

A History of Food and its association with Feltham and Bedfont

Topics covered:

The Roman Period
Georgian Period
Victorian Era
The Edwardian
Period
Post WW2



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The Roman Period

**Vindolanda
(Northumberland)**
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This Roman fort was occupied for over 300 years and was fully excavated in 1976. The Vindolanda "Tablets" were found as part of this.

The Roman Period

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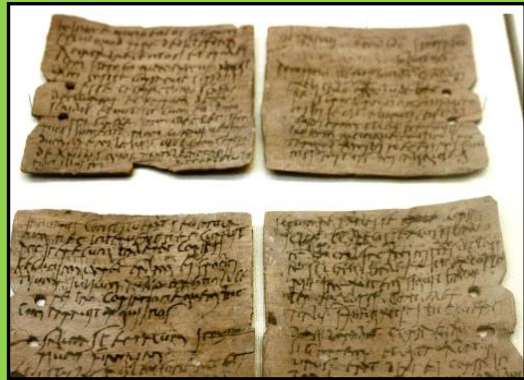
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The Roman Period

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These tablets are now housed in the British museum (where they have been fully catalogued!)



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The Prefect called Verecundus sent his slave locally to obtain the following:

1. 2 Modii of "bruised" beans (1 Modius = 9 litres)
2. 20 chickens*
3. 100-200 eggs (if at a fair price)
4. 1 Modius of olives**
5. 8 Sextarii of fish sauce (Sextarii = approx. ½ litre)

Fish sauce (known as garum) was a staple of Roman Cuisine.

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The Georgian Period

**Mustard Paste (1720) -
Mrs. Clements – the Durham
mother of all Mustard**



Coaches and Turnpikes



Mrs. Clements – the Durham mother of all Mustard

Mrs. Clements was selling mustard paste in London in jars. The jars were covered in parchment, cut from legal documents, giving rise to the saying, “deeds and contracts were only fit for covering mustard pots.”

Coaches and Turnpikes

The road from Exeter to London passed through Bedfont making the journey 179 miles and requiring 2 overnight stays. Mail coaches were also taking 25 hours in 1790. By the end of the 17th Century the state of the roads was so poor it took 5 days to complete the journey.

“The Turnpike Trust” greatly improved the roads and they maintained a section of the road by charging tolls. In 1754, the Bedfont Tollbooth was set up at the western end of the Parish. The next most easterly one, being in Hounslow.

Several inns (including the Black Dog in Bedfont), profited from this constant trade. This ended with the onset of the railway (1830 - 40) with the Waterloo to Staines line opening in 1848 (and celebrating 175 years of rail travel this year).

The Staines Road, through Bedfont remained without tarmac, until 1919. This is in spite of the fact Macadamising had already been introduced to improve the roads.

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The Georgian Period

The Black Dog (Bedfont)



Pictures by George Engelheart who retired to his country house in Bedfont in 1813.



The Black Dog was first mentioned in Christ's Hospital Accounts in 1672, known as "Signe of Ye Dog". Subsequently demolished after 1853 and the large house called St. Stephen's, was the home of the Dove family and was demolished in 1957.

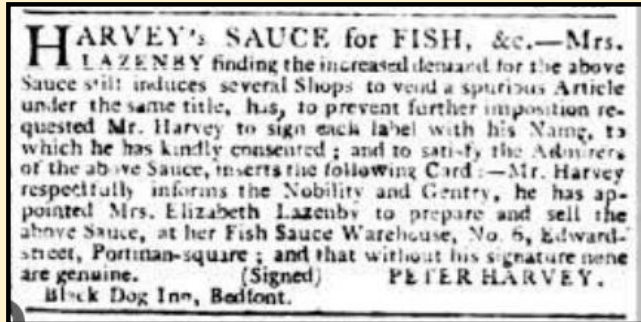
Pictures by George Engelheart who retired to his country house in Bedfont in 1813. This was first mentioned in Christ's Hospital Accounts in 1672, known as "Signe of Ye Dog". Subsequently demolished after 1853 and the large house called St. Stephen's, was the home of the Dove family and was demolished in 1957.

The Black Dog Inn was a large Posthouse with stabling for approximately 50 horses and halfway between London and Bagshot. In 1798, the inn was owned by Peter Harvey (a renowned chef) who had previously been the owner of the George Inn in Bagshot.

