

shrimp, and sardines.

The July 20, 1889, issue of *Good Housekeeping* recommended the inclusion of pickles in some form for completing a lunch or dinner menu. Pickles in the last half of the 19th century were not limited to cucumbers prepared with vinegar and spices. Onions and green tomatoes were combined to make green tomato pickles. Walnuts were pickled as were green peppers which were stuffed with chopped cabbage and seasoned with spices. Piccalilli made from green tomatoes, green peppers, and cabbage was also referred to as a pickle. Nasturtium seeds were pickled and served with lamb.

In 1853, *The New Household Receipt-Book* offered a recipe for India Pickle made from gherkins, onions, nasturtiums radish pods, string beans, cauliflower, and white cabbage. Chow-Chow was another form of pickle and contained tomatoes, green peppers, onions, cabbage, and mustard seed.

In addition the Victorian kitchen prepared a variety of catsups-tomato, mushroom, walnut, and English oyster-and sauces such as Pepper Sauce made from green peppers, cabbage, and horseradish, and Epicurean Sauce made from anchovies, tarragon leaves, onion, pickled gherkins, hard-boiled eggs, and butter.

Just imagine what those pickle dishes which we cherish today may have contained in the last half of the 19th century!

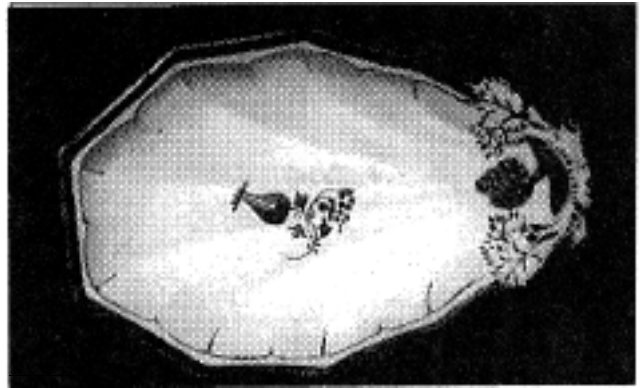
## Conclusion

This brief study of "The Cherished Relish" has come a long way in a very short time. The results of the research has unveiled the following:

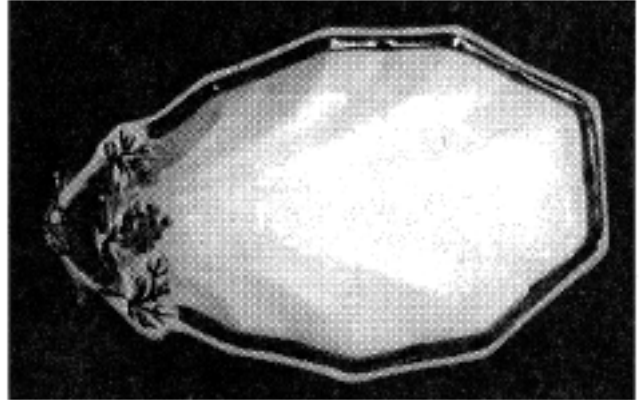
- \* The phrase "relish dish" was not used during the Victorian era to reference a type of ironstone serving dish. The terms "pickles," "pickle plates," and "pickle dishes" reflect the names used by manufacturers' agents, potters, and retailers.
- \* The shape of pickle dishes changed between the 1850's and 1900. Leaf and shell shapes having one handle were popular until approximately the 1870's when oval and rectangular shapes often bearing two handles began appearing. The single-handled mitten shape did not entirely disappear, however.
- \* The two-handled oval and rectangular shapes were marketed as "pickles" not as underplates to gravy or sauce boats. They were not sold in conjunction with gravy boats.
- \* Rules for Victorian table setting resulted in the placement of pickle dishes either at the corners of the table or in between the prominent dish (center of table) and less prominent dishes (ends and sides of the table respectively).
- \* The definition of pickles was not limited to cucumbers. It encompassed many combinations of vegetables with spices and vinegar, as well as various catsups and sauces. The variations appear to have been limitless. These small dishes, which we have all cherished, are as versatile today as they were in the Victorian era!

Robert Fournier, *Illustrated Dictionary of pottery Form* (New York, 1981) p.146,  
Gorge Savage and Harold Newman, *An Illustrated Dictionary of Ceramics*  
(New York, 1974) p.176.

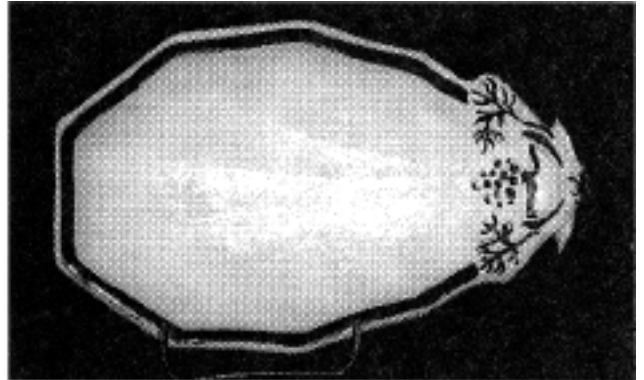
3New York, 1974, p.221.



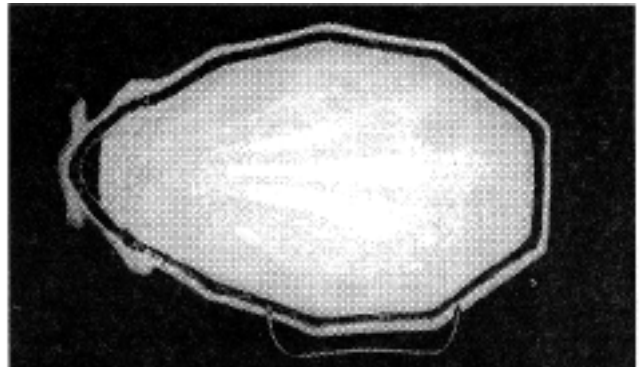
Jacob Furnival & Co. (Attributed) Grape Octagon Thistle and Berry; Est. Registry: 1850-1859



Livesley & Powell & Co. Grape Octagon; Est. Reg.1850-1859



Livesley, Powell & Co. Grape Octagon; Est. Registry:1850-1859



Edward Walley Grape Octagon; Est. Registry: 1850-1859