

# Museum Magazine



Spring Edition  
2019

## Weald & Downland Living Museum Opening Dates and Times

**Open daily:** from 1 January – 23 December 2019

**Museum:** 10.30am-6pm (shop closes 5.30pm) during British Summer Time) 10.30am-4pm (outside British Summer Time). Free car and coach parking. Dogs on leads welcome. Waterside café, picnic areas and gift shop

**Waterside café:** Open 7 days a week from 9am-5pm during BST and 9am-4pm at other times. **Breakfast served:** 9am-12noon – takeaway options available. **Lunch served:** 12 noon-3pm. Cake, drinks, ice-creams and items from our counter available all day. The café is dog-friendly, with pets accepted in the first section of the interior space and on the deck outside. Free Wi-Fi is available to café customers.

**Admission:** Ticket prices include Gift Aid (standard charges in brackets). Adults £15.50 (£14.00), 65+ £13.50 (£12.00), Children £7.50 (£6.50); Family 2 adults + 3 children £42.00 (£38.00); Family 1 adult + 3 children £27.50 (£25.00); Grandparent pass (2 adults 65+ plus 3 children) £40.00 (£36.00); Grandparent pass (1 adult 65+ plus 3 children) £26.50 (£24.00); Registered disabled and single helper £5.00 (£4.50); 5s and under free entry. Call 01243 811363 for details of group rates and disabled access.

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# Welcome

**The Museum took on a very different look and feel over the winter – but now thoughts are turning towards the next few months and how we deliver our varied and exciting programme for 2019!**

In my first year at the Museum we have seen real change in our approach to ensuring a truly 'living' museum here at the Weald & Downland and the team's primary focus for the year is to develop an outstanding programme of interpretation for the site.

You will see the early signs of this with our planned soft opening of the Newdigate Bakehouse and Eastwick Park Dairy over the February half term holiday. Alongside a refurbished Southwater Smithy and Lurgashall Mill, we will be bringing the stories of these buildings to life as well as providing an insight into what it was like working in them when they were constructed.

Elsewhere on the site we conclude our Heritage Lottery Fund-supported Gateway project with the re-opening of the Sole Street building, a 15th century aisled hall house which has been moved from its original location on the site where it had acted as undercover seating area for the former Museum café. I hope you will all enjoy the activities focused on science, construction

and the natural world in and around this outstanding new exhibit.

As we move through the year do keep up to date with our many and varied activities through our website and via social media channels, where we are now well represented with lots of engagement from members, visitors and people who will soon become visitors!

Communicating with our visitors and members is vital for the Museum's future and I would like to hear your views on how we reach you through the medium of the magazine and other ways. So, we have included a short questionnaire in the centre pages of this issue for you to complete. Your feedback will shape how we communicate with you in the future. You can complete the survey online (or return it to us in the post) at [www.surveymonkey.co.uk/r/wdlm2019](http://www.surveymonkey.co.uk/r/wdlm2019)

I look forward to seeing many of you enjoying our wonderful South Downs site and fascinating collections during the year!

**Simon Wardell**  
Museum Director



Email is our primary means of communicating with you, so we would be very grateful if you could update your email address by sending your membership number, name, postcode and email address to [membership@wealddown.co.uk](mailto:membership@wealddown.co.uk)

## Museum membership benefits

**Membership is a fantastic way to support the Museum and our conservation work – preserving our collection for future generations to enjoy.**

With so many varied events, plus the changing seasons to enjoy here, there is always something to see and do at the Museum, come rain or shine. You can bring your four-legged friends too as we welcome dogs on leads here.

### Benefits include:

- Free general admission for 12 months
- 10% off in the café and shop
- Discount on our *Tales of the Downs & Beyond* talks programme
- Free, fast track admission to our five main events

Prices are: Adult £35; Child 5 & under £18; Child 4 & under Free; 65+ £32; Family (2 adults up to 3 children) £92; Family (1 adult up to 3 children) £67; Disabled (inc. helper) £10. NEW – Grandparent family membership (2 adults up to 3 children) £86; Joint Adult £68 and Joint Senior £62.

\* Excludes events marked as ticketed and courses.

To join go online at [www.wealddown.co.uk/membership](http://www.wealddown.co.uk/membership)



**The Weald & Downland Living Museum is a charity and an independent museum, which means we are entirely self-funded and receive no core government funding. We raise the funds needed to conserve the historic buildings and artefacts you see from you – our members, supporters and visitors. We are indebted to all our supporters for their help in making the Museum a vibrant place to enjoy history!**

## Our Bakehouse and Dairy open this year!



**Thanks to your support we have been working to complete the interiors of our bakehouse and dairy, rescued and re-erected on the Museum site over the last two years. Ahead of a formal opening in the summer, we are now busy developing their interpretation – including demonstrations of bread making and dairy production. Get ready for some delicious smells from these two new exhibits!**

Our Historic Life Weekend focusing on *Bread and Butter* on 13/14 April, as well as the Easter weekend with the Easter bake (Good Friday 19 April to Easter Monday 22 April), will both be times early in the year to enjoy these new working buildings, reflecting important elements of the lives of people who lived in the past in and around buildings like those at the Museum. It's also a great opportunity for some of our volunteers who will be involved in the demonstrations.

**The Eastgate Park Dairy and the Newdigate Bakehouse, to be opened this summer.**

The two 18th/19th century buildings, dismantled from their original sites at Newdigate and Eastwick Park in Surrey where they were decaying, have been restored and re-erected with the support of a £224,500 DCMS/Wolfson Museums & Galleries Improvement Fund grant, donations from the Ian Foulerton Charitable Trust, the Violent Flanagan Charitable Trust, the Aurelius Charitable Trust, the Bassil Shippam and Alsford Trust and The Arts Society of Chichester and lots of individual donations, for which we are very grateful.

Keep an eye on our website for details of demonstrations and the daily flyer at the entrance which gives details of the 10-minute talks around the Museum. And see page 13 for an article about bread in the past.



**The Gateway Project is drawing to a close in the first months of this year, as the second of our family activity hubs opens in the medieval house from Sole Street.**

Supported by the Heritage Lottery Fund, this is the second of the two structures to be moved and presented as exhibit buildings as part of the project, which included the new visitor centre. Over the winter many visitors will have seen the building from Pallingham Quay being re-erected (see page 10), and later this year the

Museum will begin developing farming interpretation around May Day barn and stable, Redvins yard and the Pallingham Quay building.

At Sole Street, the space surrounding the building, as well as inside will feature a number of activities for all ages, with a focus on science, construction and the natural world. Both of the family hubs (the other is at Hambrook barn) have a changing activity station so do pop in on your visits to see what's new.

**New signs for our historic building exhibits have sprouted at the Museum, as part of the Gateway project. They provide a short description of the exhibit with a map of the region showing its original site, an image of the building before it was rescued by the Museum, a map reference number and a timeline.**





# Be inspired by our new Historic Life weekends!

People love our smaller events which bring the Museum's many themes alive. This year we are expanding them still further under the new 'Historic Life' banner.

Our nationally-designated collections are fascinating and remarkable and have so many stories to tell. During these special weekends there will be a chance to chat to experts and see demonstrations and displays as well as explore the Museum. These events are ideal for people specifically interested in the subjects we're covering as well as those interested generally and looking for an enjoyable, relaxing day out with a difference.

A full programme for each weekend will be published online about a week ahead and the programmes are subject to change. The times given are for the demonstrations and activities – normal opening times apply on all days.

## Historic Life weekend: Museum makers 30 & 31 March, 11am-4pm

Around the Museum are many beautiful hand-made items, created using traditional skills; meet some of the craftspeople and watch demonstrations of crafts, from pottery to calligraphy and leatherworking to lace-making. (On 31 March for Mothering Sunday, there will be daffodil posies for mothers and grandmothers)



## Historic Life weekend: Ink, books and quills 11 & 12 May, 11am-5pm

Producing books and lettering for everything from a probate inventory to a published book is the fascinating subject for this weekend. Talk to the craftspeople and see demonstrations of bookbinding, calligraphy, fore-edge painting, quill making and more.



## Historic Life weekend: Bread and butter 12 & 14 May, 11am-5pm



Bread and butter are staple foods that we almost take for granted; yet there is much more to both than meets the eye. Discover breads and bread-making methods from the past and find out how people coped if wheat or other crops were poor that year. How likely was it that unscrupulous producers bulked out bread with other products, and when in the year was butter made and available? Enjoy tasters and see demonstrations across a range of buildings at the Museum, including Winkhurst Tudor kitchen and the new bakehouse and dairy opening this year.

## Historic Life weekend: Wood – craft and uses 15 & 16 June, 11am-5pm

Wood is an essential building material, for homes, furniture and much else at the Museum. Find out how it was worked into different forms, with demonstrations and displays. Which trees are used for which purposes? How was this natural resource best used in the past, and today? How do people learn these traditional craft skills? Also, there will be a traditional charcoal earth burn, with a team on hand to explain the process.



## Historic Life weekend: Medieval medicine 25 & 26 May, 11am-5pm



If you woke up in the morning 500 or 750 years ago and didn't feel very well, or had an accident in the home, what could you have done? Where might you have gone for help? How effective might different treatments have been? We will make clear in the programme elements of this weekend that are not for the faint-hearted, and the ones younger visitors will particularly enjoy.



### Historic Life weekend: Midsummer and Plant-Lore 22 & 23 June, 11am-5pm

Talks and tours through our six historic gardens and displays to explore traditional ideas and uses for different herbs and plants. Each garden is set at the period of the home it surrounds, with plants used at this time. Find out about plant-lore and what was particularly prized in lower status households through the ages. Heritage seeds and herbs will be on sale in the Museum shop.



### Historic Life: Harvest days

These will take place during the season and will depend on the weather! Watch the website and social media updates for details.



### Historic Life weekend: Archaeology – Saxons 20 & 21 July, 11am-5pm

Coinciding with the nationwide Festival of Archaeology, enjoy a weekend of demonstrations relating to the finds from this fascinating era. Alongside displays of pottery, textiles and other elements of everyday life, listen to readings in Old English and chat with a range of experts about Saxon life.



### Historic Life weekend: Textiles 31 August & 1 September, 11am-5pm



Find out about the production of textiles, with a focus on wool and flax, as well as the later stages of spinning, weaving, braiding and natural dyeing. There is much to inspire modern makers from the skills of the past. Also on display will be items made by the Historic Clothing Project at the Museum over the last 12 years, stewarded by members of the group, and you can see the clothing worn by demonstrators around the Museum.



### Historic Life weekend: Fire and Light 2 & 3 November, 11am-5pm

Today we come home to houses that can be heated quickly, with the means to cook rapidly and light at the flick of a switch. A walk through the Museum during this weekend will give you a better idea of how homes in the past were lit and heated and what this meant for everyday life. Includes demonstrations of lighting a fire with a flint and steel, talks on woodland management and making and using candles, and efficient cooking over an open fire. Also see our Museums at Night tours, on the same theme, on 1 & 2 November.





## The Good Life: Revive, Recycle, Restore – 5/6 May

Join us for our first Big Weekender of 2019 for our brand new event The Good Life: Revive, Recycle, Restore. Rural communities were master of upcycling before it ever became fashionable. Making and mending, reusing and repairing and looking to nature for home-grown remedies were all central to country living. Discover how to bring a new lease of life to you and your possessions, hear from experts, uncover the path to sustainable living, and be inspired to start your own projects.



