

### The Country House Kitchen 1650 1900 National Trust

**Comfort, Pleasure and Prestige** describes the ways in which the Welsh gentry used domestic technology to ensure that their country-house lifestyle was as comfortable as possible. While the focus of the book is unashamedly about the technology of country houses, in order to explain why some technologies were adopted while others were not, domestic technology is placed squarely in its social and historical context. Although the Welsh gentry’s fortunes fluctuated wildly between 1750 and 1930, throughout that period they continued to pursue a quite hedonistic lifestyle in the relative opulence of their country houses. To a large extent, they did so, due to their willingness to install new forms of technology such as flush toilets, electric lighting and central heating. In exploring the relationship between technology, domestic service and the gentry’s social aspirations, **Comfort, Pleasure and Prestige**draws on examples of country houses from across west Wales. This book is essential reading for those wanting to know more about the technologies that enabled country houses to run smoothly. It is also essential reading for those who wish to understand more fully how the gentry actually lived, and the social, technical and economic factors that lay behind the introduction of new technology in Welsh country houses.

Imagine a table laden with sweet dishes?cakes, puddings, creams, custards, jellies, candied fruits, marzipan, ice creams?molded into exotic forms, all flavored with roses and served as the final course of an elegant meal! In the Georgian era (1714?1830) rose-flavored treats were a mainstay in the homes of the well-to-do, who would create an entire table of sweets as a show of wealth and power.In **Delicious Rose-Flavored Desserts**, culinary historian Judy Polinsky explores the use of roses and rose water in Georgian cooking and baking. With a foreword by Clair Martin, Curator Emeritus of the Rose Garden at the Huntington Library and Gardens, this book is packed with information about the history of roses as a food flavoring and the benefits of consuming rose water, instructions on how to select roses by scent and rose family, and directions for how to prepare rosewater from your own roses, in addition to more than fifty recipes (or as the Georgians wrote, ?receipts”).Unique in its structure, the book will feature the original eighteenth-century recipe along with the modern version. Polinsky tested each recipe first by hand and then retested using modern appliances, such as mixers and food processors. The reward is in the subtle blending and mixing of unexpected flavors to create wonderfully tasty treats.Whether your interest is in cooking, rose gardening, or history, using roses from your garden to re-create unusual recipes is an adventure and great fun!Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We’ve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

In this vivid reconstruction of life in a seventeenth-century gentry household, the authors delve into the details of everyday life: how did a large, wealthy household in the English countryside acquire the goods and services it needed and wanted? Was household consumption an exclusively female sphere, or did men play an important role, too?

**Told** through the stories, journals and personal letters of the women of the powerful Fox family, **Wives and Daughters** is a window into the daily lives and experiences of women of eighteenth-century aristocratic society and the country houses that symbolized the power and taste of eighteenth-century Britain. Combining personality with historical setting and detail, Joanna Martin traces the lives of fifteen individual women in their four country houses through several generations, in society and at home. Taking an intimate and personal look at courtship, marriage, childbirth, education, houses and gardens, reading, hobbies, travel and health, this book is an engrossing account of woman’s lives in this fascinating time.

**Women and Children in the Georgian Country House**

**Cuisine and Empire**

**Aspects of Women's Work in Eighteenth-Century Britain**

**The 'Other' Side of the Kitchen**

**Country-house Technology in West Wales 1750-1930**

**Consumption and Gender in the Early Seventeenth-Century Household**

**At Home in the Eighteenth Century**

The papers collected here were originally presented to the eighteenth Leeds Symposium on Food History as 'The Changing Face of Food'.

