

The British Isles



The British Isles Historic Society

Heritage, History, Traditions & Customs

**Monday March 8th,
Commonwealth Day**

**The English, Scottish, Irish,
Welsh, Manx and the Cornish
are in danger of the losing
their identity in Canada**

WHERE DO YOU STAND?

POLL FINDS: Support for monarchy, and role of governor general falling among Canadians.

Nearly half of respondents said they would eliminate the GG position completely, while more than half say the Royal Family is no longer relevant.

Support for maintaining a constitutional monarchy is in decline and many Canadians would also eliminate the role of the governor general, according to a poll by the Angus Reid Institute. The survey was conducted online Feb. 11-16 among a representative randomized sample of 1,601 Canadian adults who are members of Angus Reid Forum.

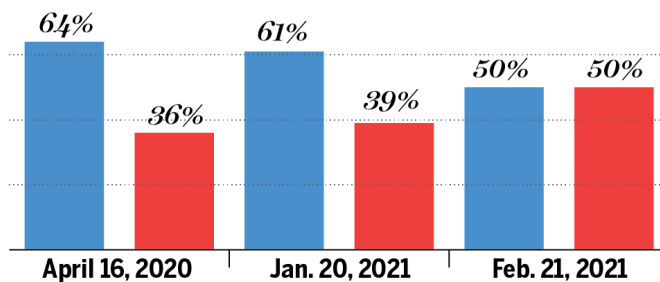
National Post, Publishing date: Feb 19, 2021.

Editors note: In the past there have been groups desiring to remove and replace a lot of the names connected to the history of B.C. from the various countries of the British Isles renaming the streets, historic sites and landmarks.

WHERE DO YOU STAND?

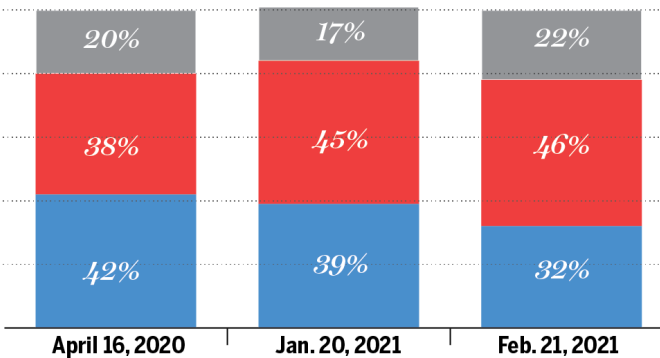
5. Do you support or oppose Canada continuing to recognize her as Queen, by swearing to her, putting her on currency, and recognizing her as head of state?

■ Support ■ Oppose



6. Regardless of what you think about the Queen, do you think Canada should continue as a constitutional monarchy for generations to come?

■ Yes ■ No ■ Not sure



SOURCE: ANGUS REID INSTITUTE

GIGI SUHANIC / NATIONAL POST



Commonwealth Day

(formerly Empire Day)

is the annual celebration of the Commonwealth of

Nations, often held on the second Monday in March. (March 8th, 2021) It is marked by an Anglican service in Westminster Abbey, normally attended by Queen Elizabeth II as Head of the Commonwealth along with the Commonwealth Secretary-General and Commonwealth High Commissioners in London. The Queen delivers an address to the Commonwealth, which is broadcast throughout the world.

Empire Day: After the death of Queen Victoria on 22 January 1901, her birthday, 24 May, was celebrated from 24 May 1902 as Empire Day, though not officially recognised as an annual event until 1916. It was instituted in the United Kingdom in 1905 by Lord Meath and extended throughout the countries of the Commonwealth; Empire Day was a "symbol of that unity of feeling . . . to those ideals of freedom, justice, and tolerance for which the British Empire stood throughout the world". Empire Day became a major event, involving, among other things, school parades and the BBC; in 1925, 90,000 people attended an Empire Day thanksgiving service held at Wembley Stadium as part of the British Empire Exhibition.

The idea of a day that would "remind children that they formed part of the British Empire, and that they might think with others in lands across the sea, what it meant to be sons and daughters of such a glorious Empire"; and which apprised them that "The strength of the Empire depended upon them, and they must never forget it" was conceived earlier, in 1897. In 1898, Canadian Clementina Trenholme introduced an Empire Day to Ontario schools, on the last school day before 24 May, Queen Victoria's birthday. Empire Day or Victoria Day was celebrated in the Cape Colony before the Second Boer War and thereafter throughout the Union of South Africa. The

British Empire League was instrumental in promoting Empire Day as a patriotic holiday.

Commonwealth Day: In 1958, Harold Macmillan announced in Parliament the renaming of Empire Day as Commonwealth Day. The Commonwealth and Britain have a shared history, cultural links, common legal systems, and business practices. Following a 1973 proposal by the Royal Commonwealth Society, the Commonwealth Secretariat selected the second Monday in March as the date on which Commonwealth Day is observed throughout all countries of the Commonwealth.

