

The British Isles



The British Isles Historic Society

Heritage, History, Traditions & Customs

02-21a February Issue



Dear Readers:

A little background into how we started a British Isles retail store. In 1998 I was invited to participate in my cousin's installation as Worshipful Master at a Masonic Lodge on the Isle of Man. While there we decided to meet other relatives for the first time in London, Dublin, and Edinburgh.

As we were interested in opening a British Isles retail store, we took the opportunity to go to Marks and Spence, Selfridges, Harrods, and Tesco. We were amazed at the selection and quality of deli and prepackaged grocery products available.

Coming back to Vancouver we decided we wanted to offer as wide a selection of British Isles style sausages, bacons, meat pies and cheeses as we could. We were fortunate in that we found a number of local suppliers that were eager to manufacture the British Isles style of deli products that we wanted. As we grew, so did they, and we were able to open three retail stores and our own wholesale / import company to bring pre-packaged products from England, Scotland, and Ireland.

The British Isles style of deli products are far

superior in quality and taste than the other styles of products. The next few issues of the British Isles Historic Society newsletters are dedicated to the impressive line of Deli products we found available in the British Isles.

Editor: Steve McVittie



Back issues of the British Isles and
it's relationship to British Columbia,
its Heritage, History,
Traditions & Customs

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and more... ..**

The British Isles Historic Society

The British Isles Deli Menu:

When you shop in a British Isles butcher shop the sausage list may vary by district or country. Different types of sausages originate from the same region or a city and may carry the same name but are made using a different manufacturing process.

British Sausages, “Bangers,” due to their habit of often exploding due to shrinkage of the tight skin during cooking, some are often referred to as bangers. Bangers are often served with mashed potatoes to form a national British dish known as bangers and mash.



Battered sausages are a type of sausage, found all across the United Kingdom, Ireland, Australia and New Zealand.

They are similar in concept to a corn dog (a hot dog sausage coated in a thick layer of cornmeal batter) but normally are not served on a stick. One variation that can be found in County Meath in Ireland is known as the “Boardsmill”. Named after the small village between Trim and Longwood, it consists of a battered sausage that is split lengthways after cooking and filled with ketchup and onion.

British Beef Sausage: The Romans also enjoyed the humble sausage and are said to have brought them to Britain some time before 400 AD. Sausages were a staple part of Roman festivals.

Bread and Butter Sausage: An English traditional sausage. The recipe carries words “bread” and “butter” in its name, however none of these ingredients is actually used. The finished sausage is basically a high quality frankfurter or wiener.

Cambridge Sausage is an English pork sausage made with rice and cracker meal.

Chipolata is a small mild mini-English sausage made with pork and rusk. Big use at Christmas, wrapped with bacon. “British pigs in a basket.”



Cumberland sausage: This is a hefty, chunky sausage that's easily identified, as it comes in a continuous spiral that is usually bought by length, not by weight. Spiced with pepper, this a flavorsome sausage, and an excellent all-around choice.

Dubliner, Pork and Guinness: Irish Pork Infused with Guinness Stout and Seasoning. Loughnane's of Galway have been making sausages in the West of Ireland for generations.



Gloucester sausage: As the name implies, it is made with Gloucester Old Spot Pork, nicely flavored with sage.



Glamorgan sausages (Welsh), Vegetarian, Leek, and Caerphilly Cheese

Lincolnshire sausage: It's all herby and meaty, often heady with sage and sometimes a little thyme.

Manchester sausage: This herby sausage contains cloves, ginger, nutmeg, mace, and white pepper.

Marylebone sausage: Expect mace, sage, and ginger in this traditional London butcher's sausage.

Newmarket Sausage: made with Rusk The origin of Newmarket Sausage is the English town of Newmarket, Suffolk.



Oxford sausage: Savory with sage, a touch of marjoram, lemon, pork, and veal, this is a nicely refined sausage.

Pork and apple sausage: The apple in this pork sausage opens itself up to using cider in the mix, thus creating a lovely moist sausage much loved in the West Country.

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Traditionally made with Gloucester Old Spot breed of pig like Gloucester sausage, which were reared in orchards and would have eaten the windfall apples.

Pork Sausage with Potato & Sage: An English pork, potato and sage sausage.



Scottish Lorne, square sausage: It is thought that the sausage is named after the region of Lorne in Argyll; advertisements for 'Lorne Sausage' have been found in newspapers as early as 1896.

Suffolk sausage: This coarse sausage is similar to Lincolnshire.

Tomato sausage: with its distinctive red color and light tomato flavor. Tomato sausage is very popular in the Midlands.

Welsh Lamb and Mint: Lamb sausage is a Welsh favorite sausage, often combined with leeks, mint or rosemary.

Welsh Dragon, Pork and Leek: A Welsh food firm was forced to explain that its 'dragon sausages' do not really contain dragons.