## Rare & Traditional Breeds Show – 14 July



**What it takes...**  
 900 hurdles  
 800 rosettes  
 400 entries  
 140 classes  
 40 trophies  
 13 tents!

The Rare & Traditional Breeds Show is back after a year's break! UK smallholders play a vital role in nurturing rare and traditional breeds of livestock, and this delightful agricultural show enables you to see hundreds of cattle, sheep, pigs and goats of different breeds close up. With prizes at stake and classes for young handlers this event is hugely popular with visitors and exhibitors alike. There are lots of classes to see and opportunities to meet the breeders around the show ring. Rare breeds are in danger of extinction if demand for their produce isn't maintained, and represent a taste for quality over factory-farmed, intensively raised meat products. The Museum is a charity that works to preserve our rural heritage and rare breeds are an important part of this. Enjoy delicious produce and fascinating country crafts from our local traders as well as demonstrations with a countryside theme.

With classes containing farmyard favourites, why not sponsor a sheep, pig, cattle or goat class? Sponsorship forms can be found on our website at [www.wealddown.co.uk/events/rare-and-traditional-breeds-show](http://www.wealddown.co.uk/events/rare-and-traditional-breeds-show)





## Saddles & Steam: Horse Power to Horse Power – 17/18 August

This new event will celebrate every mode of transport from working horses to the invention of the internal combustion engine. This two-day Summer hit will be packed with displays and demonstrations from teams of heavy horses to a phalanx of steam engines, World War vehicles to classic cars, family fun with miniature steam engines, model boats and a crammed-full arena display.



## Pasture to Plate: Farming, Food & Horticulture – 5/6 October

An exciting new Autumn show for 2019, Pasture to Plate will focus on our fabulous farming, food and horticultural heritage. Featuring horse ploughing, steam threshing, a horticultural show and lots of food stands and displays, it will be a mix of your favourites and the new!





# Our historic buildings get some TLC

**Work has continued over the winter on maintenance of some of our historic building exhibits following a Buildings Condition Survey which we described in the Autumn 2018 issue. Our rescued and nationally Designated structures need constant care, and the survey enabled us to prioritise the work.**

Museum Curator, **Julian Bell**, explained last issue how work had begun on repairs to the **Southwater Smithy**, where the outer walls had spread outwards after the tie beams became unseated from their sockets, and the rafters had begun to lean causing the chimney stack to move and crack.

After the repair of the walls and rafters **Berry Stonework** rebuilt the chimney from hearth level and with the bellows removed to facilitate the work, the Collections Team took the opportunity to service them. The nozzle which joins the bellows to the hearth required replacing which was very kindly done for us, free of charge, by **John Cooksley**, Chair of Trustees and blacksmith at the **Tilford Rural Life Centre**.

Electrical sockets and lighting have been installed to enhance the experience in the forge for visitors and blacksmiths, and a mix of original and new tiles have been replaced on the roof to give a more stable and weathertight building. New slabwood cladding will be added to the

exterior of the building as this material becomes available as a result of other demonstrations at the Museum.

Thatched buildings at the Museum have suffered for many years at the hands of our resident rook and crow population who pull out large sections of the material in their search for hibernating insects. This has been a particular problem with **Court Barn**, and coupled with the fact that the thatch is due for renewal anyway, has left the building in a very sorry state.

Master thatcher **Chris Tomkins** and his team have responded at very short notice to our calls to repair areas of damaged thatch which reached such an extent that the building began to leak. The Museum decided to completely remove all the thatch in advance of the barn's scheduled re-thatch in early spring this year and temporarily cover the roof with a heavy duty tarpaulin, a much less attractive covering to the building over winter, but it at least served to keep it weathertight.

We also engaged a pest control company for advice on how to deal with the crow problem. They confirmed that it is hibernating cluster flies (*Pollenia rudis*) which the crows are hunting, which tend to congregate on the warmer south and western faces of the roof. A range of measures has been suggested which we

are considering, including the use of insecticide and deterring the crows through trapping.

Another area needing constant maintenance is the daub covering on the walls of our timber-frame buildings. Visitors will have noticed areas of missing daub from the exterior of the **medieval house from North Cray**. These have been temporarily patched by volunteers **Jack Seabrook** and **Gerry Dowsett** to prevent further water or frost ingress, while a further section facing the Market Square has begun to pull away from the underlying hazel wattles and has been temporarily held in place using battens.

Repairs to the building are scheduled to take place this year and besides the missing daub work will be carried out on a number of major structural timbers, most noticeably the beams forming the base of the windows which have suffered greatly from water damage, and the sole plate facing the visitor centre where it forms the eastern doorway threshold. This section has rotted and has been temporarily bolstered using a covering of thin oak sheeting to prevent visitors tripping on the damaged timbers.

Other planned building repair projects for this year will be carried out at the **Windlesham Carpenters Workshop**, the **Toll Cottage** and the **South Wonston Chapel**.

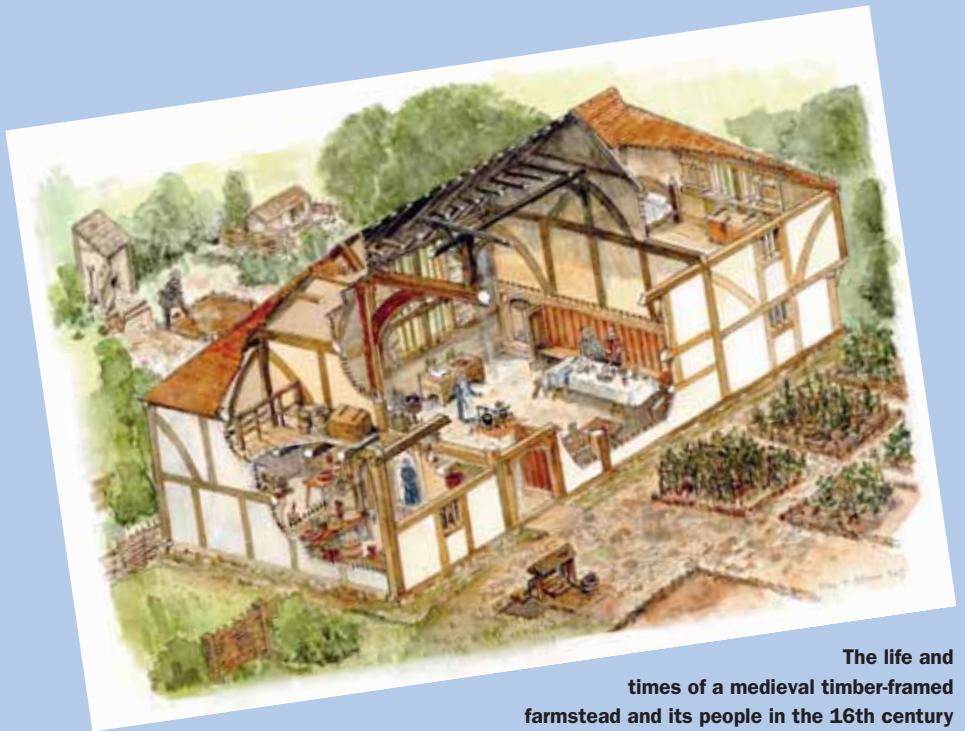


From left, the rebuilt chimney at the Southwater Smithy and the retiled roof. Tarpaulins in place over thatch damage on Court Barn, and straw removed by crows and rooks seeking insects.



# Tales of the Downs and beyond . . .

Enjoy fascinating summer evening talks, beginning at 6.30pm with tea, coffee and cake served from 6.00pm. Each lasts for 1-1½ hours. £14 per person; £12 for Museum annual members, £5 for Museum volunteers. Full details and online booking via [www.wealddown.co.uk/courses](http://www.wealddown.co.uk/courses). Book five places and get the sixth place free.



The life and times of a medieval timber-framed farmstead and its people in the 16th century

## The life and times of a medieval timber-framed farmstead and its people in the 16th century

Thursday 4 April

Speaker: Peter Varlow, researcher and member of the Vernacular Architecture Group

## Kevin Bacon Family History Laboratory

Monday 15 April

Speaker: David Cufley, family historian and President of North West Kent Family History Society

## Healthy homes from natural materials, inspired by the simplicity of the past

Wednesday 24 April

Speaker: Barbara Jones, pioneer of straw bale building and author

## Wilding – The return of nature to a British farm

Tuesday 7 May

Speaker: Isabella Tree, award-winning author, travel writer and owner of the Knepp Wildland Project, together with her husband, the conservationist Charlie Burrell

## The Swing Riots in West Sussex

Monday 3 June

Speaker: Susan Millard, archivist and lecturer

## The Women's Land Army: The battle of the fields

Thursday 13 June

Speaker: Gill Clarke, biographer and art historian

## A window on the past: Festivals, processions and celebrations in late medieval and Renaissance art.

Monday 17 June

Speaker: Richard Whincop, figurative artist, designer and lecturer

## The Landscape of Sussex in the Tudor period

Monday 1 July

Speaker: Caroline Adams, archivist and historian

## The Minstrel's Progress

Wednesday 10 July

Speaker: Paul Baker, musician and musical instrument maker

## Spaddles & sorbets: A history of ice cream

Monday 22 July

Speaker: Annie Gray, historian, cook, lecturer, broadcaster, writer and consultant

## Clothing in 17th century provincial England

Thursday 26 September

Speaker: Danae Tankard, Social and Cultural Historian



Clothing in 17th century provincial England

**Afternoon Talks start at 2.00pm and last for 1-1½ hours. Tea, coffee & cake available at the end of the talks.**

## Fairies – traditional and modern

Sunday 19 May

Speaker: Carolyn Larrington, Professor of medieval European literature at the University of Oxford

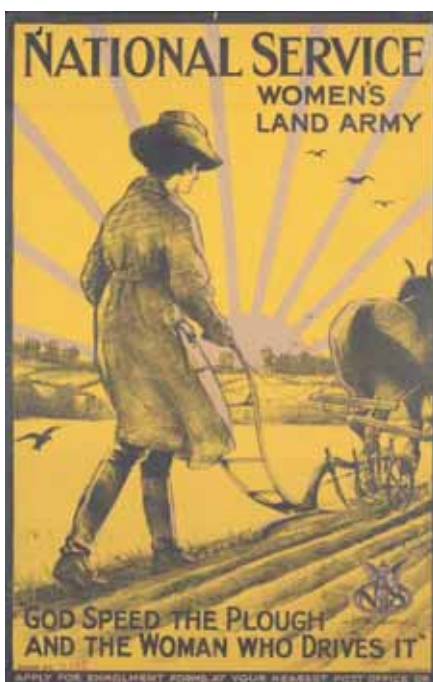


Carolyn Larrington – Fairies – traditional and modern

## Heritage and housing

Wednesday 22 May

Speaker: Simon Thurley, historian and archaeologist, ex-Chief Executive of English Heritage and Director of the Museum of London



The Women's Land Army: The battle of the fields



**Joe Thompson of Sussex Oak and Iron describes his work conserving the Museum's building from Pallingham Quay Farm**

## **'How do you know which bits to keep?'**

**The farm building dismantled from its original site at the Museum near the entrance where it was the servery to the former café, has now been conserved and re-erected on a new site as part of the Heritage Lottery Fund-supported Gateway project. Together with the medieval house from Sole Street (see page 3), the building has found a new home at the Museum, offering a second opportunity to research and conserve the timbers. Its new position is near the recently re-erected 18th/19th century May Day Farm barn and stable.**

'How do you know which bits to keep?' is a question often asked by visitors; I reply that I prefer to think of it as 'how do I know which bits **not** to keep'. This is because the Museum's long established strategy is for the maximum retention of timber (particularly the surfaces) whilst ensuring that the structure's significance is conserved and where possible enhanced. Any interventions ideally are reversible and/or legible and durable. However the reality is never as clear cut as this and involves a host of decisions to ensure success.

The first thing I learnt as a conservator is that there are no 'standard answers' and the second thing is that you 'can't judge a book by its cover'. Every framed building I've worked on presents a mixture of new and familiar challenges that draws upon my problem-solving capabilities and my experience. This mixture of successful solutions, personal preferences and pragmatic options is itself constrained by the framework of ethics set out by a succession of international Charters and guidelines relating to historic building conservation in general and structural timber conservation specifically.

