



# Great Britain, North Ireland & The Republic of Ireland

Heritage, History, Traditions & Customs

*"The British Isles Historic Society Newsletter"*

**03-21b Queen Elizabeth & St. George  
Special Issue**



**Bring on the  
Pub Pies!  
Pub Pie Week**

**April 18th. to 24th.**

On visiting any pub in Great Britain, one would be hard pressed not to find at least one meat pie on the menu. They have been a staple of pub fare since the medieval era, if not before. There is something infinitely hearty and comforting about meat and vegetables swimming in a rich gravy wrapped in a thick, flaky crust. I daresay working men in England have been popping round to the pub for a pie and a pint in the middle of the day to get them through afternoons on the job since that very same medieval era. Pubs take a great deal of pride in the reputations of their pies. There are even annual contests for the best pub pies in counties, districts, and even the entire country.

## **Queen Elizabeth II, Birthday, April 21st. 2021**

(Elizabeth Alexandra Mary; born 21 April 1926)  
Queen of the United Kingdom.



It's crazy to think that Queen Elizabeth was once but a girl. We're so used to seeing her the way she is today... older and wiser, more austere. As a girl, Elizabeth was down for

anything. As a teen she was a part of the Girl Guides - basically the Girl Scouts but with less cookie selling.

In order to help Elizabeth gain her merit badges the 1st Buckingham Palace Company was formed, made up of children of royal household members and any Buckingham Palace workers whose children wanted to take part in the Girl Guides.

The young Elizabeth learned how to cook over an open fire, pitch a tent, and even worked on her bandaging skills while taking care of her sister.

**April 23rd.**

**St. George's Day**





## H.R.H. Prince Philip, Duke of Edinburgh

Born: June 10, 1921, Mon Repos, Corfu, Greece.

Died: April 9, 2021, Windsor Castle,

Windsor, United Kingdom.

Philip was born into the Greek and Danish royal families. He was born in Greece, but his family was exiled from the country when he was eighteen months old. After being educated in France, Germany and the United Kingdom, he joined the British Royal Navy in 1939, aged 18. From July 1939, he began corresponding with the thirteen-year-old Princess Elizabeth, whom he had first met in 1934. During the Second World War he served with distinction in the Mediterranean and Pacific Fleets.

After the war, Philip was granted permission by George VI to marry Elizabeth. Before the official announcement of their engagement in July 1947, he abandoned his Greek and Danish titles and styles, became a naturalised British subject, and adopted his maternal grandparents' surname Mountbatten. He married Elizabeth on 20 November 1947. Just before the wedding, he was granted the style, His Royal Highness and created Duke of Edinburgh, Earl of Merioneth, and Baron Greenwich by King George VI. Philip left active military service when Elizabeth became queen in 1952, having reached the rank of commander, and was made a British prince in 1957. Philip had four children with Elizabeth: Charles, Prince of Wales; Anne, Princess Royal; Prince Andrew, Duke of York; and Prince Edward, Earl of Wessex.

[https://en.wikipedia.org/wiki/Prince\\_Philip,\\_Duke\\_of\\_Edinburgh](https://en.wikipedia.org/wiki/Prince_Philip,_Duke_of_Edinburgh)

**Prince Philip's "astonishing achievements" and his legacy will live on forever in the hearts of those that knew him and met him.**

## A grateful and thankful world remembers

Hi Steve, sad news.

Although expected, he didn't look good after leaving hospital recently, getting news of his passing was very sad indeed. As I lived in London for most of my life my family constantly went to the Palace frequently for various events and on special occasions. I can clearly remember sitting on my father's shoulders as a young child to get a clear view of the Royal Family on the balcony waving to the huge crowds and over the following years. What an amazing life he had. My thoughts go out to the Queen and the Royal Family for their great loss. For me this is a time of reflection of years past.

As a side note, I hope you are both keeping well during Covid. Best regards,

Pauline



I had the great pleasure of being a piper in the mass pipe band that played for the Queen and Prince Philip when they attended the Commonwealth Games in Edmonton.

1978. The Queen and Princes Philip, Edward and Andrew visited Newfoundland, Saskatchewan and Alberta in 1978, and attended the Commonwealth Games in Edmonton. According to the BBC, a crowd of 45,000 spectators rose to their feet as the Royal Family, travelling in two open-top cars, entered the stadium in Edmonton.

In her opening speech, the Queen said how pleased she was to be in Edmonton for the games and, on behalf of the Canadian people, welcomed the 1,475 athletes from 46 different countries to the event.

Steve



**Wednesday, 21st April is the 95th birthday of Her Majesty the Queen.**

The Queen, the first child of the then Duke and Duchess of York, was born at 2:40 a.m. on Wednesday, 21st April 1926 at 17 Bruton Street,

the London home of her maternal grandparents, the Earl and Countess of Strathmore and Kinghorne. She was baptised Elizabeth (after her mother) Alexandra (her great grandmother) Mary (her grandmother) on 29th May in the chapel of Buckingham Palace. The chapel was destroyed by bombing in World War II and is now the site of the Queen's Gallery. The house on Bruton Street was also bombed and subsequently torn down after the war. The site is marked by an historical plaque.

