

# Pie & Mash





**Pie & Mash**



FOR SHAMSHAI



## FOR THE LOVE OF PIE & MASH

In the depths of winter, when I feel worn out, when I grow skinny and my clothes hang loose, when I am beaten and bowed, grey-faced and sneezing, coughing and shivering, I seek refuge in pie and mash shops. These cherished institutions have a special place in my affections because they are distinctive to East London and inextricably bound up with the cultural and historical identity of this place. They are destinations where people enjoy pilgrimages to seek sustenance for body and soul, by paying homage to the spirit of the old East End incarnated in these tiled, steamy temples dedicated to the worship of hot pies. Let me admit, it is a creed I can subscribe to wholeheartedly.

At the head of the lunch queue in G Kelly in Bethnal Green, I once met Julia Richards who bragged "I'm going to be ninety-eight" with a winsome grin, the picture of exuberance and vitality as she carried off her plate of pie and mash hungrily to her favourite corner table, pursued by her sprightly seventy-year-old daughter Patricia. Both women were superlative living exemplars for the sustaining qualities of traditional East End meat pies. "I've been coming here over fifty years," revealed Patricia proudly. "I've been coming here since before it opened!" teased Julia, her eyes shining with excitement as she cut into her steaming meat pie. "They used to have live eels outside in a bucket," she continued, enraptured by memory, "And you could pick which one you wanted to eat." I left them absorbed in their pies, the very epitome of human contentment, beneath a hand-lettered advertising placard, proclaiming "Kelly for Jelly."

When I am in London Fields, I like to enjoy a quiet cup of tea after lunch with Robert Cooke - "Cooke by name cook by nature" - whose great-grandfather Robert Cooke opened a Pie & Mash Shop at the corner of Brick Lane and Sclater Street in 1862. "My father

taught me how to make pies and his father taught him. We haven't changed the ingredients and they are made fresh every day," explained Robert plainly, a fourth generation pie-maker sitting proudly in his immaculately preserved cafe, that offers the rare chance to savour the food of more than century ago. "My grandfather Robert opened this shop in 1900, then he left to open another in the Kingsland Road, Dalston in 1910 and Auntie May ran this one until 1940, when they shut it after a doodlebug hit the canal bridge," he recounted. "My mother Mary came over from Ireland in 1934 and worked with my grandfather in Dalston, alongside my father Robert and Uncle Fred. And after they got married in 1947, my grandfather said to my parents, 'Here's the keys, open it up,' and they returned here to Broadway Market, where I was born in 1948."

It was a tale as satisfying in its completeness as eating a pie, emphasising how this particular cuisine and these glorious shops are interwoven with the family histories of those who have run them and eaten at them for generations. Yet beyond the rich poetry of its cultural origin, this is good-value wholesome food for everyone, freshly cooked without additives, and meat pies, vegetable pies, fruit pies and jellied eels comprise a menu to suit all tastes.

East Enders love their Pie & Mash, because by enjoying this glorious meal they can participate in the endless banquet which has been going on for generations, longer than anyone can remember, and which includes all their family, relatives and loved ones, both living and departed. The world has changed and the East End has transformed, but the Pie & Mash shops are still here and the feast goes on.

The Gentle Author, Spitalfields Life - November 2018



## LUNCH WITH THE CLUB

If you are reading this there's a chance your interest in pie and mash extends beyond a plate of this utilitarian dish – London's original street food. It could be you've come to appreciate the individuality of pie and mash shops, their peculiarities of fixture and fitting inside and out, or simply the cosy, familiar hub they occupy in the local community.

London's traditional pie houses – small, often family-run businesses – present a down-to-earth and human face in parades of shops that are becoming increasingly dominated by corporate retail outlets. I think pie and mash shops are priceless in terms of human and social value; some of them offer a living glimpse into London's past. Visit Manze's in Tower Bridge Road for an authentic slice of the 1890s, or Harrington's in Tooting for a ration of postwar austerity. L. Manze in Walthamstow was awarded a grade II listed status in 2013 simply because of its traditional architectural features. Some of the recipes have been jealously guarded and passed down from generation to generation, ensuring that even a particular set of flavours has survived pretty much intact from the founding of the business. And in case we forget, the food is nearly always made from scratch and cooked fresh on the premises.

