



THE ROYAL OAK FOUNDATION

Americans in Alliance with the National Trust
of England, Wales, and Northern Ireland

Focus on Buckinghamshire

Celebrating Chippendale

The Country House During World War I

British Foodways Over the Centuries

FALL/WINTER 2018

Dear Members & Friends,

Anniversaries are about remembering, recognition and renewal.

As Royal Oak moves into the final months of its 45th Anniversary year, we have lots to remember. It was actually in October 1973, as a newly established foundation waiting for its tax-exempt status, that the National Trust provided for our first three years of funding—they were our angel investors—and allowed Royal Oak to communicate with the 3,000 Trust members living in the United States. From those valuable acorns we have grown to nearly 14,000 members today. We also recently presented \$1,525,000 to the National Trust in support of the Churchill's Chartwell project: so funds are flowing in the direction that Royal Oak founders hoped for decades ago.

Earlier this year we lost two very important members of our Royal Oak family. Lawrence Rich was the first National Trust employee to explore the U.S. landscape, lecturing in 11 cities over two weeks. He returned to England and then was sent back to organize a Board of Directors, choose a name, and hire the first Executive Director in 1974. Rich later became the Trust's magazine editor: he died this past summer. Drue Heinz (see opposite page) was patron of our lecture series for 26 years and served as Honorary Chair until her death in April at 103. Their contributions, as well as those of hundreds of others in supporting our first 45 years, are gratefully recognized.

In this anniversary year we are renewing relationships with former Board members and senior staff. Together they built this organization into a valued and respected one. It is personally very rewarding for me to have had great conversations with many of my predecessors, including Arete Warren, Damaris Horan and John

Oddy. They help to provide perspective on some of the long-term institutional relationships, such as those with the Attingham Summer School. A few former Board members have joined with some current Board members to help form the 45th Anniversary benefit event



Host Committee. This celebration is intended to bring old and new friends together to congratulate each other on what they have accomplished on behalf of the National Trust.

We have also renewed the commitment to our membership by providing a new website. We know there are improvements to make and will

do so in the coming months. You are encouraged to give us feedback on content and services you want to see from this increasingly critical medium. In addition, this fall's program season is our largest, in number of lectures and tours, in four years. Member surveys tell us more programs are of interest in order to remain connected to the preservation and conservation values represented in all of what the National Trust is doing. We are also making efforts to diversify our offerings with events for families, for music lovers and for literary critics. Please see our Calendar (p. 14) or look on our website for an event happening near you.

Thanks to all our members, donors and friends. You are the thread that makes Royal Oak a living and brilliant tapestry.

Very best regards,

David Nathans
Executive Director & CEO



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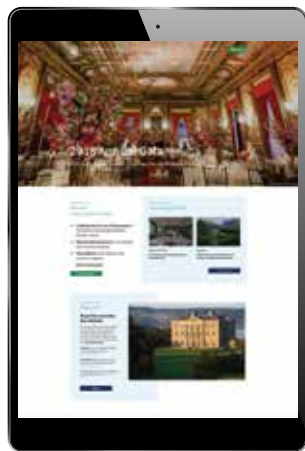
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Royal Oak News

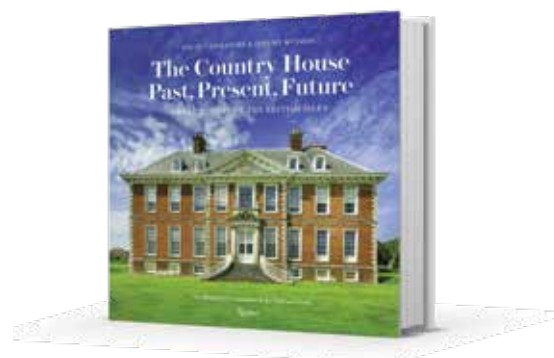


Royal Oak Launches a New Website

As many of you already know, Royal Oak launched a new website and database in the final days of August. These upgrades will allow us to better serve you and grow our membership. If you have not done so already, you will need to register for the new website at www.Royal-Oak.org. We ask that you use the email you have used with us in the past as your username. You will find all your member benefits in the section called "Members' Area," including discounts on travel and publications.

New Benefits Added for Members when Traveling

We have added two new benefits this summer which we encourage you to take advantage of: You now will receive discounted membership at the Royal Over-Seas League Club and reduced prices at the Stafford, a premier hotel in London with an interesting historical connection to America.



