**‘A little rice, a few vegetables, some meat.’[[1]](#footnote-1) Mulligatawny in Australia 1864 - 1914**

The undersigned begs leave most respectfully to acknowledge his sincere gratitude to his friends and the public generally, for the very liberal support he has hitherto enjoyed in trade, during his residence in Elizabeth street ; that having removed to a more commodious house in Hunter street, better known as the Old Wharf, humbly solicits a continuance of that patronage hitherto enjoyed. At the same time he begs to observe, that in addition to his former trade it is his intention to offer to the public the following soups, viz Mock turtle, mulligatawny, a-la-mode beef, &c German sausages, savaloys (sic), &c. And trusts, from unremitting attention and the assistance of a professed cook who he has just engaged, to merit the approbation of the public. JONES.

*Hobart Town Chronicle ,* 1833 [[2]](#footnote-2)

Lately I have become interested in walking down some of the lesser worn paths of ingredients, methods of preparing them and their contribution to Australian cuisine. I am interested in when and where they entered the Australian foodscape and what they can tell us about the early years of Australia cuisine. It’s part of my project to broaden the understanding of Australian cuisine in the early years of its development, to challenge the view that it was all just meat and three bland British veg. I’ve looked at chillies[[3]](#footnote-3), tamarind[[4]](#footnote-4) and chutney[[5]](#footnote-5) and mulligatawny has been one of the dishes encountered in researching these three.

Serendipitously, I have also been working on preparing my grandmother Ada de la Harpe’s cookery book for publication online[[6]](#footnote-6). Ada was a Sri Lankan Burgher, that is a descendant of Portuguese, Dutch, Sinhala and Tamil. The cuisine of the Burghers is a hybrid also, adding British to the mix of the other constituent cuisines. Often at dinner when I was a kid in Sri Lanka we would begin with a clear spiced yellowish broth - molokotunny - or at least that’s how I heard the name of the broth and so it remained till much later in life I found the English spelling of the soup was mulligatawny. Back then the soup was made to one of Ada’s three recipes for mulligatawny: white mulligatawny which is based on chicken but can also be made with brisket bones and which uses unroasted spices; brown mulligatawny which is based on bones unspecified - perhaps brisket bones again - and uses roasted spices; and fish mulligatawny which uses ‘curry stuffs’ which I think she means to leave your chosen spicing unroasted.[[7]](#footnote-7)

The mulligatawny stars were in alignment, hence this article.

The boundary years for my research are 1864 - 1914, a 50-year period from the publication of the first Australian recipe for mulligatawny in Australia[[8]](#footnote-8) by Edward Abbott in *The English and Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*.[[9]](#footnote-9)

The source for all material from newspapers and magazines in Australia is *Trove* an Australian online library database owned by the National Library of Australia in which it holds partnerships with source providers National and State Libraries Australia. This is supplemented by material from contemporaneous cookery books: three British, two Anglo-Indian, and six Australian. (See Addendum 2)

**The origin story of mulligatawny**

One of the most popular Anglo-Indian dishes is said to have been invented in Madras.  The British are supposed to have asked their cooks to prepare soup as a starter, a concept unfamiliar to Indians who place all the dishes on the table at once and who pour liquid dishes over rice. The nearest thing to a soup that Madrassi cooks knew was a watery rasam (broth) made from black pepper or chillies, tamarind and water which in Tamil is called molo tunny, or pepper water. … The Madrassi cooks inventively added a little rice, a few vegetables, some meat and transformed this broth into mulligatawny soup. … Mulligatawny soup was one of the earliest dishes to emerge from the new hybrid cuisine which the British developed in India combining British concepts of how food should be presented (as soups, stews, etc.) and Indian recipes.

Lizzie Collingham, *Curry: A biography*.[[10]](#footnote-10)

Literally, pepper water (milagu-thannir) Tamil; this was the rasam of south India, which was adopted with such modifications as the addition of meat stock as a soup by the colonial.

K.T. Achaya, A Historical Dictionary of Indian Food [[11]](#footnote-11)

When did the transformation happen? *Hobson-Jobson* cites an early mention of mulligatawny in the 1784 *Song ‘*by a Gentleman of the Navy. One of Hyders Prisoners’.

