



Friends of Somerset Archives

Snippets - No. 28

June 2013

Dear All,

This year seems to be flying by and another "new" cousin has been found on my "Vaux" side of the family in the USA. This cousin didn't realise he had any English relatives at all, his paternal line is Germanic, so there have been quite a few emails back and to over the Atlantic.

Thank you to all those who have contributed towards this edition. Please do send in any article you feel will be of interest.

Liz James (Editor)

Talks on Fairfield House and Estate 11th May 2013

Bob Croft

Bob Croft County Archaeologist introduced the afternoon about the Fairfield project and the Fairfield Area Study Team.

Lady Gass, the owner of Fairfield, has passed many of the archives to the record office for safe keeping and the team have been able not only to study the archives but also to visit the estate to view the house and to do archaeological excavations in the grounds. Rachel Shaw for several seasons has been able to do educational outreach work with children. The project is on-going on a much smaller scale.

Fairfield is a large estate near Stogursey. Bob showed us maps and paintings which the team have been able to use for map progression to illustrate developments and changes, particularly since the eighteenth century. In the early paintings there are features like a wall and small towers that no longer exist, a road much nearer the house than the present one and an elaborate garden.

Some scientific analysis has been undertaken which dated the roof of the west wing to between 1508- 1528 and the east wing to between 1627 -1652.

The estate is extensive and reaches up to Hinkley Point.

Aubrey Knowles

Aubrey Knowles then talked about the family and the archive. He started by saying how supportive and informative Lady Gass had been about the history of the house and family.

The estate extends over a wide area and includes Water Farm. The house is between Stogursey and Stringston. The old road to Stringston went right past the house and can be clearly seen on the maps.

The earliest date for the estate seems to be 1166 when Martin of Fairfield held the manor and there is still a field called Martin's land. The earliest date for the house is 1473 and it is basically an E plan Elizabethan house. In paintings there was building at the west end which is no longer there. There was also a wall round the property with corner towers.

The same family have had the estate but often through the female line. They were:

C 1212 William Russell

1287 Margaret Russell m William Verney

1392 John Verney

1556 Elizabeth Verney m William Palmer (The Palmers were linked to Parham house in Sussex)

1652 Peregrine Palmer

1718 Thomas Palmer (antiquary)

1762 Arthur Acland

1771 John Palmer Acland

1831 Peregrine Palmer Fuller Acland

1871 Isabel Fuller Acland Hood

1903 Peregrine Acland Hood 1st Baron St Audries ???

1917 Alexander Peregrine Fuller Acland Hood 2nd Baron St Audries

1971 Elizabeth Acland Hood m Sir Michael Gass

The archive has been transferred gradually to the record office and to date has over 7000 inventory numbers, some of which are bundles of documents. They give a good portrait of the development of a country estate. The last major development of the house was about 1800 onwards. Peregrine Acland was away from the estate and had weekly correspondence with his agent who gave him reports of what was happening daily at the property.

Aubrey showed us a number of maps which include the property. The earliest was 1614, the Duke of Northumberland's survey, which showed mainly the Duke's land but at the top margin showed a picture of Fairfield house. For the date it is a remarkably accurate survey. The old road to the house is shown.

He showed us a picture of the house from the time of Thomas Palmer. It was shown with a red roof which may not be accurate.

A mid 18th century map shows three towers and the Stringston road still going past the house.

A 1721 recovery deed spells out the fields and acreages and the group have tried to relate this to the tithe map and present day fields.

In 1806 there was the Chilcott Survey by a surveyor from Nether Stowey for John Acland.

The whole estate was listed and what fields were used for. It showed the yew plantation and the old Stringston Road.

Fascinating accounts have been kept, including those of Joseph Millward the blacksmith, who charged for gars, cramps, walspicks, chimle bar, crooks, nails, casement etc. The weight of the iron used was given and old iron was recycled. Richard Taylor, the factor at the time, settled his accounts and John Acland filed them.

Rachel Shaw

Rachel explained how the Fairfield Community Archaeology Project worked. She described how archaeologists use archives as a tool and a historical framework for their work. An example of the sort of useful archive is work of Thomas Palmer, the antiquary, which has references to 7 round towers at Fairfield, 3 of which were still remaining. They also looked at paintings to see how things were before alterations. They wanted to find out how and why things changed.

Maps are a valuable tool for showing the progression of change and she showed us a variety of them working backwards in time. She pointed out where the village of Fairfield might have been and showed changes in boundaries. It is helpful when shapes are echoed on different maps.

Looking at the estate maps for 1806 and 1795 one could see that the fields had got bigger with more open landscape. The mid 18th century Stogursey map showed more buildings.

A survey of the estate by Fairchild (1767) had suffered damage with the part which would have shown the house missing but fortunately before it was damaged someone had traced it and someone else at a later date had gone over the tracing with biro, making it in effect a copy of a copy which could have mistakes. The original showed a limekiln close to the north. The mid 18th century map could be tied in with undated paintings and both show a water feature in front of the house.

From using the maps and paintings they decided where to dig their trenches to try to find evidence of the old wall and turrets and of the west wing that appears on the paintings. At first they thought they had found a flagstone floor but they had found large culverts and 18th century demolition material. From the whole site they found a lot of 18th century pottery, bits of ironwork, a wine bottle, lots of plaster and mortar and lead from windows and a dog skeleton. They concluded the west wing had been very thoroughly demolished. The children found part of a skillet dated about 1600. In 2008 they used geophysics to read more about what might lie under the ground. Finally in the last week of last year in a trench they came across the corner of a turreted wall. The research offered children the opportunity to do an archaeological dig and several hundred have gone through the scheme.

Chris Wood

Chris's talk was centred on two fascinating sets of letters from the early 19th century that have amazingly been preserved in the Fairfield archives. The first set of 70 letters are from Peregrine to his house and estate manager Isaac Watts (described as butler in the census) and date from the period 1822-1828, when Peregrine and his wife Fanny were seven years into their marriage. They spent a lot of time away in Bath, London and Brighton, clearly returning to Fairfield frequently. The letters, some short, some long, contained detailed drawings, sometimes in colour, of items he was ordering for the house including furniture. They often stayed in Putney at Fanny's family home. Her father William Leader was a Whig MP, interested in people's rights. In Brighton they stayed on the Marine Drive. When Peregrine is suffering from a bilious attack, Fanny writes a few letters in his place and in one writes that she hopes the coachman's wife and baby are doing well.

The next set of 61 letters was addressed to the Aclands during the 16-month period from May 1838 to August 1839 when they were permanently away from Fairfield. Fifty-six of these were written by Isaac to his employers and five by James Whitefield of Water Farm, a short distance from the house. These letters date after Peregrine became a baronet following the death of his father in 1831. In 1834 on the death of his mother he came into wealth from the Fuller family of Sussex who had made money from iron ore and plantations in the West Indies. In the gap between the two sets of letters they have also had three children, Frances and Peregrine who both died young of tuberculosis and Isabella Harriet who also is thought to have had tuberculosis but survived until 1903 and had eight children.

From the addresses it is clear that the Aclands went first to Putney Hill Villa, where Fanny's younger brother John Temple Leader lived. He was Whig MP first for Bridgwater and then for Westminster. The fact that the aristocratic Aclands lived for some time in a house where Whig, radical politicians and intellectuals of the day gathered fits in well with their continuing interest in the people of the villages around Fairfield, particularly the poor. They then went to Wandsworth Common. In October 1838 they went to Dover possibly for the sake of Isabella's health as it was then the fashion for people suffering from TB to go to the sea or the mountains. In Dover they stayed for a short time in the prestigious York Hotel, frequented by royalty, before taking up residence at 11 Waterloo Crescent, one of a terrace of 30 grand newly built houses on the seafront. There was a regular stagecoach from Dover to Holborn, London which would have enabled Peregrine to travel there to meet people travelling down from Fairfield.

Harriet, one of Isaac's 3 daughters, accompanied them. After she became ill in 1939 she returned to Fairfield and wrote regular letters to Fanny about the poor people of the parish in whom Fanny took an interest.

Isaac Watts was clearly relatively educated with fairly neat hand writing though his spelling and use of capitals was curious and erratic and ideas run into one another without punctuation. His reports jump from one subject to another in a kind of stream of consciousness.

