



# OLD PEWTER PORRINGERS CAUDLE, POSSET AND TOAST- ING CUPS—PART I.

*Apulco, Aug, 1938*

By the late HOWARD HERSCHEL COTTERELL, F.R.Hist.Soc.

Owing to the death of Mr. Cotterell this article must appear in three parts with the illustrations distributed as he desired. Had he lived he would have been asked to rearrange his text in such a manner that each part could be more evenly supported with illustrations. Mr. Cotterell, than whom there was no greater authority on pewter, wrote us shortly before his death: "The subject-matter of these articles is one which hitherto has been but scantily dealt with, if at all!" In the circumstances we considered it better to publish the text as it stood at his death, even though it may involve slight inconvenience to the reader.

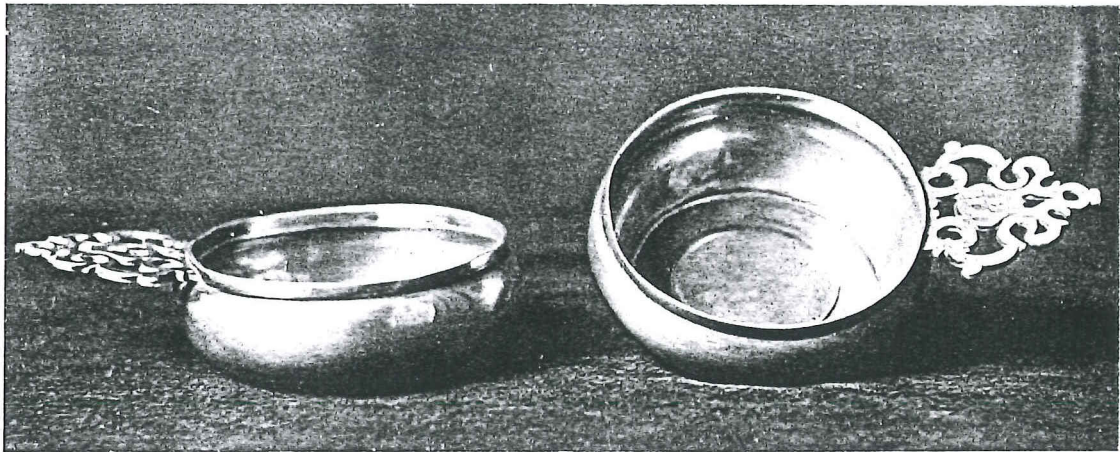


Fig. 1. PEWTER PORRINGERS

Typically English

Circa 1720

IT was my first intention to write of porringers alone, but though there is an entire difference between the *constituents* of caudles, possets, porridge and wassail, it is not so easy to say with certainty that this vessel was used for caudles, that for possets and so on; and the most one can do is, first, to review such evidence as is available and gain what knowledge one may of their constituents, and then to illustrate such containing vessels as have come down to us, with suggestions as to their uses.

In the former connection I have to express my thanks to Mr. C. Reginald Grundy—and through him to Dr. Beard—for much helpful advice, and for bringing to my notice sources of information which were new to me, and from which the following summary may be accepted with confidence:

A *caudle* was a drink.

A *posset* was of the nature of our modern sweet and was eaten with a spoon.

*Porridge*, at first, was a vegetable soup or broth, but developed later into the hot mash we know in more recent days.

Of *wassail* I will speak later.

Dr. Beard, in his helpful notes, writes as follows: "In the XVIIIth century caudles and possets tend to resemble one another, especially after milk was substituted for cream—see later. Thenceforward the thickness was given by the invariable addition of bread, and posset became no more than bread and milk, laced with wine, spices and nutmeg. The immortal Mrs. Beeton preserves the essential differences between caudle and posset, though her lacing is reduced from a pint of wine—or ale—to a mere wine-glassful."





Fig. III. SCOTTISH QUAICH

Circa 1670

CAUDLE was essentially a *drink* consisting of wines and other ingredients. Its earliest form was in the nature of a thin gruel, mixed with wine or ale, sweetened and spiced and served hot. It was of a semi-medicinal nature, given to sick people, and especially to women at child-birth—hence their continental appellation *kindbettschuesseli*, *i.e.*, “child-bed bowls”—and usually to those who visited the sick person. Thus, William Taylor, in his “Antiquities of King’s Lynn, Norfolk” (1844), says :

“There is also another cup in the possession of the Mayor, called the Caudle-cup, a vessel formerly used in the event of the Mayoress adding to her Lord’s honours during his Mayoralty, that of an increase in his family circle.”

In the XVIIIth century the yolk of an egg was frequently added to the caudle.

POSSET was generally made with sack, but ale possets were also used, and either *was invariably eaten with a spoon*. Thus Shakespeare in his “Merry Wives of Windsor,” puts into the mouth of Page, the words : “Yet be cheerful, knight ; thou shalt *eat* a posset to-night in my house.”

At first, possets were made with cream—*not milk*—sugar and nutmeg, curdled with a pint of sack, or ale, and thickening was frequently effected by pouring the hot mixture over small pieces of bread. They were served hot in winter, but in summer the curdled mixture was allowed to cool to the consistency of a junket and the surplus wine or ale drawn off. In the XVIIIth century milk was substituted for cream.

PORRIDGE.—Johnson gives it as “food made by boiling meat in water—broth.” Baily, in 1763, gives it as “a liquid food of herbs, flesh, etc.,” while Webster, in the first edition of his Dictionary (1828), gives a quotation from Johnson, and adds : “this mixture is usually called in America, broth, and soup, but not porridge.” The food known to-day by this term, made from oatmeal and water, is quite a modern one. Oatmeal would seem to have been but little used in England until the XVIIIth century, and the meaning of porridge—as we now understand the term—is probably borrowed from Scotland. Jamieson, in his “Dictionary of the Scottish Language” (1818), defines it as “hasty-pudding ; oatmeal, sometimes barley-meal, stirred on the fire in boiling water until it be considerably thickened.”