In vain our hard fate we repine;

In vain on our future we wail;

On Mullaghee - tawny we dine

On congee, in Bangalore Jail[[12]](#footnote-12)

Modhumita Roy suggests that the earliest recipe in Britain was from Stephana Malcolm in 1791, ‘which she seems to have obtained from her brothers, all 10 of whom were working in India.’[[13]](#footnote-13)

‘By mid-century,’ Roy continues, ‘mulligatawny had already entered the cookery lexicon (in England), spawning as many variations of the recipe as ways to spell it. The recipes ranged from a quick and simple clear broth to the most elaborate collection of vegetables and meats that took hours to cook’.[[14]](#footnote-14)

Here’s Eliza Acton’s recipe from her 1858 *Modern Cookery in All Its Branches …*

Slice, and fry gently in some good butter three or four large onions, and when they are of a fine amber-colour, lift them out with a slice, and put them into a deep stewpot, or large thick saucepan ; throw a little more butter into the pan, and then brown lightly in it a young rabbit, or the prime joints of two, or a fowl cut down small, and floured. When the meat is sufficiently browned, lay it upon the onions, pour gradually to them a quart of good boiling stock, and stew it gently from three quarters of an hour to an hour; then take it out, and press the stock and onions through a fine sieve or strainer. Add to them two pints and a half more of stock, pour the whole into a clean pan, and when it boils stir to it two heaped tablespoonsful of currie-powder mixed with nearly as much of browned flour, and a little cold water or broth; put it in the meat, and simmer it for twenty minutes or longer should it not be perfectly tender, add the juice of a small lemon just before it is dished, serve it very hot, and send boiled rice to table with it. Part of a pickled mango is sometimes stewed in this soup, and is much recommended by persons who have been long resident in India. We have given here the sort of receipt commonly used in England for mulligatawny, but a much finer soup may be made by departing from it in some respects. The onions, of which the proportion may be increased or diminished to the taste, after being fried slowly, and with care, that no part should be overdone, may be stewed for an hour in the first quart of stock with three or four ounces of grated cocoa-nut, which will impart a rich mellow flavour to the whole. After all of this that can be rubbed through the sieve has been added to as much stock as will be required for the soup, and the currie-powder and thickening have boiled in it for twenty minutes, the flesh of part of a calf’s head previously stewed almost sufficiently, and cut as for mock turtle, with a sweet\* bread also stewed or boiled in broth tolerably tender, and divided into inch-squares, will make an admirable mulligatawny, if simmered in the stock until they have taken the flavour of the currie-seasoning. The flesh of a couple of calves' feet, with a sweetbread or two, may, when more convenient, be substituted for the head. A large cupful of thick cream, first mixed and boiled with a teaspoonful of flour or arrow-root to prevent its curdling, and stirred into the soup before the lemon-juice, will enrich and improve it much.[[15]](#footnote-15)

And here’s one recipe from R. [Riddell’s 1860](https://archive.org/search.php?query=creator%3A%22Riddell%2C+R%22) cookery book *Indian domestic economy …*

Take four or five onions and four cloves of garlic slice them very fine, and put them into a stewpan, with a quarter of a pound of butter. Take two chickens, or a rabbit, a fowl, some beef or mutton, and cut them as for fricassee; season with a little white pepper; lay the meat upon the onions; cover the stewpan closely, and let it simmer for half an hour. Having prepared the following ingredients well ground or pounded in a mortar, add them with two quarts of clear gravy and let it simmer for half an hour, adding during the last five minutes the juice of a lime with a little flour or arrowroot.

