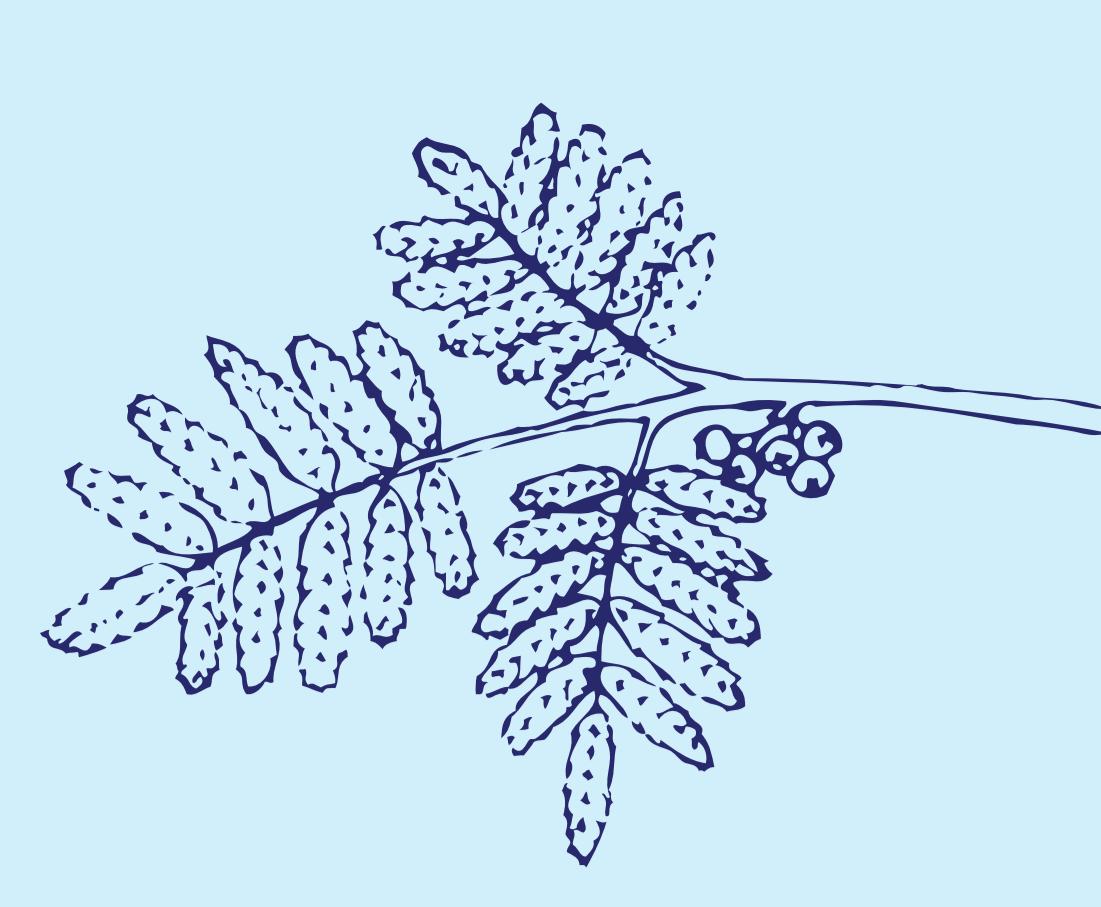
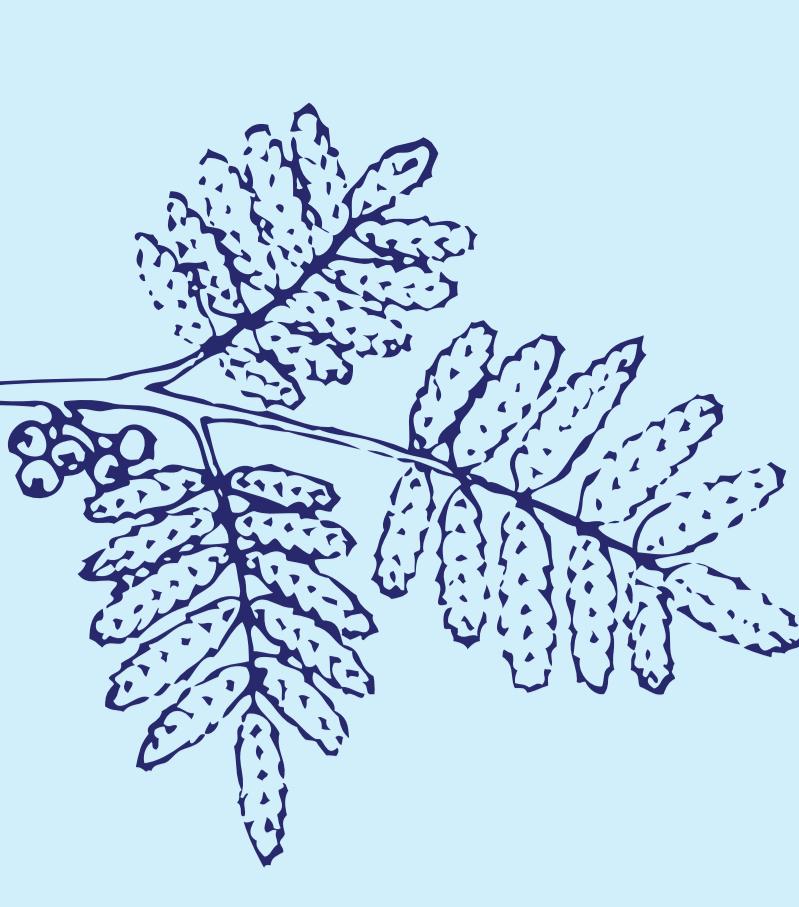