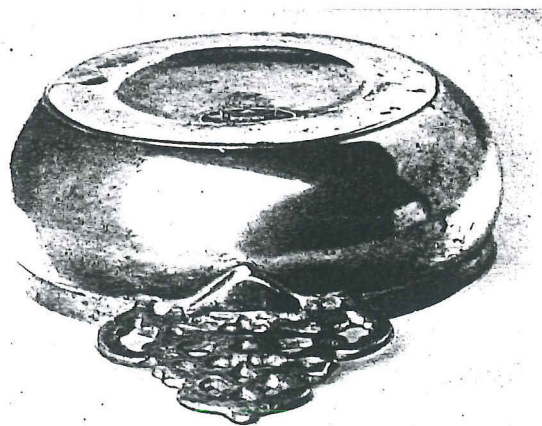


Fig. IV. Practical strengthening to “ear”



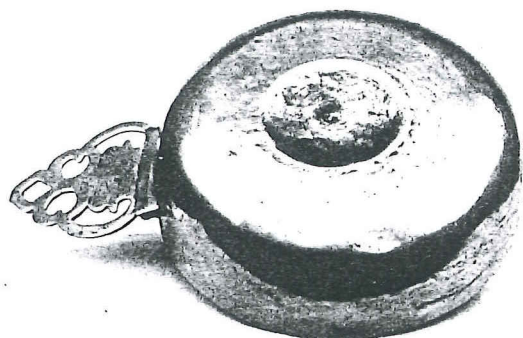


Fig. V. EARLIEST TYPE OF PORRINGER  
Exceedingly rare

In its earliest days, porridge was a thick, vegetable soup made with pot barley, but in the mid-XVIIth century it became a thick, hot mash, first of rice, later of oatmeal. Enough will now have been said to differentiate between the three, but before proceeding to my more immediate purpose of showing such examples of their containers as are still at our command, it will be helpful if I first give some further extracts kindly made by Dr. Beard.

“ POSSET-POT OR BOWL :

“ 1606 ; Sir Gibby Goosecappe, II, I, (Bullen’s Old Plays, III, 40) :

“ Posset Cuppes, caru’d with libberds faces and Lyons heads with spouts in their mouths, to let out the posset ale or wine.” (*i.e.*, the surplus curdling ale or wine).

“ The term seems to have been abandoned in the XVIIth century. Amongst the hundreds of entries in the Middlesex Sessions Rolls, of Elizabeth to James II, relating to plate of one kind or an other, caudle-cups, porringers, maudlin-cups, beer-bowls, covered-cups, all appear, but there is no single mention of a posset-pot or cup.”

If—as has just been said—posset-pots were carved with leopards’ faces and had lions’ heads with spouts for letting out the posset-ale, then it may be stated quite definitely that no example in pewter is known to exist, and one is forced to the query—were they included either under the heading of porringers, maudlin-cups, or covered-cups, or were they never made in pewter ?

“ CAUDLE-CUP :

“ A deep, covered cup—a *caudle-cup with a cover*, or, a *caudle cup with a top*—with a capacity of *frequently as much as a pint* or more, judging by entries where they are mentioned. The term occurs in the Middlesex Sessions Rolls from 1651 onwards to the end of the century.”

“ PORRINGER :

“ (*Pultarium argenti*). Generally provided with a cover. Johnson gives it as ‘a vessel in which broth is eaten,’ and Baily, as a ‘small deep dish for liquid things,’ while Webster describes it as ‘a small metal vessel in which children eat porridge or milk, or, used in the nursery for warming liquors.’”



Fig. VI. A PORRINGER

By JOHN LANGFORD, SENR.

Circa 1720



Johnson again gives a quotation from Swift which reads :

“ The porringers which in a row  
Hung high and made a glittering show,  
Where now by leathern buckets ranged. . . .”

The suggestion is found in a late edition of Culpepper’s “Herbal,” that medicine was given in a porringer. It has also been suggested—which may well be true—that *Porringer* was really a generic term for a number of small vessels used for various household requirements.

From valuations which appear in the Middlesex Sessions Rolls the table which follows has been compiled which, though of interest, throws but little light on the problem we have to solve—the segregation of the types used for the various purposes :

Year	CAUDLE CUPS				PORRINGERS						
	With Covers		No Cover Specified		With Covers		No Cover Specified				
	£	s.	d.	£	s.	d.	£	s.	d.		
1601	—	—	—	—	—	—	2	10	0		
1630	—	—	—	—	—	—	2	0	0		
1649	—	—	—	—	—	2	0	0	—		
1651	—	—	—	6	0	0	—	—	—		
1653 4	—	—	—	1	10	0 (2)	—	—	—		
1654	6	0	0	—	—	—	1	10	0		
1654	—	—	—	—	—	—	2	10	0		
1654	—	—	—	—	—	—	2	0	0		
1655	—	—	—	—	—	—	2	10	0		
1655 6	3	0	0	—	—	—	—	—	—		
1656	3	0	0 (2)	—	—	—	—	—	—		
1657	—	—	—	1	0	0	—	—	2	10	0 (2)

Ranging in price from £1 to £6, the difference in prices of the caudle-cups is somewhat remarkable, whereas those of the porringers, from £1 10s. to £2 10s., are more constant ; but one cannot submit that, interesting though they are, the figures afford any great clue to relative proportions, for in 1654 or thereabouts, we find uncovered examples of each valued at £1 10s., and in the same year £6 for a covered caudle-cup against £1 10s. for an uncovered porringer, while in 1657 the thing is reversed, for two porringers are valued at £2 10s., and a caudle-cup at £1 !

On the Continent both the caudle-cup (*kindbettschuesseli*) and the covered porringer—or broth bowl—(*Écuille à bouillon*) are of the flat porringer form shown in Fig. I, the lid of the former being usually provided with feet for use as a stand. All we can sum up, therefore, is that, in England :

A caudle-cup was a deep, covered cup.

