

The Historical Collections at Guildhall Library

Including the curious tale of 10,000 Cookery Books

*Dr Peter Ross,
Principal Librarian, Guildhall Library*

Engraved for the History of London.

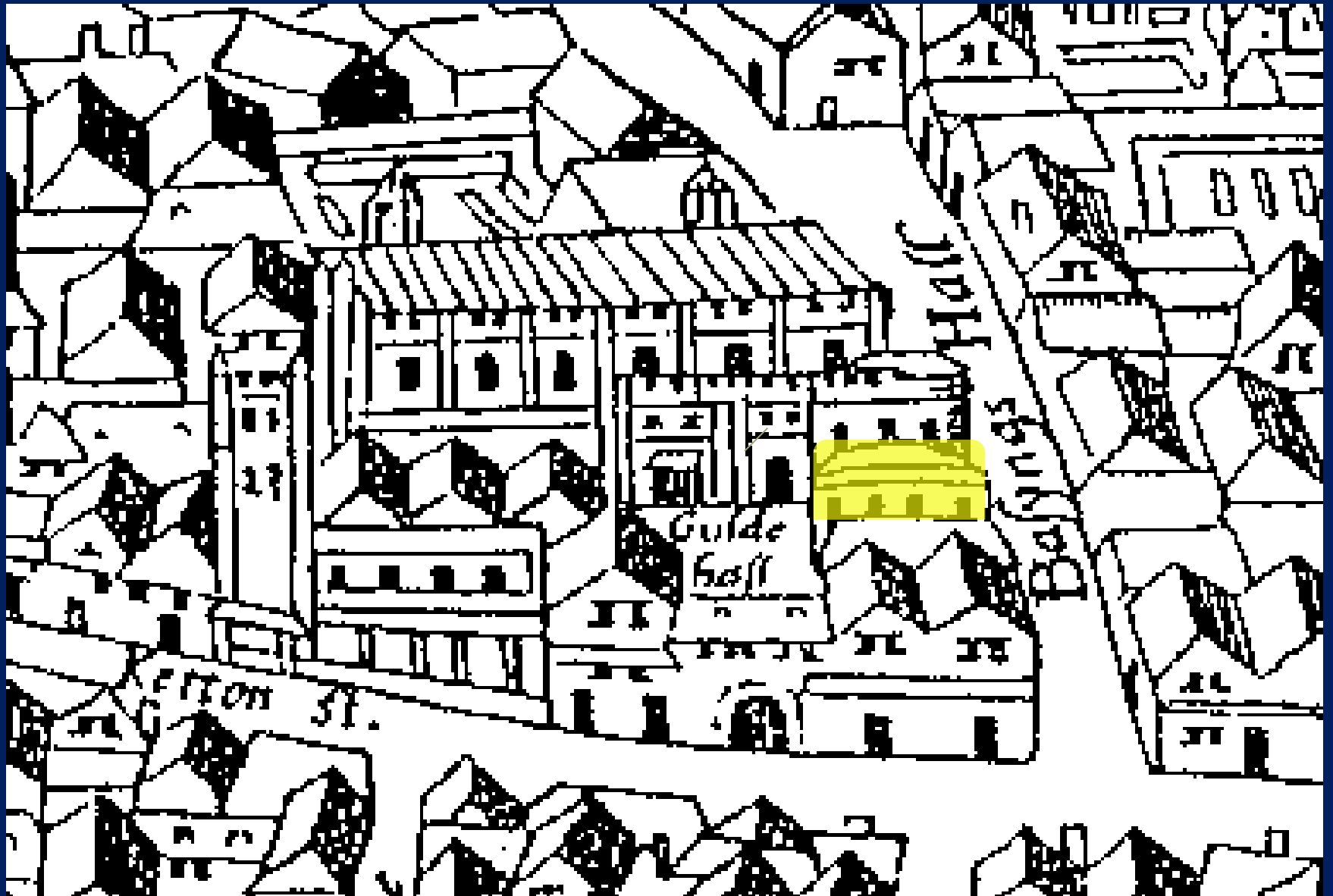


AVIEW of the GUILD HALL of the CITY of LONDON.

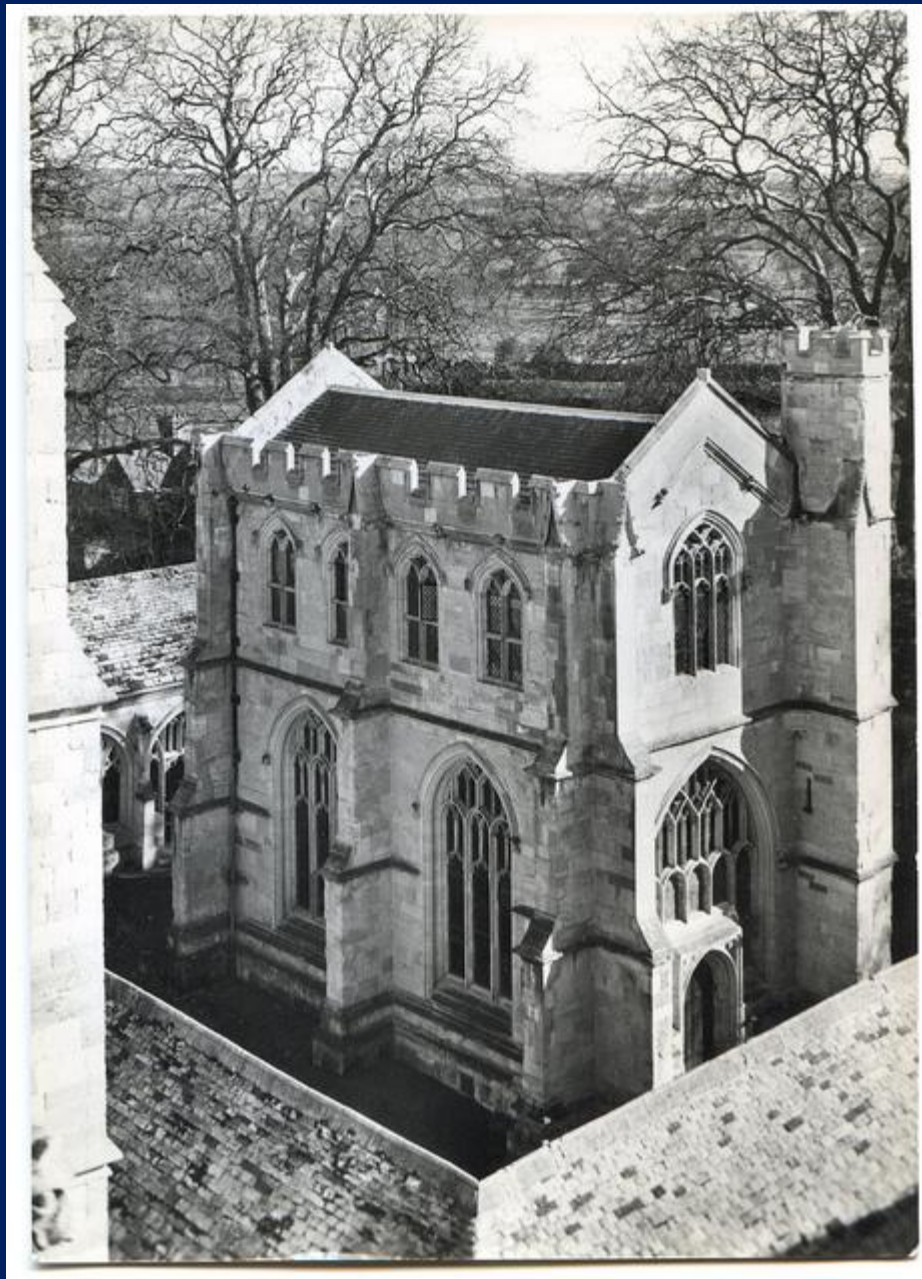
SVRWAY OF
LONDON.

