

Miss Lucy Drake

Date of Birth: 16 July 1867

Place of birth: Collingwood, Victoria.

Date of Death: 13 February 1923

Place of Death: Hawthorn, Victoria

Main role held at Swinburne: Cooking Instructor, Swinburne Technical College, 1912 – 1923.

Publications by Miss Lucy Drake:

Everylady's Cook-Book. 1923, 1935.

Management of Gas, Fire and Electric Stoves.

The original and only Miss Drake's home cookery, 1940

<https://commons.swinburne.edu.au/items/677a05ac-e17c-4e86-a1b2-268667cce648/1/>

Miss Drake's student's text book for sweets making (confectionery), 1920s

<https://commons.swinburne.edu.au/items/cb6ff095-9a19-477d-9d6b-bb993f2b5bb7/1/>

Dainty dishes for children, invalids and convalescents, 1920s

<https://commons.swinburne.edu.au/items/3e6477c4-47d1-4b60-a930-9cf753cf4302/1/>

As the best known authority on cooking in Australia in the early decades of the twentieth century, Miss Lucy Drake, through her numerous classes and publications, expounded the practice and theory of cooking from basics to sophisticated dishes, assuming nothing in her audience. Her cooking contained few imported ingredients, and represented the national cooking tradition of Australia at the time using local ingredients. She encouraged thrift and resourcefulness in the use of ingredients and leftovers, as well as promoting healthy eating. Waste of time was also discouraged, labour saving tips were dispensed and new technology such as electric stoves embraced.

Miss Lucy Drake (as she preferred to be addressed), was born in Australia in 1867, and trained at the National Training School of Cookery in London.

By 1912 she was teaching part time in the newly established Swinburne Technical College in Hawthorn. In 1914 she became Head of the Department, and in 1915 became a full-time permanent staff member. Her cookery classes were held daily and were immensely popular with about 75 girls attending. In 1914 the Chief Schools Inspector reported that "Miss Drake is a very capable instructress and for cookery has the largest classes of technical students in the state". She was noted for her energy and cheerful conversational style with the students. The Chief Inspector further noted in 1917 that "I... must pay tribute to the energy and enthusiasm of Miss Drake; she is not only hard working, but has the happy knack of getting the best out of every student and in gaining their interest and confidence".

MS (with testimonials) will be re-
undesignated up to Saturday, 21th
LADIES qualified to organise and
COOKERY CLASSES at the above col-
are requested to give full inform-
ing, qualifications and teaching ex-
periences guaranteed. Salary at the rate
of £100 per annum. Successful applicant must be
willing, to devote whole time to the
work.

J. R. TRANTHIM FRYER,
Director.

Swinburne Technical College
Hawthorn
Jan 28th 1913.

Sir,
I have the honor to apply for
the position of Instructor & to Organise
and teach the Cookery Classes at the
Swinburne Technical College.

I am prepared, if selected,
to accept the position on the terms &
conditions set out in the attached
Advt. and I will, when necessary,
be able to devote all my time to the
College.

You already have a list of my
qualifications & particulars of my
teaching experience.

I have the honor
to be Sir,
Respectfully Yours,
Lucy Drake.

Miss Drake's letter of application, 1913. Swinburne History Collection.

Swinburne Technical College
Hawthorn
Jan'y 27th 1914

Sir, I have the honor to ask that my
previous Application for the position of
Cookery Teacher here be regarded as an
Application for the position now advertised
under the Conditions set out in said
advertisement.

My Qualifications have already been
set out in previous application.

As regards my ability to organize &
teach Tech. Cookery Students I may
quote the results my Students gained
at Mr. Hosseendoff's Examinations
for both years I have presented Students
here. I gained 100% of Credit passes
in both 1911 & 1912. Mr. Hosseendoff
I am sure will speak as to my teaching
ability.

I am.

Respectfully Yours
Lucy Drake.

Miss Drake's letter of application, 1914. Swinburne History Collection.

Swinburne Technical College
Glenferrie
November 5th 1913.

