

Twelfth Cakes, Fancy Biscuits and Kangaroo Soup. Pastry cooks and confectioners in the early colonies of Australia

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Lately I've been fascinated by some aspects of early colonial foodways that I overlooked in my history of food in Australia.¹ As redress, I have written about nurserymen who provided plants and seeds to the colonists for both vegetables and fruit² and the role of pharmacists as spice sellers.³ When researching for these I came across references to pastry cooks/confectioners. What I read of them whetted my appetite for writing an article about their place in the foodways of the early colonies.

The first reference I found for confectioners was this advertisement.

G. MORGAN, Cook and Confectioner, begs leave to acquaint the Public that during the continuance of the present season of festivity they may be supplied with pastry and confectionary at No. 22, Pitt's Row; where orders from private families will be received and executed in a handsome yet reasonable manner. Gingerbread and gingerbread nuts, sold by the pound, fit to be taken to sea, and warranted to last the longest voyage.⁴

Morgan's advertisement shares some of the characteristics with other cook – confectioners that follow in this article. I cover the half-century from 1805 – 1855.

Who were these Pastry Cooks and Confectioners?

Few of the Confectioners I found gave any background to the expertise of the Confectioner. F. Munyard foregrounded his work in London 'as Cook and Confectioner ... with some of the first houses in that line'.⁵ J. Dunsdon claimed that the Duchess of Kent and Princess Victoria having dined on a breakfast he had provided 'were pleased to confer on him the honourable appointment of Cook and Confectioner to their Royal Highnesses.'⁶ What he was doing in the colonies after such an auspicious appointment he doesn't say.

For most, their sales pitch was their previous customers' satisfaction. Mrs. Carroll 'has, with great satisfaction, the pleasure of rendering her warmest thanks to the inhabitants of the district, the gentry of Melbourne and its suburbs, for their continued support and patronage'.⁷

¹ Van Reyk, Paul, *True to the Land. A History of Food in Australia* Reaktion 2021

² [A Thousand Choice Fruit Trees to Dispose of: Nurserymen in the colonies 1804 - 1854 - Compost](#); [Thomas Shepherd – 'the oldest professed gardener in the Colony' - Compost](#)

³ I have written about pharmacists in [Chillies – A Survey of Published Recipes 1871 - 1921 - Compost](#); [Made in endless variety: Chutney in Australia 1864 - 1914 - Compost](#); [Not just ornamental: 100 years of the eggplant in Australia \(1827 – 1927\) - Compost](#)

⁴ G. Morgan, *The Sydney Gazette and New South Wales Advertiser* 22 December 1805 p.2

⁵ 'Cook and Confectioner', *The Courier* 16 October 1840 p.1

⁶ J. Dunsdon, *The Australian* 23 December 1833 p.1

⁷ 'Melbourne Restaurant', *Port Phillip Gazette and Settler's Journal* 21 January 1846 p.4

I found eight women confectioners in addition to Mrs. Carroll but there is no biographical background for them: Mrs. Jones⁸, Miss H. Koett⁹, Mrs Hedger¹⁰, Mrs. Gill¹¹, Mrs Clarke¹², Mrs Bunce¹³, Mrs McAlpin¹⁴, Mrs. Redfern¹⁵

Pastries

Cakes are the most frequently mentioned of the pastry cook's products. J. Hedger advertised Rout cakes¹⁶ 'small rich cakes, flavoured with dried fruit and alcohol, which were commonly eaten at large parties and evening assemblies', called routs.¹⁷ James Miller advertised 'Bride Cakes, and other rich Cakes made to order, at a day's notice, and of such quality, and at such prices, that no other house is enabled to compete'.¹⁸ Some put in a prodigious effort. 'Upwards of one hundred and fifty, wedding cakes have been lately made and sold by Mr. Wyld the confectioner in Elizabeth-street'.¹⁹ The Ritz confection shop donated 'Three Christmas cakes, each weighing 40 lb.,(which) will cater for about 300 guests at the annual "over 60" Christmas party at Padre Strange's Helping Hand Centre at North Adelaide this afternoon'.²⁰

