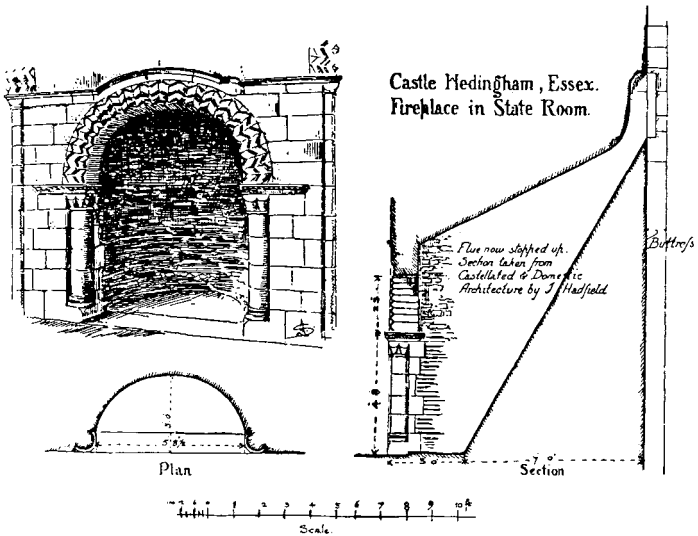


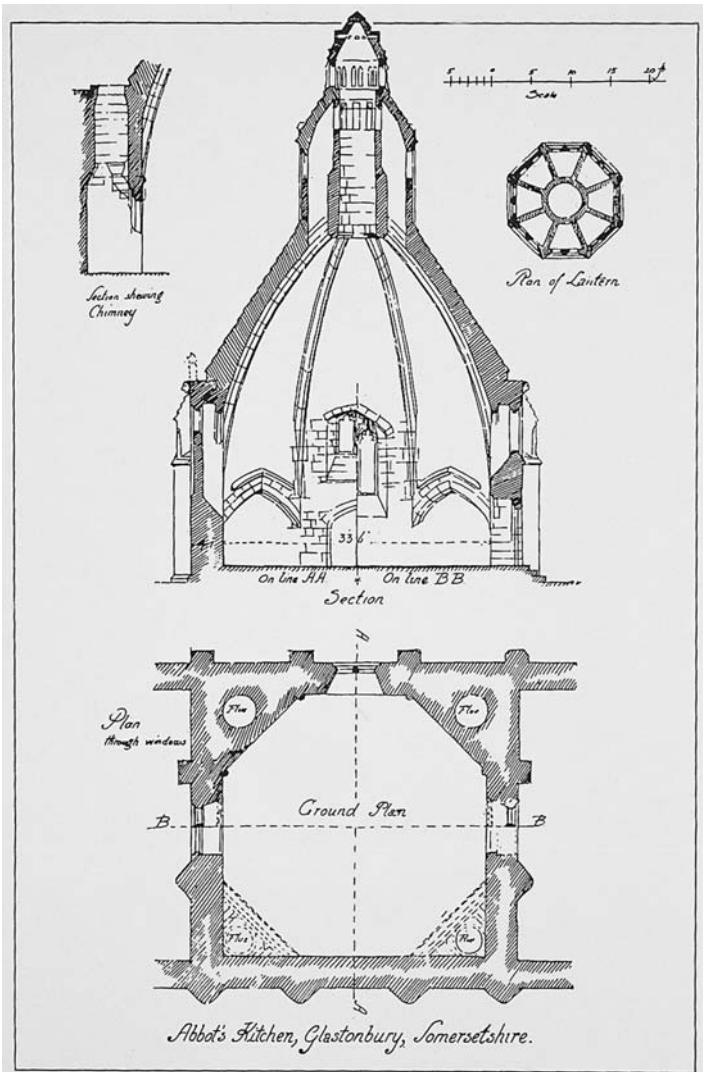
up to the outside air. At first these flues were funnels cut diagonally through the thick walls to an opening higher up on the outside of the wall. Later, tall cylindrical shafts were developed. The word 'chimney' comes from the old French *cheminée* meaning the fireplace or hearth, not the flue as in current usage. Despite the enormous advantage the chimney brought to eliminating smoke from the room, a tremendous amount of heat and smells was generated from spit-roasting meat for several hundred people. So from the fourteenth century, kitchens began to be separated from the great halls. These medieval kitchens were large with high ceilings, sometimes ventilated by louvers in the roof. A fine example of this can be seen in the Abbot's kitchen at Glastonbury.



Norman fireplace in Castle Hedingham Essex showing diagonal flue c. 1140. Drawing by L.A. Shuffrey from *The English Fireplace*

Fuel

Timber, preferably hardwood, was burnt on the fires, while the poor used dried dung and peat. In the sixteenth century, wood



Abbot's kitchen at Glastonbury Abbey c. 1340.
 The four corner flues were gathered into the octagonal lantern
 Drawing by L.A. Shuffrey from *The English Fireplace*