



Agnes with family members © Smith Settle Ltd for Syon House

Agnes Marshall: Queen of Ices

Agnes Marshall (1855-1905) was an inventor and entrepreneur from Walthamstow, Essex. Marshall was a popular cookery personality during the Victorian era and received patents for numerous ice cream making machines and freezers. Dubbed the “Queen of Ices”, Marshall has been credited with popularising the ice cream cone and as being the first gastronome to use liquid nitrogen as a freezing agent.

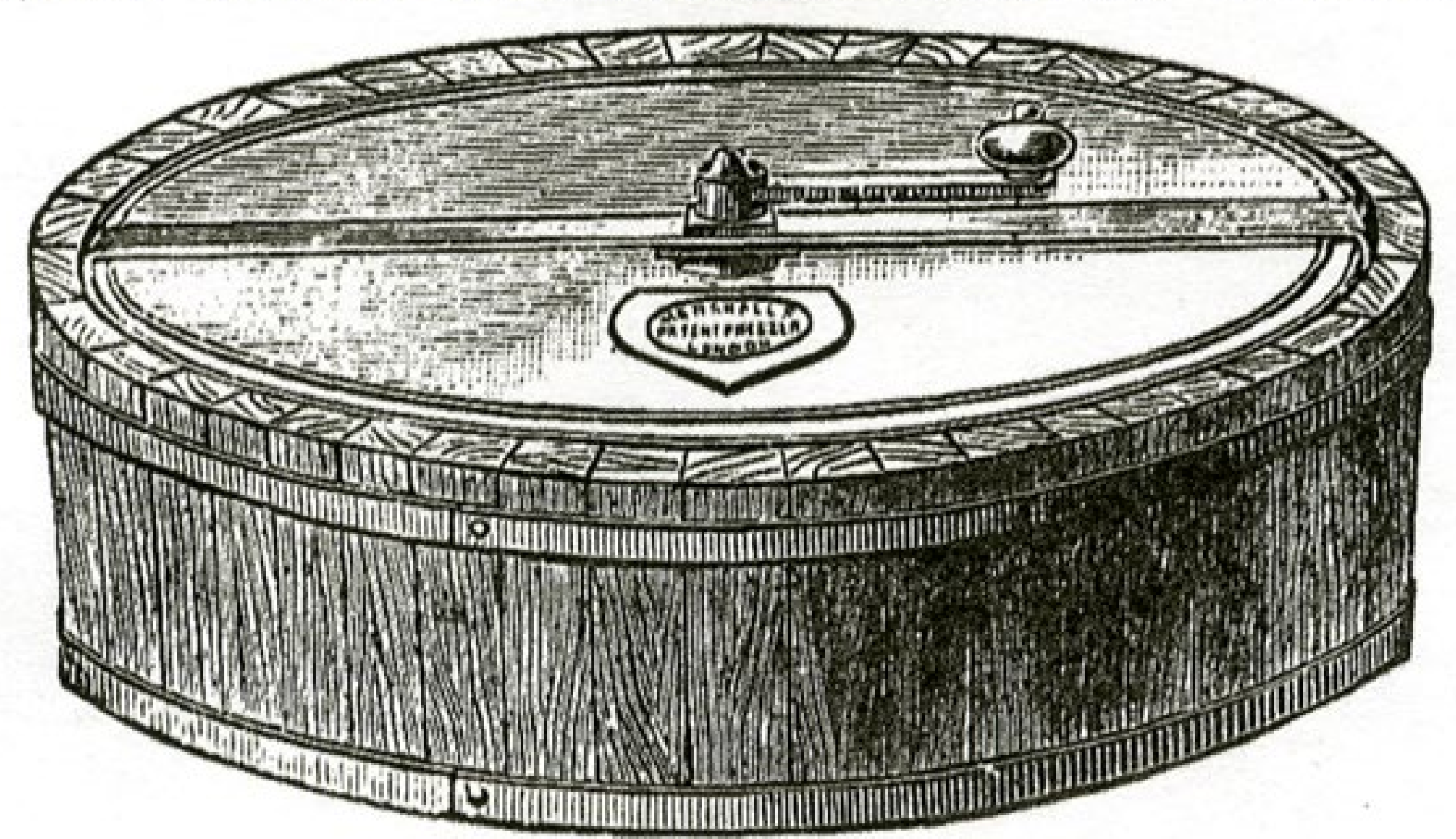
A one-woman band

“Before Agnes, ice cream was only eaten by the very wealthy. She made it popular and available to the wealthy middle classes and later on right down to the street sellers... She was a true pioneer and a one-woman industry.” **–Robin Weir, author**

“She was the Delia Smith of her day. She did public demonstrations of her cookery in front of large audiences, in the days before television of course.” **–Martin Sach, London Canal Museum**

MARSHALL'S PATENT FREEZER.