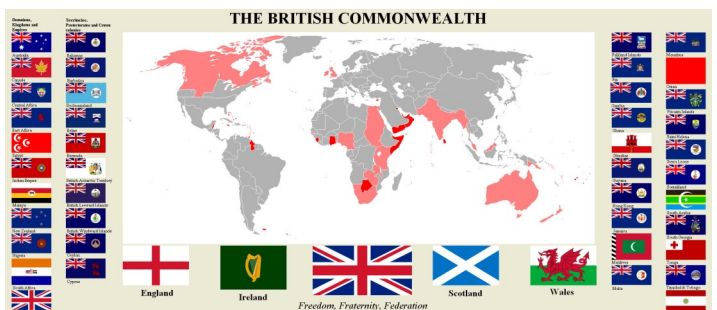


United Kingdom: The Union Flag is flown from UK public buildings on the second Monday in March to mark Commonwealth Day. In addition, the Scottish Parliament Building flies the Commonwealth flag. The Queen and other members of the Royal family attend a special service at Westminster Abbey. A wreath is laid at the Commonwealth Memorial Gates in London to remember the sacrifices of Commonwealth soldiers by the Commonwealth Secretary General.

Canada: Where two flagpoles are available, the Royal Union Flag – or Union Jack – is flown along with the Canadian national flag from sunrise to sunset at federal buildings, airports, military bases, and other establishments within Canada in order to mark Commonwealth Day.

The original Empire Day date in May continues to be observed in Canada as Victoria Day.

https://en.wikipedia.org/wiki/Commonwealth_Day





Commonwealth, also

called Commonwealth of Nations, formerly (1931–49) British Commonwealth of Nations, a free association of sovereign states comprising the United Kingdom and a number of its former dependencies who have chosen to maintain ties of friendship and practical cooperation and who acknowledge the British monarch as symbolic head of their association. In 1965 the Commonwealth Secretariat was established in London to organize and coordinate Commonwealth activities.

The Commonwealth differs from other international bodies. It has no formal constitution or bylaws. The members have no legal or formal obligation to one another; they are held together by shared traditions, institutions, and experiences as well as by economic self-interest.

Commonwealth member countries benefit from being part of a mutually supportive community of independent and sovereign states, aided by more than 80 Commonwealth organisations.

The Commonwealth Secretariat, established in 1965, supports Commonwealth member countries to achieve development, democracy, and peace.

The Monarchist League of Canada

<https://www.monarchist.ca/index.php/our-monarchy/myths-about-the-monarchy>

The Commonwealth

<https://thecommonwealth.org>

The Royal Society of St. George



<https://rssg.org.uk/>

The Royal Commonwealth Society

<https://rcs.ca/rcs-vancouver-island/>

Dear Steve,

Thanks for all the work and research you put into your British heritage newsletters. Here's some more Canadian background about 24 May (or, as the law now stands, the Monday before 25 May). As you say, on the death of Queen Victoria, the Parliament of Canada turned the former Queen's Birthday into the statutory holiday, Victoria Day.

In addition, King Edward VII, because his birthday was in November, decided to keep his official birthday on his mother's birthday, 24 May, and this was duly proclaimed each year in Canada. Because King George V was born on 3 June, he reverted to observing his birthday on the actual day, as did King Edward VIII on 23 June, 1936.

Since King George VI was born in December, his birthday was observed in June in Britain, and proclaimed on varying related days in June in Canada, as was the first official birthday of Queen Elizabeth II in Canada in 1952.

From 1953 to 1956 (since the Interpretation Act requires that the Sovereign's Birthday be observed in Canada on its actual day or on some other day proclaimed for its observance) the Queen's Birthday was proclaimed each year by the Governor General to be observed in Canada on the same Monday before 25 May as Victoria Day had been set by statute in 1952. In 1957, another proclamation was issued by the Governor General (running of course in the Queen's name) fixing the Queen's Birthday in Canada permanently on this date, thereby removing the necessity any further proclamation.

Yours faithfully,

Richard Toporoski

2021-02-08 3:40 AM

Office RSSG <info@royalsocietyofstgeorge.com>

Hi Steve,

It's lovely to hear from you. I will pass on your best wishes.

Your newsletters are wonderful, I thoroughly enjoy them. I would like to add some of them to our Facebook Page, but with the images and length I haven't found a way to do it. Any ideas? I am sure that they would be of great interest to everyone.

I think you are doing an amazing job.

I hope all is well with you, your family and friends.

Keep safe and best wishes to you all.

Elizabeth Margaret Lloyd, "Liz"

General Secretary

The Royal Society of St. George
Patron: Her Majesty the Queen
The Premier Patriotic Society in England
P.O. BOX 397, LOUGHTON, IG10 9GN

12:32 PM 2021/02/15

Thanks Steve,

Your list of dates did not include Boxing Day, December 26th. This is St. Stephen's day and an important day at least in England. It was the day people use to give alms to the poor, and put things, coins etc, in the alms boxes in the churches. Presumably the poor benefitted!

Nothing to do with dealing with the empty boxes from Xmas presents!

