

National College of Art and Design

Faculty of Craft Design: Ceramics

**Title: The History of Tea and Coffee Drinking in Dublin - Bewleys Café, a
Case Study**

By: Alison Byrne

**Submitted to the Faculty of History of Art and Design and Complementary
Studies in Candidacy for the Degree of Bachelor of Design, 1999.**

ACKNOWLEDGEMENTS

My thanks to Peter Pearson for sharing his knowledge on this subject, Mary & Alfred Bewley for sharing their memories and Nicola Gordon Bowe for all her guidance.

TABLE OF CONTENTS

List of Plates	Page iii - iv
Introduction	Page v
Chapter 1. An Introduction to Tea & Coffee Drinking In Ireland and England	Page 1 -11
Chapter 2. Coffee & Tea Equipment	Page 12 - 20
Chapter 3. Tea & Coffee and the Diet of the Irish 1660-1960	Page 21 -25
Chapter 4. Bewleys Cafés in Dublin 1896-1960	Page 26 -38
Chapter 5. Bewleys Today	Page 39 -51
Conclusion	Page 52
Bibliography	Page 53 - 54

LIST OF PLATES:

Fig. 1	Women's petition against coffee.	page 5.
Fig. 2	The Men's answer...	page 5.
Fig. 3	Renna Coffee Cup.	page 15.
Fig. 4	Denby Coffee pot.	page 15.
Fig. 5	Langley coffee jug.	page 16.
Fig. 6	Lovatts coffee jug.	page 16.
Fig. 7	Tea tasting jugs and cups.	page 17.
Fig. 8	Wedgwood style teapot.	page 17.
Fig. 9	Chinese teapot.	page 18.
Fig. 10	Large brown Denby teapot.	page 18.
Fig. 11	Customs House; Dublin 1893.	page 23.
Fig. 12	Bewley's menu.	page 29.
Fig. 13	Sackville Street - 1900.	page 29.
Fig. 14	Bewley's logo, 1900.	page 32.
Fig. 15	Oriental tea bins.	page 32.
Fig. 16	Oriental tea bins.	page 32.
Fig. 17	Oriental blue and white porcelain.	page 33.
Fig. 18	Decorative flower pot.	page 33.
Fig. 19	Oriental plates.	page 33.
Fig. 20	Oriental tea pots.	page 35.
Fig. 21	Architects drawing.	page 35.
Fig. 22	Harry Clarke room.	page 41.
Fig. 23	Bentwood chair.	page 41.

Fig. 24	High-backed chair.	page 42.
Fig. 25	Harry Clarke room.	page 42.
Fig. 26	Harry Clarke room.	page 44.
Fig. 27	Perspex and copper light.	page 45.
Fig. 28	Chandelier.	page 45.
Fig. 29	Lighting.	page 45.
Fig. 30	Oriental wallpaper.	page 46.
Fig. 31	Oriental wallpaper.	page 46.
Fig. 32	Mahogany fittings.	page 46.
Fig. 33	Tea and coffee cups.	page 48.
Fig. 34	Tea and coffee cups.	page 48
Fig. 35	Tea and coffee cups.	page 48
Fig. 36	Bewleys logo 1999.	page 49.
Fig. 37	Cups and milk jugs.	page 49.

Introduction

When researching this topic I was surprised at how little knowledge we, the tea and coffee-consuming public have about two beverages, which are central in our diet and daily lives. Since 1938 when Nescafe first developed freeze dried coffee, it became instantly accessible to a mass audience as it was quicker and easier to prepare and therefore cheaper to buy. Pre-packaged tea and coffee, vending machines and the growth in tea and coffee shops have all contributed to their centrality in our daily lives. Coffee still enjoys a higher social status than tea, partly because of it's strange and expensive image that coffee still enjoys.

My aim in this thesis is to examine the history of tea and coffee drinking that has led to its acceptance and popularity today. A case study about Dublin's oldest and most famous café 'Bewleys', in the 19th and 20th century shows how Dublin society accepted these beverages, the receptacles they used to drink them, and the surrounding in which they did this.

CHAPTER 1.

An Introduction to Tea and Coffee Drinking in Ireland and England

The consumption of tea, coffee and chocolate in our society today is such a cliché and so ordinary that it is surely impossible for us to imagine quite how radical these drinks were to people in 17th century Europe. All three beverages have ancient beginnings in the countries that grew their respective leaves and beans, but it wasn't until European travel and trade increased in the 16th century that they could be brought to Europe. The history of these three popular drinks is very long. Their taste and how they are prepared and served have evolved and changed dramatically over the course of time.

From the earliest times in China, tea was renowned for its properties as a healthy, refreshing drink, but it was not until the Tang Dynasty (6818-906 BC) that tea became China's national drink and the word *ch'a* was used to describe it. The first mention of tea outside China and Japan is said to be by the Arabs in 850 AD (Tea Council, 1999, p. 2) and it was they who were reputed to have brought the drink to Europe via the Venetians. European references to tea and also porcelain appeared as early as 1560, in the reports made by Dominican and Jesuit priests sent to eastern countries such as China and Turkey as missionaries. Friar Gaspar De Cruz made one such reference:

"Whatsoever person or persons come to any mans house of qualitie, hee hath a custome to offer him in a fine basket of Porcelane, or as many as the persons are, with a kinde of drinke which they called Cha, which is somewhat bitter, red and medicinall." (Brown, 1995, p.15)

References to coffee appeared a little later, an Italian wrote from Constantinople in 1615,

"The Turks have a drink of black colour, which during the summer is very cooling, whereas in the winter it heats and warms the body. They swallow it hot as it comes from the fire and they drink it in long draughts, not at dinner time, but as a kind of dainty and sipped slowly while talking with ones friends. One cannot find any meetings among them where they drink it not... With this drink which they call "cahue", they divert themselves in their conversations... When I return I will bring some with me and I will impart the knowledge to the Italians." (Roden, 1994, p.10)

At this time many European travellers to the East were reporting the same strange drink 'as black as ink' and it was, coincidentally, Venetian traders who were responsible for the introduction of coffee beans into Europe from Constantinople during the same year as the above quotation. This was almost five years after the Dutch had brought tea into Europe and almost eighty years after cocoa had been introduced by the Spanish. (Roden, 1994, p. 11) From the sixteenth century onwards, Britain was closely involved with the Islamic world as the Ottoman Empire spread westwards through central Europe and the Mediterranean and Britain's trade network expanded eastwards to meet it. The Muslims' superiority at sea allowed them to capture and sink many large British vessels and it was reported that between 1609 and 1616, 466 British ships had been attacked by Ottoman ships and their crews led away in chains. (Dalrymple, 1999, p. 6) It was also reported that at this time large numbers of the British captives were actually converting to Islam by their own will. Charles II sent a Captain Hamilton to ransom some of the captured British but, amusingly, they refused to return. The humiliated Hamilton wrote that they were now,

"Partaking of the prosperous Successes of the Turks. They are tempted to forsake their God for the love of Turkish women- such ladies are generally very beautiful" (Dalrymple, 1999, p. 6)

This was merely the beginning of the lure of the Orient which was to attract the West to its beautiful objects, style and eventually in the mid-17th century, the newly fashionable drink of coffee which put the drinker under the "*power of the Turkish spell*". (Dalrymple, 1999, p. 6) Trade with the Islamic Empire began to flourish and by the end of the 17th century trade with Turkey accounted for almost one quarter of all England's overseas commercial business. With Dublin being a centre of British rule for centuries, naturally this trade would have affected Ireland also, although it was only in the late 18th century that Britain passed a bill allowing Ireland to trade with Africa, America and the Islamic world.

Obviously this was the beginning of an extremely profitable trade for the Arabs who rightfully guarded it for one hundred years while they were the sole providers of coffee to the world. Coffee plantations were heavily guarded and no berries were allowed out of the country before first being set into boiling water to destroy their ability to germinate. In these early times most of the coffee supplied to

THE UNIVERSITY OF CHICAGO

DEPARTMENT OF THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

THE HISTORY OF ARTS

European markets was shipped from the ports of Alexandria and Smyrna and as the consumption of coffee increased around the world, so too did the understanding of the nature and possibilities of the plant. Surprisingly, it was a pilgrim from India who smuggled out the first beans capable of germination and, following this, Western merchants smuggled coffee plants out of the East to be planted elsewhere. There began the recognition of the commercial and economic advantages of cultivating the bean. Claudia Roden reported that the Netherlands East India Company (V.O.C) was the first to set up plantations and by the end of the 17th century, they had set up plantations in the Dutch colonies of Ceylon, Java, Sumatra, Celebes, Timor and Bali. (Roden, 1994, p. 12) The French soon followed, with the British and the Brazilians following the trend. The consumption of coffee had begun to extend throughout the world and by the end of the century the Brazilians had attained dominance in the world coffee production, a position they still hold today in the late twentieth century.

The reasons for the initial acceptance of both tea and coffee and the debates regarding their advantages and disadvantages were the subject of great discussion in the late 17th and early 18th centuries. The arguments both for and against can actually seem quite whimsical to us, for whom both beverages are such everyday items. The keen interest in tea and coffee occurred at a time when there was also a great interest in scientific study, but medical science had not yet reached its peak and there was much speculation regarding any new food or drink. A person's health was said to be controlled by their diet, so I'm sure there was plenty of stigma attached to these new hot beverages which came from foreign countries, mostly unheard of to the ordinary people of the time.

Coffee Drinking and Coffee Houses in Dublin 1660 - 1860

At first both tea and coffee were appreciated for their reputed medicinal qualities. An English newspaper of 1657 described coffee as having

" Many excellent vertues, closes the Orifice of the Stomack, fortifies the hearth within, helpeth Dijestion, quickneth the Spirits, macketh the heart lightsome, is good against Eyesores, coughs or Colds, Rhumes, Head-ache..." (Roden, 1994, p.19)

Naturally the fact that they were seen as medicines would have taken away from the sheer pleasure of the taste and enjoyment in drinking of both beverages. Tea, after many debates, became quite respectable and was an established custom among the wealthy by 1685 (Bramah, 1972, p.133) but coffee, on the other hand, was still seen to have a slightly subversive aura attached to it. The popularity of these drinks was ensured sometime around 1659, when the first sugarcane refinery was set up on English soil and somebody thought to add it to tea and coffee to decrease their bitterness. (Brown, 1995, p.14) The eventual widespread acceptance of coffee came through the opening of coffee houses, the first of which was opened in Oxford, England in 1651, in Dublin, Ireland around 1680 and since then various styles of coffee houses have been set up around the world for the simple purpose of brewing this beverage. Following the earlier conversion to Islam of many merchants and other free men attracted by what they saw in the Ottoman Empire, many English were scared and wary of this foreign Turkish drink. Some even took the extreme views that perhaps coffee drinking was a plot so that Islam could destroy Christendom. Although coffee houses were spreading all across England and were very popular to men of all walks of life during the late seventeenth century, the British Government of the day perceived the expansion of them as suspicious and was dismayed by the decline in revenues from liquor sales. Strangely enough, they found support in an unlikely section of society. Women had been undemocratically barred from all coffee houses in England, since they were seen as a male domain. 'The Women's Petition Against Coffee', (Fig. 1) printed in 1674 in Restoration London, stated 'the Grand Inconveniences accruing to their SEX from the Excessive Use of that Drying, Enfeebling LIQUOR'. (Bramah, 1972, p.49) In other words they were blaming the falling birth rate at that time on their husbands' use of coffee, leaving them sterile or even impotent. Naturally the coffee

