GEORGEINN

NEWSMAR20

Hello again.

Recently I came across an old, yellowing copy of particulars for a sale that took place at The Royal Fountain Hotel in Canterbury on 5th July 1919.

The sale included ‘**23 Excellent Small Holdings and Grazing Farms, 14 of which have a good house and nice buildings’** – the whole extended to 1,060 acres.



**Lot 7** was ‘**The George’ Inn** **and Farm.** One hundred years ago, the farm, comprising nearly 60 acres, was described as being ‘in excellent heart’.

It had a half mile frontage, productive arable land and rich pasture with an ‘unfailing’ pond assuring a good supply of water for stock. Outbuildings housed bullocks, cows, pigs, five horses, a granary, a loose box and a cart lodge.

The Inn was listed as ‘a free house, fully licensed and substantially built of brick and tile’. It had a cellar, bar, bar parlour, tap-room, club-room, kitchen, dairy and pantry. There was a large landing and three large bedrooms.

There was also a brick and tile coal house, wash room and WC.

The Inn was described as ‘doing a good trade’.

A tithe was payable to the Parish of Elmstead of 15 pounds, 7 shillings and 5 pence. This included a land tax of 3 pounds, 5 shillings and 11 pence.

Scribbled in pencil on the back of the Sale Particulars, someone had noted the amounts gained for each lot. **Lot 7** achieved £1700 and was acquired by Mackesons! ....and the rest, they say, is history!

Do look at our **April Supper Club** Menu – can we tempt you to join us?

**Michael**

GEORGEINN

SUPPERCLUB

Date of Next Meeting:

**Wednesday 1st April**

Time:

**7pm for 7.30pm**

Price:

£**23.50 per person**

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Everyone is welcome

but you **do** need to

**BOOK YOUR PLACE**

**by**

**Wednesday 25th March**

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**THIS MONTH’S MENU**

**Chicken Liver Parfait**

Smooth chicken livers

Seasoned with

brandy and red wine,

Served with warmed French bread

**Braised Shoulder of**

**Kentish Lamb**

Locally reared lamb, cooked slowly to bring out the delicate flavour

Accompanied by a port wine sauce, redcurrant jelly and mint sauce

Served with roasted potatoes

and a selection of

locally grown, Spring vegetables

**Canterbury Tart**

A traditional local dessert:

A pastry case, filled with apple and lemon flavoured custard

Topped with

dessert apples and sugar

Served warm with custard

**And our red wine**

**Easter Cocktail**

**Try our new menus** Enjoy a good night out **Meet new people** Keep in touch with friends **Catch up with the neighbours Enjoy the cosy warmth of our huge log fire**

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**TO BOOK YOUR PLACE**

**Phone Michael: 01227709170**

**Or E-mail:** [landlord@thegeorgeonstonestreet.co.uk](mailto:landlord@thegeorgeonstonestreet.co.uk)

**Go to:** [www.thegeorgeonstonesreet.co.uk](http://www.thegeorgeonstonesreet.co.uk) to subscribe to our **Newsletter** and keep up to date with our events.

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