

# UNUSUAL PEWTER – SOMETHING TO THINK ABOUT!

## Pewter Syringes



Illustration from Peter Thornton's *European House Interiors 1500-1800*, perhaps tells us what these were for –



## Sustenteur

**European Dutch and Low Countries soup or lunch maker** perhaps for the working man. Add a few vegetables and a bit of meat (perhaps) and some stock and hand it in at work where it is put in a bain marie and would be ready by lunchtime. Works like a pressure cooker with a tightly screwed lid and packed contents. Holes in the foot to ensure that bubbles in the pan do not turn it over. As it is pewter no direct heat is possible and hence the bain marie. Interestingly different makers made slightly different shapes and this one has a number and initials of the maker or owner to the top centre of the lid. This stands table to lid at just under 14cms and weighs (empty) about 950 grams. Shelf C6

From a Dutch collector - the sustenteur, it worked as follows:

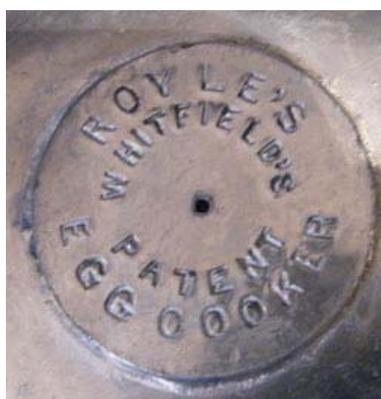
Meat, herbs, salt and water were put in the pot. This was then cooked for 24-hours. The bouillon (broth?) that was now in the pot was thought to be healing (definitely without any germs). The way it was made to boil was called, au Bain Marie, the pot was put in a large pan with water fully under. Now the holes are there to let the air bubbles escape that were under the pot. If the holes would not be there, the pot would fall over and starting to tumble. So when the oxygen escapes from the water when it boils, makes the bubbles. All sustenteurs have either holes or half round indentions in the bottom ring. As you can see on the bottom of the pot is a lot of calc which also came out of the water like the pan that you always use to boil eggs.

I hope this made any sense to you; I tried my best to explain. The broth seemed to be good for anything from a headache to VD so I hope you never use it.



## This is called a Royle's Egg Cooker

It is made to Whitfield's Patent by James Dixon & Sons in Britannia Metal

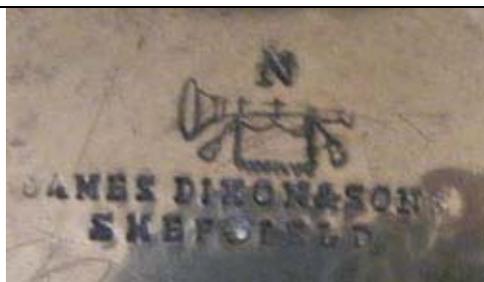


Perhaps from the style made at the turn of the 1900s

### How does it work?

The top part has a tightly fitting lid with a fine hole in it.

In the base of the top part is a filter the size of a new 10p piece, underneath the filter leading into the bottom part is another fine hole.



It was manufactured by James Dixon and bears their mark for the period 1879 – 1927

The base shows signs of having held water though naturally was never heated from below. I might guess that the eggs were placed in the top and boiling water poured on. When the Water had drained out maybe the eggs had been 'boiled' to perfection! Everything fits tightly. I have not tried it.

It stands to the top of the partly wooden finial about 9 3/4" tall – I daresay it would have taken 3 or 4 eggs depending on size but only two comfortably.

Empty it weighs just over 2 lbs 3 ozs.

## Important Pewter Infant Feeding bottle c 1750 very rare.

The Cow and Gate collection describes these as sucking bottle and has one similar (theirs has incised body lines whilst this is plain) 5" high the base has a 2" diameter and weighs just under 8 ozs.



## A Cast Pewter Calling Card Tray

with Relief Cast Decorations, floral, shell and lace effect, to rim and Centre. USA origin c1825, no marks.  
Size 5 1/4" x 4 1/8" Weighs 96 grams.



# SHAVING MUGS

A Cast Pewter Shaving Mug with lid to front spout. Good hollow handle. Early 19<sup>th</sup> Century style similar to American types. Interesting small deliberate perhaps hole to underside of each handle before attachment to the body. Table to rim 4 ¼” and ends of handle to end spout about 8” and weighs about 656 grams. The soap tray is missing.