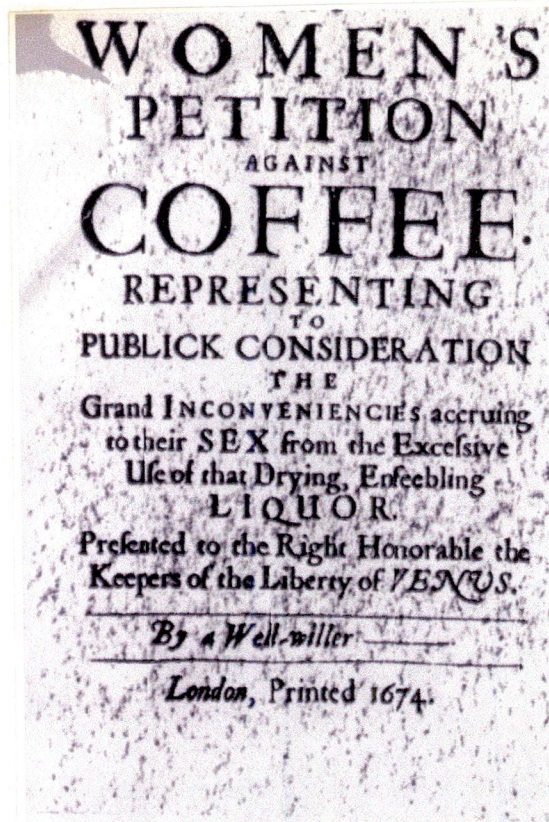


Fig.1 Women's petition against coffee
Published in 1674

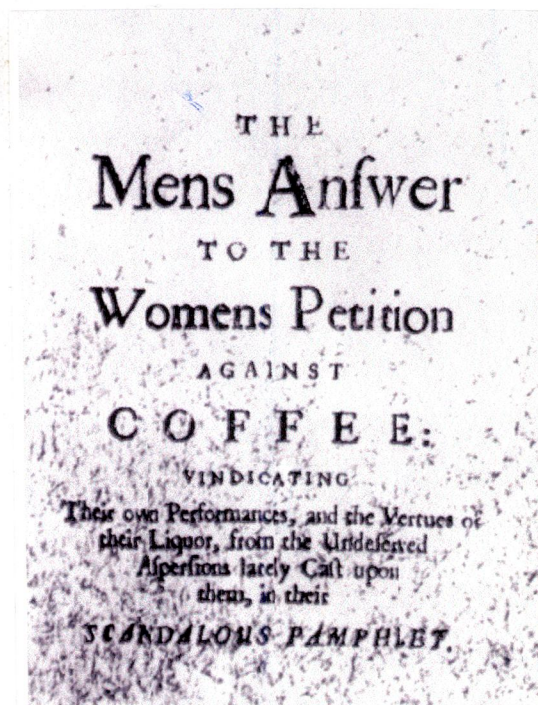


Fig.2 The Men's answer ...
Published in 1674

drinkers defended themselves and responded to the women's declaration with the 'The Men's Answer to the Women's Petition'. (Fig. 2) King Charles II responded to both petitions by issuing a Royal Proclamation on December 29th, 1675 that all coffee houses should be closed in the following two weeks. (Bramah, 1972, p. 46) It obviously didn't have the desired effect because the popularity of the coffee houses continued to grow, not only in England, but also in Italy, France, Ireland and most of Europe. In Italy, coffee houses doubled as both barbers' shops and gambling houses. By 1843 Paris had around 3000 coffee houses, but originally the French bourgeoisie ignored coffee, preferring their national drink of wine and leaving the Oriental style coffee houses to the poorer classes. The consumption of coffee grew in the 18th century as prices declined and the supply of coffee increased. The coffee and tea habit entered Ireland much like the rest of Europe and according to Louis Cullen, coffee houses were quickly coming into vogue in mid-17th century Dublin. (Cullen, 1968, p. 68) However it wasn't until the early 1800's that tea in particular became a staple part of the diets of all classes of Irish people. (Mahon, 1991, p. 39)

The influence of coffee houses was and still is extensive in political, social, literary and commercial circles of society. They were good meeting places for merchants, insurance brokers and many others to seek business. Dublin more than any other city, such as Cork or Belfast gained from the growth of trade with England and, obviously influenced by its neighbouring island, coffee houses too came into fashion in Dublin, although I'm sure they weren't quite as popular as the numerous taverns and public houses throughout the city. A French traveller, Jorevin de Rocheford, thought of Dublin in 1668 as "*one of the greatest and best peopled cities in Europe*". (Cullen, 1972, p. 67)

In the seventeenth century, Dublin City with its population of around 40,000 was spreading beyond its medieval walls and becoming quite fashionable. The streets of central Dublin were the same since medieval times and with the continuous increase of traffic, such as private carriages and 80 licensed hackneys; it must have been very congested. In 1650 there were reckoned to be around 1,180 drinking houses, which undoubtedly led to open drunkenness, crime and disorder. Even the crypt in Christ Church Cathedral was converted into a tavern where 'sepulchral boozing flourished'. (Kearns, 1996, p. 1) Louis Cullen reported that the first public lighting was

1. The first part of the document is a letter from the President of the United States to the Congress.

2. The second part is a report from the Secretary of the Treasury on the state of the Union.

3. The third part is a report from the Secretary of the Navy on the state of the Navy.

4. The fourth part is a report from the Secretary of the War on the state of the War.

5. The fifth part is a report from the Secretary of the Interior on the state of the Interior.

6. The sixth part is a report from the Secretary of the Agriculture on the state of the Agriculture.

7. The seventh part is a report from the Secretary of the Commerce on the state of the Commerce.

8. The eighth part is a report from the Secretary of the Education on the state of the Education.

9. The ninth part is a report from the Secretary of the Justice on the state of the Justice.

10. The tenth part is a report from the Secretary of the State on the state of the State.

11. The eleventh part is a report from the Secretary of the War on the state of the War.

12. The twelfth part is a report from the Secretary of the Navy on the state of the Navy.

13. The thirteenth part is a report from the Secretary of the Treasury on the state of the Treasury.

14. The fourteenth part is a report from the Secretary of the Interior on the state of the Interior.

15. The fifteenth part is a report from the Secretary of the Agriculture on the state of the Agriculture.

16. The sixteenth part is a report from the Secretary of the Commerce on the state of the Commerce.

17. The seventeenth part is a report from the Secretary of the Education on the state of the Education.

18. The eighteenth part is a report from the Secretary of the Justice on the state of the Justice.

19. The nineteenth part is a report from the Secretary of the State on the state of the State.

20. The twentieth part is a report from the Secretary of the War on the state of the War.

21. The twenty-first part is a report from the Secretary of the Navy on the state of the Navy.

22. The twenty-second part is a report from the Secretary of the Treasury on the state of the Treasury.

23. The twenty-third part is a report from the Secretary of the Interior on the state of the Interior.

24. The twenty-fourth part is a report from the Secretary of the Agriculture on the state of the Agriculture.

25. The twenty-fifth part is a report from the Secretary of the Commerce on the state of the Commerce.

26. The twenty-sixth part is a report from the Secretary of the Education on the state of the Education.

27. The twenty-seventh part is a report from the Secretary of the Justice on the state of the Justice.

28. The twenty-eighth part is a report from the Secretary of the State on the state of the State.

29. The twenty-ninth part is a report from the Secretary of the War on the state of the War.

30. The thirtieth part is a report from the Secretary of the Navy on the state of the Navy.

31. The thirty-first part is a report from the Secretary of the Treasury on the state of the Treasury.

32. The thirty-second part is a report from the Secretary of the Interior on the state of the Interior.

33. The thirty-third part is a report from the Secretary of the Agriculture on the state of the Agriculture.

34. The thirty-fourth part is a report from the Secretary of the Commerce on the state of the Commerce.

35. The thirty-fifth part is a report from the Secretary of the Education on the state of the Education.

provided in Dublin city in 1687: lanterns and candles were hung out from chosen houses every night. (Cullen, 1968, p. 68) This tempted people to come out and socialise at night and, with the abundance of alehouses, taverns and coffee houses that were coming into fashion, the city must have been quite lively and animated. According to Brid Mahon, the coffee houses of 18th-century Dublin were well known places of rendezvous for the merchants and men of letters as well as the fashionable beaux. (Mahon, 1991, p. 38) Widespread acceptance of coffee in Ireland was slow, however, the introduction of instant coffee and more adventurous palates helped secure it as a popular and fashionable drink in the 20th century.

Coffee houses were a benefit to the Temperance movement in their attempt to remedy alcoholism (which was uncontrolled in both England and Ireland during the 17th - 19th centuries). One anonymous customer wrote in the Coffeehouse Gazette in London: "*They are the sanctuary of health, the nursery of temperance, the delight of frugality, the academy of civility and the free school of ingenuity.*" (Café Magazine, 1999, p. 2)

According to Kevin Kearns, near the end of the eighteenth century there were around 2,300 taverns and alehouses in Dublin (Kearns, 1996, p. 2) and a continuous increase in alcohol consumption. Drunkenness was everywhere and spanned all social classes. Annoyed by what was happening to the city, social reformers, doctors and members of the clergy called for the closure of public houses. Father Henry Young wrote a piece in 1823 entitled A Short Essay on the Grievous Crime of Drunkenness in which he opposed the use of drink and public houses:

"A witch to the senses, a demon to the soul, a thief to the purse, the wife's woe, the husband's misery, the parents disgrace, the children's sorrow and the beggar's companion." (Kearns, 1996, p. 19)

As an alternative to the public houses, he set up several stalls in the city selling coffee and buttermilk. Needless to say, they were neither profitable nor successful in their efforts and were soon discontinued. The actual Temperance Movement in Ireland is thought to have started around 1829 (Kearns, 1996, p. 18) with the establishment of anti-alcohol societies around the country, with perhaps the most active being the Dublin Total Abstinence Society. Father Theobald Matthew, one

of Ireland's most famous temperance activists, led the movement. They were the first to introduce coffee taverns into the city as a rational alternative to public houses. To entice the public in, they used a little reverse psychology, therefore the coffee houses were known as coffee 'taverns' and the man who served the customers was still the 'barman'. Kevin Kearns suggests that some actually became popular such as Lucas's coffee house on Cork Hill and the Globe on Essex Street which was mostly frequented by merchants, physicians and business people in the city. (Kearns, 1996, p. 20)

However, the most extravagant of all was the Coffee Palace at 6 Townsend Street. It had a thirteen foot long marble bar, huge polished copper urns, reading rooms with current newspapers and magazines, smoke room, library and elegant temperance hall, where free lectures on health, science and of course temperance were given. Naturally, refreshments of coffee, tea and chocolate were on offer and must have helped widen the use of all three beverages in the city. These alternative establishments proved quite popular for a time, but who knows if they actually lured drinkers from the public houses or merely were frequented by the non-drinkers and appealed more to the middle to upper classes in society who liked to be associated with luxury and refinement.

The remarkable rise of the coffee houses was followed, in the late nineteenth century by an even quicker decline. Similar to the English coffee houses, their Irish counterparts too went into decline. Despite the earlier successes, the Famine in 1845-47 struck and the Temperance Movement never quite recovered. Dublin returned to its former ways, with the public houses more popular than ever and by the 1870's the number of arrests in the city for drunkenness exceeded that of London which was ten times larger. (Kearns, 1996, p. 2) Even though most of the coffee houses were closed down, the grand Coffee Palace survived, at least until 1911, where it was mentioned in Messrs, Ward, Lock & Co.'s travel guide to Dublin. (Messrs, 1911, p. 76)

An Introduction to Tea

As I already mentioned, by the beginning of the nineteenth century the infamous coffee houses were going into decline in England. Many of them were returning to their former status as taverns or public houses, satisfying the working class who preferred their beer and gin anyway. An efficient post and transport system meant that coffee houses were no longer needed as centres of communication. The reason for the abandonment of coffee actually had to do with tea. By 1730 the imports of tea were outnumbering those of coffee and chocolate and, following the closure of many coffee houses, no one could have been happier regarding their decline than the British East India Company. They were falling behind the Dutch and the French as regards their coffee plantations in British colonies and were glad to be able to promote and sell more tea. By 1800, tea had become the drink of preference of England and Ireland, replacing ale and gin. There were a number of reasons for this, including the above mentioned closures of the coffee houses. The Royal Family had already adopted the beverage and the collecting of the equipment and china used in its preparation and serving. Women could at last join the men in the new and fashionable tea gardens. The British Government wanted to secure better trading with both India and China and was glad of an opportunity to promote tea to the public. During the 17th and 18th centuries, the fantasy of the mysterious and exotic Far East was alive in fashionable Europe. Chinoiserie was born and has been one of the strongest and most consistent styles in design since, constantly evolving and coming in and out of fashion. With good trade links, evidence of the Orient's wealth such as porcelain, lacquer, ivory, silk and, of course, tea was unloaded from the ships of the East India Companies. The West has always prized goods from China and the East India trade essentially changed the drink, costume and aesthetic taste of the elite in the United Kingdom and across the Continent. Perhaps the simplest reason for the popularity of tea was that it was easier than both coffee and chocolate to prepare, and one could drink more cups of it because of its lower caffeine content.