I suspect the media try to avoid British Heritage issues as they perceive that to be Colonialism, and don't recognise the many benefits that gave. They just concentrate on the negative issues!

Cheers, John

Thank you Steve..as always a very interesting and informative newsletter.

I love the facts shared therein....and the trivia questions ..I did manage to get some questions right:)

I have some West Country blood in me in that my grandmother Ellen Edith Metcalf was Ellen Edith Elliott before she was married...and was born in Chard, Somerset. My time at home during Covid19 has allowed me time to do some ancestral genealogy studies and research. Discovering more about my forefathers is pretty interesting. Digging into my Irish heritage too so when we can travel again I might include more travel to Ireland on my list.

I love the Cornish countryside and my family live in N Devon so yes, fresh Cornish Pasties, fresh baked Scones and clotted cream and jam...so yummy. Decided I will pass on the Hever cake tho...seaweed ingredient put me off...likewise the black pudding too!

I have enjoyed the fun of attending and celebrating St David's Day in the past with Welsh family and friends (my brother in law and family are Welsh) and I look forward to the future to get together here in Vancouver with Vancouver Welsh Society friends too.

For me I plan to bake some fresh scones, enjoy some sticky toffee pudding with Birds custard, but first maybe I will bake some Cornish Pasties (recipe from my Cornish cookbook that my sister Angela gave me) and enjoy a glass of Baileys too.....all in March!

Stay well, stay safe and stay calm....when it comes to making the days pass during Covid19 we must make the most of things....and just take things one day at a time.

Hugs to you and yours,

Jayne B.



The British Isles in the Commonwealth

The United Kingdom, also called the U.K., consists of a group of islands off the northwest coast of Europe. It is a unique country made up of four nations: England, Wales, Scotland, (Great Britain) and Northern Ireland. As a British Crown dependency, the Isle of Man cannot become an individual member of the Commonwealth. However, the UK's membership of the Commonwealth includes the Isle of Man. Today, like the Channel Islands of Jersey and Guernsey, the Isle of Man is a Crown dependency, meaning that while the United Kingdom is technically responsible for it, it remains separate, and politically autonomous. The Republic of Ireland (Eire) was created as the Irish Free State in 1922 as a result of the Anglo-Irish Treaty, is not a Commonwealth country.



Canada and the Commonwealth

Canada first joined the British Commonwealth as an independent state in 1931. The modern Commonwealth came into existence in 1949 with the London Declaration, and Canada has played an important role in its evolution.

The mandate of the Commonwealth is to serve the needs of its member governments and their citizens in political, economic, and social development. The Commonwealth also provides a forum for deliberation, problem solving, consensus decision making and action on matters of importance to the organization.

The Commonwealth sees itself as an advocate for small and vulnerable states, helping to strengthen their resilience and inclusion in the global

order. Each year, the Commonwealth selects a theme. The theme for 2021 is 'Delivering a Common Future: Connecting, Innovating, Transforming'. Five sub-themes have been identified for discussion: Governance and Rule of Law, Sustainability, Health, Youth, and Technology and Innovation.

<https://www.canada.ca/en.html>

2021-02-13 11:03 AM

A friend sent me your post about British pies etc. which I really enjoyed. Had never heard of gala pie before as we in the north called it grosvenor pie.

The thought of a canned steak and kidney pie made my mouth water. They were delicious.

Thank you.

Hilda Andrews born in Salford 1933, now in Nanaimo. Oh, I still make cheese and onion pie.



The Grosvenor or Gala pie "pork and egg pie" is a variety of pork pie whose filling includes a proportion of chicken

and a hard-boiled egg. Gala pies are often baked in long, loaf-type tins, with multiple eggs arranged along the centre. Commercially the hard boiled eggs often are 'topped and tailed'.



Cheshire Cheese: One of the oldest recorded cheeses in British history, Cheshire is a dense, semi-hard white cheese, though red and blue versions are made, in much smaller quantities. It has a crumbly texture and a mild, salty taste.

Traditionally served with Christmas cake as the saltiness balances the sweetness of the cake, but it's just as good with a crunchy apple or pear.

Editors Note: I also forgot January 6th. Little Christmas. Woman's Christmas. A special day in Ireland when they celebrate the women

11:36 AM 2021-02-25

I always find your site interesting and thank you for putting such effort into it. However, I have one problem and that is that you seem to refer to Sticky Toffee Pudding as though it has long been a staple of the British diet for a long time. Because I wanted to confirm my feeling I checked around with several British friends and all confirm that when they left UK in the late 50s no-one had ever heard of Sticky Toffee Pudding and did not start seeing it on British menus until the 1970s at the earliest. It may well be that we just lived closeted lives and that this now-famous pudding was around much sooner.

Stewart Cunningham

British Style Puddings:



The exact origins of **sticky toffee pudding** are unknown and disputed. Francis Coulson and Robert Lee developed and served the dish at their Sharrow Bay Country House Hotel in the Lake District, in North West England, in the 1970s. Food critic Simon Hopkinson claimed that Coulson told him he got the recipe from a Patricia Martin of Claughton in Lancashire. Martin had published the recipe in a compilation that later became The Good Food Guide Dinner Party Book, and first served the dish at her country hotel.