Sir,

I gather from a letter I received from the Education Dept about the re-arrangement of our work here, that there is a likelihood of the Technical Cooking Classes being under the management of your Council. and I beg to ask, that before anyone else be appointed, the matter of management, remuneration &c be discussed with me.

I have been very interested in these classes & have put much hard work in, to make them the success they are now, and think I see my way to making them in the future a very pronounced success under different management.

The results I obtained last Dec's Exam: "100% Credit Passes" - gives an idea of the type of work, & the growth of numbers under awkward conditions, shows that under better ones it may largely extend.

I have the honour
to be Sir
Respectfully Yours
Lucy Drake.

Miss Drake's letter of application, 1913. Swinburne History Collection.

The National Training School of Cooking.

Other Branches of Domestic Economy.

72-78 Buckingham Palace Rd. S. W. London

Patron - His Majesty The King.

President. - The Duke of Bedford. K. G.

Vice President - The Hon. E. J. Denson - Gomer.

Executive Committee.

Chairman - The Duke of Abercorn K. G. C. B.

Vice Chairman - Almeric W. Fitz-Roy. C. V. O.

Hon. Treasurer - Alan S. Cole Esq. C. B.

Lady Superintendent - Mrs. Edith Clarke.

Secretary - Mrs. Josc.

Decr. 1905

I have much pleasure in stating that Miss Lucy Drake has been a student in this School from 2nd Oct. to 19th Dec. During this time she has taken practical lessons in Laundry work, Housewifery, Plain Cooking, and High Class Cooking and has attended a good many of the Lectures in Housewifery. She has been awarded in the different Departments.

Housewifery. 80% 1st Class Plain Cooking 80% 1st Class
Laundry work. 81% 1st Class High Class Cooking 80% 1st Class

The teachers have found her a very interesting pupil to teach, and she has taken great interest in the various classes she has passed through.

Edith Clarke.

Lady Superintendent.

Prizes obtained by me at
Woman's Work. Exhibition

Best Tray of Invalid Food. Prize £5.5.0

Best. Dinner for 4 people for 2/-

Best. Dinner for 4 people for 7/6.

Best. Coffee. 1st Prize

Best. Omelette. 1st Prize

Best. Pancakes. 1st Prize.

Best. Curry (3 kinds) 1st Prize

Best. Collection of Sandwiches. 1st Prize shared
with another competitor

Best Dish of Wild Rabbit 1st Prize

Plain Boiled Potatoes. 2nd Prize.

Potatoes 1. Boiled & Mashed.

2. Baked in their jackets. } 1st Prize.

3. Baked in fat.

All these competitions were done in Public
at The Exhibition (except the two dinners.)
they were only written menus.

I also hold Certificates for.

First Aid. + Home Nursing + Hygiene

I hold Certificates from the
Education Department of Victoria
for.

Plain Cooking.

Advanced Cooking.

Laundry work.

As a comment on my last year's
results I quote from Mr. Hossein Loff
re last Dec's Exam.

"I have not kept a copy of the report. I
sent the Department but I can safely
say that it was all to your credit."

Signed.
Yr. Faithfully
R. Hossein Loff.

TIME - TABLE.

COOKERY.

Instructress—Miss L. Drake.

WEDNESDAY - - - 9.30 a.m. to 2.30 p.m.

FRIDAY - - - - - 2 p.m. to 5 p.m.

SATURDAY - - - - - 9.30 a.m. to 12 noon

Fee, 7/6 per term.

MILLINERY.

Instructress—Miss C S. Vieusseux.

THURSDAY - - - - - 2.30 p.m. to 4.30 p.m.

Fee, 10/- per term.

DRESSMAKING.

Instructress—Miss A. Keiller.

Assistant—Miss L. Wilkins.

TUESDAY - - - - - 2 p.m. to 5 p.m.

WEDNESDAY - - - - - : 2 p.m. to 5 p.m.

Fee, 15/- per term.

Special Concession Tickets are issued to Students proceeding by rail, enabling them to travel at half-fare to and from the College.