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The Georgian Period

Harvey's Sauce



HARVEY'S SAUCE for FISH, &c.—Mrs. LAZENBY finding the increased demand for the above Sauce still induces several Shops to vend a spurious Article under the same title, has, to prevent further imposition requested Mr. Harvey to sign each label with his Name, to which he has kindly consented; and to satisfy the Admirers of the above Sauce, inserts the following Card:—Mr. Harvey respectfully informs the Nobility and Gentry, he has appointed Mrs. Elizabeth Lazenby to prepare and sell the above Sauce, at her Fish Sauce Warehouse, No. 6, Edward-street, Portman-square; and that without his signature none are genuine. (Signed) PETER HARVEY.
Black Dog Inn, Bedfont.

HARVEY'S SAUCE for FISH, &c. – Mrs. LAZENBY (who was Peter Harvey's sister) was given the recipe as a wedding present and marketed by her husband (who she married in 1776). He was a large distributor of sauces and provisions. Peter Harvey was paid an annual fee until his death, when the full rights were passed to his sister. It was then re-marketed as Mrs. Lazenby's Sauce.

Peter Harvey (1749 – 1812) was previously a chef to the Duke of Bolton and the proprietor of two large inns prior to moving to the Black Dog. He perfected a special “fish sauce” based on a recipe from one of his customers.

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The Georgian Period

Harvey's Sauce



Harvey's sauce was a bottled relish, very popular in the mid-nineteenth century, its only rival being Worcester Sauce. It was then marketed until 1917 when purchased by Crosse and Blackwell and then discontinued in 1922.

Recipe for Sauce

Ingredients:

Strong Vinegar

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The Georgian Period

Recipe for Harvey's Sauce

Ingredients:

Strong Vinegar

Anchovies

India Soy Sauce

Mushroom Catchup (Ketchup)



Garlic, Cayenne Pepper and
Cochineal powder

Method

Place 6 anchovies in a pint of strong vinegar. Add 3 tablespoons of India Soy sauce and India Catchup. Add 2 small bruised head of garlic. Add to this $\frac{1}{4}$ ounce of cayenne pepper and allow enough cochineal powder to colour the mixture red.

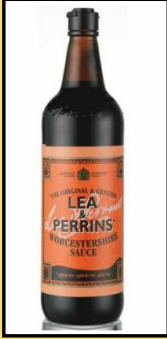
Infuse in the vinegar for 2 weeks, shake, then strain and bottle. You will then have an excellent sauce for fish, game and steaks, etc.

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Victorian Period

1838 - Worcester Sauce first sold in 1838 and was marketed by Lea & Perrins.



1879 - OK Sauce was first manufactured in 1879 and produced and sold by George Mason & Co. from 1910.



1895 - HP Sauce

Frederick Garton of Nottingham refined a recipe that he purchased, based on tomatoes. As he was told that the sauce was available in a restaurant in the Houses of Parliament, he called the sauce HP and added a picture of the Houses Parliament on the bottle.



This sauce was a rival to Harvey's Fish Sauce as it also contained anchovies. Its distinctive flavour comes from the additional ingredients of molasses and extract of tamarind. Lee and Perrins merged with HP Sauce in 1930.

-1879

OK Sauce was first manufactured in 1879 and produced and sold by George Mason & Co. from 1910.

The following year they were winners of the Gold Medal in the Festival of Empire Exhibition. Since 1957, it has been owned by Coleman's (mustard) and no longer sold in this country but since 1990 can only be bought from abroad.

The sauce is known as a “Fruit Sauce” as it contains raisins, mangoes, ginger, mace, nutmeg, cloves and cinnamon. It was not as popular as some sauces already mentioned.

Frederick Garton of Nottingham refined a recipe that he purchased, based on tomatoes. As he was told that the sauce was available in a restaurant in the Houses of Parliament, he called the sauce HP. Although the recipe was based on tomatoes, it also contained tamarind, dates and cornflour. There is even a book called:

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The Edwardian Era

Feltham Beauty Apple (*Malus Domestica*)



- 1908

It was first cultivated in Veitch's Nursery in Langley and received an award of merit from the Royal Horticultural Society. It is a dessert apple and one of the earliest picked in the apple season. It has firm, crisp flesh with sub-acid flavour. There is a Feltham Beauty Apple planted in Bridge House Pond garden.

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Post WW2

- 1946
- A.W. Smith introduced the Feltham Pea (*Pisum Sativum*). It is 45-50cm long with a 7-8cm pod. This early variety is also growing in Feltham Bridge House Pond Garden next to the apple tree.

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Post WW2

Pea – Feltham First, “First Early”



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Written by Tony Fredjohn and presentation compiled by Jane Fredjohn (January 2024)