Coulson's recipe differs from Martin's only in the sauce. Her son later told Hopkinson that she had originally got the recipe from two Canadian air force officers who had lodged at her hotel during the Second World War. According to Hopkinson, this Canadian origin makes sense, as the pudding uses a batter more akin to that of a Canadian muffin, rather than an English sponge.

While others say that it was invented at the Udney Arms Hotel in Aberdeenshire.

https://en.wikipedia.org/wiki/Sticky_toffee_pudding



Figgy or plum pudding

(or plum, which was the name for any kind of dried fruit back in the day) originated in 14th-century Britain as a way to preserve food. A soup-like dish, it was served as a fasting meal in preparation for the Christmas season. Beef and mutton were mixed with raisins and prunes, wines and spices.



A treacle sponge

pudding is a traditional British dessert dish consisting of a steamed sponge cake with treacle cooked on top of it, sometimes also poured over it and often served with hot custard.



A Brown Betty is a

type of teapot, round and with a manganese brown glaze known as Rockingham glaze.

The original teapots came from a red clay that was discovered in the Stoke-on-Trent area of Britain, in 1695. This clay resulted in a ceramic which seemed to retain heat better and so found use as the material for the teapot as early as the seventeenth century. These early pots were tall and shaped more like coffee pots. In the nineteenth century the pots began to take on the more rounded shape of the modern Brown Betty. The Rockingham Glaze was brushed on the pot and allowed to run down the sides, creating a streaky finish as it was fired.

In the Victorian era, when tea was at its peak of popularity, tea brewed in the Brown Betty was considered excellent. This was attributed to the design of the pot which allowed the tea leaves more freedom to swirl around as the water was poured into the pot, releasing more flavour with less bitterness.



Spotted dick

(also known as "spotted dog" or "railway cake") is a traditional British

baked pudding, historically made with suet and dried fruit (usually currants or raisins) and often served with custard.

The dish is first attested in Alexis Soyer's "The modern Housewife or ménagère," published in 1849, in which he described a recipe for "Plum Bolster, or Spotted Dick – Roll out two pounds of paste ... have some Smyrna raisins well washed...".

The name "spotted dog" first appeared in 1855, in C.M. Smith's "Working-men's Way in the World" where it was described as a "very marly species of plum-pudding". This name, along with "railway cake", is most common in Ireland where it is made more similar to a soda bread loaf with the addition of currants.

The Pall Mall Gazette reported in 1892 that "the Kilburn Sisters ... daily satisfied hundreds of dockers with soup and Spotted Dick".

The name has long been a source of amusement and double entendres; reportedly restaurant staff in the Houses of Parliament decided to rename it "Spotted Richard" so it was "less likely to cause a stir.

2.) When did Canada become a Member of the Commonwealth?

1885

1905

1931

1925



Pudding Lane is a small street in London, widely known as the location of Thomas Farriner's bakery, where the Great Fire of London started in 1666.



A cloutie (also cloutie; from

the Scots word clout or clout: "a piece of cloth or leather; a patch; a rag") is a strip or piece of cloth, a rag or item of clothing; it can also

refer to fabric used in the patching of clothes or the making of cloutie mats (a.k.a. proddy rugs). A traditional pudding called cloutie dumpling is made with flour, breadcrumbs, dried fruit (currants, raisins, sultanas), suet, sugar and spices with some milk to bind it, and sometimes golden syrup. Ingredients are mixed well into a dough, then wrapped up in a floured cloth, placed in a large pan of boiling water and simmered for a couple of hours before being lifted out and dried near the fire or in an oven. Recipes vary from region to region.

1.) What was the date that the British Empire gained different levels of freedom from Britain and become Dominions?

1887

1845

1905

1935



Poutchine au sac

(literally, pudding in a bag) is a Métis dish made of beef suet, flour, brown sugar, raisins,

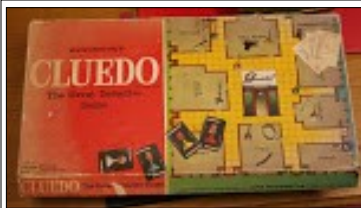
currants, and milk. The ingredients are combined in a cotton bag or sealer jars, then steamed. The cooked dish is usually topped with a sauce made from sugar, cornstarch, vanilla and nutmeg.



Semolina pudding or

semolina porridge is a porridge-type pudding made from semolina, which is cooked with milk, or a

mixture of milk and water. It is often served with sugar, cocoa powder, cinnamon, raisins, fruit, or syrup. Similar to rice pudding.



CLUE

Anthony Pratt longed for the fun of English country-estate murder-mystery parties, where guests would skulk the hallways, shriek and fall 'dead' on the floor. During World War II, Pratt recreated those murder-mystery parlor games in miniature, as a board game called Murder! (later Clue).