Most social historians writing about working women in pre-nineteenth century Britain have tended to concentrate on fairly large groups, such as factory workers or domestic servants, often in an attempt to reach some conclusions regarding their standards of living and social position. Another approach has lead feminist historians to search for underlying causes of women's exploitation through the locus of class and gender. Without ignoring these crucial issues, this volume written by cultural historians takes a slightly different approach, focusing on the status of small, sometimes tiny, groups of women holding marginal positions in the labour market, and often employed on an irregular basis. Women such as housekeepers, nurses, camp followers, governesses, actresses and musicians, to take some of the cases examined in this volume, generally did not have stable, permanent employment. Even female tradesmen often only worked for short periods of their lives. The temporary, unreliable character of such work can be partly related to the changing needs of women at different periods of their lives, but it also has much to do the status of women's work in eighteenth century British society. Providing case-studies of women's work in three different environments - middle and upper class households, male dominated communities and societies and the world of the arts - this collection asks fresh questions about women's aspirations and identity at various levels of society. In comparing and contrasting these varying spheres of female employment, this book throws in sharp relief the contrasting attitude to women's work inside and outside the home, and how the latter was often regarded as having a potentially destabilising and transgressive effect on British society.

A sumptuous cookery book and the definitive guide to the life, times and tastes of the world's favourite Victorian cook Mrs Crocombe. As seen on English Heritage's The Victorian Way YouTube series. Mrs Crocombe is the star of English Heritage's wildly popular YouTube series, The Victorian Way. In delightful contrast to the high-octane hijinks of many YouTube celebrities, The Victorian Way offers viewers a gentle glimpse into a simpler time - an age when tea was sipped from porcelain, not from plastic cups; when mince pies were meaty and nothing was wasted; when puddings were in their pomp and no kitchen was complete without a cupboard full of copper pots and pans. Avis Crocombe really did exist. She was head cook at Audley End House in Essex from about 1878 to 1884. Although only a little is known about her life, her handwritten cookery book was passed down through her family for generations and rediscovered by a distant relative in 2009. It's a remarkable read, and from the familiar (ginger beer, custard and Christmas cake) to the fantastical (roast swan, preserved lettuce and fried tongue sandwiches), her recipes give us a wonderful window into a world of flavour from 140 years ago. How to Cook the Victorian Way is the definitive guide to the life, times and tastes of the world's favourite Victorian cook. The beautifully photographed book features fully tested and modernised recipes along with a transcription of Avis's original manuscript, plus insights into daily life at Audley End by Dr Annie Gray and Dr Andrew Hann, and a foreword by the face of Mrs Crocombe, Kathy Hipperson. It showcases the best recipes from Mrs Crocombe's own book, alongside others of the time, brought together so that every reader can put on their own Victorian meal. It's a moreish smorgasbord of social history an absolute must for fans, foodies and anyone with an appetite for the past. Please note this is a fixed-format ebook with colour images and may not be well-suited for older e-readers.

Pamela Sambrook in this work focuses on Dunham Massey in Cheshire, and shows how the great house and its estate functioned in the late Georgian period. At the centre is the family, the Earls of Stamford. But the various groups that made the household work fan out like ripples in a pool.

Creating Paradise

A History of How We Cook and Eat

Home and Sexuality

Taste

It Has Helped to Admiration

The Handbook of Food Research

Up and Down Stairs

*This study explores the consumption practices of the landed aristocracy of Georgian England. Focussing on three families and drawing on detailed analysis of account books, receipted bills, household inventories, diaries and correspondence, Consumption and the Country House charts the spending patterns of this elite group during the so-called consumer revolution of the eighteenth century. Generally examined through the lens of middling families, homes and motivations, this book explores the ways in which the aristocracy were engaged in this wider transformation of English society. Analysis centres on the goods that the aristocracy purchased, both luxurious and mundane; the extent to which they pursued fashionabe modes and goods; the role that family and friends played in shaping notions of taste; the influence of gender on taste and refinement; the geographical reach of provisioning and the networks that lay behind this consumer activity, and the way this all contributed to the construction of the country house. The country house thus emerges as much more than a repository of luxury and splendour; it lay at the heart of complex networks of exchange, sociability, demand, and supply. Exploring these processes and relationships serves to reanimate the country house, making it an active site of consumption rather than simply an expression of power and taste, and drawing it into the mainstream of consumption histories. At the same time, the landed aristocracy are shown to be rounded consumers, driven by values of thrift and restraint as much as extravagant desires, and valuing the old as well as the new, not least as markers of their pedigree and heritage.*

