

United Kingdom
and the
Republic of Ireland



Great Britain, North Ireland & The Republic of Ireland

Heritage, History, Traditions & Customs

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**Sunday February 6th, 2022
will mark the Queen's
Platinum Jubilee, a first for a
British monarch.**

Elizabeth, 95, became
the Queen of Britain and
more than a dozen other
realms including Canada,

Australia and New Zealand on the death of her father
King George VI on **Feb. 6, 1952**, while she was in
Kenya on an international tour.

The Platinum Jubilee of Elizabeth II will be
celebrated in 2022 in the Commonwealth to mark
the 70th anniversary of the accession of Queen
Elizabeth II on 6 February 1952. The celebration plans
were formally unveiled in full by Buckingham Palace
on 10 January 2022.

Queen Elizabeth II will become the first British
monarch to mark 70 years on the throne in 2022
London (CNN) Britain's royal family has announced a
four-day holiday weekend in June 2022 to celebrate
Queen Elizabeth II 's 70th year on the throne, with a
program of events featuring a parade, street parties
and a live concert at Buckingham Palace.

The following are key dates related to Her Majesty
Queen Elizabeth II and to Canada.

Accession Day (February 6)
Commonwealth Day (March 14)
Her Majesty's birthday (April 21)
Victoria Day in Canada (May 23)
Coronation Day (June 2)
Canada Day (July 1)



St. Brigid's Day

February 1st.
St. Brigid's Day, also
known as Imbolc,
and marks the
beginning of spring.

Imbolc, also known as the Feast of Brigid, celebrates
the arrival of longer, warmer days and the early signs
of spring.

It is one of the four major "fire" festivals
(quarter days, referred to in Irish mythology from
medieval Irish texts. The other three festivals on the
old Irish calendar are Beltane, Lughnasadh,
and Samhain – Halloween).

In ancient Irish mythology, Brigid was a fire
goddess. Nowadays, her canonization is celebrated
with a perpetual flame at her shrine in Kildare.

People believed St Brigid
crossed through the land on the
eve of her feast day and gave
blessings and protection to
homes and farms where crosses
were hung in her honour.



Queen Victoria Memorial in Stanley Park



Victoria (Alexandrina Victoria;

24 May 1819 – 22 January 1901)
was Queen of the United Kingdom of
Great Britain and Ireland from 20 June
1837 until her death 22 January 1901.

The Queen Victoria
memorial is a memorial to
the Queen who ruled the
British Empire (and Canada)
for many years in the
1800s. It was originally a
drinking fountain that
cluded two bronze cups

which are not there now.
On each side of the
memorial are pillars embedded with
a crest. The shield on the right hand
side is the Royal Coat of Arms of the
United Kingdom and may be used
only by the Monarch. On the left,
the shield displays entwined serpents; the coat of
arms for the City of Vancouver until 1969, designed
by James Blomfield. The left facing cameo of Queen
Victoria's head is the same image used on the 1897
Diamond Jubilee medals and medallions. Beneath the
inscription is a lion with flowing mane that spouts
water into a demi-lune basin.

Architect: **James Jervis Blomfield** (1879-1951)
was an English-born in Maidenhead, Berkshire,
England, artist and designer. He is best known for his
design of the coat of arms of Vancouver and as a
pioneer in the field of stained glass art in Canada,
with an extensive body of works completed in British
Columbia and Ontario, including the Beechwood
Cemetery Mausoleum in Canada's national cemetery
in Ottawa.

Foundry: **George Wrackle Ltd, London**



Stonework: J. McIntosh and Sons -material: Nelson
Island granite.

They had specially printed black-edged
memorial cards (birth, coronation, death) handed
out to school children to sell for 10 cents to raise
money to build it, also a gala was held to raise
money to build it, cups on chains that are now gone,
unveiled by premier Sir Richard McBride in May 24,
1906. The plaque says: In memory of Victoria the
Good. This monument was erected by the school
children of Vancouver in 1905.



Irish Champ

Ireland's traditional food
most certainly includes champ.
Champ is probably one of the
best known of Irish dishes and it's a very simple one.
Mashed potatoes made with good milk, butter and
scallions (spring onions). Mashed together and
sometimes served as a full meal back in the day.
Champ is available virtually everywhere in Ireland
and these days is served with a variety of chopped
foraged greens such as stinging nettle (which used to
be quite popular years ago).