In 1947, Pratt patented the game and sold it to a U.K.-based game manufacturer named Waddington's and its American counterpart, Parker Brothers (now owned by Hasbro). But because of post-war shortages the game was not released until 1949—as Cluedo in England and Clue in the United States. In both versions, the object is for players to collect clues to figure out the murder suspect, weapon and location. The game took place in a Victorian mansion. The victim's name? Mr. Boddy.



Oxford sausages

are a distinctive variety of pork and veal sausage commonly associated with, and thought to have been developed in, the English city of Oxford.

Traditionally, Oxford sausages are noted for the addition of veal, in contrast to many traditional British sausages which contain only pork, and their high level of spice seasoning. References to the "Oxford" style of sausage date back to at least the early 18th century, but it was more widely popularised owing to inclusion in Mrs Beeton's Book of Household Management, first published in 1861. Nott's 1723 recipe calls for pork or veal, seasoned with salt, pepper, clove, mace and sage.

https://en.wikipedia.org/wiki/Oxford_sausage



1941: **Polyester** invented by John Rex Whinfield (16 February 1901 in Sutton, Surrey, England – 6 July 1966 in Dorking, Surrey)



Parmesan, Chicken

Parmo/Parmesan or Tees

parmo , is a dish originating in

Middlesbrough, North Yorkshire, and found throughout urban northern England. It consists of a breaded cutlet of chicken or pork topped with a white béchamel sauce and cheese, commonly cheddar cheese.

In an April 2019 survey, parmo ranked 20th in Britain's Top 20 Favourite Takeaways

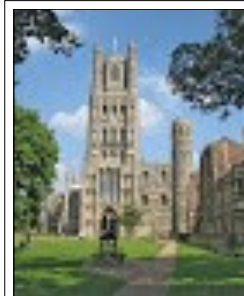
<https://en.wikipedia.org/wiki/Parmo>



Whirlin Cakes,

Cambridgeshire. Legend has it that an old woman of Leverington made some cakes which were so enjoyed by one of her guests, the devil in disguise, that he created a whirlwind to carry off her and the cakes. A style of cake was baked in the vicinity of Wisbech. They were made for Whirlin Sunday, the fifth Sunday in Lent, in Cambridgeshire, England, particularly in the Isle of Ely (not actually an island, but rather a region around the city of Ely.) They were also made in Leverington, and in Wisbech, a town of about 20,000 in the Cambridgeshire Fens.

Known at least since references in the Gentleman's Magazine 1789.



Ely Cathedral,

formally the Cathedral Church of the Holy and Undivided Trinity, is an Anglican cathedral in the city of Ely, Cambridgeshire, England. The cathedral has its origins in AD 672 when St Etheldreda built an abbey church. The present building dates back to 1083, and it was granted cathedral status in 1109.

Answer to Question #1, 1887



Cheese and onion pie

Cheese and onion pie is a savoury dish, the basis of which is an outer layer of savoury pastry filled with a mixture of cheese, onion, herbs and sometimes potato. Many recipes contain Lancashire cheese, indicating parentage of North West England.

Ingredients:

- 500g plain flour
- 250g cold butter, diced
- 2 large onions, finely chopped
- 500g mature cheddar, grated
- 3 large eggs

Instructions:

For the pastry, put the flour, butter and a pinch of salt in the food processor; pulse until it looks like breadcrumbs. Add 5-6 tablespoons of cold water, pulsing until it clumps into a ball. Wrap in clingfilm; chill for at least 30 minutes.

If you have a microwave, put the onions in a heatproof bowl with 3 tablespoons of water. Cover and cook for 8-10 minutes on high, stirring halfway through, until very soft. Alternatively, put the onion and water in a pan and cook for 10-15 minutes until tender. Leave to cool, then drain off any excess water.

Heat the oven to 200°C, fan 180°C, gas 6. Mix together the cooled onions and cheese. Season generously with black pepper and a little salt. Lightly beat together 2 eggs, add to the cheese, and mix well. Cut off one-third of the pastry and chill. Roll out the larger ball on a floured surface. Use to line a shallow pie dish, about 25cm x 6cm. The pastry is quite short, so patch it up, if needed. Trim the edges.

Pack in the filling, and smooth over the top. Roll out the remaining pastry until the thickness of a £1 coin. Beat the remaining egg, and brush a little onto the lip of the dish, then lay the pastry on top, sealing the edges. Trim off the edges and crimp, or press down with a fork, and make a steam hole. Brush with the remaining beaten egg.

Bake for 40 minutes until golden brown. Leave to cool for 10 minutes before cutting.

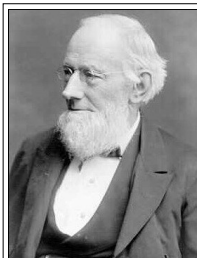


Newcastle Brown Ale

is a brown ale, originally produced in Newcastle upon Tyne, now brewed by Heineken at the John Smiths Brewery in Tadcaster, North Yorkshire. Launched in 1927 by Colonel Jim Porter after three years of development, the 1960 merger of Newcastle Breweries with Scottish Brewers afforded the beer national distribution and sales peaked in the United Kingdom in the early 1970s. The brand underwent a resurgence in the late 1980s and early 1990s with student unions selling the brand. By the late 1990s, the beer was the most widely distributed alcoholic product in the UK.

