

WATERFORD ARCHAEOLOGICAL & HISTORICAL SOCIETY



**Henry Denny and WR Jacob: Culinary Inventors**

The Bacon Rasher was invented by Waterford butcher *Henry Denny* in 1820. Until Denny's innovation, pork had been placed in barrels full of brine to be cured. To increase the longevity of the meat, Henry Denny sandwiched long flat pieces of pork between layers of dry salt. Not only did Denny's technique of curing pork change the meat industry in Ireland, but his idea received much acclaim and admiration in other countries. Henry Denny's name lives on in the company that bears his name. 'Denny's' would go on to invent the skinless sausage in 1941.

*W.R. Jacob*, a Quaker, created the cream cracker in 1885 in his bakery on Bridge Street in Waterford City. Jacob's inventiveness did not stop at the cream cracker; as they went on to invent the Fig Roll in 1903. The secret of how they get the fig in the roll remains a mystery to this day.

**Cian Manning**