FRASER: Simon Fraser, (20

May 1776 – 18 August 1862)
was a fur trader and explorer of
Scottish ancestry who charted
much of what is now the
Canadian province of British

Columbia (B.C.). He also built the first European
settlement in B.C.. Fraser was employed by the
Montreal-based North West Company. By 1805,
he had been put in charge of all the company's
operations west of the Rocky Mountains. He was
responsible for building that area's first trading
posts, and, in 1808, he explored what is now known
as the Fraser River, which bears his name.

FRASERVIEW: Simon Fraser



Islay is a Scottish island and one of the officially recognized Scottish whisky regions. There are eight operational

distilleries on the island, and most of them produce strong, robust, smoky, and peated Scotch whisky, but there are also fruity and smooth examples.

Southern distilleries mostly rely on peat, and their whisky tends to be packed with salinity, while those in the north mostly focus on slightly milder and lighter styles. Regardless of some differences, Islay whisky is complimented as the strongest-flavored variety.



Boxy: Considered native to the Leitrim area boxy is a sort of potato pancake made with grated potatoes or leftover mashed potatoes. Boxy is known by different names depending on where you are from in Ireland. Boxy, poundies, potato pancakes, potato bread, and fadge to name a few.

Granville Street

Named after Sir Granville Leveson-Gower, 2nd Earl Granville was the Secretary of State of Foreign Affairs of the United Kingdom in the mid-19th century.



Meat and Potato pie

The Meat and potato pie is a classic of the Northern cuisine. You can find it everywhere in the UK but is a typical dish from the counties of Lancashire, Yorkshire, Cheshire, Cumbria and Staffordshire. It is made with stewed beef, potatoes, onions and gravy. Simple and efficient!



Penicillin is a cocktail that combines blended Scotch, honey-ginger syrup, fresh lemon juice, and Islay single malt. The cocktail is made by combining blended Scotch, syrup, and lemon juice in a shaker filled with ice. When shaken, the combination is strained into a glass filled with ice—preferably one large ice cube—and it is then topped with **Islay Scotch**. Candied ginger is usually used as a garnish. Honey-ginger syrup should be made ahead, by boiling fresh ginger with honey and water, and then chilling and straining the mixture before it is used.

Bonnag is a traditional bread originating from the Isle of Man. It comes plain or sweet, with added dried



fruit such as raisins, candied lemon peel, and currants, along with mixed spices. The basic, plain variety is made with a combination of flour, fat, salt, soda bicarbonate, and cream of tartar.

The soda is dissolved in sour milk and it's then mixed with the other ingredients. The dough is baked in the oven at moderate heat until golden brown. The fruit version also incorporates dried fruit, margarine, vanilla essence, and buttermilk. It is believed that bonnag has been around for hundreds of years.



HORNBY street: John Hornby (1880–1927) was an English explorer, best known for his expeditions in the Arctic region, notably in the "barren lands" in the Northwest Territories of Canada. Hornby was born to a wealthy family in England; his father, A. N. Hornby, twice captained England in Test cricket. John migrated to Canada in 1904.



The Iron Bridge is a cast iron arch bridge that crosses the River Severn in Shropshire, England. Opened in 1781, it was the first major bridge in the world to be made of cast iron. Its success inspired the widespread use of cast iron as a structural material, and today the bridge is celebrated as a symbol of the Industrial Revolution.



Colcannon is a simple dish a mixture of mashed potatoes, cabbage or kale, milk, butter, salt, and pepper.

Generally served with a slice of Irish gammon. This dish is somewhat weirdly associated with Halloween when people used to hide small surprises within the dish.



Fort St.

John is located on the traditional territory of the Dane-zaa First Nation people.

Over the 19th and 20th centuries, the settler community has been moved a number of times for varying economic reasons. The present location is thought to be its sixth. The original trading post built in the area was named Rocky Mountain House (not to be confused with the modern Alberta town by that name). It was established one year after **Sir Alexander Mackenzie** explored the area in 1793. One of a

series of forts along the Peace River constructed to service the fur trade, it was located southwest of the present site of Fort St. John. The Dane-zaa and Sikanni First Nations used it as a trading post. It was also used as a supply depot for further expeditions into the territory. The fort closed in 1805.