A New Book on British Country Houses

This fall, we are proud to announce the publication of *The Country House: Past, Present, Future: Great Houses of the British Isles* co-edited by scholars David Cannadine and Jeremy Musson. The 432-page book, published by Rizzoli and cosponsored by Royal Oak and the National Trust, features many National Trust properties. The book explores changing perceptions of the rich and complex heritage of the British country house both in highly visual photographic essays and commentary by several leading scholars and authors in the field. 📖

Samuel H. Kress Supports National Trust Sculpture Project

Royal Oak is delighted to have recently received a grant of \$20,000 to provide seed funding for the National Trust's new four-year Mapping Sculpture project. The goal of this project is to inspect all sculptures in the Trust's expansive collections, update records internally and online with high-quality photographs for each work, prioritize those sculptures most in need of conservation, and finally to publish the resulting records on the National Trust Collections website as well as on website of Art U.K., a partner in the project.



Remembering Drue Heinz

Royal Oak mourns the passing of Drue Heinz, a long-time benefactor and our Honorary Chairman. A great patron of the literary arts and a philanthropist, Mrs. Heinz was born in Norfolk, England and was devoted to British arts and literature. One of the many institutions she supported was the National Trust of England, Wales and Northern Ireland.

Her relationship with Royal Oak led to the establishment of the Drue Heinz Lecture Series, which the Drue Heinz Trust underwrote for 26 years. This enabled the Royal Oak Foundation to bring hundreds of scholars and authors to cities across the country. Royal Oak sincerely appreciates her generosity. She and her stewardship will be deeply missed. 📖



Soldiers and nurses at Great Dixter, East Sussex, 1918.

The Country House at War

Many country houses and grand estates were turned into hospitals and training grounds as part of the war effort

by Jeremy Musson

The war of 1914-18 had a devastating effect on every aspect of British life. Today, it is rare to visit a village green or country church without coming across a list of those who died in that terrible conflict. Of the six million men who served in the British army, over 720,000 never returned to the cities, towns and villages that they called home.

The impact affected the country houses of Britain and Ireland in many ways—not least the small, interconnected and interdependent world of the landed estate. Landowners and their sons, household servants and estate workers, went off to ‘do their bit’, often enlisting in the same regiment. Ten men from the estate and house of Brodsworth Hall in Yorkshire travelled to the front during the first two years of the war: four of them were killed.

The life expectancy of younger officers at the front was also devastatingly short—in

the first year of the war, around one in seven fell. Many landowning families lost more than one son. Lord and Lady Desborough lost their two eldest sons in May and June 1915 respectively, a tragedy from which Lady Desborough never recovered. With a third son dying in an accident after the war, her family home, Panshanger House, was left without an heir and demolished after her death.

Lady Desborough’s eldest son, Julian Grenfell, was awarded the DSO (Distinguished Service Order) medal and is commemorated at Westminster Abbey’s Poets’ Corner. His most famous poem, *Into Battle*, was first published just the day after his death. One in five men from serving families of the titled nobility was killed in the war, and their loss cast a long shadow over surviving parents, wives, siblings and children.

Set in Arcadian landscapes, country houses projected the serene confidence of the

landowners’ unchanging world at the center of their landed estates. Stourhead, its lakeside views studded with exquisite temples, had been home to the Hoare family for 200 years when their beloved and only son Harry joined up in 1915. He died in December 1917 from wounds received leading a charge on Mughar Ridge in Palestine.

Newly wealthy men of commerce were still in the early 1900s building new country houses and creating new estates and dreamed of their sons inheriting, thus founding a landed dynasty to rival the best old country families. Julius Drewe, founder of Home and Colonial stores, was building Castle Drogo, in Devon, designed by Edwin Lutyens, when war broke out. His eldest son died at Ypres in 1917, and a memorial room has been kept at Castle Drogo since the family finally moved out in 1928 (the war was one of the main causes of the enormous delay in the building project which began in 1911).

Even when there was a sibling, cousin or nephew to inherit, as at Castle Drogo, the loss of an expected heir caused shockwaves that fundamentally unsettled the prospects of an estate's survival. Country estates had suffered from an agricultural depression that set in during the 1870s, reducing the value of rents paid to landowners by their tenants by two-thirds. Land reform under Liberal governments was followed by the dramatic reduction of the long established powers of that bastion of the landed elite, the House of Lords, in 1911. In 1894, the Liberals also introduced new taxation on inherited capital beginning at eight percent on estates over 1 million pounds in value, rising to forty percent on estates over £2 million in 1919 (and to sixty-five percent in 1940).

