

MINCHINHAMPTON LOCAL HISTORY GROUP

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MINCHINHAMPTON LOCAL HISTORY GROUP COMMITTEE 2011/2012

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PROGRAMME OF PAST MEETINGS

2011	November	A.G.M. and “MEMORIES OF GLOUCESTERSHIRE” – John Greene
2012	January	“STAND AND DELIVER! Gloucestershire Highway Robbery” - John Putley
	February	“SHOW AND TELL - Items of Local Interest” - Committee and Members
	March	“GLOUCESTERSHIRE CHURCHES” - Dr. Steven Blake
	May	“HUMOUR IN EDWARDIAN POSTCARDS” - Howard Beard
	June	VISIT TO GLOUCESTER DOCKS
	September	“EARLY AVIATION” – Ted Carrier
	October	“GONE - NOT FORGOTTEN” – Local History Exhibition
	November	A.G.M. and “CHILDREN’S HOUR - Those were the Days” - Virginia Adsett and Gill Morss

THE GOOD OLD DAYS

Sheila Bruton (née Cooke)

Thinking about the good old days, my aunt, Sybil Cooke, ran the village shop in Amberley for 35 years, borrowing 5 shillings (!!!!) from her parents to get started. The shop was not much bigger than a garden shed at the top of my grandparents' garden, almost opposite the current Post Office. She sold everything; the morning newspapers and magazines were collected from the early bus from Stroud (which was often driven by my father Laurie Cooke, but that is another story) and then delivered around the village on her pushbike, before opening her business. All manner of groceries were sold, weighing out loose sugar into little blue bags, cutting and patting ½lb blocks of butter, also bacon and, best of all, which I took a delight in helping to weigh out, the broken biscuits to the customer's requirements. Also there were cigarettes, tobacco, matches, firelighters, sweets, chocolate and ice cream. (My aunt had to obtain dry ice for this, but I cannot remember the details.)

During the war, of course, came rationing and it was my job to count out the coupons when I came from school.



Aunt Sybil was well respected in the village as she always found time to listen to the customers' troubles, and also to their good news. Yes, these were definitely the "good old days" and I would not have missed them for anything!

LEAN BUT NEVER HUNGRY...

J.V.Smith

This story starts with the outbreak of World War II on September 3rd 1939. A country that was importing over fifty million tons of food a year at the end of the 1930s suddenly had to start food rationing on January 8th 1940, because of the threat to shipping by the German U-boats. Rationing did not end until July 1954, fourteen and a half years later, because world food production and the vast post-war rebuilding programmes competed for funds after the war ended in 1945.

The reason I am writing on the subject of food is that, in one way or another, I have been involved in food production all my life, and the article was sparked off on finding my old notebook written when I started working for John Sutcliffe in 1951.

Sutcliffe was the founder and head of Factory Canteens (West of England) Ltd. with its offices at 40/41 London Road, Stroud, and when I joined him after seven years in the Army and university I was then twenty-five years old and without a penny to my name, so I was eager to start.

This story is about catering at a time of rationing, but the government gave extra allowances to those in industry, so eating in the canteen was an excellent supplement to the basic rations available to everybody at home, and that is why Sutcliffe did well.

What were those basic rations? Ration books were printed and distributed, and every week each adult was entitled to the following:

Date from:	Food	Amount
January 1940	Bacon, ham or meat	4 ozs
	Margarine	4 ozs
	Butter	2 ozs
	Sugar	8 ozs
	Milk	3 pints
July 1940	Tea	2 ozs
	Lard	4 ozs
March 1941	Preserves (jams)	1 lb every 2 months
May 1941	Cheese	2 ozs
June 1941	Eggs	1 only
	Dried egg	1 packet every 4 weeks
January 1942	Rice	
August 1942	Biscuits	

Potatoes, vegetable, fruit, chicken, fish and rabbits were “off ration” and so was the offal so generously given on “*Dad’s Army*” by L/Cpl Jones; I quite liked chitterling.