Thomas Barclay 'respectfully invite(d) the public to inspect the splendid assortment of Twelfth Cakes which he has on hand, in convenient sizes to suit all parties'²¹. I was intrigued by the name of the cake. It was a rich fruit cake traditionally raffled on the twelfth night after Christmas.²² which may have had a coin buried in it. The cake was displayed, and raffle tickets sold for weeks before. T. Campbell upped the ante. He 'received per *Palambam*, a superb collection of Twelfth Cake Ornaments ... that he will on the 7th of January next, exhibit to the Tasmanian Public, such a VARIETY OF TWELFTH CAKES on the plan of the London Confectioners, never before witnessed in this Colony.²³ Some of these cakes were of prodigious size: 'Mr. Haynes intends to raffle a monster cake, about 8 inches thick and not far off 3 feet in circumference.'²⁴ Mr. Maloy made a Twelfth Cake weighing 112 lbs.²⁵

⁸ 'Confectionary &c', *The Colonist and Van Dieman's Land Commercial and Agricultural Advertiser* 9 July 1833 p.1

⁹ 'Market Gardeners and Others', *The Sydney Herald* 18 December 1834 p. 3

¹⁰ 'Grand Allegorical Tableau', *The True Colonist Van Diemen's Land Political Dispatch, and Agricultural and Commercial* 14 February 1835 p.1. I imagine she is some relation of J.Hedger.

¹¹ 'To Be Raffled', *New South Wales Examiner* 4 May 1842 p.1

¹² Victoria Theatre, *Colonial Times* 5 July 1842 p.2

¹³ 'Wanted Girls for Wrapping', *The Sydney Morning Herald* 16 March 1949 p.25

¹⁴ 'Holloway's Medicines', *The Maitland Mercury and Hunter River General Advertiser* 27 April 1850 p.1

¹⁵ 'Wanted', *The Argus* 26 August 1852 p.6

¹⁶ 'Pastry Cook and Confectioner' *The Austral-Asiatic Review, Tasmanian and Australian Advertiser* 9 January 1838 p.1

¹⁷ Rout cakes – part 2 – From Page to Plate

¹⁸ James Miller, *The Cornwall Chronicle* 26 August 1846 p.653

¹⁹ *The Australian* 10 October 1828 p.2

²⁰ '120 lb. of Christmas Cake for Party', *The Advertiser* 15 December 1949 p.3

²¹ Twelfth Cakes I, *The Tasmanian* 1 January 1836 p.3

²² As I understand it celebrating Twelfth Night began as a Christian celebration of Christ's Epiphany but by this stage the festivities had left the religious connection well behind. It's now probably more associated with Shakespeare's play *Twelfth Night Or What You Will*.

²³ 'Twelfth Cake Day', *The Tasmanian* 21 December 1832 p.1

²⁴ 'Twelfth Night', *The Courier* 8 January 1848 p.2

²⁵ Domestic Intelligence, *The Sydney Herald* 22 November 1832 p.2

However, this was not the biggest cake written about, that goes to an unnamed confectioner which weighed, when whole, two hundred and thirty pounds - the largest ever baked in the Colony'.²⁶ It seems that Australia's fascination with all things BIG had an early start.

Some confectioners supplied others with specialist pastry goods. 'For the accommodation of the Ladies of Hobart Town, Jones & Sons will supply any Confectioner in Town who wishes to avail himself of the honour of the sale of those celebrated little Cakes fresh every day, as the genuine Maids of Honour can only be manufactured by the above Firm'.^{27 28}

Turning to other bakery products, James Haynes made muffins and crumpets daily.²⁹ John Yewers made 'Hot Rolls every morning'.³⁰ John Moses advertised 'Families regularly supplied with the finest Loaf Bread, at 3d ½ per Loaf'.³¹ R Toppin advertised himself as a Pastrycook, Confectioner, French and English Bread and Biscuit Baker.³² Jones & Son of the New Town Bun House advertised 'Mince Pies perpetually hot from eleven in the morning until nine in the evening'.³³ *The Sydney Gazette and New South Wales Advertiser* reported that 'At a confectioner's shop in George Street, bread is selling by admeasurement³⁴! The half yard rolls, price 4 ½ d of a very excellent quality'.³⁵