The Apprentices of 28 Pavement Over Two Centuries



1822	1823	1832	1834-43	1845	1851
<i>Building was bought at auction by Joseph Rowntree from Scarborough, on his 21st birthday</i>	<i>Joseph Rowntree, 'Grocer and Tea dealer' – registered at this address</i>	<i>Joseph marries Sarah Stephenson from Manchester</i>	<i>Birth of five children at this address (John Stephenson, Joseph, Henry Isaac, Hannah, Sarah)</i>	<i>The family moves away from the shop to 11 Blossom Street, and afterwards to Bootham</i>	<i>A manager, William Hughes, lived in the house and looked after the 8 apprentices, and 4-5 domestic servants; helped by Rachel Rowntree, a relative of Joseph Rowntree</i>
1855	1857	1857	1858	1859	1861
<i>John Stephenson enters the business, now styled Rowntree & Son</i>	<i>Removal of the York Adult School from Hope Street to Lady Peckitt's Yard where a variety of buildings and rooms were used</i>	<i>George Cadbury of Birmingham spent his apprenticeship in the shop</i>	<i>Joseph entered the business, now styled Rowntree & Sons</i>	<i>Joseph Rowntree dies. His will shows the extent of the Pavement premises, including buildings in Lady Peckitt's Yard. The shop and warehouses were valued at £2,408</i>	<i>Thomas Hills (b. 1843), Quaker and journeyman, and J.S. Rowntree are recorded as resident in the house</i>
1869	1872	1876	1877	1879	1884
<i>Around this time, the original building was completely taken down and rebuilt</i>	<i>Thomas Hills became an Italian warehouse and provision dealer – also at 26 and 27 Pavement (i.e. Thomas Herbert house, on other side of Lady Peckitt's Yard)</i>	<i>Partnership established 'Rowntree, Hills & Co., grocers and tea-dealers' (also at 26 and 27 Pavement)</i>	<i>Joseph leaves the Rowntree Hills & Co. partnership</i>	<i>William Rowntree leaves the Rowntree Hills & Co. partnership</i>	<i>Business disposed to Thomas Hills but still styled Rowntree Hills & Co</i>
1887	1887	1888	1889	1892	1898
<i>Partnership between John Stephenson Rowntree and Thomas Hills is dissolved (Rowntree Hills & Co.). Hills leaves York</i>	<i>John Stephenson's business is now running at a loss of £500 in 9 months – it makes him feel ill. He asks his cousin to bring the apprentice Theodore Rowntree home from Scarborough so he can help to change the fortunes of this once prosperous business.'</i>	<i>First permanent electricity installation in this building in York</i>	<i>Arnold Rowntree (aged 17) was apprenticed to Pavement; but in 1891, Joseph invited him to enter the cocoa works and chocolate works, H.I. Rowntree & Co., in the knowledge that John Stephenson intended to retire and sell the grocery business</i>	<i>Firm taken over by Thomas Coning of 39 Goodramgate, who retained the Rowntree shop name for many years to come</i>	<i>Coning & Sons; with various other business occupants, e.g. a guano agricultural merchants, a fish company registered office, York Children's Fund committee office, solicitors, auctioneers, district surveyors, coast guard works</i>