The letters are an amazing source of very detailed information about all aspects of the running of the estate, the cleaning and painting of the house, the renovation of Stogursey church and the installation of the new organ, as well as work on Miss Norman's schoolroom in Stogursey and on another house belonging to the Aclands. Many of the letters note the receipt of cheques for relatively enormous sums of money in today's values. The money was intended to pay the estate and house expenses but also paid for the labourers work on St. Audries, which was clearly being funded by the Aclands, at least from late 1838. Isaac also reported regularly on the activities and state of health of various members of the Luttrell family at Quantoxhead, an unidentified family at Kilve and on Mrs Rawlings of Gunter's Grove who seems to have been an important figure in the area. There is an entertaining comment about a Master Luttrell being given a sovereign on going up to Eton!

The letters are invaluable social documents which refer to the lives of people at all levels of society in the surrounding area. The Aclands were clearly interested in the poor and Isaac's letters contain extensive references to illnesses, including epidemics of measles and whooping cough. References to people dying can be tied into the parish registers.

The letters contain extensive comments on the weather , including references to hurricane-like storms and associated storm-surges in October and November 1838 that caused enormous damage to trees and buildings and to the harbour installation at Lilstock.

There are five very neatly written letters from the farmer James Whitefield at Water Farm, who was clearly a highly educated man with a much clearer train of thought than Isaac Watts. He also reports in great detail about the renovation of the church in Stogursey, including the installation of the new organ, there being some overlap with Isaac's letters. He carries out various financial transactions for Peregrine. His letters contain interesting anecdotes, such as the ravages caused by a rabid dog on his brother's farm and the investigation into a barn fire at another property that might have been started by a disgruntled maidservant. He referred to people being highly pleased at the way the Corn Law debate terminated in the House of Commons. His letters are particularly useful in that he refers to people by both their Christian and surnames, which helps in drawing up lists of names of the people referred to in the letters. The various postmarks on many of the letters could be of interest to postal historians as they provide clues how the postal services operated in the days before postage stamps. The postmarks were generally dated two days after the handwritten date on the letters.

Fanny died in Naples in 1844 and Peregrine lived on as a widower until 1871.



West Somerset Railway Notice

A meeting will be held at the Egremont Hotel at Williton, Somerset on Wednesday 9th July 1856 at 11 o'clock in the forenoon, for the purposes of promoting a Railway connecting Williton and the West Somerset Mineral District with the Bristol & Exeter Railway

Sir P.F.P Acland Bt

He called a meeting in Williton in 1856 to promote a railway connecting Williton and the West Somerset Mineral District with the Bristol & Exeter Railway. The meeting led to the formation of the West Somerset Railway Company, chaired by Peregrine, and later to the building and opening of the line from Norton Junction, west of Taunton, to the harbour town of Watchet. In the event, the meeting led to the formation of the first West Somerset Railway Company, and later, to the building and opening of the line from the Bristol and Exeter Railway at Norton Junction, just west of Taunton, to the harbour town of Watchet.

Visit on 23rd May

The talks were followed up by a very enjoyable and interesting visit to the house when Lady Gass talked about the house and family and Rachel Shaw showed us round the exterior and showed some of the artifacts that had been discovered.

A SLIPPERY TALL STORY - from Jack Sweet of Yeovil

'The Wonders of Nature and Art' published in 1780, and expressly designed as 'a useful and valuable production for young people', contained the following story:-

'Sometime ago, in the last century, the farmers near Yeovil, whose fields lay contiguous to the river, suffered greatly by losing vast quantities of hay, for which several people were taken up on suspicion of stealing the same. What added to the surprise of every one was, that the hay did not appear to be cut, as it usually is, but pulled out, as if by some beast. But that appeared to be improbable, as several loads were lost in the space of a few nights - a circumstance so alarming to the farmers as to induce them to offer a considerable reward to any who could discover how their hay was destroyed. A company of soldiers quartered then at Yeovil - some of them for the sake of the reward - undertook to find out the affair. They made their intention known to the people injured, who readily accepted the offer, and a night was fixed on to begin their watching in order to make a discovery. The appointed time came, and a dozen of the soldiers, after eating and drinking plentifully at the respective farmers' houses, went on their new enterprise with bayonets fixed and muskets charged, as to engage an enemy. They had not been long in ambush before one of them espied a monstrous creature crawling from the side of the river towards one of the stacks of hay. He instantly told his comrades. A council was immediately called, and they unanimously agreed that if the beast should devour any of the hay, two of them should fire at it from behind the stack, while the others dispersed themselves at different parts of the field in order to intercept it if it escaped their comrades' vigilance. But the precaution was needless, for the soldiers fired their pieces with such dexterity that they soon laid the monster sprawling. This done, they all ran to see what was slain. But the moonlight not shining very bright, their curiosity could not be satisfied, though some of them said it must be the devil in the shape of a snake. Highly pleased with this exploit they hastened to the farmers and made known to them how well they had succeeded in their enterprise. Next morning all the neighbours round, with the farmers, the servants, and the soldiers, went to see this amazing creature, and to their no small astonishment, found it to be a prodigious eel, which it is supposed, not finding subsistence in the river, came out (ox-like) and fed on the hay. Its size was such that the farmers ordered their men to go and harness eight of their best horses, in order to draw it to one of their houses, which with difficulty they did. When they got it home, the soldiers desired leave to roast it, there being a large kitchen with two fire-places. This request was granted, and after cutting it in several pieces, and fastening each piece to a young elm tree, by way of spit, they put it down to roast. It had not been above an hour before the fire when there was as much fat run out of

it as to fill all the tubs, kettles, &c., in the house, which put them under the necessity to go out to borrow. But at their return they found the inundation of grease so prodigious that it was running out at the key-hole and crevices of the door..'

RAF Burials at Ilton Cemetery Copse Lane - this is the second part of the article written by Sue Law

Thanks again to Peter Forrester who wrote "Wings Over Somerset: Aircraft Crashes Since the End of World War II, published by History Press, who kindly gave permission for his work to be used in this article.

Pilot Officer R W MIALL RAF

17 Feb 1954 Age 19

Birth Robert W MIALL Jun 1934 Brighton 2b 351 (Peyton)

Death Robert W MIALL Mar Qtr 1954 Taunton 7c 238

The undermentioned Acting Pilot Officer on probation are confirmed in appointment and regraded as Pilot Officers. 16th October 1953. Including R W Miall 2560467. London Gazette 17 November 1953.



D H 100 Vampire serial number VX473 from number 208 advanced training school Ilton. The crash is dated 16 February 1954. The pilot took off from Merrifield to practice landing at Dunkeswell, coming in too low and not heeding a warning flare, the plane crashed short of the runway. The pilot was thrown clear and was found in a sitting position beating out flames on his clothes. He was taken to Musgrove Park Hospital but died two days later from the burns. 2560467 Pilot Officer Robert William Miall aged 19 was born on 6 May 1934 Brighton Sussex, he lived at North Acres Street, near Hassocks, Sussex and is buried at Ilton. P Forrester Chard and Ilminster News 20 Feb 1954

Pilot Officer T J PENDERGAST RAF *

12 Aug 1954 Age 19

T. J. PENDERGAST (4112530).

Supplement London Gazette 6 April 1954 Acting Pilot Officer on probation are confirmed in appointment and regraded as Pilot Officer 3rd March 1954

Birth Trevor J PENDERGAST Jun Qtr 1935 Woolwich 1d 1259 (SMITH)
Death Trevor J PRENDERGAST Sep Qtr 1954 Exmoor 7c 128



D H 100 Vampire FB5 serial number W264 number 9 Flying Training School Merryfield Ilton. The pilot lost contact with a formation flight of Vampires over Yeovilton, he failed to rejoin the flight heading for Nerryfield and crashed at West Quantoxhead 700 ft above sea level. Evidence at the inquest cited poor or nil visibility. 4112530 Pilot Officer Trevor John Pendergast aged 23 was born the 5 April 1935 in Woolwich London and lived at No 40 Highfield Road Chorley Lancashire, he is buried at Ilton.

Pilot Officer G M CARTHEW Age 21 RAF

20/8/1954 Vampire T11 9FTS Squadron

Flew into rising ground at Merryfield, Somerset after overshooting at Yeovilton. It exploded and disintegrated on impact, killing the pilot.

Birth George M CARTHEW Dec Qtr 1932 Pontypool 11a 236 (Moreton)
Death George M CARTHEW Sep Qtr 1954 Bridgwater 7c 81



D H Vampire T11 serial XD 5301 Number 9 Flying Training School Based Merryfield Ilton. The pilot attempted to land at Yeovilton but overshot, finally crashing 4 and a half miles east of

Merryfield in poor visibility, the cause was never established. It landed in a field belonging to Mr W J Aplin of Lower Burrow Farm. Witnesses claimed the plane was in flames before crashing, the pilot was judged to be competent.