Yorkshire sausage: Expect a sausage spiced with cayenne, a pinch of nutmeg, white pepper, and mace.

Specialty:

Black Pudding: Black pudding, also known as blood pudding, is a distinct regional type of blood sausage originating in the United Kingdom and Ireland. It is made from pork blood, with pork fat or beef suet, and a cereal, usually oatmeal, oat groats or barley groats. Blood puddings are often supposed to be one of the oldest forms of sausage.

Black Pudding-Stornoway: The Scottish oatmeal used in Stornoway Black Puddings is

responsible for its good, rough texture. No other seasonings are permitted, and Stornoway Black Puddings must be free from artificial colors, flavors, bulking agents and preservatives. The Stornoway black pudding, made on the Western Isles of Scotland, has been granted Protected Geographical Indicator of Origin status in May 2013.

Black Pudding - The Stredford: The Stredford black pudding is an English blood sausage. The recipe adapted from Handy Guide for Butchers by Thomas B. Finney, 1908. Also The North Staffordshire black pudding and Finney Blood Sausage.

Irish Blood Sausage,
Timoleague Brown Pudding, Sneem
black pudding, and Drisheen



Scottish Mealy Pudding: Oatmeal, Beef suet

White Pudding with Oatmeal: White pudding is a sausage popular in Ireland, Scotland and some parts of England. It consists of beef suet, oatmeal, and leeks or onions.



Hog's pudding: - type of a large sausage produced in the West Country. The West Country is a loosely defined area of south western England encompassing the counties of Cornwall, Devon, Dorset, Somerset, and the City and County of Bristol. This West country haggis is usually based on buckwheat groats and filled into large diameter casings around two inches in diameter. It can be made with meat or pluck (heart, liver and lungs).

Wiltshire Pudding: An English pork and rusk sausage.



Fruit pudding is a Scottish dish which is a mixture of wheat or oatmeal flour or breadcrumbs, beef suet, brown sugar, raisins, currants, sultanas, salt and cinnamon, formed into the shape of a large sausage.



Hendersons Relish: An English

Piquant Sauce. A brown liquid sauce manufactured in Sheffield by the family business established by Mr. Henry Henderson in 1881 and sold in 1910 to pickle makers Shaws of Huddersfield.

Although similar in taste and appearance to other liquid sauces such as Worcester, Yorkshire Relish or Harvey's, Henderson's is actually a spiced vinegar and contains no fish, making it popular as a vegetarian and vegan condiment.

Henderson's has a very strong association with the City of Sheffield,

http://www.foodsofengland.co.uk/Hendersons_Relish.htm



British Style Bacon

The English bacon tradition dates back to the Saxon era in the 1st millennium AD, bacon (or bacoun as it was spelt then) was a Middle English (11th/14th Century, High/Late Middle Ages) term that the English used to refer to a traditional cut of pork meat unique to Great Britain at the time. What the English were historically calling bacon at the time referred to a specific cut of pork belly and pork loin and mostly cut from breeds of pig that had been specifically bred to make what we now call back bacon.

The history of bacon is not just about the cut of the meat, its also about the genetic lineage of the pig and arguably when it comes to the history of making bacon, the most blue-blooded of all bacon lineages come from England, with its century's old history of breeding lines of pig specifically to make what the world now calls back bacon. In Great Britain, the Yorkshire and Tamworth pig breeds are bred specifically for bacon and referred to as 'bacon breeds'.



The Wiltshire Bacon

cure is a traditional English technique for curing bacon and ham. The technique originated in the 18th century in Calne, Wiltshire; it was developed by the Harris family (1770's). Originally it was a dry cure method that involved applying salt to the meat for 10–14 days. John Harris, an Englishman, is credited as the forefather of large scale industrial bacon manufacturing. He opened his company in Wiltshire, still considered the bacon capital of the world.



Streaky Bacon:

side bacon, or streaky bacon, comes from pork belly. It is very fatty with long layers of fat running parallel to the rind. This is the most common form of bacon in the British Isles.



York ham is a historical ham

from Yorkshire, England; it is a mild-flavoured ham with delicate pink coloring. York ham is saltier but milder in flavour than other dry-cured hams. Cured from the back leg of a Yorkshire pig in a traditional York cure. Folklore has it that the oak construction for York Minster provided the sawdust for smoking the ham. Robert Burrow Atkinson's butchery shop, in Blossom Street, is the birthplace of the original "York ham" and the reason why the premises became famous.



