

2008-04-01

1911 Census Facility on Edwardian Restaurant Workers in Dublin

Máirtín Mac Con Iomaire

Technological University Dublin, mairtin.macconiomaire@tudublin.ie

Follow this and additional works at: <https://arrow.tudublin.ie/tfschafart>



Part of the [Cultural History Commons](#), [European History Commons](#), [Food Studies Commons](#), [Labor History Commons](#), and the [Social History Commons](#)

Recommended Citation

Mac Con Iomaire, M. (2008). 1911 Census Facility on Edwardian Restaurant Workers in Dublin. *Irish Roots*. Issue No. 65, First Quarter, pp. 18-19, DOI: 10.21427/d7p47f

This Article is brought to you for free and open access by the School of Culinary Arts and Food Technology at ARROW@TU Dublin. It has been accepted for inclusion in Articles by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.

School of Culinary Arts and Food Technology

Articles

Dublin Institute of Technology

Year 2008

1911 Census Facility on Edwardian
Restaurant Workers in Dublin

Máirtín Mac Con Iomaire Ph.D.
Dublin Institute of Technology, Mairtin.Macconiomaire@dit.ie

— Use Licence —

Attribution-NonCommercial-ShareAlike 1.0

You are free:

- to copy, distribute, display, and perform the work
- to make derivative works

Under the following conditions:

- Attribution.
You must give the original author credit.
- Non-Commercial.
You may not use this work for commercial purposes.
- Share Alike.
If you alter, transform, or build upon this work, you may distribute the resulting work only under a license identical to this one.

For any reuse or distribution, you must make clear to others the license terms of this work. Any of these conditions can be waived if you get permission from the author.

Your fair use and other rights are in no way affected by the above.

This work is licensed under the Creative Commons Attribution-NonCommercial-ShareAlike License. To view a copy of this license, visit:

- URL (human-readable summary):
<http://creativecommons.org/licenses/by-nc-sa/1.0/>
 - URL (legal code):
<http://creativecommons.org/worldwide/uk/translated-license>
-

Máirtín Mac Con Iomaire takes a look at the use of the on-line 1911 census facility in identifying Restaurant Workers in Edwardian Dublin

The writer's research interest is the development of restaurants in Dublin from 1900 to 2000 and particularly the influence French haute cuisine had on this development. One source of statistical information on hospitality professionals, particularly foreign-born individuals, is the 1911 Census. Information about Dublin has been available online since November 2007 on the National Archives website. The rest of Ireland will be made available online in due course. This article outlines my experience interfacing with this new research tool and discusses some techniques that have proved beneficial in uncovering hitherto unknown knowledge. Data gleaned from the 1911 Census reports, available in the Central Statistics Office, is compared with details of individual hospitality workers listed in the 1911 Census online. Discrepancies or anomalies in the online Census are identified, probed and corrections, where available are suggested.

Names and / or addresses are prerequisites of searching the online Census. The names of twenty two prize-winners of culinary competitions held in Dublin's Rotunda between 1909 and 1912 were printed in *The Irish Times*. The researcher combined these names with others gleaned from newspaper advertisements for restaurants, and names and addresses from restaurant listings in Thom's Directory as a basis for which to explore the online Census. The 1911 Census does not have a search by occupation option, which is why the names and addresses above proved so valuable. This researcher was particularly looking for establishments serving haute cuisine, using the presence of foreign-born or foreign-trained chefs and waiters as a marker. Professional food-service workers, however, were categorized under a number of different headings (chef, cook, cook not domestic, waiter, domestic servant, hotel keeper etc.) in the 1911 Census which complicated matters. The information I present is indicative rather than definitive regarding the structure, size and economic health of Dublin's Edwardian restaurants.

The 1911 Census Online

Starting with twenty two names, the researcher managed to uncover the identity and background of over one hundred and fifty hospitality workers. Details of the foreign-born individuals are listed below (Figs. 1 and 5), but a more comprehensive account is available in the culinary history journal *Petit Propos Culinaires* (PPC86). It is worth noting that many hotel cooks, kitchen maids, waiters and waitresses are listed as domestics. The 1911 Census provides the forename, surname, relationship with head of family, religion, education (read or write), age and sex, occupation, particulars as to marriage, place of birth, Irish language fluency, and infirmities where appropriate (deaf, dumb etc.). Of most interest to this research is the occupation and place of birth. The place of birth of the children also give some indication as to how long a foreign chef, waiter or restaurateur have been domiciled in Dublin. It can also suggest whether they came directly to Dublin from their country of birth, or first worked in England or Scotland, a trend that was apparent from biographies of chefs previously identified as working in Dublin during the nineteenth century.