As Lao Tzu says in the Tao Te Ching "a journey of 1,000 miles starts with a single step"; so where to begin? The consensus



**The building from Pallingham Quay Farm on its original site just prior to dismantling, in a slide by Museum Founder Roy Armstrong.**

of the Venice and the Burra Charters and the Delhi Principles (and as close to a rule as one can have) is to first **understand the building**. This necessitates close observation and reasoned interpretation based on the evidence.

The dismantled timbers of the Pallingham Quay building are my primary source but were successfully accompanied by a review of historic documentation by Dr Danae Tankard in 2015, in which she unearthed a map of 1777 showing the building as part of the Onslow Estate, at Pallingham Quay Farm, the highest navigable point on the river Arun.



**In use as the Museum's café until 2015.**

As timber frame buildings are so adaptable it is rare for there not to be a number of phases, marked in this case, by alterations, and repairs. My initial report on the building's functions and development is then combined with a survey, identifying its physical condition and a draft list of defects. This is when you see me with a laptop, digital camera, soft brush and tape measure (as well as a hammer and nail punch, removing hundreds of nails!). The documenting of the observations and interpretation, so essential for recording and transferring the conservation interventions and their rationale, is generated from the start of the project.

Once this is completed I make a final review of all the options before deciding on the actual range of interventions that

will take place. No timbers have been cut or removed yet, nor will be until any defect they might have has been appraised as a failure.

The oak-framed building from Pallingham Quay Farm, not far from Wisborough Green, West Sussex, was originally built between the first and third quarters of the 18th century as a three bay, open-sided, fully braced and single storey shed with a hipped and plain clay tiled roof. It was located in the corner of a seven-acre meadow about 50m to the south east of the farmhouse and barnyard and 75m or so from the river. Its exact function is unknown and it may well have been multi-purpose, such as sheltering animals, storing agricultural produce and farm implements. It was also used as a sawing shed (as was the open shed from Charlwood) as the two central tie beams have a number of large kerfs in them made by a long saw. It might also have been a wagon/cart lodge but its position so far from the house, farmyard and main trackway make this unlikely.

The building is relatively wide for its height and there is a possibility that the posts might have been shortened at a later date; it is interesting to compare the posts with the similar sized ones of the Ockley Hay Barn, dating from 1805. However there is very little surviving evidence to support this hypothesis.

There are a number of unusual details in the carpentry, such as the numbering system, the referencing of the wall plates and the very short jowls that all conjure up a picture of carpenters who knew the basics but were not supervised by an experienced master, as so many of the usual cultural carpentry norms for this period were not adhered to.

Then in the late Victorian/Edwardian period the building was converted to an animal house by cladding with siding (vertical boards) and fitting feeding racks





(1 & 2) Joe Thompson working on the timbers in 2018, with the roof frame in the background, and working on a tenon at the top of a common rafter, gently chiselling back to sound timber before gluing a small timber patch on. (3) The building being re-erected on its new site in the winter, with Winkhurst Tudor kitchen and Bayleaf Farmhouse in the background. (4) An intricate repair to a brace mortice on a jowl post: the surface of the timber is left as found, and a new piece of timber is inserted just behind, to carry the load and keep the weather out. This type of repair was devised by the Museum's Master Carpenter, Roger Champion, in the 1990s, and relies on structural adhesive rather than mechanical fixings. (5) Brick foundations and tiling under way.

to some of the walls. This was for cattle that would have grazed the meadow following a cut of hay in the early summer; Arthur Young writing in 1813 estimates about two tons of hay per acre with the hay being stored in ricks/stacks. The nail evidence on the timbers shows that there were at least two schemes of cladding applied, including a partition across the frame.

When the Museum was donated the building in 1981 by the Golden family who then owned the farm, the tiles had already been removed and the building was in a state of partial collapse. Under the supervision of Robin Nugent of APP architects and with on-site assistance by Richard Pailthorpe the frame was dismantled and re-erected at the Museum by local contractor John Booker & Co and converted into a café, opening on 29 July 1981. This phase ensured the building's conservation (in a short space of time with a limited budget) with the addition of modern building materials to support, brace

and exclude the weather from the frame and to enable it to function as a valuable working addition to the Museum.

I then dismantled the building in 2015 as part of the preliminary works for the Gateway project (the Museum's new visitor centre). The survey, conservation and re-erection of the frame took place in autumn and winter 2018 with assistance from my colleague Steve Turner. It is a wonderful addition to the late Georgian/early Victorian set of farm buildings by May Day Farm Barn. Though only a humble farm building there are so many stories relating to its history that still resonate loudly today; the issues of food security (importing and exporting produce up the river Arun), changing agricultural practices (adapting the building to reflect new ideas about animal husbandry), and job security (food riots, arson and unrest of the mid 1800s) all spring to mind.

It is also fascinating to compare the repairs of 1981 with those of 2018, but

we need to bear in mind the different contexts; a service building that had to comply with food safety rules for the former and a free-standing exhibit building for the latter.

Looking at the frame I can identify –

	1981	2018
Replica timbers	24	24
Scarfs	2	4
Patches	8	171
Reinforcement	2	98
Structural adhesives	2	42
Total	38	339

Notable differences are firstly that half of the 1981 replica timbers were re-used timbers (six were original rafters cut down and six were from the Museum's materials bank). Today the use of re-used timbers from other buildings is not advocated as it can confuse the legibility of the frame for future generations, but for centuries it was one of the options. Secondly the need for so many 2018 repairs reflects the fact that the building must now support itself without assistance from additional elements. In essence many of the dismantled timbers in 2018 were in the same state as in 1981 – a good example of maximum retention and minimum intervention – enabling more recent techniques using structural fixings and adhesives to be used as opposed to cutting out more timber, the condition of the timbers having suffered due to being so exposed when the tiles had been removed prior to 1981.

Hopefully visitors will enjoy seeing not only a new exhibit building, but also how a timber frame building moved twice can still, with informed conservation, retain as much as possible of the timbers and their significance, and keep that pile of off-cuts and rejects to a minimum.





# Did you know that we run lots of special family days . . .

. . . such as our half term activities (with themes like the natural world, mystery and bread & butter), our Springtime Easter activities, a Day of Dance, our legendary Wonderful Wednesdays in the school hols, and a family tale trail.

Also within our main programme, there are many days with family-friendly activities, including our main events such as The Good Life, the Rare Breeds Show, Saddles & Steam and Pasture to Plate, plus our Historic Life Weekends, including medieval medicine, wood – craft and uses and Saxon archaeology.

Plus there's outdoor theatre, a toddler group in the planning, History Gang membership, taking part in one of our intergenerational workshops, our two family friendly hubs and lots of family volunteering opportunities.

We support the Kids in Museums manifesto and are constantly generating ideas and looking to see how we can improve, so we are always grateful for your feedback.

Find the dates on our What's On page on the back cover, or go to our website, [www.wealddown.co.uk](http://www.wealddown.co.uk).



"A fantastic family day out @Wealddown Museum today. We had great fun stepping back in time. I ended up taking over 300 photos which is far more than I've ever taken for any football match, even back in my overzealous days!!"



"Had a wonderful visit today the perfect place to visit to walk off all the Christmas food! A very interesting place, wonderfully knowledgeable people and the coffee is good too ☺"



## Poetry & writing workshop



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As we look forward to the opening of the Bakehouse from Newdigate and Eastwick Park Dairy this season, our interpretation team have been reflecting on the produce we will be making . . .

## We love to eat bread – but was it always so delicious?

Bread has long been a staple of the English diet, as reflected in our language, from references to our 'daily bread', and 'breaking bread' with friends, to something being 'the best thing since sliced bread'. 'Dough' and 'bread' can be used as terms for money, and we talk about someone's everyday work as their 'bread and butter'.

Despite this, bread was not always the wholesome foodstuff that it might seem. Various adulterations of bread are recorded, for example in years of shortage in the 1750s a pamphlet drew attention to added substances such as lime, bone-ash or chalk. In the 1820s chemists were concerned to find evidence of bakers bleaching flour to make whiter bread, as darker bread was generally seen then as a sign of poverty. Flour might also be bulked out with ground peas or beans, or other less desirable substances that were not foodstuffs.

By the mid-19th century the issue of adulteration of food was at a high level, despite Victorian ideals. Earlier medieval controls, through the Assizes of Bread and Ale, had worked reasonably well for controlling the weight and price of bread but not the ingredients, and the old Acts of Assize were repealed in 1815. In 1870, when concerns about food adulteration reached a peak, legislation was passed in parliament. It took until the 20th century for this to have a significant impact.

Many people might have spent a significant part of their income on goods from the baker at certain times in the past. In *Cottage Economy* (1821), William Cobbett has little good to say about going to the baker rather than baking at home: "How wasteful, then, and, indeed, how shameful, for a labourer's wife to go to the baker's shop; and how negligent, how criminally careless of the welfare of his family, must the labourer be, who permits so scandalous a use of the proceeds of his labour!"

Elizabeth Acton agrees in large part with Cobbett's views on bread in her book *The English Bread Book* (1857), albeit worded differently. She produced this work at a time when the →

### A little butter on your bread?

Bread and butter were not always seen as naturally going together. In the early 16th century the use of butter instead of lard as a spread on bread was considered to be a continental habit. In this country butter was used for cooking, rather than on the table.



### Barley Bread

This recipe makes 2 x 600g/1¼lb loaves

500g/1lb 2oz strong wholemeal flour

225g/8oz barley flour

25g/1oz rice flour

½ tablespoon salt

15g/½oz fresh yeast

60ml/2½fl oz cup brown ale

About 425ml/15fl oz warm water

2 teaspoons clear honey

Mix the dry ingredients in a warmed bowl. Blend the yeast to a cream with a little ale, then mix with 350ml/12fl oz of the water and the honey. Stir the mixture into the dry goods and mix to a firm dough, adding extra water as needed. Knead until the dough feels elastic. Shape it into a ball. Lift it out of the bowl and oil the inside of the bowl lightly. Return the dough, cover it loosely with a cloth and leave the bowl in a warm dry place until the dough has almost doubled in bulk. Squash it down and then shape into 2 equal sized oblong or round loaves, make a cross cut in the centre of the loaves. Then cover with cloth and wait until dough has risen. Then place on a tray and bake in the oven at 230 degrees C /450 degrees F for 20-25 minutes.

From Maggie Black, *The medieval Cookbook*, British Museum, 1991.



Jon Roberts in the Newdigate bakehouse during an early trial of the oven in winter.



## → We love to eat bread

Cleanliness in dairying was understood to be of vital importance. Thomas Hale, in his *Compleat Body of Husbandry* (1765) explains carefully how not only all vessels and utensils, but the floor, ceiling, walls and everything in the dairy must be “managed with the utmost nicety of Cleanness or there will be continual Damage and Loss”.

Corn Laws (in force from 1815 until they were repealed in 1846) put tariffs and other restrictions on imported food and grain, which kept the prices of grain high. Despite Cobbett's earlier entreaty, many people did not have an oven at home at this time and paid more for a baker, although bakers also complained of the very bad conditions in which they had to work, and the adulteration of bread was still a concern.

Acton opens the book with: “Bread is a first necessity of life to the great mass of the English people; being in part the food of all – the chief food of many – and almost the sole food of many more.” Her book aimed to encourage people to prepare bread well and efficiently. She

was concerned by the fact that in some cases the entire earnings of a poor, hard-working labourer were spent only on bread for him and his family, and is also forthright about the abuses of food adulteration.

She encouraged cooking at home, but saw some improvements on the horizon with commercial baking. “It is a real grievance to the poor but industrious housewife to have the dough which she has prepared carefully and well, given back to her either under-baked or burned, or partially spoiled, by standing for hours in the heated air of the bake office after it was ready for the oven.”

