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SEARCHING FOR CHEFS, WAITERS & RESTAURATEURS IN EDWARDIAN DUBLIN

A Culinary Historian's Experience of the 1911 Dublin Census Online

Máirtín Mac Con Iomaire

The writer's research interest is the development of restaurants in Dublin from 1900 to 2000 and particularly the influence French *haute cuisine* had on this development. It is widely agreed that France, towards the end of the eighteenth century, was the birthplace of what we now call the restaurant, which gradually replaced an older variety of eating establishments (Mennell 1996:139; Pitte 1999:472; Spang 2000:2; Trubek 2000:35). One source of statistical information on hospitality professionals, particularly foreign-born individuals, is the 1911 Census. Information about Dublin has been available online since November 2007 on the National Archives website. The rest of Ireland will be made available online in due course. This article outlines my experience with this new research tool and discusses some techniques that have proved beneficial in uncovering hitherto-unknown knowledge. Data gleaned from the 1911 Census reports, available in the Central Statistics Office, is compared with details of individual hospitality workers listed in the 1911 Census online. Discrepancies or anomalies in the online Census are identified, probed and corrections, where available, are suggested.

Foreign-born chefs or cooks working in Dublin pre-date the Edwardian era. The Anglo-Irish élite enjoyed sophisticated conspicuous consumption from early Georgian days, emulating eating patterns in London and Paris. Employing a male cook

became fashionable in Ireland during the first half of the eighteenth century, but employing a French cook carried extra cachet (Sexton 1998a:12; McCarthy 2003:126; Barnard 2004:300; Cahill 2005:68). Both Dublin and London were more renowned for their gentlemen's clubs than their restaurants during the early nineteenth century. Mennell (1996:155) suggests that clubs generally provided 'good average rather than excellent food' and that London clubs siphoned off the strata of rich bachelors and visitors that played such a big part in building up the restaurants in Paris. Restaurants became more popular in London and Dublin from the 1860s onwards but it was the pairing of César Ritz and Georges Auguste Escoffier that made mixed public dining both acceptable and fashionable during the late nineteenth century and on through the Edwardian era. This article identifies some of the chefs, cooks, waiters, managers and restaurateurs working in the restaurants, hotels and clubs of Edwardian Dublin.

One phenomenon which becomes apparent in Paris, London and elsewhere from the late nineteenth century is the professionalization of the culinary arts with the emergence of culinary journals, the establishment of culinary schools and the holding of culinary competitions and exhibitions. Between 1909 and 1912, annual culinary competitions were held as part of the Irish Food and Cookery Exhibitions held in the Rotunda, Dublin. The names of prize-winners were printed in *The Irish Times*. Statistical information was available on chefs and restaurateurs in the census reports, but the availability of the 1911 Census online has enabled researchers to probe this valuable database for more detailed information at any hour of the day and from anywhere in the world. The 1911 Census does not have a search-by-occupation option, which is why the names of the prize-winners mentioned above proved so valuable. The online Census was also probed using names or addresses gleaned from advertisements in newspapers and from listings in *Thom's Directory*. This researcher was particularly looking for establishments serving *haute cuisine*, using the presence of foreign-

born or foreign-trained chefs and waiters as a marker. Professional foodservice workers, however, were categorized under a number of different headings (chef, cook, cook not domestic, waiter, domestic servant, hotel-keeper etc.) in the 1911 Census which complicated matters.

CENTRAL STATISTICS OFFICE – CENSUS REPORTS

Information pertinent to the development of restaurants and public dining in Dublin available in the 1901 and 1911 census reports is presented in Figure 1. There was a gradual increase in the population of the greater Dublin region from 448,206 in 1901 to 477,196 in 1911 reaching 505,654 by 1926. The gradual decline in the number of domestic servants is evident through every census of the twentieth century. The small decline in the number of cooks and hotel-keepers registered in 1911 compared to 1901 seems at odds with the gradual growth that is evident through the rest of the century. There is a slight dominance of females to males in both categories of cook (not domestic) and hotel-keeper. There are 73 pastry cooks/confectioners born in foreign countries listed as working in Ireland in 1911. Many of these are Italian and work in family businesses such as the Pacellis of 18 Great Brunswick Street. All six Pacellis – three Italian-born and three Dublin-born – are listed as confectioners.

A breakdown by specific occupation of persons born in foreign countries, by specific countries, was only given when there were more than 40 foreign-born persons working in any given occupation. In 1901, the 139 foreign-born individuals working in inns and hotel service were composed of 74 from the German Empire, 21 from Austria, 10 each from France and America, 8 each from Switzerland and Italy, 3 from Denmark, 2 from Sweden, and 1 each from Belgium, Norway and Portugal. In 1901, since only 29 foreign-born cooks (not domestic) are listed, the breakdown by country is not available. In 1911, however, the 68 cooks (not domestic) included 23 from France, 14 from the German Empire, 10 from Switzerland, 8 from America,

Census Year	1901	1911
Population of Dublin County & City	448,206	477,196
Working in domestic service in Ireland	193,620	151,534
Working in other service in Ireland (incl. hotels etc.)	25,798	19,216

Occupations of foreign-born persons working in Ireland

	1901	1911
Hotel Proprietor, Inn Keeper, Publican		63
Coffee, Eating-house Keeper		18
Inn, Hotel Service	139	119
Chef		7
Cook (not Domestic)	29	68
Confectioner, Pastry Cook		73
Ice Cream Vendor or Dealer		66

	1901			1911		
Cooks (not Domestic)	*Male*	*Female*	*Total*	*Male*	*Female*	*Total*
Dublin	105	144	249	89	72	161
Suburbs	16	21	37	16	43	59
Total Dublin	121	165	286	105	115	220
Total Ireland				**163**	**275**	**438**
Hotel Keeper	*Male*	*Female*	*Total*	*Male*	*Female*	*Total*
Dublin	107	123	230	71	95	166
Suburbs	15	8	23	11	4	15
Total Dublin	122	131	253	82	99	181

Figure 1. Information from 1901 and 1911 Census (Central Statistic Office 1901 and 1911 Census Reports).

5 from Italy, 4 from Austria and 1 each from Belgium, Denmark, Holland and Asia. The 119 foreign-born persons working in inns and hotel service in 1911 included 60 from America, 25 from the German Empire, 18 from Austria, 9 from France, 4 from Switzerland, 2 from Sweden and one from Italy. Although the census reports provide statistics of foreign-born hospitality workers, they do not provide the names or any background information.

It is interesting to note the separate listing of 7 chefs in the 1911 census, particularly since neither cooks nor chefs are listed specifically again until the 1961 census. Increased public and official awareness of the role of chefs provided by the Irish Food and Cookery Exhibitions may have been responsible for the separate listing in 1911. It is also worth observing that there is no mention of restaurants in either the 1901 or 1911 census reports, and that the category 'Coffee, Eating-house Keeper' shows signs of the Victorian rather than the Edwardian era, when restaurants became more popular. Restaurants are mentioned for the first time in the 1926 census reports, but neither coffee nor eating houses are specifically mentioned that year. The word 'restaurant', however, appears in the 1911 Dublin Census online – on house and building return forms where applicable – i.e. 2–3 Duke Street – but are categorized differently in the census reports.

THE 1911 CENSUS ONLINE

The availability online of the census records for Dublin 1911 has allowed this researcher to search for the nationality of culinary award-winners in the Irish Food and Cookery Exhibitions, details of which are listed below. It is worth noting that many hotel cooks, kitchen maids, waiters and waitresses are listed as domestics. The 1911 Census provides the forename, surname, relationship with head of family, religion, education (read or write), age and sex, occupation, particulars as to marriage, place of birth, Irish language fluency, and infirmities where appropriate (deaf, dumb, etc.). Of most interest to this research is the occupation and place of birth.

The place of birth of the children also gives some indication as to how long a foreign chef, waiter or restaurateur may have been domiciled in Dublin. It can also suggest whether foreign-born foodservice professionals came directly to Dublin from their country of birth, or whether they had first worked in England or Scotland, a trend that was apparent from biographies of chefs previously identified as working in Dublin during the nineteenth century (Anon. 1896a; Anon. 1896b; Anon. 1897).