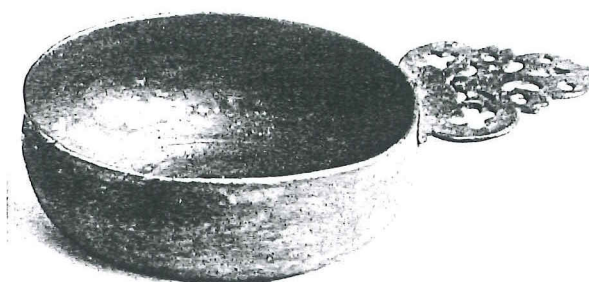


Fig. VII. By HENRY HAMMERTON Circa 1715

A *porringer* was “ generally provided with a cover.”  
A *posset-pot*—or *cup*—is not mentioned.

It is impossible to say whether, when no cover is mentioned, its presence is implied or that it is a coverless type, but obviously, many of those vessels which exist without covers to-day are in their present state through bereavement ! So the absence or presence of a cover tells us very little, and we must endeavour to arrive at conclusions by a process of elimination.

In conversation with one of our leading silversmiths a while ago, I picked up a silver example of what is known to pewter collectors as a porringer (see Fig. I)—which shows pieces in the collection of Major John Richardson, D.S.O.—and asked him, without indication of my own opinion, by what term the type was known in his business, and without a moment’s hesitation came his reply—“ A cupping-dish ”—and, of course, he was right, for many of this type were used for that purpose, but equally he was wrong, if the experience of all the pewter collectors I have met—both British and Continental—counts for anything.

That these vessels were known as porringers, in pewter, is proved by an extract from the records of the Worshipful Company of Pewterers, wherein it is recorded that :

“ John Pettiver was summoned (on 22 Sep., 1680 1) for having the *ears* of his *booge porringers* run on with pale, and promised to burn the ears on in future.”

No form of porringer with ears, other than the type shown in Fig. I, was ever made in pewter, and here we have contemporary evidence for the name being applied to this flat “ cupping-dish ” type. Moreover, Mr. Ralph Englefield, whose firm has been established as pewterers since the reign of Queen Anne, tells me that it was always the custom to burn on the ears, and not to “ run them on with pale,” *i.e.*, solder.



To adduce but one authority—albeit a high one—for the same thing having obtained on the Continent, M. Adolphe Riff, *Conservateur aux Musées de la Ville de Strasbourg*, in a learned little monograph published in 1925—“*L’Orfèvrerie d’Étain en France . . . Les Écuellenes à Bouillon*”—illustrates some fifteen examples of this type as broth-bowls, *i.e.*, porringers. I hope enough has been said to warrant me in cutting this type away from all those which follow, and including them in the definite category of porringers, or broth-bowls.

In an interesting series of illustrations by the late Mr. A. Forrestier<sup>1</sup>, which appeared in the Christmas Number of the *Illustrated London News* (1930) under the title “Christmas Feasting; Meats and Manners of Bygone Days,” the artist depicted in one of the series, an elderly man and a lady of the XIVth century taking soup from a flat two-eared porringer similar to the one which I shall show in Fig. IX, and to which he has put this description :

“Soup was served *in porringers*, one between two guests—a lady and a gentleman—who dipped alternately.”

That the inverted-bell shaped vessel—see Fig. XXV<sup>2</sup>—was also known as a porringer, finds a fragment of confirmation in Dr. Horne’s (later Bishop of Norwich) account of a visit to a country church on October 27th, 1787, where he says :

“I went into the Church ; to which one miserable bell, *much like a small porridge-pot*, called half a dozen

<sup>1</sup> This illustration, as being unsuitable for reproduction in these pages, has had to be omitted.

<sup>2</sup> To appear with a future instalment.

people, which number comprehended the congregation. . . .”

Yet another form of porringer is to be seen in the Scottish quaich, in which connection reference may be made to the late L. Ingleby Wood, as an authority whose utterances merit the credence of pewter collectors. In his “*Scottish Pewterware and Pewterers*,” Mr. Wood refers to the quaich as being “a drinking cup in the small sizes, but the larger sizes were also used *for broths, porridge* and the like.”

That being so, the three or four genuine known examples in pewter—which are amongst the collector’s greater rarities—must also be relegated into the category of porringers. A fine example of this type from the collection of Mr. Lewis Clapperton, C.A.—from a photograph sent to me by Mr. Robert Lauder, of Glasgow—is shown in Fig. III. This photograph shows the heavy scale with which the vessel was incrustated when found, and which has since been removed, and the fact is well worth recording here, for this scale, though detrimental to pewter, was in itself one of the best guarantees of the genuineness of the piece, a by no means negligible point in these days of clever fakes !

This example dates from about the year 1670, and it will be noted that it differs in every detail from all the other known types of porringers. The ears, though cast hollow, are thick and massive-looking ; the section of the bowl is one continuous sweep from lip to lip ; the whole—which is 8 in. in length from ear-tip to ear-tip—rests upon a hollow, shallow, circular base.



Fig. VIII. A LATE PORRINGER

Circa 1760



# OLD PEWTER PORRINGERS, CAUDLE, POSSET AND TOAST- ING CUPS—PART II.

By the late HOWARD HERSCHEL COTTERELL, F.R.Hist.Soc.

"Apollo"  
March, 1939

For illustrations of Figs. IV to VIII see Part I (August, 1938).

HAVING studied the bowls of various types of flat-bowled porringers, if one turns to the handles—ears or lugs as they are variously styled—one is immediately struck with surprise that such thin and ill-supported structures—seldom more than about  $\frac{1}{2}$  in. in thickness—have stood up to their task so well as to come down through the years in anything approaching perfect condition. True, perfect English examples are very far from common, and the quaich is extremely rare.

Many of these ears are fixed to the bodies without any additional support to the thickness of their own metal, though in the earliest type this thickness is more than doubled at its junction with the body (see Fig. V). On other types one finds a strengthening bar of squarish section, some  $\frac{1}{8}$  in. thick, running almost its entire width, beneath the handle, but by far the most practical form of strengthening is that shown in Fig. IV, from an example in the collection of Mr. Melvyn H. Rollason, wherein a triangular (or semi-circular, see Fig. XII)

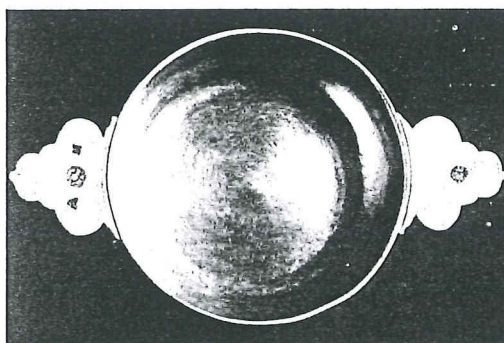


Fig. IX.

projection, curved to fit the shape of the body to which it is to be affixed, runs down from the underside of the ear.