Fort d'EpINETTE was built in 1806 by the North West Company. It was renamed Fort St. John in 1821 following the purchase of the North West Company by the Hudson's Bay Company. This fort was located about 500 m (1,600 ft) downstream from the mouth of the Beatton River, which at that time was known as the Pine River. It was shut down in 1823. The site was designated a National Historic Site of Canada in 1958



Sir Alexander Mackenzie

(Scottish Gaelic: Alasdair MacCoinnich;) (Born; c. 1764, Stornoway, Lewis, Scotland, Great Britain, Died: 12 March 1820 (aged 55–56) near Dunkeld, Scotland, United

Kingdom) was a Scottish explorer known for accomplishing the first east to west crossing of America north of Mexico in 1793, which preceded the more famous Lewis and Clark Expedition by 12 years. The Mackenzie River is named after him.



Kipper is a traditional British breakfast dish consisting of a whole herring that is halved, gutted, seasoned with salt, and

cold-smoked over woodchips. The lengthy process results in an extremely flavorful, highly nutritious dish that was created in 1843 by John Woodger, a fish processor.

The salt used in the dish keeps the fish from going bad, while the smoke causes it to shrink and compress the flavors. Traditionally, kippers are eaten on toasted bread with butter for breakfast, but the fish can also be added to sauces, quiches, and omelets.



Irish Stew: Traditional Irish food doesn't come any heartier than Irish stew. The Irish stew used to be a very simple dish with mutton,

potatoes, and onions as the central ingredients. Back in the early days, it was usually mutton that was used and occasionally goat. These days it has lightened up a little and you will find many a version of Irish stew throughout Ireland.



Lucy Islands Conservancy is on the northwest coast of British Columbia, within the traditional territory of the Coast Tsimshian

which includes both the Metlakatla and Lax Kw'alaams First Nations. Lucy Islands has been used since time immemorial by the Coast Tsimshian for cultural, social, ceremonial, and economic purposes.

Lucy Islands hosts a unique combination of cultural and natural values in a small area. The very wet coastal hemlock forest on the archipelago is a significant breeding area for a variety of seabirds. The rhinoceros auklet is the most abundant seabird on Lucy Islands and builds underground burrows to nest.

The islands were named by Captain George Henry Richards of HMS Hecate circa 1862 to honour Lucy McNeill, daughter of Hudson's Bay Company official William Henry McNeill and his first wife, Mathilda, a Kaigani Haida chief. Lucy was a "miraculously unfettered Victorian female", according to B.C. memoirist Helen Meilleur. "She was so adaptable that she could occupy the VIP cabin aboard the Labouchere ... and then set off in a canoe for weeks of weather-exposed travel to Indian villages." She married Hamilton Moffatt of the Hudson's Bay Company and resided in Victoria as of 1906.



Photography

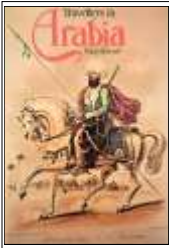
Probably, every millennial around the world is addicted to selfies and Instagram feed aesthetics. But did you know that photography started in the United Kingdom? British scientist William Henry Fox Talbot pioneered photography using silver iodide on paper and started contact printing, a system before the advent of digital cameras.

William Henry Fox Talbot

FRS FRSE FRAS (/ˈtɔːlbət/; 11 February 1800 – 17 September 1877) was an English scientist, inventor and photography pioneer who invented the salted paper and calotype processes, precursors to photographic processes of the later 19th and 20th centuries. His work, in the 1840s on photomechanical reproduction, led to the creation of the photoglyphic engraving process, the precursor to photogravure. He was the holder of a controversial patent that affected the early development of commercial photography in Britain. He was also a noted photographer who contributed to the development of photography as an artistic medium. He published *The Pencil of Nature* (1844–46), which was illustrated with original salted paper prints from his calotype negatives, and made some important early photographs of Oxford, Paris, Reading, and York.

