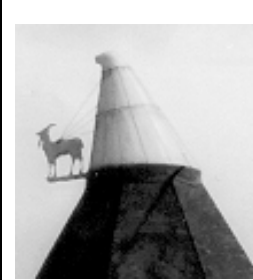


*Burton & District Family History Society Newsletter

* Burton & District Family History Society is a branch of the Birmingham & Midland Society for Genealogy & Heraldry



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Editor's Comments:

Welcome back to the beginning of our Autumn meetings. Your Editor hopes that you all had a good summer break and that you were able to enjoy going out and about in our lovely summer weather to further your family history research. Did you come across something that you would like to share in our Newsletter? If you did, please speak to your Editor at meetings or email – the address is given at the bottom of each page of this newsletter. There is some very interesting information in this edition of the Newsletter but, firstly, please see our Secretary's request in the item below for Members' evenings. Please, do, speak to Delia or email her with your ideas as she works so hard to provide an interesting programme for us all. Did you miss Simon Pawley's talk at the July 2013 meeting? Then please see the summary of this on this page. There was some very helpful information in Simon's talk.

Members' evening meetings

Wanted by our Secretary and Committee members - **ideas** for Members' Evenings for next year please. The **deadline for ideas** will be **Tuesday October 8th**. Please speak to Delia at this evening's meeting or you can email Delia if you think of something after the meeting dewy67@hotmail.co.uk

Committee meeting

Our next Branch's Committee meeting is to be held on Wednesday 9th October, 2013. Do you have any items that you would like the Committee to discuss? If so, please speak to any of the Committee members at this evening's meeting or email Delia (email address as above).

GRO Death Indexes 2007

Do you use the website www.ancestry.co.uk ? If so, it now has the GRO Death Indexes for 2007.

Summary of July 2013 meeting - War and Peace, Tracing a Royal Marine Ancestor, 1798 – 1852

We again enjoyed a really good genealogical story from Simon Pawley as well as a detailed description of the work involved in finding all the information.

Looking at statistics it is probable that most of us had an ancestor who served in the Napoleonic Wars. In 1789 there were 40,000 men in the Army and 16,000 in the navy. By 1812 these numbers had risen to 500,000 and 140,000, about 20% of the adult male population.

From the recruitment indexes, Simon found that his ancestor William Pawley, a stockinger aged 15 was recruited on August 1st 1798 in

Leicestershire just after the Battle of the Nile. Advertisements for recruits emphasised the excellent conditions, food, rations and prize money, attracting men who were poor, unfit and underfed. William's Great Uncle had also enlisted in 1771 but he had deserted. Royal Marines are a military force with a military structure and discipline when on board ship and are sent ashore as soldiers. They also had to protect the officers against the seamen.

Immediately after recruitment William went to Chatham for training before going on board ship. Ships' records show that William served on HMS Renown, Terpsichore, Prince, Formidable and Eagle between 1798 and 1809. Most were third rate ships, having 74 guns, the backbone of the Navy. On the Formidable he was promoted from a Private to Corporal to Sergeant. A drunkenness charge saw him demoted to a Private, but on his last ship the Eagle he again rose through the ranks to become a Sergeant. From Naval logbooks Simon was able to find out what William had been doing. HMS Renown escorted merchant ships through blockades; HMS Formidable served mainly in the Channel and the Royal marines were busy quelling on board mutinies; HMS Eagle was initially in the Caribbean protecting British interests against the French and then in the Mediterranean under Rear Admiral Rowley. In the Caribbean William suffered from Malaria. Service in the Mediterranean saw Eagle chasing French ships around the Caribbean and back to the Med, so missing the battle of Trafalgar, but involved in the Battle of Capri.

In 1809 he was discharged at Gosport with pneumonia and sent to the new Woolwich Division and in 1814 was discharged with pectoral complaints. Greenwich Hospital records show that William was given an Army out-pension in 1814, but with no other information. The pay book shows his final pension being paid to his wife Susannah following his death in June 1820. A marriage was found in 1809 at Southwark but was it correct? In an on-line Times newspaper report

in 1834 about a murder at Greenwich, Susannah Pawley, a 'nurse' at Greenwich Hospital was a witness. An application to become a 'nurse' from Susannah, a widow with four children, strongly recommended by Rear Admiral Sir C Rowley was found. William Henry Pawley was admitted to Greenwich Hospital Charity School where he was trained to be on board ships and Mary Ann Pawley was trained as a maid servant. Two younger daughters were not admitted until Susannah again approached Rear Admiral Rowley! William Henry became an ordinary seaman. Susannah had three more marriages, the last to William Presland a wealthy chandler and died in 1852.