*The papers include discussions of the archaeological record; Anne Rycraft on the medieval diet and markets; Peter Brears on York guilds and on shopping in the hinterland; Eileen White on the domestic record of the 16th and 17th centuries; Laura Mason on the diet of the working class in Victorian York and on regional foods.*

*One 19th century footman complained about the work involved in drawing more than 40 baths for his household, yet Lady Grenville felt no compunction in describing her footman as a "lazy flunkey". For centuries a large body of domestic servants was an often unappreciated foundation for the smooth running of a household. Today, the warrens of "domestic offices" intrigue visitors. This book makes sense of these and the social structures behind them. It describes the skills, equipment, cleaning methods and work organization of the housemaid, laundrymaid, footman, valet and hall-boy - the servants who spent their days polishing fine furniture, and washing brilliant chandeliers, but also sponging filthy riding habits, and washing babies' nappies. The author also looks at how servants spent their leisure time. One footman enjoyed rowing on the lake every morning before work, while others had to sit up late at night sewing their own work-dresses. Contemporary manuals, diaries, accounts and first hand recollections provide a vivid insight into what life was really like for those in domestic service. A wealth of photographs, engravings and panels illustrate the domestic workings of country houses, many now looked after by the National Trust. This is an absorbing book for social historians and visitors to country houses alike.*

*First published in 2005. Routledge is an imprint of Taylor & Francis, an informa company.*

*Apples of Gold in Settings of Silver*

*Feeding a City*

*The Birth of the English Kitchen, 1600-1850*

*All the King's Cooks*

*Skills and Equipment for Food Provisioning*

*Wives and Daughters*

*Stories of Dinner as a Work of Art*

*When The Practice of Cookery first appeared in Edinburgh and London editions in 1829, reviewers hailed it as one of the best cookbooks available. The book was unique not only in being wholly original, but also for its broad culinary influences, incorporating recipes from British North America, the United States, England, Scotland, France, and India. Catherine Emily Callbeck Dalgairns was born in 1788. Though her contemporaries understood her to be a Scottish author, she lived her first twenty-two years in Prince Edward Island. Charlottetown was home for much longer than the twelve years she spent in London or her mere six years' residency in Dundee, Scotland, by the time of the cookbook's first appearance. In Mrs Dalgairns's Kitchen, Mary Williamson reclaims Dalgairns and her book's Canadian roots. During her youth, the popular cookbook author would have had experience of Acadian, Mi'kmaq, and Scottish Highlands foods and ways of cooking. Her mother had come from Boston, inspiring the cookbook's several American recipes; Dalgairns's brothers-in-law lived in India, reflected in the chapter devoted to curry recipes. Williamson consults the publisher's surviving archives to offer insights into the world of early nineteenth-century publishing, while Elizabeth Baird updates Dalgairns's recipes for the modern kitchen. Both an enticing history of the seminal cookbook and a practical guide for readers and cooks today, Mrs Dalgairns's Kitchen offers an intimate look at the tastes and smells of an early nineteenth-century kitchen.*