1932	1949-59	1949-60	1960	1976	1986
<i>Street numbers are changed in Pavement – presumably because Picadilly was created. No. 28 becomes no. 10 Pavement</i>	<i>Coning & Sons business sold to JB Collinson & Sons.</i>	<i>10 Pavement and Pavement Flats. Besides Collinsons, each year c. 8 names are registered to the address, but Pavement Flats is somehow separated from 10 Pavement. This was said to be the tallest commercial building in York</i>	<i>Date of sale by Collinsons</i>	<i>Vacant</i>	<i>Vacant and under alteration to become Pizza Hut restaurant</i>
			1970-75	1982	1987
			<i>Rowntrees Grocery Supermarket (probably linked to the Rowntree shop in Scarborough)</i>	<i>Corinthia Restaurant</i>	<i>Pizza Hut opens</i>
			1984	1986	
			<i>Acropolis Restaurant</i>		

Apprentices First Hand Accounts

1840s – A Reminiscence by Joseph Rowntree II (written in 1914):

'The young men in the business dined with my father and mother in the middle of the day. It was the custom then for almost everyone to take beer to meals, and it was supplied to the young men. My father, however, who was an able man, and one who in his thinking kept very close to the facts of life, and was moreover a man of tender conscience, became alive to the tremendous havoc that was caused by the use of intoxicants. He said to himself that if these young men get into the habit of taking alcohol, one of more of them would be almost certain to be mastered by it and to become a drunkard. He therefore discontinued the personal use of beer and banished it from the table. This was before my day but I heard my father speak about it; it was also before the Temperance movement had come to the front. All of us children were brought up as abstainers, to our great benefit.'

1852 – From Joseph Rowntree's 'Memoranda of Business and Household Arrangements, York, Pavement, September, 1852':

'The direct object and purpose of the establishment is business' 'It is not a place suitable for the indolent and the wayward' 'About 20 minutes for each meal is as much time as is required' 'These occasions of meeting together should be felt to be as a social and uniting character' 'Every morning on entering the shop each young man records, in a book kept for the purpose, the exact time at which he enters, as shown by the office clock;... a gratuity of 26 shillings per year is allowed to the punctual.'

1860 – A 'Bond of Brothers' was formed in 1849 – a membership of all the apprentices who had served at 28 Pavement. They resolved to 'meet on the steps of York Minster at 12 noon of the thirtieth day of sixth month 1860; each member to write annually and give the President an account of his proceedings during that year; for the President to write a report of the proceedings of the whole Bond and forward it to each member.' The Bond was dissolved after 1860.