With the sole exception of commemorative porringers—of which I shall speak presently—I know of no single instance of a fully authenticated English porringer with two ears, though on the Continent they are more difficult

to find with only one.

When English porringers bear a maker's touch, the same may usually be sought for on the underside of the ear, struck quite regardless of its piercings, with the result that, if the mark be of any size, much of it is missing and it is often quite difficult to decipher, but two very fine early examples have recently come to light with the touch in the hollow of the domed base. One of these latter is in the collection of Captain Alan V. Sutherland-Grame, and upon which I contributed an article to *Apollo* in the September, 1933, issue. The other, of identical form, is in the Rollason collection, and is illustrated in Fig. V. It bears a small circular beaded touch with "R.G."

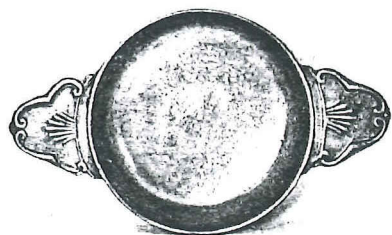


Fig. X.



Fig. XII

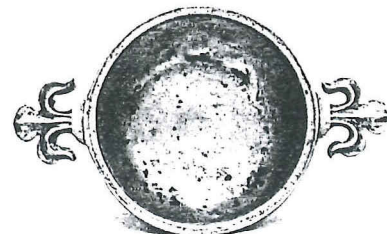


Fig. XI.



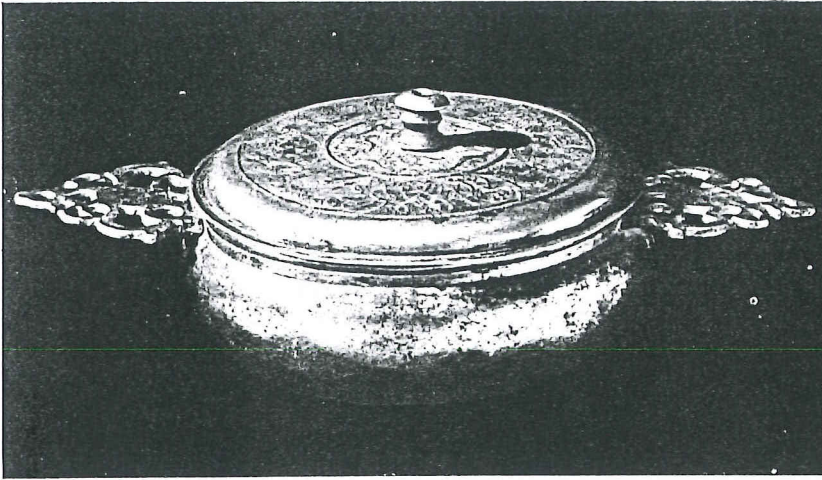


Fig. XIII.



Fig. XIV.

and the date, 1663. Enough will have been said of the details of these vessels to make their characteristics familiar, and we will now pass to a consideration of a few complete specimens.

In Fig. VI, made by John Langford, sen., of London (*circa* 1720), we have another example in the Rollason collection. Fig. VII shows one which may be slightly earlier, by Henry Hammerton, who first struck his touch upon the London Touchplate in 1707. The later type of bowl, with yet another variety of handle, appears in Fig. VIII, made by Ash & Hutton, of Bristol (*circa* 1760). The two latter pieces are in the collection of Mr. G. H. Frazier, of Philadelphia.

It will be useful here, in passing, to note a few of the Continental patterns, though the far more universal Continental type is *never* found in any form on English ones. I refer to what is known as the *solid* car, two renderings of which are seen in Figs. IX and X. In the former, made at Tours, and bearing marks with the varying dates 1702 and 1759, the cars are of the more normal plain type, but in the latter, while still solid, they are decorated with relief ornamentation, and the bowls in both are of a form totally different from all English pieces.

Neither of the above, nor the beautiful Fleur-de-Lys type in Fig. XI—the loveliness of which must be apparent even to the greatest

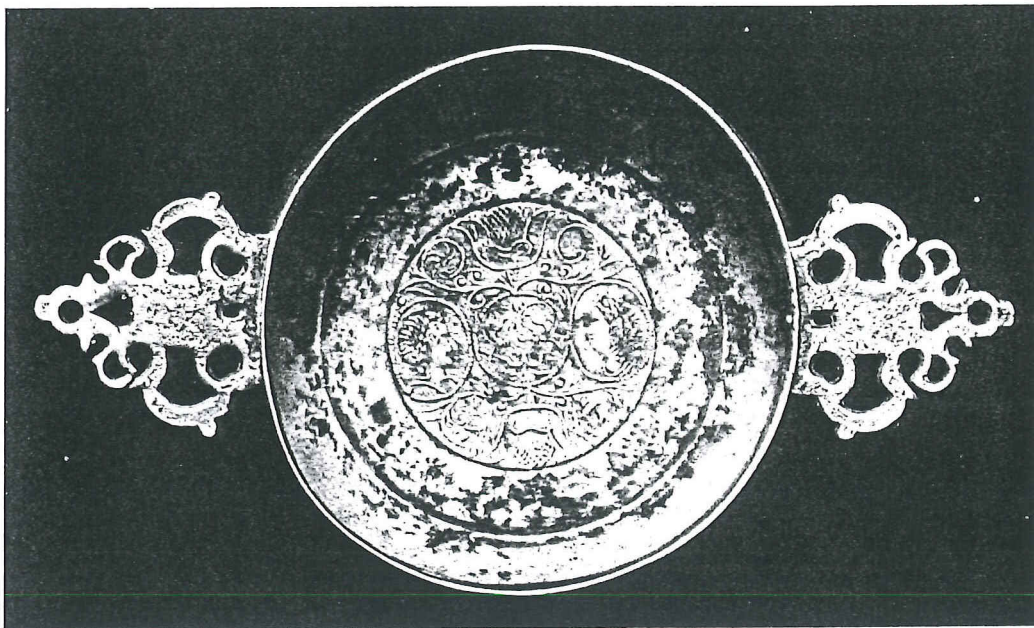


Fig. XV.