BACKGROUND OF THE 1912 AND 1911 CULINARY COMPETITION WINNERS

In the 1912 Culinary Competitions, Francis Egan, 14 Armstrong Street, Dublin won awards in six of the nine sections. There are two Francis Egans listed at this address in the 1911 Census. Francis senior is a hotel waiter (62) born in Dublin and has two surviving children. Francis junior is a hotel cook (26) also born in Dublin. This is evidence of a Dublin-born cook competing successfully against international chefs. Vigga Marinon Hanson, the second most prolific prize-winner in 1912 with four awards, according to the 1911 Census is a 30-year-old French chef married to a 40-year-old Dublin woman, Margaret, with two children, living in 13 Nassau Street with a 72-year-old boarder and a 15-year-old Dublin servant girl. The third most prolific prize-winner was Gustav Cottin of the Sackville Street Club, Dublin with three awards. I could not find an entry for him in the 1911 Census but keyword searches using Gustav led me to others of interest, which are detailed later. The most prolific establishment for prize-winners was Jammet's Hotel and Restaurant with two awards for Robert Schelling and one each to Adam Pierre, André Fillon, and Lucien Morin. None of these names appeared in the 1911 Census but Jammet's restaurant is discussed later. Charles Dejonge won two awards, and the 1911 Census shows he is a 45-year-old Englishman, listed as a boarding house proprietor living in 12.1 Mount Street Lower with his Scottish wife Elizabeth (47). Other award-winners of note include Zenon Geldof, of the Central Hotel, Dublin, and C. Baumann, Officers

Mess, Portobello Barracks. Zenon Geldof (30) is listed wrongly in the 1911 Census as 'Lenon' Geldof, a hotel chef from Belgium, living in 177 Strand Road with his English wife Minnie (35), two daughters, three lodgers and a servant girl. A search for C. Bauman in the 1911 Census proved unsuccessful but uncovered a Charles Bauman (31) and a Frederick Voglesang (22), both German and listed as hotel waiters, and another German, William Heller (31) listed as a hotel cook. All three were boarders in the house of Charles Joseph Stauber (42), an Austrian waiter, who lived with his English-born wife Sarah Anne (41) and their ten children in 52 Blessington Street. Judging from the children's places of birth, the Stauber family had been domiciled in Dublin for at least seven years.

During the 1911 Culinary Competitions, a special silver cup was presented to P. Brady, 4 Dolphin Avenue, Dublin for winning awards in seven of the nine culinary categories. The 1911 Census lists Peter Brady (34), a Dublin-born chef as living at the above address with his Wexford-born wife Mary (35) their two children and one female domestic servant (20). This is a further sign of a Dublin-born chef competing extremely successfully against foreign-born chefs. The second most prolific prize-winner was Zenon Geldof (previously mentioned) of the Central Hotel who won four awards. Frederick Mack from the Gresham Hotel won two awards, as did Camille Fauvin of the Restaurant Continental in 1 Upper Sackville Street. According to the 1911 Census, Mack (42) was from Wurtemberg in Germany and although sixteen-years married, he was living alone in 20.3 Belvidere Avenue, Dublin. He is listed as a cook-domestic servant in the Gresham Hotel on the household return. The 1911 Census lists Camille Fauvin (51) as a restaurant proprietor living with his English wife Susanah (46), five Dublin-born daughters and one English-born relative Camille McIntosh (24) in 60 South Circular Road, Rialto. The children's places of birth suggest that Camille may have been domiciled in Dublin at least 17 years (*c.* 1894). Other sources suggested that Camille Fauvin, a chef born 18 August 1859 in the Loire Valley, went to London as part of a

scheme to improve the standard of food in England. He received acknowledgement for his culinary art from the Duke of Clarence, cooked for the royal family in London on many occasions, married Susannah McIntosh from Kent and came to Dublin in 1899 to work as chef in the Stephen's Green Club, before opening the Restaurant Continental in Sackville Street in 1909 (Murray 2004).

Awards were also won by Reni Laroche of the Royal Marine Hotel in Kingstown. He is listed in the 1911 Census as 'Rene' Laroche, a French chef (25) married to a Wexford girl, Mary Anne (24) and boarding in 27 South Frederick Street with their 3-year-old London-born daughter. This suggests that he either met Mary Anne while working in London or that the family have been moving between London and Dublin with work. Another award-winner was George Lovell of Kenilworth Park. The 1911 census tells us that George Lovell (35) was born in Dublin and listed as a caterer; married to an English girl aged 26, living in 14 Kenilworth Park with three children and a 19-year-old female servant from Galway.

Other prize-winners in 1911 included Charles Wagner of the Imperial Hotel, and Charles Baumann of the Officers Mess in Newbridge, neither of whom I could trace in the 1911 Census – Baumann must have been enumerated in Kildare. Miss Alice Monahan of the Gresham Hotel, however, who also won a prize at the competition, is listed in the 1911 Census. Alice Monahan is a 30-year-old cook from Navan, Co. Meath living in the Gresham Hotel. The census also lists another cook, a 32-year-old Kate Shelley from Kilkenny; a Dublin-born waitress Lizzie Byrne (29); and the hotel manager, James Farrelly (40) from what looks like Queensland (Fig 2) as living at the hotel. Searching the 1911 Census for the final award-winner in the 1911 culinary competition, E. Fortet of 66 South Lotts Road, Dublin proved unsuccessful, but during the search I came across Edward Joseph Brady (35) who is listed as a cook and confectioner living at 9 South William Street with his wife, her father, their five children, six boarders and one female domestic servant.

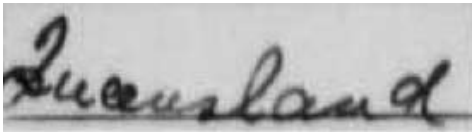


Figure 2. Place of birth of James Farrelly, manager of Gresham Hotel (www.census.nationalarchives.ie).

BACKGROUND OF THE 1910 AND 1909 COMPETITION WINNERS

The prize-winners in the 1910 Irish Food and Cookery Exhibition were P. Brady of Mitchell's & Son, Grafton Street who won two awards; P. Egan and George Lovell, also of Mitchell's, won first place in cold entrée and third place in the dressed fish and meat entrée class respectively; Mitchell's also won the collective exhibit – Buffet Award. Having searched all the P. Egans in the Census I'm convinced that P. Egan listed in *The Irish Times* competition-winners is actually F. (Francis) Egan. All three have been discussed previously above, but searching for P. Brady among the 163 entries, prior to using the Dolphin Avenue address to refine my search, I came across Thomas Brady, a 27-year-old unemployed hotel waiter from Dublin, living in 10 Gulistan Place; Thomas Brady, a 34-year-old Cavan-born 'male cook (chef)' living in 10.1 Dominick Street with his Dublin-born brother Eugene (30) who was listed as a hotel porter. When searching for P. Egan, I discovered James Egan (46) from Westmeath listed as a 'waiter domestic servant (unemployed)' living with his son Peter Paul Egan (20) also a 'waiter domestic servant' in 15 St Kevin's Terrace.

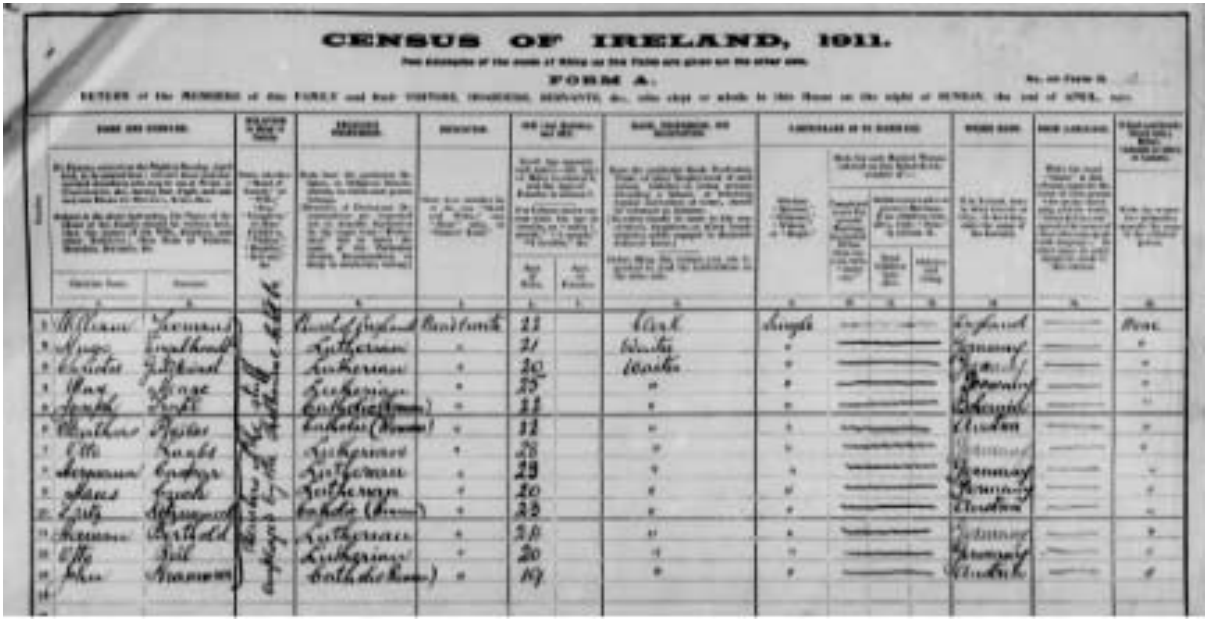
Two chefs, M. Fortin winning first place for soups; and Camille Fauvin winning first and fifth places in the decorative socles and culinary novelties class, gave No. 1 Upper Sackville Street as their address, which is where the Restaurant Continental was. The 1911 Census lists 'Mes? Fortin' (19) – which on closer inspection is Marrio Fortin – as a Scottish-born *Chef de Cuisine,* living with his Belgian-born brother Robert Henry Fortin (32). Robert is listed as a restaurant manager, with a Scottish-born wife, Catherine (33), and