Third Term commences July 14th, 1913.

Fourth Term commences September 29th, 1913.

Students may enrol at any time during the term and are only required to pay pro rata fees.



COOKERY CLASS AT WORK.

1914 prospectus, Swinburne Technical College. Swinburne History Collection.



A CORNER OF THE KITCHEN.

1914 prospectus, Swinburne Technical College. Swinburne History Collection.

COOKERY.

Teacher in Charge: MISS LUCY DRAKE.

This Subject will be extended considerably this year. Classes are being arranged for the following branches:—HOME COOKERY, ADVANCED COOKERY, and NURSES' COOKERY (preparatory for Hospital Training).

Classes for beginners, as well as for those who have had some previous experience, or instruction.

A New Room has been fitted up with Gas Fire, Oil, and Electric Stoves, entirely for the use of Technical School Students, thus making it possible to arrange for Classes at more convenient hours, and enabling the Council of the College to open new Classes, as the numbers increase.

Mid-day Dinner can be obtained at the College, by Students who are in the Morning Classes; also Tea on Thursday and Friday afternoons, at the end of lesson.

The Results obtained by Swinburne Technical College Students at the Education Department's Cookery Examinations, (conducted by Mr. Hossenloff), show the standard of work done in these Classes. All the Students presented for Examination in December, 1912 and 1913, obtained Credit Passes.

TIME TABLE AND FEES.

Monday Evening: 7.15—9.45.—Home Cookery, Maids and Wage Earners, 7s. 6d.; others, 10s. per term.

Tuesday Morning: 9.30—1.0.—Home Cookery; Maids and Wage Earners, 7s. 6d.; others, 10s. per term.

Tuesday Afternoon: 2.0—4.45.—Nurses or those who wish to enter Hospitals, 10s. per term.

Wednesday Morning: 9.30—1.0.—Home Cookery, Juniors and Maids, 7s. 6d.; others, 10s. per term.

Thursday Afternoon: 2.0—5.15.—Advanced Cookery; Fee, 12s. 6d. per term.

Thursday Evening: 7.15—9.45.—Home Cookery; Maids and Wage Earners, 7s. 6d.; others, 10s. per term.

Friday Afternoon: 2.0—5.0.—Home Cookery; Maids and Wage Earners, 7s. 6d.; others, 10s. per term.

Saturday Morning: 9.30—12.15.—Home Cookery; Maids and Wage Earners, 7s. 6d.; others, 10s. per term.

Cookery

Estimate of Cost.

Receipts. Allowing for eight classes with 10 students in each.
Receipts for four classes weekly (Last year) £86.

Monday	6 maids at 7/6	2.5.0.	
	4 girls at 10/	2.0.0.	4.5.0
Tuesday	10 " 10/		5.0.0.
Wednesday	10 " 10/	5.0.0	
do	10 Maids 7/6	3.15 0	8.15 0
Thursday	6 Maids 7/6	2.5.0	
	4 Girls 10/-	2.0.0.	4.5.0.
Friday	10 do 10/-		5.0.0.
Saturday	10 do 10/		5.0.0.
Thursday	4 Adv 12/6		2.10.0
			<u>34.15.0</u>

Total fees per annum 4 Terms £139.0.0
Allow from this for small
Terms say 10%. 13.18.

125.2.0

Expenditure.

Miss Drakes' Salary	180..0 0
Cost of Food for lessons at an average of 6d per head.	150 0 0
Wages for Maid.	38
Laundry	3. 0 0
Fuel and Light	30 0 0
Cleaning Material and sundries.	7 0 0
	<u>408 0 0</u>

No allowance is made in this calculation for food sold and for teas and luncheons which Miss Drake expects to serve on certain days to pupils. There is also the probability of Miss Drake's salary being paid by the Education Department.