J. Jones 'intimated to those Ladies who wish to furnish their breakfast table with the real Hot Cross Buns on Good Friday morning to favour him with their orders on Thursday, in order that none may be disappointed. Jones real *Hot Cross Buns* can be purchased from his shop only, at he will not permit any, hawker to vend them'.³⁶

Biscuits were the next most often advertised. J. Haynes advertised 'Captains of ships supplied on the shortest notice, with Biscuit³⁷ of the best quality and on the shortest notice and on the most reasonable terms'.³⁸ W. B. 'begs to add that he has the greatest variety of Fancy Biscuits which comprises every description, and equal to those justly celebrated, Le Mann's London'.³⁹ Dunsdon advertised 'Biscuits, Rusks, and Biscuit Powder superior to any House in Sydney and equal to Leman's Threadneedle Street, London, warranted to keep any length of time'.⁴⁰ Not unexpectedly British products are the yardstick for quality.

²⁶ 'Huge Cake', *The Sydney Monitor and Commercial Advertiser* 2 January 1841 p.2

²⁷ 'New Town Bun House', *Colonial Times* 18 June 1847 p.1

²⁸ I found several different recipes for Maids of Honour Cakes, the only common feature being that they were made in pie shells.

²⁹ James Haynes, Cook and Confectioner, *The Sydney Gazette and New South Wales Advertiser* 29 November 1834.

³⁰ John Yewers, *Colonial Times* 17 October 1844 p.1

³¹ John Moses, *The Tasmanian* 1 November 1827 p.3

³² R. Toppin, *The Hobart Town Advertiser* 30 April 1844 p.3

³³ 'New Town Bun House', *Colonial Times* 18 June 1847 p.1

³⁴ 'Admeasurement - to measure off or out; apportion. dictionary.com. I take it in this context it means to cut a length off to suit the customer.

³⁵ *The Sydney Gazette and New South Wales Advertiser* 10 July 1830 p.2

³⁶ 'Hot Cross Buns', *The Cornwall Chronicle* 11 April 1835 p.1

³⁷ Probably Captain's Biscuit, a hard dry biscuit that travels well.

³⁸ James Haynes, Cook and Confectioner, *The Sydney Gazette and New Sout Wales Advertiser* 29 November 1834.

³⁹ 'Confectionery Establishment', *Bent's News and Tasmanian Three-Penny Register* 1 February 1837 p.1

⁴⁰ Notice Dunsdon, *The Sydney Gazette and New South Wales Advertiser* 27 July 1837 p.4

Quick response to an order was necessary to keep on top of the competition. F. Girard advertised 'Pastry of all descriptions supplied at the shortest Notice'.⁴¹ John Yewers guaranteed 'Orders sent to any part of Town on the shortest notice.'⁴²

Guaranteeing service to country customers was a selling point. J. Hedger advertised that '... every description of Town and Country orders promptly attended to'.⁴³ When James Haynes opened a shop in the regional city of Bathurst of he assured his customers 'A large assortment of Fruits and Preserves, which will be constantly supplied by the first houses in Sydney'.⁴⁴

Confectionary

This was something of a catch-all category of goods from lozenges to dried fruit to jams.

W. EVANS, Charles Street, Launceston begs to inform the public, that he has received from one of the largest confectioners in London, a great quantity of Sweet Meats consisting of — peppermint lozenges, transparent ditto, ginger ditto, rose ditto, lemon do, cinnamon ditto, comforts of various sorts; and a small supply of Christmas FRUIT, consisting of fine raisins, currants, and figs.⁴⁵

The choicest Fruits, Confectionary and All the Delicacies of the Season in addition to which Mrs C. informs her customers that she has by European Arrivals received an addition to her stock of Confectionery consisting of Indian Preserves, Orange and Lemon Chips, Candied Lemon Peel, Citron and Orange ditto, Crystallized Bananas, Bon Bons, red and black Currant Jellies, and a most extensive assortment of Jams - PECTORAL LOZENGES, for coughs, colds, asthmas, &c., a new article, extremely pleasant, and the first introduced into this province. MEDICATED LOZENGES, in great variety, and a superior lot of Sweeties in ORNAMENTAL BOXES.⁴⁶

