

# Abbey Genealogy Enthusiasts

Date - Wednesday 16th December 2009

Next Meeting - 20th January 2010

Issue 37

[www.walthamabbeygenealogy.co.uk](http://www.walthamabbeygenealogy.co.uk)

## Notice Board

### ➤ 1914-1918

This is a very helpful website and has a lot of information if you're looking for information on the First World War. The Long, Long Trail is all about the British Army in the First World War: aimed at the family and military researcher, it is a tribute to the men and women who fought and won - and to the million who died trying

[www.1914-1918.net](http://www.1914-1918.net)

### ➤ Deceased Online

Another unheard of website that may help some of you. It contains elusive burial records, maps and scans of death registers.

[www.deceasedonline.com](http://www.deceasedonline.com)

### ➤ Victorian Web

An interesting website that if you want to be more familiar with the Victorian era and the lifestyle, the site has many informative pages with links to pages going more in detail about particular subjects.

[www.victorianweb.org](http://www.victorianweb.org)

### ➤ Jewish Gen

This is a free website that is easy to use by genealogy researchers and covers a wide range of Jewish family history records.

[www.jewishgen.org](http://www.jewishgen.org)

### ➤ Microfiche Reader For Sale

Lesley is getting rid of an old microfiche reader if anyone's interested please see her.

## Searching For Roots



J.E Wainhouse. 1817 - 1883

On the 29<sup>th</sup> August 2009, my wife Beryl and I drove to Halifax, Yorkshire, and the ancestral home of the Wainhouse family. The trip was intended to put a visual picture of where they lived and worked, against what I was able to achieve from the internet pictures, books and family records.

J.E Wainhouse born on the 14<sup>th</sup> August, 1817, was the 3<sup>rd</sup> son of Edward and Frances Ann Wainhouse. When only 12, his mother died at the age of 47 and he went to live with his uncle Robert and Aunt Hannah at Sapling Grove in Halifax. He worked alongside his uncle at the family dye works in nearby Washer Lane. His uncle died in 1856 and at the age of 39, inherited the dye works, along with various properties and land.

John Edward Wainhouse never married. He was a very generous man, in that he cared for his fellow workers by providing them homes and medical care and supply of fresh water. At Scar Bottom he built a row of 8 terraced cottages, interlinked so that the owners could visit each other without going outside. Whilst viewing these cottages, I noticed a man renovating the front of one of the cottages and asked about the property.

He had just bought the cottage at auction and by chance the previous owner was a Mrs. Buckley. Mrs. Buckley was in fact the granddaughter of the foreman who built the Wainhouse Tower in 1871- 75. (See Newsletter No 6, dated 21<sup>st</sup> 2007 for details of why the tower was built).

One of the main purposes of my visit was to climb the Wainhouse tower. The tower is perched on the side of a hill, along Wakefield Gate, about 250 yards from the original dye works. At a height of 253ft and with 369 steps to the top, the climb seemed very daunting and I set off (together with my heart pacemaker) and at the age of 73, to reach the top. It took about 30 minutes, and luckily there were stone seats built into the inside of the tower for a rest bite. It was by chance on the main balcony, I met Ben Pearce, the person who I have been in contact with regarding "The architectural works of J.E Wainhouse." Ben was on hand to point out the various landmarks of the Wainhouse family, to which I could now relate my photos and internet info. On my decent, I was presented with a certificate to say that I had made the climb by Calderdale Council.

J.E Wainhouse was a bachelor and was very close to his elder sister Frances 4 years his senior. In 1851 she married the Rev Samuel Danby and had a child a year later. Here another question has to be unraveled, because in the 1861 census, J.E Wainhouse and his sister are living together in Halifax. No mention of the Rev Danby or the child. All of the Wainhouse's fortune on his death in 1883 was left to his sister Frances. In today's money that would be worth about 20 million pounds.

Article by Mike Cross Nov 2009

## Merry Christmas Everyone!

In 1822 Clement C. Moore composed the poem **A Visit From Saint Nicholas**, published as *The Night Before Christmas* as a gift for his children. In it, he portrays Santa Claus:

*He had a broad face and a little round belly,  
That shook when he laughed, like a bowl full of jelly,  
He was chubby and plump, a right jolly old elf,  
And I laughed when I saw him, in spite of myself;  
A wink of his eye and a twist of his head  
Soon gave me to know I had nothing to dread.*

## Christmas Plum Pudding

**Note:** You will need an 8 C pudding container i.e. a Round metal bowl, a cover, Steamer basket trivet or Rack and a roomy soup kettle Count on steaming pudding For at least 6 hours

### INGREDIENTS:

3 cups Crumbs from good quality White bread lightly packed (about 1/2 loaf)  
1 cup Each of raisins, yellow raisins Currants chopped  
1 1/3 cup Sugar  
1/2 teaspoon Each of mace cinnamon & nutmeg  
8 oz Butter melted  
4 large Eggs lightly beaten  
1/2 teaspoon Almond extract  
1/2 cup Bitter orange marmalade  
FOR SERVING:  
1/2 cup Rum or bourbon heated Slightly before serving  
2 cups Zabaione Sauce \*\*  
Holly sprigs to garnish (optional)

Toss the crumbs in a large mixing bowl along with the two types of raisins, currants, sugar and spices. Then toss with the melted butter and all remaining ingredients except for the holly, rum/bourbon and zabaione. Taste for seasoning and add more if needed. Pack mixture into the container and cover with round of wax paper and lid. Set the container on steaming device and add enough water to come up 1/3 up the sides of pudding container. Cover kettle tightly bring to a simmer and let steam for 6 hours, checking water level now and then. Pudding is done when dark walnut brown in color and fairly firm to touch. Let pudding cool and then store in a wine cellar or the fridge. At least two hours before serving re steam the pudding. Un mold onto a hot flameproof serving platter and decorate with the holly. Bring to table along with the warmed booze and pour booze around pudding. Ignite and let flame. Serve with the zabaione.

Here is the recipe for Plum Pudding taken from "The American Domestic Cook Book For 1868"

Plum Pudding - Take half a pound of flour, half a pound of raisins, stoned and chopped, and some currants washed picked and dried; use milk enough to stir easily with a spoon; add half a pound of suet chopped fine, a teaspoonful of salt, and four well beaten eggs; tie it in a floured cloth, and boil four hours. The water must boil when you put it in, and continue boiling until it is done.

If you want to contribute to the newsletter or share your research please feel free to contact myself  
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