Two outstanding Irish chefs emerged from this research. In the 1912 Culinary Competitions, Francis Egan, 14 Armstrong Street, Dublin won awards in six of the nine sections. There are two Francis Egan listed at this address in the 1911 Census. Francis senior is a hotel waiter (62) born in Dublin and has two surviving children. Francis junior is a hotel cook (26) also born in Dublin. During the 1911 Culinary Competitions, a special silver cup

was presented to P. Brady, 4 Dolphin Avenue, Dublin for winning awards in seven of the nine culinary categories. The 1911 Census lists Peter Brady (34), a Dublin born chef as living at the above address with his Wexford born wife Mary (35) their two children and one female domestic servant (20). This is evidence of Dublin born chefs / cooks competing successfully against international chefs.

Keywords – Distinctive Forenames

Keyword searches of some common foreign forenames uncovered individual cooks, chefs, waiters and managers, but the Census rarely notes where they are employed unless they live in a hotel or in specific hotel workers accommodation as shown in Figures 2 and 3. Some French names such as Henri, André and Auguste identified some French citizens but none working in the hospitality industry. Other names only uncovered one hospitality worker, such as: Swiss chef, Lucien Mayor (25) listed as boarding alongside two Austrian waiters Edward Ganz (27) and Charles Skala (25); German hotel waiter, Hans Bezold (35) living with his Irish wife and two children; Victor Espalien (38) listed as a cook from France, living with his Dublin wife; and Karl B. Gloschler listed as Austrian hotel waiter living with his English wife. Roughly 80% of the Max's listed in the 1911 Census are Russian, Jewish and working in some part of the clothing / drapery industry. Other names like Gustav, Fritz, Louis, Michel, Pierre, Alfred and Otto proved more fruitful.

Using a keyword search for Fritz, uncovered a household return for a staff house in 13 Kildare Street belonging to the Shelbourne Hotel where twelve German / Austrian / Bohemian waiters were living (Fig. 2). This illustrates how widespread the use of foreign chefs and waiters was in the Shelbourne prior to the First World War. In their 1999 book, *The Shelbourne and its people*, Michael O' Sullivan and Bernadine O' Neill write that when the war was declared in August 1914, the police arrived at the hotel and arrested the majority of the male (mostly Germans and Austrians) waiting staff. This situation led to junior Irish waiting staff being pressed into action and thus a new tradition was created.

Searching by Address

Searching the address of the Shelbourne Hotel, 27 St. Stephen's Green, uncovered the census return which is shown in Figure 3. Louis Adolphe Duvoisin (27), the Swiss assistant hotel manager is listed as head of family. There is seventy staff in total enumerated as living in the Shelbourne Hotel between the two buildings. Nineteen of these are foreign born: the twelve waiters, six kitchen staff, and Duvoisin. Eleven members of staff are listed

as born in England, some of whom hold the senior positions of housekeeper, bookkeeper, cashier, and clerk. Other occupations listed among the staff of the Shelbourne Hotel include chambermaid, plateman, plate washer, storekeeper, stillroom maid, night porter, pageboy, lift-man, lift attendant, linen keeper, laundry maid, knife cleaner, general (servant), dispense bar attendant, and left luggage attendant.

Searches by address also uncovered details about Jury's Hotel, Dame Street; The Wicklow Hotel; The Royal Hibernian Hotel, Dawson Street; The Gresham, Metropole, Hamman and Granville Hotels, Sackville Street; the Stephens Green and Kildare Street Clubs; not to mention a number of private hotels on Harcourt Street.

Restaurants

Dublin's most upmarket French restaurant in 1911 was 'Jammet's' run by Michel Jammet, who had been chef de cuisine for Lord Cadogan in the Viceregal Lodge, Dublin, prior to opening the restaurant with his brother, Francois, in 1901. There was no listing under the surname Jammet, but when I searched using the forename Michel, I found the Jammet family listed as 'Jemmet'. This also led me to the head waiter in Jammet's restaurant through his five year old son. Michel Demaizieres (5) is the son of George Demaizieres (39) from France who is listed as a head waiter. I know from my previous research that George was head waiter in Jammet's Restaurant. Michel Jammet (53) is listed as a Restaurateur – Manager, and as being born in London, living at 26 St. Andrew Street with his wife Josephine (50) and their daughter Catherine Ormieres (21) (Fig. 4). There are three bookkeepers, two bar maids, one housemaid and one linen maid, all Irish females, living with them above the restaurant in Andrew Street.

