

LANGFORDS

Antique & Contemporary Silver

George III sterling silver gravy argyle

William & Aaron Lestourgeon

£3,900



REF: 8794

Height: 115 mm (4.53")

Width: 200 mm (7.87")

Depth: 80 mm (3.15")

Weight: 335 g

Description

Antique silver argyle (argyll) gravy jug in the classic straight-sided George III style featuring a traditional and elegant swan-neck spout and pull-off cover. The handle is fruitwood, probably apple or pear. The hinged, covered opening in the handle receive the boiling water which circulates around the double skinned body and keeps the contents warm. Altogether a classy and useful piece for the dining table.

It was John Campbell (1723-1806), the fifth Duke of Argyll, who hated the way that gravy arrived cold to his table from the kitchens of Inverary Castle, and who promoted a new piece of tableware designed to maintain the warmth of the gravy in its vessel. So, the argyle was born - a gravy warmer made in shapes similar to a covered coffee pot with a handle and spout. The gravy is kept warm by means of hot water contained in a compartment created by a double exterior wall, a compartment created by a false bottom or a central vertical cylindrical tube which holds a heated iron rod.

A secondary important feature was that the spout was placed at the bottom of the container which allowed the gravy to be drawn off from underneath the layer of fat that settled on the top.

Argyles were produced up until the Victorian period but since many of the early examples were converted into coffee or teapots, they have become quite rare.

Many fine articles were manufactured under the D & J Wellby name during the latter part of the Victorian era and into the 20th century.