Non-conformist records

Ancestry has digitised images of records from the non-conformist and parochial registers of England and Wales (1567-1970). These registers come from non-conformist congregations and churches and were handed in to the Registrar General from the mid-nineteenth century onwards. They often show up on Familysearch (IGI) as items from the non-conformist indexes (RG4-8). Ancestry calls the collection *England & Wales, Non-conformist and parochial registers (1567-1970)* in its index listings.

New book

Rebecca Probert, currently Professor of Law at the University of Warwick has written an invaluable guide to marriage law for those tracing their family history. Further info is available at <http://www2.warwick.ac.uk/fac/soc/law/staff/academic/probert/marriagelawforgenealogists/> On this website you can try out your knowledge on the subject in an anonymous quiz (do have a go!)

The book is entitled *Marriage Law for Genealogists: The Definitive Guide ...what everyone tracing their family history needs to know about where, when, who and how their English and Welsh ancestors married*. Published 2012 by Takeaway (Publishing). ISBN: 978-0956384713. It is available to borrow from

Staffordshire libraries, including Burton and Lichfield branches.

WW1 Soldiers Wills

The wills of soldiers who died during WW1 have been digitised and made available online. They can be searched for at <https://probatesearch.service.gov.uk/> The wills are owned by Her Majesty's Court and Tribunal Service (HMCTS). Each will cost £6 to access. Further information is available at <http://www.historyextra.com/news/hand-written-wills-fallen-first-world-war-soldiers-published-online-first-time>

Online Historical Maps

The British Library has lots of historical maps in its Online Gallery. If it's London you're interested in, then there are lots to choose from.

For example: for 1842

<http://www.bl.uk/onlinegallery/onlineex/crace/l/007000000000007u00257000.html>

For 1742

<http://www.bl.uk/onlinegallery/onlineex/crace/a/007zzz000000019u00018000.html>

For 1677

<http://www.bl.uk/onlinegallery/onlineex/crace/l/007000000000002u00061000.html>

Or Tutbury in 1828 (shows Rolleston, Burton, Stretton as well)

<http://www.bl.uk/onlinegallery/onlineex/ordsu/rvdraw/t/002osd000000014u00290000.html>

South Derbyshire in 1821

<http://www.bl.uk/onlinegallery/onlineex/ordsu/rvdraw/h/002osd000000004u00257000.html>

Lichfield area in 1815

<http://www.bl.uk/onlinegallery/onlineex/ordsu/rvdraw/l/002osd000000024u00218000.html>

Sutton Coldfield in 1817

<http://www.bl.uk/onlinegallery/onlineex/ordsu/rvdraw/s/002osd000000024u00217000.html>

Interested in Birmingham ? Then go to <http://www.bl.uk/onlinegallery/index.html> and search for yourself using the search box on the top right-hand side.

Some entries from the Baptismal Registers of Middleton, Norfolk 1818 -1822 written by the Very Reverend Dr Peter Scrimshire Wood.

Our Secretary, Delia, has sent the following article to the Newsletter:

Cambridge University historians and geographers are carrying out a survey of occupations in England and Wales between 1379 and 1911. Parish Registers and Census returns are important sources.

Reverend Wood, vicar of Middleton from 1810 to 1856 made up many occupations for the fathers of the children he baptised as well as listing the mothers of illegitimate children as whores and man traps. As well as mundane occupations; coachman, labourer, farmer and workman he added his own descriptions for many others. Some are fairly obvious, others enigmatic.

Lamb gelder, a shepherd?
Chopper of chips, a forester or wood turner?
Good workman,
Cut throat of pigs, a slaughter man or butcher?
Publican and beggar maker,
Turn coat and Knight of the needle, a tailor
Master of the rolls and burn crust, a baker?
Farmer and fortune hunter,
Cabbage gelder, a market gardener or a greengrocer?
Crispin, old term for a shoemaker
Manuary, old term for a manual labourer.

His eccentricity did not end with occupations. In 1815 he baptised one of his own daughters, Congress Vienna Amelia Wood!

From the Open University Newsletter July-August 2013:

Dodgy pies and dust teas: the horrors of Victorian fast food. The discovery of horsemeat in ‘beef’ ready meals has shaken consumer confidence in the food industry – but to one Open University historian it all sounds strangely familiar. Dr Rosalind Crone has studied food adulteration in the nineteenth century, and finds some interesting parallels with today. In Victorian times, adding dodgy ingredients to all sorts of foodstuffs, from pies to children’s sweets, was routine, she says.