I wasn't born in London, although I have been a resident now for over 30 years. My first taste of pie and mash was at Cooke's in The Cut at the ripe age of 29. To be honest with you I didn't like it, and I couldn't see what the fuss was about. But me, Rich and Jamie had just started our own pie and mash club as something to do outside the office every three weeks on a Friday lunchtime. So I stuck with it, more for the social aspect than anything else. For fun, we devised a league table for the 'players', with points scored on portions of eels, pie, mash and liquor consumed. Later, 'afters' got included as well, where desserts like fruit pies, crumbles and custard were available. It was never intended as a serious eating competition.

Around that time in the mid-1990s, we became aware of an august body called The Pie 'n' Mash Club of Great Britain, when J. Smith & Sons published their *Guide to Londoner's Traditional Eating Houses*, distributed to all the pie and mash shops. Up to that point, it was probably the only book ever written about pie and mash, comprising a potted history of the dish, the broader context of the Cockneys, Costermongers and Pearlies, plus, crucially, a comprehensive gazetteer of all the shops in business, complete with a hand-drawn illustration of each shop front. It became our bible, and formed the basis for the directory of shops on our website, which we started in 2002. Of course by that time I had fully acquired the taste, and our club itinerary had become more adventurous, pushing the limits of the Friday lunch hour to the maximum with trips as far afield as Dalston and Greenwich.

With the advent of the internet, we gradually accrued a small band of fellow enthusiasts from all walks of life. We have always maintained it as a non-exclusive, casual club open to all comers – all you have to do is turn up on the day at one of our meetings and introduce yourself.

Looking back 22 years to the publication of Jim and John Smith's *Guide*, what strikes me now is how many shops with London postcodes have vanished; in 1995 there were 57, at the time of writing there are 27. Conversely, there are many more now in Essex and Kent, with outposts as far afield as Felixstowe and Skipton, Yorkshire.

Our club is not an elite group of Cockney purists, more a band of pie and mash tourists. You could say we are united by a sense of social history and tradition in one of the most commercially driven cities on the planet. It's probably never been more difficult to run an independent shop of any description in London. It has

taken me a long time to realise that, in our modest way, we have been continuing the work of Jim and John Smith of the original Pie 'n' Mash Club of Great Britain.

The future? The dish will not die. But unless the remaining shops in London gain the cultural recognition they deserve – and more importantly, some kind of rates rebate from local authorities – they will eventually disappear. The future then will be in what we call 'Pie and Mash Plus', a carefully-themed restaurant that echoes the minimalism of the traditional pie house, but offering menu choices of 'gourmet pies' and sides, all washed down with craft beer. You can see this happening already in places like Mother Mash, Soho and Piebury Corner. The days of ordering a 'three and one' or a 'two and two' low cost meal in a utilitarian refectory would be long gone, along with the humble eel and the East End Cockneys.

The photographs in this book are historical snapshots of shopfronts captured in a single moment of time. It's my hope that they inspire you to visit a part of London you've never been to, cross the threshold, place an order at the counter, take a seat and taste a bit of living history. Even if it is only a 'one and one'.

Nick Evans, The Pie and Mash Club - 6th February 2017

INSURANCE  
AGENCIES CO. LTD.  
CALL FREE  
0800-220602

INSURANCE  
178  
HOUSEHOLD  
0800-220602

RCH JEWELLERS

FINESSE  
GALLERY  
BESPOKE BLINDS & CURTAINS  
100 High Street 01708 455360

AL'S PIE & MASH  
EASTENDERS FAVOURITE  
100 HIGH STREET 01708 455360

WE BUY GOLD | JEWELLERY REPAIRS

CURTAINS/BLINDS RESTAURANT

CURTAINS/BLINDS

RESTAURANT

MOBILES & COMPUTERS  
REPAIRS • UPDATES • ACCESSORIES









PYLONES

The Pie Shop

05

























































































# Raymonds

Cafe

PIE - MASH & EELS

Cafe

RAYMONDS PIE AND MASH

020 8850 9062

*Wick & Wick*  
ROAST DINNERS  
Lamb - Chicken - Beef  
Served With 4 Fresh Veg  
Come & Try It... You'll Love It!  
Pie & Mash Weddings  
& Parties Catered For  
020 8850 9062