Turmeric 1 Tolah Salt 1 Tolah

Cayenne pepper 1 Massa Fenugreek ½ Tolah

Coriander seeds 4 Tolah \*Curry pak leaves, four or five to

Black pepper 1 Tolah be added while boiling[[16]](#footnote-16)

Setting aside the variations, these two suggest what the basics of mulligatawny were: meat boiled in water or stock with browned onions, raw spices/curry powder/ curry paste added, the whole of it rubbed through a sieve or strained, thickened with flour (often mixed with curry powder), lemon/lime juice added just before serving. Neither of them has it but the other British and Anglo-Indian recipes I reviewed called for boiled rice in a separate dish to be sent around with the mulligatawny. It is not clear from the recipes whether the mulligatawny was then to be poured over the rice, as is done with rasam in South India, or the rice added to the soup.

**Mulligatawny in Australia up to 1914 : A brief overview**

Mulligatawny having embedded itself so thoroughly in British cuisine it likely travelled with the first settlers to Australia, many of them were ex British Army in India.

The first reference to mulligatawny I found in *Trove* is an 1832 advertisement from Kirk & Son who have on sale an ‘Invoice of Indian Sauces which will be found a perfect novelty in these Colonies’. These were Meat Curry Paste, Indian Fish Curry Paste, Bengal Curry Paste, Bengal Chatny Sauce and Madras Mulligatawny Paste for Soups, all with ‘full directions for their application’.[[17]](#footnote-17) The advertisement went on to say:

‘The above are now in regular use at the Club Houses, Principal Hotels and Taverns, in London.

Extract from Mr. Buckingham's Oriental Herald." Mulligatawnies and Curries are much recommended by the faculty as a diet in warm climates, especially if taken with Rice, are the most exquisite dishes known, and at no distant period will become one of the National Dishes of England.”‘

Mulligatawny in different forms continued to be imported throughout the period covered by this article. In 1843 Mr. D Taylor (Auctioneer) advertised that he had for sale a small quantity of mulligatawny paste from Bruce & Co of Madras (8s per large bottle) and Payne & Co. of Calcutta (5s 6d per int bottle) and that he was ‘happy to furnish an approved receipt for the preparation of that most delicious soup called Mulligatawny which is made without the slightest trouble.’[[18]](#footnote-18)

In 1856, Bowden and Threlkeld auctioned Mulligatawny soup in 2 lb cans on behalf of the House of Moir and Co .[[19]](#footnote-19) This is the first mention of the soup being canned but undoubtedly it was canned before this. The process for preserving food in tin cans was patented by the British merchant Peter Durand in 1810.[[20]](#footnote-20) There are later advertisement that make it clear the soup is being presented in a can. For example in 1898 F.Braund and Co of Armidale advertised tinned goods among which was mulligatawny soup.[[21]](#footnote-21)

1880 Mr.T. Vivias Rauch, the sole agent for the Consolidated Soup and Food Company, London, sent to the office of the Sydney Mail and New South Wales Advertiser samples of their prepared soups ‘in neat little portable packets, each containing sufficient to make from one point to one pint and a-half of soup (which would) quite equal in quality to anything home-made’. Other selling points for these soup powders were that ‘For anyone travelling they would be invaluable, as in the space of, at most, 20 minutes, a delicious soup is made, of sufficient richness to satisfy the palate of the most outrageous epicure. Their cheapness, too, brings them within the reach of all. Printed directions for use accompany each packet.’ [[22]](#footnote-22)

Mulligatawny also continued to appear on the menus of eating houses and restaurants. Jones followed his 1833 advertisement with another in 1835 saying that Mock Turtle, Gravy, and Mulligatawny soups could now be made to order. [[23]](#footnote-23) Then in 1843 he advertised that any of these soups - now including kangaroo – could be delivered to any house in a tureen within 6 hours of ordering.[[24]](#footnote-24) Jones’ wasn’t the only eating house offering mulligatawny. In 1836 Francis Somerfield advertised his Eating House and Cook Shop at which Mulligatawny Soup was ‘ready daily from ’12 at noon till 9 in the evening’.[[25]](#footnote-25) In 1842 P. Burgin, ‘ Pastrycook, Confectioner, and Baker’ advertised that he had ‘engaged, at considerable expense, the services of an experienced *Artiste,* for many years employed as head cook in the celebrated house of Nelson, Regent-street, London, for the express purpose of concocting and preparing the usual varieties of Mock-Turtle, Ox-Tail, Mulligatawny, Gravy, and other soups during the continuance of the forthcoming winter.’[[26]](#footnote-26) John Yewers (1851) Parer Brothers ‘Crystal Café’ (1894)[[27]](#footnote-27), ‘Perdrix’s French Restaurant’ (1898)[[28]](#footnote-28), ‘Jackman’s Dining -room’(1900) [[29]](#footnote-29) and the ‘Café Francaise’ (1914) all had Mulligatawny on their menu.