4113239 Pilot Officer George Moreton Carthew aged 21 was born 21 November 1932 at Pontnewydd Monmouthshire, he lived at Marls, Shirenewton Chepstow and is buried at Ilton. P Forrester Chard and Ilminster News.

Pilot Officer M L JONKLAAS RAF

4 Nov 1955 Age 22

Death Michael L JONKLAAS Dec Qtr Chard 7c 111

(Michael Lennard Jonklass bn 27/9/1933 Ceylon)

Supplement London Gazette 1 Feb 1955 As Pilot Officers - Cranwell Flight Cadets

14 December 1954

Michael Leonard Jonklaas (607498)



Gloster Meteor T 7 Serial Number 231 Operational Conversion Unit based Merryfield Ilton.

The pilot took off and about 150 feet above the ground the starboard wing dipped back down and the plane flipped over, landing on its back. Born in what was then Ceylon the pilot was Michael Leonard Jonklass and is buried at Ilton.

P Forrester Western Gazette 11 November 1955

Food in the Archives - talk by Jane de Gruchy

Introduction

Gathering and preparing food is obviously a topic that goes right back into the very beginnings of civilisation. If I were an archaeologist, I could talk to you about pollen analysis, reconstruction of diets from teeth and midden pits, and all that sort of thing. However, I'm not - I'm an archivist, which means that I take care of the documentary evidence - books, photographs, sound recordings, etc. - for the history of Somerset. Our earliest recipe is from the 1600s, and we have recipes going right up to almost the present day - I have to say, mainly thanks to the fact that we care for the Women's Institute records.

Equipment and methods

We might as well start by thinking about cooking in castles. Now, although we tend to think of castles either as defensive structures or as the homes of the nobility, we tend to forget that one of the most important processes going on all the time was providing enough food to feed the entire staff, who often would have lived as well as worked at the castle. It was quite usual to be feeding several hundred people twice a day, so the great hall would have been acting somewhat more like a staff canteen. Planning on that scale required very precise organisation, as well as a substantial financial outlay. The quantities involved could be huge - for example, a duke's household could have 300 men. The main everyday meal would have involved two oxen and 12 mutton, divided up into 196 2lb joints. This is $7\frac{1}{4}$ cubic feet of meat.

Of course, preparing all of this food took an awful lot of work, and the staff could be very large and very specialised. Queen Elizabeth I's household contained boys whose job it was to turn the spits. In a copy of an illustration showing the procession at her funeral in 1603, to which the entire household turned out including children of the scullery, children of the larder and scalding house, grooms of the poultry and the "maker of spice baggs" and those working in the confectionary and wafery.

As you might expect from such a huge undertaking, most castles - and, indeed, most later large country houses - had specialised rooms and stores for different purposes. Because of the obvious fire risk, sometimes kitchens were entirely separate from the rest of the building - such as the famous Abbot's Kitchen at Glastonbury Abbey. Of course, you did have to work out how to get the food to the table without it getting too cold/muddy/rained on/blown about. Farleigh Hungerford Castle, which was built in the late 14th century and was not primarily a castle for defence, had a private court containing the kitchen and service rooms beyond the main forecourt. Another consideration of hiding the kitchen buildings away is that it helped to conceal the endless comings and goings, the messiness of the slaughterhouse and the smells. The original kitchen at Taunton Castle, according to Chris Webster, our expert archaeologist, would probably have been a separate building where the Great Hall is now. Some castles had smaller kitchens for use when the main household was off somewhere else, leaving only the core staff. These small kitchens were sometimes used at other times for cooking the best meals for the owners and honoured guests, leaving the main kitchen for the standard canteen-type cooking.

Going now to the more normal houses, usually the cooking would be done in the main living area, rather than in a separate room. From a practical point of view, this meant only having to have one fire, and that the room would be warm. Cooking would have been done over an open fire, which is called "down hearth cooking". This might perhaps be supplemented with a small bread oven (if funds allowed, and if the house construction allowed it). Households without ovens may have used the common oven, which was sometimes under the jurisdiction of the lord of the local manor.

Alternatively, people may have bought their bread from a professional baker - the White Bakers and Brown Bakers of London were incorporated in 1207, and so were an organised trade by then. Otherwise, you would have made your bread on a flat stone or in a cooking pot. Our griddle scones are a survivor from this time. Incidentally, Bridgwater manchips, which if you haven't heard of them are bread and jam pastries, can be traced right back to the medieval manchets which were a staple type of bread.

Equipment for cooking on an open fire was quite expensive. You often find pots, skillets, fire irons, spits, and all the other paraphernalia bequeathed in wills - especially women's wills.

One thing I must mention is that we have, in the museum, the national collection of English bronze cooking vessels. If you haven't really looked at them before, I encourage you to seek them out before you leave. The three main types of cooking vessels were cauldrons, posnets and skillets. Cauldrons are your classic missionary-boiling rounded pot, with or without legs, although they tended to get a little bit flatter-bottomed as time went on. Posnets looked like

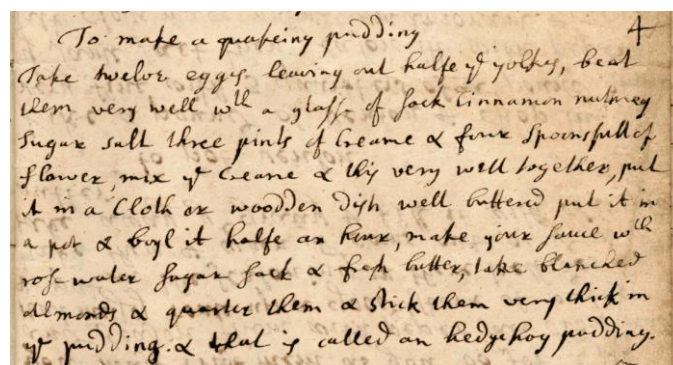


smaller cauldrons, with legs and a handle; they went out of fashion in about the 1630s. Skillets are more like modern saucepans, with a handle, although they usually had legs, too. The design changed relatively little over the centuries. By the 18th and 19th centuries, skillet-making, which formed the bulk of the business by then, had centres in London, Bristol and Somerset. Particular local centres were at South Petherton and Montacute.

Cooking on an open hearth carried on right into the 20th century, and we have many oral history interviews in our collection from people born in the 1920s, remembering their parents cooking over an open fire. Stoves, which completely enclosed the fire, started to appear in the 18th century; these, of course, required flat-bottomed cooking vessels. Gas ovens were first invented in the 1830s, but of course it took time for the technology to become established and affordable. Also, gas supplies were initially confined to towns, and it wasn't until the 1920s that gas ovens started to become common. Electric cookers started to be found from the 1920s, although experimental models were displayed in the 1890s. These days, of course, we can choose to go back to 18th century technology by having a wood-burning range or AGA.

Food!

Now that we know how things could be cooked, you probably want to know what sort of food you would have been offered. One thing we have bear in mind with recipe books is that you only write down recipes that you'll think you'll forget. Because of this, we don't have recipes for everyday meals and daily foods like bread.



Obviously, food depended on what you could afford - often dependent on the livestock you kept and what you could grow or gather. If you lived in the country, you usually had access to a

better range of foods than urban dwellers. Nettles widely used for making broths and pottages, with bistort, sorrel, wild garlic, mushrooms, herbs. In spring, you could eat the fresh leaf-buds of the hawthorn, and clover flowers. In the summer and autumn, berries and nuts appear. Wild birds and their eggs, too were eaten. In the middle ages, the basic foods for the poor were bran-meal, peas, beans, and bread made out of any of these. At harvest-time, when food was plentiful, labourers could be very well provided for. In 1424, harvest workers in Norfolk got a daily allowance of two pounds of wheat bread, an ounce and a half of oats, a pound of meat, three and a half ounces of fish, four ounces of dairy produce, and 6 pints of ale.

In times of famine, of course, you ate whatever you could stomach. This is a letter written in January 1740 by John Bampfild of Hestercombe to Thomas Carew of Crowcombe Court. It relates how the local gentry were being threatened by bands of unemployed weavers and combers, starving and angry, who had been forced to live off horse-beans because they were unable to buy food.

The 1867 Parliamentary survey of women and children working in agriculture looked into wider social conditions, and found that it was still very common for workers to be given part of their wages in cider. The diet of the poor, even those working on the land, could be very bad - e.g. no fresh milk. And if you were unfortunate enough to be in a Victorian institution, the best thing that could be said about the food is that it would keep you alive. A prison dietary in 1866 had bread, gruel, cheese, soup, potato and meat once a week. Strains of *Oliver Twist* start to appear in my mind at this point, with the frequency of gruel.