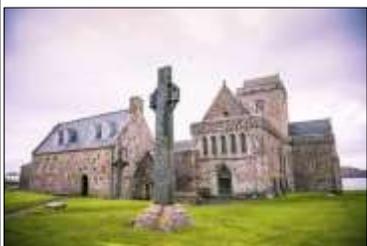
Wiltshire cure ham is a historical ham from Wiltshire, England. The Wiltshire cure is a traditional English technique for curing bacon and ham. The technique originated in the 18th century in Calne, Wiltshire;



The Isle of Mull

(Scottish Gaelic An t-Eilean Muileach, pronounced [ən 'tjelan 'muləx]) or just Mull (English and Scots: [mʌl]; Scottish Gaelic: Muile, ['mulə] is the second largest island of the Inner Hebrides and lies off the west coast of Scotland in the council area of Argyll and Bute. Much of the population lives in colourful Tobermory, the only burgh on the island until 1973 and its capital.

Tobermory hosts Mull's only single malt Scotch whisky distillery, Tobermory distillery (formerly Ledaig). It also has at least four castles including the towering keep of Moy Castle. A much older stone circle is beside Lochbuie on the south coast.



Iona Abbey is an abbey located on the island of Iona, just off the Isle of Mull on the West Coast of Scotland. It is one of the oldest

Christian religious centres in Western Europe. The abbey was a focal point for the spread of Christianity throughout Scotland and marks the foundation of a monastic community by St. Columba, when Iona was part of the Kingdom of Dál Riata. Saint Aidan served as a monk at Iona, before helping to re-establish Christianity in Northumberland, on the island of Lindisfarne Iona Abbey is the spiritual home of the Iona Community, an ecumenical Christian religious order, whose headquarters are in Glasgow. The Abbey remains a popular site of Christian pilgrimage today.

In 563, Columba came to Iona from Ireland with twelve companions, and founded a monastery. It developed as an influential centre for the spread of Christianity among the Picts and Scots. At this

time the name of the island and so the abbey was "Hy" or "Hii"; "Iona" only seems to date from the 14th century, as a mis-transcription of a Latinized "Ioua" for "Hy".



Columba (Irish: Colm Cille, 'church dove'; Scots Gaelic: Calum Cille, Scots: Columbkille; (Born: 7 December 521, Gartan, Donegal, Ireland, Died: 9 June 597 (aged 75) Iona, Scotland) was an Irish abbot and missionary evangelist credited with spreading

Christianity in what is today Scotland at the start of the Hiberno-Scottish mission. He founded the important abbey on Iona, which became a dominant religious and political institution in the region for centuries. He is the patron saint of Derry. He was highly regarded by both the Gaels of Dál Riata and the Picts, and is remembered today as a Catholic saint and one of the Twelve Apostles of Ireland. In Ireland, he is commonly known as Colmcille.

Columba studied under some of Ireland's most prominent church figures and founded several monasteries in the country. Around 563 he and his twelve companions crossed to Dunaverty near Southend, Argyll, in Kintyre before settling in Iona in Scotland, then part of the Ulster kingdom of Dál Riata, where they founded a new abbey as a base for spreading Celtic Christianity among the northern Pictish kingdoms who were pagan. He remained active in Irish politics, though he spent most of the remainder of his life in Scotland. [him. https://en.wikipedia.org/wiki/Columba](https://en.wikipedia.org/wiki/Columba)

Columba:

Late Latin name meaning "dove". The dove is a symbol of the Holy Spirit in Christianity. This was the name of several early saints both masculine and feminine, most notably the 6th-century Irish monk Saint Columba (or Colum). He is credited with the conversion of Scotland to Christianity.



The Chelsea bun is a type of currant bun that was first baked in the 18th century and were created in the Chelsea area of West London

by the **Chelsea Bun House**, an establishment favoured by Hanoverian royalty, and a favourite haunt of the British royal families. which was demolished in 1839. The bun is made of a rich yeast dough flavoured with lemon peel, cinnamon or mixed spice. The sticky treats are sweet, buttery, and dense, similar to a cinnamon roll. After baking, they are coated in a sugar glaze.



Chelsea Buns

Ingredients:

Dough:

- ◆ 1/2 cup warm water
- ◆ 1/2 pkg. (1 1/8 tsp.) active dry yeast
- ◆ 1/8 cup sugar
- ◆ 1/4 cup milk
- ◆ 1/8 cup butter
- ◆ grated zest of an orange (optional)
- ◆ 1/2 tsp. salt
- ◆ 1 large eggs
- ◆ 1 1/2 -2 cups all-purpose flour

Filling:

- ◆ 1/8 cup butter, melted
- ◆ 1/4 cup packed brown sugar
- ◆ 1/4 tsp. cinnamon
- ◆ 2/3 cup fruit (Options: 1/3 cup currants, 1/3 cup candied citron or chopped dried apricots, 1/3 cup dried cranberries or 2/3 cup of dried mixed fruit)

- ◆ 3 Tbsp. honey or maple syrup (optional)
- ◆ 1/3 chopped walnuts (optional)

Directions:

Put 1/2 cup warm water in a large bowl (of a stand mixer, if you have one) sprinkle over a pinch of the sugar and the yeast; let stand for 5 minutes, or until foamy.