*Until the 18th century or even later, beer was the staple drink of most men and women at all levels of society. Tea and coffee were expensive luxuries while water might well carry disease. To supply the needs of both owners and servants, every country house with an accessible source of water had a brewhouse, usually close at hand. Although many of the brewhouses still stand, in some cases with the original brewing vessels (as at Lacock and Charlecote), their habitual conversion to other uses has allowed them to be ignored. Yet they are distinctive buildings - as much part of a country house as an ice-house or stables - which need both to be recognized and preserved. The scale of brewing in country houses, which went on to a surprisingly late date in the 19th century (with odd survivals, such as Hickleton in Yorkshire, in the 20th), was often considerable, if small besides that of commercial brewing. Copious records for both brewing and consumption exist. Pamela Sambrook describes the brewing equipment, such as coppers, mash tuns, underbacks and coolers; the types of beers brewed, from strong ale to small beer, and how they were kept; and the brewers themselves, their skills and attitudes. English Country House Brewing, 1500-1900 shows the role beer played in the life of the country house, with beer allowances and beer money an integral part of servants' rewards. Generous allowances were made for arduous tasks, such as harvesting. For celebrations, such as the heir's coming of age, extra-strong ale was provided. This book, which is heavily illustrated, is an important and original contribution to architectural, brewing and social history.*

*The Country House Kitchen, 1650-1900Skills and Equipment for Food ProvisioningSuton Pub Limited*

*Chapters cover food and society in the sixteenth century, kitchens and cooking, what people drank, food and health (including Tudor ideas on healthy eating), setting the table and table manners, feasting and banquets. Alison Sim shows that dining habits in the sixteenth century were not the same as those of the Middle Ages and that Tudor dining, at least for the wealthier section of the population, was much more sophisticated than it is generally given credit for.*

*Celebrating 300 Years of Women and the Yorkshire Country House*

*1666: A Year in Britain*

*Interrogating Domestic Space*

*Recipes and Revelations from Moll Flanders' Kitchen*

*Pickled, Potted, and Canned*

*The World of Alice Le Strange*

*Cooking in World History*

**Takes us into the eighteenth-century backyards of colonial America.** He explores the many small outbuildings that can still be found at obscure rural farmsteads throughout throughout the Tidewater and greater mid-Atlantic, in towns like Williamsburg and Annapolis, and at elite plantations such as Mount Vernon and Monticello. Explains how these well-made buildings actually functioned. The author is riveted by the history of outbuildings: their architecture, patterns of use, folklore, and even their literary presence. In two appendixes he also considers octagonal and hexagonal structures, which had special significance, both doctrinal and cultural, in early America.--from publisher description.

**Why was heraldry so important to the families for whom houses were built? How does the layout of a house reveal the values of the people who lived in it? By reading the architectural features of a house - even simple items such as windows, doors, chimneys and staircases - we can learn so much about the past. Interiors, as well as exteriors, have a story to tell, with floor layouts and contents of rooms revealing much about the people who built and lived in them. We can also read the iconography of a house: its symbols and images, spanning subjects such as classical mythology, religion and British history. Heraldry too is an essential tool for understanding much of the details found in country houses, from coats of arms to crests, or fireplace decorations and ceiling bosses. Through all this, we gain a glimpse into the social world of the families who lived there - and discover that the stories of many country houses are inextricably linked by marriage, royalty or political or military service. Richly illustrated with stunning photographs from the unique archive of Country Life magazine, this book is a joy for all those who want to learn more about our heritage, art and architecture, and the essential characteristics of a classic country house.**

**Sherman takes readers along on a wild ride back in time, describing how historic families learned to cook with the seasons. From a cookbook of the day she gives readers 120 original recipes, together with contemporary translations of step-by-step instructions for cooks of any level.**

**This handbook is essential reference for scholars needing a comprehensive overview into research on the social, political, economic, psychological, geographical and historical aspects of food.**

**The History of the Country House Servant**

#### Consumption and the Country House

#### Food & Material Culture

#### The Building of the English Country House, 1660-1880

#### How the Art and Science of Food Preserving Changed the World

#### A Modern and Fragrant Take on Classic Recipes

#### Preserving on Paper

*Tracing the emergence of the domestic kitchen from the 17th to the middle of the 19th century, Sara Pennell explores how the English kitchen became a space of specialised activity, sociability and strife. Drawing upon texts, images, surviving structures and objects, The Birth of the English Kitchen, 1600–1850* opens up the early modern English kitchen as an important historical site in the construction of domestic relations between husband and wife, masters, mistresses and servants and householders and outsiders; and as a crucial resource in contemporary heritage landscapes.