The basic medieval meal was pottage. I have to say that I used to think of pottage as some ghastly grey meaty sludge. However, pottage was basically anything that contained liquid and could be cooked in a pot - so more like stew. You could get savoury or sweet pottages (sweet ones often containing eggs and so making a custard), and cooks knew how to add things in the right order to keep a good colour and consistency to the meal. If they could be obtained, spices and artificial colours were added. Raw vegetables tended not to be eaten, but made into pottage. It was believed that eating them raw would upset the stomach - as this quote from John Russell makes clear, "Beware of saladis, green metis, and of fruites raw / for they make many a man have a feble maw [stomach] / Therefore, of such fresh lusts set not an haw / for such wanton appetites are not worth a straw." Apart from fruit, everything was sterilized by cooking, so you can see how eating vegetables washed in unboiled water might not agree with you. Flowers like violets and primroses were used in pottages, and continued to be used in cooking right into the 19th century.

Seasonality and preserving.

In pre-refrigeration days, seasonal cooking was, of course, not a trendy fad, but an absolute necessity. Many of the recipes in the cook-books we have contain endless recipes on preserving. Some have lists of the best time of the year to preserve different foods. We have one recipe "to keep gooseberries all the year for tarts", which involves boiling them in glass bottles, then burying them. Dairy produce and eggs were also usually in short supply, especially over the winter.

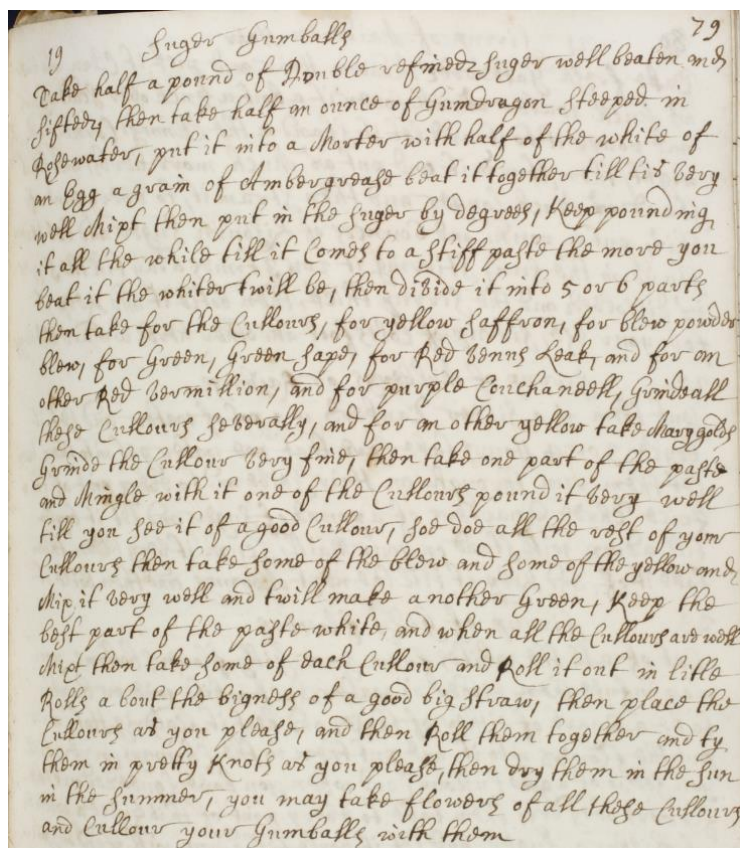
Preserving meat and fish by salting was also common. Often it was done by sailors while at sea. Stockfish were very well preserved, and could be kept for years. The downside of this is that they took a lot of preparation - they had to be soaked for 12 hours, left out for another 12 hours, then soaked in clean water for another 12 hours, before being pummelled into submission with a mallet. Durham Priory's kitchen inventory for 1480 has two "stokfisshammers". Of

course, we do still eat salted fish today - I remember a Portuguese housemate when I was at university being sent salted cod and, on one memorable occasion, octopus, through the post.

I am not planning to talk very much about supply lines and trade routes, as entire books have been written about one particular route. It is worth, though, taking a brief look into the history of sugar.

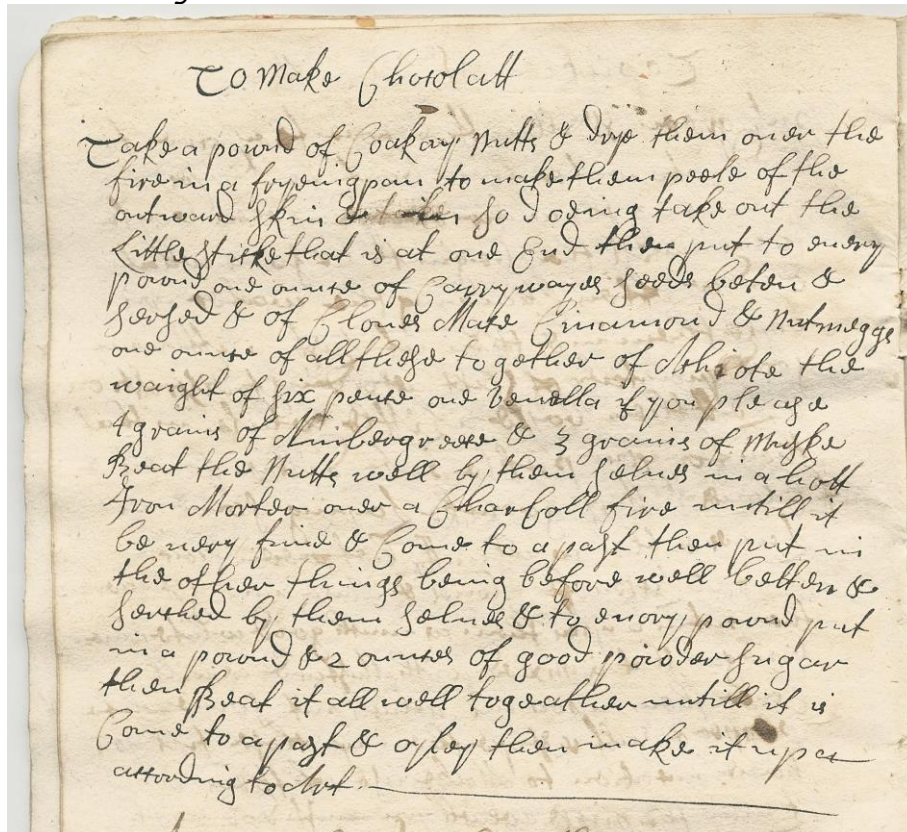
Sugar

The earliest reference we have in our archives to sugar is from 1530, where it appears on a list of items purchased by one of the Axbridge guilds with wine "when Doctor Cassley preached". We have a rather lovely price list for sugar and spices, sent in May 1585. (Sugar, ginger, cloves, grains, cinnamon, liquorice, damask prunes, raisins and currants.) Sugar production was concentrated in the Caribbean, and the trade boomed during the 18th century. As the century went on, the demand and production of sugar increased enormously: in 1770 Britain consumed five times as much sugar as in 1710. Several Somerset families made their fortune through the international sugar trade - most obviously, the Dickinson family of Kingweston, (1740s and 1750s), who owned estates in Jamaica, and also the Tudways, who had plantations in Antigua. Sugar came, not in powdered form, but in conical sugar loaves, which had to be ground before use - large kitchens had special pestles and mortars for the purpose. We have a very elaborate 18th century recipe for multi-coloured gumballs.



We also have a very interesting recipe showing off another foodstuff from the New World. I found this written at the back of very boring - if I'm honest - book of writs addressed to the Sheriff of Hampshire from the 1650s. It's a recipe for chocolate, recipe DD\HY. What I particularly like about this is the fact that it starts right from first principles with the raw cocoa beans. It's flavoured with caraway seeds, cloves, mace, cinnamon, nutmeg and vanilla, and

if we leave out the two ingredients that we wouldn't cook with today - ambergris (which comes from sperm whales) and musk - it sounds really very tasty. Of course, at this date, chocolate was taken as a drink rather than as a solid - chocolate bars owe their existence to Fry's *chocolate delicieux a manger* in 1847. The first milk chocolate bar went on sale in 1875.