A Smaller Britannia Metal Saving Mug with lather shelf set down and sieved in the top. Typical double scroll handle. No marks, weighs about 272 grams stands 3 ¾” with handle incl spout measurement of about 6”.



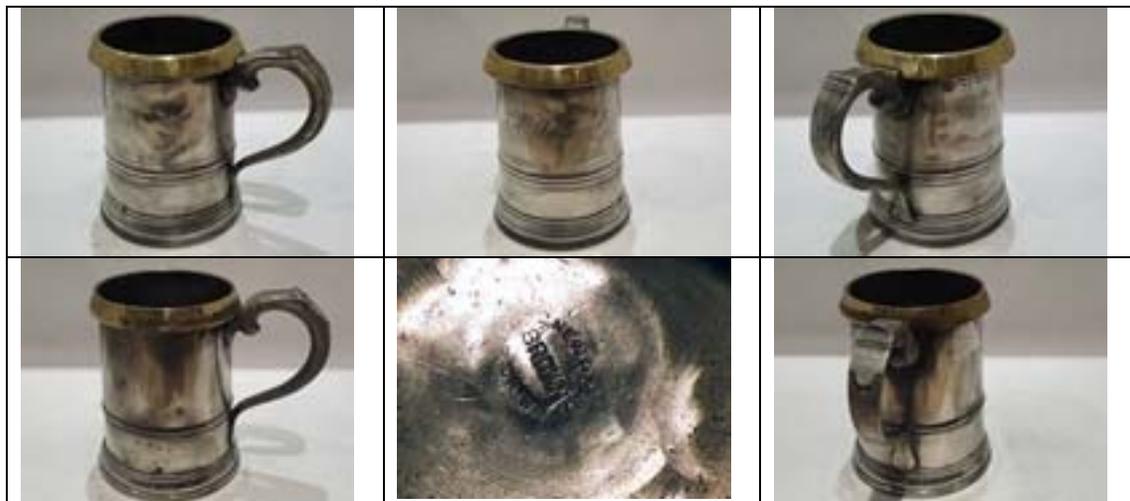
## **A Rare Antique Wooden Shape Former to put the shape back into Pewter Mugs**

Highly unusual to find one of these that have survived. Given the wear and tare associated with a cheerful inn the mugs frequently need restoring to the shape for the measure expected. This did the job most probably for the pint size and required a little care and strength! This stands 5" in the base with a footrim just over 3" and actually weighs about 1 lb 6 ozs (more than most pint mugs!)



## **TWO London Made Quart Standard Measure Brass Rimmed.**

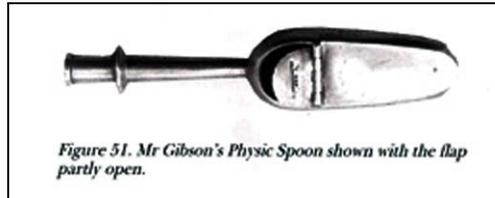
These fine pieces with typical but different London Handles stand short of 6" table to top rim. Used by Landlords and Innkeepers to prove that their mugs held correct measure – not to drink out of. The first is made for or by Brown of New Road Brighton likely a retailer or wholesaler – his mark is in the base. - and is verified for Brighton (Crown over VR over 197) This weighs about 938 grams. The second is made by George Farmiloe & Sons who worked from 1876 to the 1940s but the verification for Sussex and Middlesex would imply it was made in Victorias time. Proudly marked to the front for A Warwick likely a landlord. This weighs 942 grams.



### **INTERESTING PIECES – MR GIBSON’S PHYSIC SPOON**

1828 Charles Gibson a London Goldsmith demonstrates at the Society for the Encouragement of Arts manufacture and Commerce his – novel medicine spoon.

The hinged flap allows the bowl to be sealed and closed forms an airtight seal. A finger over the end of the hollow stem prevents contents escaping – until the spoon is thrust into the patients mouth when the finger is removed the contents eject into the patients mouth through a slot in the tip of the bowl. Both silver and pewter spoons were made. Pewter by J & S Maw of Aldersgate Street (London) and Dixons of Sheffield (their 1839 catalogue). Just another area of spoons for the collector to consider!



*Figure 51. Mr Gibson's Physic Spoon shown with the flap partly open.*