The Newdigate bakehouse was in use on its original site until the early 1930s, so bakers there over the decades saw many changes to their working life and

Dairying was a seasonal activity as Thomas Tusser, in his *Five Hundred Points of Good Husbandry* (1580s) describes: “from April beginning, till Andrew [end of November] be past, so long the good huswife her dairy doth last”.

A booklet with further information about the Bakehouse and Dairy will be available soon from the Bakehouse.

## Your magazine is now delivered plastic-free!

The Museum is pleased that its magazines are now being delivered to members in an environmentally sustainable wrapper that is fully compostable. Made of potato and maize starch polyfilm the wrapper contains no plastic, and can be disposed of in a home compost heap or garden waste bin (not your recycling bin). If you have a food and vegetable peeling bin it can be put in there too, or if you open it carefully you could use it to line your food waste bin.



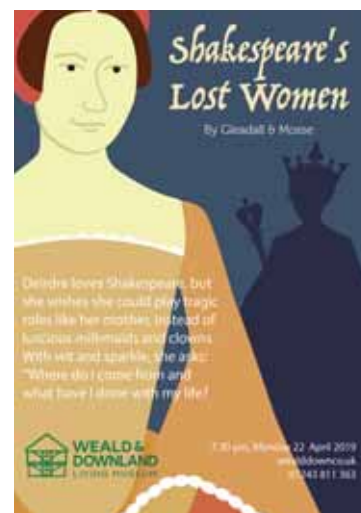
conditions. As the Museum interpretation team prepare to open the building, we are enjoying the focus on this essential food and the opportunity to trial new ideas over this season. We are fortunate to have had experience in using a bread oven in the Tudor kitchen, which works in essentially the same way, but on a much smaller scale.

## Museum's Building Conservation Conference focuses on stone

Our annual Building Conservation Conference this year will be on Tuesday 24 September and focus on stone, with emphasis on vernacular buildings, recent case studies, and current challenges and opportunities in this area of historic building conservation. Confirmed speakers include Adam Stone, Managing Director of Chichester Stoneworks and the Worshipful Company of Masons; Andrew Ziminski, Mason Conservator, Director of Minerva Stone and SPAB William Morris Craft Fellow (1998), and Ross Lovett, Head Mason at Winchester Cathedral. The day's chair will be Dr Gill Chitty, Senior Lecturer in Conservation Studies at the University of York.

## Don't miss the Museum's special Easter Bank Holiday Monday (22 April) treat, *Shakespeare's Lost Women!*

Held in The Sargent Room in the Gateway building, join us for a brilliant revival by prolific writing partnership Gleadall & Mosse, to celebrate Shakespeare's birthday. It's at 7pm for 7.30pm. Tickets are £14 standard/£12 for members. *Shakespeare's Lost Women* is a touching and perceptive comedy about Deirdre Compton, an actress who has made a career playing milkmaids, jesters and clowns while her mother plays Desdemona, Titania and Lady Macbeth. Unsurprisingly, they do not get on. This clever, funny script premiered at Petersfield Shakespeare Festival before going on to several other sold-out performances. Acclaimed Sussex writer Greg Mosse says all the characters Deirdre Compton plays have parallels in her own life, leading to an unexpected but warm-hearted climax. The production will be followed by a lively and entertaining post-show discussion. To book call 01243 811021 or visit [www.wealddown.co.uk/events/shakespeares-lost-women-ticketed/](http://www.wealddown.co.uk/events/shakespeares-lost-women-ticketed/)





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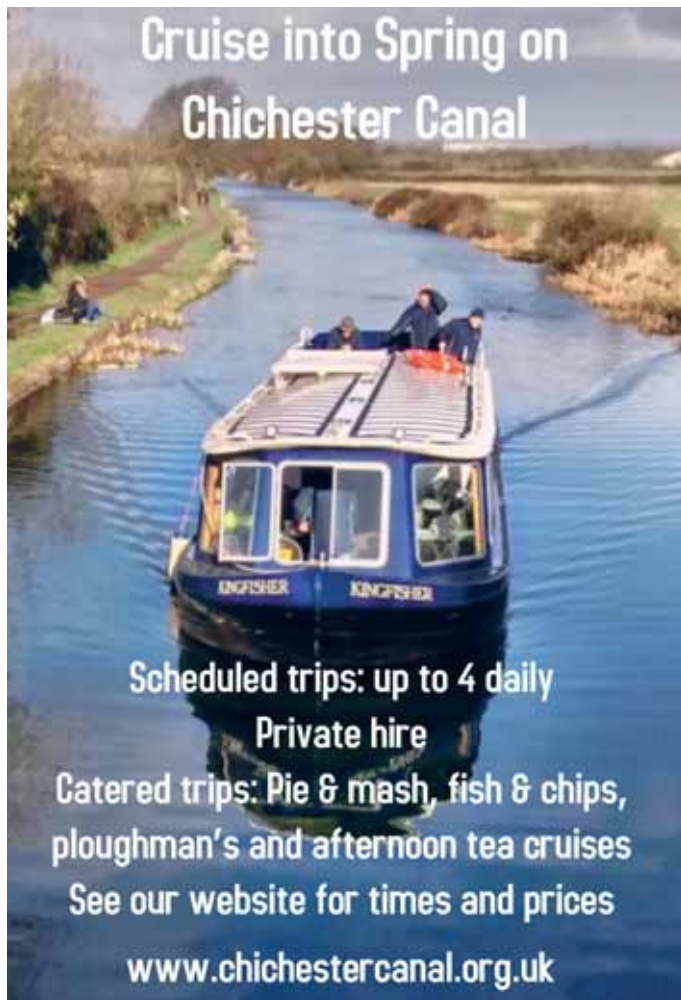
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# Reader survey

As a registered charity, we regularly review our spending to ensure that we are making the best use of our resources. We would welcome your feedback about what is important to you about your magazine. Please take a few minutes to complete our online reader survey, so that we can continue to produce an interesting and informative publication – thank you. If you prefer you can return this form by post (see address at end of next page).

[www.surveymonkey.co.uk/r/wdlm2019](http://www.surveymonkey.co.uk/r/wdlm2019)



If you complete the survey we will put your name into the prize draw to win one of three prizes; a £25.00 voucher to spend either in the Museum Gift Shop or in the Museum Café, and two guest passes so you can bring a friend to the museum for free! The survey will close on Friday, 19 April 2019 and be drawn on Monday, 29 April.

## 1) How long have you been a member?

- 0-1 year ☐
- 1-2 years ☐
- 2-3 years ☐
- 3-5 years ☐
- 5+ years ☐

## 2) What is your postcode:

## 3) Age group:

- 17 – 24 ☐
- 25 – 34 ☐
- 35 – 44 ☐
- 45 – 64 ☐
- 65+ ☐

## 4) Your interests:

### 4.1) Do you listen to Radio? Y ☐ N ☐

If yes, which stations (i.e. Spirit, Wave, Breeze, Heart, Capital South Coast, BBC1, BBC2, etc):

### 4.2) Do you read any of the following printed publications?

- ETC. ☐
- The Post Chichester ☐
- The Post Bognor Regis ☐
- The Post Midhurst ☐
- The Post Petersfield ☐
- Chichester Observer ☐
- Bognor Regis Observer ☐
- Midhurst Observer ☐
- West Sussex Connections (district council newsletter) ☐
- The Valley Diary ☐
- Portsmouth News ☐
- Other (please specify):

### 4.3) Which hobbies do you enjoy? (select all that apply):

- Yoga ☐
- Cycling ☐
- Dog walking ☐
- Wellbeing ☐
- Family ☐
- Food & wine ☐
- Reading ☐
- Hands-on learning ☐
- Volunteering ☐
- Shopping ☐
- Theatre ☐
- Arts & crafts ☐
- Childminding ☐
- Horse-riding ☐
- Gardening ☐



**5) How did you hear about Museum memberships?**

- As a visitor ☐  
Website ☐  
Word of mouth ☐  
Gifted a membership ☐  
Social media ☐  
Other (please specify)

**6) What is the main reason you read the magazine?**

- It's a member benefit ☐  
To keep up-to-date with the general developments of the Museum ☐  
To see what events are taking place ☐  
To see what courses and/or talks are taking place ☐  
To learn more about the Museum's historic buildings ☐  
To read about the Museum's special projects e.g. Gateway ☐  
To see which new artefacts have been added to the collection ☐  
To see what new buildings are planned as exhibits ☐  
To read the people news ☐  
Other (please specify)

**7) These sections regularly appear in the magazine – please indicate how often you read or look at them**

- Message from the Director/Chairman ☐  
Project updates ☐  
Historic buildings features ☐  
News ☐  
Interpretation ☐  
What's on ☐  
Course listings ☐  
Evening talks lists ☐  
Collection updates ☐  
Member's news ☐  
Schools' services ☐  
Obituaries ☐  
New starters/leavers at the Museum ☐

**8) Would you prefer to receive a digital magazine?** Y ☐ N ☐

**9) Which annual events will you attend/plan on attending?**

- Spring Show: 'The Good Life' – May ☐  
Rare & Traditional Breeds Show – July ☐  
Summer Show: 'Saddles & Steam' – August ☐  
Autumn Show: 'Pasture to Plate' – October ☐  
Christmas Market – November ☐

**10) What do you enjoy most about your membership?**

- Access all year round ☐  
Access to our annual events ☐  
You feel you are supporting the museum ☐  
Receiving the museum magazine ☐  
Discounts in shop and café ☐  
Other (please specify)

**11) Were you aware that as a member you are entitled to a 10% discount in the Museum Gift Shop and Museum Café?**

Y ☐ N ☐

**12) Do you feel the cost of membership is value for money?**

- Yes ☐  
No ☐  
Unsure ☐

**13) Would you like a member's section (login only) on the Weald & Downland website?** Y ☐ N ☐

**14) Would you be interested in a lifetime membership?**

Y ☐ N ☐

**15) Did you know 2020 will be our 50th Anniversary?**

Y ☐ N ☐

**16) Did you know we are an independent Museum?** Y ☐ N ☐

If Yes, were you aware we do not receive any core government funding? Y ☐ N ☐

**17) Do you know what an independent Museum is?** Y ☐ N ☐

**18) Did you know we are a charity?** Y ☐ N ☐

**19) Did you know we offer an extensive range of short courses, ranging from basket-making to wattle and daub?** Y ☐ N ☐

**20) Have you heard about The History Gang, a creative group for 8-12 years who meet for half a day once a month to gain hands-on experience?**

- Yes ☐  
No ☐  
Would like to learn more ☐

**21) We offer many opportunities to get involved with the Museum as a volunteer from membership recruitment to costumed interpreters, and blacksmithing to gardening? With this in mind, have you thought about volunteering at the Museum?**

- Yes ☐  
No ☐  
Would like to learn more ☐

**22) Would you be willing to participate in a research forum to help consider the future look and feel of the Museum Magazine?** Y ☐ N ☐

**23) What would you like to see happen at the Museum in the future?**

**24) Do you have any other comments or suggestions that you would like to tell us?**

Thank you for your time and valuable input. If you would like to be entered into the prize draw, please provide the following details:

Full Name:

Email:

Contact Number:



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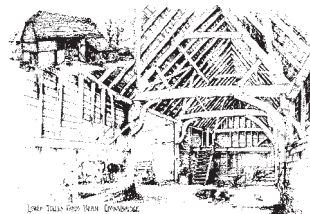
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# My Museum . . .

## Jeff Ayling – Volunteer

There is no single reason why I chose to volunteer at the Museum, rather a range of things. When my wife and I retired 18 months ago and moved to the Chichester area we wanted to find something we could do together and volunteering at the Weald & Downland fitted that purpose very well. We both started a year ago. Although we volunteer in different areas we feel fully engaged with the life of the Museum.

For my part I wanted to be able to fill the void left by retiring from running my own residential surveying business for the past 10 years and to put something back into the community. I have an abiding interest in buildings of all types and particularly the pathology of old buildings – *why is that beam there? Has a wall been removed? Is that original or an extension?* So the Museum is the perfect place for someone as nosey as me!