two Dublin-born children. Also living with them at 8 Ballyfermot Lane is his Belgian-born widower father, Henry Adolphe Fortin (67) who is a bandmaster, and a 21-year-old Dublin-born servant, Bridget Gargan. I am convinced, having studied the signature of Marrio Fortin (Fig. 3), and considering the similarity between the address of his employer Camille Fauvin – 60 South Circular Road to 66 South Lotts Road – that Marrio Fortin is the proper name for E. Fortet, the untraced 1911 prize-winner.

Figure 3. Signature of Marrio Fortin – where the M could be mistaken for an E (www.census.nationalarchives.ie).

The Gresham Hotel was represented in the 1910 prize-winners by Frederick Mack and Alice Monaghan who won third place for decorative socles, and first and second places in entremets and artistic cooking respectively. Zenon Geldof of the Central Hotel won first place in dressed fish and meat *relevé*, and fourth place in the decorative socles class. All three have been previously discussed. Joseph Ramoni of the Refreshment Rooms, Kingsbridge, was awarded second and fourth place in dressed fish and meat *relevé*, and second place in the cold entrée class. The 1911 Census lists Joseph Ramoni (30) as a cook from Italy, married six years to Annie (40) from Co. Cavan and living at 29.3 Hardwick Street with a boarder and a servant. Charles Bauman, previously mentioned, of the Officers Mess, Newbridge, won first and second places in the meat, poultry and game entrée class. A Mrs Tanner from the Dublin Bread Company was awarded first place in the Artistic, Classical and Modern Cookery section, but none of the female Tanners listed in the 1911 Census are either cooks, chefs or confectioners.

At the 1909 Irish Food and Cookery Exhibition Mr E. Desachy,



CENSUS OF IRELAND, 1911.

FORM A.

Figure 4. Census Return for 13 Kildare St. – Waiting staff of Shelbourne Hotel (www.census.nationalarchives.ie).

chef from Jury's Hotel was awarded two medals. The 1911 Census confirms that Elie Desachy (60) is a French chef who lived at 2 Proud's Lane with his French-born son, George Desachy (32) who is also a chef, and George's Armagh-born wife Rose (31) and Londonderry-born son Gerard (9). Both father and son are listed as 'chef' not 'cook' in the household return. The Imperial Hotel did well in the Irish Food and Cookery Exhibitions with Mr V. Hansen and Mr J. McLaren winning gold and silver medals respectively in the 1909. Vigga Marinon Hanson has been discussed earlier, but the 1911 Census lists John McLaren (47) as a Scottish pastry cook/confectioner, married for 19 years without children to Elizabeth (45) from Dublin, living at 47.1 Richmond Place.

KEYWORDS – DISTINCTIVE FORENAMES

Keyword searches of some common foreign forenames uncovered individual cooks, chefs, waiters and managers, but the Census rarely notes where they are employed unless they live in a hotel or in specific hotel-workers' accommodation as shown in Figures 4 and 5. Some French names such as Henri, André and Auguste identified some French citizens but none working in the hospitality industry. There was one Swiss chef, Lucien Mayor (25) listed in the 1911 Census as boarding alongside two Austrian waiters Edward Ganz (27) and Charles Skala (25) at 10.1 Phibsboro Road, the house of Jane Hyland (60), a widow. Skala is written as 'Skaia' in the Census website. The German name Hans uncovered only one German hotel waiter, Hans Bezold (35) living with his Meath-born wife Catherine (35) and their two children at 31.2 Sackville Avenue. Karl B. Gloschler listed as an Austrian hotel waiter living with his English wife Isabella at 8 Kilarney Avenue is the only Karl. Roughly 80 per cent of the Max's listed in the 1911 Census are Russian, Jewish and working in some part of the clothing/drapery industry. Victor Espalien (38) listed as a cook from France, living with his Dublin-wife of two years Florence (37) in 48.1 Heytesbury Street, was the only Victor to match the search criteria. I had better luck

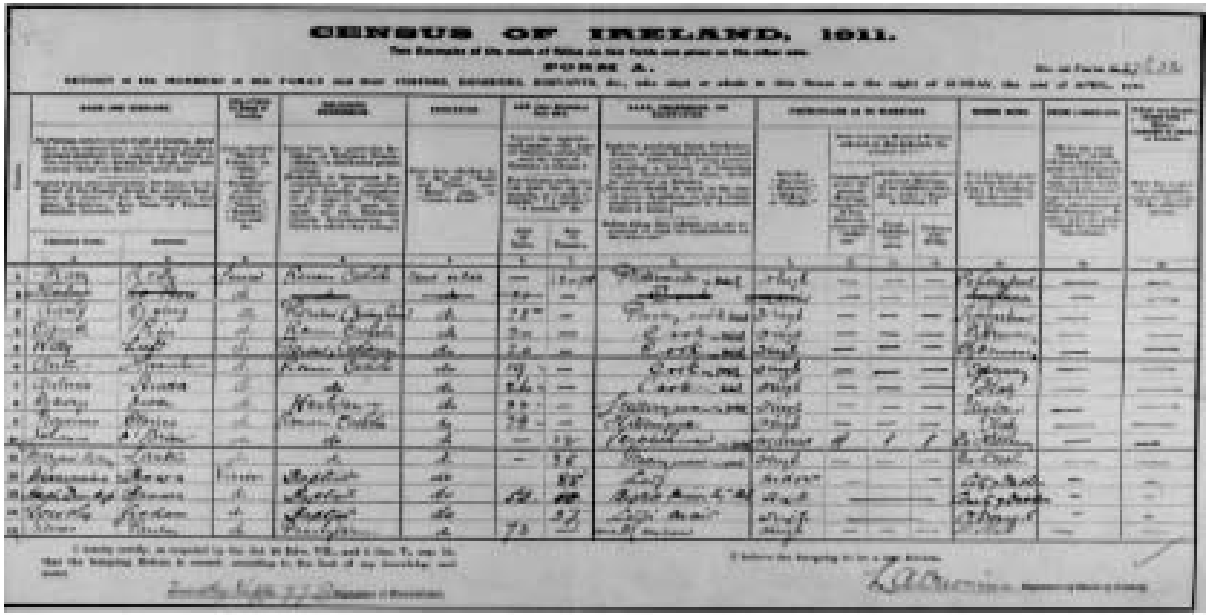


Figure 5. Census Return for 27 St. Stephen's Green – Cooks and Kitchen Workers in the Shelbourne Hotel (www.census.nationalarchives.ie).

with other names like Gustav, Fritz, Louis, Michel, Alfred and Otto. Two out of the seven Pierres in the 1911 Census were listed as chefs.

GUSTAV

The search for Gustav Cottin (Sackville Street Club) in the 1911 Census using his forename was unsuccessful, but uncovered the following Gustavs working in the hospitality industry:

Gustav Bauman (30) from Switzerland was listed as chef in hotel, married to Hannah (29) from Tipperary with four young children living in 4 Smith's Cottages.

Gustav Bruns (21) a waiter from Corsica worked and lived with fellow waiter Louis Kruger (43) from Hamburg in a Malahide hotel (30 Main Street) managed by George and Amy Littlescales from England.