Just as coffee had its opposition regarding its uses, tea too had to prove itself acceptable. Richard Helsham wrote in 'An Essay on the Nature, use and abuse of Tea in a letter to a Lady' in 1725:

" With what caution ought we to act when we attempt to introduce new forms into our Diet and how insensibly we may be destroyed by Things which seem the most innocent and inactive".
(Helsham, c.1725, p. 21)

He commented on the uses of tea and how it affects the body, comparing it with such extreme drugs as Opium:

" Among the other novelties in our diet there is one which seems particularly to be the cause of the 'Hypochondriack disorders' and it is generally known by the name of Thea or Tea. It is a drug, which has of late years moved itself into our diet, tho' it's operation is not less destructive to the Animal Deconomy than Opium, or some other Drugs which we hath at present learn'd to avoid with more caution". (Helsham, c.1725, p. 22)

The segregation of the sexes that had occurred with the coffee houses was broken slightly with the opening of fashionable tea gardens and tea rooms. During the 18th century the public pleasure gardens in London, which had originally not been too tasteful, had a change of image and opened as tea gardens. Although both coffee and chocolate were available, tea had become the nation's favourite drink. Tea gardens such as Vauxhall, Ranelagh and Cuper's were opened, with the Chinoiserie style creeping in to complement the drinks. Ranelagh boasted a Chinese house in the middle of a lake. Afternoon tea in the drawing room followed a few years later and became essentially a fashionable female ritual. Anna, 7th Duchess of Bedford, is supposed to have originated the idea of afternoon tea in the early 1800's. She conceived the idea of having tea at around four in the afternoon to stop hunger between lunch and dinner. Sometime earlier, the Earl of Sandwich had the idea of filling two slices of bread; both of these habits became a reason for social gatherings and have continued a trend to this day. What ladies became accustomed to at home was soon in vogue in the cafés. In Glasgow in the late 19th century, the tea rooms opened by Catherine Cranston became famous as the Willow Tea Rooms. While tea rooms had a discreet and feminine style of decoration, the coffee houses, influenced by the exotic aroma and fantasies of Arabia, used a more Art Nouveau style with Oriental influences such as the Bewley's cafés in Dublin, which I will discuss in further detail. Others had Turkish and

Arabic names such as the Kardomah chain of restaurants throughout England in the early 20th century.

Even though tea eventually won the British and Irish favour over coffee, it was a hard struggle as the exoticism of coffee initially had the upper hand. Merchants and traders always thought coffee was much more of a successful commercial venture. The tea producing countries of China and India, whose histories were steeped in traditions regarding tea and the ceremonies involved, were almost unknown to the public. There was insufficient information regarding them and their people who drank these foreign hot drinks. Most Europeans viewed the concept of drinking these beverages 'as hot as possible' with sheer amazement. (Brown, 1995, p. 22) Another problem to overcome was what types of equipment were necessary to prepare such drinks and also what types of vessels should be used. Fortunately the Chinese had all the solutions worked out and it was just a matter of Europeans accepting them and then making them their own. It was blue and white porcelain, the mainstream of Chinese ceramic production since the early 15th century that was to have an immense effect on porcelain production in the West. Chinese pottery and porcelain stimulated great aesthetic appreciation in Europe in the 17th and 18th centuries, especially following the fashion for tea and coffee drinking. I shall discuss further the influence of Oriental ceramics on tea and coffee drinking and their effects on European ceramics in the next chapter. In particular I want to examine some functional ceramic wares used by Bewleys cafés during their early years in business.

1. The first part of the document is a letter from the President of the United States to the Congress, dated January 3, 1862. It is a very important document, as it contains the President's views on the state of the Union and the progress of the war.

2. The second part of the document is a report from the Secretary of the War Department, dated January 10, 1862. It contains a detailed account of the military operations of the Army during the year 1861, and also a statement of the condition of the Army at the beginning and end of the year.

3. The third part of the document is a report from the Secretary of the Navy Department, dated January 10, 1862. It contains a detailed account of the naval operations of the Navy during the year 1861, and also a statement of the condition of the Navy at the beginning and end of the year.

4. The fourth part of the document is a report from the Secretary of the Department of the Interior, dated January 10, 1862. It contains a detailed account of the operations of the Department during the year 1861, and also a statement of the condition of the Department at the beginning and end of the year.

5. The fifth part of the document is a report from the Secretary of the Department of the Treasury, dated January 10, 1862. It contains a detailed account of the operations of the Department during the year 1861, and also a statement of the condition of the Department at the beginning and end of the year.

6. The sixth part of the document is a report from the Secretary of the Department of the State, dated January 10, 1862. It contains a detailed account of the operations of the Department during the year 1861, and also a statement of the condition of the Department at the beginning and end of the year.

7. The seventh part of the document is a report from the Secretary of the Department of the War, dated January 10, 1862. It contains a detailed account of the operations of the Department during the year 1861, and also a statement of the condition of the Department at the beginning and end of the year.

8. The eighth part of the document is a report from the Secretary of the Department of the Navy, dated January 10, 1862. It contains a detailed account of the operations of the Department during the year 1861, and also a statement of the condition of the Department at the beginning and end of the year.

9. The ninth part of the document is a report from the Secretary of the Department of the Interior, dated January 10, 1862. It contains a detailed account of the operations of the Department during the year 1861, and also a statement of the condition of the Department at the beginning and end of the year.

CHAPTER 2.

Coffee & Tea Equipment

It is easily forgotten that in Europe before the 17th century, drinking vessels, plates and bowls were produced from wood, glass, metal and heavy earthenware. Tea and coffee drinking demanded new drinking vessels to cope with the hot liquids, storage containers and even furniture, such as tea tables. This demand helped prompt a revolution in ceramics in England and throughout Europe, as they didn't have the necessary vessels to hold the drinks. Factories such as Wedgwood and Chelsea in England, Sèvres in France and Meissen in Germany all provided various vessels for these new beverages and competed with the Oriental imports. Very few people had knowledge of the equipment needed to prepare these new liquids or even what vessels they should be served in. Naturally, Europeans looked to the sources of the beverages for some clues, in particular China and Japan.

By the beginning of the 14th century the Chinese had developed a hard white translucent porcelain, ideal for serving hot liquids and very aesthetically pleasing. Marco Polo (1254-1324) had noted porcelain in use in China during his travels when he spent seventeen years at the court of the Kublai Khan. It reminded him of the luminous inner surface of a shell, and that the ware was named *porcella* and from this came the French word *porcelaine*. (Clark, 1995, p. 61) However it wasn't until the 16th century that Europeans became aware of its existence and raised its awareness as an extremely valuable commodity worthy of collection. Europeans desired vessels in this precious translucent material and European potters sought its secret. Almost nothing like it had been seen in Europe before, so it is not surprising that it was greatly admired and coveted. From around 1577 onwards porcelain cups in metal mounts appeared on a regular basis amongst the records of Elizabeth I's New Years Gifts. (Brown, 1995, p. 23) The Royal passion for Oriental pottery, as it became more accessible, must have helped to increase its popularity with the public. Nobody knows exactly when porcelain pieces first arrived in Britain or Ireland, but one of Britain's first real examples of the material was in 1592, when a Portuguese ship was captured by the British and brought to Dartmouth. Its cargo consisted of a large quantity of thinly potted blue and white porcelain wares, known then as *kraak*, after the type of boat the Dutch used to ship the ware. To celebrate the launch of the first ship built by the British East India Company in 1609, King James I held a large banquet and which

boasted as '*a specimen of eastern magnificence, all the tables were covered with articles of china ware.*' (Clark, 1995, p. 70)

Being the first Chinese ware actually brought to Europe, blue and white porcelain symbolised China and eventually caused the English to call porcelain "china", a name still frequently used in today's society.

The Portuguese were the first to gain direct access to the porcelain and oriental trade market, when Vasco de Gama rounded the Cape of Good Hope in 1498. Porcelain could then be bought from Chinese merchants directly and shipped back to Portugal. According to Madeline Jarry, porcelain was being made to order for this market and was to be found on sale in the shops of Lisbon by the middle of the 16th century. (Jarry, 1987, p. 60) This porcelain was different from that which had been imported before. It was made in shapes already in current use in Europe, adapted considerably to European usage and taste, an idea the rest of Europe took to once they had a chance to import. This Portuguese monopoly ensured porcelain wasn't widely known throughout northern Europe. However it also evoked much jealousy, especially regarding the profits to be made from it, in the rest of Europe. The Honourable East India Company of London had been founded in 1600 and the Vereenigde OostIndische Compagnie (the Dutch East India Company or V.O.C) was founded in 1602. (Ayers, 1990, p. 16) Both were itching to compete with the Portuguese monopoly, but it was the Dutch who first ventured into the Eastern waters, so successfully challenging their monopoly that by the middle of the seventeenth century they had replaced the Portuguese as the main importers of Oriental cargoes. The English soon followed and in 1669 imported their first shipment of tea and by 1685 large quantities of porcelain were included in their shipments. Prior to this, Dutch merchants probably supplied all of the porcelain to the English coffee houses and wealthy aristocrats. Porcelain wasn't the only commodity important to the Europeans; the increasing popularity of tea and coffee, along with spices, silk, precious metals, lacquer and cottons were all very profitable. The Dutch and English East India Company's, who were responsible for importing tea into Europe, also carried Chinese porcelain low in their ships to give it some stability.

The Chinese were now supplying vast quantities of useful wares into even the humbler homes of Europe and just as the Portuguese had done before them, both

the English and Dutch were seeking European-styled Chinese wares. They provided the Chinese with models in wood, glass, pewter and even silver. It didn't take long for the Chinese to assume the kind of European forms that would please this new European clientele and many pieces made for this market were often more European than Oriental. Some of the later wares from the mid-eighteenth century were purely of commercial quality, made for a market that the Chinese didn't understand and for which they probably held little or no esteem. The inspiration for decoration on these vessels primarily originated from flora and harmony throughout each piece was the main aim. Shrubs, flowers, animals and mountains were among the main motifs used, each full of symbolism. The lotus, for example, represented purity and also summer. The growing taste for tea in England prompted a great interest in drinking vessels, bowls, beakers and of course cups and saucers. The Chinese drank their tea from handleless cups, which were the first porcelain cups imported into Europe. This was a concept foreign to Europeans, and therefore, under Western influence, the cups soon gained handles. The English also imported reddish brown teapots, a later example of which can be seen in Fig. 9, used by Bewleys cafés in early 20th century. By the beginning of the 18th century, the Chinese were making whole tea services, a fashionable one consisting of a small pear-shaped teapot, a lidded hot milk jug, a covered sugarbowl and a pair of sugar tongs, a basin for slops, a dish used to hold teaspoons, a tea caddy and a kettle with its own stand and burner. No doubt it was a very expensive and elaborate set and a writer in The Female Spectator in 1744 commented that a fashionable tea table was more costly to maintain than two children and a nurse. (Bramah, 1972, p. 33). Later that century coffee too became more popular, which created a demand for coffeepots, cream jugs and cups with handles.