In a couple of instances cited above the mulligatawny product came with instructions for its use. There were also cookery classes at which one could learn to make it. In 1877 weekly cooking classes were held under the joint auspices of the Ladies' Committee of the Servants' Home and of the Chamber of Manufacturers under the tutelage of Mrs. Birchmore, to an audience of 40 women one day and 60 on another amongst whom were ‘several married ladies as well as a large number

of single ones, worthily qualifying for. future - household duties’. [[30]](#footnote-30) Another class was given to the ‘servants' class, which was attended by 20 very respectable looking young women’. One class was on soups which included gravy soup, vermicelli, ox-tail, green-pea, mulligatawny and Julien (sic).

In 1898 Harriet Wicken gave a class in making mulligatawny, curries, kabobs and devilled meat at the School of Arts in Sydney[[31]](#footnote-31). Wicken headed the domestic economy department at the Sydney Technical College. She was also the author of several cookbooks.[[32]](#footnote-32)Wicken also advertised that she was available for ‘Private Lessons at Ladies’ own houses on very moderate terms.’

In Brisbane in 1889 lessons in ‘foreign cookery’ was announced of which the first was to be on ‘Indian dishes, such as pillau, curries, mulligatawny soup, yellow rice, kabobs, kedgeree. There are dishes with which the ordinary English cook is seldom successful.’[[33]](#footnote-33)

**Making mulligatawny in the Australian home**

Edward Abbott’s 1864 recipe is the first published in Australia.

Mulligatawny Soup

Fry a few onions a brown colour, put a few slice of bacon into the stewpan, cut a fowl up in moderate pieces , and brown them; put in the fried onions, a little garlic, and about a quart and a half stock, and simmer till the fowl is tender; skim carefully, and when the fowl is nearly done, rub two table-spoonfuls of curry (powder/paste?) to the soup, add salt and lemon pickle or mango juice. Send up boiled rice with the mulligatawny, in a separate dish. [[34]](#footnote-34)

This fits with the basic recipe for mulligatawny I identified from the British and Anglo-Indian cookery books.

The first mulligatawny recipe published in a newspaper or magazine in Australia I came across in my research was this one from the ‘’Housewife’s Corner in the *Kapunda Herald and Northern Intelligence* from South Australia:

Mulligatawny Soup.—Boil a large chicken or fowl in a pint of water till half done; add a table-spoonful of curry powder, with the juice of one lemon and a half; boil it again gently till the meat is done. For a large party you must double the quantity of all the articles, and always proportion the water to the quantity of gravy you think the meat will yield.[[35]](#footnote-35)

This recipe too followed the basic form of mulligatawny. Indeed, reviewing 100 recipes for mulligatawny published in newspapers shows they all also follow the basic recipe but were adept at ‘spawning as many variations of the recipe,’ as Roy writes, ‘as ways to spell it’.

The meats used were fowl, chicken, veal, mutton, rabbit Abbott introduced bacon. Six of the Australian recipes under review, apart from Abbott’s, also had bacon. As with French chef Alexis Soyer’s 1850 recipe eight used ham.[[36]](#footnote-36) One called for a calf's heart and feet.[[37]](#footnote-37) Soyer suggested in his recipe that ‘ox-tails or pieces of rabbit, chickens etc. left from a previous dinner’ could be used.[[38]](#footnote-38) Some Australian recipes also called for using leftover meats.

