

# BEYOND THE GRAVES

Volume 12, Number 3, July 2017

## RUB- A- DUB- DUB

### "The Butcher, The Baker, The Candlestick Maker"

#### **WILLIAM EDWARD GALLEY - Butcher & Meat Salesman, 57 High-street, Ryde**

William Edward Galley was born 1870 at Ventnor, the son of William Henry and Adeline Galley. His father was a Bootmaker of that district who employed one man.

William junior married Emma Jane Matthews in 1898 at the Register Office, and they moved to Ryde, where he began a business as a meat salesman and butcher at 57 High-street. The 1901 census and 1910 directory show him at that address with his wife Emma.

By 1915 the directory gives his address as 24 Argyll-street, and each subsequent directory lists him likewise until his death. William Edward Galley died 27<sup>th</sup> January 1944 at West Croydon, where he was interred. He is mentioned on his wife's memorial in Ryde Cemetery.



This is an old postcard showing the shop of William Edward Galley, on the right-hand side of the picture, situated at the top end of the High-street, looking north. The postcard has a ½d stamp, so the picture is probably early 1900's.

[Postcard  
Ann Barrett  
Collection]

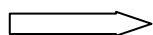
Isle of Wight Observer 7 July 1860

– The price of Butcher's meat is gradually reaching a point that must soon place it entirely beyond the reach of the labouring classes.

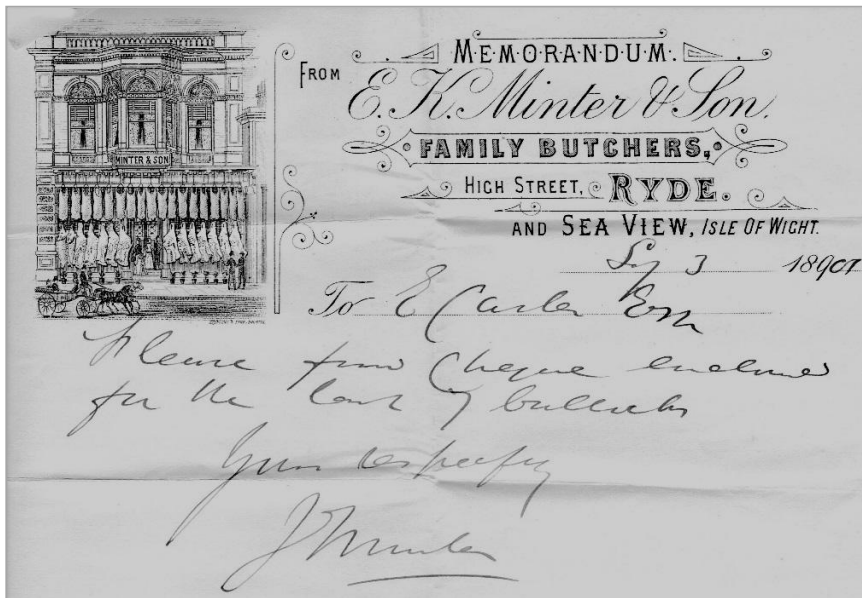
**Roy Brinton Analysis** - Looking at the numbers of the various tradesmen in Ryde from 1830 to 1865, it was noted that in 1830 there were just 5 butchers and by 1865 the number had increased so there were usually about 12 trading in the town.

The 1951 Kelly's Directory also lists 12, but these are just in the High Street, including The British & Argentine Meat Co Lt d., Harry Ross, Geo. Nevison, A. J. Tancock, etc. R.C. Barnett was a supplier of cooked meat.

Advert from the IW Observer  
5 May 1917 [RSHG Archive]



**S**UITABLE for a Butcher.— House and  
shop, 47, High Street. — Apply, 11,  
Lind Street.



## MINTER'S

This decorative receipt, of 1901, from E. K. Minter's Butchers Shop in the High Street shows, not only his premises but also a fine display of his meat hanging up outside. No 'Health & Safety' then!

When John Minter died, in November 1914, in his 67<sup>th</sup> year, The IW County Press described him as a well-known and highly respected butcher of the town.



Joseph Eynon Advert [IW Times 14 Dec 1922] Duffett advert undated

EVERY GOOD WISH WE WISH YOU.

**JOSEPH EYNON & SON,**  
PORK BUTCHERS,  
HAM & BACON CURERS,  
Specialists in Beef and Pork Products.  
MAKERS OF THE

**ROYAL PORK SAUSAGES  
AND PORK PIES.**

When you have tried all other Sausages and failed to get that satisfaction so much desired by the Epicure, then try the Royal Pork Brand.