Newcastle Brown Ale is perceived in the UK as a working-man's beer, with a long association with heavy industry, the traditional economic staple of the North East of England. In export markets, it is seen as a trendy, premium import and is predominantly drunk by the young. It was one of the first beers to be distributed in a clear glass bottle and it is most readily associated with this form of dispense in the UK.

https://en.wikipedia.org/wiki/Newcastle_Brown_Ale



1837: **Pitman Shorthand** was invented by Isaac Pitman (Born: 4 January 1813, Trowbridge, Wiltshire, England. Died: 22 January 1897 (aged 84)

Most Popular Dishes of the British Isles



-Fish and Chips

Bangers and Mash-



-Full English / Irish fry-up, Breakfast

Sunday Roast-



-Toad in the Hole

Shepherd's Pie/
Cottage Pie-



- Steak and Kidney /
Steak and Guinness
(Ale) Pie



Cornish Pasty-



-Beans on Toast

Irish / English Beef
Stew-



-Scotch Pie

Bacon Butty-



Ayrshire bacon is cured

back bacon that is available in both smoked and unsmoked (green) versions. The bacon is typically made by curing the

skinned and deboned cut obtained from free-range Scottish Large White-Landrace pigs in a unique brine called the Ayrshire cure. After soaking for a day or two, the bacon is drained well before it is allowed to mature for two or three weeks. This bacon is recognized for its dark pink color and creamy fat, its slightly cured flavor, and its ability to fry to crispy perfection as Ayrshire bacon contains no water.



The '**Tiptree**' story begins around the early 1700s with Trewlands, the farm that was later to become the main site for jam-making in the Essex village of Tiptree. Today, there are some 11,000 inhabitants in what may well be the largest village in the country.

Fruit farming in Tiptree involved growing the fruit, then taking it by horse and cart to Kelvedon railway station and from there on to London for sale at the markets. When Gladstone, Prime Minister of the day commended fruit preserving to the population at large, Arthur Charles Wilkin leapt on this idea as a way to finally make a success of farming in Tiptree. In 1885, The Britannia Fruit Preserving Company was formed and the very first 'Tiptree' preserves were made, all to be sold to a merchant who would ship them to Australia. Within ten years, more than 200 tons of fruit was being produced, half of that used for making jam.



'**Lemon Curd**' is originally

English in origin dating back to the early 1800's. The recipe back then was rather literal and not at all how we'd think of Lemon Curd these days — lemon acidulating cream to form curds

then separated from the whey through a cheesecloth. ... In fact, it's not curd or cheese-like at all.

The basic ingredients are beaten egg yolks, sugar, fruit juice, and zest, which are gently cooked together until thick and then allowed to cool, forming a soft, smooth, flavorful spread. Some recipes also include egg whites or butter.

In late 19th- and early 20th-century England, homemade lemon curd was traditionally served with bread or scones at afternoon tea as an alternative to jam, and as a filling for cakes, small pastries, and tarts.



FRONTIERS OF THE ROMAN EMPIRE

The Frontiers of the Roman Empire World Heritage Site was created in 2005 and at present consists of Hadrian's Wall, the German Limes and the Antonine Wall. However, the idea behind the FRE is to represent the border line of the Roman Empire at its greatest extent in the 2nd century AD. It stretched over 5,000 km from the Atlantic coast of northern Britain, through Europe to the Black Sea, and from there to the Red Sea and across North Africa to the Atlantic coast. The remains of these frontiers are those of walls, ditches, forts, fortresses, towers, and civilian settlements. Some elements have been excavated, some have been reconstructed, and a few have been destroyed.

The two sections of the Limes in Germany cover a length of 550 km from the north-west of the country to the Danube in the south-east. Hadrian's Wall was built on the orders of the Emperor Hadrian c. AD 122 at what was then the northernmost limit of the Roman province of Britannia. The Antonine Wall, across the Forth-Clyde isthmus in Scotland, was started by Emperor Antonius Pius in AD 142 as a defence against the barbarians of the North.

<https://hadrianswallcountry.co.uk/hadrians-wall-management-plan/frontiers-roman-empire>



Carlisle Castle is situated in Carlisle, in the English county of Cumbria, near the

ruins of Hadrian's Wall. The castle is over 900 years old and has been the scene of many historical episodes in British history. Carlisle Castle was first built during the reign of William II of England, the son of William the Conqueror who invaded England in 1066. At that time, Cumberland (the original name for north and west Cumbria) was still considered a part of Scotland. William II ordered the construction of a Norman style motte and bailey castle in Carlisle on the site of the old Roman fort of Luguvalium, dated by dendrochronology to 72AD, with the castle construction beginning in 1093. The need for a castle in Carlisle was to keep the northern border of England secured against the threat of invasion from Scotland. In 1122, Henry I of England ordered a stone castle to be constructed on the site. Thus a keep and city walls were constructed. The existing Keep dates from somewhere between 1122 and 1135. The tower keep castle is one of only 104 recorded examples, most being found on the Welsh border



