

**P** is for Penny Lick. Penny lick is a small glass container used for serving ice cream in the late 19<sup>th</sup> century, earlier 20<sup>th</sup>.



A refreshing treat that one would partake in maybe on a day out at the seaside, such as Great Yarmouth. Vendors would sell ice cream in the containers, a penny for a lick. Once the customer had sampled the delights and licked the vessel clean it would be returned to the vendor who would reuse it.

This however was unfortunately not terribly hygienic & resulted in the Penny Lick being banned in London in 1898 due to fear that it contributed to the spread of disease particularly cholera & tuberculosis. The glass was often not washed out in between customers.



"Halfpenny Ices", a photograph taken by John Thomson (c1876). This photograph was published in a 12-part series entitled "*Street Life in London*", by Adolphe Smith and the Scottish photographer John Thomson.

By 1902 Antonio Valvona, an Italian living in Ancoats Manchester made a machine to produce waffle tubs for the icecream to nestle in . A much more pleasant way to sample the delights of icecream !

Victorian Ices can be classified into three main types: cream ice, water ice and sorbet. Cream ice was custard or sweetened cream, mixed with flavourings; water ice was sweetened water mixed with flavourings and sorbets often contained alcohol. Many flavours were unusual one such being cucumber. Cucumber Ice Cream is a very simple recipe consisting of puréed cooked cucumber, sugar, ginger brandy (or wine), lemon juice, and sweetened cream or custard. The

addition of green food colouring is typical of the late Victorian period, when chemical dyes and artificial flavourings were opening up a world of exciting short cut options for the busy cook.



Can you make your own museum of 'P' objects from around your home?

#AtoZ

#MuseumAtHome

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