Meanwhile, in a small saucepan heat the milk, butter, orange zest and remaining sugar until the butter melts. Set aside and cool slightly, then add to the yeast mixture along with half the flour and the eggs. Beat by hand or with the paddle attachment until well blended and gooey.

Attach the dough hook and add another 1 1/2 cups of flour and the salt, and mix/knead for 7-8 minutes, until you have a smooth, tacky dough that comes away from the sides of the bowl. Add a little extra flour if you need it, but do not add too much - it should not be sticky but should be tacky. Cover with a tea towel and let rest for 1 1/2-2 hours, until doubled in bulk.

On a lightly floured surface, roll the dough out into a 14 x 8-inch rectangle. or 12 x 8. Brush with almost all the butter (leave a bit for brushing on top) and sprinkle with brown sugar and cinnamon, scatter with currants, candied citron, and dried cranberries (drizzle with honey or maple syrup, optional)

Starting on a long edge, roll up jelly-roll style. Using a sharp serrated knife, cut the roll crosswise in half, then cut each piece in half, making quarters. Then cut each quarter into three pieces, so you have 6 X 2". Butter a 11 X 13 pan or spray it with non-stick spray. Arrange rolls, then cover the pan with a tea towel and let rise for another hour.

When you are ready to bake, preheat the oven to 350°F. Brush the tops of the buns with the rest of the melted butter and bake for 30-40 minutes, until golden. Remove from the pan while they are still warm.

Drizzle icing on top. Optional – a brown sugar and butter sauce with nuts and cherries can be placed on bottom of pan before baking.



The Lough Erne Cot is the only boat in the world to be annually sunk? It is traditionally scuttled during the winter months in order to preserve the wood. The Lough Erne cot was the craft of choice when international trade took off in the 18th and 19th centuries. Goods were transported overland from Ballyshannon in County Donegal, then transferred to boats to navigate the 50-plus miles of inland waterway on the Erne River.

<https://www.bbc.com/news/uk-northern-ireland>



Robert Paterson Rithet (Born: **Cleuchhead near Applegarth in Dumfriesshire, Scotland** April 22, 1844 – Died: Victoria B.C. March 19, 1919) was a Scottish-born businessman and

political figure in British Columbia, Canada. He represented Victoria City in the Legislative Assembly of British Columbia from 1894 to 1898. Rithet was mayor of Victoria from 1884 to 1885. Rithet served as a justice of the peace and was involved in salmon canning and steamship lines. Robert contributed to St. Andrew's, Victoria, by making the large contribution of \$6,000.00 towards the Church's mortgage. He also organized a regular system of contributions for repayment of the mortgage balance so that by 1906 the mortgage was cleared. He also became president of the California and Hawaiian Sugar Refining Company. He died at home in Victoria at the age of 74.



Germolene was invented

by cough mixture tycoon Sir William Henry Veno, who in

1925, fearing he had cancer of the lip, sold his Veno Drug Company to the Beechams Company. Effective treatment for minor cuts and grazes, minor burns, scalds and blisters, stings and insect bites, spots and chapped or rough skin.



Sir Robert Burnett and Co. 25th

March 1961. of Vauxhall Distillery and Vinegar Works, London, S.E.

Distillers and Rectifiers, Wine and Spirit Merchants and Vinegar Brewers. Makers of Burnett's Gin.

1770 Established in Vauxhall as Fassett and Burnett.

1910 Amalgamated with Hills and Underwood, of London and Norwich.

1911 Incorporated as a Private Limited Company.



Lincolnshire Sausages:

Whether you're having a full English breakfast, bangers and mash, toad in the hole, or a sausage casserole, you can't

beat Lincolnshire Sausages!

The earliest recorded reference to a recipe for Lincolnshire Sausages dates back to May 1886. However, the award-winning Grimsby butcher John Petit has claimed that his family recipe is the first, dating back to 1810. Lincolnshire sausages are a distinctive variety of pork sausage developed in and associated with the English county of Lincolnshire. A widely available variety at most UK butchers and supermarkets, the sausage is commonly dominated by the herb sage, rather than the more peppery flavour balance found in other regional English sausages such as the Cumberland sausage. Other herbs such as parsley and thyme are often used, although these are not considered authentic Lincolnshire sausages. Lincolnshire sausages are also characterised by their open, chunky texture, the result of the constituent pork being coarsely ground rather than minced.

https://en.wikipedia.org/wiki/Lincolnshire_sausage





Lancashire Butter

Pie A butter pie is a traditional English savoury pie consisting mainly of onions and potatoes. It is also sometimes served on a savoury barm cake. The pie is stocked by chip shops, sandwich shops, local corner shops and some supermarkets within Lancashire. It is also known as Air Pie.