It was this economic shake-up through and beyond the interwar period that led to many houses being sold or demolished, because of the dramatic reduction in the value of their estates (and also led to the establishment of the country house scheme of the National Trust promoted by Lord Lothian, who bequeathed Blickling Hall to the National Trust). There was often simply not enough cash in the bank to employ the large numbers of resident staff who made the running of such houses possible.

When war broke out in 1914, there were only 7,000 hospital beds in Britain. As the war progressed, hundreds of country houses were volunteered by their owners for use as auxiliary military hospitals or convalescence homes. The Duchess of Bedford set up and

ran a military hospital for wounded soldiers at Woburn, in Bedfordshire—but only after her attempts to serve the country in other ways, were rebuffed, as she told one journalist: “As soon as war was proclaimed I wondered what help I could render: I offered my yacht as a patrol boat and all the crew volunteered; as I go yearly to Fair Island away between Orkney and Shetland, we know the Northern coasts and waters very well. My offer was refused, I suppose because I am a woman!”

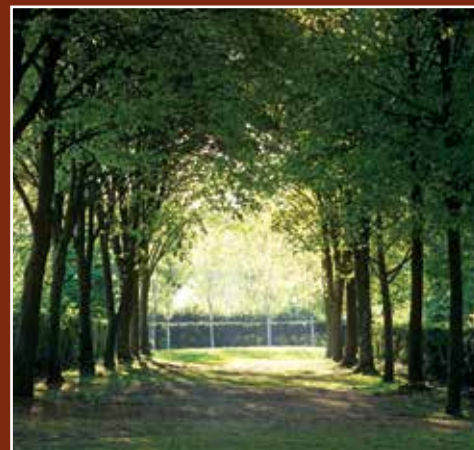
The National Trust recently commemorated one example of a World War I hospital with an installation at Dunham Massey in Cheshire. This was offered to the Red Cross in 1917 by Lady Stamford. Lady Stamford (like the Duchess of Bedford) herself took on the role of the hospital's commandant, leaving the day-to-day running of the wards to an experienced nursing sister Catherine Bennett. Lady Stamford's daughter, Lady Jane Grey, also underwent training to work as a VAD (Voluntary Aid Detachment) nurse there. The Elger family also offered their home, Clayton Court, in Hampshire, as a military hospital. In 1918, *The Red Cross Journal* recorded the sad death of their daughter Cicely, who had been working as a volunteer nurse and succumbed to influenza during the massive epidemic that followed the war's end.

World War I shook the seemingly impregnable world of the landed elite to its core, but the more radical change came during and after World War II. Bob Sharpe, a retired butler, wrote a memoir of growing

up in Edwardian Britain as the young son of a gamekeeper, and noted that: ‘in those days when the rich were taxed very little, I reckon every county had thirty or forty big houses with a staff of thirty or forty. Who would have dreamed that in my lifetime all that would pass away? We thought it would last forever.’ 🌳

Jeremy Musson is co-editor, with Prof. David Cannadine, of The Country House: Past, Present, Future, published by Rizzoli, and cosponsored by the Royal Oak Foundation and the National Trust, which explores changing perceptions of the rich and complex heritage of the British country house both in highly visual picture essays and commentary by several leading scholars and authors in the field.

Whipsnade Cathedral



When Edmond Blyth returned home after serving in the infantry in World War I, he mourned the deaths of some of his closest friends from Sandhurst who had died in battle. After a visit to Liverpool Cathedral nearly 20 years later, he came upon the idea of planting a cathedral of trees to commemorate his fallen comrades.

The result was Whipsnade Tree Cathedral in Bedfordshire. Grassy paths and towering trees take the place of a stone nave, transepts, chancel, chapels and walls.

The Cathedral was given to the National Trust in 1960, though religious services continue to be organized to this day through an independent body.

To learn more about the site, visit: www.royal-oak.org/TreeCathedral



The traveling case used by Capt. Tommy Agar-Robartes during his time with the Coldstream Guards in World War I, in his bedroom at Lanhydrock, Cornwall. He was killed in battle on September 30, 1915.