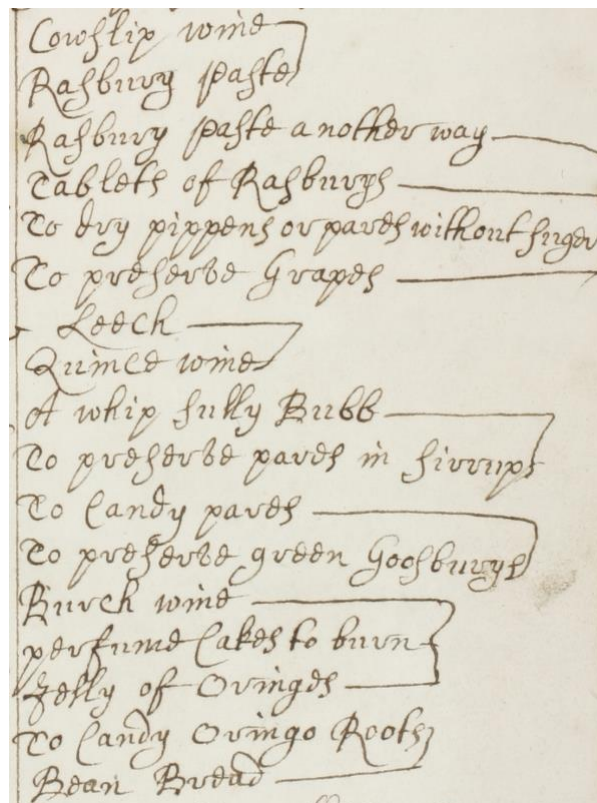


Travellers would bring back recipes as well as ingredients, and from the mid 18th century onwards we start to find recipes for curry, brought back from employees working in India. This is from a mid or late 18th century recipe from the recipe book of Mary Day of Hinton Charterhouse, and is for something akin to chicken korma, containing almonds, garlic, turmeric, cayenne pepper, lemon juice and cream. Interestingly, it also has a note of how to cook rice as advised by "Mr. Peale, who lived many years in the East Indies" (simmer it for 20 minutes - as opposed to Mary Day's advice to boil it for three hours!)

Of course, the best time to show off your exotic ingredients and dishes is when you're having guests. The usual way of devising menus up until the 19th century was to have lots of different dishes, all served at the same time, for every course with everyone having a little bit of each - rather than everyone having a greater amount of the same dish. We have a "bill of fare" for a dinner party held by the Sanford family of Nynhead in the early 18th century. There was a mixture of different sorts of meat - The Grand Boiled Meat. They mixed sweet and savoury - there were far less clear dividing lines than today. The classic example of this is mincemeat, which used to be based on mince, as an 18th century recipe shows. (Dubbin is a suet, fat or grease; a sucket is a "fruit preserved in sugar, either candied or in syrup".)

Some of the recipe books we have are from the "big houses" in Somerset. Newton Surmaville House hosted huge tea parties in the 1910, overseen by the lady of the house, Hilda Bates Harbin. A later historical relative wrote out a note she'd found of how to work out the quantities for a dinner party for 130 acceptances plus 120 coachmen and servants. The

coachmen were fed with buttered seed cake and currant cake. The right-hand side of the page shows the requisite amount of cakes and sandwiches.



How many meals a day? When?

Cooking in a large kitchen in the Middle Ages had to be done in the hours of daylight, as it was pretty much impossible to really see what you were doing otherwise. You would get up with dawn and go to bed at dusk. A few people might have breakfast (usually only bread and cheese, unless you're the one employing the cook), but for most people the first and main meal of the day would be dinner, taken at about 10am after several hours of work. Supper would be at about 4pm. The downside to this is that there is no food between 4pm and 10am the next morning, so of course some people had to snack in between. In the middle of the day, workers sometimes had "nucleons" or noon-cups, bread and ale, in the early afternoon. Having two meals a day continued into the early 19th century, among those who had the leisure to take meals when they wished. By that point, for the rich, dinner would not be served until about 9pm, leaving a rather long gap. Anna, Duchess of Bedford had trouble surviving that long, and so got into the habit of ordering tea, bread and butter and cakes mid-afternoon. This morphed into the very fashionable habit of taking afternoon tea - which additionally gave one the opportunity to show off the fine china. Those working, of course, tended to eat when they came home from work.

What could you eat when?

Apart from the time of year and the supply lines, there were certain foods that were regulated, either by custom or by direct state control.

Some of the earliest controls over food were those imposed by the Christian Church, which were very long-lasting. In the Middle Ages, people were expected to fast on certain days - every Friday and some saints' days. They were also to abstain from eating meat on Fridays, Saturdays and, until the early 14th century, also on Wednesdays. During Lent (and, at some

periods, Advent), no meat or dairy produce should be eaten, only fish. You often find different adaptations of recipes to suit the prohibitions of a particular day - for example, replacing dairy milk with almond milk. This led to some inventiveness over what constituted fish. Barnacle geese were counted as fish, as it was - conveniently - believed that they hatched from barnacles and were therefore aquatic. Beavers were, of course, meat, but had scaly tails, which counted as fish (and, incidentally, are apparently very tasty). There was recognition that fasting was not necessarily wise for everyone, and there was a general understanding that children, the elderly, and the ill could be exempt.

Prohibitions on eating meat in Lent carried on well into the 17th century. A new proclamation was issued in 1661 "to restrain the killing, dressing or eating of flesh in Lent or on the fish-days appointed by the Law to be observed." (Interestingly, by the way, one of its stated purposes was to bolster the fishing industry.) That said, it was possible to obtain a dispensation, and, it has to be said, that these dispensations seemed to be relatively easy to obtain if you could afford them. We have several licences issued just after this Act came into force, including this one from the Archbishop of Canterbury, issued to William Helyar of East Coker. This allowed him, his wife and four dinner guests, to eat meat during Lent - as long as he gives 6s 8d to the poor box of the parish.

As well as issuing edicts about Lent, England was one of the first European countries to pass specific food laws. The first was the Assize of Bread, from 1266, which set the weights of various types of loaf nationally, according to the price of corn. It also aimed to prevent the adulteration of flour. Manor courts heard cases relating to "breaking the assize" of bread and ale - which meant selling underweight or sub-standard products. Markets would appoint officials to act as quality controllers, measuring and weighing products. To this day, the Manor of Taunton Deane still has those officials, although now only acting ceremonially. Bob Dunning, who used to be the Victoria County History of Somerset editor, is now the official ale-taster!

1649 Commonwealth Statute enacted to regulate the quality of butter - whey butter was being mixed with cream butter. At the same time, provisions designed to stop customs evasion were drawn up. The first modern food law in the world was our Act of 1860 "For Preventing the Adulteration of Food and Drink", which was the first based on chemical analysis. Sadly, this was not mandatory and so did not work well, and was replaced by a new Act in 1875. Today, of course, food hygiene is much more tightly regulated than ever before - although not without the occasional hiccup, as the horse meat scandal has shown.

Rationing is the example of State control of food that people tend to think of first. There was rationing during the First World War. Because of U-boat strikes in the Atlantic, American and Canadian food was not getting to Britain, and by April 1916, there was only six weeks of wheat left in the country. Sugar rationing began in January 1918, and by the end of April butter, meat, cheese and margarine were rationed. Sugar and butter remained on ration until 1920. The system worked - nobody starved (there had been concerns about malnutrition among the poor). And so when Britain went to war again, food rationing was restarted. Meat was rationed by price, not by weight. Only one type of cheese was made on ration, which nearly spelt the end for regional varieties. As you probably know, the Government issued tips on how to make the best use of food - how to preserve vitamins when cooking vegetables, how to preserve fuel, that sort of thing. They also issued recipe ideas for substitutes like powdered egg, and for new foods, like whale meat and canned snoek fish, which the British public were initially rather unwilling to try. Rationing continued for many years after the War. A disastrous harvest in 1946 ruined the wheat harvest, leading to the start of bread rationing. The awful winter of

1946-1947 destroyed stocks of potatoes, leading to potato rationing. Bread came off ration in 1948, and Tuesday saw the 60th anniversary of the end of sweet rationing in 1953. We will have to wait until September to celebrate the 60th anniversary of the end of sugar rationing, and the last item on rationing, meat, came off on 4 July 1954.

Recipe books

Many of the recipe books that we have mix culinary recipes with medicines for people and animals, recipes for varnish, ink, polish, etc. There doesn't seem to have been a mental divide between food and medicine. Food is used as a cure for all manner of ailments - walnut water for cholera, plague water, remedies for consumption, etc. And, much to my surprise, fad diets have been around for hundreds of years - here is a late 17th century diet consisting solely of turnips, for the treatment of "gout, rheumatism, stone gravell, cholick, dropsey, scurvy, consumption and many other distempers." I will end, perhaps appropriately, for a remedy for over-indulgence, which handily uses ingredients you can find in your own garden: an "Ointment for gout or ache" which uses a gallon of black snails.