**The Highest in Quality and Food Value**

Come and CUT YOUR OWN RASHERS on the ONLY ELECTRIC BACON CUTTING MACHINE in the island.

NOTE ADDRESS:  
**161, High Street, RYDE.**

**JAMES DUFFETT,**  
**FAMILY BUTCHER,**  
HIGH STREET, RYDE. I.W.

**SHIPPING SUPPLIED.**  
CORNED BEEF, PICKLED TONGUES, &c.

## JAMES ISAACS

In the IW Observer obituary of 3 January 1885, James Isaacs was described as previously being a High Street butcher who had gained general respect.

## CHARLES LOADER

The IW Observer of 11 November 1912 recorded Charles Loader's death, after a long, painful illness. He carried on his butchery business at 72 High Street, where he lived in 1891, two sons, Edwin and Arthur, also being in the business.

## GEORGE STAMP

James Stamp, was a butcher at 144 High Street, Ryde, where his son, the 16-year-old George, was recorded in 1881 census, also as a butcher. After his marriage, and by the 1891 census, George had his own butcher's business at 177 High Street. Due to ill health he and his family went to Australia, where his wife and daughter died. George returned to Ryde and lived in John Street, where he died, aged 62, in 1926. [IW Observer 4 Dec 1926 & Census Returns]

**IW Observer 5 Dec 1908 Petty Sessions – George Whittingstall, butcher, Park-road, was summonsed for having ridden a bicycle furiously in St Johns-road. Defendant pleaded guilty.**

**IW Observer 8 Oct 1910 Bankruptcy Court – In the case of Mr William Cooper, butcher, of 161 High-street, Ryde, he did not appear and no statement of his affairs had been lodged, the report stating that the debtor had apparently absconded. Examination adjourned.**

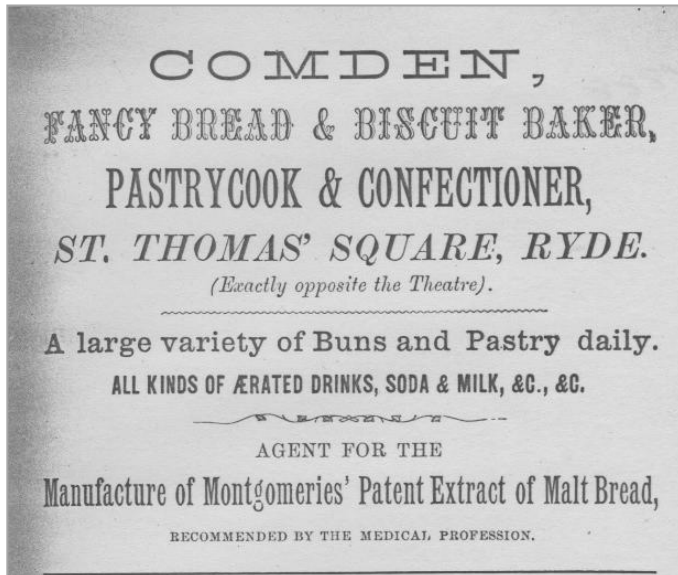
Sources: Adverts & receipt from Roy Brinton Collection; Butcher image - spitallfieldslife.com

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**Roy Brinton's Analysis** - of bakers in the town reveals between 10 and 18 in the 1830 to 1865 period. However the 1951 Kelly's Directory only lists 5 in the High Street – the aptly named Albert Baker, Albert James, F.C. Fry, K. Gray & Sons and J.P. Clark. By 1951 there were also Liptons, Maypole and the International for provisions

**IW Observer 8 Dec 1866 – Established 1810. The original and only Muffin Baker in the Island, W. Beazely begs to inform the gentry and inhabitants of Ryde and neighbourhood that he supplies Muffins and Crumpets fresh daily. Orders received only at 149 High-street, Ryde.**



An 1888 Advert for Comden, exactly opposite the Theatre.  
[Roy Brinton Collection]

**IW Observer 13 Jan 1894,**  
Obituary of W. Hall



Our obituary records the death of Mr W. Hall. Old inhabitants will doubtless remember him as a tradesman carrying on business in Union Street many years ago — first at No 60 (now Messrs Hughes and Mullins), and lastly at No 5, next to the then National Provincial Bank—as a pastrycook and confectioner. Mr Hall did a good business in catering for balls and parties, and his cheerful, happy disposition, and uprightness of character, made him generally liked and respected.