While most confectioners bought goods at auction or sale from importers or imported goods themselves F. Campbell, Pastrycook and Confectioner RESPECTFULLY informs the Public, that he has commenced manufacturing Confectionary of every description, which, he hesitates not to say, will be found equal in quality to any that is imported into this Colony. He also begs to intimate to Shopkeepers and Dealers in the above articles, that the prices of his manufactured goods will be much lower than he has been in the habit of charging'.⁴⁷

Cooke and Staddon were local wholesale manufacturers of lozenges, comfits, jams, candied peels, syrups, chocolates, pickles, and every description of confectionery, of quality equal to any imported, and at 25 per cent, below English prices. ... A liberal discount allowed to exporters and wholesale dealers.⁴⁸ They emphasised the localness of their ingredients in other products also. Their pickles were advertised as being made entirely from Colonial vegetables, warranted equal to any imported.⁴⁹

⁴¹ F. Girard, *The Monitor* 12 July 1827 p.2

⁴² John Yewers, *Colonial Times* 17 October 1844 p.1

⁴³ J Hedger, *The Austral-Asiatic Review, Tasmanian and Australian Advertiser* 9 June 1838 p.1

⁴⁴ James Haynes, Cook and Confectioner, *The Sydney Gazette and New Sout Wales Advertiser* 29 November 1834.

⁴⁵ W. Evans, *Launceston Advertiser* 19 December 1833 p.3

⁴⁶ 'Melbourne Restaurant', *Port Phillip Gazette and Settler's Journal* 21 January 1846 p.4

⁴⁷ F. Campbell, Pastrycook and Confectioner, *Colonial Times* 4 November 1834 p.1.

⁴⁸ To Confectioners, Country Storekeepers, Dealers, &c., *The Sydney Morning Herald* 27 April 1844 p.1

⁴⁹ Cooke and Staddon, *The Sydney Morning Herald* 24 June 1843 p.1

Confectioners posted requests for local fruit; I assume for jams. G. Marshall wanted 'three tons of raspberries and a quantity of other fruits deliverable in any quantities, in any quantities, for which the market price will be paid on delivery'⁵⁰. T Chalder, Wholesale and Export Confectioner, Manufacturer of Vinegar and Pickles, was 'a buyer of common lemons'⁵¹.

Suppliers of confectioners needs advertised. Bent's Stores advertised 'Sugar, by the bag, at 2½d., 3d, and 3½d, Double-refined arid other Loaf Sugar, Crushed loaf Sugar at 6d. per lb., retail, or 5½ d. per lb.in small casks' as adapted for Confectioners.⁵² Mr. Stacey advertised he would 'Sell In Lots One Ton of Very Fine Flour prepared expressly for pastry and fancy bread'.⁵³ Bernard M'Mahon, Wholesale and Retail Grocer, advertised 'About half ton of good salt butter, to suit confectioners at 6d. per lb'.⁵⁴

Confectioners branched out from sweetmeats and jams. Martin Gills advertised 'Ice Creams and Water Ices in variety not to be equalled in the colony'.^{55 56}

Moses and Co. advertised in addition to the usual confectionery goods 'Superior SODA WATER, and GROOM'S celebrated GINGER WATER, to be had either from the (on premises soda) Fountain or in Bottle'.⁵⁷

Cooke and Staddon began producing chocolate 'superior to any over offered in the colony, from the recipe of the celebrated Parisian makers, Dabaure and Gallais (whose chocolates are noted throughout the whole of Europe)'.⁵⁸

Some sold goods that would later be sold in delicatessens. Isaac Simmons & Co. advertised '30 cases assorted Pickles, 6 ditto ditto Sauces, 1 ditto Capers and Olives, 2 ditto superior White Wine Vinegar'.⁵⁹ J Moses always had at hand 'cooked hams, rounds of corned beef, tongues, and brawn'⁶⁰,

In 1850 there was a nice counter to Australian confectioners only being recipients of imports: 'Mr Marshall the Confectioner of Elizabeth-street, has just despatched twenty five tuns of preserved jam to the luxurious region of California'.⁶¹ Other confectionary exports followed.⁶²

Premises and equipment

A picture of confectioners' premises and sometimes also their equipment can be built up from advertisements for their sale or from sales of other premises suggested as suitable for them or from advertisements for glassware.