Fig. XVI.

Philistine—nor yet another familiar type with lovers'-knot ears, was ever made in this country—a point well worthy of memorizing. Both solid and pierced ears, and of endless variety, are found upon American porringers.

Another great rarity from the Rollason collection is seen in Fig. XII. It is the only one of this type which has ever come to my knowledge. It is unique on account of its small diameter ( $3\frac{3}{4}$  in.) and unusual depth (2 in.), and bears the small "bird" mark of Edmund Harvey, of York, upon the underside of its ear, which fixes its date as very near to 1700.

Covered English porringers of any of the foregoing types are extremely rare, and if one may judge from that fact, it must be assumed that in this country this shallow-bowled, flat-eared pattern was, in the main, a lidless type, though here and there one knows of lidded examples in the form of relief-decorated commemorative vessels, approximating very closely to the decorated and covered French *Écuellen à Bouillon*, which were very much more common.

Two very fine examples of these commemorative porringers are in the collection of

Mr. Alfred B. Yeates, F.S.A., F.R.I.B.A., of which I illustrate the earlier, made by John Waite, sen., of London, who first had leave to strike his touch in 1673/4 (see Figs. XIII–XV). These show: the former, the *tout ensemble* of the piece; Fig. XIV, the cover with its central knob set in the heart of a double rose; and the latter, the inside of the bowl with its central dome decorated in relief.

From these illustrations it will be noted that the busts of William and Mary appear both on the cover and inside the body, while upon the former the crown and royal cipher also figure. The diameter of the bowl—which is unusually large for an English piece—is 6 in.

Mr. Yeates's other example is slightly later, and in place of the central knob the cover is furnished with three feet set triangularly, in the form of lions *sejant*, thus enabling it, when removed and inverted, to act as a stand for the hot vessel, thereby bringing it within the designation of a caudle-cup.

Attention must be called to a feature of the bowls which is well displayed in Figs. I, IV, VI and XV. I refer to the flat, shallow *gutter* which surrounds the central dome in the



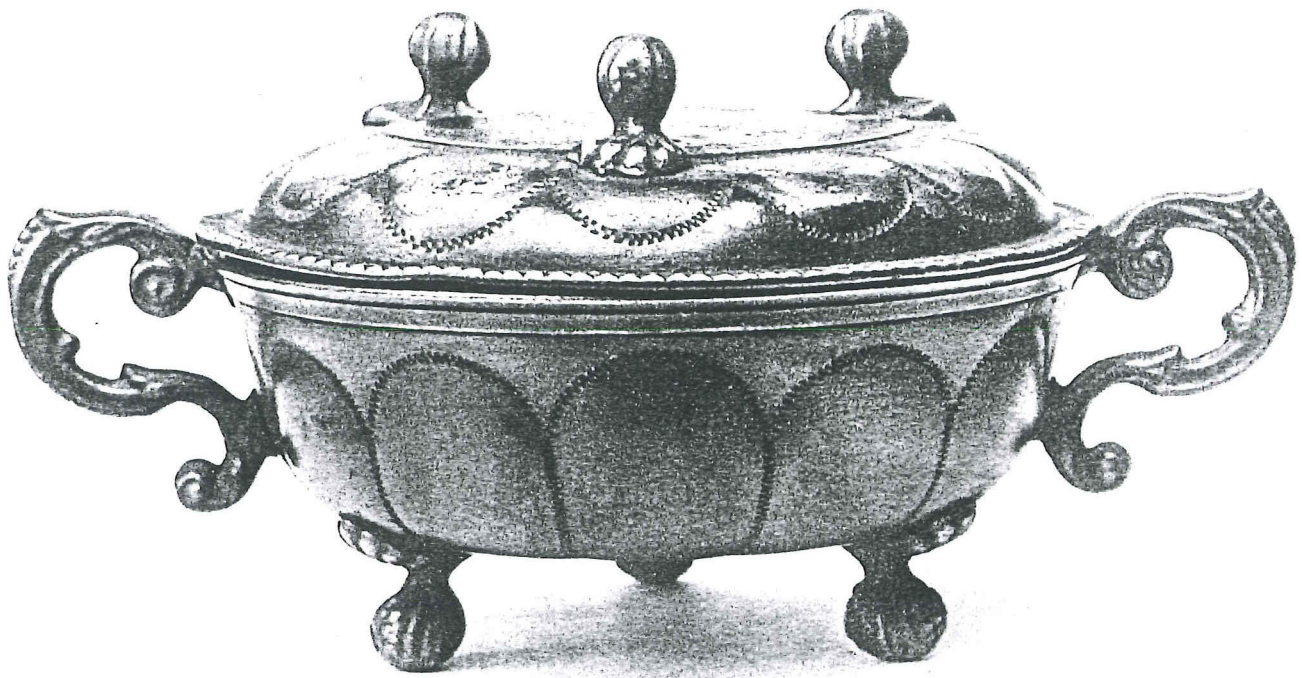


Fig. XVIII.

base of the bowl and which is absent from the other types. This gutter gives great strength and rigidity to the bowl and beauty to the whole.

A tendency with many collectors, and which is to be deprecated, is to endeavour to elevate the most ordinary of these vessels into association with the ancient profession of the Barber-chirurgeon by dubbing them "Bleeding-bowls," "Cupping-dishes," and similar high-sounding phrases, but there is no excuse for this or justification in fact. That one here and there may have been so used in an emergency one does not doubt, for to an experienced surgeon a gauge might be unnecessary when blood-letting, but the true bleeding-bowl of this type is a very convincing affair and leaves one in no doubt as to its purpose, for around its inner, sloping sides, parallel horizontal lines are incised, dividing it into graduations, as in Fig. XVI. It is a *rara avis* in pewter.

