

# LANCASTER JUDGES' LODGINGS

## UPDATE

Newsletter of the Friends of Lancaster Judges' Lodgings

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### **The Judges' Lodgings in May**

Although the Judges' Lodgings building looks shuttered and closed from the outside the team is still working (from home) to ensure that when the word is given to reopen the JL will be ready to unlock its doors and welcome visitors as enthusiastically as ever. As the government extends the relaxation of the lockdown bit by bit, we believe that museums, libraries etc will be well down the pecking order for reopening along with other places of culture and entertainment. Lancashire County Council has asked all its cultural sites to put forward robust Recovery Plans to show how they will meet any social distancing rules which will probably still be in place. A newly opened Judges' Lodgings may therefore not be quite as we remember it, with limits on visitor numbers allowed in at any one time, protective equipment perhaps required by both staff and visitors, and restricted numbers in each room. We hope that does not seem too daunting a prospect to JL devotees. What we want is for the unlocking of the great front doors to attract queues of visitors, stretching at 2 metre distances all the way down Church Street – what a fantastic concept. V&A eat your heart out.

Much will depend on how the numbers of staff and volunteers stack up before further details of any reopening can be planned, and on how much notice the County Council is given on new guidance from the government. Two facilities which will probably not be on offer during the season are the newly refurbished shop and the Victorian Tea Room. There would be considerable difficulty in keeping the shop items properly sanitised and in the handling of any money; and social distancing rules would mean that any Tea Room customers could be served only at a distance, one table at a time – not yet thought of a plan to accommodate that.

It seems fairly clear that the programme of live events which had been planned both by the Museum team and by the Friends will have to be put on hold now for this season, since anything which requires an audience will not be viable for some time to come. We hope that everyone who had kindly agreed to give their time this year will be able to offer their support in revised programmes for 2021.

Both the JL team and the Friends are determined that this crisis will not cause the Judges' Lodgings to lose the momentum it built up so successfully in the last season –

and to let the public know that the JL is still there and still as exciting a place as ever. The Friends' website has now been launched – [www.lancasterjudgeslodgings.org.uk](http://www.lancasterjudgeslodgings.org.uk) (and see article below).

## May in the Garden

The Judges' Lodgings' garden, in common with most gardens across the country, has been flourishing during this amazing spring we've had and there are really too many beautiful images to show now – just a selection.



Giant allium



Rose



Bee moth

Jenny has also been keeping an eye on the insect life and the wild flowers which are showing alongside the more formal ones. She recently identified a Bee Moth which lays its eggs in the host homes of bees, wasps and hornets and then departs, casting aside all its parenting duties and cares. Probably many of us secretly think (or not so secretly) what a good scheme, especially after three months of lockdown. Jenny says –

In general, the term 'archeophyte' is used for those plants established in the wild that were introduced pre-1500, and neophyte for those after. Some plants are able to sustain wild populations, of which a few become 'invasive', while others appear sporadically as casuals. It is surprising how many species that I assumed to be part of our native flora are in fact introductions. I've had a quick look at the species in the garden and on the pavements or roads surrounding the property during my weekly perimeter checks and am getting a decent species list. So far without too much effort I have found 10 different grass species as well as five speedwells and various willowherbs, daisy and cabbage family plants as well as several ferns. I'm looking forward to finding out more about which have always been with us and where, when and how the others arrived.

It's not just plants though, many insects have been brought here through anthropological means. Recently I discovered a light brown apple moth in the garden; this is an Australian species which is reported to have been accidentally introduced to Cornwall in the 1930s. It has since spread widely and is common in Lancashire. Without its natural predators this species can become a threat to fruit crops and like other potential invasives can be really difficult to eradicate once established. We hope to be running a moth trap at some point to see what else is about.

Heather Davis, County Conservation Manager, has discovered a plan drawn up in 1977 for the garden – very formal, and not really like the plans which David Redmore has put forward. It's not yet known whether this particular plan is derived from earlier plans or reflected the fashion of the times.



### **The Friends Website**

The Friends' website has at last gone live and is attracting plenty of positive feedback, including an enquiry from a research student, which I'm very pleased to say we were able to answer, I hope satisfactorily. We are hoping that as people start to plan their annual holidays, which will probably have to be in the UK, they will be gathering enticing and inspirational information from our website and decide that Lancaster, and more particularly the Judges' Lodgings, is their destination of choice. Check it out on [www.lancasterjudgeslodgings.org.uk](http://www.lancasterjudgeslodgings.org.uk) and please send any comments and feedback. There will always be room for improvement, and of course things will change from time to time, both internally and externally.

### **Memories and Anecdotes**

Here is a request from Lancashire Archives:

Archives are not just about the past, but are a reflection of the present and a resource for the future. We would like as many people as possible to be a part of this unique collection through their words, their images, even sound recordings. Anything and everything is welcome, diary entries, poems, photographs, posters, recordings, the choice is yours. We will be publishing at least some of the submissions through social media in the coming weeks.

There is more information on our website at Lancashire Archives and the Covid 19 pandemic archive collection.

Contributors can send digital contributions to [archives@lancashire.gov.uk](mailto:archives@lancashire.gov.uk) or hard copy to Lancashire Archives, Bow Lane, Preston, PR1 2RE

Please include your name, age and where you live (not a full address, an area will be fine). Between us all we can build a valuable and meaningful collection that reflects the creativity and resilience of Lancashire in lockdown.

## Recipe from a Nineteenth Century Mrs Beeton

### Baked or Boiled Carrot Pudding.

Ingredients – ½ lb. of bread crumbs, 4 oz. of suet, ¼ lb. of stoned raisins, ¾ lb. of carrot, ¼ lb. of currants, 3 oz. of sugar, 3 eggs, milk, ¼ nutmeg.

Mode – Boil the carrots until tender enough to mash to a pulp; add the remaining ingredients and moisten with sufficient milk to make the pudding of the consistency of thick batter. If to be boiled, put the mixture into a buttered basin, tie it down with a cloth, and boil for 2½ hours; if to be baked, put it into a pie-dish, and bake for nearly an hour; turn it out of the dish, strew sifted sugar over it, and serve.

Time – 2½ hours to boil; 1 hour to bake. Average cost, 1s. 2d (6 pence in modern money)

Sufficient for 5 or 6 persons. Seasonable from September to March.

Room Steward and Trustee Roger Jump's wife Helen has been trying out the baked carrot pudding which on good authority tastes like bread and butter pudding...



### Join Us

If you have not yet joined the Friends, or you have friends and neighbours who would be interested in supporting our work to ensure that Lancaster Judges' Lodgings remains open and accessible to the public, please contact me, and encourage them to do the same – [sue.widden@outlook.com](mailto:sue.widden@outlook.com) – and I'll send joining details.

Please feel free to forward these newsletters to your friends and relatives and encourage them to join us in our work.

Comments and ideas from everyone are always welcome and we are happy to share them widely. If you have a view or a comment to contribute to UPDATE, please email me at the address below.

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