In October 1939, within one month of the start of the war, we were all told to “Dig for Victory” in a campaign that produced home-grown vegetables. Allotments were at a premium. Villages formed their own pig and poultry clubs and with the availability of orange juice and cod-liver oil and extras for nursing mothers and children, the country was arguably fitter in many ways than today. Certainly I recall no mention of the word obesity.

On the notebook’s first page is this recipe for plum and rhubarb tart for 350 people. It was costed by me at the Rotol and Dowty canteens near Staverton. (Metric equivalents have been added on the right.)

	£	s.	d.	£	p.
8 tins (each 7lbs) plum jam @ 84s.9d.	2	2	4	2	12
40lbs rhubarb @ 2d per lb		6	8		33
12lbs sugar @ 42s.4d per cwt.		4	6		22
8lbs margarine @ 114s per cwt.		8	2		41
3lbs sugar @ 42s.4d per cwt.		1	2		6
18lbs flour @ 28s.10d per 1¼ cwt. sack (140 lbs)		3	9		19
Totals	3	6	7	3	33

Thus each of the 350 portions cost 2.28d and to this was added custard at 0.3d per portion and the total portion therefore just over 2½d. Hold a modern 1p coin in your hand; each portion cost about that in today’s coinage (for an explanation see note below.)

The plum and rhubarb with custard was the most expensive pudding, closely followed by fruit jelly and cream and jam tart with custard, both @ 2d portion. Black-cap pudding was next and cost 1½d, followed by macaroni, rice and sago puddings all at 1¼d. Along with them came baked date sponge. Finally all around 1d per portion were Dundee marmalade pudding, bread and butter pudding, steamed jam roll and spiced bread pudding all with custard. What happened to anything not sold over the canteen counter? Nothing was wasted and the end product was called leftover pudding and because it was cheaper, and tasted well, it always found a buyer. As for the preparation, any waste in the kitchen went as pigswill and there was always a local pig keeper on hand to clear up – and be pleased to pay for it.

One more costing should be given; tea. Every factory had its “mid morning break”. We used five-gallon containers and sold tea in half-pint cups for 1d. The basic cost of each container was 6s. 8d using 5oz tea at 3s a pound; 12ozs sugar at 5½d a pound; 4pints of milk at 3s. 1d a gallon and 4 to 5 gallons boiling water. Water was not metered and sugar was included at source. It was largely home-produced from sugar beet and the nearest beet factory was in Worcestershire.

In all these costings I have kept the old system for both money and weights; it has shown for me one of the problems of the metric system. 12d is one shilling and can easily be divided into a half, third or a quarter but the 12d is now 5p and is impossible to divide. 20 shillings were £1, and 20 hundredweights (cwts) were 1 ton so if the price of anything was £15 per ton, it was also 15s per cwt – no need to calculate. On the other hand, not everything was that simple and I recall that it was the manager’s job to ensure that staff when cutting bread got twenty slices for a loaf and that was a difficult task with new bread. No wonder the expression “*the best thing since sliced bread*” came into common parlance.

What canteens did Sutcliffe operate in Stroud district? Along the Nailsworth stream were Chamberlain’s at Nailsworth; Newman Hender’s at Woodchester; Playne’s at Avening, Hillier’s at Newmarket; Erinoid at Lightpill and Redler’s at Dudbridge. Along the Frome Valley there were Critchley’s at Toadsmoor; Hewin’s and Lintafelt both at Brimscombe Port; Phoenix Iron Works, bond Worth and Tyler’s at Thrupp and in Stroud itself we ran the catering at Holloway Brothers and Strachan’s; at Dursley Mawdsley’s and Hunt and Winterbotham at Cam. Not one of these companies exists any more and it is a story repeated all over the country. As for Sutcliffe, they sold out to Granada, and what is left is now a part of Compass.