⁵⁰ 'Wanted', *The Hobart Town Advertiser* 18 December 1840 p.1

⁵¹ 'Lemons', *The Maitland Mercury and Hunter River General Advertiser* 30 September 1846 p.3

⁵² 'On Sale at Bent's Stores', *The True Colonist Van Diemen's Land Political Dispatch, and Agricultural and Commercial* 17 April 1835 p.5

New South Wales Vindicator ⁵³ 'Fine Flour', *The Hobart Town Advertiser* 17 June 1845 p.3

⁵⁴ 'On Sale', *The People's Advocate and* 21 August 1852 p.1

⁵⁵ 'Ice! Ice! Ice!' *Commercial Journal and Advertiser* 27 February 1839 p.1

⁵⁶ This was within a few weeks of the first ice arriving in Australia from Boston in what was known as the Frozen Water Trade. In 1839 the Tartar carried to Sydney 250 tons of ice (reportedly 400 tons had been sent with nearly half melting on the journey) and 22 ice boxes. The confectioner Thomas Dunsdon bought the whole cargo. 'Ice', *The Sydney Gazette and New South Wales Advertiser* 9 February 1839 p.2

⁵⁷ Moses and Co., *The Sydney Herald* 25 February 1833 p.2

⁵⁸ 'Chocolate', *Australasian Chronicle* 2 March 1843 p.1

⁵⁹ Isaac Simmons & Co., *The Sydney Herald* 2 October 1837 p.4

⁶⁰ John Moses, *Bent's News and Tasmanian Three-Penny Register* 19 March 1836 p.1

⁶¹ 'Colonial Exportation', *The Irish Exile and Freedom's Advocate* 26 January 1850 p.7

⁶² 'Exports', *The Sydney Morning Herald* 8 July 1851 p.2

As the confectioner and their family would be living on the premises having their own parlour, family rooms and conveniences was important.⁶³ Having your own kitchen was clearly desirable.⁶⁴ Having a yard and stables with a loft over them was necessary for their horse and rubber tyred delivery cart.⁶⁵

For the business premises, having a street front was essential, all the better if you had two frontages.⁶⁶ A separate office was a plus.⁶⁷ There were opportunities to run confectionery booths at public events like horse races.⁶⁸

Equipment-wise having several ovens that could bake say two tons and a quarter of flour every day was a big selling point⁶⁹ as was having several gas burners.⁷⁰

The shop fit-out should include glass cases, counters, shelves, and sideboards.⁷¹ The confectioner would need show glasses, cake covers, and jelly glasses for display of their products.⁷² A good set of new double-block tin petty-pans (small baking tins with indentations around its edges) is desirable⁷³ as are Confectioners' and Bakers' Dockers⁷⁴ and Marking Blocks.⁷⁵

James Miller knew the value of bespoke equipment to give that competitive edge over his colleague, advertising that 'he has received per *Rosalind* and other late arrivals, expressly to his order an assortment of APPARATUS for the use of his general business— consisting of moulds and shapes of every device— he is therefore enabled to execute all orders with which he may be honored with despatch, and at such prices as to defy competition in this colony.'⁷⁶

Staff

Confectioners regularly advertised for staff and apprentices. James Miller wanted two men in the Pastry Cook and Biscuit Bakers line offering 'liberal wages ... to persons having a thorough knowledge of their business'.⁷⁷ Miller also wanted an apprentice 'for the term of three years, during which period he will have an opportunity of acquiring a complete knowledge of the above trade in

⁶³ 'To Capitalists, Bakers, Mealmen, Contractors, And Persons Desirous Of Obtaining A Most Valuable Property', *The Australian* 26 October 1827 p.2

⁶⁴ 'Splendid and Valuable Township Property', *The Sydney Gazette and New South Wales Advertiser* 28 July 1840 p.4