The kitchen has cost to date. ie Fitting sink, Stove and Providing benches.	38. 3 0.
Utensils and kit are required say	60 0 0
Shelving. Meat Safe. Desks. Seats	
Drop Tables. Large Table. Shelving in kitchen and pantry. Fitting up of Dressing room etc say	40 0 0
	<u>£138 0 0</u>

Her training mission, which must be viewed within the context of the times, had three main audiences:

1. Housewives needing to upgrade their cooking skills, especially as the era of engaging servants was ending.
2. Young women preparing for marriage and housekeeping.
3. Business women who worked during the day, but were happy to attend evening classes.

She further developed courses in making sweets and confectionary for women with family responsibilities at home who could earn money through selling their creations to tea-rooms, cafes and restaurants, who charged a premium for home-made cooking.

The Swinburne Technical College Annual Report of 1919 stated:

“Nothing seems to affect the popularity of [Miss Drake’s] classes or the enthusiasm of her students ... In addition to the work required in preparing food and supervising eight classes, Miss Drake and her very capable assistant Miss Webster arranged for a series of demonstration lessons on Cakes and Pastry and Sweet-making. These lessons were extraordinarily successful (the room being crowded on each occasion), and repetitions have been so frequently asked for, that Miss Drake has been forced to recognise the fact that she is able to provide a special type of instruction, which large numbers of ladies are anxious to receive and pay well for”.

By 1921 a substantial profit was being made by Swinburne from these classes, and the College Council rewarded her with a bonus of 5 pounds. Miss Drake periodically expressed dissatisfaction with the level of remuneration she received from Swinburne, given her prominence as Australia’s leading cook.



Senior Cookery room, First Floor, School of Domestic Economy. Photo: Swinburne History Collection.

In 1922, Miss Drake took six months leave from Swinburne in order to focus on her new book "Everylady's Cook- Book". She returned to Swinburne in 1923, attended work on Monday, February 12, then suddenly became ill and died on Tuesday, 13 February.

Miss Drake was succeeded in her position by her niece and assistant, Miss Dorothy M Giles, who retired in 1930.

DEATH OF MISS LUCY DRAKE

The death of **Miss Lucy A. Drake**, the directress of the cookery classes at the Swinburne Technical College, Glenferrie, will be deeply regretted by a large circle of friends all over the Commonwealth. The illness which ended fatally on Tuesday evening, February 13, was very sudden, for she was on duty at the school the day before. **Miss Drake**, who was a woman of strong personality and great ability, received her earlier training in the Education department of Victoria, and she subsequently took high honours at South Kensington, London. During the 12 years in which she has been working at the Swinburne College, **Miss Drake** trained many young women, who now are filling important positions in Government cooking centres all over the Commonwealth, and hundreds of now accomplished housewives, who passed through her hands as ordinary pupils, will be among those who will regret to learn of her death. **Miss Drake** had just completed arrangements for visiting the United States in June. Her visit was to have been made in connection with the work of the domestic arts department of the State. During her career at Swinburne, **Miss Drake** published some excellent books on plain and elaborate cookery, and on the management of gas stoves.

The Australasian (Melbourne, Vic. : 1864 - 1946) Saturday 17 February 1923.

MISS DRAKE'S RECIPES.

Many Victorian women are familiar with the admirable cookery book compiled by the late **Miss Lucy Drake**, formerly director of the cooking classes at the Swinburne Technical College, Melbourne. The recipes included in the book were those used by **Miss Drake** in her cooking classes, and were all thoroughly tested by her. **Miss Drake** was succeeded in her position at the Swinburne College by her niece, **Miss Dorothy M. Giles**, who had been her assistant, and **Miss Giles** has carried on the work mainly on the lines laid down by **Miss Drake**, but with the additions and improvements which have been called for as the classes developed. **Miss Drake's** cookery book still furnishes the majority of the recipes used, but **Miss Giles** has just revised it and issued a new edition, adding fresh recipes and arranging two new sections dealing respectively with savouries and with fruit-preserving, including jam-making. The invalid cooking recipes included in the earlier editions have been omitted, and **Miss Giles** has compiled a special little volume called **Dainty Dishes**, which contains recipes for dishes for invalids and convalescents and others for children's meals. Both these books can be obtained at the college. The price of "**Miss Drake's Home Cookery**" is 2/6, posted 2/9; and of **Miss Giles's "Dainty Dishes"** 1/, posted 1/1½. Other books compiled by **Miss Drake** and **Miss Giles** are "**Sweets-making**" (2/, or 2/1½ posted) and "**The Management of Gas, Fire, and Electric Stoves**" (1/, 1/1½ posted). Any of them may be obtained from **Miss D. M. Giles**, cookery department, Swinburne Technical College, Glenferrie, Melbourne.



