

The Holkham Gazette

If you go down to the woods today...

Holkham is getting involved with local schools to inform and educate children. A recent visit to the woods by Burnham Market Primary School opened the children's eyes to nature. Harry Cory Wright and his daughter Mary were there.

In mid-July Burnham Market Primary School set up a small camp in the woods at Holkham. Pupils from reception and years one and two spent a few hours there, year three and four children were there all day and children from years five and six camped overnight. This is the second year that the school has done this and the children love it. Many had spent time in the woods, but a number of children had not camped overnight before.

The week was run by Tim Fisher, a teacher at the school and he says that the experience is invaluable for the children. They learn to work together by sharing the jobs in the camp and by working in teams to follow different projects – this year the subject was folklore and the cultural aspect of the land, last year they learned about the physical geography of the landscape. Tim says that the whole experience of being at Holkham is a



fantastic learning resource for the whole curriculum and the arrangement with the estate offers a wonderful opportunity, one which will be expanded in 2013 as part of Holkham's project to work with local schools and teachers.

All the children thought the woods were fantastic. They spent time looking at the shapes of the different trees, including sycamore, ash, oak, holm oak and scots pine and they learned to identify them from their leaves. As the sun went down there were beautiful views out through the branches to the parkland beyond. It was magical.

The tents were pitched under the trees and everyone ate cowboy hotpot as the sun went down. Hot chocolate was served in the dark around the campfire while Tim Fisher read aloud a story about poaching pheasants from Roald Dahl's children's book *Danny, Champion of the World*.

Glyn Ingram, the Holkham deerkeeper, visited the camp and explained all about the different kinds of deer on the estate and how the deer herd is managed. Glyn brought all sorts of antlers with him for the children to examine, including an amazing antler from a red stag.

The camp was a huge success – the adults enjoyed it as much as the children and the opportunity to have a 'hands-on' experience was invaluable. The best bit, according to the children, was sitting around the fire as it got dark!



Catherine's game

Catherine Leach is a new and unusual recruit to Holkham's gamekeeping team. She is only the second female gamekeeper in Holkham's history. The first female gamekeeper was the formidable Polly Fishburn in the 1800s (see panel, right).

Catherine has been involved with gamekeeping for most of her life. Her grandfather was a gamekeeper in Herefordshire and Catherine helped him on most school holidays and loved the work. She always knew what she wanted to be when she grew up. Persuading her parents that her choice of career was a good one was a bit of a challenge. She took A-levels at college in Berkshire, where her family is based and where she grew up, that were unrelated to gamekeeping, but that her father thought would be more likely to lead to a job. At the end of her studies she

still wanted to pursue her chosen career. So to prove to her father that she could succeed, she worked for a year in a pub kitchen to save money to put herself through college again, then took a full-time, unpaid job for six months on the Yattendon Estate in Berkshire to gain experience. Catherine attended Sparsholt College in Winchester to take a two year National Diploma



in Game and Wildlife Management, which she passed with flying colours in May of this year.

Catherine is now employed at Holkham as an assistant gamekeeper looking after a beat at Marsh Farm, which includes some of the National Nature Reserve and she is overseen by head keeper Kevan McCaig. She also helps the other beatkeepers when required. She is looking forward to the start of the shooting season and would like to progress from apprentice keeper to beatkeeper, ideally here at Holkham, as she says she has transplanted from Berkshire very well!

Holkham's first female gamekeeper of the 1800s

Polly Fishburn was the first female gamekeeper at Holkham in the early 1800s. Her father was also a gamekeeper.

Polly began work as a kitchen maid in the hall but when she heard the guns on shoot days it is reported that 'down went the saucepans, Polly jumped over the kitchen table and was off.'

Polly was a pretty girl. Her hair was cropped like a man's and she wore a man's hat, but otherwise she wore feminine clothes. She was a formidable character – two gentlemen guests found this out too late. They asked Polly to show them the church but on the way there tried to steal a kiss. While they were admiring the view from the belfry Polly locked them in and there they remained for several hours! Another guest tried to put her horsemanship to the test and she commented, "It was well for him he was a friend of Mr Coke's or I would have unhorsed him."

She was the terror of poachers, giving and taking hard knocks, but usually ending with the poachers going up before the magistrates. A bull that had killed a labourer on the marshes backed off only when he saw Polly approaching, recognising her from a previous encounter, when she had shot him in the muzzle as he charged.