**Happy Birthday, Queen Elizabeth II.**



**King George V, 1865-1936**

The grandson of Queen Victoria—and grandfather to Queen Elizabeth—George V was born third in the line of succession and did not expect to become king. That changed after his elder brother Prince Albert Victor died in 1892. George ascended the throne after the death of his father in 1910, serving as King of the United Kingdom and Emperor of India until his death in 1936.



**King George VI, 1895 - 1952**

Known publicly as Prince Albert until his accession, King George VI did not expect to inherit the throne because his elder brother Edward VIII was first in the line of succession. As the second son of George V and Queen Mary, he was made Duke of York in 1920, after serving in the Royal Navy and Royal Air Force during World War I. In 1923, he married Lady Elizabeth Bowes-Lyon, and the couple had two daughters: the future Queen Elizabeth and Princess Margaret. Following Edward's abdication in 1936, Albert took the throne and assumed the name King George VI. The dissolution of the British Empire and formation of the British Commonwealth were finalized during George's reign, so he was both the last Emperor of India and the first Head of the Commonwealth. George died in 1952 at the age of 56, and was succeeded by his daughter.

**Trivia Question #1**

Which monarch coined the surname 'Windsor' for the British royal family, after deciding that the family's previous treble-barrelled and German-sounding names were 'unpatriotic'?



**Neolithic Scotland**

Rare evidence of 5,000-year-old fabric discovered in Orkney. The piece of Neolithic fabric has not survived, but archaeologists did find the impression it left on the wet clay of a pot millennia ago.

The discovery was made by archaeologists examining markings on pottery from Ness of Brodgar in Orkney. Evidence of Neolithic woven textile in Scotland was first found at Flint Howe, near Stranraer, in 1966. An impression of the fabric had also been spotted on a piece of clay.

<https://www.bbc.com/news/uk-scotland-north-east-orkney-shetland>





## The History of the British Isles

The British Isles have witnessed intermittent periods of competition and cooperation between the people that occupy the various parts of Great Britain, the Isle of Man, Ireland, the Bailiwick of Guernsey, the Bailiwick of Jersey and the smaller adjacent islands.

Today, the British Isles contain two sovereign states: the Republic of Ireland and the United Kingdom. There are also three Crown dependencies: Guernsey, Jersey and the Isle of Man. The United Kingdom comprises England, Northern Ireland, Scotland, and Wales, each country having its own history, with all but Northern Ireland having been independent states at one point. The history of the formation of the United Kingdom is very complex.

The British monarch was head of state of all of the countries of the British Isles from the Union of the Crowns in 1603 until the enactment of the Republic of Ireland Act in 1949, although the term "British Isles" was not used in 1603. Additionally, since the independence of most of Ireland, historians of the region often avoid the term British Isles due to the complexity of relations between the peoples of the archipelago

The British Isles became inhabited more than 800,000 years ago, as the discovery of stone tools and footprints at Happisburgh in Norfolk has revealed. The earliest evidence for early modern humans in North West Europe, a jawbone discovered in Devon at Kents Cavern in 1927, was re-dated in 2011 to between 41,000 and 44,000 years old. Continuous human habitation in England dates to around 13,000 years ago (see Creswellian), at the end of the Last Glacial Period. The region has numerous remains from the Mesolithic, Neolithic and Bronze Age, such as Stonehenge and Avebury. In

the Iron Age, all of Britain south of the Firth of Forth, was inhabited by the Celtic people known as the Britons, including some Belgic tribes (e.g. the Atrebates, the Catuvellauni, the Trinovantes, etc.) in the south east. In 43 AD the Roman conquest of Britain began; the Romans maintained control of their province of Britannia until the early 5th century.

The end of Roman rule in Britain facilitated the Anglo-Saxon settlement of Britain, which historians often regard as the origin of England and of the English people. The Anglo-Saxons, a collection of various Germanic peoples, established several kingdoms that became the primary powers in present-day England and parts of southern Scotland.

They introduced the Old English language, which largely displaced the previous British language. The Anglo-Saxons warred with British successor states in western Britain and the Hen Ogledd (Old North; the Brittonic-speaking parts of northern Britain), as well as with each other. Raids by Vikings became frequent after about AD 800, and the Norsemen settled in large parts of what is now England. During this period, several rulers attempted to unite the various Anglo-Saxon kingdoms, an effort that led to the emergence of the Kingdom of England by the 10th century.

[https://en.wikipedia.org/wiki/History\\_of\\_the\\_British\\_Isles](https://en.wikipedia.org/wiki/History_of_the_British_Isles)

Thx for the news and the background details from the desk of the BIHS.....