*Contains essays on food and material culture presented at the 2013 Oxford Symposium on Food and Cookery.*

*From the Iron Age to the Industrial Revolution, the Romans to the Regency, few things have mirrored society or been affected by its upheavals as much as the food we eat and the way we prepare it. In this involving history of the British people, Kate Colquhoun celebrates every aspect of our cuisine from Anglo-Saxon feasts and Tudor banquets, through the skinning of eels and the invention of ice cream, to Dickensian dinner-party excess and the growth of frozen food. Taste tells a story as rich and diverse as a five-course dinner.*

*This gorgeously illustrated volume began as notes on the collection of cookbooks and culinary images gathered by renowned cookbook author Anne Willan and her husband Mark Cherniavsky. From the spiced sauces of medieval times to the massive roasts and ragoûts of Louis XIV’s court to elegant eighteenth-century chilled desserts, The Cookbook Library draws from renowned cookbook author Anne Willan’s and her husband Mark Cherniavsky’s antiquarian cookbook library to guide readers through four centuries of European and early American cuisine. As the authors taste their way through the centuries, describing how each cookbook reflects its time, Willan illuminates culinary crosscurrents among the cuisines of England, France, Italy, Germany, and Spain. A deeply personal labor of love, The Cookbook Library traces the history of the recipe and includes some of their favorites.*

*Mrs Dalgairns's Kitchen*

*The Story of Britain through Its Cooking*

*Outbuildings and the Architecture of Daily Life in the Eighteenth-century Mid-Atlantic*

*Four Centuries of the Cooks, Writers, and Recipes That Made the Modern Cookbook*

*Rediscovering "The Practice of Cookery"*

*Food and Feast in Tudor England*

*Comfort, Pleasure and Prestige*

Explore how everyday people living in eighteenth-century England dealt with sickness, accidents, and disease in this unpublished kitchen book from 1737. Bridget Lane, a typical British housewife and lady of the house, treated her family for the physical ills that befell them. She gathered more than 150 cures and remedies, compiling them along with her unique insights into healing principles and practices of the time. Edited with detailed commentary by Vincent DiMarco, a longtime scholar of medieval literature, this text examines how Bridget Lane’s cures relate to folk- and herbal medicine traditions, whether recipes preserved vestiges of magic and spiritual healing, details on ingredients and their effects, and ways certain recipes have been adapted to the modern kitchen. Based on a comprehensive analysis of how the people of the eighteenth-century understood ailments, Mrs. Lane’s guide and the attendant commentary is intended for students, lovers of history, and anyone interested in the social sciences. Join an eighteenth-century housewife and discover all she did in the kitchen to protect and help her family with "It Has Helped to Admiration."

Rachel Laudan tells the remarkable story of the rise and fall of the world’s great cuisines—from the mastery of grain cooking some twenty thousand years ago, to the present—in this superbly researched book. Probing beneath the apparent confusion of dozens of cuisines to reveal the underlying simplicity of the culinary family tree, she shows how periodic seismic shifts in “culinary philosophy”—beliefs about health, the economy, politics, society and the gods—prompted the construction of new cuisines, a handful of which, chosen as the cuisines of empires, came to dominate the globe. Cuisine and Empire shows how merchants, missionaries, and the military took cuisines over mountains, oceans, deserts, and across political frontiers. Laudan’s innovative narrative treats cuisine, like language, clothing, or architecture, as something constructed by humans. By emphasizing how cooking turns farm products into food and by taking the globe rather than the nation as the stage, she challenges the agrarian, romantic, and nationalistic myths that underlie the contemporary food movement.