Note on Conversions:

Weights

16ozs (ounces) = 1lb (pound)

20cwts = 1 ton of 2240lbs

1 kg (kilogram) = 2.2lbs

112lbs = 1 cwt (hundredweight)

1000kgs (2200lbs) = 1 tonne

Money

12d (pennies) = 1 shilling

5p (pence) = 12d or 1 shilling

20s = £1 (pound) of 240d

100p = £1 (240d or 20s)

BURLEIGH COURT

by Hugh Kearsey

(With excerpts from the Burleigh Court Publicity by kind permission of Roger Benson)

“Local tradition would say that the house was built around 1770, for a Japanese ambassador, and that the lake in front of the house was still in existence after 1935. To find the truth meant painstaking work. The County Records Office at Gloucester were helpful and fairly fruitful concerning the last century, but the real breakthrough came when Roger Benson (the previous owner of the Hotel) first met Dr Kearsey, a descendant of a past owner, and secondly Nicholas Kingsley, who has produced a book on Gloucestershire houses.



BURLEIGH COURT

Taken before 1909. Note the fence between the tennis court and the lake.

In the late eighteenth century the present site of the house appears to have been occupied by two cottages. It is a magnificent site with views over the Golden Valley covering the last ridge of the Cotswolds to the west, over Stroud to Lypiatt in the north, and on to Sapperton church. On the south side the line follows the top of the hill from Aston Down to Minchinhampton, and on across the Common to Rodborough. In the early days the land encompassed by the estate was considerable, and in comparatively recent

times covered Besbury to Burleigh, with 3 farms and 6 similar properties, including Besbury Farm, the Wilderness cottages, and Garden Cottage.

The present house was built in the first years of the 19th Century, and was approached through an avenue of trees from Burleigh. The owner in the early days was George Harmar, who died in 1827, and left the property to his wife Mary. West Lodge, a later addition, stands at the entrance on the west side and the line of trees is still clearly visible. A bridge to take carriages over the road was built in 1897 together with the Coachman's House, which was later re-named Garden Cottage. The main building is a three storey building with a substantial cellar, built of local golden Cotswold stone, and originally had a central bay with wings at either side. In the centre was a semi-circular ionic porch. The garden on the South side has five bays and two shallow bows which give a distinctive and unusual effect.

Mary Harmar died in 1844 and the property was bought by her Solicitor, William Woodruff KEARSEY, who was known as Lawyer Kearsay. William renamed the property Burleigh Court. He died in 1880 and was buried at Brimscombe Church, under a yew tree at the back of the Church - in the same grave as his wife and two children.”

At Census time in 1881, the house was unoccupied, but the next owner was Captain Henry Denne, a J.P., who was living there in December 1881 (See stories below). His wife, Annie Murrey Denne, died in 1882 aged 48, and he was made bankrupt in 1885.

The next owner was Philip Evans, of Marling and Evans, who had a Mill on the present site of Benson's factory. Apparently he also owned Rodborough Court and Thrupp Court. In the 1881 census, Philip Evans was living at Woodside, next door to Burleigh Court. The major change made by the Evans family was the building of a bridge across the road and a new entrance for carriages along a tree lined track from the top of Brimscombe Hill. Philip Evans sold the house to Frances Aiken-Sneath in March 1908.

The Lloyd-George valuation states that in 1909 there were extensive repairs and additions including a single storey extension with a new entrance hall and Dining Room with oak panelling in the area between the wings. At that time there was also a Servants Hall, Kitchen, Scullery and Butlers Pantry. On the first floor were 5 bedrooms, one dressing room, 2 Bath Rooms with W.C. On the second floor were 6 bedrooms and a Bath Room. It was noted that the rooms were generally small. Water supply was from two private springs in the grounds and Chalford Water Co. for house, etc. Drainage was in good order to a private septic tank system of disposal. The whole of the house is

heated by radiators from a water system supplied from a boiler in the cellar. Lighting was from an acetylene gas plant. There was also Stabling, Coach House, Saddle Room, 2 boxes and 2 stalls with loft over. Also a paved yard, garage, bicycle house, potting shed, boiler house, 2 Green houses, Vinery and Peach House, and good kitchen gardens with fruit trees. There were well laid out pleasure gardens with lawns, ornamental shrubbery and tennis lawn.