As for the Pub Pie week, I notice that the pies are generally meat pies. However, I must say, that my favorite pie is the Saskatoon Pie that comes from the Vancouver Island Saskatoon Farm in Cobble Hill. I shall bake one of those that same week and indulge in the history of the Saskatoon Berry and the beauty of the pie that swims around my tastes buds, my emotional memories, and my delight in the current flavour.

David A. Spence President, RCS VI



## British expeditions (1790s–1821)

When European explorer-merchants from the east started to discover British

Columbia. Three figures dominate in the early history of mainland British Columbia: Sir Alexander Mackenzie, Simon Fraser, and David Thompson. As employees of the North West Company, the three were primarily concerned with discovering a practicable river route to the Pacific, specifically via the Columbia River, for the extension of the fur trade. In 1793, Mackenzie became the first European to reach the Pacific overland north of the Rio Grande. He and his crew entered the region through the Rocky Mountains via the Peace River, reaching the ocean at North Bentinck Arm, near present-day Bella Coola.

**Sir Alexander Mackenzie** (or MacKenzie, Scottish Gaelic: Alasdair MacCoinnich; 1764 – 12 March 1820) was a Scottish explorer known for accomplishing the first east to west crossing of America north of Mexico in 1793, which preceded the more famous Lewis and Clark Expedition by 12 years. The Mackenzie River is named after him, the longest river system in Canada and the second longest in North America. Mackenzie was born in Luskentyre House in Stornoway on Lewis



**Simon Fraser** (20 May 1776 – 18 August 1862) was a fur trader and explorer of Scottish ancestry who charted much of what is now the Canadian province of British Columbia

(B.C.). He also built the first European settlement in B.C. Fraser was employed by the Montreal-based North West Company. By 1805, he had been put in charge of all the company's operations west of the

Rocky Mountains. He was responsible for building that area's first trading posts, and, in 1808, he explored what is now known as the Fraser River, which bears his name. Simon Fraser's exploratory efforts were partly responsible for Canada's boundary later being established at the 49th parallel (after the War of 1812), since he as a British subject was the first European to establish permanent settlements in the area. According to historian Alexander Begg, Fraser "was offered a knighthood but declined the title due to his limited wealth



**David Thompson** (30 April 1770 – 10 February 1857) was a British-Canadian fur trader, surveyor, and cartographer. Thompson has been described as the "greatest land geographer who ever lived." David Thompson was born in Westminster, Middlesex, to recent Welsh migrants

[https://en.wikipedia.org/wiki/History\\_of\\_British\\_Columbia](https://en.wikipedia.org/wiki/History_of_British_Columbia)



**Cheat Loaf**, Historic Bread. Bread made from the second quality of flour, inferior to Manchet. (OED). Known at least since the 'The Boke of Curtasye' of 1450; "Manchet and chet bred he shalle take" If you ordered finest manchet, but were given inferior bread, you had been cheated - it seems to be the case that the verb meaning "to substitute by trickery, to deprive, to deceive" is derived from the name of the bread. There is some indication that Sly Cake has also been referred to as 'Cheat'.

### #1 Trivia Answer

King George V



### Trivia Question #2

Which member of the royal family was dubbed 'The World's Number One Celebrity' by Reader's Digest in 1985?

### Toad in the Hole

Pork bangers baked in a Yorkshire pudding with mash potato, vegetables and Guinness gravy

### PUB PIE WEEK

### Fish and Chips

Beer battered Ling Cod served with chips, a house made slaw and tartar sauce.

One piece or two piece



### TAKE-OUT SERVICE ONLY

### Cottage Pie

Ground beef, carrots, peas, red wine and thyme baked with mash potato and gravy. Served with a choice of fries or salad

### Fisherman's Pie

Wild salmon, haddock, scallops and shrimp, in a wine and mushroom cream sauce, baked with a mash potato crust



### Guinness Steak and Mushroom Pie

Steak, mushroom, peas and carrots, in a rich Guinness broth, under a golden pastry top. Served with a choice of fries or salad.

### Lamb Stew

Lamb, carrots, celery, potato, onion and barley, served with a garlic baguette

### Chicken Pot Pie

Chicken, carrots and peas in a rich cream sauce, under a golden pastry top. Served with a choice of fries or salad



## The Cheese Inn

4585 Dunbar Street  
Vancouver, B.C  
V6S2G7

(604) 620 1951

[thecheeseinoffice@gmail.com](mailto:thecheeseinoffice@gmail.com)

### Seafood Chowder

Creamy west coast chowder with clams, salmon and cod.

By the cup or bowl



## St. George

According to legend, St George was a Roman soldier born in what is now modern-day Turkey in

around 280AD and died around 303. Very little is known about his early life, but it is believed he was born to a wealthy Christian noble family. When he grew up, he became a soldier and joined the retinue of Emperor Diocletian.

In 303, Diocletian, as part of a crackdown on the growing influence of the Christian community, ordered that all Christian soldiers in the army should be expelled and all Roman soldiers be forced to make the traditional pagan sacrifice.

St George refused and denounced the edict in front of his fellow soldiers, declaring he was a Christian.

