

LANCASTER JUDGES' LODGINGS

UPDATE

Newsletter of the Friends of Lancaster Judges' Lodgings

Issue no 75

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Judges' Lodgings in November

The first weekend in November was officially the last open weekend of the 2022 programme (although there is of course the Victorian Christmas Weekend 3-4 December, of which more – much more – later). The November weekend coincided with the Light up Lancaster celebrations with demonstrations inside the JL of Chiral Molecules, which can make light rotate as well as having all sorts of beneficial properties. I hope you all managed to get there and now know more about Chiral Molecules than you did before.



Victorian Christmas Weekend at Lancaster Judges' Lodgings



The JL will be open on Saturday 3 and Sunday 4 December, 11.00-4.00 and beautifully decorated for this special opening to celebrate Christmas 2022, much of the work being carried out by local schoolchildren. Father Christmas will be there of course to take care of any last minutes wishes for good children and there will be host of activities, from live music throughout both days to Christmas Craft opportunities, and the Victorian Tea Room from 12.00-3.30 on the Saturday only. See attached poster for more details.

Barbara's painted pebbles, with Christmas images, will be hidden around the house for you to find and pick up and hide somewhere else if you like, or add to your collection.

The Christmas Weekend will also see the launch of our 2022 Appeal from the Friends to raise some money for a new project to benefit the Judges' Lodgings, enhancing the Dining Room with its magnificent table with a feast fit for a judge. Please see below for more details and the accompanying leaflet with information about how you can contribute.



Friends of Judges' Lodgings Christmas Appeal 2022 Three years ago the Friends undertook a successful fundraising appeal to clean and conserve a painting dated to about 1810, showing the Judges' Lodgings and looking up Castle Hill, with passers-by chatting and going about their business – a lively depiction of the JL and its surroundings. The painting now hangs in the Welcome Gallery as you go into the Museum. The JL Trustees and Friends Committee felt that we could run another appeal from Christmas this year until the end of January 2023 and try to raise enough money to order and purchase some replica food dishes for the Dining Room table – to show what a judge might be offering at a formal dinner for his colleagues and local dignitaries. The leaflet shows a range of replica food dishes which might grace the table and make us feel that we are just about to sit down with the judge and his friends, wearing our best clothes.



I had the opportunity to check what Mrs Beeton recommended for a formal dinner for eight in December in about 1850 (a little later probably than the period we would be looking at, but not dissimilar). Here it is –

- 1st course: carrot soup, crimped cod & oyster sauce, baked sole
- Entrées: mutton kidneys a la Francaise, oyster patties
- 2nd course: boiled beef & vegetables, marrow bones, roast fowl & watercress, tongue garnished, game pie
- 3rd course: partridges, blancmange, compote of apples, vol-au-vent of pears, almond cheesecakes, lemon pudding



Pheasants



Desserts

- Desserts, ices

By contrast a plain family dinner would consist of –

- Roast turkey & sausages
- Boiled leg of pork
- Pease pudding
- Vegetables
- Baked apple pudding
- Mince pies

images thanks to Replica Foods and Judges' Lodgings

It seems strange to us perhaps that diners were served savoury and sweet dishes at the same course and on such a lavish scale. Certainly contemporary cartoons, especially of the Prince Regent, show them to be very corpulent, and apparently Lord Byron went on a reducing diet of potatoes and vinegar, as noted by Louise Foxcroft in her book *Calories and Corsets: a History of Dieting over 2,000 Years*.

Please help us to recreate this lavish period of dining – you will see from the attached leaflet that the prices of the articles are high, but we can add to the pieces as we raise more money. If you wish to sponsor one particular dish we would be most grateful. We hope to reach our target of £1000 by the end of January 2023, so that we can start ordering and beginning to set the table during the 2023 opening season – so don't delay – donate today.

The Garden in November

As the weather gets colder so do our plants especially some of the plants in the courtyard – the banana plants which have grown so luxuriantly over the summer are not used to the Beast from the East which seems due to blow around us for the next week or so, and possibly will need to be wrapped up in something cosy (possibly like the rest of us).

From the JL volunteers – Barbara

Barbara writes about the Chatelaine she wears while volunteering at JL – Chatelaine is from the French, MEANING mistress of the castle, It is also a metal clasp or hook, suspended from a belt, to hang various small implements, to make the house keepers job a little easier. Hanging on chains would be, a watch, scissors, thimble, keys, purse and other aids. When I volunteered at the Lodgings, I decided to dress for the part. I have made 3 regency dresses, and a Victorian House keeper outfit.



During lockdown I decided to get together my own version of a chatelaine.

My favourite piece is a vesta case, which doubles up as a stamp case.

It certainly looks the part, and a lot of people ask what it is. I'm only too happy to pass the information on.

Barbara.

Volunteering at JL

You can volunteer at JL through the LCC Volunteering Programme either to act as a Room Steward or to join the Gardening Team – follow the link

<https://lancsvp.org.uk/opportunities>

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 – 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 sue.widden@outlook.com

Sue Widden
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