1880 – Samuel Henry Wright, apprenticed at Pavement in 1880, aged 19, looks back on his apprenticeship:

'We considered 28 Pavement to be the finest grocery shop in the city. My bedroom looked across Lady Peckitt's Yard. A big bell hung on the wall outside my room, and it was rung every Saturday morning at five o'clock by old Shean, a veteran warehouseman of seventy years, who had worked for the firm since 'old Mr Joseph's days' i.e. the father of the present head of the Cocoa Works. Shean used to come at that unearthly hour to light the engine fire and a coke fire for coffee and chicory roasting and I, when youngest apprentice, had to turn out to let him in. Behind the office, which was quite a fair size, was the 'back office' where tea tasting, sugar and fruit sampling and buying was done.... On market days Joseph Rowntree used to stand at the Despatch Counter for hours sending porters, errand boys, and van men with parcels and cases to the country carriers' waggons, to the station or to private houses. I can hear him now calling out, 'Two. Bean: to the White Swan by Bean.' Bean was the old carrier, who delivered to some village nearby.'

1881 – Edwin Walker was another of about twenty apprentices. These young men, some who had not been away from home before, were very strictly kept; they had to keep the 'observances', as they called them, by being down punctually for breakfast, being in bed by 10 o'clock, and attending the evening Bible readings.

1887 – From a hand-written account of the 'Shop arrangements in May 1887', which itemizes the duties of the apprentices individually:

1. Accounts to collect
2. Baskets to have charge of
3. Biscuit case in 2 shops to replenish and keep in nice order (Take care that the biscuits are brought forward and that they do not get stale)
4. Back-shop to keep tidy
5. Counting of silver and copper. The silver and copper from the three tills in the two shops is to be collected and taken into the office five minutes before closing time
6. Cocoa holes to replenish
7. Canisters through the chop to have their lids on every night
8. Clocks in shop, office and dining room to wind up and maintain to time
9. Cocoa – and other small goods to examine with invoice when they come in
10. Composite and spice closets and chicory room to have charge of
11. French-door to open when required to workmen in the early morning
12. Fruit drawers to fill; and keep supplied with fruit fit to sell
13. Drawers for starch to fill on Fridays
14. Consumption of gas to check
15. Invoices to examine Warehouse books to keep
16. Office requisites – paper, pens, stamps, envelopes, sealing wax, elastic bands, carbon paper to provide
17. Paper bag room to keep in order
18. Paper to hand up on Fridays
19. Parcels to send out daily
20. Posting of letters daily 12.55 and 7 and Fridays and Saturdays 8.
- Letters to be posted at pillar except when requiring registration then to go to Lendal.
21. Soap case to replenish and keep in good order
22. Soap to examine with invoice and pack away on arrival.
23. String drawer to keep tidy
24. Scales to be cleaned by and when brought up for use after cleaning to be shown to who is to have a general charge of scales and weights throughout the establishment
25. Tea to prepare
26. Tea coffee and sugar stock to keep
27. Tea and coffee papers to lay
28. Sweeping shop and office
29. Samples in shop to set out
30. Scoops and inkstands to clean on Saturdays
31. Samples to cover each evening and cakes to put in tins
32. Shop to close each evening
33. Supply soap to wash-basins in back shop and office. Use up here any damaged or unsaleable tablets.
34. Shop windows to rub down each morning
35. Window plates and door plates to clean each morning
36. Washing of front-shop counter on Friday evenings
37. To open shop every morning

1940 – 'My memories of 10 the Pavement is working for Mr Collinson from 1944 till 1947. The front shop had mahogany counters on one side and a marble one on the other side. The goods were delivered at the back in Lady Peckitt's Yard. The butter came in wooden barrels, sides of bacon, tea in large tea chests and dried goods in sacks. Everything had to be weighed in small quantities as the rationing was still on.'

2011 – 'As a woman with two little 'uns it's fantastic working at Pizza Hut because they let you work the hours you want and there's great flexibility. There's in-house training and the opportunity to move up. And you can transfer to other places, say if you're a student. I started at 16 and it's like a family – a special breed of people that stick together because they identify with working for Pizza Hut.'