Diocletian initially tried to convert him with offers of wealth and land but when he refused, he was beheaded on 23 April 303.

King Edward III made St George the country's official saint just after he came to the throne in 1327. Edward III wanted to rebuild the strength of the English monarchy after the disastrous reign of his father – St George was part of his strategy to make England one of the most powerful and warlike nations in Europe.

<https://www.independent.co.uk/life-style/st-georges-day>

### #2 Trivia Answer

Princess Diana, Initially presented as the heir to the throne's dutiful, innocent bride, Diana transformed herself into an outspoken and controversial figure.





## St. George

St George's Day takes place on 23 April, which is traditionally accepted as being the date of his death in AD 303.

St George was beheaded for resigning his military post and protesting against his pagan leader, the Emperor Diocletian (245-313 AD), who led Rome's persecution of Christians.

The Emperor's wife was so inspired by St George's bravery and loyalty to his religion, that she too became a Christian and was subsequently executed for her faith.

Before the patronage of St George was brought back from the Crusades, the top choice for England's patron saint was Edmund the Martyr, one of the Whuffings, East Anglia's ruling family. Edmund is also the patron saint of pandemics, torture victims, and wolves.

His emblem, a red cross on a white background was adopted by Richard The Lionheart and brought to England in the 12th century, when the king's soldiers would wear it on their tunics to avoid confusion in battle.



Though celebrations are somewhat muted in modern times, Englishmen can still be seen to mark St George's Day with quintessentially British traditions, such as Morris Dancing, eating fish and chips or watching a Punch and Judy puppet show.

P.S. You don't have to be English to take the family out for a Fish & Chip dinner or a picnic to celebrate St.



2021-04-02

A Quick note from one of our Readers

Thank you. So interesting!

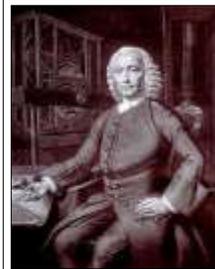
Susan Johnsen

2021-04-10

Thank you for adding me to your newsletter list.

Sincerely,

Maureen Alexander



## The Pendulum

c. 1726: Gridiron pendulum invented by John Harrison (1693–1776). The gridiron pendulum was a temperature-compensated clock

pendulum invented by British

clockmaker John Harrison around 1726 and later modified by John Ellicott. It was used in precision clocks. In ordinary clock pendulums, the pendulum rod expands and contracts with changes in temperature. The period of the pendulum's swing depends on its length, so a pendulum clock's rate varied with changes in ambient temperature, causing inaccurate timekeeping.

## Schooldays

### Treacle Sponge.

A St. George's Day treat.

Many Brits will think of

their schooldays when a steamed treacle pudding is presented to them. It was one of those classic school-dinner puds, like spotted dick. A treacle sponge pudding is a traditional British dessert dish consisting of a steamed sponge cake with treacle cooked either on it or sometimes also poured over it and often served with hot custard.

RECIPE: <https://www.bbcgoodfood.com/recipes/schooldays-treacle-sponge>

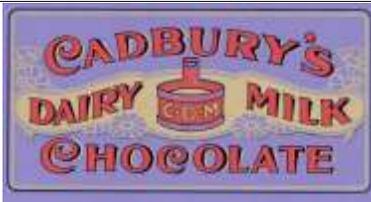




### Battenberg

Battenberg is a light sponge cake held together with jam. The cake is covered in marzipan and, when cut in cross section, displays a distinctive two-by-two check pattern alternately coloured pink and yellow. The large chequered patterns on emergency vehicles in the UK are officially referred to as Battenberg markings because of their resemblance to the cake.

Charles Nevin wrote in *The Independent*: "Battenberg cake is exemplarily British. The first cake was baked in 1884 to celebrate Prince Louis of Battenberg marrying Princess Victoria, Queen Victoria's granddaughter, and Prince Philip's grandmother.



### Cadbury Dairy Milk

Year Created: 1905, Country of Origin: England

The Cadbury Dairy Milk bar made its debut in 1905. Although Cadbury had been producing chocolate bars since 1894, the Dairy Milk bar featured a higher proportion of milk than the brand's previous bars. The bar was an instant success and within a decade, it became Cadbury's best-selling product.

Following the original Dairy Milk bar, Cadbury added several flavors to the line including Fruit and Nut (featuring almonds and raisins) and Whole Nut (with hazelnuts). In more recent years, Cadbury has released more interesting flavors like Dairy Milk Ritz, which is made with Ritz Crackers and a Vegemite flavored bar in Australia, made with caramel and Vegemite spread.

<https://www.oldest.org/food/candy-bars/>

photo source: [The Packaging Company](#)



### Jugged Steak,

Endangered Pot Meals, Berkshire: Beef cooked in a sealed pot.