Other notable restaurants in Dublin at the time were The Bailey, Duke Street; The Red Bank (Oyster) Restaurant, D'Olier Street; Kidd's and Empire Restaurants, Nassau Street; and both Hynes and the Bodega Restaurants in Dame Street. Unfortunately, many restaurants did not board their staff above the restaurant premises, a practice more common among hotels. If one finds a restaurant or hotel on a certain street in the Census, the rest of the street can be explored using the 'House and Buildings Return Form'.

Corrections

There are clearly some discrepancies between the figures shown in the 1911 Census reports – available in the Central Statistics Office – and the reality when you probe the online Census. The 1911 Census report listed 'chef' as the occupation of seven foreign-born persons working in Ireland. This research has identified thirteen foreign born chefs working in Dublin alone – a number I believe would rise with further investigation. The listing of Michel Jammet as born in London is clearly an error since my research shows that both he and his brother Francois were born in St. Julia de Bec, near Quillan, in the French Pyrenees. Most of the errors I have discovered during this research are minor typographical ones (Fig. 6). Indeed the online Census has a specific online form for reporting errors in transcription.

Conclusions

The 1911 Online Census is a fascinating tool that reveals addictive qualities, that any social historian or genealogist will find hard to resist. One of the most beneficial techniques used during this research was the use of common forenames of foreign nationals. Another search technique that yielded rewards was the use of the star (*) function for surnames. A search for p***i will reveal Italian families Pisani, Pini, Pedreschi, Panlinelli and Palmieri. With common Irish and English names, the search can be simplified by using the sex and age filters.

Armed with 22 names of prize-winners, this researcher uncovered over 150 hospitality professionals, and discovered where they lived, their marital status, and where they were born. Also discovered was whether they had family working in the catering / hospitality industry. By studying the ages and place of birth of individual's children, I was able to develop a picture of how long they had been domiciled in Dublin and where they may have previously worked. These include fifty five chefs, cooks, waiters, waitresses, kitchen maids etc. from the United Kingdom of Great Britain and Ireland; twenty two foreign born chefs and cooks; thirty one foreign born waiters; and thirty one proprietors and managers of Dublin hotels and restaurants, and including some chefs that have progressed to become restaurateurs, hotel managers and cinematographers.

Patterns emerge from the research, such as the frequency of continental chefs and waiters working firstly in London or Scotland where they meet or marry either an Irish or a Scottish girl, prior to moving to Dublin. There is often a tradition of hospitality in the family. The pattern of female cooks and kitchen maids predominantly working in private homes and at the lower to middle level of hospitality market is still evident. Male cooks are more frequent in higher class establishments, but foreign born cooks, chefs and waiters seem to still carry an extra cachet. However, the success of both Francis Egan and Peter Brady in the culinary competitions is a positive sign of skills transmission and the development of an indigenous industry.

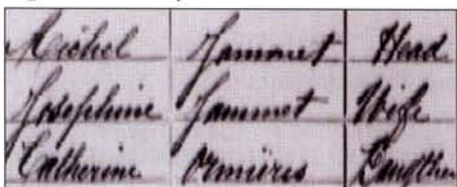


Figure 4: Jammet Family names interpreted as Jemmet by the Online Census
Source: www.census.nationalarchives.ie

Error in Transcription	Suggested Correction
Louis Jemmet	Louis Jammet
Lenon Geldof	Zenon Geldof
Mes? Fortin	Marrio Fortin
Charles Skaia	Charles Skala
Caroline Jonny	Caroline Young
Ernest Chanailin	Ernest Chamartin
Karl B. Gloechlerz	Karl B. Gloschler
William Henry Haish	William Henry Huish