I wanted to be able to use the experience and skills I have garnered over my working life, which has been somewhat speckled: firstly in the Royal Navy as a radio electronics engineer, then in IT for

some 20 years followed by another 10 years as a carpenter (I was part of the team that built the Gridshell at the Museum) before retraining as a residential building surveyor. The staff and volunteers have been splendidly supportive in helping me find my niche, from the initial induction training through to days spent with the Mill, the Tuesday Gang, the Forge, and stewarding the buildings. Having spent some time using my carpentry skills on various projects for the Site Maintenance Team, since last July I have been involved with the Curatorial Team, firstly on a timber frame construction inside the medieval house from Sole Street and currently constructing shelves made out of sycamore in the Dairy & Scalding Room.

I have very much enjoyed taking part in other activities including training on timber frame buildings; Museum landscape;

historic clothing and new developments at the Museum. Stewarding for the Museum at Night event was particularly rewarding: it was quite a cold night but when the moon appeared the effect was magical! I have attended several of the evening talks on topics as diverse as the history of South Downs Sheep to the use of plants for medicine.

There is always something going on at the Museum, certainly enough to keep me out of mischief!



Jeff Ayling working in the Dairy.

## Medlars for Auntie Val's

Our gift shop visitors are snapping up Auntie Val's award-winning jams and chutneys! Auntie Val's (based at Storrington, West Sussex) aims to help people with disabilities into work either



at Auntie Val's or within the wider business community by offering work experience and training. At Auntie Val's everything is about ability not disability and no one is judged. Auntie Val's unique and unusual flavours are out of this world – try out some of them currently on the Museum's shop shelves! In winter medlars from the Museum's orchard were donated to Auntie Val's – and hopefully we will have some medlar jelly in our shop soon! Pictured is our Museum Gardener Carlotta Holt presenting the medlars to Andy Challis from Auntie Val's.

## Book donations for the Armstrong Library

The Museum is grateful to have received books for our Armstrong Library from the library of the late Eddie Booth, donated by his family. These will be a wonderful resource for our MSc students, and a fitting legacy at the Museum to Eddie, who supported previous cohorts of students on our MSC Building Conservation programme.

We have also been offered books from the collection of Peter Longley. His building firm, Longleys of Crawley, was involved in the very early days of the museum, with the moving and re-erection of some of the buildings, including the upper hall from Crawley, and other building work on the site, as well as donations in kind. The firm celebrated its 125th anniversary at the museum in 1988 and Peter was an active member of the Museum's Council of Management, as the leading body was then called.

Other recent donations to the library have come from Roger Champion, the Museum's retired Museum Carpenter, and Bob Holman, retired Museum Gardener, as well as from charcoal burning expert Donald Kelley.

The Museum's library is part of a new Chichester Area Research Libraries & Archives project, which highlights the rich collections in libraries across Chichester and the surrounding areas, including those at Chichester Cathedral, Fishbourne Roman Palace & Gardens, Pallant House Gallery, University of Chichester, West Dean College and West Sussex Record Office. Find out more at <https://researchcollection.chi.ac.uk/>



# All change for our off-site Collection storage



From top, the 'cutting' storage facility at West Dean, artefacts in the second off-site facility at Charlton, and the new building on the same site, which will provide a more appropriate home for our Collection items.

**The Museum Store in the lower Downland Gridshell provides a home to some 85% of the Designated artefacts from our buildings and rural life Collection – and is regularly open to visitors. But there are some artefacts which simply don't fit in there! Now, combining our two off-site stores into one, we will have more robust storage with improved environmental conditions and the chance of greater visitor access.**

Some of our artefacts, including wheeled vehicles and agricultural machinery, are displayed in our exhibit buildings, but other larger items, including stock building materials and a small number of dismantled buildings, have been housed at two off-site stores at Goodwood and on West Dean Estate.

The facility at West Dean is located on the site of the old railway line, close to what used to be Singleton Station, occupied by us since the early 1970s. Over the winter we have been busy vacating the 'cutting' facility ready for the proposal to extend the Centurion Way public footpath, which will take it along the line of the railway, past the station and through the cutting, ending at Cocking. The decant project has been huge, complicated and very muddy for the Museum! But with no electricity, water and poor physical access, the Museum is not entirely unhappy to be moving on.

After an audit carried out by Curator Julian Bell, former Museum Director Richard Pailthorpe and former Master Carpenter Roger Champion, dismantled buildings kept at the site were transferred to the main Museum site

to be stored in the car park bays above the Downland Gridshell, ready for future re-erection. All accessioned artefacts have been transferred to our second off-site store at Charlton. The cutting will be cleared and presented, ready for its future development and public access.

The Museum's second off-site store is at Charlton, among a small group of industrial units near Lillywhite's Sawmill. An old hauliers' depot where lorries were stored and maintained, this facility is a simple structure, again with no services, which is no longer completely weather-tight. Access is very good, its one redeeming feature!

Until now it has housed mainly larger Collection artefacts such as wheeled vehicles and machinery, cider presses, building parts and furniture, supplemented recently by artefacts transferred from the cutting.

The landlord, Goodwood, is keen to redevelop the building, and the Museum has been able to secure a long term lease on the biggest unit on the site after tenants vacated. Despite having to combine our two existing stores into one, the new unit will provide a much improved storage environment together with improved security. With a useful internal space and large external yard it is a much more modern building, weathertight and with excellent facilities. Staff and volunteers can work there in relative comfort, with a kitchen area, office, heating, water and light.

When the Downland Gridshell was built we were able to hugely increase visitor access to our stored Collection, and the new Charlton facility has the capacity to welcome visitors to a similarly professional environment, albeit on a less frequent basis than the daily tours we offer at the Gridshell.

## Just Champion

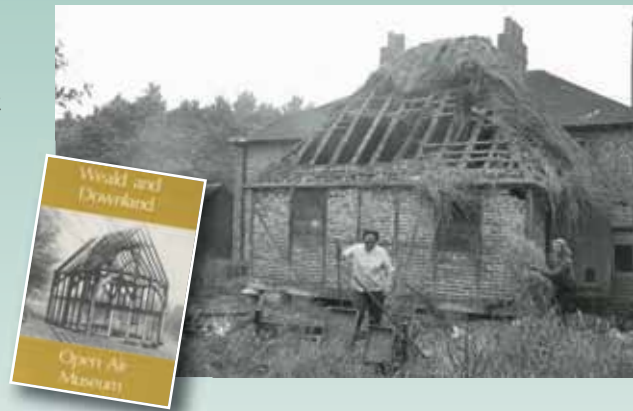
Our first exhibition in the Michael Burton Gallery this year is *Just Champion*, from 15 February-26 April. Former Master Carpenter at the Museum, Roger Champion has created over 240 pieces of furniture to help interpret our historic buildings (many of which he also re-built here). Selected items will be on display together with the research behind the pieces. Roger is giving short talks on selected days. See more at <https://www.wealddown.co.uk/events/furniture-exhibition-just-champion/>



# 2019 anniversaries

## 1969 (50 years ago)

- The Museum becomes a charity and company, and The Edward James Foundation generously provides a site at a peppercorn rent.
- Re-erection of the first building – Winkhurst, thought originally to be a house but after research re-interpreted as an outdoor kitchen
- A granary from Littlehampton and a treadwheel house from Catherington are rescued and brought to the Museum
- The first guidebook is written by Museum Founder, Roy Armstrong



## 1979 (40 years ago)

- Court Barn from Lee-on-Solent is saved and re-erected at the Museum. The Pugmill house from Redford and the Brick-drying shed from Petersfield are rescued and dismantled
- The first sheep and working horses arrive on site



## 1989 (30 years ago)

- The Bayleaf Medieval Farmstead research and furnishing project opens to the public, with the Museum's first historic garden
- The Museum wins the Times/Shell Community Museum of the Year Award
- Record visitor numbers – 186,000



## 1999 – (20 years ago)

- Poplar Cottage is re-erected as a memorial to Roy Armstrong (d.1993)
- The Designated Museums Challenge Fund Scheme enables the Museum to employ a Collections Manager, a new post



## 2009 (10 years ago)

- The Friends of the Museum's contribution to the project reaches £1.7 million
- South Downs National Park announced from the Museum site





*Herbs are one of the most important elements in many of our historic gardens, and were crucial to the diet and health of the original occupants of our historic buildings. Visitors are always fascinated by them, and two decades ago we began offering specialist courses. Christina Stapley, our 'herb tutor' takes up the story . . .*

## Twenty years of herb workshops

**My link with the Weald & Downland Museum began in the 1990s, when Diana Rowsell, the Museum's Head of Learning, watched me making miniature herb gardens with the Young Friends of the Museum and asked if I would be willing to take adult classes. Already tutoring Celtic workshops at Butser Ancient Farm, I eagerly agreed. My main interest had always been the medieval and Tudor periods.**

The following year, 1999, I tutored *A Herb Day in the Medieval Garden at Bayleaf*, with the added guidance of Bob Holman, the Museum Gardener. Jan Greenland, a friend and leading member of The Herb Society was also with us. Our time was spent largely in the garden of Bayleaf Farmhouse. The participants enjoyed it so much that I was asked to return the following year.

Being ambitious, I looked at the fruits of over 20 years of my herbal history research and suggested I should explore the

use of herbs over the past thousand years in five workshops, each day covering a 200-year period. Bob and I continued to work well together and he contributed much in adding his own gardening and folklore knowledge.

The five days aimed to give an authentic experience of the flavours and fragrances with background information on household and medicinal herb uses of the time, taken from diaries, herbals and stillroom books. The Museum provided the perfect setting for making period recipes and on each day I wore a suitable costume. These were beautifully hand-stitched by Gilly Turnbull who also made costumes for Chichester Museum. The days proved such a huge success that they were repeated and expanded. Medieval period days ran for a number of years as they were the most popular (see the box opposite).

I learned to appreciate a grain of truth in the historical role of borage for giving

courage while studying for a degree in herbal medicine during the early years of the new century. Four years later I became a qualified herbal practitioner. This opened the way for a greater range of workshops and *Herbs for Health* is one of those which ran for more than 10 years. Others have been *Christmas Workshops* and *The Stillroom* when we distilled aromatic waters as well as making pomander beads, fragrant powders, ointments, pills etc.

The constant thirst for new workshops from those participants who return year after year has stimulated many new ideas. Forty-eight different workshops have sprung from suggestions on feedback forms and my own experiences. These have ranged from *Meet the Rose family* to *Focus on Herbal Antibiotics* and *Herbs from the Cottage Garden* to *Herbs, Humours and Astrology*. Each has historical content using period recipes. Many are made as they would have been, using the fire. I am particularly grateful to



Christina Stapley with visitors in the house from Walderton, and scenes from her herb courses and in and around the Museum's historic houses.



## Medieval herbs

Herbs which predominated in medieval medicine were betony, cumin, rue, sage, smallage, and wormwood. Betony has always been a herb associated with treating problems in the head whether with the eyes, ears, sinuses or brain. It is still used by herbalists in these contexts and may help with insomnia, nightmares and confused thoughts in general. The plant has the additional benefits of attracting bees to the garden with beautiful purple trumpet shaped flowers. Cumin used in medicine came as a surprise to many attending workshops; however the role of a spicy carminative along with other hot spices, and elecampane or liquorice in thick honey electuaries for the digestion was soon appreciated.

Rue and wormwood, much planted in gardens, often appear in recipes which are applied to treat pain. More serious pain required the use of narcotic herbs including henbane, which has been very familiar throughout the last 2,000 years specifically for toothache. It was also included as a medieval anaesthetic. These blends of powerful herbs often included opium poppies, henbane and hemlock, or more occasionally mandrake or ivy berries. These would either be taken diluted in wine or a sponge was used to soak up the prepared liquor and given to the patient to smell. Once they lost consciousness the brief operation could begin. Evidence of use of these combinations of herbs has been excavated from the drains of the large medieval hospital of the Holy Trinity at Soutra in the Scottish borders.