A polymath, Talbot was elected to the Royal Society in 1831 for his work on the integral calculus, and researched in optics, chemistry, electricity and other subjects such as etymology and ancient history.





BIDWELL ST., VANCOUVER:

Robin ("Ron") Leonard Bidwell (1927 in St Giles, London – 1994 in Bury St Edmunds) was an English orientalist and author.

Irish Soda

bread and Irish soda scones are created from a basic quick bread that is leavened with baking soda.



The other ingredients include flour, buttermilk and salt and they can use either wholemeal flour or white flour. There are as many versions here in Ireland as you can think of. There is nothing better than some Guinness and great seafood chowder, or a whole-wheat soda bread with some smoked salmon and cream cheese.



We hate to be the bearer of bad news, but **English muffins** did not originate in England. In fact, the British weren't even

aware of their existence until Thomas's English muffins were imported from America in the 1990s. Another shocker: English muffins are marketed as American muffins in British and Irish supermarkets.

English muffins are different from American muffins. They are thought to have originated in Wales from "**Bara brith,**" a yeast leavened baked cake in the 10th Century. An Englishman named Samuel B. Thomas introduced these muffins to the US when he first opened his bakery shop in New York.

Bara brith derived its name from the Welsh language, bara meaning bread and brith translating as speckled. ... It has subsequently been used as a colloquialism—to "over spice the bara brith" means to do something to excess.

Crumpets originated

in the 17th century as thin pancakes made from a flour, milk, and egg base.



However, today's version likely developed in the

Victorian era, when bakers added yeast and then baking powder to the recipe. ... They may be topped with a poached egg or a slice of bacon or smeared with honey, jam, or syrup.

Small, oval pancakes baked in this manner were called **picklets**, a name used for the first recognisable crumpet-type recipe, published in 1769 by Elizabeth Raffald in *The Experienced English Housekeeper*. This name was derived from the Welsh bara pyglyd or "pitchy [i.e., dark or sticky] bread", later shortened simply to pyglyd. The early 17th century lexicographer Randle Cotgrave referred to "popelins, soft bread of fine flour, &c., fashioned like our Welsh barrapycleds".

Did You Know?

The Romans invaded England in 43 AD, establishing Londinium, which became London, but had Colchester as the capital of England. London became the capital of England in 100 AD.

When the Angles and Saxons invaded Roman Britannia in the 5th century, they called it, among other names, Brittani and Bretenland and some of their kings were given the title Bretwalda, echoing the Latin Dux Britanniarum Leader of the Britains. In old English – which sounds like modern German – the island was called Bryten ('brighten'), originating from the West Germanic Brituna from which the word Briton comes. At this time, Winchester became the capital of England.

In 842, the Danish Vikings looted London, returning for the same in 851. In 1066, York briefly became the Viking capital of England.



Manx Cuisine

Isle of Man is located in the Irish Sea among England, Scotland, Ireland and Wales. Once a Scottish colony, the Isle of Man is now administrated by the United Kingdom although it is not a part of it. As fishing is the main economic resource, the Isle of Man's cuisine is mostly based on fish meat, cereals and vegetables represent the main ingredient for numerous meals. The British cuisine has inspired the Isle of Man cuisine as well as the Scottish cuisine did. Even so in the Isle of Man cuisine

There are around 60 varieties of cheese produced in Cornwall but it is **Cornish Yarg** that is



best known. The recipe is said to date back to the 13th century but it was revived in the 1960s by Allan and Jenny Gray. Part of the story is the name; the couple used their own name spelt backwards, so "Gray" became "Yarg"! Yarg itself is a semi-hard cow's milk cheese often likened to Caerphilly. One distinctive feature is the nettle leaves the cheese is wrapped in which forms an edible rind. Apparently the stings are removed by freezing the leaves first. Today, despite being exported throughout the world, Yarg is exclusively produced by Lynher Dairies near Truro.



Did you know

that the Queen has her own personal poet? Currently, the honorary position is held by Simon Armitage, who replaced Carol Ann Duff in May 2019. Apart from the handsome salary, the poet also receives additional perks, one of which is bottle of sherry.