## NORBERT FALLICK

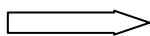
Norbert Augustine Fallick was born in Newport, the son of a shoemaker. By the age of 17 he was a baker living with his widowed mother in Warwick Street, Ryde [1861 census]. Ten years later he was in the High Street as a baker and grocer, with his wife and two young children. He eventually married three times.

He died aged 86, in 1930. His obituary stated he had been in business for 30 years in the premises now occupied by Mr Steel. He was a Roman Catholic and a member of the Oddfellows Lodge, but his deafness made it difficult to take an active part in its work. [IW Observer 4 Sep 1930]

Steel & Son, confectioners were listed in various Kelly's trade directories between 1927 and 1937 at 5 St Thomas' Square and as bakers at 105 High Street.

'Steel & Son' painted on the brickwork, their premises were in the upper High Street.

[Photographed by Tracy Welstead]



**IW Observer 1 Aug 1860 Binstead -**

**A fire broke out about eight o'clock on Monday morning upon the premises of Mrs Woodmore, the well-known baker, which totally destroyed them. The roof of the house was thatched, and just in the rear of it was the bakehouse chimney, from which it supposed some sparks of fire came and ignited the thatch.**



Source: Baker image: [spitalfieldslife.com](http://spitalfieldslife.com)

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**REFRESHMENTS & ROOMS,**  
**1, UNION STREET, RYDE,**  
(CORNER OF PIER STREET),  
**LATE HIGH ST., NEWPORT.**

**L. H. GARRETT,**  
(Late HARVEY),  
**COOK & ORNAMENTAL CONFECTIONER**  
**Fancy Bread and Biscuit Baker.**

*Novelties a Specialite! Cakes a Specialite! Pastry a Specialite!*

**THE CHEAPEST & BEST HOUSE FOR CAKES OF ALL KINDS.**  
 School, Birthday, and Christening Cakes to order.  
**RICH ALMOND ICED BRIDE CAKES,**  
 Artistically Ornamented, from 1s. per lb.  
 ONLY THE BEST AND PUREST INGREDIENTS USED.  
 FRENCH, SWISS and ENGLISH PASTRY, CAKES, &c., &c.

**Home-Baked Bread, Coburg, Milk, Vienna and Wheaten**  
**Digestive Bread.**  
 SCOTCH AND FRENCH MUFFINS AND HOT ROLLS  
 EVERY MORNING, 16 A SHILLING.

A Good Selection of Novelties—Foreign Fancy Goods, Fancy Boxes  
 and Baskets of Pure Confectionery and Chocolate from the Best  
 Makers.

*Choice Wines, Dublin Stout, Bass's and Allsopp's Burton Ales on*  
*draught and in bottle.*

*Also Chas. Watkins and Son's Golden Sunlight Ale—the most*  
*popular of all Ales.*

GOODS SENT TO ANY PART OF THE ISLAND. THE TRADE SUPPLIED.

**GARRETTS** - An 1888 Advert for L. H. Garrett, [Roy Brinton Collection] lists a mouth-watering selection of goodies. How many brides today buy their wedding cakes by weight, from a shilling a pound?

Another advert from the Roy Brinton Collection dated 1905, describes Garrett's as being established in 1865, although the premises was now at 68 & 69 St Johns Road and at 62 High Street By 1905 they were makers of the Noted Hovis Bread as supplied to HM The King, in fact, they had won a gold medal diploma in the Hovis Bread & Confectionary Competition of 1902.

Garretts were also makers of the Noted Isle of Wight Doughnuts.

**FERDINAND FORER** - Born in Marseilles, Ferdinand came to Ryde as a boy, where his mother founded Beti's - Café in Union Street in the 1880's. He took it over around the turn of the century, but was not in good health. In the Great War he served as a special constable and was a member of the Ryde Club and the Conservative Club. When he died, in 1934, aged just 56, he was described as one of the best known caterers on the Island. He was known as 'Mons' to his friends. [IW Observer 31 May 1934]

An advert for Beti's from a circa 1913 IW Guide Book [Roy Brinton Collection]

**Telephone No. 379.**

*Receptions,  
 Garden Parties, etc.  
 Catered for.*

**F. BETI,**  
**High Class Pastrycook**  
**and Confectioner,**

26, UNION STREET,  
*Orders despatched promptly* **RYDE, I.W.**  
*to any part of the Island.*