Original Receipt in '*Shields Daily Gazette*' - Saturday 28 May 1892

Jugged Steak.-Beat two pounds of steak with a rolling-pin, place the meat in a jar in the oven, with enough stock thickened with flour to cover it; add an onion with the peel on, a few cloves, pepper and salt to taste, bake it for four or five hours. When you dish the steak, pour the gravy over it through a sieve. The skin of onions colours whatever meat it is placed with, the knowledge of which saves much trouble in all dishes where it is not necessary to slice onions.

Original Receipt from '*Blackburn Standard*' - Saturday 15 July 1899

Jugged Steak. - Cut a piece of beefsteak into slices, roll them, and arrange them in a stone jar. Add two onions stuck with cloves, a of wine, pepper and salt to taste, and cover closely. Place the jar in a pan of boiling water and let it simmer till the meet is tender. The meat tastes like jugged hare. Do not add any water in cooking.



### Drombeg stone

**circle** in Ireland. In the Irish countryside, megaliths were formed into a circle that aligns with the sunset on the winter solstice. Prehistoric huts nearby, Bronze Age pottery and human remains suggest the monument was used from as early as 1100 BCE.



1837: **The Analytical Engine**, a proposed mechanical general-purpose computer, designed by **Charles Babbage** (1791–1871).





**A ploughman's lunch** is an English cold meal based around bread, cheese, and onions, usually accompanied by butter and pickles.

**Plowman’s Platter Menu:**

**(Choose from the following)**

Slices of crusty bread or bread rolls

English or Irish cheeses, Cheddar, Stilton, Wensleydale

Pearl onions or sliced onion

English Beer

**Additional items:**

Slices of ham and assorted sliced meats, or thinly sliced roast beef

Small green salad or lettuce leaves

Celery sticks and baby carrots

Apple slices, asst. fruits

Hardboiled eggs, cut in half

British sweet or traditional pickle onions or gherkin

Small selection pickles, bread & butter style, sweet

**Condiments:**

Branston pickle,

Small servings of chutneys or piccalilli

Patty of Butter

English mustard

Salt and pepper shaker

**Pub Additional;**

Scotch eggs, cut in ¼’s

Slices of pork pie

Usually served on a large wooden cheese cutting board.



**Woolton pie**, at first known as Lord Woolton pie, is a pastry dish of vegetables, widely served in Britain in the Second World War when

rationing and shortages made other dishes hard to prepare. It was created at the Savoy Hotel in London by its then Maitre Chef de Cuisine, Francis Latty. It was one of a number of recipes commended to the British public by the Ministry of Food during the Second World War to enable a nutritious diet to be maintained despite shortages and rationing of many types of food, especially meat. It was named after Frederick Marquis, 1st Lord Woolton (1883–1964), who popularised the recipe after he became Minister of Food in 1940. The recipe involved dicing and cooking potatoes (or parsnips), cauliflower, carrots and possibly turnip. Other vegetables were added where available. Rolled oats and chopped spring onions were added to the thickened vegetable water which was poured over the vegetables themselves. The dish was topped with potato pastry and grated cheese and served with vegetable gravy. The content of the pie filling could easily be altered to include whatever vegetables were in season at the time.

2021-03-19

Steve,

Hope you and Lil are healthy and doing alright!

Happy St. Patrick’s day! Thank you for your feedback. What an awesome newsletter Steve! So much great info.

I’m planning on making Guinness stew for dinner after work today.

Hope you have a great week!

Thank you,

Gabrielle



## Beef Wellington

Beef Wellington is an English dish made of fillet steak coated with pâté (often pâté de foie gras) and duxelles, which is then wrapped in Parma ham and puff pastry, then baked. Some recipes include wrapping the coated meat in a crêpe to retain the moisture and prevent it from making the pastry soggy. A whole tenderloin may be wrapped and baked, and then sliced for serving, or the tenderloin may be sliced into individual portions prior to wrapping and baking.

A national hero for defeating Napoleon at Waterloo in 1815, Arthur Wellesley was made the first Duke of Wellington. He loved a dish of beef, mushrooms, truffles, Madeira wine, and pâté cooked in pastry, which has been named in his honor.

The Duke of Wellington, who won the Battle of Waterloo in 1815, was quite indifferent to food, so much so that his cooks often gave notice, despairing of using their culinary talents in his household. In spite of this, his name has been given to a fillet of beef, wrapped in puff pasty, so called perhaps because in its larger version the finished product looks like a highly polished riding or Wellington boot.

The Duke is said to have requested that this beef dish be served at any dinner that he might be hosting. While his proud English chef dubbed the preparation, "Wellington Steak,"

### Trivia Question #3

As well as Queen Elizabeth II, there are only five other kings and queens in British history who have reigned for 50 years or more. Who are they?