cafe

All day breakfast

Full varied menu  
available











SCOTTS PIE & MASH

SCOTTS PIE & MASH

YOURS

KCHANG  
WEBUY.COM

49











- 01 – AL'S, 100 High St, Hornchurch, RM12 4UH
- 02 – ARMENT'S, 7–9 Westmoreland Road, Walworth, SE17 2AX
- 03 – BARNEY'S, 6 Garnett Way, Walthamstow, E17 5PE
- 04 – B.J's, 330 Barking Road, Plaistow, E13 8HL
- 05 – BATTERSEA PIE STATION, 28 Henrietta Street, Covent Garden Market, WC2E 8RA
- 06 – BROOK PIE & MASH, 833 Dagenham Rd, Dagenham, RM10 7UP
- 07 – BYRNE'S PIE AND MASH, 5 Ross Parade, Wallington, SM6 8QG
- 08 – CAFE PIE-N-MASH, 139 Hastings Road, Bromley, BR2 8NQ
- 09 – CASTLE'S, 229 Royal College Street, Camden, NW1 9LT
- 10 – COCKNEY'S, 314 Portobello Road, Ladbroke Grove, W10 5RU
- 11 – COCKNEY'S OF BROMLEY, 44 Chatterton Road, Bromley, BR2 9QE
- 12 – COCKNEY'S OF CROYDON, 51 Frith Road, Croydon, CR0 1TB
- 13 – A. COOKE, 48 Goldhawk Road, White City, W12 8DH (permanently closed)
- 14 – COOKE (F), 9 Broadway Market, London Fields, E8 4PH (permanently closed)
- 15 – COOKE (F), 67A Farnham Road, Harold Wood, RM3 8ED
- 16 – COOKE (F), 150 Hoxton Street, Hoxton, N1 6SH
- 17 – DANNY'S, 100 High St, Barking, Ilford, IG6 2DR
- 18 – DYE'S PIE & MASH, 308 Munster Road, SW6 6BH (permanently closed)
- 19 – EASTENDERS PIE 'N' MASH, 171 East India Dock Road, Poplar, E14 0EA
- 20 – GODDARD (A.J.), 203 Deptford High Street, SE8 3NT (permanently closed)
- 21 – GODDARDS AT GREENWICH, 22 King William Walk, Greenwich, SE10 9HU
- 22 – GOLDEN PIE, 188 Lavender Hill, SW11 5TQ
- 23 – HARRINGTON'S, 3 Selkirk Road, Tooting, SW17 0ER
- 24 – HEATH PIE SHOP, 696 Becontree Avenue, Dagenham, RM8 3HD
- 25 – JJ CAFE PIE AND MASH, 31 High St, Carshalton, SM5 3AX
- 26 – KELLY (G), 414 Bethnal Green Road, E2 0DJ
- 27 – KELLY (G. F.), 526 Roman Road, Bow, E3 5ES
- 28 – KELLY (S&R), 284 Bethnal Green Road, GlobeTown, E2 0AG
- 29 – LB'S PIE AND MASH, 16 Wellington Ave, Sidcup, DA15 9NB
- 30 – LOU FARROWS, 277 – 279 Southwark Park Road, SE16 3TP (permanently closed)
- 31 – MANZE'S (AA), 204 Deptford, High Street, SE8 3PR
- 32 – MANZE, 74 Chapel Market, Angel, N19 9ER (permanently closed)
- 33 – MANZE (L), 76 Walthamstow High Street, E17 7LD
- 34 – MANZE'S, 226 High St, Sutton, SMI 1NT
- 35 – MANZE (M), 87 Tower Bridge Road, Borough, SE1 4TW
- 36 – MANZE (M), 105 Peckham High Street, SE15 5RS
- 37 – MAUREEN'S, 6 Market Way, Chrisp Street Market, Poplar, E14 6AQ
- 38 – McDOWELL'S FAMOUS PIE SHOP (RUMFORD), 30 High St, Romford, RM1 1HR
- 39 – McDOWELL'S PROPER PIE COMPANY, Unit 139 Romford Shopping Hall, Romford, RM1 3AB
- 40 – MILLERS PIE AND MASH SHOP, 8 Albert Road, Belvedere, DA17 5LJ
- 41 – NATHAN'S, 51 Barking Road, Upton Park, E6 1PY (permanently closed)
- 42 – NOTED EEL & PIE HOUSE, 481a Leytonstone High Road, E11 4JU
- 43 – PIE & MASH SHOP WELLING, 32 Upper Wickham Lane, Welling, DA16 3HF
- 44 – RAYMOND'S PIE & MASH SHOP, 10 Passey Place, Eltham, SE9 5DQ
- 45 – ROBINS PIE & MASH, Gallions Reach, 3 Armada Way, Beckton, E6 7ER (permanently closed)
- 46 – ROBINS PIE & MASH, 14 High Street, Wanstead, E11 2AJ
- 47 – ROBINS PIE & MASH, 50 Station Rd, Chingford, E4 7BE
- 48 – ROBINS PIE & MASH, 9-11, Quadrant Arcade, Romford, RM1 3ED
- 49 – SCOTT'S PIE & MASH, 51 The Walnuts, Orpington, BR6 0TW
- 50 – SCOTT'S PIE & MASH, 117 Cotmandene Crescent, St Mary Cray, BR5 2RB
- 51 – SMIFFY'S PIE & MASH, 12 Tudor Parade, Well Hall Road, Eltham, SE9 6SX (permanently closed)
- 52 – STOKEMOORES PIE & MASH, 194 Elm Park Avenue, Elm Park, RM12 4SD
- 53 – TRADITIONAL EAST END PIE SHOP, 538a Barking Road, Plaistow, E13 8QE