The pie is known to be created for workers from Lancashire's Catholic community, to consume on days (mainly Friday) when meat could not be eaten. The butter pie was included in the annual World Pie Eating Championship in Wigan. This dish is also mentioned in the Paul and Linda McCartney song "Uncle Albert/Admiral Halsey", which contains the lyrics, "I had another look, and I had a cup of tea and butter pie".

The butter pie is served in most areas of the historic boundaries of Lancashire, including Blackburn, Blackpool, Bolton, Burnley, Bury, Chorley, Lancaster, Preston, St Helens, and Wigan (whose residents are sometimes known by the nickname pie-eaters).

Lancashire Butter Pie

For the pastry:

225g/8oz Plain flour

50g/2oz Butter,

50g/2oz Lard, vegetable fat, or dripping

A pinch of salt and white pepper

Ice cold water

For the filling

3 Large potatoes

1 Large onion

50g/2oz Butter, (100g/4oz for softening the onions)

Method:

1. Sift the flour and salt into a bowl and stir in the butter and lard.

Using your fingertips, or a fork, incorporate in the butter until it resembles fine crumbs, then drizzle in just enough cold water to make the pastry form a ball, wrap tight with saran wrap and leave in the fridge to rest for 30 minutes.

2. Meanwhile, peel the three large potatoes and the onion, cut the potato into thick slices, a little thicker than a pound coin, and the onion into half rings. Parboil the potatoes until they are just soft but still holding their shape, about 8-10 minutes. Saute the onions, over a low heat, in the butter until soft, but not browned, as this will spoil the end flavour.

3. Roll out about two thirds of the pastry, to line a pie dish, and trim the edges.

4. Drain the potatoes, let the steam leave the pan, then, in the lined pie dish, layer the potatoes, onions and butter flakes, season with salt and white pepper and top off with the rolled remains of the pastry, 'stab' the top to make air vents.

5. Bake at 180 degrees for about half an hour until golden, and serve immediately, with pickled red cabbage.

<https://www.lancashirelife.co.uk/food-drink/recipes/lancashire-recipes-butter-pie>



Oxtail Soup: Hearty, healthy and full of flavour, oxtail soup is the perfect winter-warmer. Oxtail soup: a quintessential British comfort food, with humble beginnings.

Thought to have originated in London's east end by Spitalfields-dwelling Huguenots in the seventeenth century, the dish combines beef tails in a vegetable stew, a thick, rich, gravy-like soup popular in the United Kingdom since the 18th century.



Thomas Crawford, BIRTH:

1847, **Dublin, County Dublin, Ireland**, DEATH: 25 Jan 1907 (aged 59–60). Thomas's wife, Jessie Cook Chambers, was born in Derbyshire, England on March 13, 1863. Their home, 708 Hawks Avenue, Vancouver was built in

1905, as were its three adjacent neighbours on Hawks Avenue, by Vancouver policeman Thomas Crawford. Thomas Crawford died in 1907 but Jessie Crawford and her children continued to live at 708 Hawks Avenue until 1920 when they sold to Nicola and Marian Di Tomaso. The Di Tomasos, of Italian origin, built the addition to the front of the house around 1923 as a location for a family business. From 1924 onward, 708 Hawks was listed in the city directories as the Georgia Confectionery.



Cadbury Brothers

In 1824, John Cadbury began vending tea, coffee, and (later) chocolate at Bull Street in

Birmingham, and sometime in India. Soon a new sideline was introduced - cocoa and drinking chocolate, which he prepared himself using a mortar and pestle. The company was then known as Cadbury Brothers.

1847 A larger factory was rented in Bridge Street, off Broad Street, in the centre of Birmingham. John Cadbury took his brother Benjamin into partnership and the family business became Cadbury Brothers of Birmingham.

1850 Son Richard Cadbury joined the firm.

1854 Cadbury Brothers received their first Royal Warrant on February 4, as 'manufacturers of cocoa and chocolate to Queen Victoria.

1879 John Cadbury's sons opened a major factory in the purpose-built suburb of Bournville, four miles south of the city.

1913 A second factory was set up in Gloucestershire. This meant that both factories were situated by canals, ensuring economical transportation.

1916 Cadbury took over Fry's. Fry's had been the market leader for the whole of the 19th Century and dated back to 1756, when Joseph Fry set up business as an apothecary and maker and seller of chocolate.

1916 Introduced Milk Tray.

WWI. Over 2,000 male employees joined the armed forces and Cadbury sent books, warm clothes and chocolate to the front. Cadbury even augmented the Government allowances to its workers' dependants. At the end of the war soldiers were taken care of: returning to work; being sent on educational courses; or being looked after in convalescent homes.