⁶⁵ 'Splendid and Valuable Township Property', *The Sydney Gazette and New South Wales Advertiser* 28 July 1840 p.4

⁶⁶ 'To Capitalists, Bakers, Mealmen, Contractors, And Persons Desirous Of Obtaining A Most Valuable Property', *The Australian* 26 October 1827 p.2

⁶⁷ 'To Capitalists, Bakers, Mealmen, Contractors, And Persons Desirous Of Obtaining A Most Valuable Property', *The Australian* 26 October 1827 p.2

⁶⁸ 'Confectioner's Booth', *Geelong Advertiser and Squatters' Advocate* 4 March 1846 p.2

⁶⁹ 'To Capitalists, Bakers, Mealmen, Contractors, And Persons Desirous Of Obtaining A Most Valuable Property', *The Australian* 26 October 1827 p.229 January 1949 p.

⁷⁰ 'Notice', *The Sydney Morning Herald* 7 September 1842 p.3

⁷¹ 'Shop Fixtures', *The Sydney Gazette and New South Wales Advertiser* 5 September 1845 p.3

⁷² 'To Publicans' *The Sydney Herald* 12 June 1839 p.1

⁷³ 'To Be Sold By Private Contract', *The Sydney Gazette and New South Wales Advertiser* 11 December 1823 p.3

⁷⁴ Dockers are used to make tiny holes in a pastry crust to allow for aeration to prevent the pastry cracking when baked. Blocks are used for shaping dough for baking.

⁷⁵ 'S. Neate', *The Colonial Observer* 26 April 1843 p.984

⁷⁶ 'James Miller', *The Cornwall Chronicle* 26 August 1846 p.653

⁷⁷ 'To Pastrycooks and Biscuit Bakers', *The Cornwall Chronicle* 2 December 1840 p.1

all its branches — age about 15 or 16'. Cooke and Staddons advertised for 'TWO first-rate hands (who) may obtain constant employment.'⁷⁸

Occasional staff were hired for functions being catered. W. Bligh 'WANTED, Eighteen or Twenty active waiters, to attend the Anniversary Dinner on the 26th instant. None need apply but those who are thoroughly competent'.⁷⁹

Some had convicts assigned to them. C. D. Ridell had one cook and confectioner assigned to him.⁸⁰ Ridell did not have to pay the assignee, but they did have to provide them with food, clothes and a place to live. 'Flood alias Grant, Ann ... confectioner and needlewoman' absconded from her employer at Whalan.⁸¹ 'Constables and others are hereby required and commanded to use their utmost exertion in apprehending and lodging them in safe custody. Any person harbouring or employing any of the said Absentees, will be prosecuted as the law directs'.

Confectioners and others with appropriate skills advertised their services. A 'respectable Female, who is a Professed Cook, and Confectioner, having previously lived at Government House' was looking for a position'.⁸² 'A Cake Decorator and ornamental confectioner, qualified, disabled ex-serviceman, (was) available for full or part-time employment'.⁸³

Licensing

In 1938 in New South Wales an Act was passed regulating the sale of fermented and spiritous liquors. A new class of license – a confectioner's license – was established under which confectioners had to take out a license to sell spruce beer, ginger beer and sweet cordials.⁸⁴ The first such licenses were issued to Joseph Foss and John Shearing.⁸⁵ In 1842 Cooke and Staddon announced that 'they have commenced brewing Ginger Beer, of the very first quality'.⁸⁶ In 1846 'two confectioners Miss Hedger and Mr Haynes were fined ten pounds each for selling spirits without a license'.⁸⁷

Instore dining , made-to-order, and catering

These three are the ways confectioners played a part in early colonial food.

