

1850 Dover Township English Immigrants

There were 1102 persons enumerated in the 1850 Census of Dover Township, and 61 claimed England as their place of birth.

Name	Age	Occupation			
			Perkins, Thomas	30	Laborer
			Pitcher, James	30	Laborer
Barber, Daniel	59	Farmer	Pool, John	55	Laborer
Barber, Daniel	23	Farmer	Powell, Joseph	27	Laborer
Barber, Mary	58		Powell, Mary A.	27	
Burdell, Elizabeth	30		Rice, Elizabeth	29	
Burdell, Samuel S.	14		Rose, John	32	Farmer
Burdell, William	30	Carpenter	Tiffany, Henry	14	
Cheaney, Alfred	11		Tiffany, William	45	Laborer
Cheaney, Ann	6		Walker, John	21	Laborer
Cheaney, Ann	4		Webster, Martha	40	
Cheaney, Eli	32	Farmer	Webster, William	50	Farmer
Cheaney, Jane	32		Wellington, Maria	26	
Chubb, Elizabeth	64		Wellington, Richard S.	26	Wheelwright
Chubb, Joseph	69	Wheelwright	Winslow, Ann	40	
Chubb, Juliet	21		Winslow, Daniel	11	
Chubb, Matilda	24		Winslow, Edward	7	
Chubb, Samuel	30	Farmer	Winslow, Elijah	25	Laborer
Clifford, James	19	Laborer	Winslow, John	35	Laborer
Cooper, Mary	77				
Donaldson, Ann	26				
Donaldson, John	30	Farmer			
Edmunds, John	25	Laborer			
Elliott, Louisa	25				
Elliott, William	25	Carpenter			
Green, George	23	Laborer			
Harding, James	41	Farmer			
Harding, John	17	Laborer			
Hodges, Ann	57				
Hodges, John	64	Laborer			
Hurst, Joseph	39	Laborer			
Hurst, Lucy	45				
Hurst, Martha	29				
Hurst, Thomas	49	Farmer			
Jenkins, Belsey	2				
Jenkins, Joseph	40	Laborer			
Jenkins, Lucy	19				
Jenkins, Mary	43				
Jenkins, Mary	28				
Jenkins, Thomas	19	Laborer			
Jenkins, William	54	Laborer			
Moch, James	28	Laborer			
Moore, Robert	66	Laborer			

“England has forty-two religions and only two sauces” – Voltaire (1694-1778)

Immigrant housewives brought with them to America their favourite recipes. This one sounds interesting:

Bubble and Squeak

- *450g/1lb potatoes, unpeeled
- *70g/2-1/2 oz. butter
- *70g/8oz cabbage, shredded
- *3-4 tbsp sunflower oil
- *salt and pepper
- *3 tbsp water
- *1 onion chopped

Directions: Cook the potatoes for 25 minutes in a pan of lightly salted boiling water, then drain, peel and dice.

Place them in a bowl with 2 oz of the butter and mash until smooth. Season to taste with salt and pepper.

*Meanwhile, place the cabbage, water and remaining butter in a large heavy based saucepan and cover. Cook gently for 10 minutes, or until tender. Mix the cabbage and mashed potato together and season.

*Heat half the oil in a frying pan. Add the onion and cook, stirring occasionally, until softened. Add the potato and cabbage mixture and press down with the back of a wooden spoon to make a flat, even cake.

*Cook over a medium heat for 15 minutes until golden brown on the underside, then place on a large plate. *Add the remaining oil, then slide into pan and cook on the other side for 10 minutes.

*Transfer to a plate, cut into wedges and serve.

(You may add carrots or peas to this recipe. This was a way of using up leftover vegetables.)