Halloween at Holkham

Saturday 27th to Wednesday 31st October, 10am-5pm

Bewitching Bygones and Eerie Adventures

Adventures, fun and frights to set your heart racing with plenty of fun for all ages. Discover spooky skeletons, wicked witches, sinister silhouettes and things that go bump in the night! Mix a potion, create a spell and listen to ghoulish story-telling. There are crafts to make and a pumpkin trail to follow, plus a lantern parade and face painting.

Saturday 27th, Monday 29th and Wednesday 31st October, 4pm-8pm

Spooky Basement Tours

Hunt for all things ghoulish on our spooky basement tours of Holkham Hall as we unlock the secrets hidden in the labyrinth of cellars. Do you dare to investigate?



Tickets

Bewitching Bygones and Eerie Adventures

Bygones Museum and Walled Gardens

Adult: £7, Child (2-16 years): £3.50, Family Ticket (2 +3): £19

Hall, Bygones Museum and Walled Gardens

Adult: £12, Child (2-16 years): £6, Family Ticket (2 + 3): £33

Spooky Basement Tours – 27th, 29th and 31st October only

Adult: £10, Child (2-16yrs): £7. To book, please contact our ticket office. Tel: 01328 713111, email: ticketoffice@holkham.co.uk

Chamber music at its finest



Above: Andrei Bondarenko, Gary Matthewman, Leon McCawley. Below: The Brodowski Quartet



Our second exciting series of chamber music, arranged by artistic directors Simon Rowland-Jones and Barry Cheeseman, firmly establishes Holkham as a premier venue for chamber concerts. The autumn season sees celebrated musicians from around the world perform in the magnificent Marble Hall.

Saturday 13th October at 7pm, Andrei Bondarenko (baritone) and Gary Matthewman (piano) will give a concert including Ibert's 'Chansons de Don Quichotte', songs by Tosti, Respighi, Glinka, Tchaikovsky and opera arias.

Saturday 10th November at 7pm The Brodowski Quartet will perform a programme of music by Haydn: String Quartet in F Op.77 No.2, Smetana: String Quartet No.1 in E minor 'From My Life' and Tchaikovsky: String Quartet No.1 in D major Op.11.

Saturday 1st December at 7pm, pianist Leon McCawley will perform a programme featuring Bach: Italian Concerto in F major, Brahms: 16 Waltzes Op.39, Chopin: Scherzo No.3 in C sharp minor Op.39, Liszt: Les Cloches de Genève (Nocturne) from Années de Pèlerinage Book 1, Debussy: Cloches à Travers les Feuilles from Images Book 2, Rachmaninov: Étude-Tableau in C minor Op.39 No.7 and Beethoven: Eroica Variations and Fugue Op.35.

Tickets for the October and November concerts cost £25 and include a glass of wine in the Saloon during the interval and a chance to see other state rooms. Tickets for the December concert are £30 and include a glass of champagne and a chance to view the magnificent Christmas decorations in the hall. To book your tickets, please contact Holkham Ticket Office, telephone 01328 713111.

Mega-machines

Holkham Farming Company has recently bought two of these monsters. On the left is a 530 horsepower Case Quadtrac, hired for three months, which is used as a primary cultivator, breaking the ground so that it can be sown with seed. It uses 110 litres of diesel an hour!

Top right is a John Deere 360 hp 8360 for top drilling and secondary cultivations. It is guided by a GPS system in the cab and uses 70 to 80 litres of diesel an hour. The big caterpillar tracks on both machines mean that there is less compaction of the soil and the tracks stand approximately 1.2m high!

Not to be outdone, the Landscape Department has brought in a John Deere 'Tree Muncher' (bottom right) which has been felling around 100 tonnes of timber a day. It can handle trees up to three tonnes in weight. The tree has its base cut by the harvester, then all the branches are stripped off the trunk and it is cut into usable log lengths. A six-wheeled, self-propelled forwarder then collects the logs and stacks them to await collection. The machine's tyres are low pressure which minimises the damage along the forestry tracks. A new biomass boiler is to be installed next to the Hall this winter and 800 tonnes of timber have been felled specifically to feed it. All these machines are so big that they are made in America, not Europe.



Prize Draw Excludes Basement Tours

HALLOWEEN PRIZE DRAW

Win one of two family tickets to Bewitching Bygones and Eerie Adventures Saturday 27th to Wednesday 31st October

To enter email your name, address and telephone number to gazette@holkham.co.uk, mentioning Halloween Prize Draw, or complete this form and post to: Halloween Competition, Marketing Department, Holkham Estate Office, Wells-next-the-Sea, Norfolk NR23 1AB.