1854: Boolean algebra, the basis for digital logic, conceived by George Boole (1815–1864)



## The Bedfordshire

**clanger**, also called the Hertfordshire clanger, Trowley Dumpling, or simply the clanger, is a dish from Bedfordshire and

adjacent counties in England, such as Buckinghamshire and Hertfordshire. It dates back to at least the 19th century. A Bedfordshire Clanger is a pastry that has a savoury filling at one end and a sweet filling at the other, which serves as both a main course and dessert in one bake. It was originally enjoyed as a tasty lunch snack for farm labourers from the English county of Bedfordshire



## A Bakewell tart is an

English confection consisting of a shortcrust pastry shell beneath layers of jam, frangipane, and a topping of flaked almonds. It is a variant of the Bakewell pudding,

closely associated with the town of Bakewell in Derbyshire.

Bakewell pudding is an English dessert consisting of a flaky pastry base with a layer of sieved jam and topped with a filling made of egg and almond paste. The pudding originated in the Derbyshire town of Bakewell. The origins of the pudding are not clear, but a common story is that it was first made by accident in 1820 (other sources cite 1860) by Mrs. Greaves, who was the landlady of the White Horse Inn (since demolished). She supposedly left instructions for her cook to make a jam tart. The cook, instead of stirring the eggs and almond paste mixture into the pastry, spread it on top of the jam. When cooked, the egg and almond paste set like an egg custard, and the result was successful enough for it to become a popular dish at the inn.

[https://en.wikipedia.org/wiki/Bakewell\\_pudding](https://en.wikipedia.org/wiki/Bakewell_pudding)



## Chehalis Cross

The Chehalis Cross, or Chehalis Monument, is a Celtic cross memorial commemorating the eight people who died when the



tugboat Chehalis sank off Stanley Park.

The monument is installed west of Brockton Point in Vancouver, British Columbia.

## Sinking of the Chehalis

The 59.3 ft wooden steam ship Chehalis, owned by the Union S.S. Company of Vancouver, sank at about 2 p.m. July 21, 1906 killing 8 of the 15 people onboard, following a collision with the Canadian Pacific Railway's Princess Victoria, a 300 ft steam ship. The seven survivors were rescued by the keeper of the nearby Brockton Point lighthouse.

The Chehalis had been chartered to carry passengers to British Columbia's north coast and had just embarked from North Vancouver in fine weather, passing Brockton Point while heading out of Burrard Inlet. The Princess Victoria embarked from the Canadian Pacific Railway dock in Vancouver carrying 219 passengers. The Princess Victoria corrected its course for a small launch before running over the Chehalis. The official investigation blamed the Princess Victoria for the collision.

The Union Steamship Company of British Columbia was organized in Vancouver in 1889 by Captain W. Webster and John Darling, a former director and General Superintendent of the Union Steamship Company of New Zealand. In 1911, control of the company passed to J.H. Welsford and Company of Liverpool, England, and control remained in English hands until 1937, when

Vancouver capitalists purchased all shares. The company acquired the Frank Waterhouse Company of Canada in 1939 as a wholly owned subsidiary. The company also owned the Sannie and Howe Sound Ferry Company Limited as well as resort property on Bowen Island, the Sechelt Peninsula and at Whyte Cliff. Although all vessels were sold to Northland Navigation in 1959, the company remained in the land business.



## Suffolk Cheese, Extinct.

The original Suffolk was one of the most famous cheeses of England. It was a very hard cows' milk cheese, possibly similar to

Parmesan, the unique hardness and durability of which was celebrated, or decried, in poems, songs and jokes. It was written-about by Pepys and Johnson and was the official cheese of the Royal navy. It is no longer made, though other, more conventional, cheeses of the Edam or Cheddar type are currently (2013) produced in Suffolk. Original Receipt in 'The Cook and Housekeeper's Dictionary' by Mary Eaton (Eaton 1822);

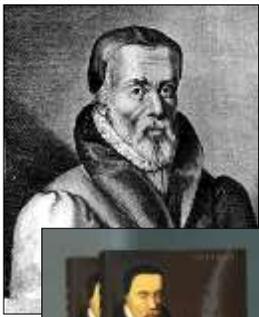
**SUFFOLK CHEESE.** The curd is broken up in the whey, which is poured off as soon as the former has subsided. The remainder, with the curd, is put into a coarse strainer, left to cool, and is then pressed as tightly as possible. After this it is put into the vat and set in a press to discharge the remaining whey. The curd is then taken out, broken again as finely as possible, salted, and returned to the press.

Suffolk was the cheese of Nelson's Royal Navy, The cheese ration was 4oz every other day



## Penguin bars – banned in

Canada: Chocolate Penguin bars, along with Irn-Bru and Marmite, were banned by the Canadian Food Inspection Agency for being unacceptably 'enriched with vitamins and minerals'.

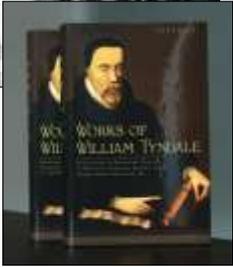


## William Tyndale,

Born: 1494, **Melksham Court, Stinchcombe, Gloucestershire, England**, Died: October 6, 1536,

Duchy of Brabant. was an English scholar who became a leading figure in the Protestant Reformation in the years leading up to his execution. He well known as a translator of the Bible into English,

is



influenced by the works of Erasmus of Rotterdam and Martin Luther.