Containing the Originall, Antiquity,











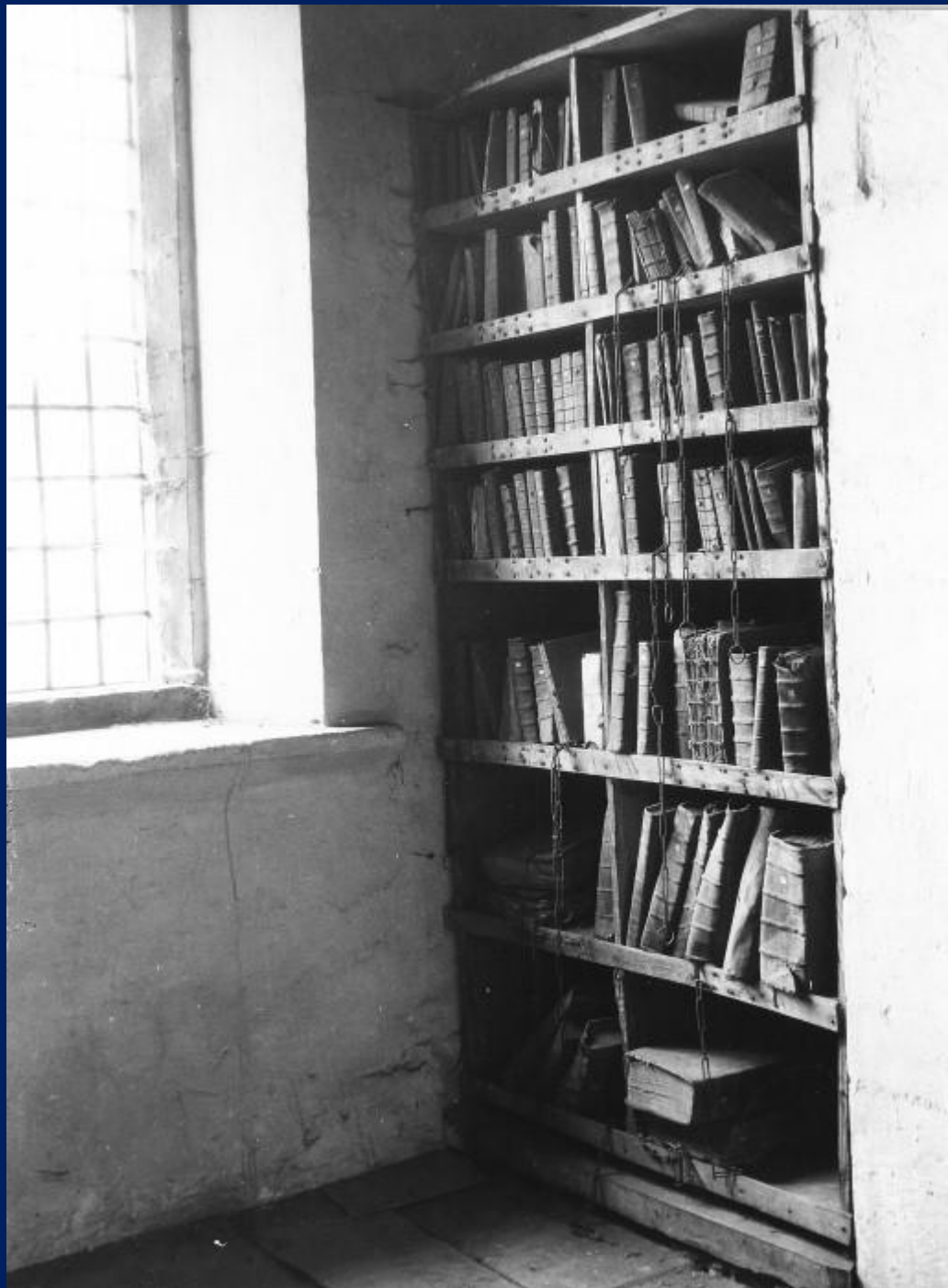




Fig 342 Artist's reconstruction of the Guildhall precinct in the late 15th century (Judith Dobie)

20th century

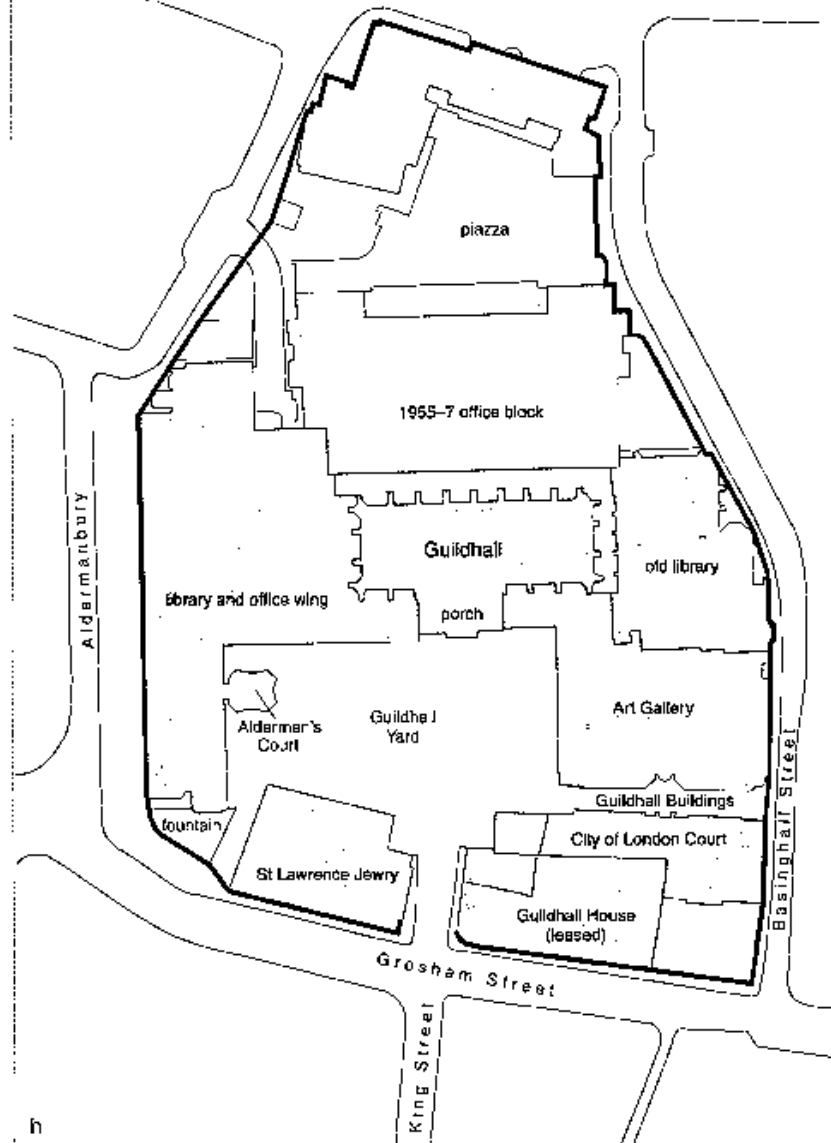




Fig 202 View of latrine pit at the west end of the library; note the 'soakaway' arch and the black staining of the fill (0.5m scale)

Hunc librum donavit magister Johannes Wapstall
bibliothecarius in Wyndesore civitatis London.







The London Gazette.

Published by Authority.

From Tuesday August 25, to Saturday August 29, 1801.

War-Office, August 29, 1801.

HIS Majesty has been pleased to approve of the Appointment of Charles Greenwood, Esq; to be Treasurer to the Royal Military Asylum.

Commissions in the Norfolk Militia, signed by the Lord Lieutenant.

Eastern Regiment.

Captain-Lieutenant Thomlinson to be Captain, vice Thomas Colthorpe Blofield, Esq; resigned. Dated August 17, 1801.

Lieutenant John Midgley to be Captain-Lieutenant, vice Captain-Lieutenant Thomlinson, promoted. Dated August 17, 1801.

Admiralty-Office, August 21, 1801.

Copy of a Letter from the Honorable William Cornwallis, Admiral of the Blue, &c. to Evan Nepean, Esq; dated off Ushant the 20th Instant.

SIR,

I Have the Honor to transmit to you, for the Information of the Lords Commissioners of the Admiralty, a Letter from Captain Wemyss, of His Majesty's Ship the Unicorn, enclosing One from Captain Griffiths, of the Atalante Sloop, both stationed in watching the Coast of Quiberon.

I have the Honor to be, &c.

W. CORNWALLIS.

His Majesty's Ship Unicorn, Quiberon Bay, 14th August 1801.

SIR,

BY His Majesty's Sloop Atalante (which I

Morbihan,) by anchoring near that Place, and commanding the Passages to the Westward, I have prevented moving.

His Majesty's Sloop Atalante has been rather more fortunate, having captured Three small light Boats, and L'Eveille Armed Lugger. The Gallantry of this Affair, to which I was an Eye-witness, is fully mentioned in Captain Griffiths's Letter, a Copy of which I enclose, and beg Leave to say he speaks my Sentiments on that Subject.

I hope this Account of my Proceedings will meet your Approbation; and I have the Honor to remain, &c.