NAME

ADDRESS

EMAIL

PHONE

Would you like to receive details of events and products at Holkham by email? YES NO

Entries close 19th October 2012.

Terms and conditions apply – visit www.holkham.co.uk

Only one entry per household



Recipes from The Victoria WITH HEAD CHEF SAURAV KUMAR Head to Toe of Ryburgh Pork

There's an old saying that you can use every part of the pig except its squeal – for my first recipe I'm trying hard to prove it! Although the recipe takes time to make, it's not hard. It's a great success in the restaurant at The Victoria – I hope you like it.

Ingredients	1 spring onion
1 ham hock	200g mashed potato
1 pig's cheek	5 Granny Smith apples
1 pig's ear	500ml chicken stock
300g pork belly	100ml white wine
3 pig's trotters	100ml apple juice
100g black pudding	500ml Adnams cider
1 quail's egg	Bunch chopped parsley
1 savoy cabbage	Breadcrumbs
1 carrot	Flour and cornflour
	Oil for deep frying

Method

- 1 Boil the ham hock for four hours and take the meat off the bone, mix with chopped parsley and press into a terrine mould.
 - 2 Braise the pig's cheek, pork belly, pig's ear and pig's trotters in chicken stock, white wine, 75ml of apple juice and the cider for 2 hours 15 mins. When cooked, remove the meat, strain the stock and reduce it to make the sauce.
 - 3 Boil the quail's egg for 3 minutes and shell it. Mince the black pudding and wrap it around the quail's egg and then coat it in breadcrumbs and deep fry until golden brown.
 - 4 Remove the skin from the pig's ear, shred the meat, coat it with flour and cornflour and deep fry until crisp.
 - 5 Finely chop the cabbage, carrot and spring onion, mix with the mashed potato and shallow fry until golden to make bubble and squeak.
 - 6 Chop the apples and cook them with 25ml of apple juice for 10 minutes, then beat with a fork to make a smooth purée.
- To serve, turn out the terrine, cut the pork belly meat into 3cm squares, put together with the other meat and the 'scotch egg', add the bubble and squeak and serve with apple purée and the sauce.

Artists' showcase



Our display of local artists' work in the Gift Shop this summer has been a great success. We will continue to offer our artists a showcase through the winter months by exhibiting their work at the Rose Garden and Beach Cafés. Keep an eye on our website for demonstration dates and special viewings.

A rarity on the reserve



Antlions (*Euroleon nostras*) are rare and fascinating insects, which belong to the lace wing family, and are a recent addition to the wildlife found on the Nature Reserve at Holkham.

The antlion larvae construct funnel shaped pits in loose sand then lie in wait at the bottom until the prey, usually ants but also woodlice and spiders, walk into the trap. Once in the trap the prey slides to the bottom, often aided by the antlion larva which flicks sand at it to unbalance it. With lightning speed the antlion larva's large jaws grab the prey and inject an enzyme which digests the insides of the prey.

The antlion larva then sucks out the insides as an ant soup. As this is such an efficient form of digestion the antlion larva does not need to defecate.

The antlion remains in its larval stage for two years before emerging as an adult in late July and early August. To successfully complete this final stage of its lifecycle it is important that the adult has a vertical surface such as a tree or a grass stem to climb up and rest whilst its delicate wings harden off. This is the stage where an antlion is most vulnerable to predation. It is also at this point that the adult releases the one and only dropping of its life – the result of all the accumulated waste of its larval stage.

Once the wings have hardened the adult will fly to the tops of the adjacent pine trees where it will live for a further three weeks. The female will return to the ground to lay up to 20 eggs in the sand. This is a perilous activity as the female may become prey to the antlion larvae that are still lying in wait at the bottom of their pits.

This amazing creature exists in a fine balance on the Nature Reserve at Holkham. They require the soft, loose sand found along the edges of tracks but at the same time the pits are vulnerable to being accidentally trodden on by people or dug up by rabbits. As we have seen this year, even too much rain can affect the pits and the ability of the larvae to catch prey.

Get involved on Holkham Nature Reserve

The Nature Reserve is looking for volunteers to help. Conservation Manager Sarah Henderson would be delighted to see anyone who can offer some time. If you are unable to attend on the days below, we always have work to do during the week. If you would like to help contact Sarah on 01328 800730.

