

Cost: £ 39.50 (to include coffee/tea and biscuits)
Non-Member Guests £45

**Only a limited number can be accommodated—book early
to be sure of your place!**

There will be no refunds on cancellations unless there is a
waiting list.

Please return the slip below to register to:

Gina Krupski, The Maples, Almshouse Croft, Bradley, Stafford,
ST18 9DF

or by email your details to ginastudydays@gmail.com

Tel: 01785 780956

Payment can be made either by Internet Banking (preferred) to
The Arts Society, Sort Code: 40 52 40, Account 00060352 using
your membership number/Food as reference or by cheque.

Hot and cold food is available at lunchtime in the tea room.

I/We wish to attend the
"Dining with the Georgians" study day on **FRIDAY
25th October 2024**

I/We enclose a cheque for £ _____ made payable to
The Arts Society Stafford/will pay by internet banking.
(Delete as appropriate.)

Name(s): _____

Society: Stafford/North Staffs (Delete as appropriate)

Address: _____

Telephone: Mobile:

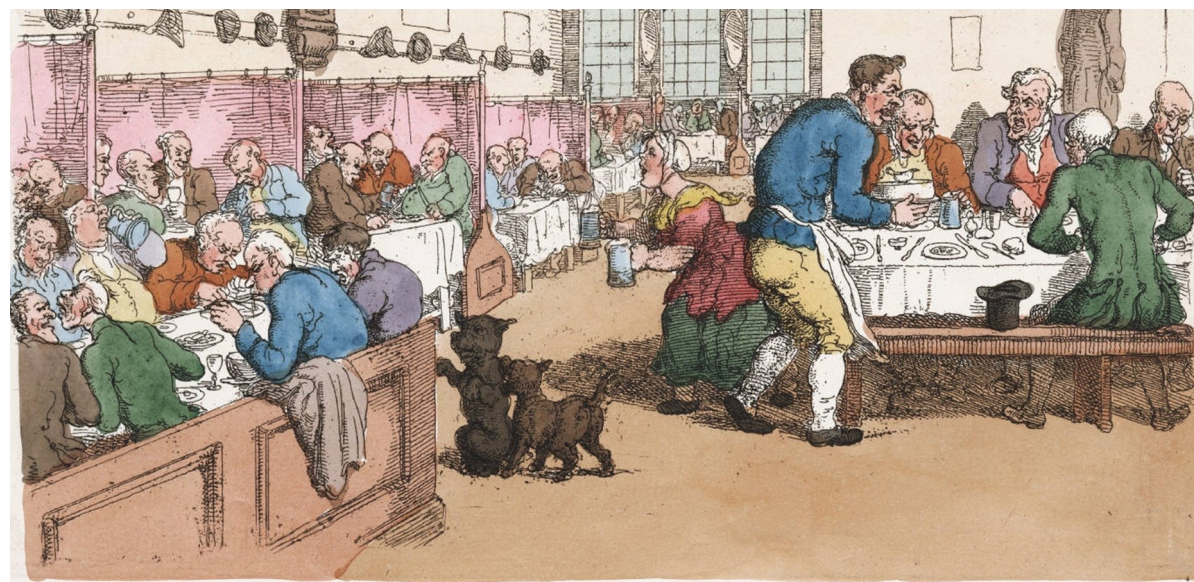
Email address:

**Please include your email address as this makes
communication much easier!**

 **THE ARTS SOCIETY STAFFORD**

Dining in and out with the Georgians

**A Study Day to be held in the Darwin Suite
at The World of Wedgwood, Barlaston, ST**



FRIDAY 25th October 2024
10.30—15.30
Registration from 10 a.m.

Peter Ross was until recently Principal Librarian at the Guildhall Library and has lectured for many years on a broad range of topics. His latest book is "The Curious Cookbook" with over 100 historic recipes including Viper Soup and Stewed Sparrows...

Lecture 1: Dining with James and Jane: Eating at home with the Georgians

Norfolk clergyman James Woodforde kept a diary between 1758 and 1802 in which he daily recorded almost every dinner he ate, whether at home, with friends, at an inn or in the houses of the local gentry. Jane Austen, moving in similar social circles a generation later, recorded food and manners in her letters and novels that illuminate Woodforde's careful recording of his every meal. This lecture brings together these two with images of paintings, prints, cookery books and the objects of daily life to illustrate the often hidden domestic lives of our Georgian ancestors.

Lecture 2: More than Just Buns: Eating out in Georgian London

Georgians of all classes dined out in pubs, coaching inns, French ordinaries, and confectioners. They also ate all kinds of street food and had an almost insatiable appetite for buns. On a journey through London we will discover the early morning drinks consumed on the street before dawn, 'nunchions' served at coaching inns, Billingsgate dinners, confectioners' cakes, syllabubs and ices, the proverbially thin ham dished up to diners at Vauxhall Pleasure Gardens, as well as the Jewish takeaway foods of the East End and even London's first 'Indian' restaurant. Our journey will be illustrated from prints, paintings and broadsides of the period, some long neglected as a source for a forgotten but fascinating part of our Georgian ancestors' way of life.

Lecture 3: Cinders in the Dripping Pan: Cooking in the Georgian Kitchen

Cooking in a Georgian kitchen required immense skill as a cook struggled to control the temperature of an open range, refined sugar, kept the ale-yeast alive, fed the bread oven, churned ice-cream in salt and ice, mixed, pureed, sieved, juiced, rolled, chopped, baked, roasted and boiled without any electricity or gas and virtually no mechanical aids. Discover through prints, paintings, book illustrations and surviving Georgian kitchens and equipment, how a cook used the myriad of tools, moulds, boards and pots to store, prepare and cook a remarkably diverse menu of dishes.

PROGRAMME FOR THE DAY

10.00 - 10.30	Registration
10.30 - 11.30	<i>Dining with James and Jane:</i> Eating at home with the Georgians
11.30 - 12.00	Coffee break
12.00 - 1.00	<i>More than Just Buns:</i> Eating out in Georgian London
1.00 - 2.15	Lunch
2.15 - 3.30	<i>Cinders in the Dripping Pan</i> Cooking in the Georgian Kitchen