C. WEMYSS.

*To the Honorable Admiral Cornwallis,
&c. &c. &c.*

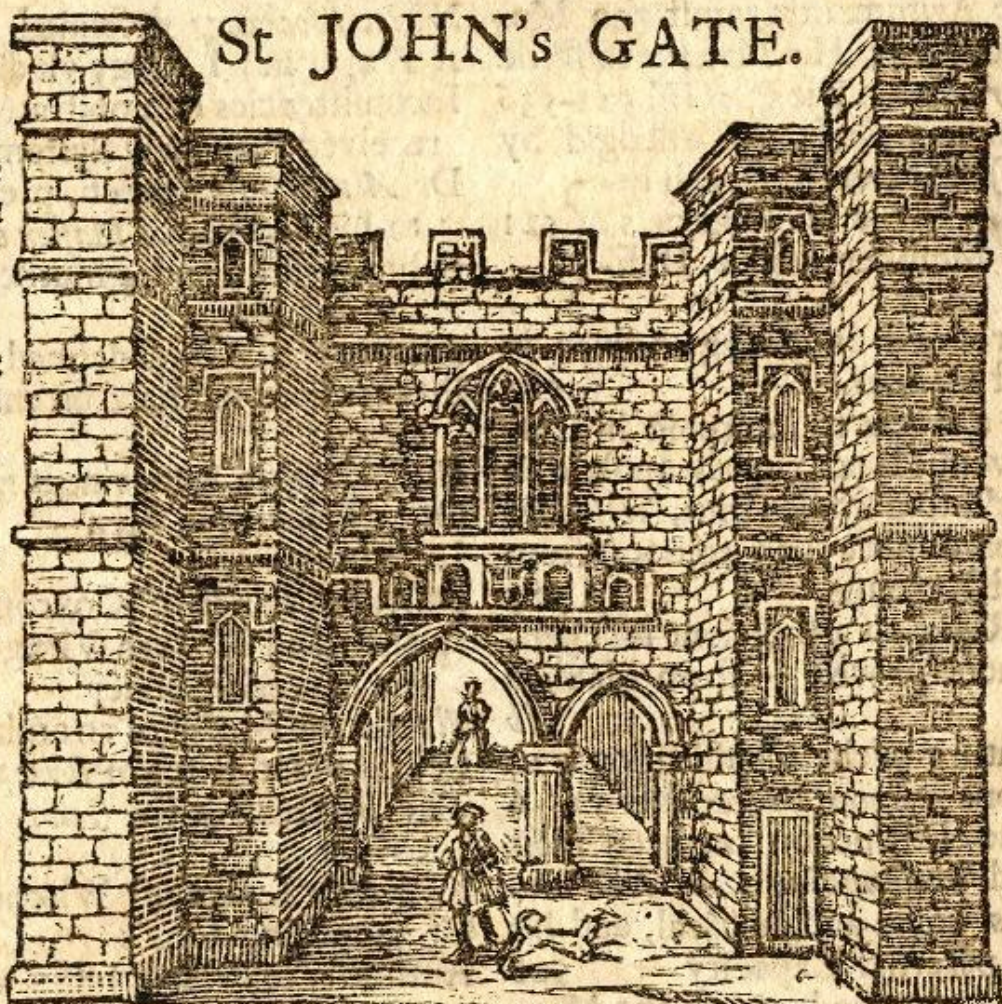
SIR, *Atalante, Quiberon-Bay, Aug. 11, 1801.*

I Have to acquaint you, for the Information of the Commander in Chief, that Yesterday the Six-oared Cutter of His Majesty's Sloop under my Command, manned with Eight Men, captured the French Armed Lugger L'Eveill , in the Service of the Republic, of Fifty-eight Tons, mounting Two Four-Pounders and Four large Swivels, carrying a Pound and Half Ball; the cool Intrepidity with which they rowed up in face of a brisk Discharge of Cannister and Grape from the Lugger, and the cross Fire of Two small Batteries, could not fail to excite my Admiration; they boarded and took her a Musket-Shot from the Shore, (the Crew deserting her at the Moment,) and I am happy to add, brought her off without any Body hurt on our Part.

The Gentleman's Magazine:

St JOHN'S GATE.

Lond Gazette
 Londs Journ
 Fog's Journ.
 Applebee's ::
 Read's :: ::
 Craftsman ::
 D. Spectator
 Gubstreet J
 Hpp: Doctor
 Daily-Post
 D. Advertiser
 St James's Ch.
 Whitehall Ch
 Lond. Chēig
 Weekly Misc
 General Che.
 Old Whig
 D. Gazetteer
 Lon. & Post
 Com. Sense



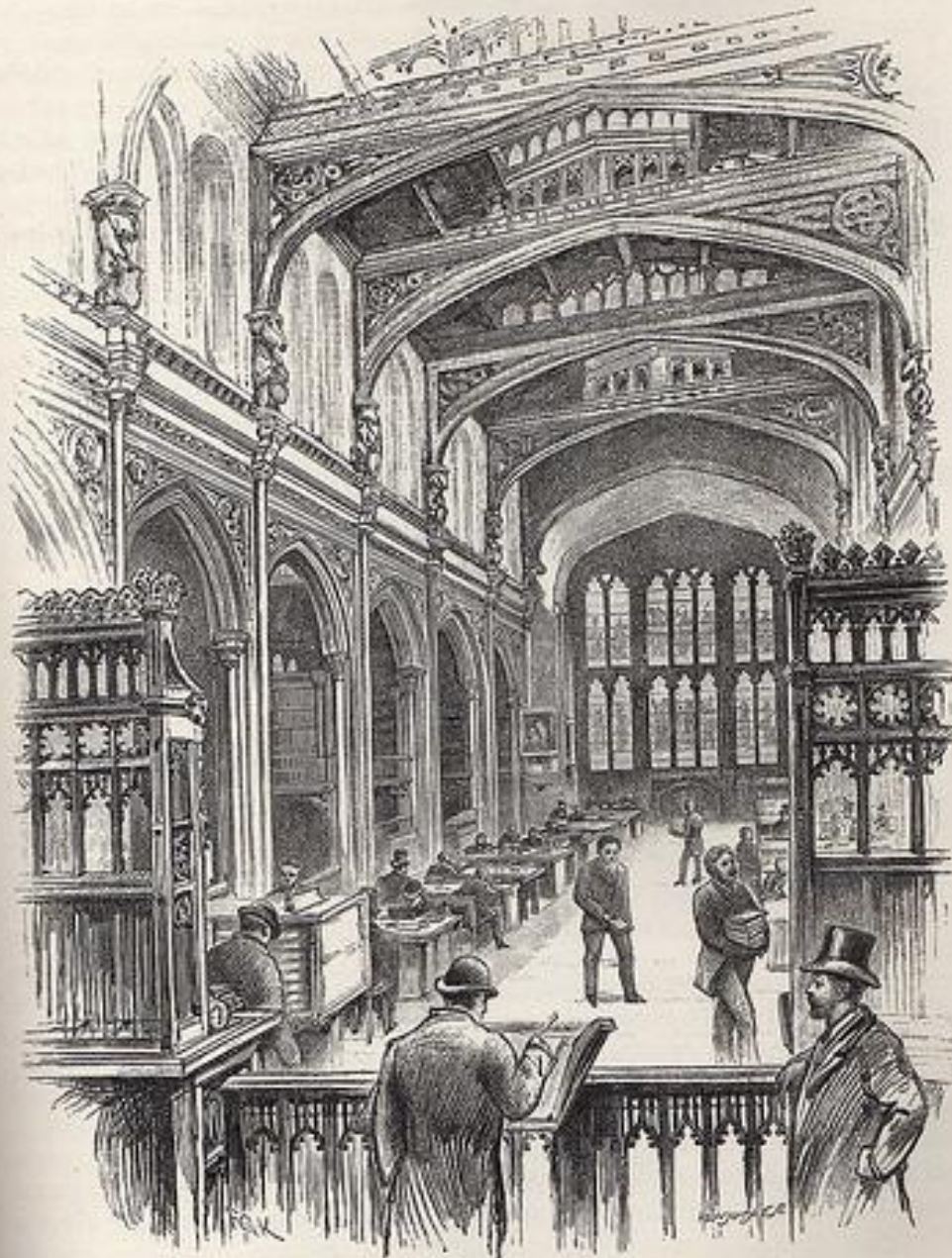
Noz: Newz
 Dublin 5 ::
 Edinburgh 2
 Bristol :: ::
 Nozwich 2
 Exeter 2 :: :
 Worcester
 Nozhamton
 Gloucester ::
 Stamford ::
 Nottingham
 Burp Journ.
 Chester ditto
 Derby ditto
 Ipswich do.
 Reading do.
 Leeds Merc.
 Newcastle C.
 Canterburp
 Durham
 Kendal
 Boston :: :
 Barbados:
 Jamaica &c

Ne se peut ad. fce. p. m. c. d. sur l'air d'un foie
et on se fustoit à l'air d'un foie.

De romain le fce. an. c. n. m. l.
p. m. c. d. m. c. d. m. c. d.

