



Taylor's English Mustard

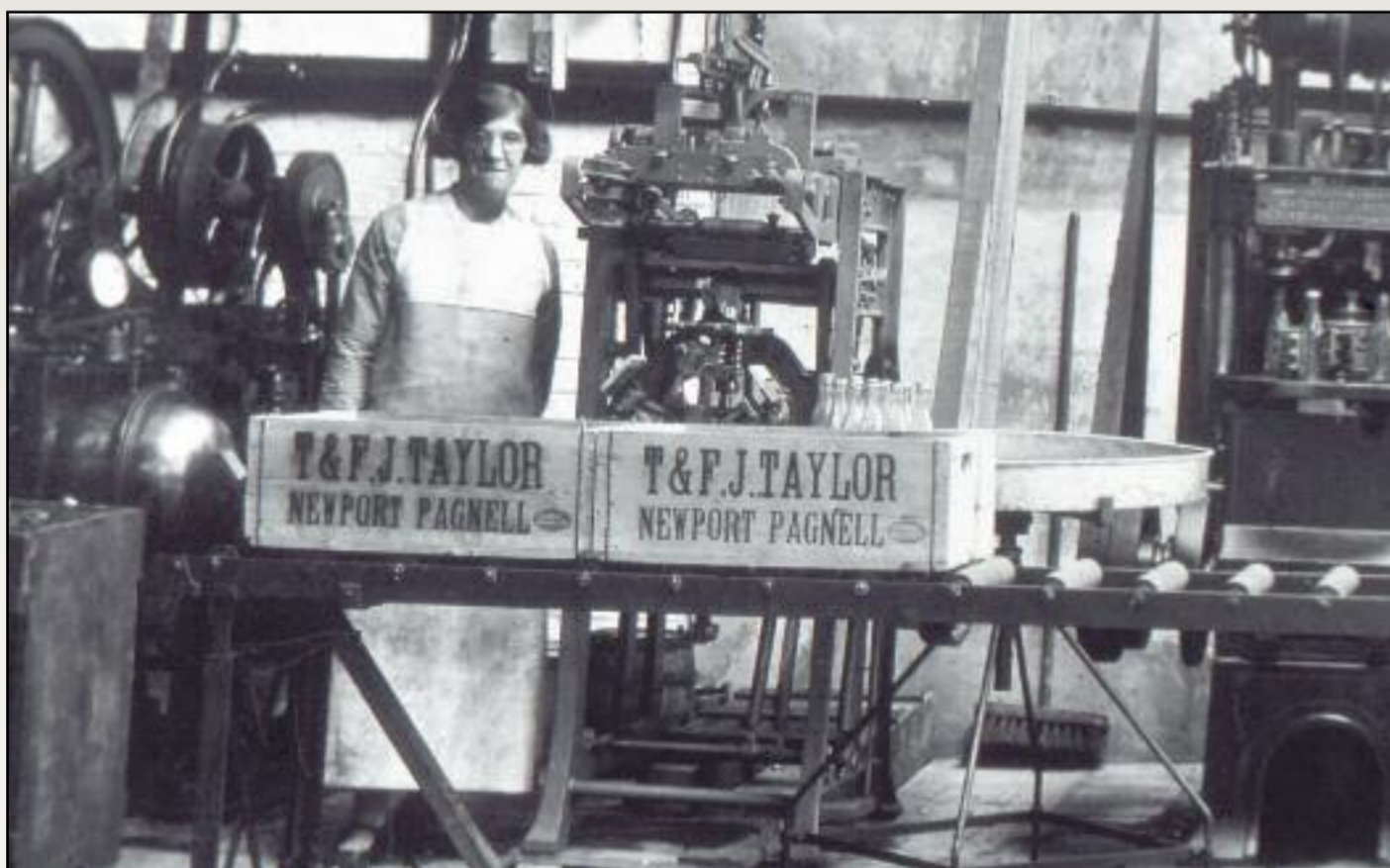
Newport Pagnell



Centenary of the company 1930



Taylor's shop in the High Street



Bottling mineral waters



Demolition of the factory

In 1830, William Taylor, a chemist, started producing the first “ready prepared” English mustard – a secret recipe mix of mustard flour and turmeric providing a unique hot and smooth flavor – in Newport Pagnell. It was popular in high places including the table of King William IV, and on the ships of the Royal Navy, because of its strong taste and long life.

The land that Taylor's business stood on contained a well which he took advantage of to develop a soft drinks factory using its water.

In the 1860s, his sons Thomas and Frederick James, took over the business, which became known as “T & F.J Taylor”. It was so prosperous that Frederick commissioned local architect Edward Swinfen Harris, to build the Grade II Listed Lovat Bank in Silver Street – possibly the most imposing and important family home in Newport.

Taylor's factory in Union Street closed in 1990. But Taylor's Prepared English Mustard can still be bought, although no longer “made in MK”.