Conclusion

If you'd like to see the originals - or find out what else we have - you would be very welcome to visit us at the Somerset Heritage Centre and have a look.

Georgian Cooking- 23rd March Sue Law

Sue is a member of the friends and of a re-enactment in living history society concerned with the military in this period 1714- 1830. This was a period of enormous changes. The society tries to portray as authentically as possible how people lived including how food was produced and prepared in a military setting.

It takes a very short time in practice to realise that food production, preparation and cooking takes a very long time. Nothing was instant. This would be very labour intensive for all classes, not so bad if you had servants. Crops were sown, grown, harvested and stored. Animals were reared, slaughtered and preserved.

Fuel was also important, mostly wood, peat or increasingly coal. Just like the BBQ, food cooks best and evenly if a good fire is underneath and not just flames. The fire had to be kept going continuously. Therefore wood needed to be collected, it needed to be dry and provide a plentiful supply to cook by and keep warm. That was true whether cooking inside or outdoors. Those in the rural areas would have a good supply of wood, those in urban areas were not so lucky and might have to buy wood. It would take about two hours to heat a bread oven to temperature, beginning with lighting kindling, possibly with a flint and charcloth or a taper, small faggots and then logs, all ash to be then removed and the inside wiped clean with a wet cloth. These were used up to Victorian times. Baking can be done outdoors if the utensil used is sealed with a "huff paste" of flour and water.

Getting meals was an all day task.

She quoted Hannah Glasse, the Mrs Beeton of her day. "I must desire the cook to order her fire according to what she is to dress; if anything very little or thin, then a pretty little brisk fire, that it may be done quick and nice. If a very large joint, then be sure a good fire to be laid to cake. Let it be clear at the bottom; and when your meat is half done, move the dripping pan and spit a little from the fire, and stir up a good brisk fire, for according to the goodness of your fire, your meat will be done sooner or later.

On the roasting of a pig her advice is to rub it with butter through the cooking process and that it is done when the eyes drop out, about two hours depending on the age of the pig.

In this period there were enormous social, political and economic changes; still in its early stages, the Industrial revolution was a period of expansion partly in technology which led to finer dining wares and cooking utensils. Traditional wood, pewter and iron utensils were superseded by copper, china, silver and glass wares for those who could afford them and for the aspiring middle and trade classes who wanted to be like the people in the big house. It also brought new tastes and foods and made some of these more affordable or desirable to the masses. Sugar was very popular.

The pace of change led to thousands leaving the land for urban areas, fuelled by land enclosures by Act of Parliament and new farming methods that led to better yields but also meant fewer workers were required, common land became private property, fewer people could be self-sufficient and were forced to buy what they needed with cash wages, the consumer society was born, but new markets were also required. They were lured by wages in the towns, but many emigrated too.

Britain was at war for a very long time, in India in the 18th Century and with France and the fledgling American colony in the 19th Century. There was a standing army. Looking at the records kept by the army and navy gives good insight into the food of the ordinary people, although it is recognised that the diet at face value of the British soldier or sailor was superior to that of the ordinary working man. It is hard to know exactly what they ate and when abroad they could have eaten food locally, like curry. There is an excellent book on "Feeding Nelson's Navy" by Janet Macdonald.

War had the effect of expanding markets and fiercely protecting our trade routes, it also created a vast machine of man power that had to be supplied with weapons and food.

People faced the same problems with cooking whether on sea or land, mainly getting basic cooking facilities, lack of refrigeration. Food had to be salted, dried or pickled. Canning was in its infancy and very expensive when it was available. It was trialled at sea in Britain in 1813.

The staple foods of this period were grains and pudding, plain boiled for the poorer people but often richer fare for the better off. The Napoleonic Navy had a set list and amount per man of provisions which hadn't changed since the time of Charles II and Samuel Pepys. These were bread (if available and not mouldy), ships biscuit as a mainstay or rice, beer, beef or pork (usually salted but could be fresh if in port), pease (dried garden variety), oatmeal, butter or cheese and pudding suet. Added to this were vegetables if available, often cabbage and onions and any fish they could catch. Potatoes were not a staple yet in England, they bore a stigma of being the food of the very poor and were more often used as an ingredient if at all. They also has rum watered down.

The daily rations issued to each soldier in the British Army during the Napoleonic Wars were as follows: 1½ lbs Bread or Flour, or 1 lb of Ship's Biscuit, 1 lb Beef, or ½ lb Pork, ¼ pint Dried Peas, 1 oz Cheese or Butter, 1 oz Rice, 5 pints Small Beer, or 1 pint Wine, or ½ pint Spirits

Women received half rations and children a quarter, neither received the alcohol. Six women were allowed to travel with each company and had to be married. They were seen as a necessary evil and did washing.

On campaign, food may have been scarcer, but on the whole the army remained fed, sometimes requiring some 300 cattle a day. In Spain and Portugal this often meant relying on locals for supply, but Wellington decreed that all food should be paid for, anyone caught stealing would be flogged or hanged. Similarly the Navy relied on preserved food once at sea, but could restock on reaching land, often taking on board live animals like chickens and goats.

Whether army or Navy, the basic division came down to a "mess", a group of 8 - 18 men depending on requirements. The mess would be issued their daily supply and would then set about cooking and serving it. On a ship the meat would be put in a bag, tagged with a metal mess number and took to the ship's cook for cooking. It was then returned to the mess. In the army it was cooked by the men.

Rifle Corps (1801) standing orders said; "Everyman of a mess, if it be in camp, of a squad, of a platoon, or of a company, as it may be required if the corps be in a barracks, is to cook in turn, excepting the corporals, buglers and the chosen men. The duty of the cook is for 24 hours, commencing at sunset every evening. Each mess will have two tablecloths, and as many knives and forks as there are members in the mess; as also dishes and spoons where none are by government provided. Each company will also have as many cooking frocks as there are cooks employed; all which articles belonging to the mess chest, made with four compartments for the four squads."

In heavy marching order four billhooks or small axes were used for chopping wood. The duty of carrying it was taken in turn by the men. This enabled wood to be cut for cooking fires when possible.

Back to Hannah Glasse:(*The Art of Cookery made Plain and Easy* 1747 Hannah Glasse).

Hannah Glasse has familiar recipes for things like cheesecake, pillaw, curry, macaroni soup, ice-cream, rice pudding and saurkraut and unfamiliar/unusual food like turtles, forced cockscombs, larks and blackbirds and potato pudding with sugar, cinnamon and raisins.

The Georgian cook would consider us very wasteful; offal and more unusual cuts were eaten by all classes, the entire animal would be eaten, and by products used where possible. There were other trials and tribulations. Hannah Glasse reminds her readers on cleanliness, "let your spit be very clean; and be sure to clean it with nothing but sand and water. Wash it clean and dry with a dry cloth. H G reported " a whole family died owing to verdigrease"which was very poisonous, as the servants had not thoroughly cleaned copper utensils. Saltpetre, an ingredient of gunpowder, was used in the salting process, and often vermin affected food also. One method tested by the Navy to deal with beetles and larvae in the ships biscuit was to use lobsters- the idea was that the lobsters would eat the offending insects. The report on the test related that the insects took no notice of the lobsters, crawling all over them, and the experiment was halted as the lobsters appeared to die after three days and the smell in the sheds was making the workmen ill. It was not so much the recipes or the cooking methods that were so different in the Georgian era, it was often the ingredients and flavourings. Food became simpler, but the overwhelming flavours of the Georgian period are butter, wine and nutmeg and mace.

Dickinson Project Update - from Bob Warren

The project of cataloguing, indexing and conserving the considerable number of documents in the Dickinson Archive at the Somerset Heritage Centre continues apace.

The conservation group consisting of FOSA volunteers Anne Leamon and Martin Cooke are supervised by Senior Conservator Mervyn Richens. He also has the part time assistance of Heritage Centre staff member, Andy Playle, and Helen Pedder, a non FOSA volunteer who is a specialist bookbinder and qualified conservationist. The FOSA contribution is made on a Tuesday and Mervyn and the two others carry on the good work, when possible, during the rest of the week. Conservation of the priority, "Red Star" documents has been completed and the group is now systematically working through the correspondence files.