In the 18th century, pottery makers were faced with fierce competition from imported porcelain and many competed with them by producing Oriental style designs. Plain white wares were imported for decoration as early as 1726 and were decorated in overglazed enamels by London artists. To meet the growing demand for all things Oriental, artists and craftsmen began producing their own versions, using European forms combined with decoration evoking the Orient. The work produced in the West was so different that no confusion could really arise between it and the pieces imported from Asia. Western artists, even while reproducing a Chinese pattern would gradually transform the ornament and paint it in a somewhat different way. The secret of Chinese porcelain remained undiscovered in Europe until 1709 and, once

Europeans realised how porcelain was produced they undertook to imitate the forms and designs imported from China, an obvious decision considering the popularity of the new and mysterious Chinese wares all over Europe. As tea drinking gained popularity, so did the demand for more British-style tea ware. This fuelled the rapid growth of the English pottery and porcelain industry with factories such as Wedgwood, Chelsea, Derby and many others competing with the Oriental market and also European factories.

Bewleys, who opened their first café in Dublin in 1896, used a variety of ceramic wares throughout their history, both for functional use and as decorative pieces in the cafés. Many of these can currently be seen in the Bewleys museum in the Grafton Street café, which I will discuss in further detail in Chapter 5.

Fig.3 Renna Coffee cup c.1890.

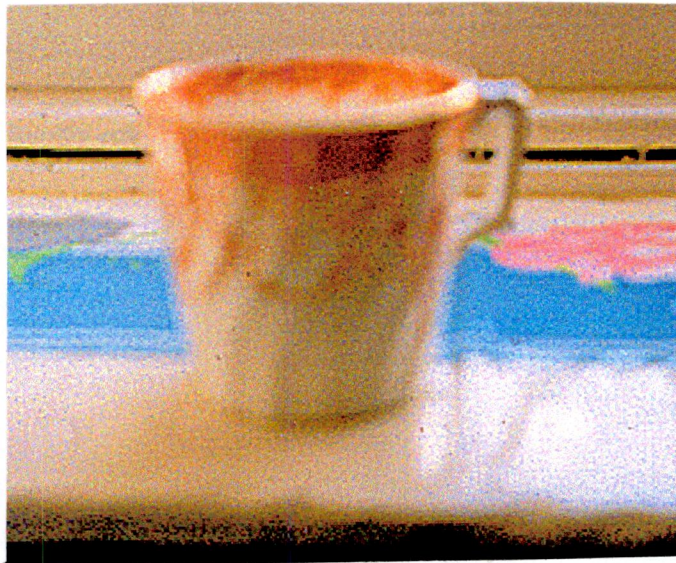


Fig.4 Denby Coffeepot c.1920
With weights and measuring spoon



Fig. 5 Langley coffee jug
Used in café pre-1945

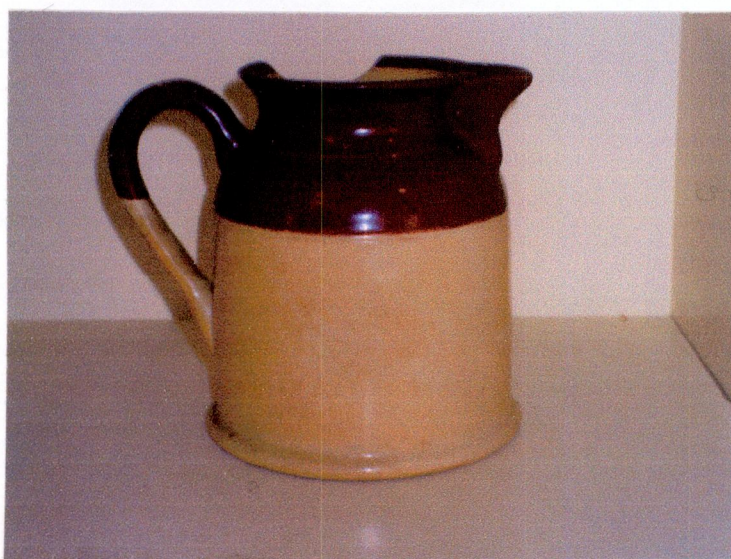


Fig.6 Lovatts coffee jug
Used in café pre-1945



Fig.7 Brown & Mackay: Tea tasting jugs and cups c.1910

Fig.8 Wedgwood style teapot used for years in Bewleys café.



Fig.9 Chinese teapot c.1920's



Fig.10 Large brown Denby Teapot



Coffee Wares used by Bewleys from 1890-1950

The only coffee cup I found dating to Bewleys first years in operation was Fig. 3. A small bone china coffee cup dating to 1890 and known as 'Renna ware'. Alfred and Mary Bewley have what seems to be the only one remaining of thousands that were used in the café from 1890 until around 1920. The cup is about 4 inches in height, very small and elegant in comparison to the large mugs in use today. Delicate red patterns were applied around the outer and inner rims of the cup and can be seen through the translucency of the material.

Various types of tea and coffee were blended in the cafés. Coffee was made in a similar method to tea, in large coffee jugs such as Fig. 4, by adding spoonfuls of ground coffee to boiling water and left brewing. This tall, chocolate brown coffee jug is dated around 1920 and was produced by Denby in England. Fig. 5 shows two, terracotta coloured Langley coffeepots used by Bewleys pre-1945. Packaging from Bewleys coffee from the pre-war period advised customers to use Langley ware when preparing coffee at home. Fig. 6 is a coffee jug also dating to the pre-war period and was produced by Lovatts in England. Presumably this was a lidded jug, to maintain heat in the coffee, but none exist today. When the popularity of coffee increased due to tea rationing during the war. Ernest Bewley replaced these heavy jugs with modern coffee urns.

Tea Wares used by Bewleys from 1890- 1950

Similar to the coffee wares, Bewleys used numerous tea wares throughout this period. Some of the most charming pieces remaining are the small lidded tea tasting cups and jugs. (Fig. 7) These vessels produced by 'Brown & Mackay' of London dating to around 1910 were used by the company when blending teas. All are made in earthenware, with a glossy crackle glaze. Some are for pouring the tea, whilst some of the cups have serrated edges so the taster can consume the full flavour of the blend.

Many styles of teapots were used in the cafés during this period. Tea was served for many years in Wedgwood style teapots. (Fig. 8) Although they were not

made by Wedgwood they were based on the company's famous Jasperware and depicted classical figures on a dark green background, with a lighter green handle, spout and lid. No doubt if these teapots were in use in the café in today's society quite a few would go missing, being mistaken for expensive Wedgwood designs.

Chinese teapots were also used in the café such as Fig. 9, a large reddish-brown, with matt finish teapot. The company probably bought such wares through Chinese Tea Exporters. The teapot is reddish-brown and undecorated similar to those imported by the English in the 18th century. Fig. 10 shows an extremely utilitarian teapot produced by Denby in the early 1900's. It is quite large and features a handle both at the front and back to aid with lifting.

As I already mentioned Bewleys used English and Oriental ceramics in the cafés, both as functional and decorative pieces. I shall go into further detail of the ceramics of the second half of the 20th century and also the Oriental ceramics used and sold in the cafés in Chapter 5.

CHAPTER 3.

Tea, Coffee and the Diet of the Irish 1660-1960

There were many changes occurring in the Irish diet from around the seventeenth century onwards. New trade links, commercialism, travel and the widespread adoption of the newly imported potato were all catalysts in the changes that were to come. In the late 17th century, Ireland, a country that fed well on milk produce, meat and corn, began to grow dependent on the potato. Three consecutive years of blight between 1845-47 caused ruin and death to millions of Irish people. The failure of the potato crops during the Famine forced new dietary habits into the country. Previously the diet would have been as Sir William Petty described it in 1672 "*the diet of the people is milk, sweet and sour, thick and thin*". (Farrar, 1988, p. 15)

A change that came in the late 19th century was the introduction of tea and white bread, which became a staple part of the Irish diet, and still is to the present day. A Government Inquiry of 1864 found that sugar was used by 80 per cent of the population and tea by 57 per cent. (Farrar, 1988, p. 19) A witness noted that tea was, '*used very generally in towns and sometimes to a large extent, whilst in some of the country places its use is almost unknown*'. (Farrar, 1988, p. 20)

The diet of the upper classes was comparatively varied compared to that of the poor working classes. In the late 18th and early 19th centuries, there was evidence of commercialisation in the diets of the Irish population, when foods began to be bought rather than foraged. Shops were becoming more numerous with the rise in tea consumption in the poorer areas obviously affected by this, although in poor rural areas tea remained something exotic and foreign until the late nineteenth century. This status was indicated by the fact that the drink's name of tea was still pronounced in the French manner- '*tay*'. The "tay" man was a familiar figure in the Irish countryside, travelling from house to house selling tea. In the west of Ireland he was known as 'Seainin a tae' - Sean of the tea. This was probably the only access the countryside had to tea and a reason why tea wasn't popular there until later than in the cities.

Tea had been little known before the 1850's and even then was used only on Sundays and holidays. Its consumption rose rapidly in the following two decades, showing the increase in shops and delivery systems. Milk and butter, whilst still being important, no longer played the widespread part in the Irish diet that had previously been recorded 150 years earlier in William Petty's description. Besides the potato, the pig and cabbage were dominant in the Irish peasant diet; the other rural feature was strong, stewed tea. What else was eaten obviously depended on the social class of the time. In the early 19th century the establishment of a free trade area between Britain and Ireland was set up and the developments of steamships and railways opened up the Irish economy. Naturally Dublin was very much affected by Britain, as it had been a centre of British rule for centuries, and a link for British trade and commercial influence.

According to R.F. Foster an Act was passed in January 1780 allowing Ireland to trade with British settlements in Africa and America and, following this, the Turkey Company had opened up to Irish merchants, giving Ireland a direct trade route to the Middle East. (Foster, 1988, p. 254) The pervasive growth of trade was reflected in a significant growth of new wealth and in the consumption of new or exotic products, with Dublin more than any other city in Ireland gaining from the growth of trade. (Fig.11) In the 1790's Ireland was allowed into the East India Company monopoly, the companies which had been supplying tea, coffee, tobacco, silks, porcelain and other exotic goods to the rest of Europe for over a hundred years previous. These trade links obviously opened up new commercial markets for Ireland and brought in increasing amounts of new products. Between 1841 and 1881, towns were becoming the centres of exchange and distribution of goods. Railways were expanding and the commercial market invaded the rural communities and economies with advertising, imported foreign goods and inevitably the bicycle. Export produce from Ireland in the 1800's was primarily foodstuffs based on agricultural products such as biscuit making, distilling and brewing, dominated by Arthur Guinness & Sons in the later nineteenth century. From 1880 onwards beef, pork and butter exports all increased dramatically and in turn imports of sugar, tea, drapery and coal all increased at a corresponding rate.



Fig.11 Customs House: Dublin 1893

The tea drinking habit became widespread throughout the country, and wasn't just restricted to the upper classes. There were many contributing factors to this acceptance and common use of tea. Tony Farmar suggests that many people picked up the tea drinking habit while working as servants in the houses of the ascendancy. As Ireland created better trade links and more tea was being imported, naturally prices were lowered, thus allowing the poorer classes to afford this beverage which had once been such a luxury. A regular reduction in taxes, from 2s 2d per pound of tea in 1850 to 4d per pound in 1880 presumably contributed to this. But even the poorest of Irish tea drinkers expected the best quality tea;

" The poorest of the population of Ireland now...buy the finest tea' according to one expert in 1885, 'A country woman in Ireland prefers to pay 4d an ounce for tea; and she will get such tea as you do not get in a London hotel ". (Farmar, 1988, p. 21)

Ukers 'All About Tea' stated in 1935 that *" The Irish Free State, particularly the South and West always secures the finest teas ". (Savage, 1988, p. 46)*

The Temperance movement in Ireland also had a significant role to play in the acceptance of tea and coffee, so much so that a travel guide to Dublin noted in 1911 of Sackville Street (now O' Connell St), *" In the middle of the street is a white marble statue of Father Matthew- the Apostle of Temperance ". (Messrs, 1911, p. 56)*

At the beginning of 1907, serious alcohol drinkers were in for a shock, with the appearance of a new licensing act, enforcing weekend closing at 10pm. This new law enabled traders and grocers in the city such as Bewleys shops to catch the business of the pub leavers. Temperance restaurants also did well out of the new law. Whisky consumption in Ireland was beginning to fall, partly due to the efforts of Fr. Matthew's Temperance crusades and, later, because of the rise in whisky taxation. Temperance Hotels replaced the earlier Temperance coffee taverns, Russell's on the South side of St Stephen's Green or The Edinburgh Temperance Hotel opposite the Gresham Hotel must have helped in promoting the refined drinking of both tea and coffee in Dublin city in the early 20th century. Ironically, the taxation relative to income in Ireland was far higher than in Britain. The indirect taxes on consumer goods such as tea, whisky and tobacco were relatively high and, in relation to income, the Irish

working classes consumed large amounts of these products. Resulting from all these elements, Irish tea consumption started to increase rapidly, but just as had happened in England previously, doubts and questions arose about the health risks involved in such a high consumption rate of the beverage. Doctors were suggesting that the habit of drinking large quantities of long stewed tea, combined with a poor diet, contributed to mental illness. (Farmer, 1988, p. 22) By 1939 Ireland was regarded as a very important market for tea, for two main reasons: firstly, it was one of the three highest consuming countries in the world, on a per capita basis. Secondly it was recognised as a market of quality tea of Indian manufacture. Over 60% of the tea entering the world trade market was on offer in London, so it was unsurprisingly an easy source of tea for this country. (Savage, 1988, p. 32)

CHAPTER 4.