Turning now from porringers, and bearing in mind that caudle was a drink given to women

at child-birth, it may be well if—as a connecting link between the two—I first illustrate an uncommon type from the collection of Mr. A. J. G. Verster, of The Hague, in Fig. XVII. This example is 6 in. in diameter, has a wooden handle, and is probably German of the early XVIIIth century. Here, again, we have the cover with three feet completing a very desirable caudle-cup.

Another very beautiful *Kindbettschuesseli* is shown in Fig. XVIII. Now in the collection of Miss Chichester, this piece was made by the well-known pewterer, Nicolas Ubelin, of Basle (*circa* 1710). The bowl and cover, it will be noted, are worked up into shallow *repoussé* panels, the outlines of which are emphasized by carefully executed wriggled-work lines. The feet are of the ball-and-paw type, repeated on the cover; the handles of caryatidic outline and roughly rectangular section, are cast in relief; and a band of beaded decoration around the outer lip of the cover completes a highly pleasing piece.



Fig. XVII.



# OLD PEWTER PORRINGERS, CAUDLE-, POSSET- AND TOASTING-CUPS—III

*A posthumous article from the hand of the late*  
HOWARD HERSCHEL COTTERELL, F.R.Hist.Soc.

*Revised Oct. 1942*

(The previous articles appeared in August, 1938 and March, 1939.)

IF now we take our minds back to the beginning of these notes, you will remember it was said that :

- (a) A caudle-cup "frequently had a capacity of as much as a pint, or more."
- (b) "The term 'posset-pot' seems to have been abandoned in the XVIIth century."

If therefore—from (a)—we may take it that the capacity of the caudle-cup was round about a pint, it would seem natural to suppose that vessels of—say—a quart or more should come under another classification? And, if (b) be correct, it is unlikely that any example in pewter is still in existence? It seems to follow, therefore, does it not, that one may class as caudle-cups, vessels up to and slightly over a pint in capacity, not overlooking the fact, however, that many of them may also have been porringers?

In order to fortify my knowledge in preparing these notes, I have spent much time immersed in the study of dated silver vessels to which—and to my mind the term is much too loosely applied—the name *Porringer* is given, though many of them could, I think, be more correctly described as caudle-cups. I refer more especially to that type, with or without a cover, the upper two-fifths of whose sides are concave, swelling out into a bulbous lower member, the whole standing upon a shallow foot, a type which would appear to have been current in the repoussé style from the early mid-XVIIth century until towards its close, though plain examples of the same type are found up to and slightly beyond its close.

For the most part these vessels had handles in the form of highly stylized caryatides, a motif which the pewterer has attempted to depict in outline, in the charming little piece, c. 1650, from the Yeates Collection, shown in Fig. XIX. This small cup is  $3\frac{1}{2}$  in. in diameter and some  $2\frac{3}{8}$  in. in height, and is—with the Brandy-warmer from the Navarro Collection—Fig. XX—the only example known to me in pewter which in any way conforms to this outline.

Though I illustrated this little cup in my "Old Pewter: Its Makers and Marks" as a Posset-cup, in the light of my recent researches I desire to amend that description. It should, I think, be described as a caudle-cup. Peccavi!

About the beginning of the last quarter of the XVIIth century, another form of body came into vogue in the form of an ordinary tea-cup or inverted bell, the sides being slightly conical, tapering towards the curved shoulder of the base, and with a lightly splayed-out lip. An early example of this form is pictured in Fig. XXI. This piece, again from the Yeates Collection, is  $2\frac{3}{8}$  in. in height and probably c. 1690.

A later example, with two handles, by Bush & Walter

of Bristol, c. 1770, and some 4 in. in height, is given in Fig. XXII from the collection of Mr. W. D. Fripp.

Turning now to vessels of about quart capacity and more, and not overlooking the fact that appetites were much more capacious in the days with which we are dealing, I cannot bring myself to designate such pieces either as porringers or caudle-cups; for far more likely does it seem to me that they were in the nature of wassail-, or toasting-cups, and this brings me to the concluding part of my notes.

The word "Wassail" is derived from the Saxon *Wæes Hæel*, i.e., "Be in health," and was formerly the pledged word in drinking, the equivalent of our modern "Your health!" Thus, the very act of drinking to a friend was to wassail him, or toast him, and—though the wassail-bowl of old was a huge vessel, usually of treen, ranging in height from  $8\frac{3}{4}$  in. to  $13\frac{1}{2}$  in., which latter Mr. Owen Evan-Thomas, in his *Domestic Utensils of Wood*, speaks of as one of the largest known—the term may also be applied to those smaller toasting-cups and bowls which find a less-satisfying appellation under "loving-cups."

The wassail-cup or bowl being for community use and implying, as it does, a vessel of some size—as opposed to the more individual porringer and caudle-cup—I propose to deal with all my following examples, merely on account of their size, as wassail-, or toasting-cups, for it seems impossible to conceive that any invalid should require a quart or more of caudle even if shared with a visitor, and certainly none of the examples already shown would hold much more than half that quantity.

Wassail was a liquor the recipes for concocting which were legion, and the ingredients of which included roasted crab-apples, toast, eggs, sugar, nutmeg and other spices, with ale, wine or cider; thus Moule, in his *English Typographer* (1838), under Devonshire, gives at II, p. 340:

"Wassailing the apple trees is a custom not entirely disused in this county and is accompanied by a firm belief in the old verse:

'More or less fruit they will bring  
As you do give them wassailing.'

It is performed in some places on Christmas Eve, in others on the eve of twelfth day, and consists in drinking a health to one of the apple trees with wishes for its good bearing, which seldom proves unsuccessful as the best bearing tree in the orchard is selected for the purpose. The ceremony is attended with the singing of peculiar verses for the occasion, beginning with:

'Health to the good apple tree . . .'

