

By 1840 the range had been developed as a separate piece of furniture which no longer needed to be built into masonry. Sometimes, in larger houses, the range was brought into the centre of the kitchen, leaving the open fire in the old wall fire-place for roasting.

The Victorian kitchen

The Victorians still thought it desirable to keep the kitchen, with its attendant smells, well away from the gentry end of the house. In grand homes, kitchens were positioned in the centre of the servants' wing, surrounded by the smaller rooms of the scullery, larder and pantry with separate stores for game, fish, ice and coal. These would be adjacent to the servants' hall with separate rooms for the cook, butler and housekeeper.



Great kitchen in the upper ward of Windsor Castle c. 1855. The kitchen has been modernised by bricking up the fireplaces at the side leaving only one oven at the far end wall. Gas lighting has been installed over the work stations

The importance of the house could be judged by the number of chefs presiding over numerous kitchen maids. Kitchens were full of cooking devices such as roasting ranges, stewing and boiling stoves, turnspits and hot cupboards. However, there were no mechanised devices for washing, ventilation or refrigeration. Water was pumped by hand into scullery sinks and food was kept cool in an *ice box* with ice brought in from an *ice house* outside. Most food was still kept in north facing larders with natural ventilation.

The big change in kitchen design came about due to the social implications of the industrial revolution and the development of mechanisation.



Three iceboxes dating from 1800