Bewleys Cafés in Dublin

Dublin in the early 1900's had a population of just over 300,000. Whilst many of the middle classes moved out to the suburbs of Dublin city such as Clontarf or Rathmines, the businesses all tended to stay in the centre of the city. Hotels, fashionable shops, offices and theatres all stayed in the city centre. A travel guide written about Dublin in 1911-1912 describes the city centre:

" Here will be found the leading shops of all kinds, many with plate glass windows of immense size and most attractively set out. "(Messrs, 1911, p. 57)

It was in Dublin city centre that the resourceful Quaker family, the Bewleys, opened their first café on Westmoreland St. in 1896. In fact their history in the Irish tea business stretches as far back as 1835. In 1820 there were around 700 Quakers in Dublin coming from a close-knit community of 130 families. They were quite well-off and the families were very closely linked, with children expected to marry within the group. Tony Farmar wrote of the Quakers morals, in particular how they served them in the business world of Dublin. They became known in the commercial world for their integrity, good quality and reasonable prices. They were also known for their strict attitudes towards bankruptcy, which because of poor banking systems at the time was run by personal loans and credit. When one business claimed bankruptcy in Dublin, it wasn't surprising if it took others with them. Following their Doctrine of inward truth, the Quakers felt it was an offence against truth not to pay off debts and take responsibility for business actions. If one of their group was in financial difficulty, others who had knowledge of business would be assigned to help and write a report on the case which was then brought to their monthly meeting. Those appointed to help would then see to it that no laws of their Society of Friends were broken and the debts were repaid accordingly. (Farmer, 1988, p. 12) It was these ethics and good business sense that ensured the Bewleys' success in Dublin's commercial circles.

The first member of the Bewley family to live in Ireland was Mungo Bewley in 1700, whose family flourished in the wool and textile trade. By 1780 his grandsons had attained high levels of success in the business world: Mungo II owned a linen factory, his brother John had a textile print shop and a third brother Samuel was a silk merchant in Dublin. He was also Treasurer of the Chamber of Commerce and a ship

owner, importing from Italy, the Middle East and London among others. Although Samuel was involved in many types of businesses, for many reasons, including changes in fashion, his silk business wasn't profitable. This pushed him to import other goods such as Turkish carpets, gum arabic and opium (for medicinal reasons). It was his young, enterprising son Charles who imported the first shipment of tea into Ireland in 1835 aboard the 'Hellas', the first ship to sail directly from China to Ireland "*laden with teas*". (Oram, 1978, p. 38) This was merely the beginning of major developments in the tea trade in Ireland. At one stage all tea was sold in the East India Company's auction rooms in London but when that monopoly was broken in 1833, tea merchants could make their own arrangements to import the beverage. Soon tea was being imported directly into Dublin, Cork and Belfast.

It is obvious that the Bewley family played a very important role in establishing the tea trade and the taste for the drink in Ireland, a success that has continued to the present day. When Samuel died in 1837 he left seven children behind him, all of whom were successful in commercial circles in Dublin. Surprisingly it was Joshua, the youngest son, who founded the Bewley business that we know today. His brother Joseph established a wine and tea merchant business and Joshua followed by setting up his own business as a tea merchant in the 1840's. His China Tea Company was based in Sycamore Alley and he was quite prosperous, despite the lack of records to show the scale of the business. (Farmer, 1988, p. 14) Joshua's brothers and sons became equally successful in industries, such as ship building, and by the 1880's his brother Thomas's company Bewley, Sons & Co. was the largest wine and whisky retailer in Dublin. In the 1870's retailers around George's Street were recognising that Grafton St. was seen as the fashionable place to shop. It was described as "*The busiest most animated in the city, the Bond or Regent St. of Dublin*". (Messrs, 1911, p. 57)

In an attempt to remedy this, a group of businessmen, including the another famous Quaker family, the Pims, set up the South City Market Company to develop the area and build a large indoor market and shopping centre. It was at 13 South Great George's St that the Bewley's opened their first shop, selling tea, small amounts of coffee, sugar and Oriental objects, such as coffee sets, jugs and vases which were in fashion at the time. In fact, the first step towards the eminently

successful business as we know it today was the opening of Bewley's first Oriental Café in 1894 in the George's Street shop premises under the guidance of Ernest (Joshua's son). Ernest, who usually purchased his coffee from his cousin, after a disagreement with him, bought 1 cwt. of coffee from a wholesaler. He "*shook in his shoes*" in fear of not selling it. (Farrar, 1988, p. 12) To encourage its sale and extend the knowledge of coffee, they gave coffee-making demonstrations at the back of the shop. His wife made rolls and scones to accompany the coffee and so began the Cafés and Bakery.

It was obvious that people needed a place to drink and relax that didn't involve alcohol and catered for all classes of society. Coffee houses had been popular in England and across Europe for over 200 years and tea rooms catered particularly to female taste after a day's shopping. Dublin needed somewhere for all sections of society to refresh themselves when they were in town either shopping or working. There were numerous pubs, coffee stalls, cafés and Temperance hotels such as the 'Coffee Palace' on Townsend St. with its concert hall and temperance refreshment rooms. (Fig. 12) Nevertheless nowhere had broken down the class systems that existed in Dublin, as Bewleys would do.

In the early twentieth century, the diet of the Dublin working class compared quite unfavourably with that of the rural population. While the latter were eating homebaked brown bread, the Dubliners were buying white shop loaves. Instead of selling goods, for example tea, sugar and flour loosely, manufacturers were beginning to look into the future and were providing prepacked and branded goods. Branded packaged tea such as 'Mazawattee' and Lipton tea were becoming available, as were biscuits by Jacobs, and on the domestic side Lever's were heavily advertising Sunlight Soap. The Dublin labouring class seemed to receive most of their protein from bread, usually without butter, well stewed tea and sugar. According to Tony Farrar, cocoa was sometimes used, coffee very rarely, bacon and cabbage were very common, but other vegetables besides cabbage and potatoes were rare. The milk was either condensed or whole, but was usually watered and often diseased. Meanwhile rural diets relied more on potatoes and contained a higher milk and meat content. (Farrar, 1991, p. 19)

BEWLEY'S ORIENTAL CAFES. LTD.			
<i>Choose your portion</i>			
Coffee, Cafe Noir ..	Per cup	4½d.	
" " ..	Large, per cup	7d.	
" Cafe au lait ..	Per cup	4½d.	
" " ..	Large, per cup	7d.	
Tea, Indian or China ..	Per pot	4½d.	
Served with Fresh Rich Cream and Biscuits.			
Cocoa ..	Per cup	4½d.	
" " ..	Large cup	7d.	
Chocolate ..	Per cup	5d.	
" " ..	Large cup	8d.	
Jug of Cream ..		1d.	
Jug—Hot Water ..		1d.	
Mineral Waters ..		5d. & 6d.	
Soda and Milk ..		8d. & 9d.	
Milk ..		3d. & 5d.	
Hot Milk 1d. per glass extra.			
Vienna Rolls in variety ..	each	1d.	
Brown and Hovis Rolls ..		1d.	
All Bread and Confectionery made in OUR OWN BAKERY on the most up-to-date principles, and of the finest materials only.			
Scones, Sultana or Plain ..	each	1d.	
Butter Pats ..		1d.	
Bread and Butter ..		3d.	
Eggs Poached or Scrambled on Buttered Toast		9d.	
Eggs, Boiled ..		5d.	
Jams, Various ..	per jar	2d.	
Cake ..	per slice	3d.	
Confectionery in Variety	1½d. 2d. 3d. 4d.		
Biscuits ..		1d.	
Potted Meat ..		4d.	
" Fish ..		4d.	
Tomatoes on Toast ..		8d.	
Sardines on Toast ..		8d.	
Welsh Rarebit ..		8d.	
SANDWICHES.			
Sardine ..		4d.	
Egg ..		4d.	
Cheese ..		4d.	

Fig.13 Bewley's menu c 1930's

Fig. 12 Sackville Street - 1900 with Coffee Booth



The division of Dublin City into two halves, suburbs and city centre naturally affected businesses. The census of 1911 showed how the city was divided. 88% of the city's unskilled workers lived between the canals, meanwhile those in professional, clerical, or managerial positions lived in the suburbs. (Farmar, 1991, p.20) Unsurprisingly, merchants and grocery chains such as Bewleys, Findlaters and Frye set up businesses aiming at these lucrative middle class areas. The Bewleys menu of the time must have quite suited the diet of the Dublin people, as they were already accustomed to purchasing their bread rather than making it. (Fig. 13) Simplicity was the main feature of the early menus of the café, consisting of various types of tea, coffee, brown and white rolls, sandwiches and various types of eggs. They also had their famous sticky buns and very elaborate continental style cakes, reminiscent of Viennese cafés, serving the unknown alongside the familiar. Quality was what Ernest sought after, and because of this only the best ingredients were used in the cakes and confectionery goods, such as pure sugar, instead of the commonly used inverted sugar, and butter, instead of substitute fats. As I have already mentioned, his Quaker beliefs and honesty fuelled part of Ernest Bewley's business success. He believed that the public should have what they wanted and let them pay for it. Bewleys wasn't a cheap place, but because of its quality goods and image and the Oriental style that was so fashionable at the time, the public couldn't help but be drawn in, and as we know, people always value what they pay a lot for. Alfred Bewley recalls his father Ernest's motto: *"I want the best of everything, and that's not good enough"*. (Alfred Bewley, 1999)

In 1896 the Café at 10 Westmoreland St was opened and later in 1916 it was sold and numbers 11 and 12 were purchased, expanding the company further more to a confectionery shop with a café behind. In 1903 a few Jersey cattle were brought to the Bewley farm at Danum, Rathgar and their milk and cream was served in the Café. This was the beginning of the herd that grew up to 300.

In 1926 the company became a Limited Company, and the name changed to Bewley's Oriental Cafés Ltd, reflecting the Oriental pottery and wares on sale in the shops and also the style inside the cafés themselves. The Bewleys logo used at the time depicted an Oriental lady in traditional dress. (Fig. 14) Tea sold in the cafés was stored inside large black lidded lacquered containers, a traditional technique used in the Orient. (Fig. 15/16) Each was different to suit the various blends of tea, and was

decorated with bands of gold and Oriental motifs. Traditional Chinese blue and white wares that I discussed in Chapter 2 were also on sale in the cafés and shops. Fig. 17 shows an example of a lidded blue and white porcelain vase dating to 1922, depicting typical birds and floral motifs. I'm sure they were incredibly popular considering the fashion for all things Oriental. Highly decorative and colourful Chinese ceramics are still to be found decorating the Westmoreland Street café today. (Fig. 18/19) Flowerpots showing scenes of life in China, women in traditional dress surrounded by gold blue and purple motifs. Porcelain overglazed plates can also be seen hanging on the wall, depicting life in ancient China.