## A CASE STUDY:

### NOTED EEL AND PIE HOUSE - LEYTONSTONE

My Great Grandfather was the skipper of an eel barge sailing out of a town called Heeg, in a marsh like region of the Netherlands. Eels were in abundance there due to its location on the Heegermeer Lake. Until 1938 eels were exported from there to London and landed at the Dutch Mooring on the Thames. Trade was so important with London that the primary schools in the town taught English to all pupils.

My Great Grandfather's youngest son Huite Hak, one of 11 children, was brought to London circa 1894 at the age of 9 and was left with a family who had a pie shop to learn the trade and work in the business in exchange for his room and keep. He opened his first shop in Hoxton with a cousin just before the outbreak of the First World War and within a few years met and married the daughter of another pie shop owner by the name of Earnest Newton. When his cousin pulled out of the business he relocated, in 1926, with a loan from his father-in-law, to the Bow Road in a parade of shops which were predominantly occupied by Dutch (including the Bird in Hand Public House). The only stipulation made was that the shop was called E. Newtons.

After the outbreak of the Second World War, Huite was approached by the Home Office and told that as he was now classed as a "Friendly Alien" and as a result had to have his name on the shop sign. He worried that "H HAK" would look very German, so changed the name to the "Noted Eel & Pie House" and put his name on the bottom right corner in as small a font as he was allowed. The shop at Bow continued trading (with the exception of a short closure of around 8 months shortly after the outbreak of the Second World War) until it was placed under compulsory purchase in 1976, by the local Council, as part of a regeneration process. By that time, my Father Cyril had been running the show for 20 years with help from his brother

Russell. New premises were needed and conveniently a flour salesman let my father and uncle know that there was a pie shop in Leytonstone called Wilsons that were selling their lease. They took the opportunity and relocated the 'Noted Eel and Pie House' from Bow to High Road Leytonstone. Now established as part of the Leytonstone landscape, our family have been trading here for 44 years to date. With myself at the helm for more years than I care to recall, we are still using the same recipe inherited from my father and grandfather for both our pies and liquor.

Like most long standing pie and mash shops, we use the best quality beef, boned and minced by ourselves to avoid the pitfalls of buying ready minced meat. In keeping with tradition, everything is freshly made on the premises including the jellied eels (I'm one of the only shops left in the country that keeps live eels), the pastry, and even the vinegar used on the tables. No preservatives or artificial flavourings are used, just the same natural ingredients that were available at the turn of the last Century.

The demographic of the area has changed dramatically in the last 30 years and now around 70% of business comes from either passing trade or customers making regular pilgrimages from as far away as Norfolk. I like to think the business will still be here in another 100 years but I'll be long gone by then, so who knows. Currently my son Alfie is working with me and seems to have picked the whole thing up pretty quickly and looks to be taking over within the next few years. That will make him the 5th generation to work the business. I feel privileged to be part of such an age-old London Tradition, and as such, consider myself to be merely a custodian of the family business.

Pieter Hak, Noted Eel & Pie House - October 2019









**HOT CHILLI**  
**★ VINEGAR ★**  
**ONLY 1-50 A BOTTLE**

**HOT DRINKS**

**NOW SELL TEA  
AND COFFEE**

**WINE HERE**      **JUST CASH**



**HOT DRINKS**

**NOW SELL TEA  
AND COFFEE**



**FOOD ALLERGIES  
and  
INTOLERANCES**

Please label to our staff about the ingredients  
in your meals. Thank you.