HIGHEST AWARD: INTERNATIONAL INVENTIONS EXHIBITION.

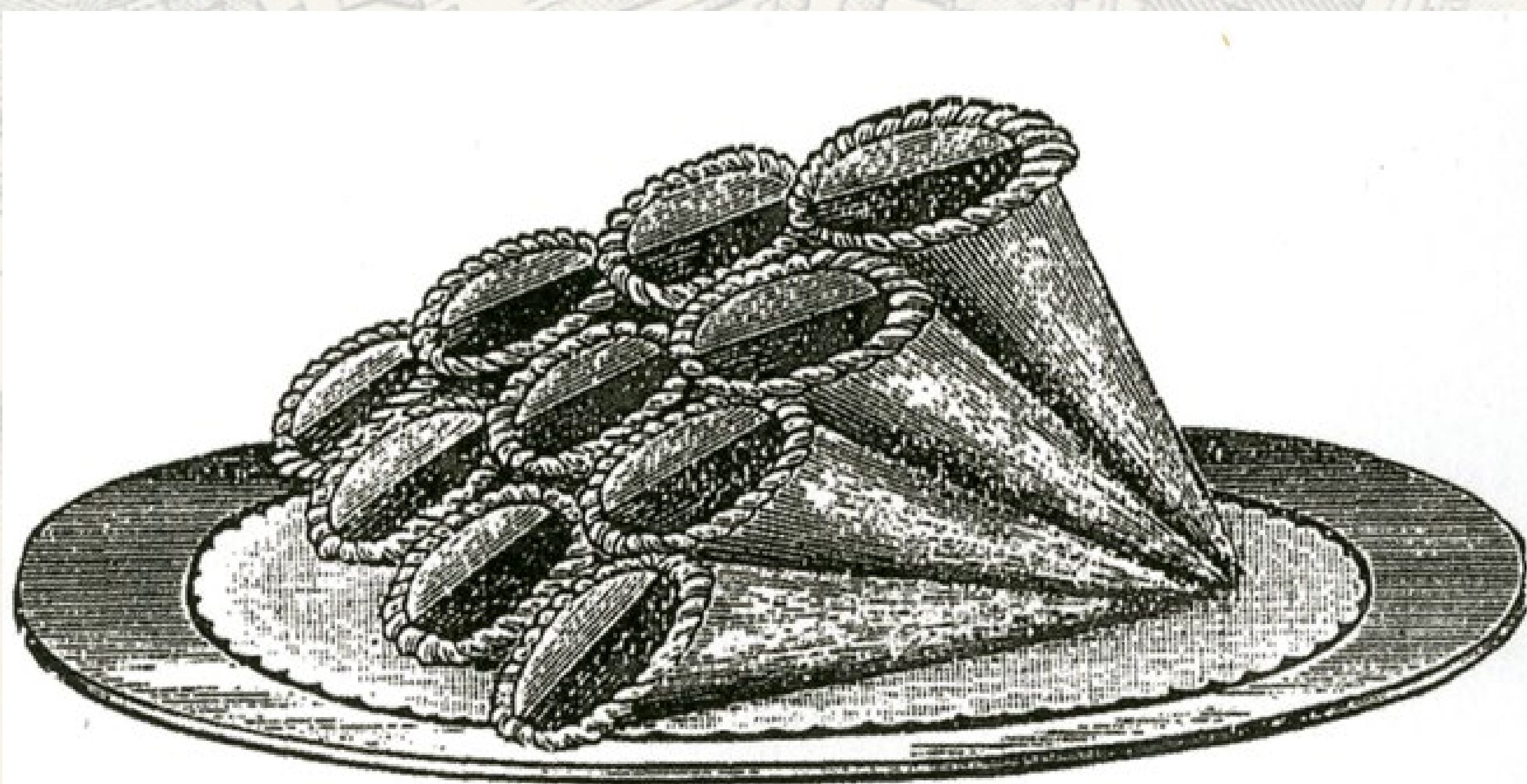


Advertisement for Agnes' freezer © Smith Settle Ltd for Syon House

The ice cream cone

“She was one of the first people to recommend using cornets for ice cream. But she obviously gets overlooked as many women in history probably do.” **–Ahrash, owner at Chin Chin Labs ice cream parlour**

“Penny licks are how ice cream was originally sold in the street. In the 1890s they were eventually banned by law because of the spread of disease. The ice cream cone was disposable for everybody, so a lot more hygienic.” **–Martin Sach, London Canal Museum**



Margaret Coronets

Illustration of Agnes' coronets © Smith Settle Ltd for Syon House

Molecular gastronomy

“Everyone thinks that it started with Heston Blumenthal, but it was Agnes. In her famous book *Ices, Plain and Fancy* Agnes first suggested that the use of nitrogen could make instant ice cream. Her husband was a really famous surgeon and as a party piece she made ice cream with nitrogen for colleagues and friends. It later got picked up by the molecular gastronomists hundreds of years later.” **–Ahrash, owner at Chin Chin Labs ice cream parlour**

