

SEATON DELAVAL HALL NEW YEAR'S EVE BALL



Seaton Delaval Hall – NRO
05729/F/01/03

This document is an estimate of the expenses for a Ball and Supper held at Seaton Delaval Hall on New Year's Eve in 1795. The financial account doesn't tell us how many people were there but some of them must have brought their servants and stayed overnight as the record shows meals for servants and hay for horses.

The food listed helps us see what was served at a large supper at a Ball in the late 18th century. There must have been a large buffet consisting of various pies (turkey) and meats (venison, ham and tongue), probably cold because of the reference to jelly. There were also sweet dishes including savoy cakes, cheesecakes and small cakes as well as a variety of fruits – almonds, raisins, apples pears and oranges. The guests were also offered wine to drink as well as tea and coffee, bottled beer and porter. The ingredients for a drink called "Megus" are also listed, some form of cocktail which included lemons, sugar and nutmeg. This may be the 18th century drink "Negus" which was wine mixed with hot water, lemons, spices and sugar.



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How different does the ball sound to how you spend New Year's Eve?



Do you think the ball would have been more expensive today or in 1795?



How do you think people travelled to the ball? Why is there hay for horses?



Imagine you're going to host your own ball, come up with your own menu.



Can you come up with recipes for your buffet menu?



Create an invitation to your ball.



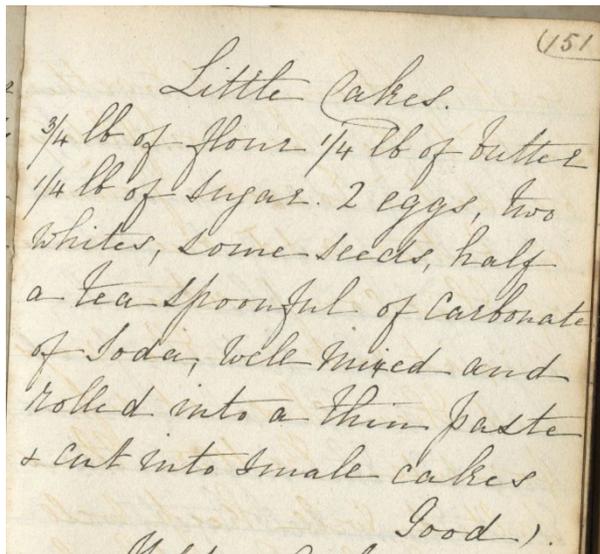
Have a go at making some of your recipes.



Music for dancing was provided by 3 fiddlers and a harpman who were paid one guinea each and even the cost of the lighting is added in – candles and whale oil for larger lamps.

In total the estimated cost for the ball was £29 5s 3 ½d, equivalent to £2,246-54 in 2017 and equivalent to 195 days wages of a skilled tradesmen in 1795. Unfortunately, there isn't a list of who attended.

SMALL CAKES



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The Delavals served “small cakes” at their New Year’s Eve ball. Here are three recipes for little cakes. The first is a 19th century recipe for “good” little cakes, where different seeds can be added. The second and third recipes appear in Hannah Glasse’s cookery book ‘The Art of Cookery made Plain and Easy’ published in 1747.



Have a go at making your own little cakes, you could use one of these recipes to inspire you. You might need to decrease the ingredient quantities! You could try adding other ingredients like spices, nuts, fruit or chocolate. You could even decorate them. Are they good? Would you serve them at your ball?



Have a go at writing a recipe for your little cakes, you could include quantities and cooking instructions.

To make little Fine Cakes.

ONE Pound of Butter beat to Cream, a Pound and quarter of Flour, a Pound of fine Sugar beat fine, a Pound of Currans clean wash'd and pick'd, six Eggs, two Whites left out, beat them fine, mix the Flour and Sugar and Eggs by Degrees into the Butter, beat it all well with both Hands, either make it into little Cakes, or bake it in one.

Another Sort of little Cakes.

A Pound of Flour and half a Pound of Sugar, beat half a Pound of Butter with your Hand, and mix them well together; bake it in little Cakes.