The indexing team, consisting of volunteers Rosanna Barton, Sarah Baddeley, Meriel Thurstan, Ted Ewens and myself, supervised by Archivists Liz Grant and Graeme Edwards, continue to work on the Letter Books. We also come in on a Tuesday. Two indexes have been finished and another two are virtually complete. With one exception these cover the correspondence of Graffin Prankard, a Bristol Merchant of the first half of the eighteenth century, whose daughter married into the Dickinson dynasty. More volumes eventually await our attention. Liz and Graeme are also working on the Dickinson papers, cataloguing the general correspondence, and they have now reached the nineteenth century.

The indexing of these letter books continues to be a fascinating and demanding process for us and we are continually surprised, intrigued and often entertained by what we find. Background research is often required so that we can accurately interpret the letters. None of us had ever previously attempted to undertake the task of indexing documents and we have discovered that it is a prolonged and quite arduous task if the final result is to be an effective aid to scholars and researchers. Each book has to be double checked in order to avoid an excess of errors and omissions and once a reasonable standard of accuracy has been achieved one must then make ensure that consistency occurs in the naming of subject, name and place, no mean feat when one is attempting to interpret the often bad handwriting and limited literacy of the majority of clerks in eighteenth century Bristol. Finally there is the task of converting the accumulated spreadsheet data into an alphabetical list to create a useable index. This work makes one appreciate the skill of the professional indexers and the degree of scholarship that is necessary to do it to a high standard. They have their own professional body, The Society of Indexers, and it is worth having a good look at their very interesting website at <http://www.indexers.org.uk>. We have occasionally wondered if a "computer could do it all" but it is evident that there is still the need for considerable interpretative skill that only the human mind can achieve. This is especially true for specialist books, and that therefore, no doubt, one can earn a reasonable living as an Indexer. However, I for one, would not want to take on the job full time. Seven hours a week is more than enough!

New Accessions 27 February-15 May 2013

Not all of these collections have been listed, but (unless they have access restrictions) they are all available for research at the Heritage Centre. If you cannot find the details on the online catalogue (www.somerset.gov.uk/dserve), please get in touch and they can give you more information.

Archaeological records

Archaeological watching brief conducted at Higher Knapp Solar Farm, North Curry, Jan 2012 (A\AWI)

Mick Aston archive, additional papers: archaeological notes on Worcestershire, childhood drawings and school books, and archaeology videos, 1950s-1990s (7 boxes) (A\CKK) (2 deposits)

Business records

Exmoor: electronic copies of Exmoor Farm Diaries, 1913-1941 (A\BHN)

Huish Episcopi: business archive of Free Range Poultry Farm, 1960s-1980s (3 boxes) (A\DQJ)

Shepton Mallet: Henley's drapery: minute book, registers, leases and correspondence, 1966-1990 (A\DQS)

Clubs and Societies' records

Bath and Wells Diocesan Choral Association: Festival Service Books, 1911-1975 (A\DQT)

Ilminster Music Club: minutes, accounts and membership records, 2003-2008 (A\CVS)

North Perrott and Haselbury Gardening Club: minute books, including lists of members, 1959-1983 (A\DQY)

Norton sub Hamdon Local and Natural History Society: records of Norton sub Hamdon Parish Council, Micklewrights, and survey of parish boundary stones, 1888-1975 (A\BPB)

Taunton: Church Square Heritage Group: papers including correspondence, accounts and minutes of meetings, c.2000s (A\DQH)

St Andrew's Preservation Trust: records of grants towards restoration of church fittings, etc., 2012 (A\CAI)

Somerset Bowls Association: yearbook, tour card, match results and record of matches played, 2012-2013 (A\DFT)

Soroptimist International: Yeovil, Sherborne and Districts minutes and correspondence, 2007-2010 (A\CXX)

Woolavington Women's Institute: minute books and record books, 1943-2011 (DD\WI)

Court and prison records

North Somerset Magistrates' Court: licensing registers and building plans extracted from licensing files, 2001-2005 (D\PS\wsm)

HMP Shepton Mallet: guards' books, engineers' day book, register of officers, officer recruitment photographs and Rules and Regulations relating to the Execution of Sentences, 1918-1968 (Q/AGS)

Records from HMP Shepton Mallet: treatise collected by Francis Disney, scrapbook of newspaper cuttings etc, case account of the trial of 18 American servicemen, [1610-2003] (5 boxes) (A\DQI)

Deeds and Family papers

Dunster: deeds and associated papers relating to Merry Meadows, 1805-1958 (A\DRA)

Lease of Cheslade in Dunwear [Bridgwater], 1590 (A\CNS)

Hospital records

Taunton, Chard and Wellington: visitors' books for Chard and District Cottage Hospital and Taunton Staff Hospitals Social Club, and Taunton Hospital Management Committee visitors' book for Wellington Maternity Hospital, 1922-2002 (D\H\ta)

Mendip Hospital, Wells: additional records, including financial records and staff records, 19th-20th cent. (95 documents) (D\H\men)

Local government records

Chaffcombe Parish Council: Parish Meeting minutes, Parish Council minutes and parish accounts, 1895-2005 (D\PC\chaf)

Iilton Parish Council: minutes, 1999-2009. (D\PC\ilt)

North Cadbury and Yarlington Parish Council: minute book, receipts and payments books, cash ledgers, etc., 1966-2011 (D\PC\cad.n)

Nynehead Parish Council: minutes, correspondence, parish magazines, etc., 20th cent. (D\PC\nyn)

Wedmore Parish Council: minute books, 1895-1982 (D\PC\wed)

West Monkton Parish Council: minutes and accounts, 1937-2001 (D\PC\west.m)

Bridgwater Borough Council: administration documents, year books and official guides, 1874-1984 (D\B\bw)

Sedgemoor District Council: Council and sub-committee minutes, 2003-2005 (D\DC\sedg)

Somerset County Council: Records of Civil Contingencies Unit: Hinkley Point, Civil Defence Medals, group exercises, livestock issues, food standards, railway incidents, incident response drills, etc., 1974-2007 (C/EMPL)

Somerset County Council: Records of Civil Contingencies Unit, 1997-2008 (C\EMPL)

Somerset County Council: Rural Development Project grant applications and minutes, 1994-2002 (C\CTRD)

Local Studies records

Reproduction of an article by F W Weaver on the churchwardens' accounts of Stogursey, [1893] (DD\X\SKG)

Somerset Studies parish ephemera files, 1979-present (24 boxes) (A\DQO)

Military records

Personal papers of Lieutenant Corporal William Brown SLI, c.1914-1955 (DD\SLI)

Papers of Corporal Edward James Welch, SLI, 1914-1918 (DD\SLI)

Somerset Light Infantry career records of Private William Bown, 1899-1915 (DD\SLI)

Soldier's service and pay book; also, boy scout's note book and diary, c.1915-1918 (DD\SLI)

Photographs of Private Harry Coleman, SLI, 1917 (DD\SLI)

Somerset Light Infantry ephemera: photograph, tea coupons and a rations voucher, c.1918 (DD\X\SOM)

D Company 5 Rifles scrapbooks, 1977-2003 (A\DQQ)

Papers relating to The People's War Project, which was carried out in line with the BBC to celebrate 60 years since the end of WW2, 2005 (A\DLS)

Nonconformist records

Taunton Methodist Church: Program and ephemera, 1887-1936 (D\N\TMC)

Wells United Church: records of Wells United Church, including marriage registers and meeting minutes, 19th cent. (10 boxes) (D\N\wuc)

Parish and diocesan records

Brent Knoll: Glass plate negatives of pew ends, c.1960s (A\DQW)

Brushford: PCC minutes and register of service, 1979-2000 (D\P\brush)

Burrowbridge: school managers' minutes, PCC minutes, registers of service, etc., 1838-1977 (D\P\burb)

Castle Cary: photographs of church choir and miscellaneous views and occasions, 1887-1957 (D\P\cas)

Dulverton: parish registers, PCC and deanery minutes, plans, legal papers and parish magazines, 18th-20th cent. (D\P\dul)

Hinton St George: marriage registers and service register, 1979-2007 (D\P\hin.g)

Kewstoke: registers of service, banns, marriages and baptisms, also minute books, correspondence, etc., 1864-2013 (D\P\kew)

Locking: burial register, 1813-2013 (D\P\lock)

Lyncombe and Widcombe parish records: digital copies of vestry minutes, [1800-1834] (D\P\wid)

Merriott: baptism register, marriage register and service register, 1876-2010 (D\P\mer)

Nynehead: PCC annual reports and accounts, 2009-2012 (D\P\nyn)

Runnington: faculty relating to the churchyard, 1932 (A\CRV)

