resulting in the "Social Tea" biscuit, is treated by an ingenious machine. The dough is fed into the machine, goes through the cutter, is placed on the pans and is relayed to the ovens by the action of this machine only.

The factory occupies the third floor of the building, and on this floor also are rooms for the storage of flour. Some 3,000 barrels of flour may be kept here at one time. The top story is reserved for the storage purposes also.

On the second floor are offices and cooperage department, while the third floor is given over entirely to the shipping rooms and the retail store department.

Boxes, tins and cartons of the built up flour may be seen in this department. The entire factory is kept scrupulously clean; this condition prevailing in all food-manufacturing houses desirous of having their products sold in the most palatable manner.

A sprinkler system gives the factory adequate fire protection.

Alan Rankine is president of the firm. H. Fielding Rankine occupies the position of vice president. Rankine is secretary-treasurer, and A. Dodge Rankine is a director.

ALLAN RANKINE
President

H. FIELDING RANKINE
Vice president

A. DODGE RANKINE,

ARTHUR F. RANKINE,

The sheeter is one of the most interesting machines in the factory. The dough is automatically relayed from the mixer to the sheeter. The action of this machine may be likened to the household rolling pin. The dough is rolled through rollers until the desired thickness is reached. The sheets are then fed to the cutting machines which, beside cutting the dough into the shapes desired, stamps the name of the biscuit and the firm's trade name on the bottom of the unfinished product.

In the making of the pilot biscuits, after the sheeted dough has been cut, employees, designated to this part of the work, cut the dough into rectangular pieces and cut biscuits on rectangular plates

with a holding capacity of 30 biscuits. These plates are immediately relayed to the oven and on being cooked, are packed and sent to the shipping rooms. All varieties of cookies marketed by this company are made in the same manner. If gingeranans are desired

ginger and accompanying ingredients are mixed with the sieved flour. If cocoa nut cakes are required, shredded cocoa nut and other ingredients are mixed in. Once the required variety of dough is mixed, the manufacture of all biscuits follows along the same lines.

Another machine in the factory which merits space is an eight-foot sheeting machine. The dough is relayed from the mixer to this machine and prepared for the cutters. An interesting feature of this sheeting machine is an overhead arrangement

carries it back to the rollers to be rolled again and sheeted. Thus waste is materially reduced.

Soft cakes cannot be sent to the cooking ovens on the same kind of plate as the pilot biscuits. After

Continued.			
Nice, Hiram	\$ 102.20	Newcombe, D. W.	108.44
Northrup, H. A.	248.00	Nicholas, S. J.	128.54
Nice, Isabella C.	140.00	Noble, G. W.	108.50
Niemi, J.	448.00	Neill, J. S.	170.00
Nagle, Thomas	384.40	Near, J. H.	108.00
Nelson, Isabella K.	148.40	Near, Otto	196.00
Nelson, L. J.	228.00	Noble, J. H.	117.00
Needham, Rosilla L.	261.70	Noble, A. G.	122.40
Nico, Mary F.	285.50	Noble, S. G.	176.70
Nienow, J. A.	174.00	Owens, J. F.	176.70
Nichols, Louis L.	1,729.90	Oullet, Daniel	113.12
Niemi, Jennie	778.00	O'Brien, Richard	398.84
Niemi, Anna	448.00	O'Connell, G. O. D.	255.48
Niemi, Elizabeth	443.18	Oliver, G. J.	316.45
Niemi, James	929.10	O'Neill, M. Genevieve	218.46
Nickerson, J. A.	896.18	O'Connor, Mary E.	268.00
Nugent, Margaret A.	886.35	O'Neill, William D.	470.00
Northrup, I. H.	386.35	O'Brien, John	309.00
Niemi, J. J.	108.50	O'Neill, Ruby C.	201.00
Northrup, T. G.	148.00	Oliver, Lois L.	140.00
Naves, J. H.	120.00	Oliver, F. W.	240.00
Naves, Richard	678.00	O'Neill, Mary	190.50
Newfield, J. A.	1,075.00	O'Neill, Ellen	200.00
Niles, Isabella	153.00	O'Regan, John	430.00
Nase, Susan C.	274.00	O'Neil, Emma C.	102.30
Nevins, Jane	135.00	Harriet F.	152.00
Niles, A. J.	248.00	O'Neill, Annie F.	152.00