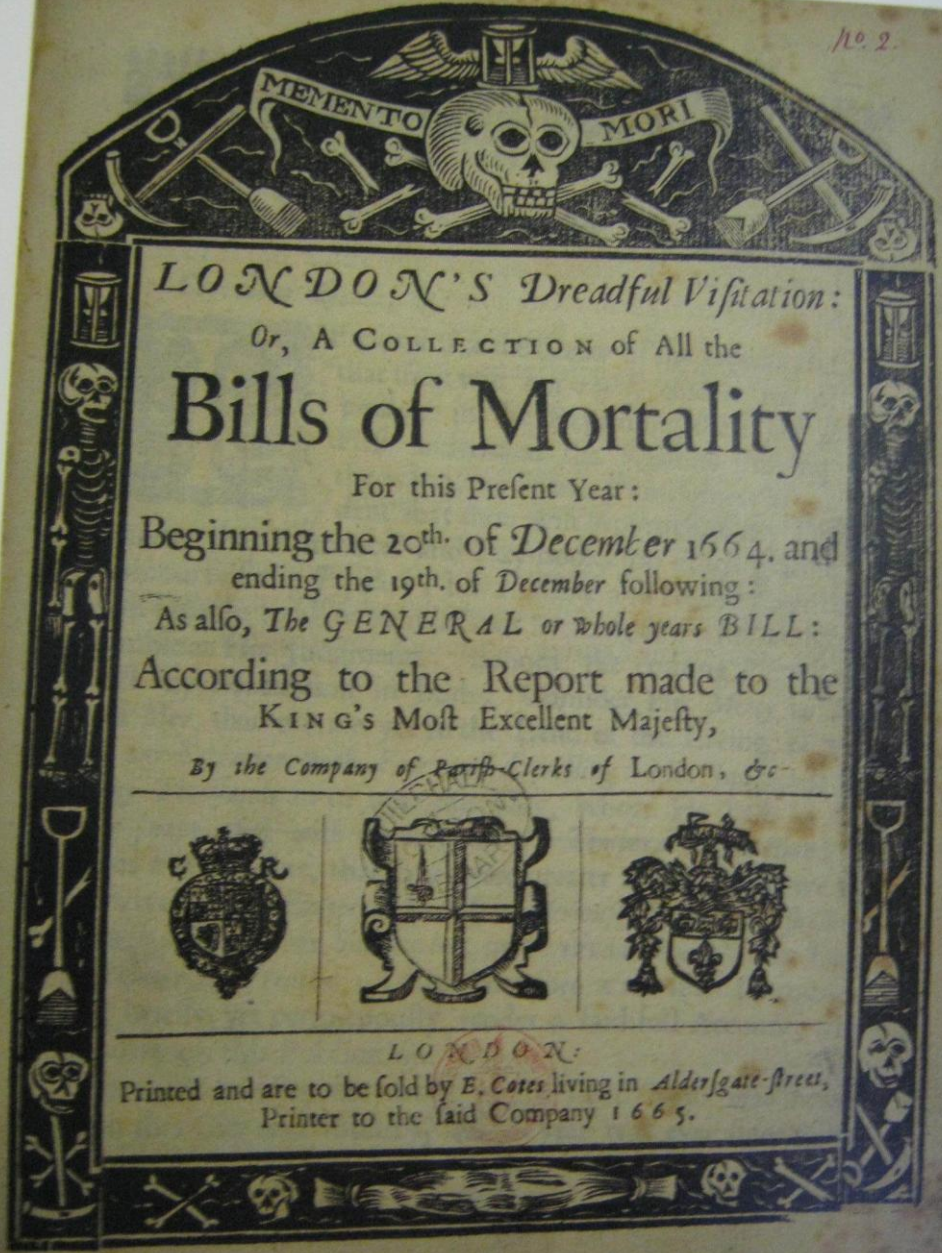






THE GUILDHALL LIBRARY.





LONDON'S Dreadful Visitation:

Or, A COLLECTION of All the

Bills of Mortality

For this Present Year:

*Beginning the 20th. of December 1664. and
ending the 19th. of December following:*

As also, The GENERAL or whole years BILL:

*According to the Report made to the
KING's Most Excellent Majesty,*

By the Company of Parish-Clerks of London, &c.



LONDON:

*Printed and are to be sold by E. Cotes living in Aldersgate-street,
Printer to the said Company 1665.*

The Diseases and Casualties this Week.



A Bortive	2
Aged	23
Apoplexie	2
Canker	1
Childbed	5
Chrisomes	6
Consumption	64
Convulsion	22
Dropfie	15
Executed	1
Feaver	29
Flox and Small-pox	23
French-pox	1
Griping in the Guts	21
Headache	1
Head-mould-shot	1

Jaundies	1
Infants	10
Killed in a Crane at Alhallows	1
Barking	1
Kingsevil	1
Overlaid	1
Palsie	1
Plague	1
Rickets	7
Rising of the Lights	5
Scurvy	1
Sore Brest	1
Spotted Feaver	1
Strilborn	8
Stone	1
Stopping of the stomach	3
Suddenly	3
Surfeit	4
Teeth	17
Thrush	1
Tiffick	3
Winde	1
Wormes	2

A detailed woodcut illustration of a fantastical island. The island is depicted as a large, irregularly shaped landmass with a wavy, scalloped border, floating on a sea represented by horizontal wavy lines. On the island, there are several fortified structures, including castles and towers with conical roofs. The central part of the island features a large, complex castle with multiple towers and a central gate. To the left, a smaller castle is visible, and to the right, another smaller structure. The island is labeled with the text 'Civitas Almarora' in the upper central part and 'Portus Almarora' in the lower central part. In the foreground, a large sailing ship with three masts and a complex rigging is shown, sailing towards the left. The ship has a large, ornate hull and a prominent mast. To the right of the main ship, a smaller, simpler boat is visible. The background shows a distant shoreline with rolling hills and mountains under a clear sky. The entire scene is rendered in a detailed, etched style typical of 17th-century book illustrations.

abcdefghijklmnopqrstuvwxyz
 0123456789ABCDEF

Vtotos ha Boccas pecu la
 EMLLECO ELWOB GEESO
 chama polta chamaan
 ODO · GLEPO ODOO
 Bargol he maglomi baccan
 EOPLE CE DOZELAN EOWO
 foma gymno fophaon
 ELAO OELJL ELGOLJ
 Agrama gymnofophon labarembacha
 OPODO · OELJLEJLJ · SOOJGDEOOC
 bodamilomin
 ELOONELANJ
 Voluala barchin heman la
 ELSEOS · EOWOJ · COOJ · SO
 lauuluola dramme pagloni.
 SOELJELSO · EPOAGE · GOZLJN

Horum versuum ad verbum hæc est sententia.

Vtopus medux exnon insula fecit insulam
Vna ego terrarum omnium absq; philosophia
Ciuitatem philosophicam expressi mortalibus
Libetè impario mea, nō grauati accipio meliora.

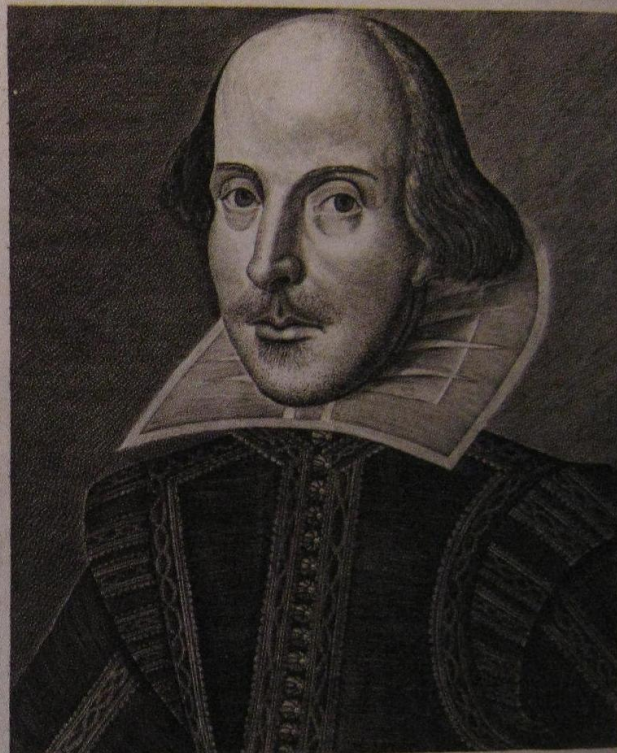
To the Reader.

This Figure, that thou here seest put,
It was for gentle Shakespeare cut;
Wherein the Grauer had a strife
with Nature, to out-doo the life :
O, could he but haue drawne his wit
As well in brasfe, as he hath hit
His face ; the Print would then surpasse
All, that vvas euer vvrit in brasfe.
But, since he cannot, Reader, looke
Nor on his Picture, but his Booke.

B. I.

MR. WILLIAM
SHAKESPEARES
COMEDIES,
HISTORIES, &
TRAGEDIES.

Published according to the True Originall Copies.



Martin Droghda' J. G. P. London.

LONDON
Printed by Isaac Iaggard, and Ed. Blount. 1623.



3

GUILDHALL
LONDON
LIBRARY

A Funeral Poem, &c.

WHAT tho' but rais'd from *Dust*, Thou
Human Mould,

By what *Illustrious Charter* dost thou hold:
Thou, when the *GOD* his *World's Foundation* cast,
Of his whole *Six Days Work* the *Greatest Last*!
Yes, *Earth, Heav'n, Stars and Sun*, the whole vast
Round,

He built for *Thee*, all to thy *Service* bound.
Thus Marshal'd by the *ARCHITECT Divine*,
Did his First lesser *Leading Labours* shine:
Their *bumbler Glories* in the *Front* appear,
Whilst Thou, true *Sovereign-like*, bringst up the
Reer.

As proud *HUMANITY*, God's *Noblest Frame*,
In his own *Image* stamp'd, this *Right* cou'd claim:
To that Rich *BREAST* this vaster *Portion* given,
WIT, LEARNING, WISDOM, those Bright

Sparks of *Heav'n*;
Nay and all these *Illumin'd* yet more Bright,
By such *Consummate VIRTUE's* Radiant *LIGHT*:
This finish'd Piece, a *Copy* rais'd to shine
Thus *nearest* the *ORIGINAL Divine*,

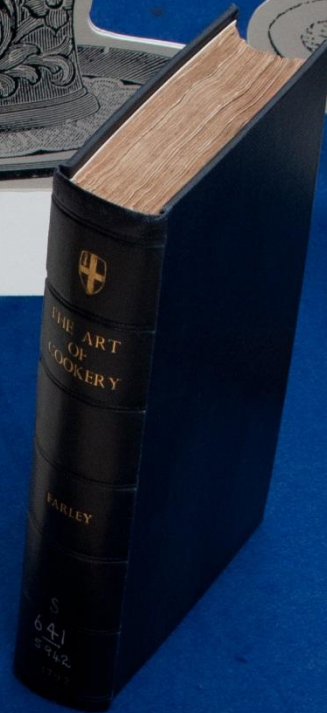
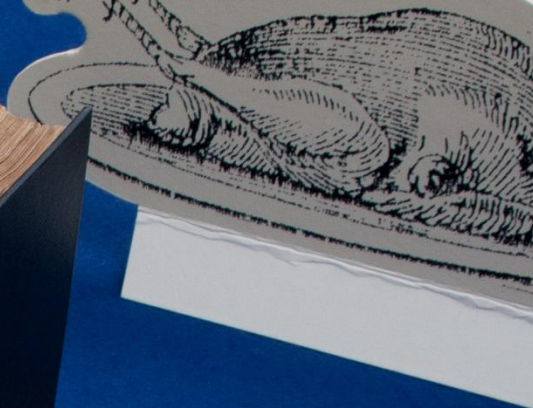
What