1933 Whole Nut bar introduced.

1969 Merged with Schweppes which formed Cadbury Schweppes

https://www.gracesguide.co.uk/Cadbury_Brothers



John Herbert Turner (May 7,

1834 – December 9, 1923) was a British Columbia politician. Born in **Claydon, Suffolk, England**, Turner moved to British

North America and worked as a merchant in Halifax and Charlottetown. In 1862 he moved to Victoria, on Vancouver Island, and founded Turner, Beeton and Co. which was involved in salmon canning, insurance and finance, importing and wholesaling. He entered politics serving as mayor of Victoria from 1876 to 1881 and entered the provincial legislature in 1886 in the constituency of Victoria City. He served as the 11th Premier of the province from 1895 to 1898. From 1901 to 1915 he was the province's representative in London where he retired. He died in Richmond in 1923.



Bread and butter pudding is a traditional type of bread pudding popular in British cuisine. It is made by layering slices of buttered bread scattered with raisins in an oven dish, over which an egg custard mixture, made with milk or cream and normally seasoned with nutmeg, vanilla or other spices, is poured. It is then baked in an oven and served. The earliest bread and butter puddings were called whitepot and used either bone marrow or butter. Whitepots could also be made using rice instead of bread, giving rise to the rice pudding in British cuisine.

One of the earliest published recipes for a bread-and-butter pudding so named is found in Eliza Smith's *The Compleat Housewife* of 1728. She instructs "Take a two penny loaf, and a pound of fresh butter; spread it in very thin slices, as to eat; cut them off as you spread them, and stone half a pound of raisins, and wash a pound of currants; then put puff-paste at the bottom of a dish, and lay a row of your bread and butter, and strew a handful of currants, a few raisins, and some little bits of butter, and so do till your dish is full; then boil three pints of cream and thicken it when cold with the yolks of ten eggs, a grated nutmeg, a little salt, near half a pound of sugar, and some orange flower-water; pour this in just as the pudding is going into the oven"



Horlicks, the story of Horlicks began in the UK, when it was invented by two British-born men, William Horlick (1846-1936) and his brother James (1844-1921) from Gloucestershire, England. As a website dedicated to Horlicks says, James was a chemist, working for a company that made dried baby food.

Craigdarroch Castle, Victoria B.C.

Built by coal baron Robert Dunsmuir during the reign of Queen Victoria and now a National Historic Site,



Halifax Bomber:

Engineers during World War II test a model of a Halifax bomber in a wind tunnel, an

invention that dates back to 1871. The Halifax was the second of the four-engined heavy bombers to enter service with the Royal Air Force. Primary users were the Royal Air Force and the Royal Canadian Air Force. The huge Stirling was already flying operations but the prototype Lancaster had yet to fly in November 1940 when #35 squadron began operations with what became affectionately known as the "Halibag." Handley Page Halifax was perhaps Canada's most important bomber in the Second World War. Apart from the bomber offensive, the Halifax was also used in Coastal Command to hunt submarines, and for special operations such as towing gliders or making parachute drops of supplies and agents in occupied territories.



Burrard Street

Admiral Sir Harry Burrard-Neale, 2nd Baronet GCB GCMG (Born: 16 September 1765 – 7 February 1840) was a British officer of the Royal Navy, and Member of

Parliament for Lymington. Burrard Street is named after the Burrard Inlet, which takes its name from Admiral Harry Burrard-Neal, British officer of the Royal Navy. Burrard was a good friend of Captain George Vancouver and a highly regarded naval officer. He had served in America, the West Indies and Africa.



Province of British Columbia:

The province's name was chosen by Queen Victoria in 1858, reflecting its origins as the British remainder of the Columbia District of the Hudson's Bay Company. The British Union (Jack) Flag was incorporated into the British Columbia flag.



Piccalilli: The first known Piccalilli recipe was created by a Mrs Raffald in 1772, when it was also known as "English Chow Chow". An apparently earlier reference is in Anne Blencowe's Receipt Book, written c. 1694, which has "To Pickle Lila, an

Indian Pickle" credited to Lord Kilmory. British piccalilli contains various vegetables—invariably cauliflower, onion, and gherkin—and seasonings of mustard and turmeric. A more finely chopped variety "sandwich piccalilli" is also available from major British supermarkets. It is used as an accompaniment to foods such as sausages, bacon, eggs, toast, cheese, and tomatoes. It is usually used to accompany a dish on a plate rather than as a bread spread. It is popular as a relish with cold meats such as ham and brawn, and with a ploughman's lunch.