How did 17th-century families in England perceive their health care needs? What household resources were available for medical self-help? To what extent did households make up remedies based on medicinal recipes? Drawing on previously unpublished household papers ranging from recipes to accounts and letters, this original account shows how health and illness were managed on a day-to-day basis in a variety of 17th-century households. It reveals the extent of self-help used by families, explores their favourite remedies and analyses differences in approaches to medical matters. Anne Stobart illuminates cultures of health care amongst women and men, showing how 'kitchin physick' related to the business of medicine, which became increasingly commercial and professional in the 18th century.

In an England inhabited by Pepys, Evelyn, Dryden, Hobbes and the young Isaac Newton, Charles II is king, and the nation is beginning to relax a little after the tough, joyless years of Cromwell’s Protectorate. In RESTORATION, Alex Larman paints a fascinating portrait of a country in the throes of social, political and cultural change following the convulsions of the Interregnum. Exploring every level of English society, from innkeepers and upholsterers to lawyers and courtiers, and examining themes as diverse as marriage, sexuality and religion, he creates a pointilliste and multi-faceted portrait of Restoration England. By looking at the year 1666 through the eyes of the people of the time, by revealing what they ate and drank, how they loved, lived and died and how they interacted, Alex Larman brings alive the England of 300 years ago as you have never seen it before: exciting, tangible, and fully comprehensible.

Household Medicine in Seventeenth-Century England

Seventeenth-Century Englishwomen’s Receipt Books

Kitchens, Smokehouses, and Privies

The Invisible Woman

A Country House at Work

Proceedings of the Oxford Symposium on Food and Cookery 2013

How to Read a Country House

*Preserving on Paper is a critical edition of three seventeenth-century receipt books-handwritten manuals that included a combination of culinary recipes, medical remedies, and household tips which documented the work of women at home.*

*This book explores the meanings and experiences of home among a group of lesbians who over the past five decades have sought to create alternative intimate and public living spaces. The protagonists who enact the ethnographic narrative are a small group of older lesbians, mainly feminist activists, residing in the metropolis of London. The meaning of home and domestic space emerges from unique life histories informed by the wider social and political context, and moves from the earliest memories of their childhood kitchens to their contemporary domestic lives. Leaping from the radical lesbian feminist collectives and squats of the 1980s to the ordinariness of home life, the kitchen emerged as a tangle of cultural norms, customs, duties, ideas, aspirations, expectations, and values that tells us about the thinking process and behaviour of this specific group of older lesbians. In this context, the kitchen brings out the experiences of social inequalities experienced by these older lesbians, mainly brought out by the hegemonic institution of heteronormativity and patriarchy. This ethnography will be of interest to students and scholars across a range of disciplines in anthropology, sociology, geography and feminism.*

*The author answers the question "what does it mean to dine?" by focusing on twelve historic dinner parties, deconstructing each to describe the personalities who attended each banquet, the food served, and the general ambience.*

*Highlighting the world’s first professional kitchen, this volume showcases the massive galleys at Hampton Court Palace. Illustrating how kitchens originally built to supply the entire household of King Henry VIII were run, this guide dispells many of the misconceptions about the table manners, quality of cooking, and serving of meals in Tudor England. Authentic recipes--adapted for modern kitchens--from the period are featured, including Chicken Farced, Smothered Rabbit, and White Leach. Accentuated with striking visuals, this history revives the sights, sounds, and smells of the Tudor kitchen while conveying the daily life of the era’s rich and poor.*

*The Country House Kitchen Garden 1600-1950*

*Consider the Fork*

*York : the Provision of Food from Roman Times to the Beginning of the Twentieth Century*

*The Cookbook Library*

*Maids & Mistresses*

*The Country House Kitchen, 1650-1900*

*How To Cook: The Victorian Way With Mrs Crocombe*

A history of food preservation, which forever changed the world, details the chemists, cooks, old legends, and new ideas, from Attila the Hun's unique method for curing meat to the technological advancements of today.

