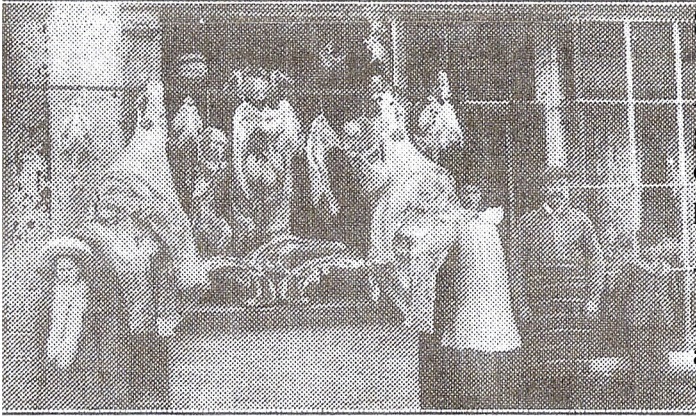


The butcher, the baker, the candlestick-maker.

One butcher, one baker (and several visiting bakers' vans) but where was a candlestick-maker? (Instead, *Eddy Cabble* supplied lamps and paraffin etc from his horse and cart business run from his ironmongery shop in High Street, near the cross-roads.)



This picture (of an unknown family) was taken outside the **Butchers**, certainly before the days of Health and Safety (!) as meat was exposed to the road dust and any passing person or animal. I expect few suffered...?

A Butchers first operated out of what is now Bank House (before Nat West took it over). In the early part of the century it was owned by the *Framptons*, then *Loveridges*.

The business thrived: it employed other skilled butchers, such as *Harry Butt* who also worked as slaughter man in a building at the back. Later, *George Sharp* worked there and helped prepare customers' cuts which were then delivered by pedal cycle and later by van.

In the mid '30s *Marwood Brown* can remember earning a grand 2 shillings every Saturday for doing the deliveries.. He had to peddle to each customer's house on a heavy 'delivery bike'.

On the front was the traditional large, rectangular metal frame to hold the basket of deliveries.

He was very jealous when, later, his younger brother earned half-a-crown (two shillings and sixpence in old money!). It was a good Saturday job for a school boy.

After the war, *Trevor Cook* remembers getting 5/- for the morning and if you stayed on till the afternoon to help scrub down it was possible to double that!

The business was later bought up by *Sinclairs*. A butcher was still working there till 2004, although in latter years the 'butchery' section was a small counter at the back of the general store. An extension in the front was added, but the original slaughter area with side access still stands.

The whole shop was renamed and is now known as **Keinton Stores** which continues to thrive. It again stocks local meats, this time from Home Farm in Kingweston.

In the 1841 census, there was one butcher, a Charles Rowland then aged 40.

By 1891 the named butcher is James Pike aged 66, from East Pennard.

This was not many butchers for a substantial village! But perhaps as many families kept their own pig down the garden and probably helped each other with the killing, salting and smoking there wasn't a lot of call for many butchers, especially while meat was still relatively expensive....

The Bakery was also long established. Yet, interestingly no bakers are recorded in the 1841 census.

*Did every housewife bake her own?
Or, did many families rely of spuds as staple instead?*



The photo above shows the bakery as part of the structure of Three Old Castles Inn, in the '30s, when *Harry Preston* owned the bakery from 1936-58. It was extended in '42. He lived opposite in (currently) Beggar's Roost where, later, his assistants lodged. He had a new motorised van to deliver fresh baked bread to surrounding villages.

Other bakeries were also doing deliveries, including Chubbs of Street and the Charlton Bakery, also the Coop from Yeovil. *(Did anyone pay with those Co-op plastic tokens?
And what was the divvy like?!)*

From '58-87, it was run by *Cln John Allen* and, more recently, our very own *Elvis alias Tim Basset*, and from '07 *Sebastian*.



Exterior of the bakery as seen today.
Over the years.. any changes in the recipes?

In 1881, there is one master baker, William Haker an experienced man from Somerton aged 62. He had 2 assistants, Henry House 19 and Cement Brooks 15

In 1891 James Batt, aged 39 (from Houghton, Hunt) living at Castle Ho owned the bakery - employing Fred Ford 22 Hechet Wilts assis. : also Fred Nicholson 16 yrs. From E Lydford and two bakers' boys Will Jones 14 (London) and Alf Locke only 13 years from Somerton

Recent electric ovens...



Any tasty memories from the bakery ?!