The property then bought by Edward Fiennes Elton, grandfather of the present Lord Elton in 1920. The Elton family lived here until 1928.

In October 1928 the house passed to Mr A H Arnold and then some six years later to Sir Guy Granet. It was Sir Guy who employed Clough Williams Ellis to re-model the Victorian garden and probably also to provide the existing neo Georgian porch. The typical compartmentalised garden he created has now been altered, and the summer house he built is believed only to have lasted a few years before being demolished by a falling tree. After Sir Guy's death in 1944, Burleigh Court was sold to Mrs G Mackworth-Young at a price of £10,250 and the Mackworth-Young. Until 1979 the property changed hands frequently, and the area diminished to less than 5 acres.

In 1979 the property was bought by the Benson family. During their 14 year ownership there was a great deal of restoration to the building and gardens. Through acquisition of adjoining land, the estate has crept back to a little over 6 acres and now includes Burleigh Lodge, situated at the entrance to the main drive. The once filled in and forgotten Victorian plunge pool has been carefully restored to its former glory and now serves as a heated swimming pool. By careful conversion of stable buildings in the small courtyard, the number of bedrooms has grown to seventeen, all of which enjoy en-suite bathrooms. The gardens are particularly attractive in the Spring, when the display of tulips is quite dazzling. The lawns are lovingly cared for and are well set off by some magnificent trees, including Acers, a superb Purple Beech, a Californian Red Wood and several huge mature Cedars.

Burleigh Court is an elegant house to live in, it seems to have worked its spell over many of the families who lived here long ago, and is doing the same to its present owners the Noble family who acquired the property in 2002.

THE GHOSTS OF BURLEIGH COURT

(From the Burleigh Court Publicity by kind permission of Roger Benson)

Our story starts back in 1881 when the owners of the house, Mr Philip Evans with his wife Elizabeth and daughter Mary, after being in occupation of the property for less than a year, suffered a family tragedy.

They bought the house in 1880 from a solicitor Mr William Woodruff KEARSEY, Mr Philip Evans being the local Mill owner of the Marling & Evans Mill situated just a few hundred yards down the road at Brimscombe. Philip Evans was reputed to own not only Burleigh Court but also the Courts of Rodborough and Thrupp. However it was to be Burleigh Court that was to be his family's home until 1908. Unfortunately their home was to be riddled with family heartache which started just 11 months after they moved in.

To the front of the house (where the putting green is now) was originally a man-made lake, the picture shows the Evans' at the edge of the lake. It was on this lake that their daughter Mary was to drown a sudden and horrible death, whilst playing with friends. She was only 9 years of age.

Her Mother Elizabeth was watching the children play standing in the front courtyard to the Hotel, (which is now where the reception and bar area is) when one of the children slipped down the embankment and was unable to



retrieve her footing to climb out. Elizabeth rushed over to the edge of the lake not knowing that she was too late to save her drowning daughter. So traumatised by the event a doctor was called and confined Elizabeth Evans to her room suffering severe depression and trauma. From her room (now

room 3) she could take solace and comfort only from the beauty of the gardens and rear terrace that laid out below her. However this was to last only 12 days before Elizabeth herself died joining her daughter due to the aching of a broken heart. Within weeks Philip Evans had the lake filled in and laid to lawn, so that this awful tragedy could never rear its head again. He lived alone in the house consoled it is said by the spirit like presence of his wife and daughter whose ornaments and furniture remained for several years to come. Throwing himself into his business with his joint partner Edward Marley, he gradually sold his assets of Thrupp Court, Rodborough Court and in 1908 Burleigh Court and he left the area still grieving the loss of his daughter Mary and wife Elizabeth.