Tyndale's translation was the first English Bible to draw directly from Hebrew and Greek texts, the first English translation to take advantage of the printing press, the first of the new English Bibles of the Reformation, and the first English translation to use Jehovah ("Iehouah") as God's name as preferred by English Protestant Reformers. It was taken to be a direct challenge to the hegemony of both the Catholic Church and the laws of England maintaining the church's position.

Tyndale's translation of the Bible was plagiarised for subsequent English translations, including the Great Bible and the Bishops' Bible, authorised by the Church of England. In 1611, the 47 scholars who produced the King James Bible drew significantly from Tyndale's original work and the other translations that descended from his. One estimate suggests that the New Testament in the King James Version is 83% Tyndale's words and the Old Testament 76%. Hence, the work of Tyndale continued to play a key role in spreading Reformation ideas across the English-speaking world and eventually across the British Empire.

[https://en.wikipedia.org/wiki/William\\_Tyndale](https://en.wikipedia.org/wiki/William_Tyndale)



1668: Newtonian telescope invented by Sir Isaac Newton (1642–1727)



## Northern Ireland:

Readers will have noticed that the header has changed a couple of times since St. Patrick's day. We have made these changes as a way of trying to make the physical land mass that make up "the British Isles" and the political distinction of the various countries that makes up the United Kingdom (Great Britain & Northern Ireland) and the Republic of Ireland. We are sorry for any confusion.

Northern Ireland is a devolved constituent part of the United Kingdom. Located in the northeast of the island of Ireland, Northern Ireland shares a border to the south and west with the Republic of Ireland. Northern Ireland is literally translated to Tuisceart Éireann in Irish (though it is sometimes known as Na Sé Chontae 'The Six Counties' as well as Tuisceart na hÉireann '[the] North of Ireland' by republicans) and Norlin Airlann or Northern Ireland in Ulster Scots.

### #3 Trivia Answer

Victoria (63 years); George III (59 years); Henry III (56 years); Edward III (50 years) and James VI and I (58 years)



### Trivia Question #4

Prince Edward, the Queen's youngest son, left the marines in January 1987 to pursue a career in what field?



1530s: Origin of real tennis played with rackets, popularised by Henry VIII. Real tennis – one of several games sometimes called "the sport of kings" – is the original racquet sport from which the modern game of tennis (originally called "lawn tennis") is derived. It is also royal tennis in England and Australia.

## British Dates in History



**January 1, 1660** - Samuel

Pepys began his famous diary in which he chronicled life in London including the Great Plague of 1664-65 and the Great Fire of 1666.

Samuel Pepys FRS (/pi:ps/PEEPS; 23 Born: February 23, 1633, London, United Kingdom – Died: May 26, 1703, Clapham Town, London, United Kingdom) was an administrator of the navy of England and Member of Parliament who is most famous for the diary he kept for a decade while still a relatively young man.

[https://en.wikipedia.org/wiki/Samuel\\_Pepys](https://en.wikipedia.org/wiki/Samuel_Pepys)

**January 1, 1801** - Ireland was added to Great Britain by an Act of Union thus creating the United Kingdom of Great Britain and Ireland.

**January 1, 1877** - Queen Victoria was proclaimed Empress of India.

**January 1, 1915** - During World War I, the British Battleship Formidable was hit by a torpedo in the English Channel, killing 547 crewmen.

### #4 Trivia Answer

The entertainment industry. His first foray was producing the programme It's a Royal Knockout, televised in June 1987



### Trivia Question #5

Which royal promised to “love, comfort, honour and keep” her husband on her wedding day, omitting the traditional words “obey”?



1627: Publication of first experiments in Water desalination and filtration by **Sir Francis Bacon** (1561–1626).



**Yorkshire pudding** is a

common English side dish, a baked pudding made from a batter of eggs, flour, and milk or water. It is a versatile food

that can be served in numerous ways depending on the choice of ingredients, the size of the pudding, and the accompanying components of the dish. As a first course, it can be served with onion gravy. For a main course, it may be served with beef and gravy, and is part of the traditional Sunday roast, but can also be filled with foods, such as bangers and mash to make a meal.

When wheat flour began to come into common use for making cakes and puddings, cooks in northern England devised a means of making use of the fat that dropped into the dripping pan to cook a batter pudding while the meat roasted. In 1737, a recipe for "a dripping pudding" was published in the book *The Whole Duty of a Woman*. Originally, the Yorkshire pudding was served as a first course with thick gravy to dull the appetite with the low-cost ingredients so that the diners would not eat so much of the more expensive meat in the next course.

[https://en.wikipedia.org/wiki/Yorkshire\\_pudding](https://en.wikipedia.org/wiki/Yorkshire_pudding)



**1813: Ironstone china**

invented by Charles James Mason (1791–1856). A patent was granted to Charles James Mason, Lane

Delph, in 1813 for the manufacture of “English porcelain,” a white ware that he marketed as Mason’s Ironstone China. Job and George Ridgway made a similar product under the name stone china.