Figure 6: Transcription Errors and Suggested Corrections

Name	Age	Place of Birth	Occupation (as listed in Census)	Place of Employment (if known)
Zenon Geldof	30	Belgium	Hotel Chef	Central Hotel
Vigga Marinon Hanson	30	France	Chef	Imperial Hotel
Pierre Besson	30	France	Chef/Cook	Not Known
Pierre Lebault	39	France	Chef	Not Known
Rene Laroche	25	France	Chef	Royal Marine Hotel
Elie Desachy	60	France	Chef	Jury's Hotel
George Desachy	32	France	Chef	Not Known
Jean Arthur Marquir	52	France	Chef	Pelletier Hotel
Victor Espalien	38	France	Cook	Not Known
Adolf Gehrig	28	Germany	Pastry Cook	Shelbourne Hotel
Camille Riss	20	Germany	Cook	Shelbourne Hotel
Willy Luft	20	Germany	Cook	Shelbourne Hotel
Antonio Haesler	19	Germany	Cook	Shelbourne Hotel
Frederick Mack	42	Germany	Cook/ Domestic Servant	Gresham Hotel
Otto Camphausel	29	Germany	Chef	Not Known
William Heller	31	Germany	Hotel Cook	Not Known
Fritz Stoddman	23	Germany	Chef	Not Known
Alfred Boseberger	30	Switzerland	Chef in Dolphin Hotel	Dolphin Hotel
Lucien Mayor	25	Switzerland	Chef	Not Known
Gustav Bauman	30	Switzerland	Chef in Hotel	Not Known
Joseph Ramoni	30	Italy	Cook Refreshment Rooms	Kingsbridge
Antonio Strata	26	Italy	Cook in hotel	Shelbourne Hotel

Figure 1: Foreign Born Chefs and Cooks working in Dublin



Figure 2: Census Return for 13 Kildare St. – Waiting staff of Shelbourne Hotel
Source: www.census.nationalarchives.ie



Figure 3: Cooks and Kitchen Workers living in The Shelbourne Hotel
Source: www.census.nationalarchives.ie

Name	Age	Place of Birth	Occupation (as listed in Census)	Place Of Employment (if known)
Theodore Witzig	27	Switzerland	Restaurant Proprietor	The Salthill Hotel
Alfred Bessler	45	Switzerland	Hotel Proprietor	The Salthill Hotel
Louis Adolphe Duvoisin	27	Switzerland	Assistant Hotel Manager	The Shelbourne Hotel
Camille Fauvin	51	France	Restaurant Proprietor	Restaurant Continental
Michel Jammet	53	France	Restaurateur – Manager	Jammet Hotel & Restaurant
Louis Henry Schmiedel	44	France	Club Manager	The Stephen's Green Club
Marie Pelletier	52	France	Hotel Keeper	Hotel Pelletier
Louis Sandross	72	Germany	Retired Hotel Manager	Not Known
Edward Weiss	26	Lorraine Alsace	Second Hotel Manager	The Royal Hibernian Hotel
James Farrelly	40	Queensland	Hotel Manager	The Gresham Hotel
Robert Henry Fortin	32	Belgium	Restaurant Manager	Not Known
John George McEntagart	62	India	Restaurant Keeper/Farmer	Empire Restaurant
Thomas E. Williams	46	England	Manager Restaurant	The Red Bank Restaurant
Charles Dejonge	45	England	Boarding House Proprietor	Not Known
Paul George Besson	30	England	Hotel Manager	The Royal Hibernian Hotel
Henry George Kilbey	54	England	Hotel Proprietor	The Four Courts Hotel
Gerald Woods	36	England	Hotel Manager	The Metropole Hotel
Robert Ross	48	Scotland	Hotel Proprietor	4 Sackville Street
George Lloyd	43	Wales	Club Steward	The Kildare Street Club
Leonard McCaughey	70	Antrim	Hotel Proprietor	Ivanhoe Hotel & Veg. Rest.
Joseph Armstrong	45	Dublin	Hotel Proprietor	The Hamman Hotel
Harriette Marie Smith	56	Dublin	Hotel Manageress	The Granville Hotel
Ellen Dowse	28	Wicklow	Restaurant Manageress	The Bailey Restaurant
George Robert Olden	50	Cork	Manager Shelbourne Hotel	The Shelbourne Hotel
Jane Barrett	72	Magherafelt	Restaurant	15 Lincoln Place
Thomas Mahon	36	Wexford	Hotel Manager	The Wicklow Hotel
John Whelan	73	Wicklow	Retired Hotel & Proprietor	The Red Bank Restaurant
William Henry Huish	38	England	Cinematographer	Pillar Cinema and Café
William Chas. Jury	45	Dublin	Hotel Keeper	Jury's Hotel
Henry Jury	42	Dublin	Hotel Keeper	Jury's Hotel
Georgina Jury	43	Dublin	Hotel Keeper	Jury's Hotel

Table 5: Proprietors and Managers of Dublin Hotels and Restaurants

Census information reproduced with kind permission of the National Archives and the Director of the National Archives, Dublin

Máirtín Mac Con Iomaire is a Lecturer in Culinary Arts at DIT, Cathal Brugha Street, Dublin