If there is any curry and rice left over, put them in a saucepan with stock; boil up and rub the whole through a sieve; add a few drops of lemon juice.[[39]](#footnote-39)

Make some stock with the turkey bones and any meat trimmings to be had.[[40]](#footnote-40)

Make It from the remains of a roast fowl.[[41]](#footnote-41)

Mulligatawny is a splendid soup for cold weather, and may be made out of any remnants that lie in the larder.[[42]](#footnote-42)

A number of recipes emphasised that they were inexpensive: For example:

Mulligatawny Soup

Cut 1 lb. scrag end of neck of mutton or other inexpensive parts of meat into small pieces, free from superfluous fat. Fry these in 2 oz. of butter or dripping.[[43]](#footnote-43)

Economy should reign in the kitchen supreme. There is no meanness inspecting the larder every morning and deciding the fate of the bits … soup shows an obliging willingness to change. One day it is "broth," and the next "vegetable puree," while “mulligatawny” graces the end.[[44]](#footnote-44)

There were soups that used only vegetables, but vegetarians would be disappointed that they also used dripping or stock. This recipe call for butter which vegetarians I know would be comfortable with;

Vegetable Soup

A fair vegetable mulligatawny may be had by first of all frying the vegetables in butter and

adding for each quart of soup a couple of onions, a small clove of garlic, a chili or two,

half-a-dozen pounded almonds, a little lemon or mango juice, and a tablespoonful of curry

powder. Boiled rice is served with mulligatawny.[[45]](#footnote-45)

Soyer’s is the only one of the British and Anglo-Indian recipes that uses apples. Just on half of the Australian recipes do. The parallel here perhaps is the use of apples in chutneys in Australia, substituting for a hard to obtain fresh mango. When mangoes are used like Acton they are processed in some way prior to being used: five used mango chutney, four used mango pickle and two, including Abbott’s, used mango juice.

All the Australian recipes used curry powder. Acton, Soyer and Anglo-Indian cookery book author Hervey[[46]](#footnote-46) use curry powder, with Soyer also using curry paste. Riddell does suggest in one of his alternative recipes that the cook could add two spoonsful of Bruce’s Madras Mulligatawny paste. Of curry powders of the time Collingham says, ‘as Anglo-Indians began to think of curries as variations on one theme, they began to collect recipes for spice mixtures which they simply labelled ‘Curry Powder’… As early as 1784, Sorlie’s Perfumery Warehouse in Piccadilly advertised it was now selling ready-mixed curry powder.’[[47]](#footnote-47) While curry powders are dry, curry pastes use pounded garlic, chilli and ginger/galangal to create a wet base to which spices are added.[[48]](#footnote-48) I found no clues as to what was in mulligatawny paste but I imagine it was similarly made with something to make a wet base for adding mulligatawny specific spices, perhaps those Dodds and Riddell use in common – coriander, pepper, cayenne, and turmeric.

The earliest advertisement for curry powder in Australia I found was from J. Laurie in 1813:

Curry Powder. A few Cannisters of imported Curry Powder In high preservation on sale… Cannister with directions for use. Where may also be had the following Spices: viz Nutmeg, Cloves, Cinnamon and Ginger.[[49]](#footnote-49)

Edward Abbott gave his recipe for curry powder in his 1864 *English and Australian Cookery Book …*:

The following are our proportions:- Mustard seed, one once and a half; coriander, four ounces; turmeric, four and a quarter ounces; black pepper, two and one half ounces; cayenne, one ounce and a quarter; ginger, half an ounce; cinnamon, cloves, and mace, each, a quarter of an ounce. To be well pounded and mixed, and kept in a stoppered bottle in a dry place.[[50]](#footnote-50)

In 1844 Joseph Keen and his wife began producing sauces and condiments from home. Among these was a curry powder which would go on to being a favourite in many an Australian kitchen.

The *Weekly Times* in 1898 gave a cautionary note on the use of curry powder:

It is impossible to say how much curry powder should be used, as it varies so much in strength. A bottle which has been opened for some time will not be so strong as one freshly opened; and then, again, people's tastes differ. It will be best to underdo rather than overdo the quantity, as more may be added as the soup is cooking.[[51]](#footnote-51)

Acton wrote ‘A large cupful of thick cream, first mixed with a teaspoonful of flour or arrow-root to prevent its curdling and stirred into the soup before the lemon juice will enrich and improve it much’.[[52]](#footnote-52) Eleven recipes called for cream as an ingredient and not an afterthought.