1901: First commercially successful light farm-tractor invented by Dan Albone.

Born: September 12, 1860, Biggleswade, U.K.





**Stilton Cheese** can only be produced in the three counties of Leicestershire, Nottinghamshire and Derbyshire, and has been made since the early 18th century. A blue, slightly crumbly, creamy cheese, it has to be made from pasteurised cows' milk – some are creamier than others, too, so it's usually worth a trip to a cheese specialist to try some out. It's great eaten with pears or celery, but it's also a good cooking cheese.



### Stilton Tartlets

#### Ingredients:

3 tbsp plain flour, for rolling

250 g shortcrust pastry

250 g mascarpone

2 medium eggs

2 tbsp snipped fresh chives

100 g wafer thin British ham, shredded

100 g Cropwell Bishop blue stilton, crumbled

#### Step-by-step:

Preheat the oven to 190°C/375°F/gas mark 5.

On a lightly floured surface, roll out the pastry thinly then, using an 8cm (3 inch) cutter, stamp out rounds and use to line a 12-hole fairy cake or bun tin.

In a bowl, beat together the mascarpone, eggs and chives, then stir in the ham and stilton.

Divide among the pastry cases and bake for 20-25 minutes until set and golden brown.

Recipe and image courtesy of Waitrose & Partners.

#### #5 Trivia Answer

Catherine 'Kate' Middleton



### Bubble and Squeak

is a British dish made from cooked potatoes and cabbage, mixed together and fried. The food writer Howard Hillman classes it as one of the "great peasant dishes of the world". The dish has been known since at least the 18th century, and in its early versions it contained cooked beef. By the mid-20th century the two vegetables had become the principal ingredients.



### Liver and Onions

is a dish consisting of slices of liver (usually pork, beef or, in the United Kingdom, lamb) and bulb onions; onion is favoured as an accompaniment to liver as the sharp flavour of onion "cuts" the somewhat metallic flavour of liver, which can be off-putting to some eaters. The liver and the onions are usually fried or otherwise cooked together, but sometimes they may be fried separately and mixed together afterwards. The liver is often cut in fine slices, but it also may be diced. Liver and onions is widely eaten in the United Kingdom where it is usually eaten along with boiled or mashed potatoes. Calf's or lamb's liver are the usual choices in the UK and is often accompanied by fried bacon.



Being British means loving a good savory pub meat pie, and nothing is better

than a Steak and Guinness or Ale Pie.  
Have you had yours today?



### **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.

#### **Description:**

The main ingredients are freshly rendered lard, flour, sugar, spices, currants and raisins. Lardy cake can be eaten at any time of day as a snack but is most commonly consumed in the afternoon with tea or coffee. Lardy cakes are very rich and sweet and eaten traditionally for special occasions, high days and holidays and harvest festivals. The cake is made by layering thinly rolled dough with the other ingredients. As reported by the author Elizabeth David, a Hampshire cookbook advises that the cake be turned upside down after baking "so the lard can soak through." It is theoretically possible to substitute butter for lard, but as Elizabeth David puts it: "How could they be Lardy cakes without lard?" A variation of the lardy cake is the dripping cake.

There is some dispute as to which area of England recorded the original recipe. In Hampshire a form of the cake was made without currants and it can still be bought in the county and neighbouring Sussex. Versions of the cake are also baked in the West Country particularly in Gloucestershire and Wiltshire. These are areas of England where pig farming (of which lard is a product) has traditionally been a mainstay of the agricultural economy. Despite contemporary concerns about high-calorie, high-fat foods, it is still widely eaten, appearing on the menu at the Royal United Hospital, Bath and as an adornment to the summer garden parties at

Buckingham Palace. However, lard has a significantly lower proportion of saturated fats than butter, a common cake ingredient.



### **George Bassett & Co.,**

known simply as Bassett's, was a British confectionery company and is now used as a brand of Cadbury, owned by Mondelez

International. The company was founded in Sheffield by George Bassett in 1842. Perhaps the company's best-known sweets, the Liquorice Allsorts, were created by accident in 1899 and in 1926 the mascot of Bassett's, Bertie Bassett, was created; Bertie continues to represent the brand today. In 2016, the brand was joined with Maynards to create Maynards Bassetts.

**Liquorice allsorts** were created in 1899 as the result of an accident (or so the story says).

Charlie Thompson was a salesman at the Bassett's company. He tripped while he was carrying a tray of separate liquorice and paste candies to show a potential customer. The candies became jumbled up, creating odd combinations. The customer was impressed and placed an order for the mixed-up candies—the first liquorice allsorts.



## **WHAT DID YOU MISS?**

The Heritage, History, Traditions & Customs of England, North Ireland, Scotland, Wales, Cornwall, Isle of Man and the Republic of Ireland newsletters by the British Isles Historic Society are available at:

<https://rssg.org.uk/branches/overseas/americas/canada/>