**LUNCHEONS & TEAS.**

**H. WRIGHT,**  
**Household Bread and Biscuit Baker,**  
**29, HIGH STREET, RYDE.**

H. Wright's advert from Holloway's 1854/5 Directory [Roy Brinton Collection]

**Arthur S. Marlow, Cook and Confectioner**  
**Union Street, Ryde, begs all who intend to give**  
**a Garden Party, Wedding Reception, Ball, or**  
**Dinner Party to favour him with an oppor-**  
**tunity of sending in an estimate for refresh-**  
**ments, &c. He has a thoroughly modern and**  
**up-to-date equipment, suitable for any table,**  
**and his prices are moderate and inclusive.—**

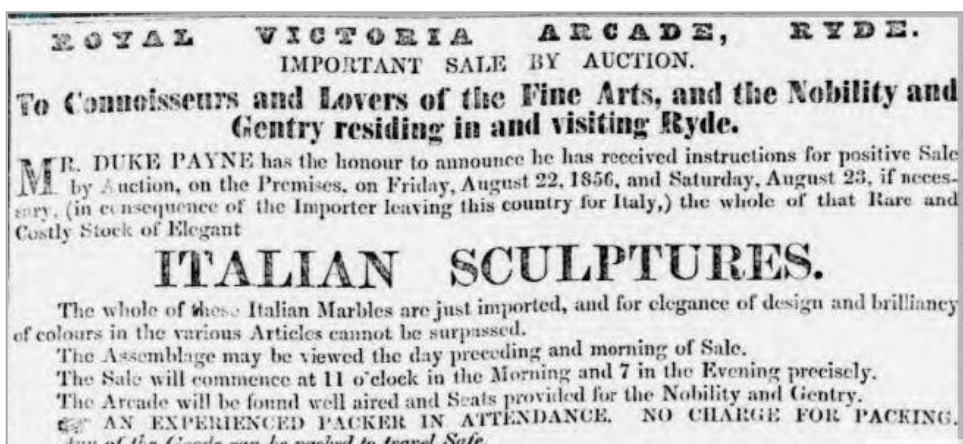
Advert for Arthur Marlow IW Observer 23 Sept. 1899

IW Observer 18 Jan  
 1855 - R. Makay,  
 Biscuit Maker, Cook  
 and Confectioner, begs  
 to announce that he  
 has taken the premises  
 lately occupied by Mr  
 Robertson, 12 Union  
 Street, Ryde. Every  
 description of fancy  
 biscuits and bread.

## THE CANDLESTICK MAKER

Candlesticks can be made of brass, pewter, glass, sterling silver, plated silver, and all types of pottery and porcelain. A candlestick maker could be a craftsman in any of these materials and he usually worked on other objects as well.

The earliest candlesticks, dating from the sixteenth century, held the candle on a pricket (sharp pointed spike). Churches often demanded a supply of candlesticks but they were also prized as family heirlooms and made popular wedding presents. Candlesticks changed in style through the centuries, and designs range from Classic to Rococo to Art Nouveau to Art Deco. [Image -wiki. dominionstrategy.com]



In August 1856 Mr Duke Payne announced an important sale, by auction, at the Royal Victoria Arcade.

The IW Observer of 16 August 1856 listed the lots, including numerous candlesticks of various types of marble

**IW Observer 9 Oct 1858** – In a report regarding the new cemetery it was suggested

chapels for Jews and Gentiles, crosses and candlesticks for High Church and rubric simplicity for Low Church, altars and censers for disciples of Pious IX and walls of Puritan plainness for the disciples of Knox and Wesley.

**IW Observer, 4 Jan 1879**, - A correspondent wrote that, on taking a candle to an old lady of 80, she saw the tallow had formed a ring running over the top before clinging to the candlestick "Lor' Mr P. she exclaimed, that tallow ring tells me there will be a death in the family soon."

**IW Observer 8 Aug 1891**. The newspaper reported the marriage, at All saints Church, Ryde, of Fanny Shortland to Thomas Wise, and published a list of the wedding gifts. A brass candle stick, Miss Winstanley; A study candlestick, Mrs D'Eath; a china candlestick, H. Moxon.



**IW Observer 9 Jan 1892** - A Pipe and Tobacco show took place in January 1892. One exhibit, shown by Miss Lees, was a Smoker's Companion in the form of a favourite dog, the eye balls being used as receptacles for matches and the top of the head as a candlestick.

**IW Observer 13 August 1887** - A report on a performance of Ruddigore at the Theatre said the audience encored this verse, as if it were a 'local hit'.

***"Ye butchers and bakers and candlestick makers,  
Who sneer at all things that are tradey –  
Whose middle class lives are embarrassed by wives  
Who long to parade as 'My Lady'."***