None of the British or Anglo-Indian recipes or those in contemporary Australian cookery books call for chilli. Three of the recipes from newspaper do.

Herbs are not called for in the British, Anglo-Indian or contemporary Australian cookery books. They are called for in 13 of the newspaper recipes either as a bunch or a bouquet of herbs or as specific herbs - parsley, marjoram, thyme, bay – sometimes tied in a muslin bag.

Chutney was used in 14 recipes with mango chutney specified in 5 of them.

Serving boiled rich with the soup is an instruction in most of the recipes. What to do with the rice is specified in two recipes:

In serving, a spoonful of boiled rice should be put in the plate first, and the soup poured over it.[[53]](#footnote-53)

Have the rice nicely boiled and serve either in the soup or separately in vegetable dish.[[54]](#footnote-54)

**Mulligatawny’s place at the Australian table**

Mulligatawny has been at the Australian table since at least the 1930s where my research shows it was on the menu of eating houses and so was undoubtedly at the domestic table also. While recipes show that mulligatawny in Australia followed the same basic ingredients and techniques of its British counterparts it was a site for introducing ingredients that put the spice back onto the table.

**Addendum 1 – Australian, British and Anglo-Indian cookery books referred to for this paper.**

**Australian -**

Abbott, Edward, *The English and Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*, Sampson Low, Son, and Marston, London, 1864

Heritage, Lizzie, *Cole’s Household Cookery,* E. W .Cole 191? ( reprint of a British cookery book

The Lady Victoria Buxton Girls’ Club Adelaide , *The Kookaburra Cookery Book,* South Australia, E.W. Cole, 1911

Maclurcan, Hannah, *Mrs Maclurcan’s Cookery Book. A collection of practical recipes specially suited for Australia*, George Robertson and Co, Melbourne, 1899

Rawson, Mrs. Lance (Mina) *The Queensland Cookery and Poultry Book*, William Hopkins, Rockhampton, 1890 (Facsimile edition 2023)

Wicken, H.F. *The Kingswood Cookery Book*, George Robertson and Company, Melbourne and Sydney, 1888., p.53

**British -**

Eliza Acton, *Modern Cookery in All Its Branches: Reduced to a System of Easy Practice for the Use of Private Families*, Lea and Blanchard, 1858

Dodds, Meg cited in Burnett, David and Saberi, Helen, *The Road to Vindaloo,* Prospect Books, 2008

Soyer, Alexis *The Modern Housewife, Or Ménager̀e: Comprising Nearly One Thousand Receipts*, D. Apple, 1850

**Anglo-Indian –**

Hervey, Henrietta, Anglo-Indian Cookery at Home: A Short Treatise for Returned Exiles, Horace Cox, 1895, facsimile edition Cambridge University Press 2013.

[Riddell, R](https://archive.org/search.php?query=creator%3A%22Riddell%2C+R%22)., *Indian domestic economy and receipt book : comprising numerous directions for plain wholesome cookery, both Oriental and English, with much miscellaneous matter, answering all general purposes of reference connected with household affairs likely to be immediately required by families, messes, and private individuals, residing at the presidencies or out-stations,* (publisher not identified) 1860

1. Collingham, Lizzie, *Curry: A biography,* Chatto and Windus,2005, p. 120 [↑](#footnote-ref-1)
2. Jones in the *Hobart Town Chronicle* 13 September 1833 p.3 accessed at [13 Sep 1833 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/4189883?searchTerm=mulligatawny) [↑](#footnote-ref-2)
3. #  Van Reyk, Paul, [Chillies – A Survey of Published Recipes 1871 - 1921 - Compost](https://compost.sydney/2023/04/30/3675/)

 [↑](#footnote-ref-3)
4. #  Van Reyk, Paul, [From chutneys to constipation: The culinary and other uses of tamarind in Australia 1787 – 1909 - Compost](https://compost.sydney/2023/06/02/the-culinary-and-other-uses-of-tamarind-in-australia-1787-1909/)