Many confectioners provided meals of one sort or another at their premises. Confectioners advertised the availability on their premises of private rooms where the customer could dine on meals prepared on site or which could be hired out for private functions. T Durand advertised 'A nice little well-furnished Parlour always ready for private parties for Luncheon, Dinner, &c. on moderate terms'.⁸⁸ J. Hedger said that 'his new refreshment room will be found to possess every comfort and together with his shop will be regularly supplied daily with Fine Rich Soups, and Exquisite Pastry'.⁸⁹

⁷⁸ Cooke and Staddon, *The Sydney Morning Herald* 1 November 1842 p.4

⁷⁹ 'Wanted', *The Sydney Morning Herald* 19 January 1846 p.4

⁸⁰ *New South Wales Government Gazette* 3 January 1835 p.393

⁸¹ *New South Wales Government Gazette* 18 May 1836 p.401

⁸² 'Wants a Situation', *The Britannia and Trades' Advocate* 25 February 1847 p.3

⁸³ 'Cake Decorator', *The West Australian* 6 January 1949 p.25

⁸⁴ *The Australian* 14 September 1838 p.3

⁸⁵ 'Windsor', *Commercial Journal and Advertiser* 8 May 1839 p.3

⁸⁶ 'Lemon Syrup, Gingerade, Ginger Beer', *The Sydney Morning Herald* 24 November 1842 p.1

⁸⁷ 'Police', *The Britannia and Trades' Advocate* 2 April 1846 p.3

⁸⁸ 'F. Durand' *The Sydney Gazette and New South Wales Advertiser* 22 August 1833 p.4

⁸⁹ 'J. Hedger', *The Austral-Asiatic Review, Tasmania and Australian Advertiser* 9 January 1838 p.1

Messrs. Moses and Co. intended to cook for their customers 'on the most improved French and Italian systems'.⁹⁰ Jones advertised 'Soups prepared every day - Mock Turtle, Oxtail, Gravy, Kangaroo, Shin of Beef, and Mulligatawney'.⁹¹

Most provided a made-to-order service. Mr Bean offered 'Dinners got up to order in the first style of elegance'.⁹² G. Morgan, Cook and Confectioner, assured his customers that 'during the continuance of the present season of festivity [Christmas] they may be supplied with pastry and confectionary at No. 22, Pitt's Row; where orders from private families will be received and executed in a handsome yet reasonable manner'.⁹³

Confectioners also offered catering services for small in-home dinners and for large public events. W. Blyth advertised 'Dinners dressed, balls, routs, and suppers supplied in the neatest style, and on reasonable terms. Soups, ham and beef, jellies, creams, custards, blanchmonge (sic) &c. &c. &c'.⁹⁴ James Miller catered for Balls, Suppers, Breakfasts, and Pic-nic and Marriage Parties furnished in a style hitherto unprecedented in this colony.⁹⁵ Their catering was reported on favourably. At the third Emigrants' Ball ... The supper and refreshments were provided by Mr. Richardson, confectioner, George-street, and were both excellent in quality and abundant in quantity.⁹⁶

Some increased their reach by forming partnerships with other businesses. Mrs. Clarke, having recently taken a lease on the Victoria Theatre had engaged a 'respectable' confectioner (unnamed) to provide refreshments for the theatre saloon.⁹⁷ 1

Confectioners and the Australian table

This article has shown that confectioners were an important part of the food landscape of the early colonies. They were outlets for pastries, lozenges, jams, biscuits, and other items both imported and manufactured locally. They provided meals at their premises, supplied households with a range of foods, and also catered for private and large social functions. They deserve a place in future histories of food in Australia.

⁹⁰ Moses and Co, *The Sydney Herald* 25 February 1823 p.3

⁹¹ 'To The Ladies and Gentlemen of Launceston and Vicinity', *The Cornwall Chronicle* 20 July 1839 p.2

⁹² Mr Bean, *Southern Australian* 27 February 1840 p.2

⁹³ 'G. Morgan, Cook and Confectioner', *The Sydney Gazette and New South Wales Advertiser* 22 December 1805 p.2

⁹⁴ 'Confectionary Establishment', *Bent's News and Tasmanian Three-Penny Register* 18 February 1837 p.1

⁹⁵ James Miller, *The Cornwall Chronicle* 26 August 1846 p.653

⁹⁶ 'The Emigrants' Ball', *The Colonist* 5 January 1839 p.2

⁹⁷ 'Victoria Theatre', *Colonial Times* 5 July 1842 p.2