Juices were used much more than today and those of wormwood and rue are included in many mixtures together with milder herbs. There were recipes blending the juices of rue, sage and

smallage together in honey as a thick cough syrup, with aromatic water of rosemary added. Smallage proved to be a most interesting herb. It has several common names in the recipes and is related to celery, being the wild form. Smallage grows to about the same height as parsley which distinguishes it from lovage, also having a peppery celery flavour which can be nine feet tall. All three were highly popular medieval herbs, in both cookery and medicine.

Wild violets and other bitter herbs were made into syrups to make them easier to take. The recipe which blends violet syrup with aromatic rosewater as a doubly effective soothing julep seems even luxurious. Herbs such as the heavily scented Apothecary's rose, rosemary, hyssop and gillyflowers found use in medicine, cookery and perfumery. Borage also appears in cookery and medicine and fulfils two of the three requirements for plants finding a place in the medieval gardens being both beautiful and useful. Sadly borage has no fragrance but made up for that with a reputation for raising the spirits and giving courage.



the Museum for the valuable research opportunity this provides. Historical recipes cannot be tested in laboratory conditions in a meaningful way. Years of experience have aided my search for lost herbal knowledge and effective recipes, long discarded. Discoveries have led in turn to me using some in a modern context and introducing them to other herbalists during post graduate training.

Over many workshops interaction between those attending and their contribution of experiences to the day has always been a joy to me. I too learn as we explore traditional methods and aspects of ethnobotany. From feedback on the efficacy of elderflower ointment to requests to repeat the aromatic seasoning from the Victorian period, many recipes have, I know, entered daily life for people who would never otherwise have tried them. This aspect of workshops is one I have chosen to explore in *Celebrating 20 years* this year.

Some days have been bespoke. One of these was held to celebrate the publication of my interpretation of *The Receipt Book of Lady Anne Blencowe*. Members of the Blencowe family came to make her cookery recipes from 1694 in the Tudor kitchen. It gave them the opportunity to relate to their ancestor and her recipes in a new way.

Some workshops have led to unexpected consequences. Staff at Plimoth

Plantation Museum near Boston, Massachusetts saw that I was taking a *Herbs of the Settlers* day and invited me to take workshops for them. Two years of planning culminated in five days of workshops there in 2011. Having experienced the living conditions of the early settlers in the heat of summer while using herbs from their gardens it provided insight for future workshops on the settlers and herbal introductions from the New World.

Preparing the workshop *A-Z of Medicinal Trees* so captured my interest that it prompted work on a new book. Then *Woodland Herbs* and later *Tree Walks* at the Museum's Wood Shows gave me encouragement to include my personal experience in a work in progress on the history of trees in medicine. Spice and resin trees prompted a research trip to the Caribbean in 2017. In 2018 I visited Oman researching frankincense and the incense route. This latter will also enrich the already popular workshop on *Arabic Influence in Pharmacy*.

A workshop which inspired an addition to the Museum was the day on *Making a Herbarium*. Staff and volunteers attended alongside members of the public and immediately began a project to record and press plants growing on the museum site. Samples are on display on the Museum's Historic Gardens days.

Another aspect of the workshops has always been to inform volunteers and

some of the staff on the historical use of herbs. The new gardener for the Museum, Carlotta Holt, attended numerous days to help her understanding of the link between herbs grown in the gardens and their role as necessary ingredients in household recipes of all kinds. Aiding understanding of the doctrine of humours and also of Anglo-Saxon recipes have been specific themes with volunteers.

The opening of the Anglo-Saxon house enabled me to introduce *Anglo-Saxon Herbs* and *Celtic Herbs*, both of which have been very popular. Over two decades the Museum has been enriched by new buildings, exceptional furniture skilfully made by Roger Champion and supportive staff who have made my times amongst them so happy. I would like to record a special thank you to Diana Rowsell who worked tirelessly over many years to build the rich workshop programme we have today. I have taken workshops at many other venues but nowhere do I feel as much at home as the Weald & Downland Museum. With four new workshops in 2019 and already two more requests for new subjects in 2020 there is much to be looked forward to in the future.

**See pages 24-26 for our Courses list, including those taught by Christina Stapley.**

# Courses

## Learn a new skill . . .

. . . to make, create, reuse, recycle and enjoy! Our extensive programme of traditional rural trades and crafts covers a vast range of topics, with enthusiastic and knowledgeable tutors. And our building conservation courses provide the opportunity to learn from nationally renowned experts. For full details and further dates please see the website at [www.wealddown.co.uk/learn/adult-learning/](http://www.wealddown.co.uk/learn/adult-learning/) or to find out more about any course, please phone us on 01243 811021.



Drawing buildings in pen and ink.

## Traditional Rural Trades & Crafts Courses – April-October 2019

### Countryside Crafts

#### WILLOW PLATTERS

Leader: Linda Mills  
Tuesday 9 April, £25

#### FRAME BASKETS

Leader: Linda Mills  
Tuesday 21 May, £65

#### WEAVE A RUSH HAT

Leader: Rachel Frost  
Monday 29 July, £70

#### WEAVE A RUSH MAT

Leader: Rachel Frost  
Tuesday 30 July, £70

#### WEAVE A RUSH BAG

Leader: Rachel Frost  
Wednesday 31 July, £70

#### WEAVE A RUSH BASKET

Leader: Rachel Frost  
Thursday 1 August, £70

#### WEAVE RUSH TABLEWARE (NEW)

Leader: Rachel Frost  
Friday 2 August, £70

#### CORN DOLLY WORKSHOP

Leader: Verna Bailey  
Sunday 1 September, £55

#### GRASS BASKETS

Leader: Ruby Taylor  
Friday 6 September, £85

#### REED MACE BASKETS

Leader: Ruby Taylor  
Saturday 28 September, £85

### Countryside Skills

#### DOWSING DAY

Leader: Pete Redman  
Sunday 7 April, £65  
Saturday 1 June, £65

#### SCYTHING: LEARN TO MOW

Leader: Mark Allery  
Saturday 13 July, £70

#### WILD FOOD

Leader: John Rhyder  
Sunday 29 September, £75

**“The Woodland Herbs day met my expectations and needs – a very informative and knowledgeable tutor with such expertise to pass on.”**  
*Woodland herbs course participant 2018*

### Heavy Horse Courses

#### CARE AND MANAGEMENT OF HEAVY HORSES

Leader: Mark Buxton  
Sunday 28 April, £90

#### DRIVING HEAVY HORSES

Leader: Mark Buxton  
Sunday 26 May, £90  
Sunday 30 June, £90

### Herbal & Gardens

#### RE-WRITING HISTORY – MAKING HISTORICAL INKS (NEW)

Leader: Christina Stapley  
Friday 10 May, £65

#### FROM HONEY AND BEESWAX TO COSMETICS AND SOAP

Leader: Dr Sara Robb  
Sunday 26 May, £75

#### FAVOURITES FROM 20 YEARS OF HERB WORKSHOPS (NEW)

Leader: Christina Stapley  
Friday 21 June, £65

#### ALCHEMY AND THE CHEMISTRY OF HERBS (NEW)

Leader: Christina Stapley  
Saturday 6 July, £65

#### DIARIES OF GARDEN SECRETS (NEW)

Leader: Christina Stapley  
Sunday 7 July, £65

#### ARABIC INFLUENCE HERBS

Leader: Christina Stapley  
Friday 2 August, £65

#### CELTIC HERBS

Leader: Christina Stapley  
Saturday 3 August, £65

#### HERBS FOR HEALTH

Leader: Christina Stapley  
Sunday 4 August, £65

#### HERBAL SELF-CARE: SLEEP, ANXIETY AND FATIGUE

Leader: Alex Laird  
Sunday 13 October, £85

### Historic Food & Drink

#### CIDER MAKING DAY

Leader: Simon Reed  
Saturday 15 June, £95  
Saturday 7 September, £95

#### CHEESE MAKING

Leader: Paul Thomas  
Saturday 22 June, £75

#### COOKING IN WARTIME

Leader: Andrew Robertshaw  
Saturday 6 July, £75



Diaries of garden secrets.



### MEDIEVAL FEAST

Leader: Helen Mbye  
Saturday 31 August, £70

### OLD ENGLISH ALES

Leader: Marc Meltonville  
Sunday 8 September, £70

### TUDOR BAKING

Leader: Helen Mbye  
Sunday 22 September, £65

### TUDOR BAKEHOUSE: PIES AND PASTRIES

Leader: Helen Mbye  
Sunday 10 November, £65

## Historic Life

### INTRODUCTION TO FALCONRY (NEW)

Saturday 27 April, £80  
Saturday 1 June, £80

### BONE NEEDLES

Leader: Ruby Taylor  
Saturday 25 May, £85

### MAKE A MEDIEVAL LONG STITCH BOOK (NEW)

Leader: Marysa de Veer  
Sunday 23 June, £70

### MEDIEVAL MEDICINE CHEST

Leader: Helen Mbye  
Sunday 10 August, £65

## Historic Trades & Crafts

### LEATHER POUCH WORKSHOP

Leader: Jon Lewington  
Saturday 6 April, £70

### MILL EXPERIENCE

Saturday 6 April, £45  
Sunday 1 September, £45  
Saturday 12 October, £45

### MAKE A HAND-SEWN BOOK

Leader: Angela Thames  
Sunday 7 April, £65

### MEDIEVAL TILE MAKING

Leader: Karen Slade  
Saturday 13 April, £130

### TRADITIONAL MANUSCRIPT BOOK SKILLS

Leader: Tina Warren  
Monday 13 May, £85

### BRONZE AXE CASTING

Leader: James Dilley  
Sunday 2 June, £90

### IRONS IN THE FIRE

Leader: Martin Fox  
Thursday 1 August, £95  
Friday 2 August, £95  
Thursday 3 October, £95

### PREHISTORIC FLINT TOOL MAKING

Leader: Will Lord  
Saturday 9 – Sunday 10 June, £190

### COPPER SMELTING AND BRONZE AXE CASTING WEEKEND (NEW)

Leader: James Dilley  
Saturday 29 – Sunday 30 June, £180

### FLINT KNAPPING

Leader: James Dilley  
Saturday 27 July, £65

### MAKE A PYCOMBE-STYLE CROOK

Leader: Martin Fox  
Friday 4 October, £95

### STONE CARVING: GREEN MAN

Leader: Will Spankie  
Saturday 26 – Sunday 27 October, £160

## Research & Buildings

### FAMILY HISTORY: TRADES AND OCCUPATION RESEARCH (NEW)

Leader: David Cufley  
Saturday 11 May, £60

### DECIPHERING OLD DOCUMENTS

Leader: Caroline Adams  
Saturday 29 June, £60

### CHICHESTER 1066 TO 1603: 'MERE VILLAGE' OR RURAL CITY?

Leader: Ian Friel  
Thursday 18 July, £65

### ELIZABETHAN SUSSEX

Leader: Caroline Adams  
Sunday 29 September, £60

### EXPLORING THE HISTORY OF A HOUSE: AN INTRODUCTION

Leader: Ian Friel  
Sunday 20 October, £65

## Textiles

### KNITTING THE LANDSCAPE (NEW)

Leader: Rachael Kay  
Wednesday 15 May, £65



Medieval print-making.