A gypsy tart is a type of tart made with evaporated milk, muscovado sugar (though some varieties include light brown sugar), and pastry. It originates from the Isle of Sheppey in the county of Kent. The tart is extremely sweet and is, for many people, associated with school dinners. Although most will know the version of gypsy tart made with evaporated milk, it can also be made with condensed milk in place of evaporated milk. This makes a firmer and even sweeter tart, with a darker colour.

https://en.wikipedia.org/wiki/Gypsy_tart



Farley's was a British food manufacturing company, best known for the baby product Farley's Rusks but also for baby rice, cereals and breadsticks.

The brand was started in the 1880s, but the company was taken over by Heinz in 1994 in a deal valued at £94 million. The brand logo was

a teddy bear.



This building at **510-512 Yates Street**, at Wharf Street, was built in 1898 by architect

Francis

Rattenbury (Born: October 11, 1867, **Leeds, United Kingdom**) for James S. Yates, who also owned the building at 1244 Wharf Street, on the opposite side of the Wharf Street/ Yates Street intersection.



James Yates (1819–1900) was

born in **Linlithgow, Scotland**. It is speculated his stepfather, A. Wilson, might have owned a boatyard where James was apprenticed as a

shipwright. Yates subsequently contracted with the Hudson's Bay Company (HBC) and was employed as ship's carpenter on the HBC ship Prince Rupert on her voyages to Hudson's Bay. In 1848 he married Mary Powell, daughter of Welsh architect Evan Powell and Jane (Morris) Powell, of Montgomeryshire. Two weeks after their marriage the two sailed to Fort Victoria aboard HBC's Harpooner along with the first shipload of immigrants destined for the Fort Victoria in the new colony of Vancouver Island. Yates served as Harpooner's carpenter. They arrived at the fort in May of 1849.

<https://www.victoriaharbourhistory.com/harbour-stories/enterprisiers/james-yates/>

Answer to Question #2 1931

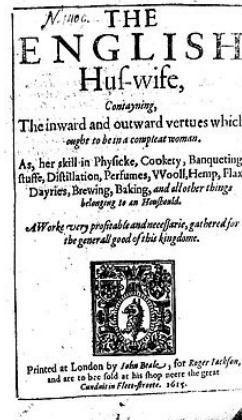
3.) When was the Royal Commonwealth Society formed?

1845

1887

1920

1868



The English Huswife is

a book of English cookery and remedies by Gervase Markham, first published in London by Roger Jackson in 1615.

Markham's best-known work, it was a bestseller of its time, going through nine editions, and at least two other reprints, by 1683. It was issued as a

two-volume work, *Country Contentments*, the other volume being *The Husbandmans Recreations*.

Gervase (or Jervis) Markham (ca. 1568 – 3 February 1637) was an English poet and writer. He was best known for his work *The English Huswife, Containing the Inward and Outward Virtues Which Ought to Be in a Complete Woman*, first published in London in 1615.

Although Markham disclaims authorship in the preface, he did adapt the recipes to suit current tastes, notably with sweet and sour sauces. The book contains what is probably the first published recipe for Banbury cake.

Markham was the third son of Sir Robert Markham of Cotham, Nottinghamshire, and was probably born in 1568. He was a soldier of fortune in the Low Countries, and later was a captain under the Earl of Essex's command in Ireland. He wrote voluminously on many subjects, to the extent that his booksellers procured from him a declaration in 1617 that he would write no more on certain topics.

https://en.wikipedia.org/wiki/The_English_Huswife

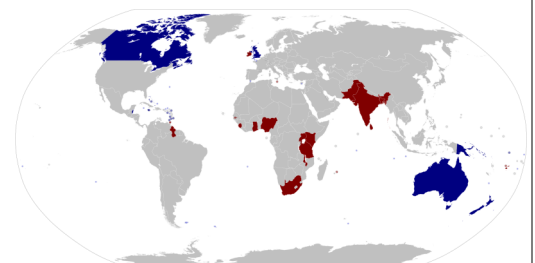
4.) How many countries are there in the Commonwealth?

121

54

38

97

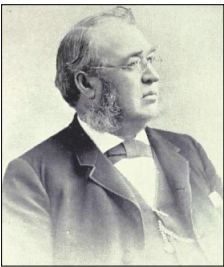




Victoria City Hall

is the city hall for Victoria, British Columbia, Canada. It is located at the corner of Douglas Street and Pandora Avenue adjacent to the CTV Vancouver

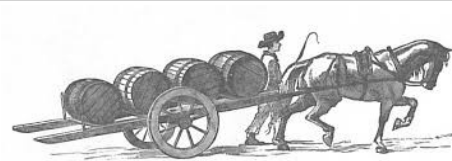
Island studios and the McPherson Playhouse in Downtown Victoria. It is home to the Victoria City Council. It was completed in 1890. It was designated a National Historic Site of Canada in 1977 and was also designated as a heritage site by the municipality in 1979. Architect John Teague designed Victoria's City Hall, which is considered "one of the best surviving examples of Second Empire-style public architecture in Western Canada.