Naturally the next step for someone who wanted the best of everything was to extend the business to the fashionable Grafton Street, which was in time to take in 40% of the profits of all the businesses together. Grafton Street at this time housed numerous cafes and restaurants; such as Mitchell's at no. 10, the Trocadero, Woolworth's and Robert Roberts' café which had the attraction of a piano trio playing. Therefore on November 27th 1927, Ernest fulfilled his ambition to open a shop and café at 78 and 79 Grafton Street. Using his own money, Ernest provided the company with elegant and extremely profitable premises. The décor of the Grafton St. café was the most extravagant of all three and yet it shared similar interior features as the Westmoreland St. and George's St. branches: mahogany fittings, furniture, tiling and lighting.

High quality woods were very important to the Edwardians and considering Ernest Bewley's striving for quality, it was of no surprise that all the mahogany for the interior fittings of the Cafés was imported from the Ivory Coast. The décor was comfortable and homely, in the style of the Arts and Crafts Movement but with obvious Oriental undertones. In 1972 the 'Oriental' was dropped from the name of the company, although it still appears in the exterior of the Cafés. The sale in the shops and cafés of Oriental wares had ceased since World War I. Incidentally, the company is reviving the sale of imitation Japanese teapots today. (Fig. 20)

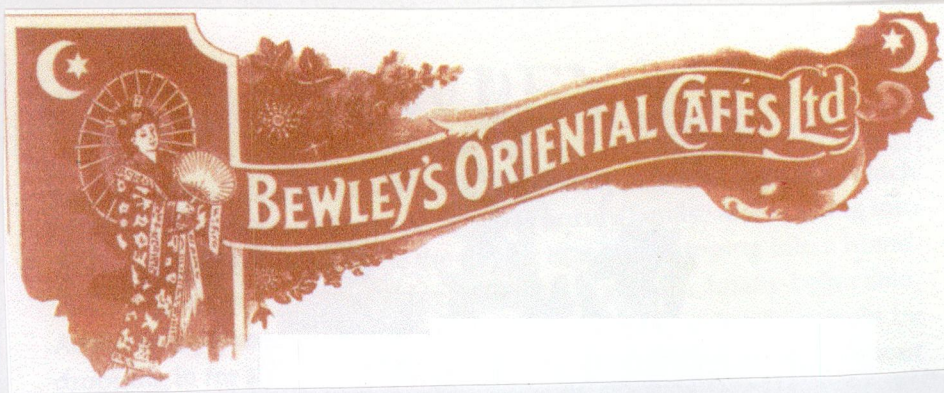


Fig.14 Bewley's logo from 1900's

Fig.15 + 16 Oriental tea bins



Fig.17 Oriental blue and white porcelain vase once sold in Bewley's shops



Fig. 18 Decorative flower pot in the Oriental Style

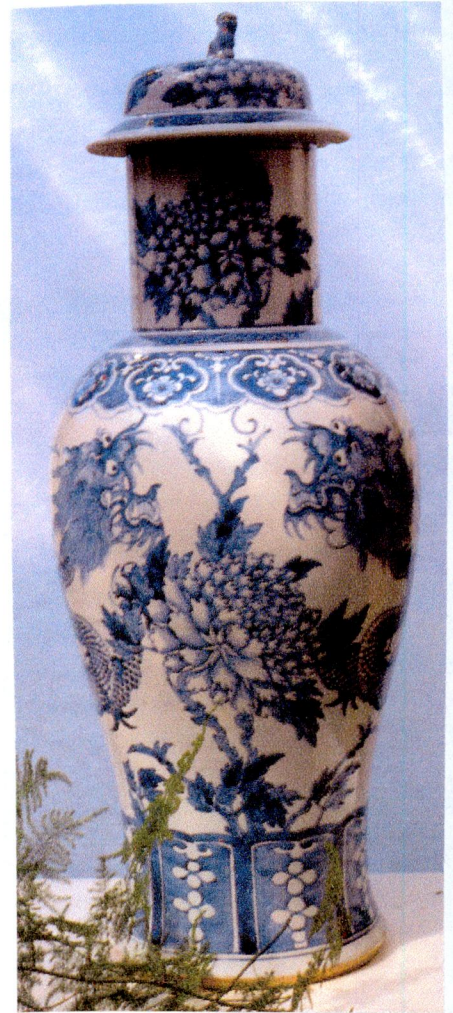
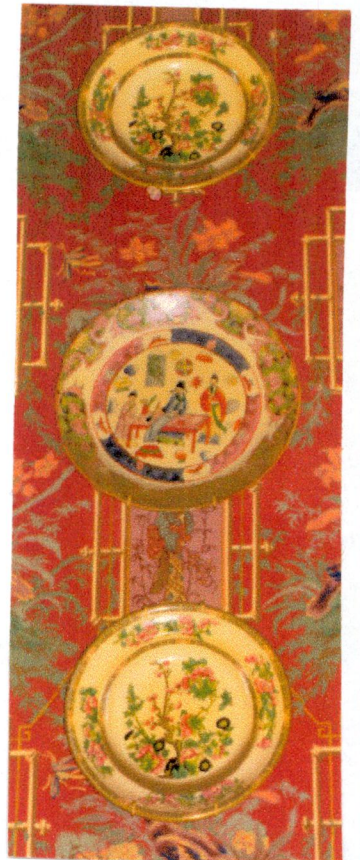


Fig.19 Oriental plates depicting everyday scenes



The major stylistic features of the cafés stem from the Edwardian era, with attributes of Art Nouveau, the Arts and Crafts Movement and obvious influences from Oriental art and design. The interiors were simple and uncluttered, with a natural blending of styles from exterior to interior. The popular architects of the day, Messrs Miller & Symes designed the elaborate façade of the Grafton Street café in 1925. (Fig. 21) The basement of Grafton St. was known as the Joshua Room, or the chauvinistic title of 'men's café' in early drawings. The segregation of the sexes, which was common in the early coffee houses and later in the tearooms, was finally being broken down and people from all sectors of society gathered in Bewleys.

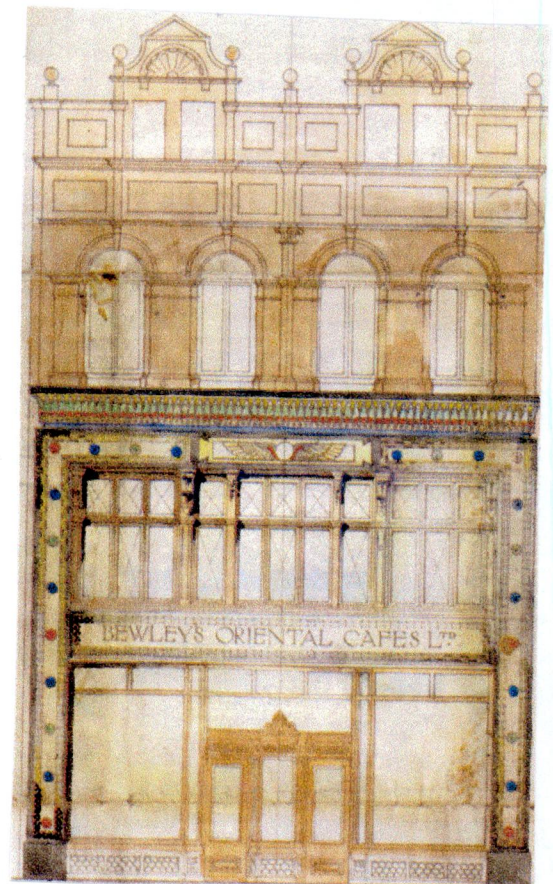
In the 1930's Ernest was succeeded by his son, Victor and was joined later by his brothers Alfred and Joseph. Following Ernest's striving for the best quality, prices were subsequently high and as a result their market was mainly rich business people and the wealthier classes. Their main aim was to broaden the appeal of the cafés to other sectors of society. One of the upper rooms in Grafton Street was turned into a reading room, evening Whist Drives were promoted and, following a tramway strike in 1935, and more people were staying in the city centre for lunch. Smoke Rooms were also available in the Grafton Street and Westmoreland Street branches, proving very popular with businessmen of the time. It was quite normal for the Smoke Rooms to be used for business meetings over tea and coffee, segregated from the female customers. Apart from the Smoke Rooms, smoking was strictly prohibited with signs placed around the cafes, which was quite a modern approach considering the fashion for smoking at the time. All of these developments increased the takings, customers were from varied classes of society and regulars could be found in the same position everyday.

Tea and coffee were of course vital in the company's sales but, surprisingly, during the war coffee had overtaken the country's favourite hot beverage. Following the outbreak of the Second World War, the Dail immediately passed the Emergency Powers Act. Consumers saw the possibility of shortages and rationing and bought up tea and sugar. Bewley's began the Emergency with high stocks of everything, but soon the British Government restricted tea shipments to two ounces a



Fig.20 Oriental style teapots currently sold in Bewley's café's

Fig.21 Architects drawing for Alterations to 78/79 Grafton St. 1925



head and eventually to $\frac{1}{2}$ ounce of tea per head. Both Bewleys and the tea-loving Irish were seriously affected and many consumers began to drink coffee as a substitute, both in cafés and purchased in shops, so they began to make it at home.

Alfred Bewley recalled to me his memories of rationing and its effects on Bewleys Cafés. (Alfred Bewley, 1999) For many years he was in charge of the bakery and, due to rationing during the war he had to vary the menu but also try to keep it appealing. 'Crunchettes' were a popular wartime favourite made from oatmeal and syrup, neither of which was rationed. Alfred also recalls using the heat from the baking ovens to roast their coffee beans; as gas was rationed they couldn't make use of the roasting machines. Sales of coffee in the shops in 1942 were almost four times what they had been before the War and, by the time the war finished in 1945, the restrictions it had required were removed. Bewley's customers had at last caught the coffee drinking habit and café society was more popular than ever before. When tea became readily available once again many customers returned to it, but judging from the doubling of coffee sales during this time, it remained a favourite.

In the 1960's Bewleys began experiencing some problems, falling profits caused by changes in clientele, offices supplying tea and coffee at work and customers slipping out without paying. The immediate response to the falling profits was to increase prices, a cup of coffee increased to 11d, three times the price charged in 1932. The suburbs of Dublin were growing rapidly and large suburban shopping centres were being built, allowing the customer the choice whether or not to leave the suburbs to go shopping. The Irish diet was also developing, with the increase in restaurants specialising in foreign cuisine.

The Irish Times commented on the new trend for eating in foreign restaurants in February 1963:

"To judge by the crowded tables at the foreign restaurants in town, more and more Irish people are discovering the delights of new dishes.... from the piquant flavour of prawns in tomato sauce, to the spicy sting of a good curry, the juicy succulence of chow mein, the exotic extravagance of paella, to the solid worth of Boeuf au Bourgeois..." (Farrar, 1991, p. 182)

Obviously these new restaurants were a serious competition to cafés such as Bewleys, whose menus were still quite traditional in comparison, although it seems many Irish people didn't particularly want to welcome these new dishes, preferring to stick to what they already knew. An American commentator wrote of cooking in Ireland in 1964 that it was

"A necessary chore rather than an artistic ceremony, and the Irishman will usually eat anything put in front of him without bothering overmuch about its flavour or seasoning" (Farrar, 1991, p. 180)

The patterns of food shopping were also changing with larger supermarkets becoming more widespread and accessible, presumably taking business away from the local grocery shops. Housewives were now buying in bulk instead of shopping for their daily needs and with refrigerators now within the reach of many families, perishable goods could be bought and stored freshly. Tony Farrar's study of the Household Budget Enquiry of 1965/6 shows what people's diet consisted of depended on what they earned. Social groups were divided on a scale of 1 to 5, with social group 5 being unskilled workers and social group 1 being higher professionals. Most of the findings are as we would expect them. For example, group 5 spent the most on products such as butter to have with all the white bread they ate, bacon, potatoes, cabbage, tea and cigarettes. While group 1 spent the most money on items such as steak, lamb, chicken, tomatoes, cheese, eggs, fruit and spirits. (Farrar, 1991, p. 177) Public Houses were as popular as ever, with 640 operating in Dublin City and young women frequenting them more regularly.