“You put the ice and salt mixture around the outside of the vessel and you put your mixture of cream and whatever flavouring you're going to use into the pan. And the reason for the handle is to wind it to stop it crystallizing so you get a smooth ice cream.” **–Martin Sach, London Canal Museum**



Portrait of Mrs Marshall circa 1890 © Smith Settle Ltd for Syon House

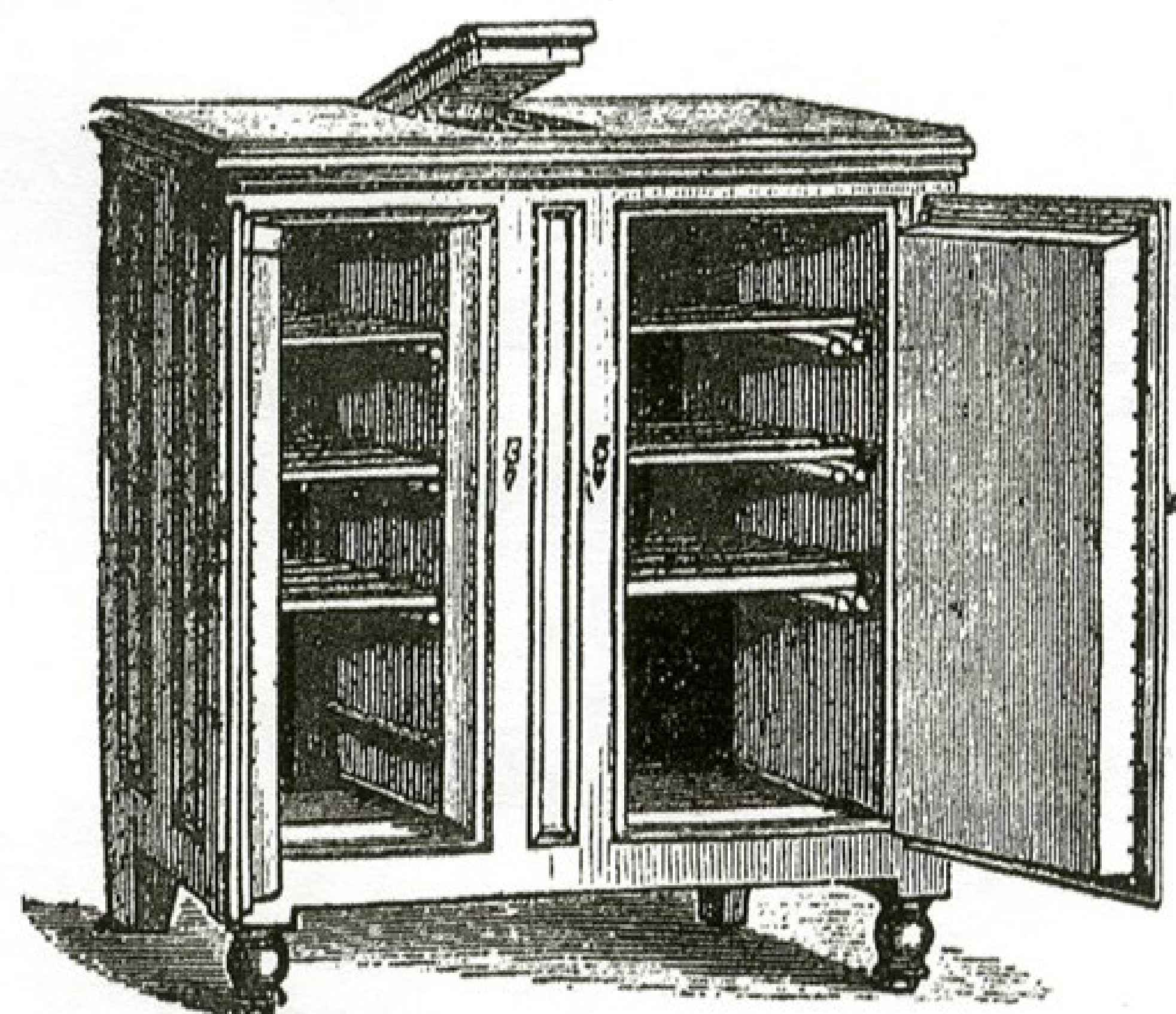


Agnes' cookery school © Smith Settle Ltd for Syon House

MARSHALL'S CABINET REFRIGERATORS.

Ventilated, lock and key to each compartment, closed air valves preventing the ingress of warm air.

No. 6A, £8. 8s.



Advertisement for Agnes' cabinet refrigerator © Smith Settle Ltd for Syon House

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