7th. Edition. It ran to 11 editions. Swinburne History Collection.

"EVERYLADY'S"
COOK-BOOK

COMPLETE, UNABRIDGED EDITION.



1/-

UNABRIDGED

POPULAR

SHILLING

EDITION.

50,000

ALREADY

SOLD.

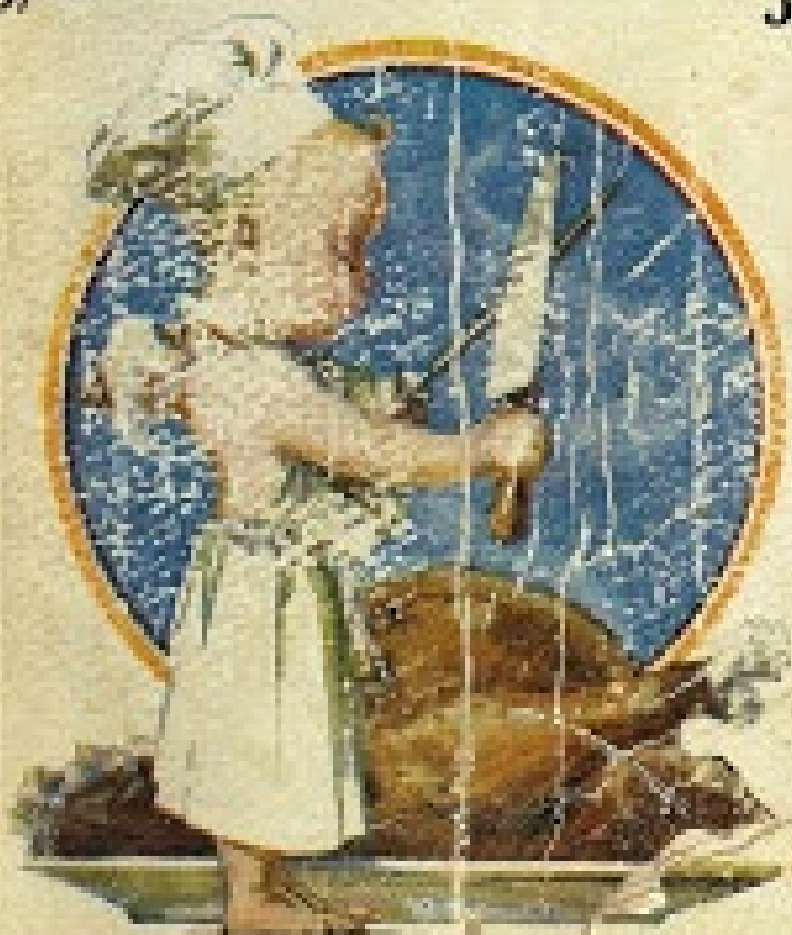
EDITED AND
COMPILED BY **MISS DRAKE**
LATE COOKERY EXPERT, SWINBURNE TECHNICAL COLLEGE, VIC.

EVERYLADY'S
COOK-BOOK

Printed in my laboratory in Australia on N.E. of 3/4 is some
in Sydney Southern Pape. Ltd., 174-180 Southern St., N.S.W.

3/—

3/—



EDITED AND COMPILED BY **MISS DRAKE**
LATE COOKERY EXPERT, SPANISH TECHNICAL COLLEGE, NY



Four editions of this book were published. Swinburne History Collection.



Two editions were published. Swinburne History Collection.



Swinburne History Collection.