Short Bread

8 oz flour
4 oz lard (melted)
8 oz Butter (1 use cream)
8 oz castor sugar (must use a
few drops vanilla - not to
be used as all else used to
be used - just the idea -
a few drops of vanilla
into a bowl as well party -
I use a knife as well party -
then mix with your fingers -
to get the right consistency
Turn out (I have a small
a bowl is just as well) - cut
to about 1/2 inch thick - cut
about 4 inch squares -

Baked Beans

1 3/4 cups sugar beans soaked
overnight.
1/4 lb. pork.
1 small onion
2 tsp. salt
1/4 lb. mustard
1/2 lb. pepper
1/4 cup syrup
1 dt. onion
2 lbs. tomato ketchup
Boil the beans and drain off
keeping the liquid (they
should be boiled until
tender)
Put beans in a deep pot or
casserole. Cut up pork & put it
on, also the onion. Mix other
ingredients add drained off
liquid & pour it all over
beans. Keep for 2 hours keeping enough
liquid to cover beans

2
A
QUEENS
Delight;

OR,
The Art of Preserving,
Conserving and
Candyng.

As also
A right Knowledge of making
Perfumes, and Distilling the
most Excellent Waters.

Never before Published.

L O N D O N,
Printed by E. Tyler, and R. Holt, for Nath.
Brooke, at the Angel in Corn-Hill near the

THE
QUEENS
CLOSET
OPENED.

Incomparable Secrets in Phy-
sick, Chirurgery, Preser-
ving and Candyng, &c.

Which were presented unto the

QUEEN:

By the most Experienced Persons of
the Times, many whereof were had in
esteem, when She pleased to descend to pri-
vate Recreations.

Corrected and Reviewed, with many New
and large Additions: together with three
exact Tables.

Vixit post Funera Virtus.

L O N D O N,

Printed by E. Tyler, and R. Holt, for Nath.
Brooke, at the Angel in Corn-Hill, near the
Royal Exchange. 1671.

The Compleat
COOK

Expertly Prescribing
The most ready Wayes

Whether $\left\{ \begin{array}{l} \text{Italian,} \\ \text{Spanish or} \\ \text{French,} \end{array} \right\}$

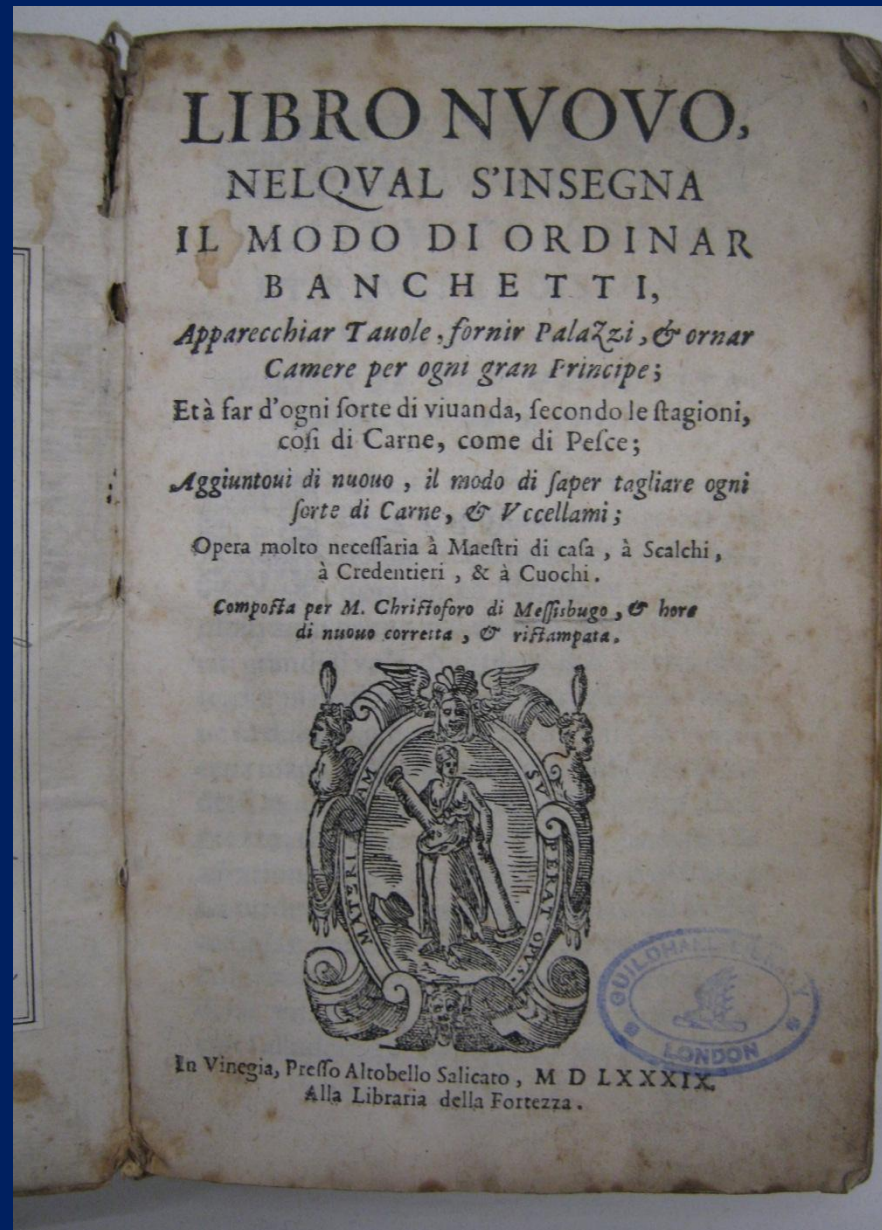
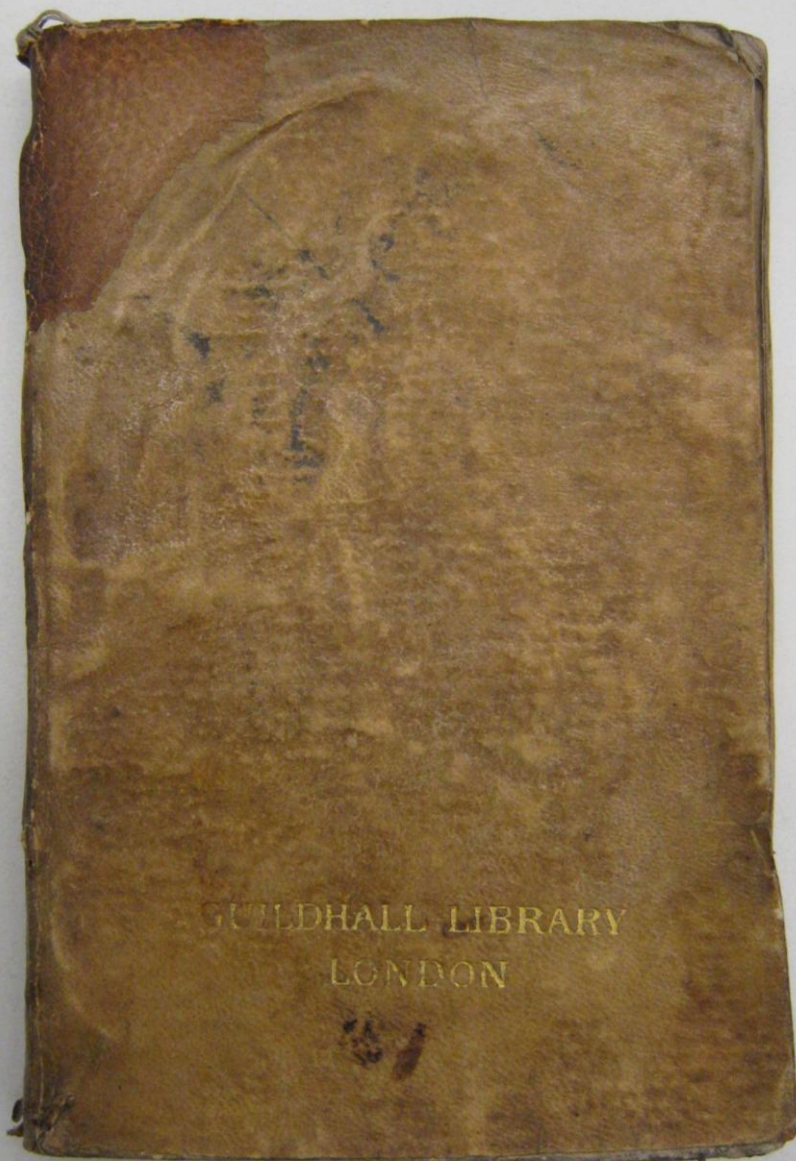
For dressing of *Flesh* and
Fish, ordering of *Sauces*,
or making of

P A S T R Y.