**PIES FOR YOUR  
FREEZER.**

*Ready frozen pies  
now on sale.*



















## THE DEAD PIE SHOP TRAIL

It was stood outside A. Cooke's Pie and Mash on Goldhawk Road, boarded up along with an entire strip of small shops, that I decided to pay homage to London's dead Pie and Mash Shops in the form of a walk – a Dead Pie Shop Trail.

Cooke's played a proud part in the impressive pop cultural history of Shepherd's Bush. Steve Jones and Paul Cook of the Sex Pistols ate there. Viv Albertine of The Slits and Mick Jones of The Clash studied at Chelsea College of Art around the corner in Lime Grove and could well have frequented Cooke's. Phil Daniels whizzed past on his Lambretta with Leslie Ashley on the back in the cult mod movie *Quadrophenia*, in a scene shot directly outside the shop.

The red, drop-shadowed font on the hard white background of the shop front is starting to peel away. 'Traditional' in lower-case italics above PIE, MASH, LIQUOR & EELS in elegantly sign-painted capital letters. Like many Pie and Mash Shops it is a work of art win itself. The windows are now boarded up, plastered with bill posters for gigs and clubs.

Instead of a tour of some of the living Pie and Mash Shops captured in this book, I find myself on late winter's day in West Ham Lane, Stratford, at the site of Lediard's Pie and Mash shop. Steak Republic now occupies the site. The menu still boasts 'World Range Pies', along with milkshakes, gourmet burgers and traditional fish and chips. A fragment of carved stonework from the old building pokes through the gap between the plastic shop signage and First Impression Hair and Beauty Salon next door. The neighbouring stretch of West Ham Lane features numerous food outlets; Mummy Yum Chicken Ribs and Pizza, Top Chef Chinese Cuisine, a Polish Delicatessen, and Burj Chicken and Pizza. There is clearly still a market for cheap and simple food in the area despite Lediard's demise.

The view West from here towards the next part of the Dead Pie Shop Trail is one of emergent skyscrapers, cranes looming over skeletal towers on the outskirts of Mega City Stratford. The grand old civic buildings of the County Borough of West Ham dating from the early 1900s are boarded up, abandoned. Change is sweeping not only through post-Olympic Stratford but London as a whole. What can we learn from the dead pie shops about the London that's been lost and the city to come?

The same Stratford cranes are visible on the horizon as I make my way along Roman Road to the next dead pie shop on the trail. 600 Roman Road, Bow E3. Past Randolph's Refreshment Bar and the G. Kelly Noted Eel & Pie Shop, still trading with fresh fruit crumbles in the window. Its sister branch of G. Kelly's further down the Roman is now Tyson's Kitchen with a menu offering £1 cheese burgers, jacket cheese and beans for £2.99, lamb chops, doner meat, biryani, and Häagen-Dazs ice cream. Otherwise it's standard cardboard box takeaway fare. I get a £1 wings and chips box meal – the chips are quite good if a little salty, and the wings pack a surprisingly spicy kick. Although sporting a bright red tiled band along the wall and decent wooden seating, it lacks the charisma of an old style pie and mash shop.

The first Kelly's Eel and Pie shop opened in 1915, and thereafter various members of the Kelly family opened shops across the East End. This particular pie shop was originally owned by a Mr Holloway before becoming a Kelly's in 1939, just before the outbreak of World War 2. It closed in 2009.

Outside, Roman Road is a mash-up of the old Bethnal Green/Bow and the coming tide of gentrification that ebbs and flows along the street towards the river Lea. Posh coffee shops and hipster tattoo parlours, street market traders, Ahmed Cash & Carry, Choice Cakes, Poundland, Costa Coffee, potted primroses for 70p, 'Authentic Italian Pizza'.

Half-term kids, mums pushing prams. There are nearly as many estate agents as chicken shops.

The footsteps of leather-sandalled Roman Legions bound for Colchester echo dully beneath the pavement. Professional soldiers from the Middle East and Southern Europe doing a tour of duty in the far-flung reaches of the Roman Empire, the edge of the ancient known world. A land of woad-painted, chariot-riding warriors and mysterious Druids. The area really has changed over the years.