John Teague (June 3, 1833

– October 25, 1902) was a Canadian architect and politician who served as mayor of Victoria, British Columbia from 1894 until 1895. Born in **Redruth, Cornwall,**

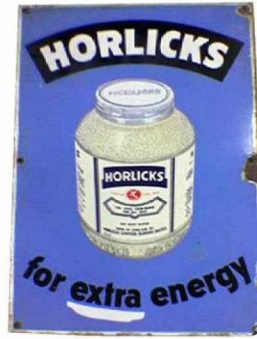
United Kingdom, Teague left the UK in 1856 spending some time in California before emigrating to British Columbia in 1858.



While watching the T.V. show "Born and Bred" they had a man

with the occupation of a Drayman.

The word "**drayman**" is used as a term for brewery delivery men, even though routine horse-drawn deliveries are almost entirely extinct. Some breweries still maintain teams of horses and a dray, but these are used only for special occasions such as festivals or opening new premises. There are some breweries still delivering daily/weekly using horses, Hook Norton in Oxfordshire and Sam Smiths in Tadcaster being two of them.



Horlicks is a sweet malted milk hot drink powder developed by founders James and William Horlick. It was first sold as "Horlick's Infant and Invalids Food," soon adding "aged and travellers" to their label. In the early 20th century, it was sold as a powdered meal replace-

ment drink mix.

It was then marketed as a nutritional supplement and manufactured by GlaxoSmithKline (Consumer Healthcare) in the United Kingdom.

In Britain, Horlicks has been long associated with bedtime,

<https://en.wikipedia.org/wiki/Horlicks>

William Horlick, Sr. (23 February 1846 – 25 September 1936) was an English-born food manufacturer and the original patent holder of malted milk. Sir James Horlick, 1st Baronet DL (1844–1921) was, with his brother William (1846–1936), the co-founder of the malted drink Horlicks.

Answer to Question #3 1868



A suet pudding is a

boiled, steamed or baked pudding made with wheat flour and suet (raw, hard fat of beef or mutton found around the kidneys), often with breadcrumb, dried fruits such as raisins, other preserved fruits, and spices. The British term pudding usually refers to a dessert or sweet course, but suet puddings may be savoury.

5.) How many countries in Queen Elizabeth head of State?

16

32

48

4





Biscuit tin

Biscuit tins are steel tins with tin plate. This consists of steel sheets thinly coated with tin. The sheets are then bent to shape. By about 1850, Great Britain had become the dominant world supplier of tin plate, through a combination of technical innovation and political control over most of the suppliers of tin ore. Biscuit tin manufacture was a small but prestigious part of the vast industry of tin plate production, which saw a huge increase in demand in the 19th century was directly related to the growing industrialisation of food production, by increasingly sophisticated methods of preservation and the requirements made by changing methods of distribution.

The British biscuit tin came about when the Licensed Grocer's Act of 1861 allowed groceries to be individually packaged and sold. Coinciding with the removal of the duty on paper for printed labels, printing directly on to tinfoil became common. The new process of offset lithography, patented in 1877, allowed multicoloured designs to be printed on to exotically shaped tins. The earliest decorated biscuit tin was commissioned in 1868 by Huntley & Palmers from the London firm of De La Rue to a design by Owen Jones.

https://en.wikipedia.org/wiki/Biscuit_tin



Attention readers:

I have been asked for back issues of the newsletters. I am please to say that copies are available on the Royal Society of St. George, U.K. web site. The staff there have been very supportive and I would suggest that if you have any British Heritage check out the History of the Society and then get extra copies of the newsletters to send to friends.

<https://rssg.org.uk/branches/overseas/americas/canada/>



The Island of Druids

The island of Anglesey, overlooking the Irish Sea from the northwest corner of Wales, has been linked for centuries with ancient and magical mysteries.

The island has been occupied since prehistoric times, more than 5,000 years ago, and it's covered in ancient stone monuments, like the Neolithic passage tomb called Bryn Celli Ddu — Welsh for "the mound in the dark grove." the island of Druids.

Anglesey was called Mona by the Romans — and it keeps that name today in Welsh as “Ynys Mon” or “Mona Island.”

It acquired the name of Anglesey from Viking raiders who attacked Wales in the 10th century. For centuries, Anglesey has been linked to the mysterious order of magical priests known as the Druids, who were said to lead the Celtic British against the invading Romans after 43 A.D.

Tacitus wrote that the attacking Roman soldiers were surprised to find Druids on the front lines of the defenders, throwing magical curses instead of missiles.

Neither the curses or the missiles, however, appear to have worked — and the Romans eventually occupied Anglesey and put the Druids to death wherever they found them.

<https://www.livescience.com/65820-photos-anglesey-island-of-druids.html>

Answer to Question #4 54 countries



Ireland (1801-1922)

Answer to Question #5 16 countries