A Taste of England in Food and Pictures

Theodora FitzGibbon

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A TASTE OF
ENGLAND
IN FOOD AND
IN PICTURES
THEODORA
FITZGIBBON
A TASTE OF ENGLAND

Theodora FitzGibbon

Period photographs specially prepared by

George Morrison

To darling George, the eleventh in the series

Love

Theodora

Pan Books London and Sydney

April 11th, publication day, 1986
for our good friends Rosemary and Mark Booth
and Maureen and Will Hoyle, with many thanks
for all the help they gave us.

Also in this series by Theodora FitzGibbon in Pan Books
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On this memorable journey of over three thousand miles we met many old friends and made many new ones, to all of whom we express our deepest thanks: particularly to Nancy, Lady Bagot for her photographs, Mr Niall MacSwiggan, Mrs Artingstall in Lymm, and my old friend Moira Lyle for endless hospitality and books. To the friends to whom we have dedicated this book it is impossible to say how much we owe to them in finding photographs and old books.

Our thanks are also due to the staff of the many museums, libraries and record offices we visited who were helpful during our researches. Photographs on pages 6, 73, 98 are reproduced by kind permission of Mr Robin Gard, of the Northumberland Record Office; on page 8 is from the Warrington Museum and Art Gallery; to the Cambridge Central Library we are grateful for photographs on pages 22, 50, 153; on pages 14, 26, 62, with kind permission of Mr David Wall, Chelmsford Public Library; on pages 29, 37, 54, 61, 74, 93, 106, 113, 114, 129, 137, we thank very much Richard Chamberlain Brothers and Mark Booth, also Mrs Rosemary Booth for her contribution on pages 34, 105, 121; many thanks to Dr William Allan of Warwickshire County Museum for the photograph on page 41; we thank the Suffolk Record Office for photographs on pages 30, 57, 134; thanks are due to Mr Stephen Best and his staff at Nottingham Library for photographs on pages 42, 117, 146; and to Mr Halfpenny at Wedgwood Works, Etruria for the photograph on page 45; to Beamish Hall Museum on page 46; thanks to Mr Paul Ellis and Miss Margaret Sanders of Worcester City Library for photographs on pages 49, 149; and particularly to Mr Douglas Tideswell of Northwich for his family’s photograph of the Northwick salt mines; Mary Burkett OBE of Abbot Hall Museum, Kendal for the photograph on page 66; Colman’s Mustard of Norwich were most helpful with photographs for which we thank them; thanks to the Carnegie Central Library, Harrogate for the photograph on page 77; to the Newark Houses Museum, Leicester for the photograph on page 78; grateful thanks to the Dean and Chapter, Durham Cathedral for the photographs on pages 21, 89; to Lea & Perrins, Worcester for their photograph and books on page 90; to Miss Hebden, Hereford and Worcester County Library, Malvern for the photograph on page 133; and Miss Bowen of Derby Local Studies Library for the photographs on pages 94, 102, 126; finally Aberdeen Central Library for photographs on pages 70, 81, 130, 153.
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