Gustav Schaub (33) a German baker, living with his German wife Anna (29) and their 5-year-old child at 57.3 Russell Avenue.

Gustav Vogel (35) a hotel valet from Switzerland living at 41 Greenville Terrace with his Athlone-born wife Mary (28) and their two children.

FRITZ

While using the keyword search for Fritz, I came across a household return for a staff house in Kildare Street belonging to the Shelbourne Hotel (Fig. 4). The 1911 Census lists the following twelve German/Austrian/Bohemian waiters living in 13 Kildare Street: Hugo Englehardt, Christie Gutekunst, Max Henze, Joseph Trapl, Mathias Pleiler, Otto Laabs, Herman Caspor, Hans Czech, Fritz Ketmaneek, Herman Berthold, Otto Reil, and John Krammer (Fig. 4). This illustrates how widespread the use of foreign chefs and waiters was at the Shelbourne prior to the First World War. When the war was declared in August 1914, the police arrived at the hotel and arrested the majority of the male (mostly Germans and Austrians) waiting staff. This situation led to junior Irish waiting staff being pressed into action and thus a new tradition was created

(O' Sullivan and O' Neill 1999:41). Another new tradition was the employment of women to wait on tables, which had been strictly a male preserve in the Shelbourne. By 1919, O' Sullivan and O' Neill (1999:41) suggest, the German head waiter had been replaced by a Frenchman, Monsieur Charmartin who was paid £1 - 12 - 0d. a week. The 1911 Census, however, lists Ernst (Chanailin) Chamartin (25) as a Swiss waiter lodging with four Austrian waiters and a waiter from Saxony in 3 Leeson Street. The Shelbourne Hotel is discussed further below under Louis Duvoisin, its assistant manager.

Fritz Stoddman (23) from Germany is listed as a chef at the Four Courts Hotel which is owned by Henry George Kilbey (54) from England, his new wife of less than a year, English-born Katherine (34). Kilbey's five children are Dublin-born ranging in age from 33 to 16 and also live at the Four Courts Hotel at 9 King's Inn Quay.

Fritz Walker (24) is listed as a cook from Switzerland lodging in 14.1 Curzon Street.

LOUIS

Using keyword searches for the name Louis, I came across the return for the Shelbourne Hotel, at 27 St Stephen's Green North (Fig. 5). The history of the Shelbourne Hotel is well documented. In 1896, following the arrival of George Olden as manager, Margaret Cotton – who had been running the Shelbourne with an iron fist – was finally persuaded to retire. In the 1911 Census, Cork-born George Robert Olden (50) is listed as 'Manager Shelbourne Hotel', married to Kathleen Babington (47), also born in Cork, living in 15 Northbook Road, Rathmines with his two children and one female domestic servant. George Olden guided the Shelbourne through interesting and troubled times. Michael O' Sullivan and Bernadine O' Neill propose that most front-of-house staff settled in for long tenure but there was a high turnover of head chefs in the kitchen, with six coming and going between April 1903 and March 1911.

Louis Adolphe Duvoisin (27) is listed as a Swiss assistant hotel manager who lives on the premises with his English wife Emma

(41). The 1911 Census lists the following among those who worked in the kitchen of the Shelbourne Hotel: Mary Reilly (23 or 24) a plate-washer from Co. Longford, Adolf Gehrig (28) a pastry cook from Switzerland, Camille Riss (20) a cook from Germany, Willy Luft (20) a cook from Germany, Antonio Haensler (19) a cook from Germany, Antonio Stratta (26) a cook from Italy, George Owen (22) a scullery man from England, Francesco Clerico (23) a kitchen porter from Italy, Johanna O'Brien (22) a vegetable maid from Co. Kilkenny, and Margaret Mary Larkin (35) a scullery maid from Co. Dublin (Fig. 5). There are 70 staff in total enumerated as living in the Shelbourne Hotel. Nineteen of these are foreign-born: twelve waiters, six kitchen staff, and one assistant manager. Eleven staff are listed as born in England, some holding the senior positions of housekeeper, book-keeper, cashier and clerk. Other occupations listed include chambermaid, plateman, plate-washer, storekeeper, stillroom maid, night porter, pageboy, lift-man, lift attendant, linen-keeper, laundry maid, knife cleaner, general (servant), dispense-bar attendant, and left-luggage attendant.

Louis Pivert Sr. (52) from France and his son Louis Jr. (21) from Dublin are both listed as hotel waiters living at 85 Pembroke Cottages.

Louis Sandross (72) a retired hotel manager from Germany lives at 147 Clonliffe Road with his Dublin-born wife Annie and six of their seven children ranging in age from 30 to 14 years old. This suggests that he was domiciled in Dublin for at least thirty years.

Louis Henry Schmiedel (44) from Paris, is listed as club manager at the Stephen's Green Club, 9 St Stephen's Green North, where he lives with his 36-year-old wife, Jane, from Aldershot, England. The head waiter Laurence McLean (32) is from Co. Armagh, and lives above the Club with fellow waiters John Russell (19) from Dublin, Pat Walsh (41) from Carlow, Michael Hennesy (19) from Cork City and Timothy Cronin (19) from Dublin. A Christina Smith is listed as cook at the Club but her name is then crossed out. No listing appears in the 1911 census for a Christina Smith as a cook, but a

26-year-old Christina Smith, listed as a servant, lives in 63 Gardiner Street Middle. Other occupations listed at the Stephen's Green Club are book-keeper, valet, stillroom maid, billiard marker, page boy, kitchen porter, night porter, house maid, scullery maid and kitchen maid. Only four boarders/guests spent the night at the Club on the census date, but twenty staff are listed as sleeping there that very night.

Louis Flaegel (43) a Swiss confectioner lives at 61 Morehampton Road with his Swiss wife and five children and female servant. The children's birthplaces show the eldest (17) born in Scotland, the next (15) born in England and the rest born in Dublin indicating the family domiciled in Dublin for at least 12 years.

MICHEL

There was no listing under the surname Jammet, but when I searched using the first name Michel I found the Jammet family

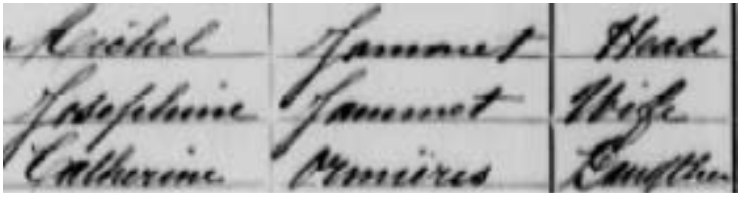


Figure 6. Jammet family names interpreted as Jemmet by the Online Census (www.census.nationalarchives.ie).

listed as 'Jemmet'. This also led me to the head waiter in Jammet's restaurant through his 5-year-old son.

Michel Demaizieres (5) is the son of George Demaizieres (39) from France who is listed as a head waiter and lives with his French wife Lucy (32) in 11.1 Leinster Street. I know from my previous research that George was head waiter in Jammet's Restaurant in Andrew Street, and may have called his son after the proprietor Michel Jammet.

Michel Jammet (53) is listed as a restaurateur-manager, born in London, living at 26 St Andrew Street with his wife Josephine (50), listed as born in Suffolk, and their daughter Catherine Ormieres (21), listed as born in London (Fig. 6). There are three book-keepers, two barmaids, one housemaid and one linen maid, all Irish females, living with them above the restaurant in Andrew Street.

PIERRE

Pierre Besson (30) is listed as a French 'cheff-cook' married to Dublin-born Celestine (30) with two sons, living with his wife's widowed mother Angela Courgeon (69) from France, in 18.1 Ranelagh Road.

Pierre Lebault (39) is also a French chef living in 12.1 Monkstown Farm with his Dublin-born wife Elizabeth and their three sons.

ALFRED

Alfred Boseberger (30) from Switzerland is listed in the 1911 Census as the chef in the Dolphin Hotel, living at 9.4 Portland Street North with his Kerry-born wife Mary (32) and two daughters aged two and under.

Alfred Bessler (45) from Germany is listed as hotel proprietor of the Salthill Hotel, married 10 years to Ava (31) from England with two children born in Dublin aged 7 and 2. Also listed are George Dunne a 22-year-old Dublin-born waiter, Lizzie Mc Donald a 22-year-old kitchen maid from Co. Galway, Patrick Horan a 33-year-old waiter from Kildare, and Theodore Witzig a 27-year-old restaurant proprietor from Switzerland.

