

FURTHER READING

For those of you keen to continue your studies on Queen Victoria and her food, here is a collection of suggested further reading material provided by previous Learners and by Dr Annie Gray.

[The Art of Dining: A History of Cooking and Eating](#), Sara Paston-Williams and Margaret Willes, National Trust, 1993

[Food and Cooking In Victorian England: A History](#), Andrea Broomfield, Greenwood Publishing Group, 2007

[Luncheon, Nuncheon and Other Meals: Eating with the Victorians](#), C Anne Wilson, Leeds, 1992

[The Country House Kitchen 1650-1900](#), Pam Sambrook and Peter Brears, National Trust, 2010

A Greedy Queen: Eating with Queen Victoria, Annie Gray, Profile Books (due out in 2017)

Cookbooks:

[A Plain Cookery Book for the Working Classes](#), Charles Elmé Francatelli, Bentley, 1883,

[Ices and Ice Creams](#), Agnes Marshall, Square Peg, 2013

[Modern Cookery: In All its Branches](#), Eliza Acton, Longman, Brown, Green and Longmans, 1845, Online:

Mrs A. B. Marshall's Cookery Book, Agnes Marshall, 1890

[The Book of Household Management](#), Isabella Beeton, Ex-classics Project, 2009,

The Book of Ices: Including Cream and Water Ices, Sorbets, Mousses, Iced Souffles, and Various Iced Dishes, with Names in French and English, and Various Coloured Designs for Ices, Agnes Marshall, Nabu Press, 2012

The Cook's Guide, and Housekeeper's & Butler's Assistant: A Practical Treatise on English and Foreign Cookery in All Its Branches, Charles Elmé Francatelli, Bentley, 1863,

The Modern Cook, Charles Francatelli, University of Leeds, 1911, Online:

Other topics:

A Social History of Tea: Tea's Influence on Commerce, Culture & Community, Jane Pettigrew, Benjamin Press, 2013

Feeding London: A Taste of History, Richard Tames, Historical Publications Ltd, 2003

Plenty and Want: A Social History of Food in England from 1815 to the Present Day, John Burnett, Routledge, 1989