### NATURAL DYES

Leader: Louise Spong  
Saturday 8 June, £65

### COLOUR FROM COMPOST (NEW)

Leader: Louise Spong  
Saturday 13 July, £65

### BEADED DORSET BUTTONS (NEW)

Leader: Jen Best  
Sunday 8 September, £65

### SPINNING FLAX (NEW)

Leader: Ruth Gilbert  
Thursday 26 September, £75

### A HISTORY OF KNITTING FROM THE TUDOR PERIOD ONWARDS

Leader: Ruth Gilbert  
Friday 27 September, £70  
Saturday 28 September, £70

### FREESTYLE METALLIC BLACKWORK

Leader: Caroline Vincent  
Saturday 12 October, £70

## Words & Music

### BONFIRES TO BARLEYCORN: SONGS AND CUSTOMS OF THE FARMING YEAR

Leaders: Gail Duff and Bing Lyle  
Sunday 30 June, £75

### EARLY 17TH CENTURY DRINKING SONGS AND THEIR SOCIAL CONTEXT (NEW)

Leaders: Jedd Owen-Ellis Clark and Jez Smith  
Friday 5 July, £70

### INTRODUCTION TO OLD ENGLISH LANGUAGE

Leader: Stephen Pollington  
Friday 19 July, £85

### SONGS IN THE TIME OF SHAKESPEARE NEW

Leaders: Jedd Owen-Ellis Clark and Jez Smith  
Saturday 14 September, £70

### SOUND, RESONANCE AND LISTENING (NEW)

Leader: Jez Smith  
Saturday 21 September, £70

## Working with Wood

### MAKE A SHAVE HORSE

Leader: Mark Allery  
Friday 26 April, £85

### INTRODUCTION TO POLE LATHE TURNING

Leader: Mark Allery  
Saturday 27 April, £75  
Sunday 28 April, £75

### GATE HURDLE MAKING DAY

Leader: Julian Bell  
Friday 17 May, £65

### BARK BASKETRY

Leader: John Rhyder  
Sunday 19 May, £75

### CARVE A WOODEN BOWL

Leader: Sarah Goss  
Saturday 29 June, £75  
Sunday 30 June, £75

### CORACLE MAKING WEEKEND

Leaders: Kevin and Ellen Grimley  
Saturday 31 August – Sunday 1 September, £260

### SPOON CARVING

Leader: JoJo Wood  
Saturday 28 September, £90  
Sunday 29 September, £90

### TRADITIONAL WOODEN RAKE MAKING

Leader: Mark Allery  
Saturday 12 October, £85

### MAKE A WOVEN TOP STOOL

Leader: Mervyn Mewis  
Saturday 19 – Sunday 20 October, £150

## Write, Draw, Paint & Print

### WOODCUT PRINTING

Leader: Will Dyke  
Thursday 11 April, £70

### INSPIRED BY THE MUSEUM: SKETCHING DAY

Leader: Kate Tugwell  
Wednesday 8 May, £65

### CALLIGRAPHY: ITALIC SCRIPT (NEW)

Leader: Jan Mehigan  
Saturday 11 May, £60

### INSPIRED BY THE MUSEUM: PASTELS

Leader: Kate Tugwell  
Wednesday 19 June, £65

### INTRODUCTION TO SIGNWRITING

Leader: Wayne Osborne  
Wednesday 19 June, £115

### DRAWING BUILDINGS IN PEN AND INK

Leader: Kate Tugwell  
Wednesday 17 July, £65

### INSPIRED BY THE MUSEUM: WATERCOLOUR DAY

Leader: Kate Tugwell  
Wednesday 4 September, £65

### BOTANICAL ILLUSTRATION: NATURE'S HARVEST

Leader: Leigh Ann Gale  
Sunday 22 September, £60



Botanical illustration.

**"Absolutely amazing and fed my desire to have a go and try things at home."**  
*Introduction to signwriting course participant 2018*

**"A very informative day and learnt the basics of a new skill."  
Carve a wooden bowl course participant 2018**

#### **MEDIEVAL PRINTMAKING (NEW)**

Leader: Will Dyke  
Sunday 13 October, £65

#### **ILLUMINATED LETTERING**

Leader: Jan Mehigan  
Saturday 19 October, £60

#### **CALLIGRAPHY FOR BEGINNERS: UNCIAL SCRIPT**

Leader: Rebecca Osborne  
Sunday 20 October, £60

#### **Walks**

##### **DAWN WALK**

Leader: Jonathan Mycock  
Saturday 25 May, £20

##### **MUSEUMS AT NIGHT**

Friday 17 May, 8.45pm – c.10.45pm, £25  
Saturday 18 May, 8.45pm – c.10.45pm, £25

Friday 1 November, 6.45pm – c.9pm, £25  
Saturday 2 November, 6.45pm – c.9pm, £25

##### **NATURAL NAVIGATION**

Leader: Tristan Gooley  
Friday 17 May, £25

##### **BAT WALK**

Leader: Sue Harris  
Friday 23 August, £12

## **Building Conservation Courses – April-October 2019**

### **Building Conservation**

#### **ENERGY CONSERVATION IN TRADITIONAL BUILDINGS**

Leader: Richard Oxley  
Thursday 23 May, £115

#### **DAMP AND HISTORIC BUILDINGS**

Leader: Duncan Phillips  
Thursday 6 June, £115

#### **FIRE AND HISTORIC BUILDINGS**

Leaders: Steve Emery, Marjorie Sanders and Anca Dutu  
Wednesday 4 September, £115

#### **INTRODUCTION TO BUILDING CONSERVATION NEW**

Wednesday 18 September, £95  
Leader: David McDonald

#### **PRACTICAL THATCHING**

Leader: Chris Tomkins  
Thursday 3 October, £150

### **Timber Frame Buildings: History, Construction & Repair**

#### **INTRODUCTION TO DATING TIMBER FRAMED BUILDINGS IN SOUTH-EAST ENGLAND**

Leader: Joe Thompson  
Wednesday 12 June, £115

#### **THE ROOFING SQUARE**

Leader: Joe Thompson  
Thursday 11 July, £115

#### **WATTLE AND DAUB**

Leader: Joe Thompson  
Tuesday 17 September, £115

#### **TOOL SHARPENING**

Leader: Philip Hodge  
Wednesday 13 – Thursday 14 November, £230

### **Timber Framing from Scratch**

#### **OAK TIMBER FRAMING: JOWL POSTS**

Leader: Joe Thompson  
Monday 1 – Friday 5 April, £550

#### **OAK TIMBER FRAMING: WALL FRAMING**

Leader: Joe Thompson  
Monday 15 – Friday 19 July, £550

#### **OAK TIMBER FRAMING: ROOF FRAMING**

Leader: Joe Thompson  
Monday 14 – Friday 19 October, £550

### **Brick, Flint, Lime**

#### **ENGLISH BRICKWORK, TUDOR TO EDWARDIAN**

Leader: Gerard Lynch  
Monday 10 June, £115



Oak timber framing: jowl posts.

#### **JOINTING, POINTING AND REPOINTING HISTORIC BRICKWORK**

Tutor: Gerard Lynch  
Tuesday 11 – Wednesday 12 June, £230

#### **LIME PLASTERS NEW**

Leader: Sibylle Heil  
Wednesday 4 September, £95

#### **LIME MORTARS FOR TRADITIONAL BRICKWORK**

Tutor: Gerard Lynch  
Monday 30 September, £115

#### **REPAIR OF TRADITIONALLY CONSTRUCTED BRICKWORK**

Leader: Gerard Lynch  
Tuesday 1 – Thursday 3 October, £360

### **Windows, Finishes & Paintwork**

#### **INTRODUCTION TO SIGNWRITING**

Leader: Wayne Osborne  
Wednesday 19 June, £115

#### **VERNACULAR PAINT TECHNIQUES: STENCILLING (NEW)**

Leader: Laura Stevens  
Tuesday 9 July, £99

#### **LIMEWASH, DISTEMPER AND LINSEED-BASED PAINTS**

Leader: Sibylle Heil  
Thursday 5 September, £115

#### **HOW TO DATE AND UNDERSTAND GEORGIAN AND VICTORIAN SASH WINDOWS (NEW)**

Leader: Charles Brooking  
Wednesday 9 October, 10.30am–1pm, £45

#### **WOOD FINISHES**

Leader: Philip Hodge  
Friday 15 – Saturday 16 November, £230

### **Historic Buildings**

#### **ARCHAEOLOGICAL EVIDENCE FOR WOODMANSHIP PRACTICES AND THE WILDWOOD IN SOUTHERN ENGLAND; STONE AGE TO C.1800**

Leader: Damian Goodburn  
Sunday 17 March, £70

#### **THE HOUSES OF THE WEALD FROM MEDIEVAL TO EARLY MODERN (NEW)**

Leaders: David and Barbara Martin  
Friday 7 June, £70

#### **UNDERSTANDING VERNACULAR BUILDINGS**

Leaders: Harriet Devlin and Duncan James  
Thursday 20 June, £90

#### **THE ARTS & CRAFTS MOVEMENT AND ITS INFLUENCE ON DESIGN AND PRESERVATION**

Leader: Peter Burman  
Thursday 19 September, £70

#### **EXPLORING THE HISTORY OF A HOUSE: AN INTRODUCTION**

Leader: Ian Friel  
Sunday 20 October, £65

#### **LOST DECORATION OF HISTORIC BUILDINGS (NEW)**

Leader: Jonathan Foyle  
Monday 11 November, £70



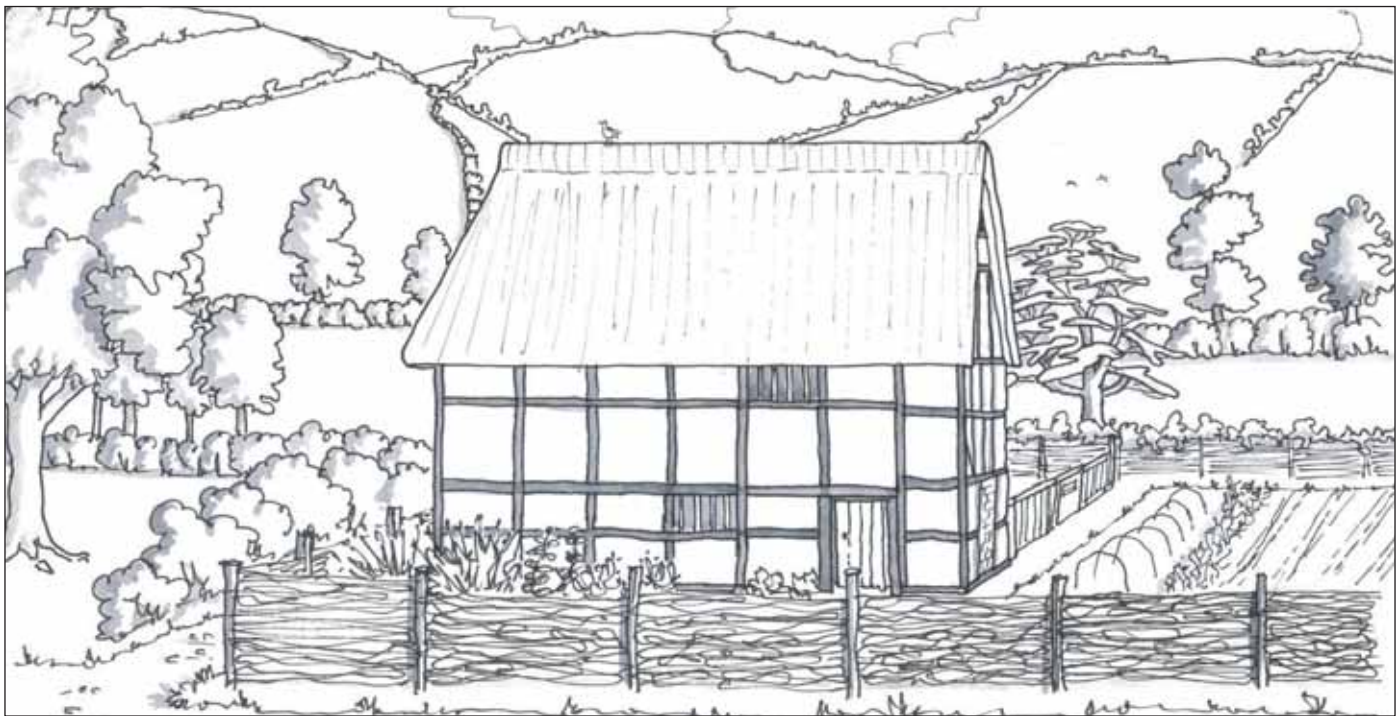
Practical thatching.