OTTO

Otto Camphausel (29) is listed in the 1911 Census as a German chef living with his German wife Martha (26) and a French commercial traveller boarder, George Heim, in 26 Lombard Street West.

Otto Markgraf (32) is listed as a German butler working for the household of Edward Lister Kay Talbot (52) and his sister Mary

Anne Eliza Talbot (62) at 1 Balinclea, Kiliney. Also employed in the same household are Susan Brown (38), a Scottish cook; two housemaids Elizabeth Campbell (33) from Monaghan and Charlotte Lenehan (23) from Kildare; and Maud Finlay (21), a kitchen maid from Queen's County.

Otto Reilly (22) is a plumber but lives with his father John Reilly (53) from Mayo, who is listed as a waiter and his German-born mother Katherine at 5 Silverdale Terrace, New Kilmainham.

HOTELS AND RESTAURANTS

The 1911 Census can also be explored using street names. Using information from *Thom's Directory*, it is possible to check the relevant address on the Census return. Unfortunately, many restaurants did not board their staff above the restaurant premises, a practice more common among hotels. The principal restaurants/dining-rooms listed in *Thom's* during the Edwardian era are shown in Figure 7. If one finds a restaurant or hotel on a certain street in the Census, the rest of the street can be explored using the 'House and Buildings Return Form'. By typing in just the first word of the street name (i.e. Wicklow), you will get all listings for Wicklow Street. By clicking on any of these names and opening the first screen, it is now possible to check the 'House and Buildings Return' to find that Nos. 6, 7 and 8 is a hotel listed under a Thomas Mahon.

By searching for Thomas Mahon and Wicklow, one finds that Thomas Mahon (36) from Wexford is listed as hotel manager, living at Nos. 2–4 Wicklow Street with his hotel manageress-wife, Marie (35) from Tipperary, two young children, a nursery maid, and fourteen hotel staff – all of whom are Irish born. They include Rebecca Elliott (20), a pastry maid from Westmeath, and Susan Farrell (40), a vegetable maid from Cavan. Browsing through Sackville Street in the 1911 Census online, I find that the Granville Hotel (no. 17) is managed by Harriette Marie Smith (56) from Dublin. There are thirteen staff living in the hotel including

two female kitchen maids. Joseph Armstrong (45) is listed as the hotel proprietor of the Hamman Hotel at 11 Sackville Street, where twenty staff members live, including two female 'kitchen maids – domestics', Annie Bryant (40) and Mary Power (36). Two female and three male Turkish Bath attendants are also listed living at the Hamman.

Newspaper advertisements are a great source of information about hotels and restaurants, and the availability of *The Irish Times* online from October 2007, with its keyword search facility has simplified what was previously a more laborious process. The McCaughey Restaurants Ltd. announced the opening of a 'High-Class Vegetarian Restaurant' at 3 and 4 College Street in an advertisement in *The Irish Times* of 24 May 1899. McCaughey was from Northern Ireland and had built a chain of successful vegetarian restaurants in Glasgow, Leeds, Belfast and in Dublin. Corr (1987:114) notes that McCaughey owned the Ivanhoe Hotel in Harcourt Street, Dublin, and also had the Princess Restaurant on Grafton Street. The 1911 Census lists Leonard McCaughey as a 70-year-old hotel proprietor from Antrim living in 72.1 Harcourt Street with a wife, three children, a cook and two servants. A search of Harcourt Street using the 'House and Building Returns' shows a number of private hotels:

- No. 65-66 is a private hotel managed by Louisa Savage from Co. Kildare.
- No. 70 owned and run by Mabel Allen whose place of birth is unclear.
- No. 74 owned by Isaac Bradley (44) from Lancashire and managed by Kathleen Moffat (24) from Co Louth.
- No. 79 is managed by Minnie Moore (41) and Alice Richards (30) both from England.
- No. 90 lists Elizabeth O Reilly as hotel proprietress, but place of birth is unclear.

Figure 7.
Principal Dublin Restaurants/Dining-Rooms listed in *Thom's Directory*

	1900	1905	1910	1915
Bailey, 2 and 3 Duke Street	*	*	*	*
Bewley's Oriental Café, 10 Westmoreland Street		*	*	*
Bodega, Commercial Buildings	*	*	*	*
Burton, The, 18 Duke Street (C. Gavin)	*	*		
Café Cairo, 59 Grafton Street		*	*	*
Central Restaurant, 17 D'Olier Street	*	*		
College Hotel and Restaurant, 3 and 4 College Street		*	*	*
Corn Exchange, 1 Burgh Quay	*	*	*	
Dublin Bread Company, 33 Dame Street and 4 Stephen's Green (6 & 7 Lower Sackville Street 1910 issue)	*	*	*	*
Douglas Hotel and Restaurant, 11 Eden Quay		*	*	*
Empire Restaurant, 29 Nassau Street	*	*	*	*
Franklin's (becomes Larchet's Hotel & Rest) 11 College Green	*	*		
Grand Restaurant, 8 Sackville Street Lr.	*	*	*	*
Harrison and Co., 17 Henry Street and 29 Westmoreland Street	*	*	*	*
Hyne's Restaurant, 55 Dame Street (Bethell & Watson, Props.)	*	*	*	*
Jammet's Restaurant (originally Burlington), 27 Andrew Street	*	*	*	*

In all of the private hotels listed above, the cooks and waitresses are Irish females and described as domestics. The Hotel Pelletier at 21 Harcourt Street, however, is run by a French widow Marie Pelletier (52) who lives with her two daughters, Gabrielle (25) born in London, and Juliette (19) born in Dublin. This information suggests she may have worked in London for a few years prior to coming to Dublin. The Hotel Pelletier employs a French chef, Jean Arthur Marquir (52), a widower, and an English waiter, Sydney Hitchcock (26), who is married but lives alone at the hotel. Both the kitchen maid and scullery maid, Eileen (24) and Kathleen

	1900	1905	1910	1915
Kidd's Ltd, 45 & 46 Nassau Street and 17 Henry Street				*
Metropole Grill and Restaurant, 1 and 2 Prince's Street	*	*	*	*
Mitchell & Co.10 Grafton Street		*	*	*
Parnell Restaurant, 158 Great Britain Street			*	*
Pillar Café Restaurant, 33 Lower Sackville Street			*	*
Quaney's Restaurant, 15 Castle Market			*	*
Red Bank (Oyster) Restaurant (Ltd), 19 and 20 D'Olier Street	*	*	*	*
Robert Roberts & Co. 19 Suffolk Street			*	*
Sackville Café (Nelson Café Co.), 33 Lower Sackville Street & 29 North Earl Street (1910 – 1 upper- prop. Wm. Hy. Huish)		*	*	
Shackelton, George, and Sons, Ltd. 7 Castle Market			*	*
Ship, 5 Abbey Street Lower	*	*	*	*
The Princess, (McCaughey Restaurant in 1921) 26 Grafton St.		*	*	*
Trocadero Restaurant and Grill, 64 Grafton Street		*		
Waverley Hotel and Restaurant, 4 Lower Sackville Street	*	*	*	*
X.L. Café, 86 Grafton Street	*	*	*	
Total	**17**	**25**	**26**	**24**

(28) Martin were from Dublin, but the two housemaids Margaret Dalton (30) and Lizzie Welwood (25) were from Tipperary and Kilkenny respectively.

One of the leading hotels in Dublin in 1911 was the Royal Hibernian Hotel on Dawson Street (Corr 1987:5). The business was purchased by Colonel Walter Tighe in 1905. According to *Irish Hotelier* (Oct 1954:15), the new owner brought in Paul Besson, from the famous Hotel Cecil, in London, as hotel manager. The 1911 Census lists Paul George Besson (30) from London as hotel manager; his Scottish wife Joan McLean Besson (33) as hotel

housekeeper; Edward Weiss (26) from Alsace Lorraine as second (assistant) hotel manager; Kathleen Jane Walsh (28) from Tipperary as confectioner and Sarah Brennan (23) from Queen's County as kitchen maid. There are 29 staff in total listed as resident in the hotel ranging from the manager and his wife to cashiers, assistant housekeeper, linen-keepers, stillroom maids, house maids, laundry maids and general servants.