It is in the corner of the entrance that the tall elegant slim figure of Elizabeth Evans has been seen on many occasions, looking out on to where the lake once was, her eyes fixed on the playing children. Her presence in room number 3 has also been noted by numerous visitors to the house and her elegant stature and watchful eye has earned her the title of the Matriarch of Burleigh Court, and those that have seen or felt Elizabeth Evans consider her to be a caring lady devoted in ensuring that all who come to visit are well.

There has never been a sighting of Elizabeth's daughter Mary however, but some visitors who have stayed in the rooms overlooking the lawn where this tragic accident occurred have heard a young girls cry for help, that to this day remains unanswered!

Note: There appears to be no evidence of any truth in this story. Philip's wife was called Jessie and all the children were alive in 1901 and daughter, Jessie Mary, married in 1902.

In writing this account, I must acknowledge the help of Roger Benson and Pauline Hill.

Mr. Henry DENNE - Licensing Case

From Gloucester Echo 29 Aug 1884

Capt. Henry Denne, of Burleigh Court, Minchinhampton, was summoned for keeping a man-servant without a license, and also for a similar offence in respect of a dog.

Defendant did not appear, Mr. Saunders, supervisor stated that the defendant had taken licenses for the dog and man last year, but not having done so this year, notice was given to the defendant, who, however, disregarded them.

Since the summonses had been issued defendant had taken out the licenses.
- Mr. Charles Sutton, officer of the Inland Revenue, stated that on the 23rd May, he called on the defendant and saw two dogs on the premises. He offered witness a cheque for the licenses but he was obliged to refuse it, and told defendant to pay it in at the post office. Witness had previously sent him notices to send a return of what was kept by him liable to duty. In April witness called and the defendant then admitted his liability, in the two cases mentioned, but no licences were taken out until August, after the summons had been served. Witness saw a groom at work on the premises in May.

Mr. Saunders stated that he had reported the matter to the Commissioners of the Inland Revenue who had received an offer of compromise from the defendant, but they replied that the case must go before the magistrates. Defendant was fined £1 1s. And 11s, 6d. Costs in either case, and the Chairman remarked that the defendant had given a lot of trouble to the excise officers, and had treated the Bench with contempt by not appearing in answer to the summons.

THE WOOLAWAY HOUSES

Diana Wall

Early in 2013 the demolition of some houses in Old Common and The Tynings is scheduled to take place. Prefabricated dwellings were built en-masse across the U.K. during the 1950s as part of a central government policy to rapidly increase housing to accommodate the rapid growth in population (“the baby boom”) and to replace buildings destroyed during World War II. Several manufacturers competed to provide the houses, and in Minchinhampton the Rural District Council chose the Woolaway House.

The Building Encyclopaedia of c1948 describes the construction thus: “A *pre-cast concrete plinth course is set upon a concrete raft foundation to receive a post-and-panel wall system. The storey-high posts, set at 2ft 6in centres are of 6in lightweight concrete and are rebated to receive 4ft by 2ft by 2in thick aerated concrete panel units. The panels are bolted to the posts, forming a cavity interrupted by the posts. External finish is by machine-applied spatterdash on a rendered backing, and the inner surfaces are plastered. Bitumen felt cavity gutters are provided over openings and the first floor wall plate. Partitions are of factory made timber framing covered both sides with 3/4in plasterboard. The roof is of conventional timber construction with felt and tiles. The ground and first floors are also of conventional construction*”.

As with many of the other designs described in the Encyclopaedia, one of the main advantages of this type of construction was the ease of working. The pre-fabricated units were relatively small, so no special plant was necessary for handling and “*Supervision is required by only a small percentage of skilled labour.*” Prototype Woolaway Houses were built at Barnstable in Devon, and as a result later designs incorporated breaks in the posts, to give a continuous cavity, and greater stability was achieved. It was stated, “*Maintenance, providing all light-weight (aerated) concrete units are properly cured to prevent cracking, should be no more than is required in traditional brick and timber construction*”.

