







CREATING MENUS WITH THE MANOR HOUSE HOTEL

ILLUSTRATED MENU CARD FOR THE MANOR HOUSE HOTEL IN HALTWHISTLE, 1929, REFERENCE: ZBL 276/12

THE MANOR HOUSE HOTEL

The Manor House Hotel was and still is situated on the Main Street of Haltwhistle. It has been in existence since at least the 1840s and was a coaching inn. In the 1920s, Haltwhistle was a thriving small market town near the border with Cumberland. Being on the Main Street and in the centre of the town, the Manor House Hotel was well used and frequented by visitors.

How much do you think the Manor House Hotel and Haltwhistle will have changed since the 1840s? How well visited do you think it currently is?

Are you surprised that the hotel has been in existence for so long?

Can you find the oldest buildings and businesses in your local area? How much have they changed since they came into existence?









THE MENU

This menu shows us what was being served at the Manor House Hotel on Thursday 23rd May 1929. Guests could start with oxtail soup followed by either beef or lamb with mint sauce, both accompanied by new potatoes, green peas and spring cabbage. To follow there was fruit salad, raspberry jellies or cheese and biscuits and then coffee.

This menu is amongst the archive papers of the Blackett family of Matfen. We don't know why it was kept.



Why do you think the Blackett family kept the menu card?



Would you have kept the menu card? Do you keep mementos from days out?



What would you have ordered from the menu? Does it sound appealing?



Do you think this menu is similar or different to the Manor House Hotel's current menu?



Imagine you are making a new menu for the Manor House Hotel. What dishes would you include on it?



Have a go at designing the menu with illustrations representing the history of the building.







SEASONAL PRODUCE

164 The Art of Cookery, made Plain and Eafy.
Cock Lobfter is known by the narrow back Part of the Tail, and the two uppermoft Fins within his Tail are fliff and hard; but the Hen is folt, and the back of her Tail broader.
Prayman, Shrings, and Crebfying.

The two first, if slate, will be limber, and cash a Kind of thiny Smell, their Colour fading, and s Gray: The two latter will be limber in their Claws and Joints, their red Colour turn blackish a dosky, and will have an ill Smell under their Throats: Otherwise all of them are good, Plaisie and Financier.

The best Sort of Plaife look bloth on the Belly.

If the Flesh feels oily, and the Scales are flost, and shining, and it comes in Fleaks, and parts with cut exambling, then it is new and road, and our otherwise.

For the first, open the Back to the Bone, and if the Flesh be white, sleaky, and oily, and the Bone white, or a bright Red, they are good. If Red Herrings carry a good Gloss, part well from the Bone, and small well, then conclude them to be good.

January Fruits which are yet lasting, are

S O M E Gruper, the Kentish, Russet, Golden, French, Kitton and Dutch Pippins. John Appl Winter Queenings, the Marygold and Harvey Apples, Pom-water, Golden-derfet, Rennetir Love's Pearmain, and the Winter Pearmain. Winter Burgomat, Winter Burgomat, Winter May Winter Norwich, and Great Surin Pears. All Garden Things much the same as in Dicember.

February Fruits which are yet lafting.

THE fame as in "Jawary, except the Golden Pippin, and Pom-water; also the Pomery, and the Winter Poperning, and Digobent Pear.

March Fruits which are yet lasting.

THE Golden Docket Dusfer, Pippins, Reneetings, Love's Pearmain, and John Apples. The

April Fruits which are vet lasti

Y O U have now the Kuchen Garden and Orchard, Avtumm Carrots, Winter Spinage, Sprouts of Cabbage and Colificowers, Turnip Tops, Afuragos, young Reddithes, Dartch Brown Lettice and Excited, Barnet, young Oxions, Scallions, Lecks, and early Kadney-Bana. On hos Best, Purflane Decombers, and Mathroom. Some Cherries, Giren Agricots, and Goeleberries for Tarts. Popins, Dexnow, Welfhory Apple, Ruffering, Gildhower, the latter Bun Cheesies, Oak Part, 66.

May, the Product of the Kitchen, and Fruit Garden this Month.

oaragus, Collifowers, Imperial Silefia, Royal and Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Comp. in Cabbage Lettice, Burnet, Purslain, Cocubers, Nathuriam Flowers, Peofs and Royal, Cocubers, Peofs and Royal, Peof

and Kidney-Beam. Upon the hot Beis, May Cherries, May Dakes. On Walls, Green Aprico.

And Goodberra, Upon the hot Beis, May Cherries, May Dakes. On Walls, Green Aprico.

Pippins, Deuxans or John Apple, Weilbury Apples, Ruffetting, Gillishwer Apples, the Collings.