COOK-DOMESTICS, COOKS, HOTEL COOKS, CONFECTIONERS, PASTRY COOKS AND CHEFS

There is a variety of occupational titles given for people who prepare food professionally within the 1911 Census. Figure 8 overleaf is a list of hospitality workers listed as born in the United Kingdom of Great Britain and Ireland. Figure 10 lists the foreign-born chefs and cooks I found listed as working in Dublin in 1911. Neither of these lists is definitive, merely a summary of the individuals I have come across while interfacing with the online Census. During my research I have come across numerous cooks-domestic, that is cooks working as domestic servants in a private household. Most of these individuals were boarding in the house of their employers, but I also discovered many a cook-domestic living out.

One particular house – 22.3 Cork Street – has a Mary Jeffers (36) as head of household, who is listed as a cook-domestic servant from Newbridge, Co. Kildare. There are 59 females boarding in this house, all of whom are domestic servants of one kind or another. This includes 9 cook-domestics, and 9 charwomen. More detailed information about domestic servants in Edwardian Dublin is available in Hearn (1993). Private hotels and some of the less salubrious hotels in Dublin employed either female cooks-domestic servants in their kitchens, or else kitchen maids and vegetable maids. Vegetable maids also appear in some of the more up-market hotels such as the Shelbourne Hotel, suggesting that a hierarchy existed in these kitchens and that vegetables were considered lower within that hierarchy than pastry or meat cookery.

Name	Age	Place of Birth	Occupation as listed in Census	Place of Employment (if known)
Francis Egan Jr.	26	Dublin	Cook in hotel	Mitchell's & Son
Peter Brady	34	Dublin	Chef	Mitchell's & Son
Thomas Brady	34	Cavan	Male Cook (Chef)	Not Known
Marrio Fortin	19	Scotland	Chef de Cuisine	Restaurant Continental
Joseph Graham	18	Dublin	Apprentice Chef	Grand Restaurant
Edward Joseph Brady	35	Dublin	Cook & Confectioner	Not Known
John McLaren	47	Scotland	Cook / Confectioner	The Imperial Hotel
Alice Monaghan	30	Meath	Cook	The Gresham Hotel
Kate Shelley	32	Kilkenny	Cook	The Gresham Hotel
Thomas Roger	25	England	Cook Domestic Servant	Kildare Street Club
Jane Walsh	28	Tipperary	Confectioner	Royal Hibernian Hotel
George Lovell	35	Dublin	Caterer	Mitchell's
Rebecca Elliot	20	Westmeath	Pastry Maid	The Wicklow Hotel
Susan Farrell	40	Cavan	Vegetable Maid	The Wicklow Hotel
Joanna O' Brien	22	Kilkenny	Vegetable Maid in hotel	The Shelbourne Hotel
Margaret May Larkin	35	Dublin	Scullery Maid in hotel	The Shelbourne Hotel
Kathleen Martin	28	Dublin	Scullery Maid	Hotel Pelletier
George Owen	22	England	Scullery Man in hotel	The Shelbourne Hotel
Margaret Byrne	24	England	Kitchen Maid	The Metropole Hotel
Lizzie McDonald	22	Galway	Kitchen Maid	The Salthill Hotel
Sarah Brennon	23	Queens Co.	Kitchen Maid	Royal Hibernian Hotel
Katherine Mulvany	28	Dublin	Kitchen Maid	Stephen's Green Club
Eileen Martin	24	Dublin	Kitchen Maid	Hotel Pelletier
Annie Bryant	40	Meath	Kitchen Maid–Domestic	The Hamman Hotel
Mary Power	36	Limerick	Kitchen Maid–Domestic	The Hamman Hotel
Mary Smith	21	Dublin	Scullery Maid	Stephen's Green Club
Pat Walsh	41	Dublin	Kitchen Porter	Stephen's Green Club
Kitty Donelan	28	Meath	Kitchen Maid–Domestic	The Kildare Street Club
Alice Sherlock	25	Meath	Kitchen Maid–Domestic	The Kildare Street Club
Mary Morrison	19	Dublin	Kitchen Maid–Domestic	The Kildare Street Club
Annie Duffy	25	Dublin	Kitchen Maid–Domestic	The Kildare Street Club
Agnes Murray	28	Dublin	Kitchen Maid–Domestic	The Kildare Street Club
Anthony Spain	32	Wicklow	Kitchen Clerk	The Kildare Street Club

Figure 8. Kitchen workers born in United Kingdom of Great Britain & Ireland (www.census.nationalarchives.ie).

Name	Age	Place of Birth	Occupation as listed in Census	Place of Employment (if known)
Francis Egan Jr	62	Dublin	Waiter	Not Known
Laurence McLean	32	Armagh	Head Waiter in Club	Stephen's Green Club
John Russell	19	Dublin	Waiter in Club	Stephen's Green Club
Edward Wynne	23	Carlow	Waiter in Club	Stephen's Green Club
Michael Hennesy	19	Cork	Waiter	Stephen's Green Club
Timothy Cronin	19	Dublin	Waiter in Club	Stephen's Green Club
George Dunne	22	Dublin	Waiter	The Salthill Hotel
Patrick Horan	33	Kildare	Waiter	The Salthill Hotel
John Reilly	53	Mayo	Waiter	Not Known
Michael Hendrick	22	Wexford	Waiter	Grand Restaurant
Vincent Owens	27	Roscommon	Waiter	The Metropole Hotel
James Egan	46	Westmeath	Waiter Domestic Servant	Unemployed
Peter Paul Egan	20	Dublin	Waiter Domestic Servant	Not Known
Thomas Brady	27	Dublin	Hotel Waiter	Unemployed
Sydney Hitchcock	26	England	Waiter	Hotel Pelletier
Randolph Beazley	22	Dublin	Waiter	Possibly Red Bank
Lizzie Byrne	29	Dublin	Waitress	The Gresham Hotel
Caroline Young	34	England	Waitress	The Four Courts Hotel
Bridget Rooney	25	Dublin	Waitress	The Four Courts Hotel
Annie Moran	24	Kildare	Waitress	The Four Courts Hotel
Angela Ryan	23	Dublin	Waitress in Refreshment Saloon	Not Known
Mary A. Gavin	20	Dublin	Hotel Waitress	Not Known

Figure 9. Waiters and waitresses born in United Kingdom of Great Britain & Ireland (www.census.nationalarchives.ie).

Of the fifteen listings I have found for 'chef', only two were born in Ireland, one in Scotland (albeit of a Belgian father), seven were born in France, three born in Switzerland, two in Germany and one in Belgium. One apprentice chef from Dublin was also listed. The thirteen foreign-born chefs I have identified show a significant increase from the seven chefs listed in the 1911 Census reports. These chefs are not domestic servants; indeed the Census shows that many of them employ domestic servants of their own. The fact that Frederick Mack and Alfred Boseberger included their

Name	Age	Place of Birth	Occupation as listed in Census	Place of Employment (if known)
Zenon Geldof	30	Belgium	Hotel Chef	Central Hotel
Vigga Marinon Hanson	30	France	Chef	Imperial Hotel
Pierre Besson	30	France	Cheff–Cook	Not Known
Pierre Lebault	39	France	Chef	Not Known
Rene Laroche	25	France	Chef	Royal Marine Hotel
Elie Desachy	60	France	Chef	Jury's Hotel
George Desachy	32	France	Chef	Not Known
Jean Arthur Marquir	52	France	Chef	Pelletier Hotel
Victor Espalien	38	France	Cook	Not Known
Adolf Gehrig	28	Germany	Pastry Cook in hotel	Shelbourne Hotel
Camille Riss	20	Germany	Cook in hotel	Shelbourne Hotel
Willy Luft	20	Germany	Cook in hotel	Shelbourne Hotel
Antonio Haesler	19	Germany	Cook in hotel	Shelbourne Hotel
Frederick Mack	42	Germany	Cook Domestic Servant in Gresham Hotel	Gresham Hotel
Otto Camphausel	29	Germany	Chef	Not Known
William Heller	31	Germany	Hotel Cook	Not Known
Fritz Stoddman	23	Germany	Chef	Not Known
Alfred Boseberger	30	Switzerland	Chef in Dolphin Hotel	Dolphin Hotel
Lucien Mayor	25	Switzerland	Chef	Not Known
Gustav Bauman	30	Switzerland	Chef in Hotel	Not Known
Joseph Ramoni	30	Italy	Cook	Refreshment Rooms Kingsbridge
Antonio Stratta	26	Italy	Cook in hotel	Shelbourne Hotel

Figure 10. Foreign-born chefs and cooks working in Dublin (www.census.nationalarchives.ie).

place of work under occupation on the census form (Fig. 10), as was also done by George Robert Olden (Fig. 12) suggests a pride in their occupation and place of work.