“The 1840s and the 1850s was the peak moment for food adulteration in British history. It was rife.” “One reason was that many of the local regulations, formerly administered by parishes, had been dispensed with in the new laissez-faire, free-market, minimal regulation environment – and this extended to the production and selling of food.”

Deregulation and rising prices. Adulteration then – as now – was fuelled by the rising price of meat. “The ‘penny pie’ man selling in the streets was a familiar sight at the beginning of the nineteenth century. He was still selling pies for the same price in the 1840s, even though there was no way by that time that you could be getting a pie with good beef in it for one penny.” Then, as now, the people most at risk from food fakers were people at the lower end of society, as biggest consumers of cheap, pre-prepared meals.

The population was exploding and people flooding into the towns to find work were often lodged in rooms which had minimal cooking facilities – generally just an open fire. To cater for them there sprang up an army of street vendors offering quick snacks and ready meals – hot coffee, muffins, crumpets, ham sandwiches, hot pea soup, fried fish (no chips at this period) pies and eels were all popular. They were snapped up by hungry workers with little time or scope to cook meals from scratch.

Plaster-of-Paris sweeties. To make food cheaper, and more appetising in appearance, all sorts of substances were added, some inedible. Alum and chalk were used to whiten bread, as well as potato to bulk out the quantity of flour. Children’s sweets came with added plaster-of-Paris, among other nasties.

Tea and coffee were widely substituted with inferior ingredients. “There were stories of sellers going round houses and persuading the servants to give them used tea leaves, which they dried out and re-sold as fresh tea,” says Rosalind Crone. Some ‘tea’ on sale actually contained no tea at all, merely dust. Coffee was so commonly adulterated with chicory that in 1851 a machine was patented to press chicory leaves into the shape of coffee beans. The practice was perfectly legal.

Beer was another common victim, thanks to the de-regulation of the beer industry in the 1830s which allowed anyone to set up a beer house in their backyard. As well as watering it down, brewers added iron of sulphate and other chemicals to boost head and flavour.

“Most of the adulterants were not dangerous as a one-off, but taken over time they impacted on health by lowering nutritional standards,” says Rosalind Crone. But there were instances of people dying. “In one case children at a pauper institution – and pauper institutions were always looking for the cheapest supplier – became sick and died through eating oatmeal adulterated with poor-quality barley meal. The coarseness of the ingredients caused the children terrible diarrhoea.”

Customer pies horror. From the 1820s, stories about nasty surprises in food began to surface in the media and entered the popular imagination, reaching their apex with Sweeney Todd in the 1840s. The Todd stories, featuring the demon barber who turns his murdered customers into meat pies, played on popular fears.

“It was the adulteration of meat products that always caused most offence – which is still true today,” says Rosalind Crone. “The working classes were concerned about meat, but not very bothered about other forms of adulteration. “In fact they had become so accustomed to the look and taste of adulterated products that it was difficult to change their tastes. When the co-operative movement was launched – partly to provide people with pure and unadulterated food – people complained that their bread was too brown, and their green tea was not bright green enough.” Growing awareness of the scale of adulteration led eventually to public anger, and the 1860s saw the first modern food standards legislation, which became stronger and more effective as the century progressed.

Today again food prices are on the rise, and the nagging question of how to feed a burgeoning population is now a burning global debate. During the nineteenth century a couple of newspaper articles suggested that one way to increase the food supply was to introduce the working classes to new sources of meat in their diet – one suggestion was horsemeat. The idea never caught on.

Time for bug burgers? But perhaps, Rosalind Crone suggests, its time has now come. More than one hundred years on from the penny pie,

are British consumer ready to break with tradition? Bug burger, anyone? “Population is a much bigger concern now than it was in the nineteenth century. If we are to feed everyone we have to start looking at alternative sources of food, instead of getting our protein from the select few meats we are used to eating.”

“In a globalised world we may be more open than we were to trying new things. Insects are a particularly good source of protein. Why not pitch to people the idea of sitting down to an insect banquet?”

(Rosalind Crone is a contributor to the OU’s MA in History.)

Find My Past website

This website has been busy publishing millions of records from **Ireland, America, Australia** and **New Zealand** on findmypast.co.uk, as well as new **Kent** parish records and a new **WWI** collection.

Future Branch Meetings

16th October: Canal Boat People. Speaker: Dr. Wendy Freer.

20th November: The Costume and Reproduction Costume and collection. Speaker from Staffs Arts and museums Service, Shugborough.

11th December: Christmas Social.