In order to enable factories to produce the pre-fabricated sections quickly and cheaply a chlorine-based concrete hardener was widely used. By the 1980s it had become apparent that when exposed to water the chlorine attacked the steel used in bolts and tie bars, eroding the metal in the effect known as “concrete cancer”. Stroud District Council first consulted tenants about the problem in 1989, a series of temporary measures were trialled to extend the life of the properties, many of which were much-loved family homes, but in the next twelve months new houses, of traditional construction, will replace the Woolaway Houses of Minchinhampton.



SOME RESEARCH AT WHITE LION HOUSE

The late Brian Keen

“WW” burnt into the wooden lintel of the fireplace in a first-floor bedroom.

Parts of the property date back at least as early as the 1500s; circa 1695 the wing facing Friday Street was added and at some stage after the 1750s a large part of the house (now the courtyard of the Coigne), the stables and other attached outbuildings were demolished.

A search of the property deeds (going back to 1695 and now held at the Gloucestershire Record Office) show that “WW”s have held an interest in the White Lion Inn, formerly the Kings Head, at two periods of time.

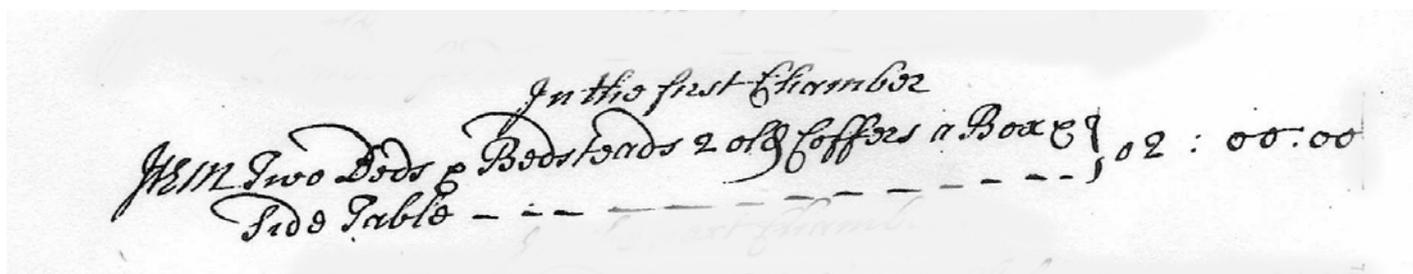
The first was WILLIAM WINBOW, Clothier, who, together with his wife MARY, feature in two deeds dated 22nd Jan 1695 and 29th Mar 1698. It is considered likely that as William’s trade was a clothier they were owners of the property rather than occupiers. The Winbows sold White Lion Inn in 1698 for £113.02s.0d. to Edward Rymer, another clothier who became property owner; the latter died 2nd Oct 1740.

The second was WILLIAM WINDHAM, innkeeper, with his wife ELIZABETH and daughter ELIANOR (*sic*), who was presumably a tenant. William Windham died at the White Lion shortly before 6th May 1729. As he left no will, in accordance with the legal procedure of the time and inventory of all his assets was taken on 6th May. Court papers authorising the payment to creditors, and settlement of his estate were signed on 10th May 1729.

The inventory listed the contents in the room with the initials:

“In the first chamber

Two Beds & Bedsteads 2 old Coffers a Box & Side Table £2 0s 0d”



In the first Chamber
Two Beds & Bedsteads 2 old Coffers a Box & Side Table £2 : 00 : 00

Was this the room in which he died, and could that explain the initials on the lintel?

VACCINATION OF THE PRINCE OF WALES

Those of us who indulge in family history research often dream of finding an ancestor who influenced national or international events; all too often all we find are agricultural labourers or domestic servants. However, member Felicity Metcalfe can claim, through her great, great aunt Charlotte Bailey, an important place in the history of the United Kingdom. The following account was written shortly after the event, and is reproduced with the original use of phrasing and capital letters.