In December 1969 the first self-service section was opened in Bewleys, much to the dismay of many customers, especially to regulars who became very close to their waitresses. No doubt the self-service helped to cut costs. The men-only Smoke Room was opened up to everyone. Victor Bewley and his brothers felt that Bewleys staff should have more control in the company, in both the ownership and decision making. In 1972 it was decided that, because the company's capital had grown considerably in value, it shouldn't remain in private hands. The shares were transferred to a guarantee company called 'Bewley Community Limited'. Any member of staff with the firm for at least three years could apply to join, giving them a say in the decision making of the company, quite a brave move and obviously true to their Quaker faith.

This decision must have helped somewhat in the daily running of the company, but it wasn't totally successful. The older staff remained very loyal to the Bewley family, but younger employees weren't as impressed by the family spirit in the company. Although the company was very rich in assets, it did not have the capital funding to carry it through the financial difficulties during the 1970's and 80's. In October 1986 the Bewleys firm was taken over by Campbell's Catering Limited and it is the developments this company have made that have modernised the café and are taking it into the millennium.

CHAPTER 5.

Bewley's Today

At the time of the take-over, Campbells insisted they would "*continue to operate Bewley's in the tradition and style, which has made the name synonymous with the best qualities in Dublin life*". (Irish Times, 1998, p. 12)

Whether or not one agrees with this is a matter of personal opinion and also of the relationship we hold with the cafés. Opinions of both young and old will clash regarding the recent refurbishment of the Grafton Street café. Victor Bewley said in October 1970, "*our customers are always telling us that we shouldn't modernise. But we must move with the times*". (Irish Independent, 1998, p. 11)

I wonder how the Bewley family actually feels about seeing their café given such a 'facelift'. Indeed both Mary and Alfred Bewley had no urge to examine the recent modernisation of Grafton Street, when I asked them. (Mary/Alfred Bewley, 1999) It has been the focus of many debates since its opening in June 1998, between regulars, new customers and the media. A person walking through the doors of Grafton Street today for the first time will definitely have a different impression of the café from those who have seen it both before and after the renovations. When such an institution undergoes change, no matter how necessary or successful, everyone cannot be pleased. Those who didn't know it before will probably love it and the others will have to call around to Westmoreland St. to soak in the traditional Bewleys atmosphere and style, although it too is soon to be renovated. To comment fully on these changes, I feel a comparison of the look and atmosphere of the Grafton Street café before and after its renovation is very useful. I also want to continue to examine the development in the ceramics used by Bewleys, from 1950 to the current date.

The look of the Grafton Street café today I feel is part 1920's and part 1990's, achieved quite successfully through a balance of styles. The major changes have taken place in the Harry Clarke Room with the re-introduction of waitress service only and also in the new direction Bewleys has taken by opening it as a 'serious'

restaurant. Customers can be seated for lunch and dinner and can still be seated for breakfast and afternoon tea. The menu has varied considerably from the traditional eggs, scones and cakes of the 1930's and the introduction of a wine list has taken the café to a new level. The new menu features items such as liver parfait and smoked salmon as starters and main courses including Guinness stew and aubergine gateau. The management stresses, however, that customers can still enjoy a single cup of coffee as before. Press releases from early 1998 stated the new policy of the firm:

"You can still read a newspaper with morning coffee or afternoon tea, although the sheer efficiency at lunchtime is enough to remind you there are others waiting for a table." (Irish Times, 1998, p. 12)

SEATING

The unique high-back upholstered, red velvet wall-to-wall settees, which I mentioned previously, are still in use but have been remade with partitions between each table. (Fig. 22) The traditional bentwood chairs are still used throughout the café, but they have been placed next to high-backed richly textured, golden coloured armchairs. (Fig. 23/24) Presumably this discourages the moving around of chairs and groups of people surrounding a table as before. However the colour schemes of the chairs do complement each other and really modernise the look of the café while still being luxurious and relaxed. In one corner of the Harry Clarke Room, two bright purple ultra modern sofas have been placed opposite each other in front of a large mahogany fireplace and with a low mahogany table between them. This really gives a more informal and relaxed atmosphere to the area. Ironically it was a business meeting that was taking place when I photographed the corner, reminiscent of the businessmen who once held all their meeting in Bewleys Smoke Rooms because of the lack of space in the offices of the time. (Fig. 25) Green marbled-topped tables replace the previous wooden ones and the reducing of both tables and chairs allows the café to be airy, brighter and less cluttered. However this comes with a price, in the form of queues. A 'Please Wait to be Seated' sign hovers at the entrance to the Harry Clarke Room and there appears to be no squeezing in beside others anymore, one must wait until the table is free.



Fig.22 View of Harry Clarke room
Showing red wall-to-wall settees.



Fig.23 Traditional Bentwood Chairs

Fig.24 Golden highbacked chairs, furnishing Bewley's of Grafton St.



Fig.25 Corner of Harry Clarke room

LIGHTING

The Harry Clarke room has been completely transformed, although the stained glass windows still dominate the back wall, illuminating the room. (Fig. 26) The new lighting is considerably brighter, but with more attention to detail and atmosphere. The Harry Clarke Room is primarily lit by a group of hanging sculptural lights made from rings of copper and Perspex giving off soft light and not intruding on the light coming from the stained glass windows behind. (Fig. 27) Spotlights hung around the rest of the room highlight special features of the room such as the enormous Mexican style pot full of flowers as you enter. (Fig. 28) Near the café and espresso bar, an old-fashioned chandelier remaining from before the renovations, surprisingly doesn't appear out of place in the midst of such contemporary lighting. (Fig. 29)

DECOR

The Oriental influences that were so prominent in the style of the cafés have vanished. Various rich colours have replaced the dark burgundy wallpaper, which featured Japanese singing birds, pagodas and girls in traditional Oriental dress. (Fig. 30/31) Burnt orange, deep red, Prussian blue and sienna now brightens the room, along with striking young NCAD graduate paintings, ceramics and glass works, a collection that is to grow every year. The room in general is much brighter, with the aid of various forms of lighting. The placing of mirrors around the walls opposite the Harry Clarke stained glass windows adds to the feeling of spaciousness and allows those sitting with their backs to the great windows to still have them in view. The use of mahogany that was so abundantly used in the original design of the café has been maintained, not only in the furniture and fireplaces but also as fittings around the rooms. Fires burn in open mahogany fireplaces, which have been retained from before the renovations. Thick mahogany rims surround the mirrors and placed above them are what appear to be decorative mahogany unicorns hanging on the wall. (Fig. 32)



Fig.26 View of Harry Clarke room - 1999

THE UNIVERSITY OF MICHIGAN

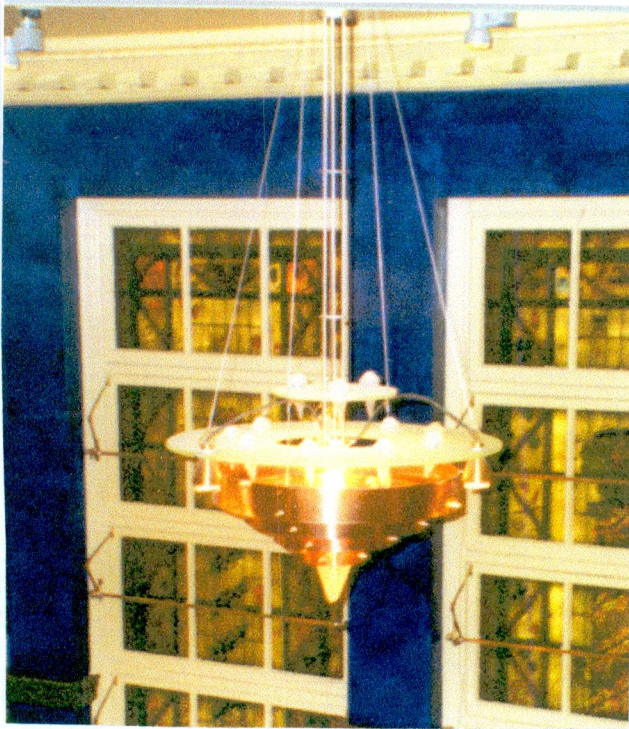


Fig.27 Perspex and copper light
In Harry Clarke room.



Fig.28 Old fashioned Chandelier
In Harry Clarke room.



Fig.29 Lighting in Grafton St. after refurbishments

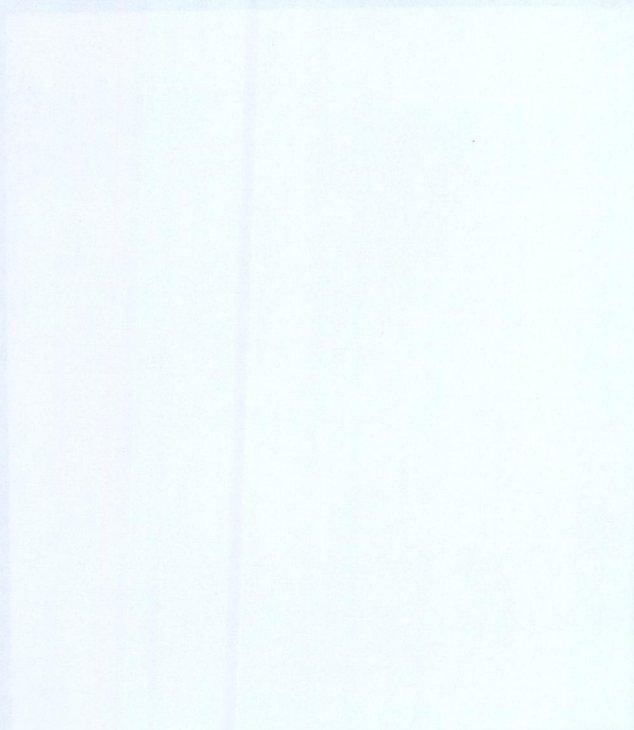
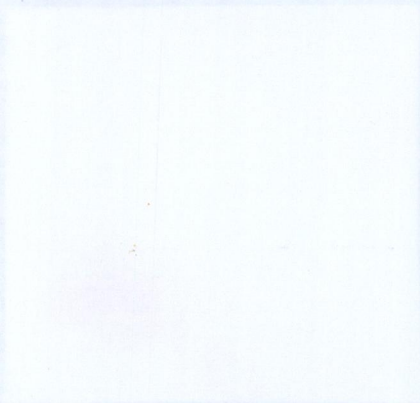