The potation consists of cider in which is put a toast or a roasted apple and when all have drunk, the



OLD PEWTER PORRINGERS AND TOASTING-CUPS

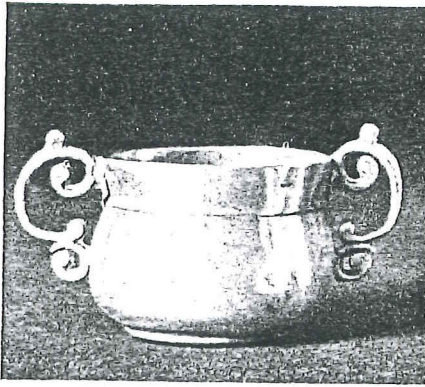


Fig. XIX. Handles in the form of highly stylized caryatides  
*Yeates Collection* C. 1650



Fig. XXI. Early example in form of tea-cup  
*Yeates Collection* C. 1690  
Fig. XX. Brandy Warmer  
*Navarro Collection*

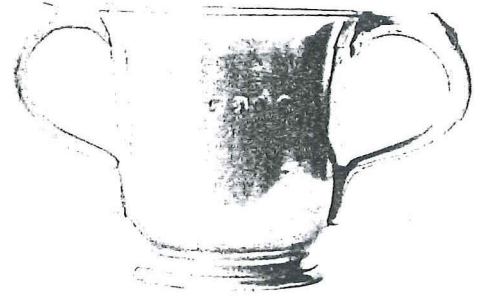


Fig. XXII. Example with two handles  
*BUSH & WALTER, C. 1770*  
*W. D. Fripp Collection*



Fig. XXIII. Halfway between a wassail-bowl and a toasting-cup. Charles II period

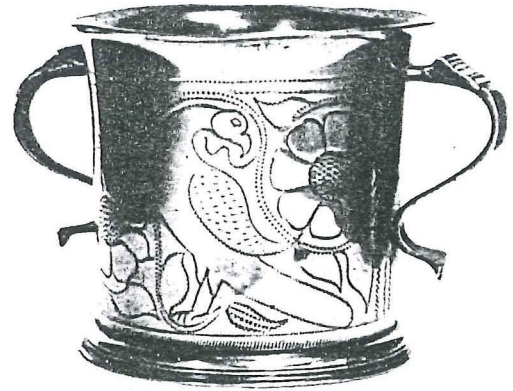


Fig. XXIV. Stuart toasting-cup of the best type in every line. C. 1660  
*Eustace W. Turner Collection*

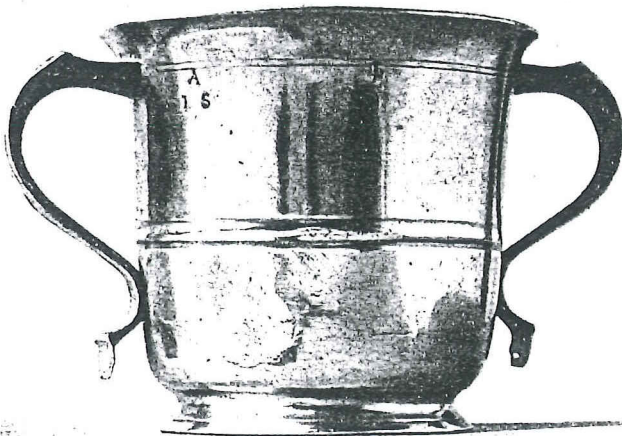


Fig. XXV. Extremely rare and charming example of caudle-cup  
*Rollason Collection*



Fig. XXVI. Handles displaying the bulbous finial and swelling "S" outline of the Queen Anne period. C. 1710



remainder of the contents is sprinkled over the apple tree. The whole seems to be a relic of the classical sacrifice to Pomona, the goddess of fruit trees."

Mr. Owen Evan-Thomas (*op. cit.*) says that the wassail "bond," i.e. the drink contained in the wassail-bowl, was often curiously named "Lamb's Wool," from the frothy appearance of the surface, caused by the beating-up of the eggs it contained, and quotes several references to it as such, e.g. in 1666, Samuel Pepys writes in his diary: "We to card till two in the morning and drinking lambs wool," and again, Oliver Goldsmith, in *The Vicar of Wakefield*, makes the Vicar say: "The lambs wool, even in the opinion of my wife, who is a connoisseur, was excellent."

As a kind of half-way house between a wassail-bowl and a toasting-cup, I am able to show in Fig. XXIII a very beautiful example. Though this



Fig. XXVII. Handles of pleasing type; beading and gadrooning typical of the XVIIth century  
*Navarro Collection*

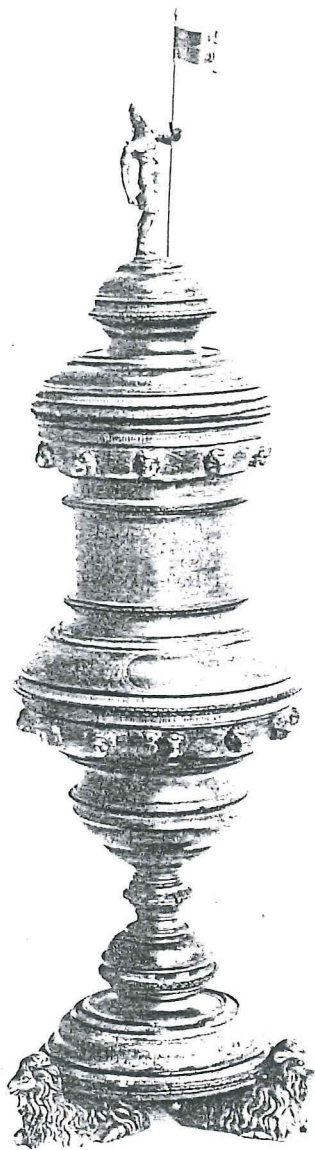


Fig. XXVIII. Most beautiful example of Renaissance Pewter. Silesian. C. 1550

piece was purchased in Holland by my Continental collaborator, Mr. Robert M. Vetter, and is unmarked, we were already both agreed that it was English, when almost immediately after, two further examples came into the possession of Captain Sutherland-Graeme, both of which bore mark No. 5970, which is one of the earliest on the first existing London touchplate, and this at once places this type well into the reign of Charles II.