David Dunbar Buick:

Born: September 17, 1854, Arbroath, Forfarshire, Scotland. Died: March 5, 1929 (aged 74), Detroit, Michigan, U.S. was a Scottish-born American Detroit based inventor, best known for

founding the Buick Motor Company. The overhead valve engine: He headed this company and its predecessor from 1899 until 1906, thereby helping to create one of the most successful nameplates in United States motor vehicle history.



Rugby sevens

(commonly known as simply sevens), and originally known as seven-a-side rugby, is a variant of rugby union in which teams are made up of seven players playing seven minute halves, instead of the usual 15 players playing 40 minute halves. Rugby sevens is administered by World Rugby, the body responsible for rugby union worldwide.



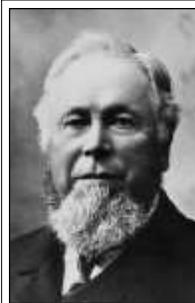
Battenburg Cake:

While the cake originates in England, its exact origins are unclear, with early recipes also using the alternative names "Domino Cake" (recipe by Agnes Bertha Marshall, 1898), "Neapolitan Roll" (recipe by Robert Wells, 1898), or "Church Window Cake".

The cake was purportedly named in honour of the marriage of Princess Victoria, a granddaughter of Queen Victoria, to Prince Louis of Battenberg in 1884. The name refers to the German town of Battenberg, Hesse, which was the seat of an aristocratic family that died out in the early Middle Ages and whose title was transferred in 1851 to Countess Julia Hauke on behalf of her marriage to Prince Alexander of Hesse and by Rhine; then first Countess of Battenberg, afterwards Princess of Battenberg, known in Britain since 1917 as Mountbatten.

According to The Oxford Companion to Food, the name "Battenberg cake" first appeared in print in 1903. However, a "Battenburg cake" appeared in: Frederick Vine, Saleable Shop Goods for Counter-Tray and Window ... (London, England: Office of the Baker and Confectioner, 1898)

https://en.wikipedia.org/wiki/Battenburg_cake



Richmond, B.C.

The Township of Richmond was named by Founding Father John Wesley Sexsmith after his birthplace The Township of Richmond, Lennox County, Ontario. The Township of Richmond, Lennox County, Ontario was named for Governor General for British North America, Charles Lennox, 4th Duke of Richmond, Richmond, Yorkshire, England.

https://en.wikipedia.org/wiki/Richmond,_British_Columbia

British Isles Fruit Bread



Bara brith

derived its name from the Welsh language, bara meaning bread and brith translating as speckled. It is claimed to

have been invented by a Welsh chef who added dried fruit and spices to a bread dough, creating the first version of the traditional **Welsh tea loaf**. Bara brith is a bread enriched with dried fruit and either made with yeast or with self-raising flour (no yeast). It is traditionally flavoured with tea, dried fruits and mixed spices, and is served sliced and buttered at tea time.



Barmbrack

(**Irish**: bairín breac), also often shortened to brack, is a quick bread with added sultanas and raisins. The bread is

associated with Halloween in Ireland, where an item (often a ring) is placed inside the bread, with the person who receives it considered to be fortunate. Other origins for "barm" could relate to the use of the froth from fermented ale, which is a form of yeast referred to as barm. This was used in place of bicarbonate soda in baking, as it was not widely available in Ireland until the early 19th century.



Selkirk bannock

from **Scotland** is well-known and named after the town in the Scottish borders where it is traditionally made. ...

The first known maker of this variety was a baker named Robbie Douglas, who opened his shop in Selkirk in 1859. It is a spongy, buttery variety, sometimes compared to a fruitcake,

made from wheat flour and containing a very large quantity of raisins. When Queen Victoria visited Sir Walter Scott's granddaughter at Abbotsford she is reputed to have taken her tea with a slice of Selkirk bannock, thus ensuring that its reputation was enshrined forever. Today, Selkirk bannocks are popular throughout Great Britain.



Lardy cake

, also known as lardy bread, lardy Johns, dough cake and fourses cake is a traditional rich spiced form of bread found in

several southern counties of England, each claiming to provide the original recipe. It remains a popular weekend tea cake in the southern counties of England, including Sussex, Hampshire, Berkshire, Wiltshire, Dorset and Gloucestershire. The main ingredients are freshly rendered lard, flour, sugar, spices, currants and raisins.



A London bun

is a square-shaped bun made of rich yeast dough flavored with currants and topped with white sugar icing. Formerly a popular

tea time bun it is now somewhat neglected. Its nearest still popular equivalent is the Bath bun. Neither should be confused with the Finger Bun, an elongated bun topped with white icing sugar, optionally with shredded or finely chopped coconut, and available with or without fruit (currants/sultanas).

Point Ellice House and the O'Reilly

Family: Peter O'Reilly immigrated to Canada from Ireland, a letter of introduction to Sir James Douglas in hand. He became one of the first Gold Commissioners and Judges in what was then a British Colony, later to become the Province of B. C.



