

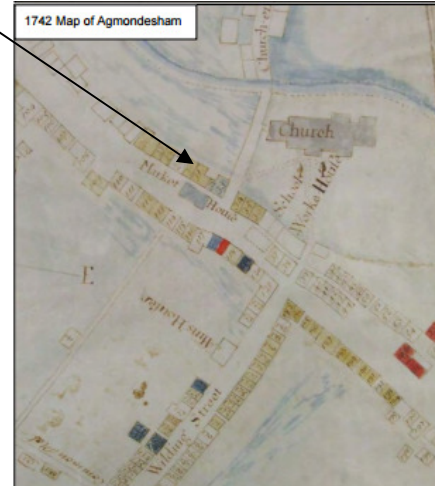
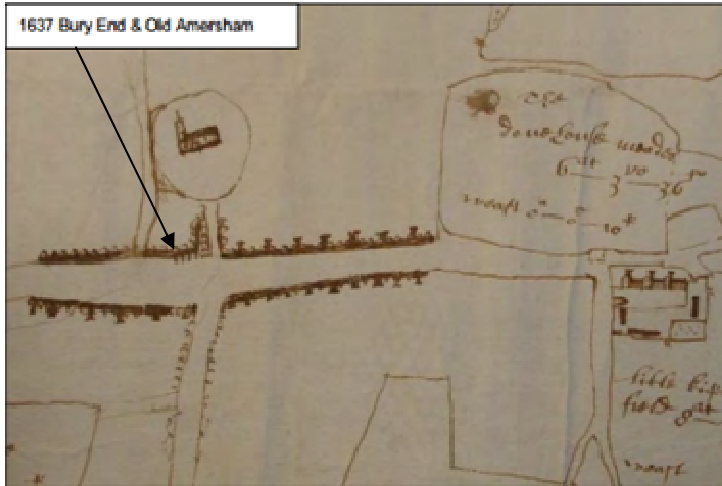


AMERSHAM SOCIETY



AMERSHAM MUSEUM

19 High St



Inhabitants of 19 High Street from census records							
1841	1851	1861	1871	1881	1891	1901	1911
Catherine Adams widow 55 butcher employing 1 man & 2 boys	William Adams butcher employing 1 man & 2 boys	William H Dumbarton, 28 Butcher	William H Dumbarton, 37 Farmer employing 3 men & 1 boy, Butcher employing 1 man & 1 boy	William H Dumbarton, 48 Butcher, shopkeeper & farmer	William H Dumbarton, 58 Butcher, shopkeeper & farmer	Arthur Stevens 27, Butchers	Ann Southam (78) ran a pie shop here.

The Butchers

Throughout No. 19's recent past it was mainly used as a butcher's shop.

What would a Victorian butchers shop look like?

Inside and outside, a butchers shop would have sides of beef hanging down from large hooks in the ceiling. Butchers kept their shops clean by always having fresh sawdust on the floor and shiny tiles on the walls. Every day the wooden chopping boards (that look like large three-legged stools) would be scrubbed with wire brushes and then washed. Before the 1940s nothing was ever refrigerated, which is a scary thought today!

What would a Victorian butchers sell?

- Sausages were made in the shop for all to see.
- Bones for the women to make soup with.
- Lumps for fat for rendering down for dripping (which was a meal in itself, spread on toast)
- Suet was bought either as a lump to be minced at home. (often used for 'meat pudding')
- Joints of meat

The Pie Shop

After number no.19's time as a butcher it became a pie shop. The picture below shows no. 19, through the arches of the Market Hall, in 1911 when Miss Ann Southam ran her pie shop there, aged 79!

Pie shops began to appear during the late 19th Century as the increasing amount of poor, in urban areas, preferred food that was cheap, in plentiful supply and easy to prepare. The thick crust allowed the meal to be transportable and protected the filling from dirt. Eel quickly become a popular pie filling for the areas around London as it was the only fish to survive in the polluted Thames. However, for a higher price you could buy a mince meat, mutton, steak and/or kidney pie. Mashed potatoes, parsley sauce, cockles, oxo/bisto gravy and jellied eels (in London) were the most popular side dishes to the pies. The pie shop quickly became commonplace and was the most popular takeaway in the late and early 19th century.



Miss Southam was born in Amersham 1832 and lived here her entire life. There were only 4 rooms in the whole house. Ann had a number of job roles throughout her life. In 1871 Ann was a dressmaker and in 1881 she was laundress but she somehow managed to earn enough money to live off her own means by 1901.

George Burnham, aged 19, road labourer was staying in her house on the night of the census 1911. Most likely he was boarding there for the time being.

The 1851 census records Ann's parents Benjamin Southam, post boy born 1801 and his wife Emily living in the same house. In 1861 Benjamin described himself as a Groom but sadly in the 1871 census Emily Southam was recorded as a widow, aged 69, still working as a General Confectioner.

For more information on this and other Amersham houses, go to www.amershamhistory.info
For more information on the Amersham Society, go to www.amershamsociety.org

Produced for Heritage Day 2015 by the Amersham Society

To discuss any corrections or further lines of research please contact:

Martin Pounce 01494 727674

Martin.pounce@btinternet.com