Charlotte Augusta Bailey

On Sunday evening, February 6 1842, Mr. Fincham of Spring Garden, our medical man, called and said he had been requested by his friend Mr. Blood, to procure a subject for Vaccination for His Royal Highness the Prince of Wales, and asked if I would take my son (he having been vaccinated by Mr. Fincham seven days previously) to Windsor for that purpose, if so he would let Sir James Clark know, who would call to see the Boy!

Accordingly on Monday morning, Feby 7th 1842, by 10 o'clock Sir James Clark, accompanied by Dr. Gregory of the Small Pox Hospital, called and examined the child's arm, one spot on which Dr. Gregory said "was *very* perfect".

Sir James Clark then asked me if I would accompany him to Windsor by the 2 o'clock Railway train, to which I consented, and at 1 o'clock, as arranged, his Carriage called for me in Holborn and conveyed myself, the child and the Nurse (Rebecca Jones) to the Railway Station at Paddington, where we were met by Sir James Clark, who accompanied us by Railway to Slough where one of the Royal carriages was in waiting, and took us all to Windsor Castle.

On our arrival at the Castle, we proceeded up a private staircase to the Ante-Nursery, where Her Majesty and Prince Albert were waiting to witness the operation of the Vaccination of His Royal Highness the Prince of Wales, which was performed by Mr. Brown of Windsor under the inspection of Sir James Clark.

Her Majesty most graciously expressed the hope that my Boy would not take cold by his journey, and after the operation Prince Albert very condescendingly thanked me "for allowing their child to be vaccinated from mine".

I then retired, and was offered refreshment, but ere it was brought Sir James Clark came to me to know if I should object to the child going upstairs again, as Her Majesty "had long wished to try the experiment of vaccination". I therefore

went upstairs with the Nurse and child into a different apartment from the one we were in before, where Mr. Brown took some fresh matter from the Child's arm and vaccinated both Her Majesty and Prince Albert in the adjoining Room. We then went downstairs, and whilst taking refreshment Sir James Clark came downstairs saying he was desired by Her Majesty to present my nurse with £5 and requested me to take charge of it for her. We then left the Castle in one of the royal Carriages for the Station at Slough, and on our arrival at the Railway Station at Paddington we were met by Sir James Clark's carriage, which conveyed us safely to 271 Holborn.

271 HIGH HOLBORN, February 7, 1842

I, Rebecca Jones, Nurse, accompanied Mrs Bailey and her son to Windsor Castle on this day, and was present at the Vaccination of His royal Highness the Prince of Wales, which was performed by Mr. Brown, who obtained the matter for the operation from the arm of Mrs. E. Bailey's infant son Edward, who I held for that purpose, and I was present with her and held the Child whilst Mr. Brown took the matter to perform the operation on Her Majesty and Prince Albert.

REBECCA JONES (Signed)

My son having been registered soon after his birth, and before our visit to Windsor, in the name of Edward after his father, I had a wish to add Albert to his name, in commemoration of the event hereinbefore related; and accordingly had him Christened on the 22nd of April 1842 Edward Albert, in his Parish Church St. Giles in the Fields, by the Revd. Mr. Darling.

Recd. Feb. 12th 1842 C.A.B.

Sir James Clark presents his compliments to Mrs. Bailey and begs to acquaint her that he was at Brighton yesterday, and found that one point on the Prince of Wales' arm had all the appearance of having taken effect from the vaccination. Sir J. Clark is very glad to learn that Mrs. Bailey and her child suffered no inconvenience from the journey to Windsor.

BROOK STREET, Saturday

Sir James Clark presents his compliments to Mrs. Bailey, and has a little present from Her Majesty for her little boy. Perhaps Mrs. Bailey would call or send some person for it. (*This is thought to be a brooch of sapphire Prince of Wales feathers, still with the family.*)

BROOK STREET, Saturday Morning

There is a sombre postscript to the story. Edward Albert Bailey, born in the last quarter of 1841, died in the second quarter of 1844.