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Newfield, J. A.	1,075.00	O'Neill, Ellen	200.00
Niles, Isabella	153.00	O'Regan, John	430.00
Nase, Susan C.	274.00	O'Neil, Emma C.	102.30
Nevins, Jane	135.00	Harriet F.	154.00
Niles, A. J.	248.00	O'Neill, Annie F.	164.00

O'Neill, P. M.	148,880	Phinney, J. W. H.	279,000
O'Neill, Kathleen M.	107,643	Phinney, F. C.	301,201
Owens, L. M.	159,695	Patterson, Ethel K.	383,300
O'Brien, P. C.	129,440	Peddington, H. F.	430,200
O'Rourke, F.	100,770	Purdy, Carrie M.	292,300
O'Brien, Margaret T.	781,200	Pratt, C. B.	274,000
Oliver, J. A.	106,996	Purdy, J. H.	332,000
Oland, C. C.	148,880	Phillips, A. S.	1,484,000
Olmstead, H. K.	124,000	Pratt, M.	477,800
Oland, G. B.	286,440	Pratt, Ethel	558,000
Oranson, Alice M.	158,880	Priddy, Edna	241,500
Pheasant, L. B.	184,440	Priddy, Ethel I.	179,200
Purelli, J. R.	254,200	Prebble, Margaret H.	185,000
Peters, Ella	129,440	Perry, William	468,800
Perry, Ira	274,000	Patterson, W. F. B.	122,540
Perry, Gertrude G.	194,000	Patterson, George H.	928,400
Powers, J. M.	124,000	Patchell, L. L.	1,086,000
Perkins, Helen M. E.	118,175	Pirie, F. E.	403,000
Perkins, Florence G.	10,752	Pirie, William	403,000
Porter, G. E.	158,880	Pirrie, Agnes	403,000
Piggott, Ada C.	202,000	Patchell, Margaret	263,800
Parent, W. S.	224,000	Patchell, R. R.	306,500
Peck, A.	184,440	Parler, G. W.	296,000
Park, C. E.	218,855	Peer, David I.	183,440
Parsons, Anna B. M.	184,000	Pickett, Grace	184,440
Peters, C. H.	274,000	Peacock, F.	284,440
Pearce, S.	274,000	Peters, Mary A.	253,750
Palmer, Margaret B.	516,820	Parks, Helen	1,075,700
Palmer, S.	108,200	Park, Louise	1,086,000
Pierce, H.	217,000	Patchell, L. L.	155,000
Powers, M. N.	116,250	Porter, D. A.	448,800
Patterson, W. D.	274,000	Piolet, G. B.	122,440
Patterson, A. H.	181,775	Phillips, T. E.	102,300
Phillips, Margaret	184,000	Phillips, A.	170,000
Power, Margaret A.	158,000	Phinney, J. W. H.	279,000

Parker, Doris	139.40	Pappas, Peter	186.00
Pattie, Thomas A.	131.70	Peters, L. W.	128.00
Peddy, J. H.	101.20	Petersen, W. K.	124.00
Pekhill, S. J.	160.68	Perchance, James	178.00
Peterson, W. J.	106.55	Power, J. A.	210.00
Pfeiffer, A. J.	108.00	Pratt, J. H.	102.00
Phillips, Alice I.	138.50	Pratt, J. H.	102.00
Phillips, Ethel M.	100.00	Price, H. C.	106.75
Pike, A.	135.00		
Peters, Mary S.	157.50		
Pulver, Thomas	139.80		
Quies, H. W.	355.00		
Quies, C. A.	118.25		
Quies, W. L.	143.90		
Porter, Gertrude E.	646.35		
Parkinson, Williams	216.30		
Purdy, W. B.	286.75		
Quies, A. M.	120.55		
Patchell, J. B.	117.80		
Deacock, David	102.50		
Deacock, D.	212.35		
Powell, H. A.	86.63		
Potts, F. L.	124.00		
Painewake, W. C.	175.00		
Peters, H. H.	108.50		
Powen, F. J.	130.40		
Painewake, W. C.	175.00		
Patterson, A. P.	262.30		
Peters, A. M.	272.38		
Peters, A. M.	272.38		
Prescott, G. D.	313.75		
Peters, A. M.	313.75		
Perkins, M. L.	388.25		
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him, he huddled himself as snugly as he could in an endeavor to resist a temperature standing at 82 degrees.

