

COUNTESS TYRCONNEL



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The Countess of Tyrconnel was Sarah Hussey Delaval (1763 – 1800), the youngest daughter of John Hussey Delaval and his second wife Susanna. She married George Carpenter, 2nd Earl of Tyrconnel in 1780. Claremont House, near Esher in Surrey was their summer home.

THE GREAT PIE

This document lists the costs for creating two pies, one for the Countess of Tyrconnel which was to be sent to her at Claremount, and the second for Mrs Elizabeth Hicks, the mistress of Baron Delaval.

The “Great Pie” must have been huge and how was it transported from Seaton Delaval to Surrey? It would have had a pastry base and top but what size must it have been if it held – 2 turkeys; 2 geese; 2 ducks; 2 fowls; 1 ham and 1 tongue? The pastry alone was made from 42lbs (19kg) of flour and 5lbs (2kg) of butter. The total cost of making it was £3 3s 0d (equivalent to £241.80 in 2017)

The second pie, for Mrs Hicks, only contained 1 goose, 1 turkey, 1 fowl and 1 tongue. It only cost £1 10s 0d (equivalent to £115.14 in 2017) to make.



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Try reading the document. Can you pick out some of the ingredients in the pie?



Read the document out loud. Does this make it easier to understand?



Are these ingredients similar to what you would put in a pie?



How do you think the pie was cooked?



Compare the ingredients to the foods you have at home. Make a list of ingredients you have in common.



How do you think the pie was transported to Claremont House? How long must this have taken?



How elaborate do you think the pie looked? Try drawing, designing or making a model of your own elaborate pie.



HANNAH GLASSE'S YORKSHIRE CHRISTMAS PIE

A Yorkshire Christmas-Pye.

FIRST make a good Standing Cruft, let the Wall and Bottom be very thick, bone a Turkey, a Goose, a Fowl, a Partridge, and a Pigeon, season them all very well, take half an Ounce of Mace, half an Ounce of Nutmegs, a quarter of an Ounce of Cloves, half an Ounce of black Pepper, all beat fine together, two large Spoonfuls of Salt, mix them together. Open the Fowls all down the Back, and bone them; first the Pigeon, then the Partridge, cover them; then the Fowl, then the Goose, and then the Turkey, which must be large; season them all well first, and lay them in the Cruft, so as it will look only like a whole Turkey; then have a Hare ready cased, and wiped with a clean Cloth. Cut it to Pieces, that is jointed; season it, and lay it as close as you can on one Side; on the other Side Woodcock, more Game, and what Sort of wild Fowl you can get. Season them well, and lay them close; put at least four Pounds of Butter into the Pye, then lay on your Lid, which must be a very thick one, and let it be well baked. It must have a very hot Oven, and will take at least four Hours.

This Pye will take a Bushel of Flour; in this Chapter, you will see how to make it. These Pies are often sent to London in a Box as Presents; therefore the Walls must be well built.

Hannah Glasse (1708-1770), the daughter of Northumbrian landowner Isaac Allgood, was a cookbook author. In 1747 she published the cookery book 'The Art of Cookery made Plain and Easy'. Her book has a whole chapter about making pies.

One of the recipes is the Yorkshire Christmas pie, the ingredients are quite similar to the pie made for Countess Tyrconnel. Yorkshire Christmas pies can be quite elaborate. A

particularly large one was made for Queen Victoria and her guests at Windsor Castle in 1857.



Have a go at writing a recipe for your own great pie. This could be sweet or savoury. What will you put in it?



How will your pie look? Sketch a design.



Have a go at making your great pie.



You could take pictures of your pie and send it to us at Northumberland Archives along with the recipe.



How much did it cost to make your pie? Think about hidden costs such as gas or electric to run the oven.