

From a Manor Kitchen

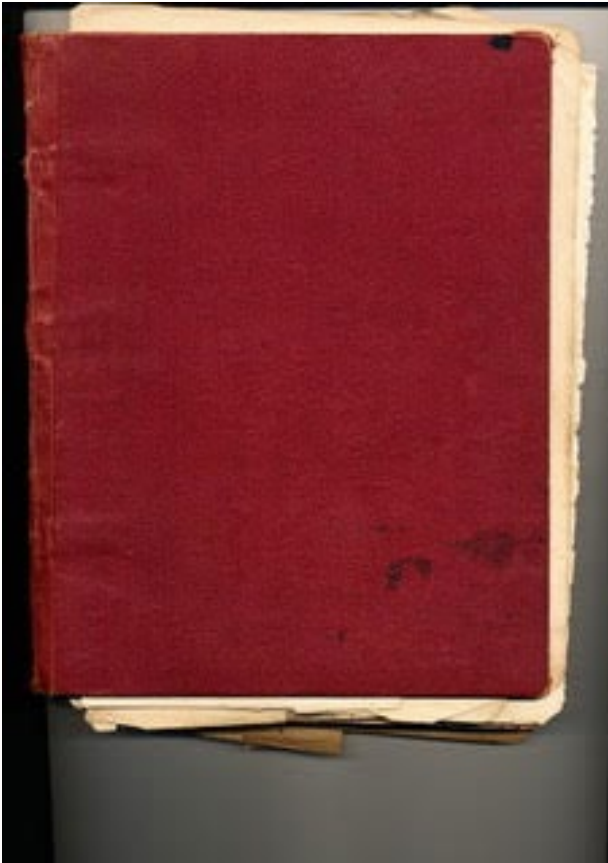
By: Martin Lovelace

My great-aunt Emily Lovelace, “Auntie Nimmo” (1875--1967), cooked for wealthy families in Dorset, England, including the Colfoxes (the uppermost local gentry) at their Delapre estate in Bridport. Her manuscript cook book, in various hands, shows recipes Emily used regularly, and gathered from other cooks: a wonderful procession of cakes, chutneys, jams, fancy desserts, and full menus “for the partees.” After her marriage, aged 36, to Harry Parsons, an ex-Royal Navy artificer, the couple served at the Gentlemen’s Club in Bridport where Harry was steward and Emily cooked. As a little boy I knew her as the only lively one among her ailing sisters whom she took care of in later life. I recall her caraway seed cake, a taste which I have always loathed. Recently I attempted one of her recipes for marmalade, attributed to one Aunt Martha. It required much soaking and boiling, and unusually called for a proportion of sweet oranges along with the Sevilles. It made marmalade that to my taste was too sweet, even insipid, but of a gorgeous bright orange colour. It was unlike the dark and cloudy Oxford style that I usually make but I’m sure it looked just the thing on a silver salver.

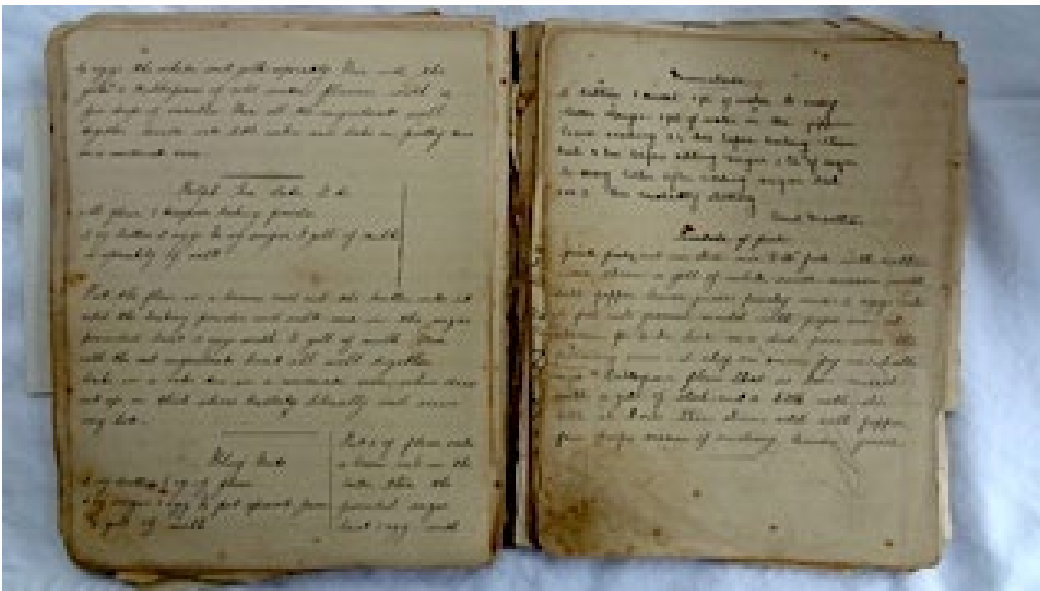
1. Emily Parsons with her young great-nephew



2. Emily's manuscript cook book



3. Pages from Emily's manuscript cook book



4. Menu for a 1903 supper

1903 Supper

- 1 Dinner
- 2 Bread
- 3 Salad
- 4 Soup
- 5 Roast
- 6 Potatoes
- 7 Green Beans
- 8 Sweet Potatoes
- 9 Apples
- 10 Coffee
- 11 Bread
- 12 Butter
- 13 Tea
- 14 Fruit
- 15 Dessert
- 16 Coffee
- 17 Apples
- 18 Bread
- 19 Butter
- 20 Tea
- 21 Fruit
- 22 Dessert
- 23 Coffee
- 24 Apples
- 25 Bread
- 26 Butter
- 27 Tea
- 28 Fruit
- 29 Dessert
- 30 Coffee

5. "For the Partees," Jan. 2nd-4th, 1903

For the Partees
Jan 2-4

Red Chocolate Cake	24
Red Cake	20
Ground Rice Cake	14
Green Cake	19
Roast Tea Cake	24
Ground Cake	10
Green Cake	28
Double Sweet Cake	18
Ground Cake	24
Green Tea Cake	28
Ground Cake	18
Large Red Cake with Currant	2
Red Cake	1
Ground Cake	1
Red Cake	1
Green Cake	1
Red Currant Cake	2

8. Recipe for Emily's "Aunt Martha's Marmalade"



9. Martin with bottled marmalade



10. Oxford-style and Emily's more jelly-like marmalade