The average age of the foreign-born chefs and cooks working in Dublin in 1911 (Fig. 10) was 31. Only two of the eight Germans, and neither of the Italians, are listed as chefs. All three Swiss and seven out of the eight French are listed as chefs. This may be a cultural pattern; France being the home of *haute cuisine* and Switzerland

Name	Age	Place of Birth	Occupation as listed in Census	Place of Employment (if known)
Charles Bauman	31	Germany	Waiter	Not Known
Frederick Voglesang	22	Germany	Waiter	Not Known
Herman Berthold	24	Germany	Waiter	Shelbourne Hotel
Otto Reil	20	Germany	Waiter	Shelbourne Hotel
Otto Laabs	28	Germany	Waiter	Shelbourne Hotel
Herman Caspor	29	Germany	Waiter	Shelbourne Hotel
Hans Czech	20	Germany	Waiter	Shelbourne Hotel
Hans Bezold	35	Germany	Waiter	Not Known
Louis Kruger	43	Germany	Waiter	Malahide Hotel
Hugo Englehardt	20	Germany	Waiter	Shelbourne Hotel
Christie Gutekunst	21	Germany	Waiter	Shelbourne Hotel
Max Henze	25	Germany	Waiter	Shelbourne Hotel
Arthur Littroch	22	Saxony	Waiter	Not Known
Ernst Chamartin	25	Switzerland	Waiter	Shelbourne (by 1919)
Joseph Trapl	22	Bohemia	Waiter	Shelbourne Hotel
Mathias Pleiler	22	Austria	Waiter	Shelbourne Hotel
Fritz Ketmaneek	23	Austria	Waiter	Shelbourne Hotel
Charles Joseph Stauber	42	Austria	Waiter	Not Known
Edward Ganz	27	Austria	Waiter	Not Known
Charles Skala	25	Austria	Waiter	Not Known
Joseph Kramer	19	Austria	Waiter	Shelbourne Hotel
George Korber	30	Austria	Waiter	Not Known
Charles Schwartz	26	Austria	Waiter	Not Known
Charles Jasverek	21	Austria	Waiter	Not Known
Anton Klaffenboik	33	Austria	Waiter	Not Known
Karl B. Gloschler	31	Austria	Waiter (hotel)	Not Known
Gustav Bruns	21	Corsica	Waiter	Malahide Hotel
Louis Pivert Sr.	52	France	Hotel Waiter	Not Known
Alphonse Drucone	19	France	Waiter	Jury's Hotel
Louis Pivert Jr.	21	France	Hotel Waiter	Not Known
George Demaizieres	39	France	Head Waiter	Jammet Hotel and Restaurant

Figure 11. Foreign-born waiters working in Dublin (www.census.nationalarchives.ie).

being the first country to develop a professional tourist industry, including professional hotel and catering schools.

WAITERS AND WAITRESSES

Thirty one foreign-born waiters have been identified from my research of the 1911 Census (Fig. 11). Twelve waiters come from Germany, eleven from Austria, four from France, and one each from Switzerland, Corsica, Saxony, and Bohemia. The average age of these waiters is 27. Fourteen waiters and five waitresses were also identified in the Census as born in the United Kingdom of Great Britain and Ireland (Fig. 9).

The Shelboune Hotel seems to have only employed male foreign-born waiters, while the Stephen's Green Club employed only male waiters. Waitresses were employed in the Gresham Hotel, the Four Courts Hotel and in many of the private hotels identified on Harcourt Street. Silver service was the norm in restaurants serving *haute cuisine*, and the waiters would have engaged in the specialized 'table arts', carving, filleting and flambéing in the dining-room in front of the guests.

PROPRIETORS AND MANAGERS OF DUBLIN'S HOTELS AND RESTAURANTS

The principal Dublin restaurants/dining-rooms listed in *Thom's Directory* include the Bailey, Bodega, D.B.C., Harrison's, Hyne's, Kidd's, Jammet's, Red Bank and Metropole (Fig 7). Some of the restaurants associated with hotels such as the Gresham, Royal Hibernian, Shelbourne, Dolphin, Wicklow, Jury's or Moira are not listed separately as restaurants in *Thom's*. Searches of the 1911 Census online for Kidd (from Kidd's Restaurant), and Watson or Bethell (both listed as proprietors of Hyne's Restaurant) proved unsuccessful, even when refined by using street names or variations of the spelling. Not one of the 385 Watsons I checked had anything to do with catering. I had better luck with the Red Bank Restaurant and the Empire Restaurants. I knew from advertisements and articles in *The Irish Times* that the Red Bank Restaurant was owned by John Whelan at the turn of the century, and that one of the leading shareholders of the Red Bank Restaurant Ltd. was solicitor Thomas Montgomery. The 1911 Census lists John Whelan (73) as

a retired hotel and restaurant proprietor, born in Wicklow and living with his Carlow-born wife Mary (64). Living with them at 7 Shrewsbury Road is their Dublin-born daughter, Katherine Maude (28), her husband Thomas Montgomery (35), listed as a solicitor, their one-year-old son John Whelan Montgomery, and one general domestic servant, Mary Ellen Hawkins (23) from Dublin.

A notice in *The Irish Times* (30/7/1915) led me to identify Thomas Edward Williams as the manager of the Red Bank Restaurant. The 1911 Census has English-born Thomas (46) listed as 'manager restaurant', living with his English wife Mary Ellen (44) with three English-born children and one Dublin-born girl aged 13. They live at 12 Malahide Road West Side. Regular advertisements in *The Irish Times* for the Empire Restaurant listed J. McEntagart as manager. The 1911 Census lists John George McEntagart (62), born in India, as a restaurant-keeper and farmer living at 8 Butterfield, Rathfarnham with his Belfast-born wife Sarah Montgomery (43), and three children ranging in age from 20 to 24, all born in Greystones, Co. Wicklow. The Greystones connection may suggest that McEntagart had previously managed the well-known LaTouche Hotel, Greystones.

Keyword searches of *The Irish Times* archive had identified an advertisement in 1861 for the Café de Paris, in Lincoln Place, making it the earliest reference I have found to date of a French restaurant in Dublin. Using the 1911 Census online I searched Lincoln Place and found a restaurant still listed at number 15, run by a Jane Barrett (72) from Magherafelt and her partner Catherine Blake (53), whose place of birth is unclear. William Henry Huish is listed with both the Pillar Restaurant and Sackville Café (Nelson's Café Co.) at 33 Lower Sackville Street in *Thom's Directory*. He is listed in *The Irish Times* as a member of the Irish Hotel and Restaurant Proprietors Association, which organized the culinary competitions at the Irish Food and Cookery Exhibitions. He was also a member of the Universal Food and Cookery Association (UFCA 1905). Having difficulty locating Huish in the 1911 Census,

Name	Age	Place of Birth	Occupation as listed in Census	Place of Employment (if known)
Theodore Witzig	27	Switzerland	Restaurant Proprietor	The Salthill Hotel
Alfred Bessler	45	Switzerland	Hotel Proprietor	The Salthill Hotel
Louis Adolphe Duvoisin	27	Switzerland	Assistant Hotel Manager	The Shelbourne Hotel
Camille Fauvin	51	France	Restaurant Proprietor	Restaurant Continental
Michel Jammet	53	France	Restaurateur–Manager	Jammet Hotel & Restaurant
Louis Henry Schmiedel	44	France	Club Manager	The Stephen's Green Club
Marie Pelletier	52	France	Hotel Keeper	Hotel Pelletier
Louis Sandross	72	Germany	Retired Hotel Manager	Not Known
Edward Weiss	26	Lorraine Alsace	Second Hotel Manager	The Royal Hibernian Hotel
James Farrelly	40	Queensland	Hotel Manager	The Gresham Hotel
Robert HenryFortin	32	Belgium	Restaurant Manager	Not Known
John George McEntagart	62	India	Restaurant Keeper / Farmer	Empire Restaurant
Thomas E. Williams	46	England	Manager Restaurant	The Red Bank Restaurant
Charles Dejonge	45	England	Boarding House Proprietor	Not Known
Paul George Besson	30	England	Hotel Manager	The Royal Hibernian Hotel
Henry George Kilbey	54	England	Hotel Proprietor	The Four Courts Hotel
Gerald Woods	36	England	Hotel Manager	The Metropole Hotel
Robert Ross	48	Scotland	Hotel Proprietor	4 Sackville Street
George Lloyd	43	Wales	Club Steward	The Kildare Street Club
Leonard McCaughey	70	Antrim	Hotel Proprietor	Ivanhoe Hotel & Veg. Rest.
Joseph Armstrong	45	Dublin	Hotel Proprietor	The Hamman Hotel
Harriette Marie Smith	56	Dublin	Hotel Manageress	The Granville Hotel
Ellen Dowse	28	Wicklow	Restaurant Manageress	The Bailey Restaurant
George Robert Olden	50	Cork	Manager Shelbourne Hotel	The Shelbourne Hotel
Jane Barrett	72	Magherafelt	Restaurant	15 Lincoln Place
Thomas Mahon	36	Wexford	Hotel Manager	The Wicklow Hotel
John Whelan	73	Wicklow	Retired Hotel & Restaurant Proprietor	The Red Bank Restaurant
William Henry Huish	38	England	Cinematographer	Pillar Cinema and Café
William Chas. Jury	45	Dublin	Hotel Keeper	Jury's Hotel
Henry Jury	42	Dublin	Hotel Keeper	Jury's Hotel
Georgina Jury	43	Dublin	Hotel Keeper	Jury's Hotel