Fig.30/31 Oriental patterned wallpaper - once decorated Grafton St. cafe

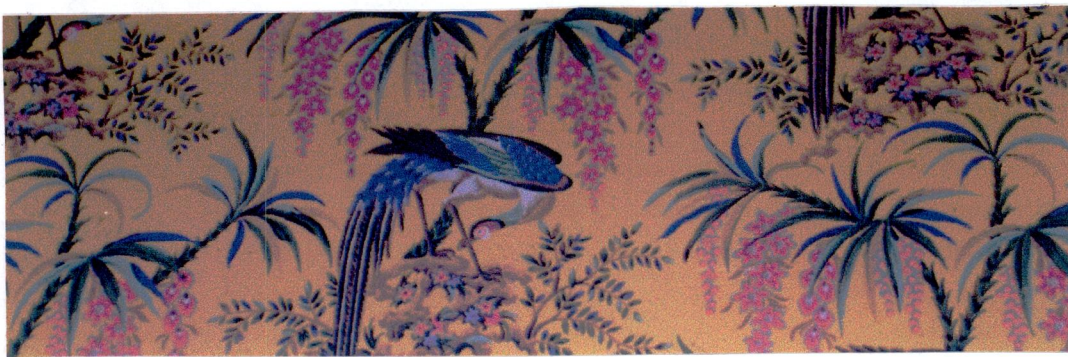
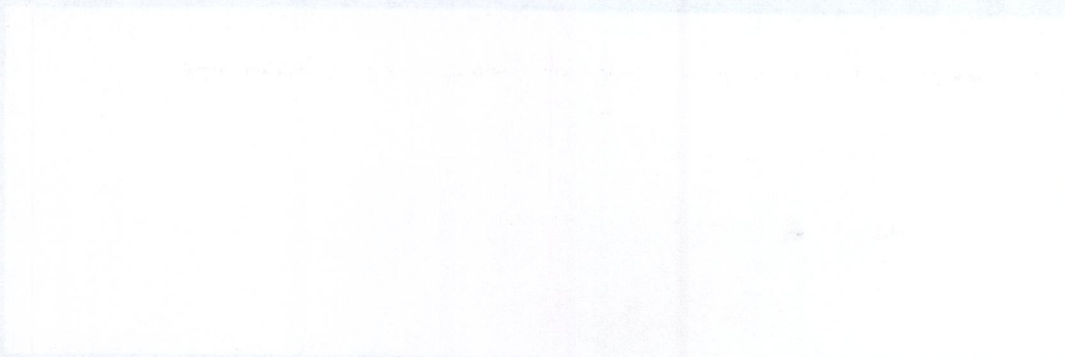
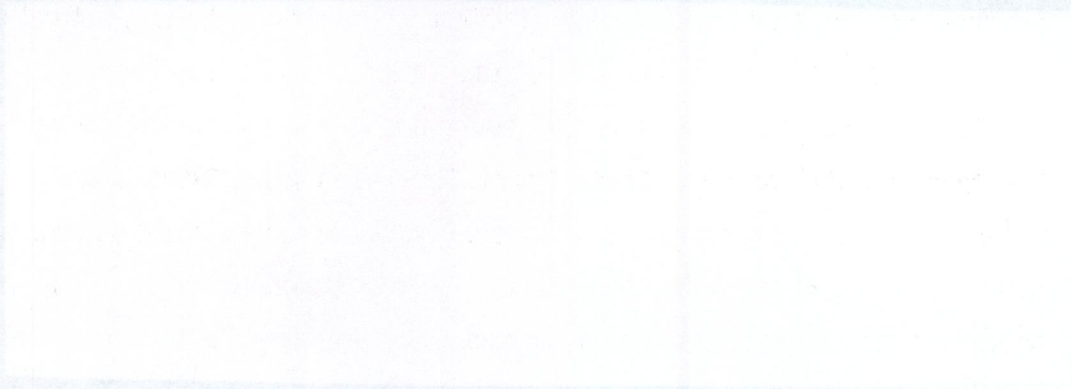


Fig.32 Mahogany fittings with backlights



Outside the Harry Clarke Room, the refurbishments continued throughout. A brand new first floor has been added with a grand atrium allowing natural light to filter between both floors. The wall of the atrium restaurant is lined with a large wooden bookcase filled with old leather bound books, which leads the customer down the stairs and into the Harry Clarke Room. The James Joyce Room is another space whose style has been dramatically changed. The rather formal and traditional style is now home to an all day coffee dock, brightly coloured with various seating arrangements. The atmosphere is relaxed and informal, helped by the spacious loungers and settees. It serves a rather traditional menu of various blends of teas, coffees and pastries. It is also an area where those waiting on a table in the evening can enjoy a pre-dinner drink. However, coffee, tea and sticky buns are still the images that spring to mind when we think of Bewleys

Bewleys Ceramics 1950 to current date

The ceramics used by Bewleys help us comment on the changes in society and tea and coffee drinking in the last 100 years. Many developments have taken place since the 1950's; for example plain green teapots stamped with the Bewleys new logo have replaced the Wedgwood styled teapots that I mentioned in Chapter 2.

During the 1970's, both tea and coffee cups were purely functional and not very tasteful. Examples such as Fig. 33/34/35 were all used from the 1960's into the 1980's. A quick comparison between these and Fig. 3, the Renna coffee cup is quite shocking. The elegance and joy of drinking from such a dainty cup was lost and replaced by these very practical and standard designs in the 1960's. The cup featured in Fig. 33, has a band of olive green around the outer rim and the Bewleys logo printed on to it. This was an early sign of what was to come in the future. Currently most of the teapots, coffeepots and cups on sale in the café hold the Bewleys logo and fit into the corporate identity and image of the company. (Fig.36/37)

Fig.33/34/35 Tea and Coffee cups used in Bewley's from 1960's to 1980's



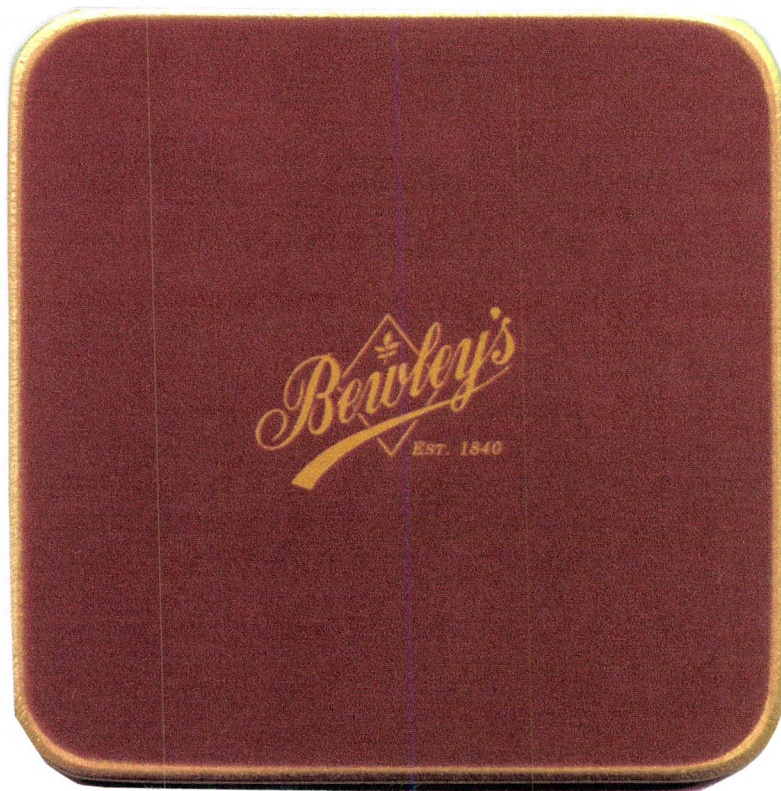


Fig.36 Bewley's logo currently on most ceramics and product sold in the café's.

Fig.37 Cups and milk jugs currently on sale in Bewley's café's.



BEWLEYS MUSEUM

In 1988, Veronica Campbell, a director of Bewleys opened the Bewleys Museum in the former chocolate factory on the third floor of the café on Grafton Street. Old price lists, urgent cables from shipping companies, teapots, and coffee grinders were displayed allowing the history of the café to be taken in by customers seated in the museum. Unfortunately since the refurbishments in the Grafton Street cafe, the space allocated to the museum has decreased. The original museum was a runner-up in the Council of Europe competition for museums in the EC in November 1990. (Dublin Tribune, 1990, p. 24) Therefore it is a great shame that the current museum space is considered so insignificant by the company and almost hidden from the public in a small room off the Atrium café.

During my research for this topic I had the advantage of speaking to Peter Pearson, the original curator of the Bewleys museum in 1988 and a keen preserver of its artefacts. He allowed me to aid him in the relocating of the current Bewleys' museum, containing only half of the original pieces because of the lack of space allocated. A café such as Bewleys, steeped in history, with multiple artefacts relating to tea and coffee to show to an interested public, should flaunt their history instead of trying to hide it.

Conclusion

My aim in this thesis was to research the history of tea and coffee drinking in Ireland, with a case study of Dublin's oldest and most famous surviving café - Bewleys. The changes which have taken place in the café since opening in 1890; décor, menu, ceramics and atmosphere all show that while tea and coffee still play an important role in the cafés, they aren't the only important factor. The current adventurous palates of many Irish people have led the company to extend its menus, add a wine list and refurbish interiors, in order to compete with the newer cafés in the cosmopolitan city of Dublin.

Tea and coffee and all their variations, (cappuccino, espresso, latte Darjeeling etc) are so commonly used and accepted in today's society that we never think of their long and turbulent history. Cafés cater for all tastes, classes and gender. No doubt today's coffee drinkers would be shocked to hear of the 'Women's Petition Against Coffee' in 1674, accusing coffee of making the men sterile and even impotent. The popularity of café society is ever increasing, and as Bewleys have realised, the current competition in Dublin city to have a modern, trendy and truly original café to attract the high expectations of the tea and coffee drinkers is becoming tougher and tougher.

BIBLIOGRAPHY

BOOKS

Ayers, John. The Fashion for Japan in Europe, London: Oriental Ceramic Society, 1990

Bramah, Edward. Tea and Coffee, a modern view of 300 years of tradition. London: Hutchinson & Co., 1972.

Brown, Peter, B. In Praise of Hot Liquors. The study of chocolate, coffee and tea drinking, 1600-1850. York, York Civic Trust, Fairfax House, 1995.

Clark, Garth, The Potter's Art, London: Phaidon Press, 1995

Conway, Hazel, Design History - a student handbook. London: Allen & Unwin, 1987.

Cullen, L.M., Life in Ireland. London: B.T. Batsford Limited, 1968.

Daly, Mary, E. Dublin the Deposed Capital, 1860-1914. - a social & economic history, Cork: Cork University Press, 1984.

Farmer, Tony. Ordinary Lives. Dublin: A & A Farmer, 1991.

Farmer, Tony. The Legendary Lofty Clattery Café. Dublin: Riversend Limited, 1988.

Foster, R.F., Modern Ireland 1600-1972. England: Penguin Books 1988.

Garner, Sir Harry. Oriental Blue & White. London: Faber and Faber Limited, 1954.

Godden, Geoffrey A., Oriental Export Market Porcelain. London: Granada Publishing Limited, 1979.

Helsham, Richard. An Essay on the Nature Use and Abuse of Tea in a Letter to a Lady. Dublin: printed by Dressick Rider & Harbin c. 1725.

Bibliography (cont'd)

Jarry, Madeline, Chinoiserie, New York: Vendome Press, 1987.

Kearns, Kevin Corrigan, Dublin Pub Life and Lore; an oral history. Dublin: Gill & Mac Millan 1996.

Mahon, Brid. The Land of Milk and Honey. Dublin: Poolbeg Press, 1991.

Oram, Hugh, Bewley's, Dublin. Albertine Kennedy Publishing, 1978.

Roden, Claudia. Coffee, revised and expanded edition. London: Pavillion 1994.

Savage, J.W., Tea Importers Limited and Tea Importing, a Memoir, 1941-86. Dublin Chamber of Commerce, 1988.

ARTICLES

Author Unknown. 'History of Hot Beverages in England.' The Magazine Antiques, Volume No. 148, September 1995. Pages 232-236

Dalrymple, William, 'When Islam first came to London'. The Sunday Times, 3rd January 1999. Page 6.

Deevy, Patricia, 'Wallow in nostalgia at Bewley's'. Dublin Tribune, 15th November 1990, Page 24.

McKenna, John, 'Bewley's new face', Irish Times, September 26th, 1998. Page 12.

O'Conghaile, Pol., 'Bringing Bewleys up to date'. Irish Independent, July 14th, 1998. Page 11.

WEBSITES

<http://www.blackapollo.demon.co.uk/history.html>. Café Magazine, The History of Coffee and Romance of the Café. 1999.

<http://www.teacouncil.co.uk/history.htm>. The History of Tea. 1999.

<http://www.eastindia.co.uk/eastindia/tea.htm>. The East India Company, London. 1999.

INTERVIEWS

Bewley, Alfred and Mary. Leixlip, January 9th 1999.

Pearson, Peter. Curator of Bewley's Museum, Dublin, February 8th 1999.