Thus he waited, vainly, on the floor, and, after an anxious half-hour, Providence intervened and the house was opened.

The man was picked up in a state of collapse, and was removed at once to the Boston Infirmary, where restoratives brought him round.

Restoration Work In Santa Barbara Begins

SANTA BARBARA, July 28.—Santa Barbara citizens today went about their work of "digging out from under" the city.

Most of the city streets were cleared last night and efforts were to be made today to remove the remaining debris and possibly gas in many sections of the city.

The actual damage to the business section is estimated by engineers at approximately \$11,000,000. Free distribution of food and medicines will be necessary on the present large scale until gas and electric service are restored. The city has received a large quantity of food and clothing furnished by neighboring California cities.

MORE HORSES IN LONDON STREET

Congestion Traffic Gives Safety Problem to Advisory Committee.

LONDON, July 28.—With a gain of more than 2,000 cars a week on London's streets the traffic congestion is daily becoming a more serious problem in the rush hours especially. Among the many suggestions that the Traffic Advisory Committee is considering as possible solutions of the situation are:

Relocation of all horse-drawn and other slow-moving traffic to certain designated side-roads.

Designation of a series of circular connecting roads striking the heart of London.

London business district for "through traffic."

One of the unlooked for discoveries in the traffic committee has made recently is that horse-drawn traffic

Congestion Traffic Gives Serious Problem to Advisory Committee.

LONDON, July 8.—With a gain of more than 2,000 cars a week on London's streets the traffic congestion here is daily becoming a more serious problem, in the rush hours especially. Among the many suggestions that the Traffic Advisory Committee is considering as possible solutions of the situation are:

Relegation of all horse-drawn and other slow-moving traffic to certain designated side-roads.

Designation of a series of circuits connecting roads striking the heart of the London business district for "through traffic."

It is hoped that the committee has made recently is that horse-drawn traffic is on the increase again in London.

**Liverpool Man Has Unpleasant
Adventure—Exhausted When
Rescued.**

LIVERPOOL, July 3—A Liverpool restaurant assistant has had a remarkable adventure.

While engaged in a refrigerating chamber the door was inadvertently closed on him. Knowing that a chance opening of the door could alone save his life, he gathered together as much sackings as was available, and proceeded to wrap himself up.

Hammering upon the 12-inch door was useless, and to shout was equally futile, so, gathering the sackings round

SANTA BARBARA, July 8—Santa Barbara citizens today went about their work of "digging out from under"

The actual damage to the business section is estimated by engineers at approximately \$11,000,000. Free distribution of food continues and will be necessary on the present large scale until gas and electric service are restored. The food is practically all being furnished by neighboring California towns.

Sodas, Milk Lunch, Saltines, Graham Wafers,
Fruit Biscuit, Ginger Snaps, Ginger Nuts.

Oatmeal Cake, Oatmeal Wafers, Water Wafers (thin), Water Crackers, Cinnamon, Lemon, Social Tea, Arrowroot.

Ginger Cakes, Ginger Bread, X Snaps,
Wine, Family Pilot, Zephyr Pilot, Sponge Pilot.

And a delicious line of Cream Filled and Sandwich Goods; also Scotch Short Bread, round and square; and a tempting line of Marshmallow Cakes. In addition we list about 25 different mixtures. Satisfied customers on our books for over 50 years is the best guarantee as to the quality of our goods, which are made from the best of raw materials. This with prompt service and courteous treatment tells the story of

RANKINES' BISCUITS—ESTABLISHED 1826