Figure 12. Proprietors and Managers of Dublin Hotels and Restaurants (www.census.nationalarchives.ie).

I used the star (*) option for wild card letters. By searching for H**sh, I found English-born William Henry Haish (38) listed as a cinematographer, married to Eveline (34) from England, and living at 13 Lindsay Terrace, Botanic Road, with their three children. Living with them is William's English sister-in-law Lillian Hill (24) who is listed as a photographic resonator. She clearly works with William in the Pillar Cinema which also had a café and restaurant.

Jury's Hotel, 6 College Green, has William Chas. Jury (45), his brother Henry (42) and sister Georgina (43) – all single and Dublin-born – listed as hotel-keepers. Also living at the hotel is a 19-year-old French waiter Alphonse Drucon; Michael Purcell (56) a waiter domestic from Kings Co., and Bridget Lynch (26) kitchen maid domestic from Cavan. There are 24 staff (including the three owners) listed, along with 27 visitors, mostly from England or Scotland. All the servants are listed as domestic whether kitchen maids, stillroom maids or pageboys.

Gerald Woods (36) from England is listed as hotel manager at the Metropole Hotel, 21 Sackville Street Lower. Also living there were Vincent Owens (27) waiter from Roscommon, and Margaret Byrne (24) from England listed as a kitchen maid. Listed as living in 8 Sackville Street – beside or above the Grand Restaurant – are Michael Hendrick (22), a waiter from Wexford, and Joseph Graham (18) from Dublin who is listed as an 'Apprentice Chef'. Robert Ross (48) from Scotland is listed as hotel proprietor at 4 Sackville Street Lower but has no catering staff living-in.

George Lloyd (43) from Wales is the club steward of the Kildare Street Club, No. 1 Kildare Street, where English-born Thomas Roger (25) is listed as 'cook domestic servant'. There are 32 servants listed in the census although only 6 guests registered as having spent the night. The servants include five waiters: John Brophy (17) and Robert Macdona (19), both from Dublin, Thomas Whitley (25) from Cavan, and both Joseph Dack (30) and John Byrne (19) from Wexford. Anthony Spain (32) from Wicklow is listed as kitchen clerk. Listed as kitchen maids domestic servants are Kitty Donelan

(28), Alice Sherlock (25) both from Meath and Mary Morrison (19), Annie Duffy (25), and Agnes Murray (28) from Dublin. James Wilson (39) from Armagh is wine butler domestic servant. The entire staff are categorized as domestic servants on the return.

The 31 proprietors and managers of Dublin restaurant and hotels identified in this research are listed in Figure 12. They include twelve foreign-born individuals – four French, three Swiss, and one each from Germany, Lorraine Alsace, Belgium, Australia and India. The remaining thirteen include five born in England, one each from Scotland and Wales, and the remainder are Irish born.

CORRECTIONS

There are clearly some discrepancies between the figures shown in the 1911 Census reports – available in the Central Statistics Office – and the reality when you probe the online Census. The 1911 Census report listed 'chef' as the occupation of seven foreign-born persons working in Ireland. This research has identified thirteen foreign-born chefs working in Dublin alone – a number I believe would rise with further investigation. Four French chefs are listed as award-winners from Jammet's Hotel and Restaurant in 1912. These particular four individuals may not have been in Dublin for the 1911 Census but their presence suggests that Jammet's employed at least four (and probably significantly more) chefs in 1911, at least some of whom were likely to be French. The head chefs of the Shelbourne Hotel, Royal Hibernian Hotel, Jammet's Hotel and Restaurant, the Red Bank Restaurant, the Bailey Restaurant, or the Metropole Hotel have not been identified in this research, but are likely to have been French or French-trained.

The listing of Michel Jammet as born in London is clearly an error since my research shows that both he and his brother François were born in St Julia de Bec, near Quillan, in the French Pyrenees to Barthelémy, farmer, and Catherine (née Bourell) (Jammet 2005; Mac Con Iomaire 2006). This mistake skews the statistics for foreign-born eating-house keepers, since in the 1911 Census, foreign

meant born outside of the United Kingdom of Great Britain and Ireland. I have found the term 'restaurant' used frequently in the enumerators' house and building return forms, yet the term is not used in the correlation of results in the 1911 census reports.

Most of the errors I have discovered during this research are minor typographical ones, which are understandable when interpreting handwritten script. Indeed the online Census has a specific online form for reporting errors in transcription. Errors found and corrections suggested are listed below.

Error in Transcription	**Suggested Correction**
Louis Jemmet	Louis Jammet
Lenon Geldof	Zenon Geldof
Mes? Fortin	Marrio Fortin
Charles Skaia	Charles Skala
Caroline Jonny	Caroline Young
Ernest Chanailin	Ernest Chamartin
Karl B. Gloechlerz	Karl B. Gloschler
William Henry Haish	William Henry Huish

Figure 13. Transcription errors and suggested corrections.

CONCLUSIONS

The 1911 Dublin Census Online is a fascinating tool of addictive qualities that any social historian or genealogist will find hard to resist. One of the most beneficial techniques used during this research was the use of common forenames of foreign nationals – Louis, Pierre, Michel (France); Gustav, Otto, and Fritz, Alfred (Germany and Switzerland), Antonio, Luigi (Italy). Another search technique that yielded rewards was the use of the star (*) function for surnames. A search for p***i will reveal Italian families Pisani, Pini, Pedreschi, Panlinelli and Palmieri. A search for s***tz will reveal the Germanic surnames Schmitz, Schultz, Schwartz, Shmulowitz and Splimtz. Where there are many options, particularly with Irish and English names, the search can be simplified by using the sex and age filters. The age filter will offer you entries plus or minus

five years of the age you propose the party you are searching for to be in 1911.

I set out to find details of chefs, cooks, waiters and restaurateurs working in Edwardian Dublin. I had 22 names of award-winners from four years of culinary competitions (1909–1912). I found 15 of the 22 names and discovered where they lived, their marital status, and where they were born. I also discovered whether they had family members working in the catering or hospitality industry. By studying the ages and place of birth of their children, I was able to develop a picture of how long they had been domiciled in Dublin and where they may have previously worked. I was unable to find seven of the culinary award-winners but, by using various techniques, I unearthed the details of over 100 hospitality workers working in Dublin in 1911. Patterns emerge from the research, such as the frequency of Continental chefs and waiters working in London or Scotland, where they meet or marry either an Irish or a Scottish girl, prior to moving to Dublin. There is often a tradition of hospitality in the family, where sons follow their father's footsteps into the business. The pattern of female cooks and kitchen maids usually working in private homes or at the lower to middle levels of the hospitality market is still evident. Male cooks are more frequent in higher-class establishments, but foreign-born cooks, chefs and waiters seem still to carry an extra cachet, as was the case in Georgian Dublin. However, the success of both Francis Egan and Peter Brady in the culinary competitions is a positive sign of skills-transmission and the development of an indigenous industry.

The information I have uncovered is indicative rather than definitive regarding the structure, size and economic health of Dublin's Edwardian restaurants. One thing is certain; I have a much richer understanding of how restaurants developed in Dublin at this time, thanks to the serendipity of the 1911 Census being made available online in November 2007.

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