The British Cheese Board

states that "there are over 1800 named British cheeses produced in the UK. from classic cheddars to more unusual modern varieties.



Blue Stilton Cheese

Stilton's history can be traced back to the early 18th. Century. It's tangy flavour, smooth texture,

Caerphilly – light-coloured (almost white), crumbly cheese made from cow's milk, with a fat content around 48%. It has a mild taste, accented with slightly sour tang.



Cave Aged Goats Cheese

is a deliciously mild, savoury, firm cheese which is similar to a traditional cheddar in texture but with a distinctive yet subtle 'goat' flavour. The Cave environment adds yet another dimension to the ageing process. (Somerset)

Cropwell Bishop is a lovely example of a British Stilton. Each Cropwell Bishop stilton is still hand made much as it always has been since the 17th century.



Cheddar

is a cheese with centuries of history. In the fifteenth century, it was stored in Somerset's Cheddar Gorge caves to mature.

Cheshire cheese and was originally produced in the county of Cheshire and the surrounding areas. It is one of Britain's oldest cheeses believed to date back to the Romans.



Cornish Blue is somewhat different from other English blues cheeses as it is more of a Gorgonzola style and is made by the Cornish Cheese

Company at Upton Cross.



Cornish Yarg

is a delicious young, tangy, semi-hard cheese. The cheese is easily distinguished by its coating of fresh nettle leaves which are picked in local hedgerows and farms then brushed onto the cheese in a distinctive pattern.

Dorset Blue Vinney a traditional blue cheese made near Sturminster Newton in Dorset, England, from skimmed cows' milk. It is a hard, crumbly cheese.

Double Gloucester has a firm body, although not as firm as a Cheddar. Its close and creamy texture and mellow flavour result in a delicious cheese, with a zesty tang on the finish.

Dubliner Cheese, is a sweet, granular cheese aged over a year and manufactured by Carbery, located in County Cork, Republic of Ireland. The cheese aims to combine the sharpness of mature cheddar and the buttery sweetness of Parmigiano.



Durham Blue cheese is made in County Durham and is one of only a few cheeses made in the area.



Gloucester cheese

– traditional unpasteurised, semi-hard cheese which has been made in Gloucestershire, England, since the 16th century, at one time made only with the milk of the once nearly extinct Gloucester cattle.

Highland Brie is a mould ripened soft cheese produced in Tain, Scotland. This brie should be eaten young if you desire a simple, light flavour or allow it to mature and the farmhouse flavours to develop for a stronger taste experience.

... .. Cont. from page 13

Irish Whiskey Cheddar This is a traditional Irish monastic Cheese reputedly brought by the Irish Monks to Scotland. It is a simple vintage cheddar entwined with Kilbeggan Irish Whiskey to give a fabulous savoury combination.



Lancashire – cow's-milk cheese from the county of Lancashire, in three distinct varieties: young Creamy Lancashire and mature Tasty Lancashire are produced by a traditional method, whereas Crumbly Lancashire (locally known as Lancashire Crumbly)

Mature Irish Cheddar, typically aged for 12 -18 months, this smooth cheddar has a full rich flavour with a hint of sweetness.

Mature Scottish Cheddar Cheese, The Mull of Kintyre Extra Mature Scottish Cheddar is slowly aged for up to 14 months

Red Leicester is famous for its distinctive deep red colour which comes from the addition of annatto to the cheese. Typically aged for between 3 and 6 months, Red Leicester's nutty taste and firm texture



Shropshire Blue – blue cheese made from pasteurised cows' milk that is prepared using vegetable rennet.

St. Endellion Brie is a luxury version of a Cornish Brie which is made with double cream making it a rich flavorsome cheese.



Stilton is relatively young compared to some British cheeses having first been made in the 18th century. Though the cheese takes its name for a village near Peterborough it was actually made near Melton Mowbray.

Wensleydale is one of Yorkshire's most famous cheeses. It was made in Wensleydale in the Yorkshire Dales, North Yorkshire by Cistercian monks who arrived in England in the 11th century.



These are only a few of the many chesses available from the British Isles. We are fortunate that the Canadian Government has increased the quota on imports, so we have the opportunity to sample the many kinds now available in B.C.

https://en.wikipedia.org/wiki/List_of_British_cheeses

Did we list your favourite, if not let our readers know email me at celticwarrior1942@gmail.com;



Richard Carr was born in Kent England on July 16, 1818. In Victoria, Richard Carr worked as a wholesale merchant. He erected a building at 1107 Wharf Street in 1862, The old family home at 207 Government Street is now a National Historic site and the premises of his wholesale food and liquor business housed the Emily Carr Gallery for many years. In Book of Small, **Emily Carr** offers a colourful description of her father's business and the surrounding area on Wharf Street,



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