FRANKLIN Street:

Sir John Franklin KCH FRGS (Born 16 April 1786 Spilsby, Lincolnshire, England, Died; 11 June 1847 (aged 61) King William Island, North-Western

Territory (now Nunavut, Canada was a British Royal Navy officer and explorer of the Arctic. Franklin was born in Spilsby, Lincolnshire, on 16 April 1786, the ninth of twelve children born to Hannah Weekes and Willingham Franklin. He led two expeditions into the Canadian Arctic and through the islands of the Arctic Archipelago, in 1819 and 1825, and served as Lieutenant-Governor of Van Diemen's Land from 1839 to 1843. During his third and final expedition, an attempt to traverse the Northwest Passage in 1845, Franklin's ships became icebound off King William Island in what is now Nunavut, where he died in June 1847. The icebound ships were abandoned ten months later and the entire crew died, from causes such as starvation, hypothermia, and scurvy.



Isle of Man

Queenies are medium-sized queen scallops that are sustainably caught on Isle of Man. Their shell can be yellow, orange, brown, red or

purple and the opaque/cream coloured meat inside the shell consists of a small, circular, cylindrical muscle to which the roe is attached.

The roe can be left as it is or removed, depending on personal preferences. The taste is delicately sweet and scallops are incredibly versatile in the culinary sense. Use them in salads, baked or seared. When sold, they can be packed dry, frozen, fresh or vacuum packed.





Cassiar Cannery

In 1889, Alfred E. Green (Born July 9, 1874 at Tring, Herts, England) put a \$16 deposit on a property in the Skeena Slough to participate in the salmon boom of the late 1800s after Inverness, the first cannery, opened in 1876. Green sold to the Cassiar Packing Company (Caspaco) in 1903 and Cassiar Cannery was in business, fully operational for over 80 years and holding the record as the longest consecutively operating cannery on the West Coast. By 1905, there were 12 canneries operating near the mouth of the Skeena River.

The Grand Trunk Railroad connected the Skeena canneries in 1914 offering a new method of transport from the traditional boats or walking and connecting Prince Rupert with the rest of Canada. In 1959, the Departments of Highways built a road terminating at Cassiar Cannery linking the canneries with Highway 16.

Northern salmon canneries were essentially small towns with everything needed available on site. Cassiar Cannery had a store, doctor, office, cookhouses, machine shops, bunkhouses, manager houses, blacksmith, shipwrights, net lofts, all the canning and processing equipment, power production and more. Internally, the fishing industry operated without money – tokens or charges for food, nets, fuel and so forth would be levied against a personal account with the company one fished or worked for and it would be debited against one's paycheck. For a while, it was a time of plenty.

Beginning in the 1920s, the number of Skeena canneries began to drop and only the strongest remained. By the 1960s, only 3 operational canneries were left and by the 1980s,

Cassiar Cannery was the last operating salmon cannery on the Skeena River. Although Cassiar is no longer packing salmon, the site has always been open for business. Since the summer of 2006, Cassiar Cannery has been undergoing restoration and diversification into the conservation economy. A character in its own right – Cassiar Cannery – established in 1889 and still going 122 years later.

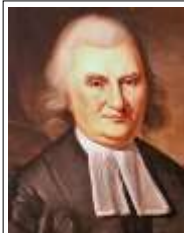


William (Bill) Russell (1920-2006) and Peter Hobbs (1916 - 2008) produced the

first **automatic electric kettle** in 1955.

Hobbs had gone into business with Russell in 1952, designing and manufacturing a coffee percolator that - for the first time - kept coffee hot, and also producing an automatic tea-maker to rival the Goblin Teasmade. Their first automatic electric kettle, the vapour-controlled K1, appeared in 1955 and was superseded by the more elegant K2, a modestly curvaceous design originally produced in spun copper and polished chrome.

Before this kettle was introduced in 1955, boiling water by electricity could be a hazardous affair. Not only did some early electric kettles boil the water by making it live, if the kettle was not switched off in time, it could boil dry, which at best would wreck the kettle, and at worst could cause a fire.



1723 **John Witherspoon**,

Scottish-American president of the College of New Jersey who signed the Declaration of Independence, born in Gifford, Scotland (d. 1794)