The Dead Pie Shop Trail takes me across the Regent's Canal, providing a physical link to the living Pie Shops on Broadway Market and Chapel Market. Manze's in Chapel Market was featured in one of the more unusual scenes in James Mason's stellar movie career. After starring alongside Judy Garland in *A Star is Born*, being directed by Leytonstone's Alfred Hitchcock in *North by Northwest*, and playing Brutus to Marlon Brando's Mark Antony in the 1953 adaptation of Shakespeare's *Julius Caesar*, Mason found himself strolling the backstreets and overlooked nooks of late 1960s London in Norman Cohen's *The London Nobody Knows*. Mason ambles through the lunchtime crowds before the film cuts to a surreal sequence of live eels being chopped into lumps, grannies and toddlers forking dollops of mash into toothless gobs "to a weird early electronic Star Trek-sounding music track. It makes eating pie and mash look like a trip to the Twilight Zone," as I wrote in my book *This Other London*.

I pass the depressing sight of a former redbrick Watney's Pub, converted into either offices or accommodation – it's difficult to say. Pubs are closing at such rate in London that almost any urban walk becomes a Dead Pub Trail by proxy. 150 Roman Road is now a Meze BBQ & Steak Restaurant but was once part of the Robins Pie and Mash Empire, established in 1929 and still trading as a family business with shops in Basildon, Chingford, Romford, and Wanstead. They also supply Asda and QPR Football Club.



A fireman friend from Grays treated me to a double pie and mash at Robins in Wanstead last year, and very nice it was too. The Meze Restaurant has a decidedly more upmarket menu, with Lamb Chops at £14, it's fully licensed with Air Conditioning and WiFi – a world away from the simplicity of the traditional pie shop.

A crow narrowly misses my head as it flies low down the middle of Roman Road. A harbinger of something? The death of another Pie Shop? Heading now for Well Street, Hackney, the delicious smell of fried batter emanates from a shop on St. James Avenue that apparently sells Fish & Ships. The game is to see past the ersatz Notting Hill that's sprung up around Victoria Park with shops intent on harking back to Edwardian London at hefty 21st century prices. A fishmonger from Pimlico has set up shop. Victorian houses repainted gunmetal grey. It's sad to see The Albion boarded up, its green paint already departing the scene – a proper old east London boozier with framed pictures of the Kray brothers on the wall added to the annals of the disappeared.

When I lived here in the early 90s, the Tesco in Well Street only sold Tesco Value products; rows and rows of supermarket shelves stacked with packages bearing the same uniform design of blue and white stripes without a branded product on display. It was like shopping in the Soviet Union. Signs hanging from lamp posts outside Tesco announce that Well Street Market is 'London's most innovative street market,' opened in 1862, rebranded in 2016. There's a Perfect Fried Chicken and a Percy Ingle, Vietnam's Finest Nail Salon. The J. Gooding Pie and Mash Shop is still there, complete with original signage. Lights are on inside but the windows are blanked out and stacked with bags.

The last owner before the shop shut in 2002, Len Cook, was connected to the Kelly's Pie Shop family of Bethnal Green. A video produced by Hackney Museum shows Len making a batch of pies by hand – £1.85 for Pie and Mash. "Then you've got a hot meal," Len says, school kids could have it for

£1.50 with a drink. He recounts how the 70-year-old lady who sold him the shop retired a multi-millionaire from years of trade. But the days when pie and mash was consumed from morning till night had passed by 2002.

The sunset bounces off the Overground trains in Morning Lane. A development of designer outlet stores points to where Hackney sees itself heading. Tourists with Burberry bags hanging off their arms block the pavement, taking photos of the council blocks. A visit to a pie and mash shop would have given this 'retail experience' an element of East End authenticity.

Past the lights of Hackney Empire and up Graham Road in the gloom, the ghosts of old Hackney. The wreckage of Dalston Lane proved to be the testing ground for the new model of development sprouting all across London; raze the past to the ground by any means necessary, and transplant a blank slate building scheme underwritten by overseas investment. The lights are mostly out across the Barratt towers' buy-to-leave flats. The Dalston bustle has gone along with the Four Aces Club and Cooke's Pie and Mash Shop. A bat zips from the space above the new Dalston Junction Station and darts across the Kingsland Road down an alley.