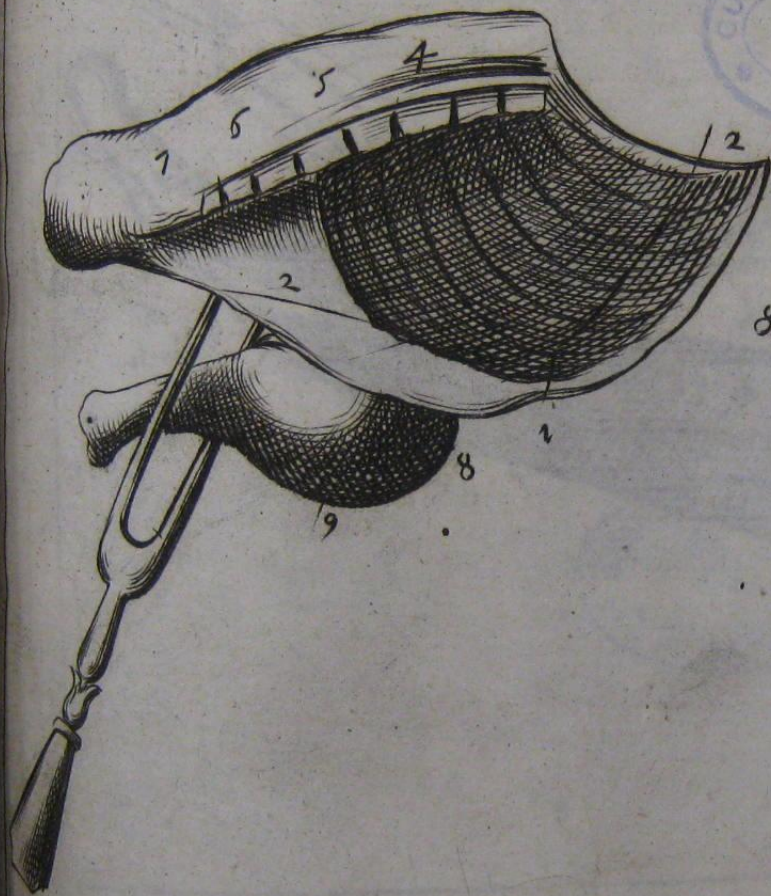
L O N D O N,
Printed by E. Tyler, and R. Holt, for Nath.
Brooke, at the Angel in Corn-Hill, near



Number	TITLE OF WORK	How acquired
19781	American dishes and how to cook them. 1883.	Robert Miller Bequest
19782	Kettner's Book of the table. 1877.	"
19783	Francatelli (C.S.). The modern cook. 26th edit. 1880.	"
19784	Dubois (U.). Artistic cookery. 1870.	"
19785	Senn's Culinary encyclopaedia. 1898.	"
19786	Senn's Practical cookery manual. 1897.	"
19787	Carter (C.). The compleat city and country cook. 2nd ed 1736	"
19788	Segetmeier (W.B.). Handbook of household management. n.s. 1879.	"
19789	Lear (H.L.S.). Maigre cookery. 1884.	"
19790	Wright (C.E.G.). The school cookery book. 1879.	"
19791	Barker (Lady). First lessons in... cooking. 2nd ed. 1875	"
19792	Margaret Sim's cookery. new edit. 1883.	"
19793	Book of recipes. Ms. 4°. [On flyleaf. The Lady Tyrrell her book and doctine 1683?]]	"
19794	Glasse (Mrs.). The art of cookery. new edit. 1796.	"
19795	Greenup (Mrs. W.T.). Food & its preparation. 1878.	"
19796	Barker (Lady). First lessons in... cooking. 2nd ed. 1875	"