 [↑](#footnote-ref-4)
5. Van Reyk, Paul, [Made in endless variety: Chutney in Australia 1864 - 1914 - Compost](https://compost.sydney/2023/06/11/made-in-endless-variety-chutney-in-australia-1864-1914/) [↑](#footnote-ref-5)
6. *The Recipe Book of Ada de la Harpe* can be accessed at [The Recipe Book of Ada de la Harpe - Buth Kuddeh](https://www.buthkuddeh.com.au/the-recipe-book-of-ada-de-la-harpe-2/) [↑](#footnote-ref-6)
7. The Recipe Book of Ada de la Harpe pp.2 – 3 can be accessed at [The Recipe Book of Ada de la Harpe - Buth Kuddeh](https://www.buthkuddeh.com.au/the-recipe-book-of-ada-de-la-harpe-2/) [↑](#footnote-ref-7)
8. By 1824 the British Admiralty started to officially use the name, and the term Australia was first used in British legislation in 1828 to apply to the two colonies of New South Wales and Van Diemen's Land combined. [↑](#footnote-ref-8)
9. *The English and Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*, Sampson Low, Son, and Marston, London, 1864, p.6 [↑](#footnote-ref-9)
10. Collingham, Lizzie, *Curry: A biography,* Chatto and Windus,2005, p. 120 [↑](#footnote-ref-10)
11. K.T. Achaya, A Historical Dictionary of Indian Food, Oxford University Press, 1998, p.166 [↑](#footnote-ref-11)
12. Yule, Henry and Burnell, A.C., *Hobson-Jobson The Definitive Glossary of British India*, Oxford World’s Classics 2013 p.364 [↑](#footnote-ref-12)
13. Roy, Modhumita, *Some Like It Hot: Class, Gender and Empire in the Making of Mulligatawny Soup*, Economic and Political Weekly, August 7-13, 2010, Vol. 45, No. 32 (August 7- 13, 2010), p.67 [↑](#footnote-ref-13)
14. Roy, Modhumita, *Some Like It Hot: Class, Gender and Empire in the Making of Mulligatawny Soup*, Economic and Political Weekly, August 7-13, 2010, Vol. 45, No. 32 (August 7- 13, 2010), p.69 [↑](#footnote-ref-14)
15. Eliza Acton, *Modern Cookery in All Its Branches: Reduced to a System of Easy Practice for the Use of Private Families*, Lea and Blanchard, 1858 p.5 [↑](#footnote-ref-15)
16. *Indian domestic economy and receipt book : comprising numerous directions for plain wholesome cookery, both Oriental and English, with much miscellaneous matter, answering all general purposes of reference connected with household affairs likely to be immediately required by families, messes, and private individuals, residing at the presidencies or out-stations,* (publisher not identified) 1860 p. 67 [↑](#footnote-ref-16)
17. Kirk & Son, advertisement, *The Sydney Herald* 25 October 1832 p.1 accessed at [25 Oct 1832 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/12845551?searchTerm=mulligatawny) [↑](#footnote-ref-17)
18. ‘Fresh Mulligatawny Paste, Curry Powder’, Colonial Times (Hobart) 14 February 1843 p.1 accessed at [14 Feb 1843 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/8753332?searchTerm=mulligatawny) [↑](#footnote-ref-18)
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20. ‘The British merchant, Peter Durand, was granted a patent by King George III to preserve food using tinplated cans which were lighter than glass, easier to seal and less prone to damage on long voyages. Durand’s patent is the first documented evidence of food being heated and sterilized within a sealed tin container. His method was to place food in the container, seal it, place in cold water, bring to the boil, open the lid slightly and then seal it again. It’s believed that Durand’s method was in fact the idea of another Frenchmen, Philippe de Girard, who came to London and used Durand as an agent to patent his own idea.  Durand eventually sold the patent to Bryan Donkin for £1,000’. [History of Food Cans - Canned Food UK](https://www.cannedfood.co.uk/history-of-food-cans/) [↑](#footnote-ref-20)
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