**"Both the lecture input and the practical experience was very interesting. Very well balanced and also plenty of opportunity to exchange thoughts with other course members, or tutors."  
Jointing, pointing and repointing historic brickwork course participant 2018**



# Be a museum detective!

**1** Have fun colouring in this lovely picture of Poplar Cottage, which is about 350 years old!



**2** Find all these words about the Museum hidden in our Wordsearch!

Q	W	A	R	E	E	R	S	H	A	S	E	Y	T	H
C	L	I	J	E	N	N	A	I	E	D	O	R	U	H
C	H	Z	N	Z	K	M	E	I	R	J	D	O	D	T
U	F	O	O	K	B	C	L	X	B	O	X	T	O	H
J	E	M	R	R	H	L	U	O	O	A	G	S	R	I
D	Q	V	O	S	O	U	Y	N	I	H	R	I	H	F
U	L	O	S	D	E	T	R	Y	K	S	I	H	U	C
Q	K	V	N	H	I	S	W	S	R	G	D	B	B	C
B	R	R	S	K	C	U	D	L	T	P	S	A	S	P
K	O	B	A	K	E	H	O	U	S	E	H	F	S	J
C	F	A	E	L	Y	A	B	T	W	X	E	H	Y	F
W	I	G	W	A	M	B	F	E	C	V	L	F	M	U
F	B	G	V	F	T	A	A	J	B	B	L	V	J	T
L	S	Z	G	U	R	L	I	N	U	B	B	W	K	S
W	F	F	X	C	D	R	Y	Z	X	Y	P	W	V	R

BAKEHOUSE	BAYLEAF	CORNDOLLIES
CRAFTS	DUCKS	GRIDSHALL
HAMBROOK	HISTORY	HORSES
KNUCKER	OXEN	TUDOR
WEALD	WIGWAM	WINKHURST

**3** Have a go at our great quiz, and see how much you know! (Answers at bottom of page 31)

**Q1** What is the name of our Percheron foal born in 2018?

- A) Singleton Sampson
- B) Bayleaf Sampson
- C) Wallis Sampson

**Q2** What is the name of our resident dragon?

- A) The Knucker
- B) The Lyminster
- C) Puff

**Q3** How many Aspen trees are there above the Market Square that are used for our tree dressing event in December?

- A) 1
- B) 3
- C) 2

**Q4** What era is our oldest building from?

- A) 950AD
- B) 1050AD
- C) 1150AD

**Q5** What time is breakfast served in the Museum's café?

- A) 10am-12pm
- B) 9am-12pm
- C) 8.30am-11.30am

**Q6** Which building could be considered as looking like a giant Armadillo?

- A) The Gateway
- B) Titchfield Market Hall
- C) The Gridshell

**Q7** In which building is the Museum flour milled?

- A) Lurgashall Mill
- B) Walderton Mill
- C) Sole Street Mill

**4** Have you visited our family hub in Hambrook Barn yet? It's a great place to enjoy some fantastic games from the past and generally have fun!



# Learning in the open air!

## Cross-curricular visits

Chat to us on  
01243 811459  
about how to make  
the most of your visit  
by adding in bespoke  
or cross-curricular  
elements.

## Shakespeare Week

This year we are again running a special day of literacy, drama and history activities during Shakespeare Week. In this full day of workshops your group will learn about everyday life in Shakespeare's England and *As You Like It*. The day will finish with a group performance to showcase skills learned during the day. Activities take place on 18, 19, 21, 22, 25, 27, 28 March. £9.50 per pupil for a full day of workshops. Pre-booking essential. To book please contact us on 01243 811459 or email [schoolbookings@wealddown.co.uk](mailto:schoolbookings@wealddown.co.uk)



## 2018 prices held for this year

Lifelong learning is central to the Museum's mission, and we're delighted that we've been able to hold our schools' entry rates at £4.40 per pupil for 2019! To find out more, phone us on 01243 811459, email [schoolbookings@wealddown.co.uk](mailto:schoolbookings@wealddown.co.uk) or visit the website, [www.wealddown.co.uk/schools](http://www.wealddown.co.uk/schools). We are also actively looking for funders to support coach costs, and enable visits to the Museum.

## Teacher Preview day

On Saturday 30 March, you are invited to our Spring Teacher Preview Day to find out more about the Museum and what we offer for school groups. To book please email your name and school name, to: [schools@wealddown.co.uk](mailto:schools@wealddown.co.uk)

## Twilight teacher sessions

Why not join us for short, free after-school sessions for CPD or to find out more before a visit. We will gather in the Museum's new café for tea and cake, then go out to explore with schools learning materials. Dates are: Literacy, KS2 – Thursday, 14 March; Science, KS2 – Tuesday, 30 April; The Saxon building – Wednesday, 8 May. To register your interest or to book please email your name and school name, with your chosen session, to: [schools@wealddown.co.uk](mailto:schools@wealddown.co.uk)



## Free online resources

Do take a look at our resources online. Topics include: Science, Literacy, History and Geography, and are available at [www.wealddown.co.uk/learn/schools/resources/](http://www.wealddown.co.uk/learn/schools/resources/)



## Did you see the Museum on TV?

In December the Museum featured in a Channel 4 documentary *The World's Most Extraordinary Christmas Dinner*. This festive show explored extra-special Christmas meals, from astronauts eating Christmas dinner in space to our own Tudor-style feast. We cooked a cockatrice, a slightly odd (it has to be said) hybrid of a piglet sewn together with a capon and roasted over the Tudor spit in Winkhurst Tudor kitchen. The feast was then presented in Bayleaf farmstead to some of our very own members!



# When it comes to property...



## No-one knows better than Henry Adams

Call **01243 533377** if you are thinking of selling, letting or you are just curious

Sales ▶ Lettings ▶ Holiday Lets ▶ Commercial ▶ New Homes ▶ Valuations and Surveys ▶ Development Land and Planning ▶ Fine Art Saleroom



# Join our History Gang!



**It's an exciting, creative group for 8-12-year-olds at the Weald & Downland Living Museum. We meet for a half-day on a Saturday once a month.**

## Who is it for?

It's for 8-12-year-olds. It's friendly, informal and fun, led by a small team of people from the Museum leaders who will be there at every session. We'll expect everyone to join in and help each other – there will be lots to do each time!

## What will they do?

History Gang activities for 2019 will be creative and exciting, making use of the Museum's fantastic location and buildings and offering the chance to experience them in a truly unique way. They will include building and monitoring a wildlife habitat, being part of the Historic Life Weekends, making bread and butter in the new Bakehouse and Dairy, discovering the magic of bees, having a go at natural dyeing using materials foraged from the Museum site, and more . . . There is also an optional overnight camp in August.



## How can my child join?

At any time during the year! Sessions for 2019 will run on 16 February, 16 March, 13 April, 18 May, 15 June, 27 July, 21 September, 19 October and 16 November. Find out more at <http://www.wealddown.co.uk/get-involved/history-gang/>. To have a chat or make a booking please contact Sally on 01243 811459 or by email at [schoolbookings@wealddown.co.uk](mailto:schoolbookings@wealddown.co.uk)



## Come and visit the Museum as a group

Did you know that we welcome numerous groups of all sizes and interests for bespoke days at the Museum? Please get in touch to discuss what we could offer for your group, and we will be happy to arrange a day to suit your interests. This could include a short talk or longer site tour, as well as refreshments in the café and some time to explore further at your own pace. For further information and to book, please call us on 01243 811459 or go to [www.wealddown.co.uk/visit/group-visits/](http://www.wealddown.co.uk/visit/group-visits/)



# Keeping our farmland in good heart

Our beautiful site in the middle of the South Downs is one of our chief assets and needs a lot of care and nurture to ensure it remains fresh and green for our many visitors, and at the same time contributes to our farming and land management operations which are part of the interpretation of our historic buildings.

It sustains our herd of working horses and oxen, our small flock of sheep with their lambs brought in for each season, the ever-popular pigs often with a litter of piglets in tow, and our geese and hens. For years we have used the arable fields for producing a grass crop for hay for the livestock, and to grow a long-straw variety suitable for thatching our buildings. This year we are growing four acres of grass, which should enable us to be self-sufficient in fodder for the winter months, and five acres of Marris Widgeon wheat which provides grain for sale and our straw crop, threshed annually at our Autumn event.

The land is in the capable hands of our Site Manager, Nick Conway, who aims to run a rotation on the arable land to ensure take-up of nutrients for the following year's crop, and keeps the grassland around the buildings in good heart. Harvests of hay and wheat take place with the help of our two Shires and two Percherons.




## The pigs are back!

We have partnered with Sussex Saddlebacks Group to bring pigs to the Museum this year. Sussex Saddlebacks is a small group of people who have come together to breed and rear rare breed British Saddleback pigs near the village of Aldingbourne, east of Chichester in West Sussex. Since mid-February two lovely Saddleback weaners have been happily installed in their new home opposite Tindalls Cottage at the Museum. Our volunteers will be working with the group to care for the pigs and rear them to maturity. Come and say hello on your next visit! [www.sussex-saddlebacks.org.uk](http://www.sussex-saddlebacks.org.uk). Pictured are previous, spotty, pigs; the new ones this year will be – stripey!



Answers to quiz on page 27: Q1 – B; Q2 – A; Q3 – C; Q4 – A; Q5 – B; Q6 – C; Q7 – A



## MAR

-  Historic Life Weekend: *Museum makers*  
Mar 30-31




## APR

-  Springtime Easter Activities  
Apr 8-22
-  Historic Life Weekend: *Bread and butter*  
Apr 13-14
-  Easter at the Museum  
Apr 19-22


## MAY

-  THE GOOD LIFE: REVIVE, RECYCLE, RESTORE  
May 5-6
-  Historic Life Weekend: *Ink, books and quills*  
May 11-12
-  Museums at Night: *Poaching stories* (pre-booked evenings)  
May 17-18
-  Historic Life Weekend: *Medieval medicine*  
May 25-26
-  Half Term: *Natural world*  
May 27-31

## JUN




-  Day of Dance  
Jun 9
-  Historic Life Weekend: *Wood – craft and use*  
Jun 15-16
-  Historic Life Weekend: *Midsummer and plant-lore*  
Jun 22-23

## JUL



-  RARE & TRADITIONAL BREEDS SHOW  
Jul 14
-  Historic Life Weekend: *Archaeology – Saxons*  
Jul 20-21

# What's On 2019




## AUG

-  Wonderful Wednesdays  
Aug 7, 14, 21 & 28
-  SADDLES & STEAM:  
HORSE POWER TO HORSE POWER  
Aug 17-18
-  Historic Life Weekend: *Textiles*  
Aug 31-I Sep




## OCT

-  PASTURE TO PLATE: FARMING, FOOD & HORTICULTURE  
Oct 5-6
-  Half Term: *Mystery*  
Oct 28-1 Nov

## NOV

-  Museums at Night: *Fire and light* (pre-booked evenings)  
Nov 1-2
-  Historic Life Weekend: *Fire and light*  
Nov 2-3
-  CHRISTMAS MARKET (discounted entry)  
Nov 22-24

## DEC

-  Tree Dressing  
Dec 1
-  Meet Green Father Christmas  
(pre-booked)  
Dec 7-8, 14-15, 21-23
-  MUSEUM AT  
CHRISTMAS  
Dec 26-27

Some  
of our  
events are  
changing! But  
all your usual  
favourites are  
included. See more at  
[www.wealddown.co.uk](http://www.wealddown.co.uk)