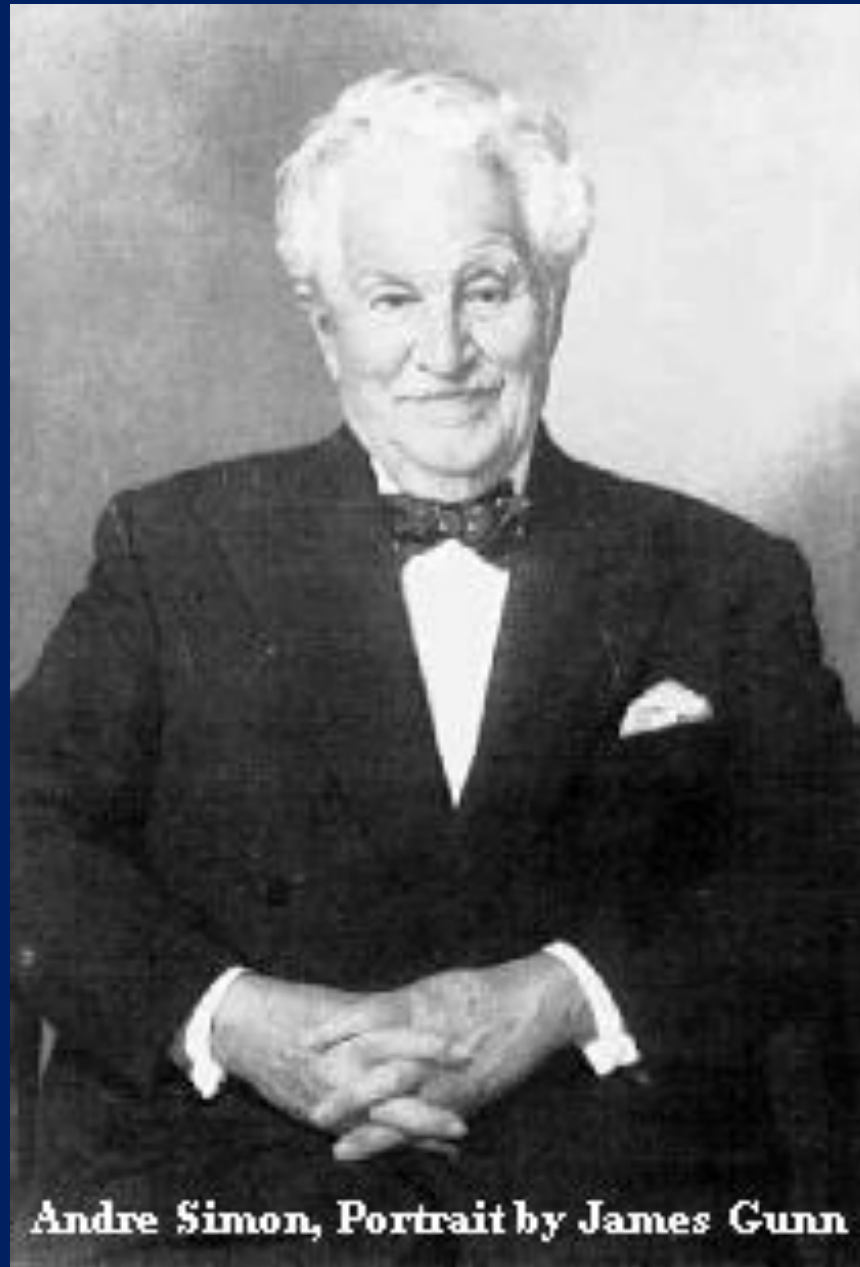
Spalla di Capretto ouero Castrato



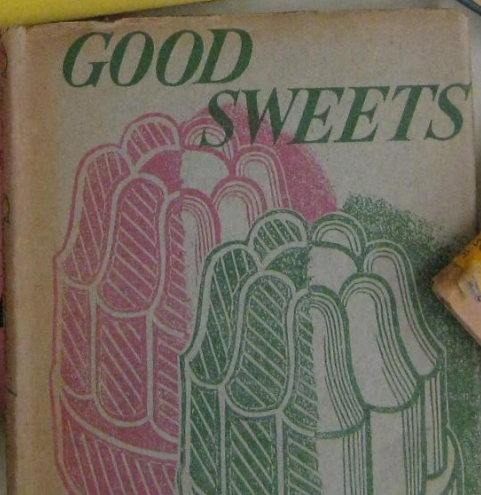
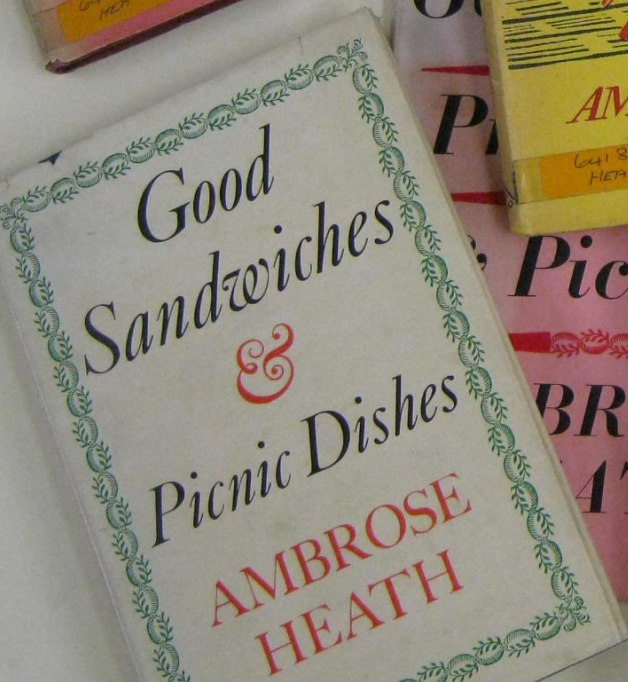
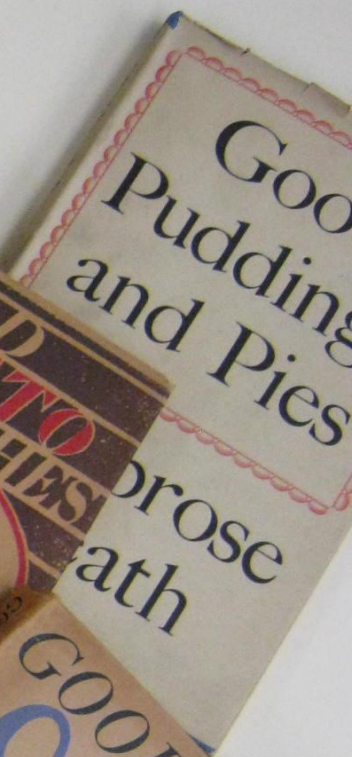
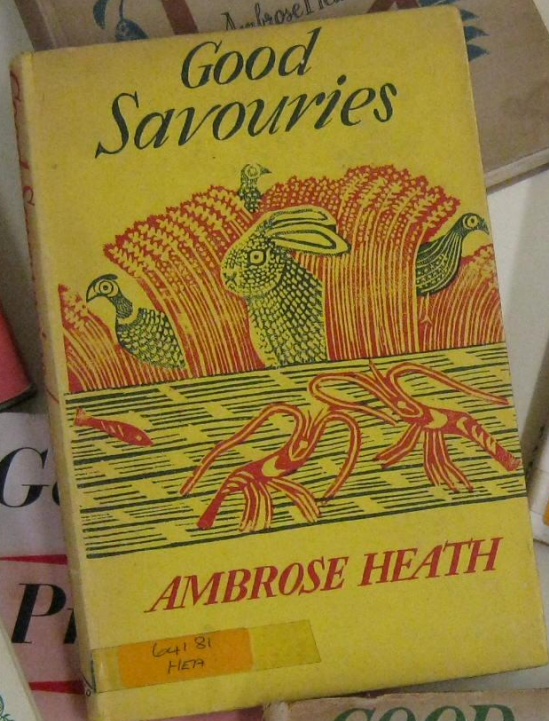
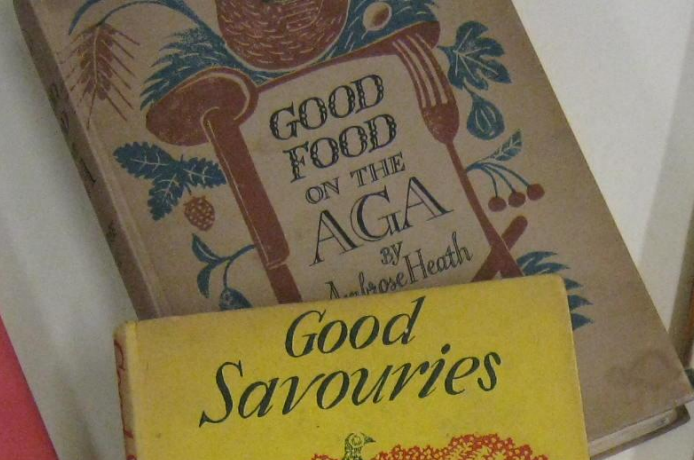
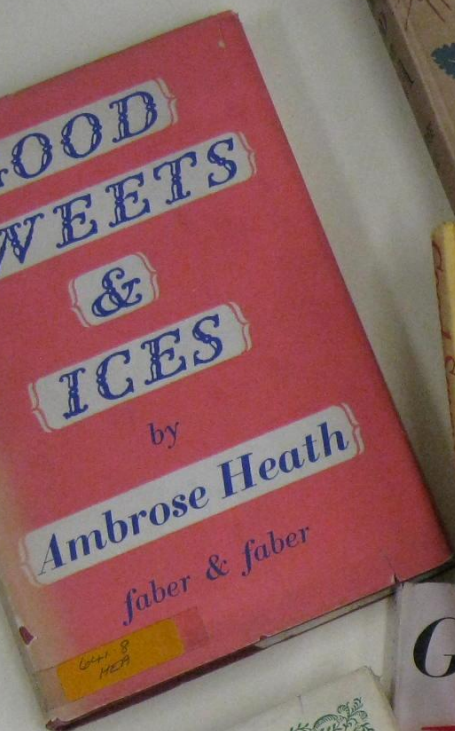
Quarto di Capretto



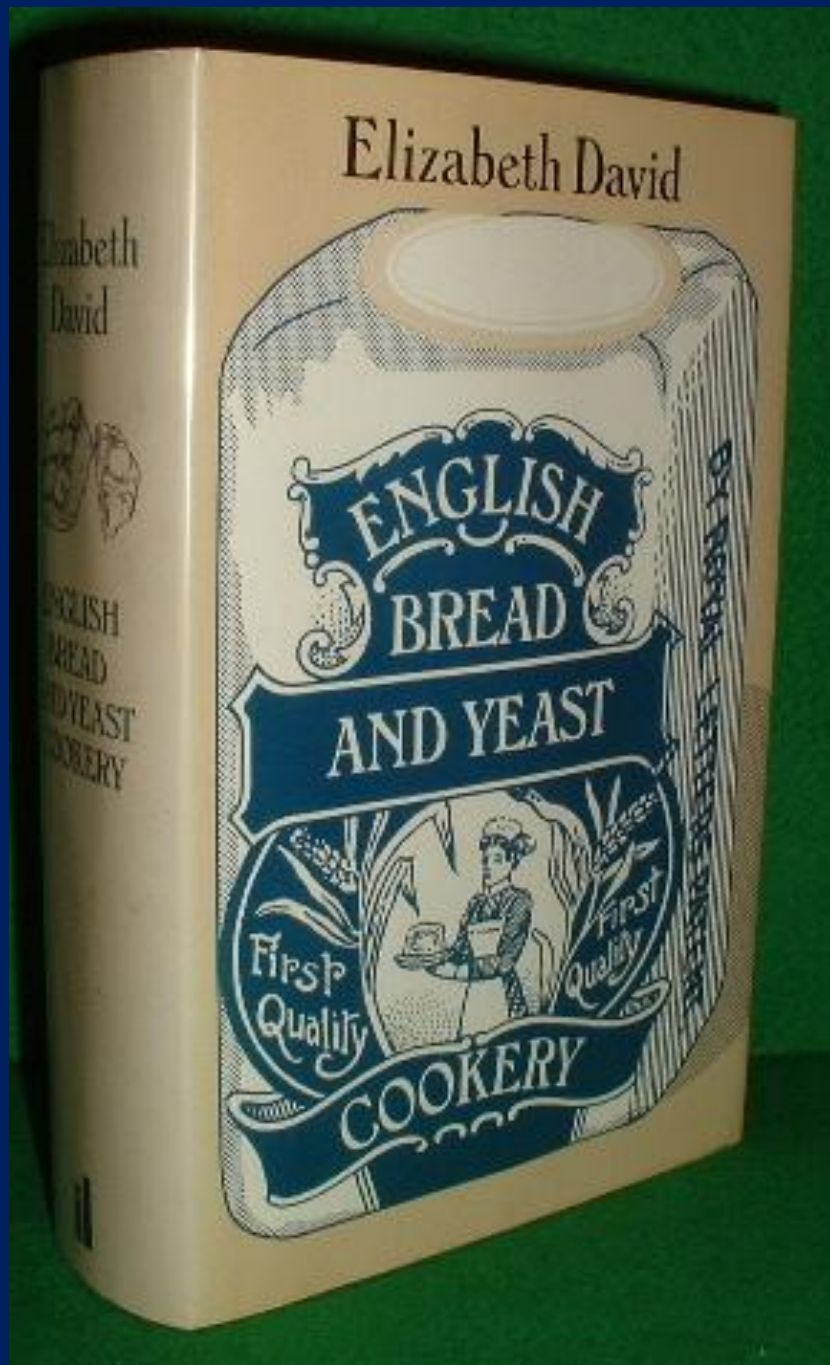




Andre Simon, Portrait by James Gunn









Chocolate in
Renaissance
cooking -
When does she
think the Renaissance
was?

P-103

She has
no notion
of history

Why say
crispy
when crisp
is more
expressive?

P-147

Dearest L. - I am
I have forgotten April's
surname - but please add
it as I enclose a pc
- see, and

Invalid's
cottage
stewed for
2 hours

P-163

Sofrine
Soup.

P-325

Recipes
for the
dishes
shown in
the plates

P-373

odd recipe
for mayonnaise
- salmon.
No mayonnaise

P-397

Death
of
Hr. B.

Greek tomatoes 5)
The Venetians
brought tomatoes
to Corfu. What
evidence is there?

P-51



Argus del. &c

ADVANTAGES OF Modern Education.

Printed & sold by S. K. night's
Sweeting's Alley Cornhill.



*From feigned glory & Usurped Thron
And all the Greatnesse to me falsly shewn
And from the Arts of Government set free
See how Protectresse & a Drudge agree*

THE
COURT & KITCHIN
OF
ELIZABETH,

Commonly called
Joan Cromwel,

THE
Wife of the late Usurper,

Truly
Described and Represented,

And now
Made Publick for general
Satisfaction.

London, Printed by Tho. Attil-
bourn, for Randal Taylor in
St. Martins Le Grand, 1664.



THE
QUEENS
CLOSET
OPENED.

Incomparable Secrets in Physick,
Chirurgery, Preserving and Candyng, &c.

