

Victorian Kitchen

Butter Patts

In Victorian times, people used to make their own butter, as it was cheaper to do this than to buy it pre-made. Fresh milk would be stood overnight, and the cream would float to the top. The cream would be poured into a bowl and churned (mixed) by hand for around 1-hour until the cream thickened into butter. The wooden butter patts were used to stir in salt and to shape the butter mixture into a solid block ready for spreading.



Victorian Kitchen

Meat Mincer



Metal mincers were attached onto the kitchen table and were used to quickly chop pieces of raw meat, cooked meats, fish or vegetables into smaller pieces. The food was placed in the opening at the top and the handle was turned to power the screw conveyor. At the end of the screw conveyor, there was a metal plate with holes where food came out of the machine and fell into a bowl placed underneath. The fineness of the meat depended on the size of the holes on the metal plate.

Victorian Kitchen

Salt Pot



Salt was used in Victorian kitchens to season food whilst cooking to bring out the flavours. These pots made pouring salt in small quantities easy and avoided too much salt being added to cooking. Glass, ceramic and mud containers were popular in Victorian times to keep salt fresh and dry. Salt pots were made to look decorative and ornamental as they often took centre stage on the dining table.

Victorian Kitchen



Sugar Cutters

Sugar was bought in cone shapes like the one in the picture. They were made by heating the sugar and pouring it into a mould. Pieces of sugar would be snipped off using the sharp blades and then ground down, depending on what the sugar was going to be used for. These cutters had to be strong and tough, as the sugar was hard. Snipping off the hard sugar was difficult and it would often fly across the room.

Victorian Kitchen

Potato Masher



Potato mashers were often made from a tree called the sycamore. The wood from the sycamore tree was used because it did not transfer the taste of the wood into the food. Potato mashers became very popular in the Victorian period because potatoes were cheap, easy to cook and were filling. Potatoes were often eaten with most meals so preparing them in a variety of ways would have been important.

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Knife Rest



A knife rest was a popular piece of kitchenware for resting a used knife to stop it from touching the table. This prevent cooking fluids from getting onto countertops. In the Victorian times, knife rests were very popular and were created in a wide variety of materials, designs, and shapes. Materials used included gold, silver and mother of pearl.

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Marrow Scoop



A marrow scoop would have been used to scoop out the soft substance that fills the hollow parts of bones from beef, pork or lamb. Marrow was hard to remove and the bone would normally have to be cracked, which would have been messy. The scoop solved this problem as it could easily fit into the bone. Marrow is rich in flavour and quick to cook and was often used to add flavour to broths, soups, stocks and gravy.

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Codd Bottle



A man named Hiram Codd designed a bottle to sell fizzy drinks in. When the bottle was turned upside down and filled, the gas pressure would push a marble against a rubber washer in the neck, creating a perfect seal and stopped the pop going flat. This became known as the Codd bottle, named after the inventor himself. Children would often smash the bottles open to retrieve the glass marbles to play with. This is why there aren't many Codd Bottles left today.

Victorian Kitchen



Codd Bottle Opener

The Codd Bottle Opener was made of wood and was placed on the top of a Codd bottle and given a little tap. This would break the seal and send the marble to the recess at the side of the bottle. The drink could then be enjoyed without any problem of the marble getting in the way.

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Pie Mould



Wooden pie moulds were used for making hand raised pork pies. The mould was placed in the centre of a circle of pastry and the pastry was then pushed up around the sides. The mould would then be pulled out and the centre would be filled with the meat mixture. A pastry cover was then put over the top and would be crimped together. Hand made pies are still made in the same way today.