All three of these pieces conform to the same shape and general details, and are some 8 in. in length overall with an extreme height of about 4 $\frac{3}{4}$  in., and my sole reason for illustrating Mr. Vetter's bowl instead of either of the marked pieces, is, this is a far better photograph than any I have of the others, which of course prompts the query: Why are English collectors, with one or two brilliant exceptions, so grudging in the matter of photographs? Certainly it cuts against their own interests and possessions.

Probably the finest toasting-cup of which I have knowledge is shown in Fig. XXIV. This great treasure, which dates from about 1660 and is some 8 in. in height, is in the collection of Mr. Eustace W. Turner and is unique. Stuart of the best type in every line, it must hold half a gallon or even more.

A small caudle-cup—by no means large enough to admit of its inclusion as a wassail-cup—is shown in Fig. XXV, because its type is *en suite* with those which follow. Some 4 $\frac{3}{4}$  in. high, this plain, extremely rare and altogether charming example is in the Rollason Collection and bears a touch which well may be the same as the first "silver-mark" of Thomas Haward (No. 2214), for every line bespeaks it of his period, i.e. the latter half of the XVIIth century.

Another fine cup from the Navarro Collection appears in Fig. XXVII. The handles, though somewhat distorted by use, are of a very pleasing, early type. Its cover—if it had one—is now missing, and it probably dates from the last decade of the XVIIth century, of which period, and of Queen Anne's reign, the beading and gadrooning are typical.

Of similar general form is the cup shown in Fig. XXIX, from the Collection of the Worshipful Company of Pewterers. The beaded mouldings have gone from the body to reappear upon the lid, and the handles are of the quasi-caryatid type. It is dated 1702 and the Arms of the Company appear in relief upon the side.

Of striking similarity to the body shown in Fig. XXVII is that of the cup illustrated in Fig. XXVI, the cover being somewhat akin to that in Fig. XXIX, but the handles are of a later and far less satisfying form than either of the foregoing, displaying the bulbous finial and swelling "S" outline of the Queen Anne period. It bears the



## REBUILDING BRITAIN



Fig. XXIX  
Beaded mouldings appear on lid  
Collection Worshipful Company of Pewterers  
1702



Fig. XXX  
Fine Plain Bowl,  
early XVIIIth  
century  
Dr. A. J. Young  
Collection

mark of John Quick (No. 3807) which he was first given leave to strike in 1701, and probably dates from about 1710.

To conclude the series of the inverted-bell form, and the largest of the series, I give in Fig. XXX a picture of a fine plain bowl from the collection of Dr. A. J. Young. The handles on this piece, which is early XVIIIth century, do not—as might appear—end in the usual bulbous terminals, but are in the form of scrolls, the central portion of which projects beyond the width of the outer roll. It is 6 in. in height and has a lip diameter of 6½ in. All these pieces are exceedingly rare and desirable.

The wassail-bowl or cup, though in the nature of a loving-cup, is not to be confused with the ceremonial loving-cups used at City banquets, which usually are of the tall, stemmed variety without handles, and some two feet in height.

I have knowledge of no single example of this latter type, of English origin, in pewter, though on the Continent they are common enough, and in Fig. XXVIII

I show what is regarded as one of the most beautiful examples of Renaissance pewter in existence. This magnificent vessel, which stands some thirty inches in height, is now in the fine collection of Herr Fritz Bertram of Chemnitz. It rests upon three bronze rams and is surmounted by a knightly figure in the same metal, the body of the cup being adorned by brass bands and the whole richly engraved. It was probably made in Silesia or Southern Germany, c. 1550, and reflects the wealth and importance of the German guilds, which were at their height in the XVIth century. It was formerly the property of a shoemakers' guild, and from the lions' masks medallions were originally suspended.

It seems passing strange that not a single example of this type, and of English origin, is known to exist, or even ever to have existed, in this land of famous pewter!

NOTE.—The succeeding issue of APOLLO will contain a list of "Some Provincial Pewterers not recorded by the late Mr. H. H. Cotterell," compiled by Mr. E. Alfred Jones.

## REBUILDING BRITAIN

BY MICHAEL HARRISON

WHEN the war is finished, says everyone, we shall Rebuild Britain! Everyone is agreed upon the necessity of that rebuilding; which agreement implies that everyone is dissatisfied with the architectural standards of to-day, as these are exhibited in the majority of our public, commercial and domestic buildings.

I find, however, when I go more deeply into the subject (cross-examine, if you like, the expressers of this pious hope) that hardly any of those who are determined to see Britain rebuilt have given a thought to the two basic considerations: the first, What shall be the design of the new architecture? and, the second, Why is the rebuilding so necessary?

No: when one presses these "Rebuild Britain!" enthusiasts to be explicit, one is too often faced with the necessity of admitting that few of them seem to have given much attention to the question: "Why is it necessary that Britain be rebuilt?" "Oh, but it's like so many other things: it's hard to put it into words, but everybody knows what you mean!"

Here are six questions that the rebuilders ought to be able to answer:

Why do you consider that the rebuilding of Britain is necessary?

With which type of architecture and town-design

would you replace the present-day habitations and social-centres?

Why do you choose this type in preference to others?

How much individual liberty would you allow in the matter of design and choice?

What steps have you taken to alter a system which demands, in your opinion, so radical a cure?

Whom would you empower to carry the reconstruction through?

Well, since we shall have to admit that few persons have taken the trouble to pose to themselves the six essential questions arising out of their ardent desire to rebuild Britain's green and pleasant land—much less to answer those questions—let us see if we may not consider and answer them here.

To the first question the best answer that I have received is this dogmatic, be-damned-to-you! utterance: "It jolly well needs to be rebuilt!" Why, so it does . . . some of it! But what did my respondent mean? Pressing him, I elicited the positive statement that our modern Britain was "ugly." "Look at Dagenham, and then compare it with Canterbury or Bath!"

"Ah!" said I, "then it really boils down to a question of architecture? For there is nothing haphazard about

(continued on page 112)