Which were presented unto the
QUEEN:

By the most Experienced Persons of the
Times, many whereof were had in esteem,
when She pleased to descend to private Recreations.

Corrected and Reviewed, with many New and large
Additions: together with three exact Tables.

Vivit post Funera Virtus.

L O N D O N,
Printed by J.W. for Nath. Brooke, at the
Angel in Gresham-College, near the Exchange in Bishops-Gate-Street. 1668.



THE
Art of Cookery,
MADE
PLAIN and EASY;

Which far exceeds any Thing of the Kind ever yet published.

CONTAINING,

- | | |
|---|--|
| <p>I. Of Roasting, Boiling, &c.
II. Of Made-Dishes.
III. Read this Chapter, and you will find how Expensive a <i>French Cook's Sauce</i> is.
IV. To make a Number of pretty little Dishes fit for a Supper, or Side-Dish, and little Corner-Dishes for a great Table; and the rest you have in the Chapter for <i>Lent</i>.
V. To dress Fish.
VI. Of Soups and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Fast-Dinner, a Number of good Dishes, which you may make use of for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hog's Puddings, Sauces, &c.</p> | <p>XIII. To Pot and Make Hams, &c.
XIV. Of Pickling.
XV. Of Making Cakes, &c.
XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, <i>French Bread</i>, Muffins, &c.
XVIII. Jarring Cherries, and Preserves, &c.
XIX. To Make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French-Beans, &c.
XX. Of Distilling.
XXI. How to Market, and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit.
XXII. A certain Cure for the Bite of a Mad Dog. By Dr. Mead.
XXIII. A Receipt to keep clear from Buggs.</p> |
|---|--|

By a L A D Y.

The SECOND EDITION.

L O N D O N:

Printed for the AUTHOR, and sold at Mrs. Wharton's Toy-Shop, the *Bluecoat-Boy*, near the *Royal-Exchange*; at Mrs. Ashburn's China-Shop, the Corner of *Fleet-Ditch*; at Mrs. Condall's Toy-Shop, the *King's Head and Parrot*, in *Holborn*; at Mr. Underwood's Toy-Shop, near *St. James's-Gate*; and at most Market-Towns in *England*.

M.DCC.XLVII.

[Price 3 s. 6 d. stitch'd, and 5 s. bound.]



DRIVER
51

all. Terms: "Individual", £1 12s.6d. per quarter; 5 gns. per year. "Guest" (not more than three at a time, extra guests charged in full), 3 gns. per quarter; per year (limited to 20 members) 6 gns. Both the above annual privilege subscriptions include membership subscription to the Club.

The following technical points may be of interest.

The pepper in the mills is Telecherry Black; the bread is made to the Isobar recipe from stone-ground flour; the coffee is blended to the Isobar formula and made in individual Melior coffee-pots; Delhi rice (8 years old and hill-grown) is always served with the famous Isobar curries (which are made in three strengths), whereas Valencia rice is used for risotto; the anchovies served in the Club are imported direct from Collioure, Pyrenées Orientale; the pâté-de-foie-gras is imported from the Dordogne—the best truffle country, and considered by Frenchmen as the home of the best foie-gras; virgin olive oil, also specially imported, is used in the marinades for making the Isobar Terrine of Hare and Terrine of Pigeon. This oil is also used for all deep frying.

By a special arrangement with firms in Covent Garden the Club is able to obtain such vegetables as fennel, salsify, celeriac, sweet potatoes, etc. Also Autumn raspberries, and in Winter fresh asparagus, peaches, apricots, new potatoes, etc.

Most of the Isobar specialities may be bought by members.

CLUB AMENITIES

A comfortable club-room containing a catholic selection of newspapers, periodicals and literature.

A restaurant in which from time to time are held exhibitions of the work of members.

A well stocked bar.

An outdoor restaurant in the garden.

Bespoke Meals (a special menu arranged beforehand for a party of from 1 to 30, in a private room if required).

WINE-LIST

*Most of the wines and spirits on this list (except
wines) have been selected and
by Raymond Postgate*

All the descriptions are copy-

APERITIVES

BOLS HOLLANDS GIN

DUBONNET

GIN (London or Plymouth).

GIN AND FRENCH

GIN AND LIME

GIN AND SPANISH

GIN AND TONIC

MADEIRA, Old Rainwater

Rainwater is a dry Madeira which w
o'clock with biscuits by old-fashioned
up to the coming of Prohibition, sin
gotten. An ideal apéritif for those who

PERNOD 68°









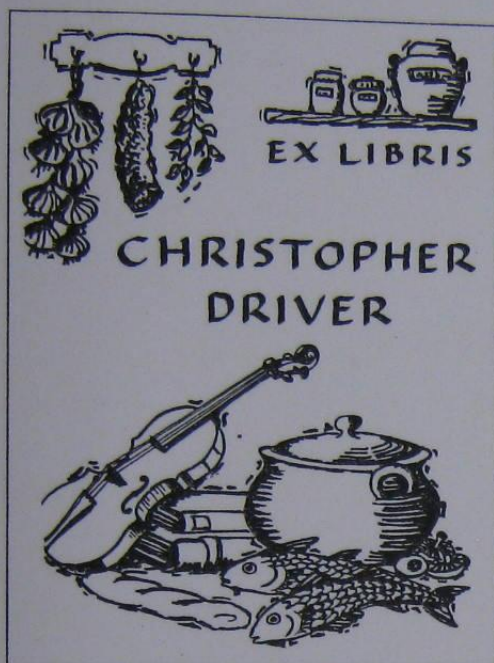


LIBRARY
of
THE CORPORATION OF THE CITY OF LONDON.

Robert Miller Bequest

GUILDHALL.

1898



THE ISOBAR

The Isobar was founded in 1937. It was a direct outcome of the Half Hundred*, which was founded by Jack Pritchard, Philip Harben and Raymond Postgate. For the Isobar Philip Harben is responsible for the cuisine; Jack Pritchard provides the premises, Lawn Road Flats; and Raymond Postgate has done most of the selection and description for this list.

In the Restaurant of The Isobar members may either eat à la carte or take the dinner which is served every night. There is always a specially good dinner on Sunday evening. Lunch is served on Saturdays and Sundays only. The range of dishes is very varied, and many are exclusive to and invented at The Isobar. About once a month, a Club Dinner is held. These dinners always have a particular point or purpose, such as choosing a new claret, sampling a special vintage of port, and so on.

THE NEW CHARGING SYSTEM

The Isobar is the pioneer of a new system of charging for meals. A fixed charge of 1s. 3d. (guests 1s. 6d.) called the "overhead charge" is made irrespective of the number of dishes ordered. After that, each dish is charged according to the cost of the ingredients, and these prices are usually about half the old menu prices (each of which had to bear its share of the overheads), sometimes far less.

The effect of this system is to enable members to have a big meal at a small cost. A still further economy can be effected by taking out a "Privilege Subscription" which entitles the member to dine and entertain without paying the "overhead charge" at

* A poor man's Wine and Food Society, where everyone has to take in turn to direct a meal.

† Table d'hôte dinner costs 1s. 3d.

all. Terms: "Individual", £1 12s.6d. per quarter; 5 gns. per year. "Guest" (not more than three at a time, extra guests charged in full), 3 gns. per quarter; per year (limited to 20 members) 6 gns. Both the above annual privilege subscriptions include membership subscription to the Club.

The following technical points may be of interest.

The pepper in the mills is Telecherry Black; the bread is made to the Isobar recipe from stone-ground flour; the coffee is blended to the Isobar formula and made in individual Melior coffee-pots; Delhi rice (8 years old and hill-grown) is always served with the famous Isobar curries (which are made in three strengths), whereas Valencia rice is used for risotto; the anchovies served in the Club are imported direct from Collioure, Pyrenées Orientale; the pâté-de-foie-gras is imported from the Dordogne—the best truffle country, and considered by Frenchmen as the home of the best foie-gras; virgin olive oil, also specially imported, is used in the marinades for making the Isobar Terrine of Hare and Terrine of Pigeon. This oil is also used for all deep frying.

By a special arrangement with firms in Covent Garden the Club is able to obtain such vegetables as fennel, salsify, celeriac, sweet potatoes, etc. Also Autumn raspberries, and in Winter fresh asparagus, peaches, apricots, new potatoes, etc.

Most of the Isobar specialities may be bought by members.

CLUB AMENITIES

A comfortable club-room containing a catholic selection of newspapers, periodicals and literature.

A restaurant in which from time to time are held exhibitions of the work of members.

A well stocked bar.

WINE-L

*Most of the wines and spirits on this list
(wines) have been selected and*

by Raymond Postgate

All the descriptions are complete

APERITI

BOLS HOLLANDS GIN

DUBONNET

GIN (London or Plymouth).

GIN AND FRENCH

GIN AND LIME

GIN AND SPANISH

GIN AND TONIC

MADEIRA, Old Rainwater

Rainwater is a dry Madeira which
o'clock with biscuits by old-fashion
up to the coming of Prohibition.

to make Panckakes. La: Barrington

Take 3 pints of milke. and 10 eges. only
5 whites. and put to it so much flower
as will make it as thicke as our Creme
add too it some salt. and so frye it
wth sweet Buter: wth a quick fier
turne it on a plat because they will
not turne. then wet y^e pane againe
wth a litell buter. when y^e Bladder
pricke them wth a knife