

# Tudor kitchens revealed

## Chronology

1526	The Eltham Ordinances are written. They detail how the royal household, including the times of meals, and how much and the kinds of food everybody was given to each person.
1527	Cardinal Wolsey's banquet for French ambassadors at court includes more than a hundred sculpted puddings, called subtleties.
1529	Kitchens were expanded to cope with the large numbers of people at the palace as part of Henry VIII's Court.
1531	Henry stayed at Hampton Court for three weeks in November and December. This is probably the first time his new kitchens were used.
1537	Henry was injured in a jousting accident and unable to stay active. He began to put on weight as his appetite increased and his exercise diminished. As a young man of 6'2" his waist had measured 35 inches; by the end of his life he was struggling into a 54-inch waistband!
1540	The Eltham Ordinances are updated by Thomas Cromwell, Henry VIII's chief minister.
1542	The menu for the Feast of St John the Baptist on Midsummer Day included roast beef, venison pie, baked carp in wine with prunes, beef with vinegar sauce, stuffed roast boar and creamed almonds.
1554	In Mary I's reign, a Spanish visitor in 1554 described her kitchens as 'veritable hells, such is the stir and bustle in them...'
1559	Elizabeth I has a new Privy (private) kitchen built to cook her meals. It still survives as the Privy Kitchen coffee shop for palace visitors.
1717	George I felt he needed a brand new kitchen so a new building was built outside the palace.
1942	Lady Baden-Powell, head of the Girl Guides movement, was granted a 16-room apartment which included a large part of the Great Kitchen. One huge fireplace had even been converted into a bathroom.
1979	The Baden-Powell part of the kitchen was demolished.