Country houses were reliant on an intricate hierarchy of servants, each of whom provided an essential skill. Up and Down Stairs brings to life this hierarchy and shows how large numbers of people lived together under strict segregation and how sometimes this segregation was broken, as with the famous marriage of a squire to his dairy voices of the servants who ran these vast houses, and made them work. From unpublished memoirs to letters, wages, newspaper articles, he pieces together their daily lives from the Middle Ages through to the twentieth century. The story of domestic servants is inseparable from the story of the country house as an icon of power, civility, and the great estates such as Chatsworth, Hatfield, Burghley and Wilton. Jeremy Musson looks at how these grand houses were, for centuries, admired and imitated around the world.

Looking at the building of country houses as a whole, this book investigates why owners embarked on extensive building programmes, often following a grand tour. It explores the cost of building and the cost of furnishing and decoration.

An overview of the working elements of the country house kitchen, looking at the evolution of the cooking fire and the range, cooking vessels and gadgets and the staff who used them, providing insight into the realities of life below stairs in the great country houses of Britain.

Comfort in the Eighteenth-Century Country House

Delicious Rose-Flavored Desserts

Fresh from the Past

Encyclopedia of Kitchen History

The English Kitchen

Eighteenth-Century Medical Cures from the Kitchen Book of Bridget Lane, 1737

The Country House Servant

*nating history, Wilson reveals the myriad innovations that have shaped our diets today. An insightful look at how we’ve changed food and how food has changed us, Consider the Fork reveals the astonishing ways in which the implements we use in the kitchen affect what we eat, how we eat, and how we relate to food.*

*Country house kitchen gardens were designed as perfect ‘grow your own’ environments and ensured that households were supplied with their own fruit and vegetables throughout the year. This book offers an insight into the digging and sowing of these gardens, as well as exploring how walled gardens contributed towards a sustainable lifestyle and often were a source of not just food, but also of natural medicines. A wealth of contemporary illustrations, material from archives, gardening manuals, seed catalogues, engravings and other documents, paint a vivid picture of the country house kitchen garden and its development over three and a half centuries. This delightful book recounts an important part of our historic houses and their national heritage - to be enjoyed by gardeners and non-gardeners alike.*

*The eighteenth-century home, in terms of its structure, design, function, and furnishing, was a site of transformation - of spaces, identities, and practices. Home has myriad meanings, and although the eighteenth century in the common imagination is often associated with taking tea on polished mahogany tables, a far wider world of experience remains to be introduced. At Home in the Eighteenth Century brings together factual and fictive texts and spaces to explore aspects of the typical Georgian home that we think we know from Jane Austen novels and extant country houses while also engaging with uncharacteristic and underappreciated aspects of the home. At the core of the volume is the claim that exploring eighteenth-century domesticity from a range of disciplinary vantage points can yield original and interesting questions, as well as reveal new answers. Contributions from the fields of literature, history, archaeology, art history, heritage studies, and material culture brings the home more sharply into focus. In this way At Home in the Eighteenth Century reveals a more nuanced and fluid concept of the eighteenth-century home and becomes a steppingstone to greater understanding of domestic space for undergraduate level and beyond. Country houses were grand statements of power and status, but they were also places where people lived. This book traces the changes in layout, the new technologies, and the innovations in furniture that made them more convenient and comfortable. It argues that these material changes were just one aspect of comfort in the country house: feeling comfortable was just as important as being comfortable. Achieving this involved the comfort and solace to be found in daily routines, religious faith and, above all, relationships with family and friends. Such emotional comforts, and the attachment to things and places that embodied and memorialized them, made country houses into homes.*

*Restoration*

*The Tudor Kitchens of King Henry VIII at Hampton Court Palace*

*Historical Essays*

*Country House Brewing in England, 1500-1900*