Street Mission Church: register of services, baptism register, banns book, 1969-2003 (D\P\str)

Trull: PCC annual meeting minutes, 1984-2002 (D\P\tru)

Upton: burial register, 1813-2009 (D\P\upt)

Walton: marriage registers and banns book, 1931-2013 (D\P\walt)

Whitestaunton: PCC minute book, 1949-1989 (D\P\wtsn)

Wincanton: PCC minutes, 2004-2006 (D\P\winc)

Wookey: electronic copies of photographs of Wookey Church Lands book, [1789-1835] (A\BTA)

Parish register and other transcripts

Monumental inscriptions for Dunster and the New Burial Ground at St Decuman, Watchet, [1880-2010] (A\BTV)
Frome: CD containing monumental inscriptions for the Dissenter Cemetery, Vallis Way, Frome, [c.1836-2010] (DD\X\SDFHS)
Rodney Stoke: graveyard survey papers and photographs of monuments, 2013 (A\DQZ)
Somerset: parish register transcripts for 48 Somerset parishes, [1667-1913] (DD\X\WFHS)

Photographs and postcards

Colour slides of secular buildings in Somerset, c.1960s-1980s (A\DQV)
Digital images of Clevedon church, Litton, Radstock parish church and Frome St John Church, c.1900s (A\CRR)
Electronic images: Falkland; Buckland Dinham; Mells; Nunney; Frome; Hemington; Clutton; Writhlington, c.1900s (A\CRR)
Frome: photographs of town centre and Frome Market taken by Trevor Porter for the *Wiltshire Times*, 1995 (DD\X\WI)
North Wootton: copy images of Coronation Day celebrations and one copy postcard from Street, [c.1911] (A\DJG)
Somerset photographs: including beach scenes of Weston Super Mare and Clevedon, late 19th cent. (A\DQM)
S.W. Kenyon photographic negatives and registers, 1938-1994 (4 volumes, 1 card box, approximately 20 museum storage crates) (A\DQN)
Wells: photograph of soldier with wife and baby, c.1920 (A\DKI)
West Pennard: photographs of the Garland family, c.1900-c.1950 (DD\X\SOM)

Research papers

Documents relating to a planned gazetteer of post-Roman settlements in Somerset, Gloucester and Wiltshire, c.1990s (A\CKK)
Research dissertation studying population movements in the parishes of Meare and Godney, 2013 (A\DQU)
Timeline of George Parson and Engineering at Martock at the Parrett Works to 1875, [1807-1875] (A\DOZ)
Photographs and negatives relating to the publication of *By Waterway to Taunton: The Bridgwater and Taunton Canal* (published 2007) (A\DQX)
Willow rust and climate surveys of the Somerset Levels, 20th cent. (A\CBD)
Research notes of Colin Catley into the Thistle clockmakers, 1970-1980 (A\DRB)

Other records

Bishops Lydeard: NADFAS Church Record, 2012 (DD\X\NDS)
Broadway: minutes and planning documents for Golden Jubilee Celebrations, 2002 (A\DQL)
Cheddon Fitzpaine: Pyrland Hall sale catalogue, June 1951 (A\DGN)
Frome: 'Working Memories' oral history project archive (part of 'Home in Frome' Heritage Lottery Funded project), including 86 oral history interviews relating to working life in Frome; 'Working Memories' book; flyers and publicity; and project notes and guidance, 2007-2013 (A\DQP)
Taunton: burial registers for St Mary's Cemetery, 1897-1943 (A\DQR)
Wiveliscombe: miscellaneous records, including Recreation Ground Committee minutes, Petty Sessions records, Local Government Acts, etc., 1822-1951 (A\DRC)
Yatton: survey and valuation of vicarage of Yatton, 1798-1799 (A\DHN)

Microfilm copies of the *Weston and Worle Somerset Mercury* and *Clevedon People* incorporating *Mercury*, 2012 (A\BMZ)

Master negatives for Somerset newspapers, 2012 and 2013 (T\PH\tbl) (2 deposits)

Scrapbooks of Betty Clay, also digital images of one album, 1899-1954 (A\DKG)

Six 'folk' songs by Brian Austin, composed in 1972 and 1991 (DD\X\AUS)

New Additions to the Local Studies Library, March-April 2013

Items marked Q can be found in the Quickref section.

Items marked D were donated to the Local Studies Library

Items marked 'fiction' or 'poetry' can be requested from the strongrooms

Beisly, Northmarsh of Somerset (T9)

Blensdorf, *Ernst Blensdorf 1896-1976 centenary exhibitions* (730.92)

Bodman, *Inclined Planes in the South West* (625.3)

British Standards Institute: *PD 5454:2012; guide for the storage and exhibition of archival materials* (GO/10/1)

Chamberlain Street 2012 (D) (T WEL3)

Clarke, *Earth Colours: Mendip and Bristol ochre mining* (622.3)

Cornwall, *Pale Horseman* (fiction) (823 COR)

Cosh, *Roman Mosaics of Britain vol 2: South-West Britain* (738.52)

Cunnington, *How Old Is Your House?* (Q 728.094)

Dadson, *Emergency planning and Response: for libraries archives and museums* (GO/10/1)

Dampier, *Memoirs of a Buccaneer; Dampier's new voyage round the world 1697* (910.41)

Duffus, *Yeovil Cinemas Through Time* (725.823)

Dunning, *Jocelin of Wells: bishop, builder, courtier* (920 JOC)

Foresaken Societt, *Forsaken; women from Taunton talk about abortion* (362.198)

Frances, *Rising of the Sun* (fiction) (823 FRA)

Gilman, *Crossways; Celtic holy places of W. Somerset and N. Devon* (D) (T 726.5)

Gilman, *Bells & Dragons* (D) (poetry) (T 821 GIL)

Gilman, *Moons & Mermaids* (D) (poetry) (T 821 GIL)

Holmes, *Coleridge: early visions* (821.7 COL)

Holmes, *Coleridge: darker reflections* (821.7 COL)

Joliffe, *Family Matters* (929.2 JOL)

Maggs, *GWR Bristol to Taunton Line* (D) (385 GWR)

Mansfield, *Inquests and Murders Appearing in the Taunton Courier 1834-5* (D) (T364.152)

Mountford, *Rope & Chain Haulage: the forgotten element of railway history* (625.3)

Plaster, *Organ Family History of Berkeley and North Nibley and its Worldwide Branches* (D) (T 929.2 ORG)

Poole, *Weston-super-Mare Reunited* (T WES19)

Presley, *Myne; new and selected poems and prose 1976-2005* (821.91 PRE)

Rothwell, *From Sally Lunn's to Cider Sauce: recipes and memories of Somerset* (D) (T641.594)

Seaton, *Langport & Huish Episcopi Through Time* (D) (T LAN2)

Smith, *Somerset Hills in Watercolours; on higher ground* (T91 SMI)

Summers, *Shelter from the Storm* (fiction) (823 SUM)

Tanner, *Question of Guilt* (fiction) (821 TAN)

Trow, *Lestrade and the Guardian Angel* (fiction) (823 TRO)

Turner, *Farm at King's Standing* (630 TUR)

Villiers, *Village Schooling in Somerset* (370 VIL)

Watson, *Landscape of Lies* (fiction) (823 WAT)

Webb, *Ideas and images in twelfth century sculpture* (729.5)

White, *Somerset Farm Memories* (D) (T630.109)

Snippets from Benjamin Hebditch's diary

1837 The King of England Died (William the Fourth)

June 20th Consequently Parliament was Dissolved and an Election took place through out the Country. And in West Somerset after returning 2 Reformers for many years Messrs Sanford and Tynte of Bridgwater 2 Tories put up with or in opposition to them Acland from Devonshire and a young man near Ilchester Mr Dickinson.

August 2nd The Final state of the Polls was

.... for Ackland 3877

.... for Sanford 3556

.... Majority 321

.... for Dickinson 3515

.... and for Mr Tynte 3455

.... Majority for Dickinson 60

.... N.B. This was the hottest contest that ever took place in the County the Tory and Wig Party so resolute. The expenses both sides are calculated to be at least 8 or 10 thousand pounds.

1838 CORONATION

June This day the Queen of England was Crowned when All the Charity
28th and All the Sunday School children at the Church and three Chapels of South Petherton Dined altogether in the Vicarage plot about 500 in all. We gave towards the expence 10/- and also all our Work Folks 2/6 each.

The Poor Men and Women in nearly all the Towns around us had a good Dinner and all the Children had a good Tea with Plenty of cake.

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