June. the Product of the Kitchen and Fenit Cardon this

A Sparagus, Garden Benn and Paris, Kideny Benn, and Collidorers, Articholen, Batterfen and Darth Chabbye, Melton on the first Riges, young Onione, Currons and Paring, Fron in Paring, Fron in Paring, Frail and Paring, Fron in R. Regus, the Bring, Barray, Barray,

The Art of Cookery, made Plain and Easy.

July, the Product of the Kitchen and Fruit Garden

Oniviol and Wangel Park, Gazina and Kidary-Bana, Califorers, Cablogue, Artichae, an Moir famil Sacher, Bleiner Krieben and Nomaritic Helms. Bailey, a Cablog-Erner, Defano. Barret, possig Onione, Cassalane, Bineshed Latier, Cereta, Terrip, Jerrey, Leven, Marchael, Martin, Gariel Barret, Monte, Bernard, Santon, Garret, Partin, Latier, Martin, Martin, Carlon, Carlon,

August, the Product of the Kitchen and Fruit Garden.

CAbbages, and their Sprouts, Collidowers, Artichokes, Cabbage Lettior, Beets, Carrots, Potates Carrons, Forester, Carrons, Car

hen for pickling, Radorrice, Cartino, Grope, Fig., Mullerice and Filherin, Apples, the Windfor Goodberrich, Benname Siper, Seet Carbeiries, Rong Carbeiries, Penny Fraisa, Summer Poy Soweripp, Orang Benname Siper, Seet Carbeiries, Raviru, Difopa, Savoy and Walacotta Patche, The Malory, Terry, Red Romas, Little Gener Culter and Yellow Netternon, Imperial Bare, Dains, Yillow Inte Para, Black Para, Waite Nutning Inte Para, Great Anthony of Tarker and Jane Plands.

September, the Product of the Kitchen and Fruit Garden.

Septemore, the Primate y the Miller man 2 year of more and a program of the Carlos and factors and the Carlos and the Special and the Carlos and the Ca

Oktober, the Produit of the Astrona and Frair Garante.

OM E Galiberer, Astrobers, Perf, Beam, Cocumbers, and Melons, all 74 from Kolar
Bans, Turnips, Carnos, Pasfons, Pastons, Skirrets, Scornears, Best, Oxono, Garliel
Sallets, Recomboles, Chrickoner, Criffic, Lerwish, Muharle, Reddin, Ruye, Spinger, Lette
finall and cobloged, Bornet, Tarragon, Blanched Sallety and Endove Lite Petches and Flush
Gages and Figs. Mulleriers, Effection and Walson. The Ballace, Paris and Asthostics and Garliel
Gages and Figs.

November, the Predated of the Kitchen and Frait Garden.

Clifforwise in the Genes-hoofs, and from Artichaets, Curron, Parliny, Turnips, Been, Skit.

Cutting Seriouses, Herberschilds, Petatere, Onione, Garlick, Shalkes, Rocomboles, Salary

Sarvi, Thyme, Savory, Swert Marjoran dry and Clary. Cabbages and their Spouse,

Sarvi, Chabage, Spiange, last Cocomborn. Het Herbs on the Het Bed. Burnet, Cabbage Lenior

Eagler Sharlord; I feveral Store of Apples and Pears.

acts, pacinars, Artonas, Wallace, Lance Freis, and Colores

M A N Y Sorts of Cabbages and Savoys, Syuangs, and fous Collidowen in the Conferentery, and Articheke in Sand. Roots we have as in the lift Month. Small Herbs on the Hat Bols to a Cabbage Lettice preferred under Glaffe; Chervife, Salavy, Skalishe, Manched. Sings, Thymre, and Chabage Lettice preferred under Glaffe; Chervife, Salavy, Salavet, Sa

CHAP.

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'. Chapter XXI of the book describes which fruits, vegetables and herbs are in season each month of the year.

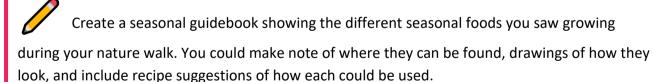
Using the information about which foods were in season from Hannah Glasse's book, have a go at writing an alternative menu that the Manor House Hotel could have served in May. Can you turn this into an illustrated menu card?



Have a go at cooking some of the dishes on your menu.



Go on a nature walk, how many seasonal fruits, vegetables and herbs can you identify?



Think about what month it currently is. Come up with a seasonal dinner meal to make for your family. How many courses will you serve? Can you turn this into an illustrated menu card?



Have a go at making the dishes on your family dinner menu.

July,