Sunday 28th October

Help to put on a display of orchids next year by raking 'hay' from The Dell. Meet 10am at Well's Beach car park.

Tools, gloves and refreshments will be provided, please bring your own lunch if you plan to stay all day.

Sunday 25th November

Help stop the sand dunes from developing into woodland by removing pine scrub. Meet 10am at Lady Anne's Drive.

Sunday 27th January 2013

Help butterflies and other insects by creating a new glade. Meet 10am at Lady Anne's Drive.

Sunday 24th February

Another opportunity to help stop the sand dunes from developing into woodland by removing pine scrub. Meet 10am at Lady Anne's Drive.

Mr Goldfinger!

Rupert Coke, who has made a sparkling job of restoring the gilding in some of the rooms in Holkham Hall, now has a website to showcase his expertise – www.rupertcoke.com. A gilder and restorer, Rupert, Lord Coke's younger brother, is based in London and has worked on projects at some of Britain's most historic houses and buildings, as well as for private clients.

Rupert started his career in 2006, initially working for one of London's leading gilding companies on an architectural gilding project in a church. Subsequent projects included a large house in Mayfair and a hunting lodge in Berkshire.

He attended a number of water gilding courses to provide a foundation and to further his skills in gilding and restoration work. Since then he has worked at Holkham on architectural gilding projects and water- and oil-gilded frame conservation and

also at the Brompton Oratory in Knightsbridge.

Rupert has freelanced for a number of framing companies working on contemporary water gilded frames and he has worked on behalf of interior designers in London. He has also been commissioned directly by private clients for gilded restoration work which has included projects such as a set of Pugin chairs and a church organ in Norfolk.



Rupert working on the gilding in the state rooms at Holkham

Local knowledge required

BY CHRISTINE HISKEY, ARCHIVIST

A visitor showed me this photo of a group of performers outside the hall. It includes her grandmother, Lottie Cuthbert, as the Ace of Hearts. Lottie was an under-housemaid in the hall from 1901-1907 but nothing else is known about the photo. Can anyone identify any of the other performers, or provide memories or stories of servants' theatrical performances? Please contact me by email: c.hiskey@holkham.co.uk



CHRISTMAS CELEBRATIONS

CAROL SERVICE
Sunday 16th December
at 11.30am
Our annual Carol Service at
St Withburga's Church.
All welcome.

**Christmas at Holkham this year will be a feast of sights, sounds, scents and tastes!
Build up anticipation of the big day by joining us for a cornucopia of Christmas celebrations.**

Christmas Celebrations

*Saturday 1st and Sunday 2nd December, 11am to 5pm
Saturday 8th and Sunday 9th December, 11am to 5pm*

A traditional Father Christmas will be here to welcome children to collect a gift and leave him their special Christmas wish! There will also be a chance to see Father Christmas's reindeer, enjoying a welcome short break at Holkham before their hectic schedule of present deliveries begins on Christmas Eve. Marvel at the beautiful decorations that festoon the hall.

Watch the cooks bustling in the Old Kitchen as they prepare the traditional Christmas feast and see the tables laid out ready to dine. Meet the Victorian characters dressed in their splendid costumes filling the hall with story-telling, dancing, carol singing and tales from Christmas past.

In the Bygones Museum and courtyard there will be traders dressed in Victorian costumes with Christmas gifts and crafts for sale. The Stables Café will serve mulled wine and tempting festive treats and our Gift Shop will be stocked with delights for that special Christmas present and some of our artists and authors will be on hand to demonstrate their skills.

Tickets: Hall, Bygones Museum and Courtyard
Adult: £12 Child: (2-16 years inc): £8, Family (2+2): £36

Christmas Theatre

The magical setting of the Marble Hall dressed for Christmas will provide the perfect backdrop for our two Christmas plays.

Saturday 15th December

Mole's Christmas Wind in the Willows

All your favourite characters with an exciting festive tale to tell.

Sunday 16th December

A Christmas Carol

Charles Dickens' seasonal favourite. Join us as we travel with Ebenezer Scrooge to meet the ghosts from Christmas past, present and future.

There will be two performances each day – a matinée performance at 2pm and an evening performance at 6.30pm.

Tickets: Auditorium – Adult: £16, Child: (2-16 years inc) £12
Gallery – Adult: £12, Child: (2-16 years inc) £8

To book online for the Christmas Celebrations, please visit our website: www.holkham.co.uk

To book theatre tickets please contact Holkham Ticket Office, telephone 01328 713111 or email ticketoffice@holkham.co.uk



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