F. Cooke's at 41 Dalston Kingsland is now Shanghai Chinese Restaurant. The interior seems mostly intact, counter and all, with the addition of a seated, candle-lit Buddha in the window with a coil of burning incense at his feet. Chinese lanterns hang from the ceiling and mellow music wafts through the empty restaurant. From simple pie, mash and eels to 'Buddhist Monk's Mixed Vegetable Served in Hot Pot' for £7.90.

Robert Cooke is said to be the originator of the traditional pie and mash with parsley sauce back in 1862, competing with the old wandering pie and eel sellers who eventually went out of business with the popularity of their new establishments. The Kingsland Road F. Cooke's opened in 1910 and closed in 1997, but two remaining family-run branches of F. Cooke's

continue to trade in Hoxton and Broadway Markets, with eels still very much on the menu. How many chicken shop franchises will still be pushing out boxes of hot wings and strip burgers in 150 years time? Maybe rather than lamenting the passing of these dead pie shops we should be celebrating those that thrive and survive as rare beasts in the urban landscape.

The trail progresses up Balls Pond Road, past a queue snaking out onto the pavement from Peppers & Spice Caribbean take-away. There's a place offering 'Salvation in Noodles', another called Rusty Bike.

A detour through Canonbury takes in the imposing brick Tudor tower and the Georgian Tea Garden behind the Canonbury Tavern. Before the age of the Pie and Mash Shops, working Londoners headed to the high grounds of Islington to relax in the pleasure gardens that burned so brightly into the 19th Century, before they slowly faded into obscurity surviving as pubs with colourful histories.

Commuting cyclists buzz past like stag beetles. Avoiding the Friday night Upper Street crowds I duck through Barnsbury, past the site of a Roman villa and the curious sphinxes and obelisks that protect the front doors of Richmond Road. The Tolpuddle Martyrs mural in Copenhagen Street links this area to the great struggles of the past and Boadicea Street invokes one of London's most potent myths. Albert's Pie and Mash Shop is not marked in any way, demolished and replaced with new housing blocks. No.174 is now the estate office. An online review from 2014 reads, "One of the best Pie and Mash shops in London – get yourself down there." This should be embossed on the pavement in the metallic gold letters. Rest in Pie, Albert's.

Back over the Regent's Canal and down Caledonian Road to Kings Cross. More ghosts of Pleasure Gardens that grew up around supposedly healing springs, where now sits a Premier Inn and a gleaming new Five Guys burger bar. Nell Gwynne had a place round here where she entertained Charles II,

which later became the place to be seen in Restoration London. Lenin was also drawn this way and here plotted the Russian Revolution. I'm simply passing through to the last location on the Dead Pie Shop Trail.

Mount Pleasant Sorting Office is lit up like a Star Cruiser. Across the road Exmouth Market is illuminated with fairy lights. People mill about in the middle of the street, the restaurants are packed. Islington's Las Ramblas. Clark's Pie and Mash Shop at 46 Exmouth Market is now Shawarma Berber & Q and it appears they've retained the original pie shop tiles.

I brought my Australian-Italian wife here when we moved back to London together, thinking it might remind her of the Hot Pie Shops you find in Sydney, particularly near the beaches of her childhood. It was buzzing with postal workers from Mount Pleasant Sorting Office ordering up double and even triple Pie and Mash; pies stacked on pies, on an escarpment of mash.

After a few bites her face went the colour of the grey-green liquor. She was accustomed to pies stuffed with lumps of Aussie steak topped with ketchup, not mincemeat and parsley sauce. Twenty years on I've never managed to coax her back for another go.

By John Rogers - February 2017

Copyright © 2019 Jake Green

First edition February 2017  
Second edition December 2018  
Third edition November 2019

All rights reserved. No part of this book may be reproduced or used in any manner without written permission of the copyright owner except for the use of quotations in a book review.

Photography: Jake Green  
Art Direction: Bread Collective  
Editor: James Cartwright  
Contributors: The Gentle Author, Nick Evans, Pieter Hak & John Rogers

Original concept & film: Simon Poon Tip  
With special thanks to: Alfie, Bronagh, Chelsea, Kel, Melanie, Pam, Pieter & Vicci

ISBN 978-1-9993455-2-5

Published by Leyton of London  
[studio@leytonoflondon.com](mailto:studio@leytonoflondon.com)

[WWW.PIEANDMASHBOOK.CO.UK](http://WWW.PIEANDMASHBOOK.CO.UK)

ISBN 978-1-9993455-2-5



9 781999 345525





[CLICK HERE TO BUY](#)