Murderous Millinery

The British women who took on the plume trade

by Tessa Boase

The small envelope was cream, luxurious to the touch and marked with a royal crest. Rather than being slit at the top with a letter knife (as one might have expected, of the Duchess of Portland), it had been ripped open in a fumbling hurry. What was inside?

For two days I'd been sitting in the archives of the Royal Society for the Protection of Birds (RSPB), in a Victorian lodge hidden in Bedfordshire woodland. I was trying to piece together the intriguing story of the Society's birth. I knew that a handful of brave women were involved: Emily Williamson, Eliza Phillips and Etta Lemon—women who have not been remembered by history. I knew that their long campaign against feathered hats had enraged the masculine plumage trade, earning them insults like 'feather faddists' and 'fluffy fanatics'.

These women kick-started an animal rights revolution, prompting ordinary people to fall in love with birds. Where they led in 1889, with their campaign against 'murderous millinery', other nations followed. The Massachusetts Audubon Society, founded by Minna Hall and Harriet Hemenway in 1896, owed a debt to their British Victorian sisters when they asked lady members to sign a pledge to wear no feathers, the ostrich plume excepted.

That cream envelope with its royal crest marked a key moment in the British bird protection campaign. 'If the Queen came to show the way,' wrote a Bishop to the RSPB ladies in 1903, 'feather wearing would soon be discarded. To make it vulgar would be the best way to stop it.'

Alexandra of Denmark was the Princess Diana of her day, a global pin-up with exquisite dress sense. Wife to the philandering King Edward VII, 'Alix' was a new Queen in search of a role. Where she led, many millions of women would follow. The RSPB began courting her, delicately, from the beginning of the Edwardian age in 1901. Would she put her name to their bird protection movement?

Just when they had given up hope, a letter was hand-delivered from the Palace to their president Winifred, Duchess of Portland, on March 18, 1906. From inside that ripped envelope, I drew out a stiff, watermarked sheet.

'The Queen desires me to say in answer to your letter that she gives you, as President,

full permission to use her name in any way you think best to conduce to the protection of the Birds,' wrote Charlotte Knollys, Lady of the Bedchamber. 'You know well how kind and humane the Queen is to all living creatures—and I am desired to add that HM never wears Osprey feathers herself, and will certainly do all in her power to discourage the cruelty practiced on these beautiful birds.'

This royal letter was not just a decree that would sway the fashion houses of London, Paris and New York; it was a passport to real influence in Parliament. It would open the path to powerful legislation to protect the birds.

What was the 'osprey'?

Dubbed 'the badge of cruelty' by the RSPB, the 'osprey' became the emblem of the bird protection campaign. This was not a fish eagle, but the millinery trade name for a spray of fine, white feathers ripped from the back of a breeding American snowy egret. By 1903, when one ounce of 'osprey' was worth twice its weight in gold, every woman aspired to own one. But for every ounce, four adult egrets were killed, their chicks left to starve to death.

In 1911, a desperate stunt was staged by the RSPB; a stunt worthy of the suffragettes. Ten men bearing graphic billboards were hired to march through the West End during the summer sales, displaying photographs of the life (and death) of the snowy egret. As the parade walked slowly past the seductive windows of Regent and Bond Street, shopping women in white lace and pastel chiffon wheeled round, intrigued. Others ducked haughtily into department

store doorways, screening out the offending images with their parasols.

The Countess Fabbriotti's boutique

Who was buying the 'osprey'? I found, in one archive collection, an intriguing set of order books belonging to an exclusive milliner operating from 5 South Molton Street, Mayfair, 1905-1909. She went by the name of the Countess Fabbriotti, and (as I discovered) her story was one of tremendous self-fabrication.

Born plain Anna Kingsley, raised in Chicago to Irish parents, she had fled to London in the wake of a scandalous divorce. Her scheme for reinvention was successful, for Fabbriotti's order books read like a Who's Who for racy Edwardian A-listers.

Millicent, Duchess of Sutherland, Lady Beatrice Pole-Carew, Countess of Kilmorey, Maud Cunard, Lady Sassoon... These were women on whom all eyes were trained; women required to refresh their look at every outing. None, apparently, cared a rap about the birds. The order books reveal the guilty parties. One Friday in June, 1905, Daisy Cornwallis West, Princess of Pless—England's 'most beautiful woman'—entered the boutique and purchased a pale pink osprey for 12s 6d (around \$260 today).

A cast-iron law for the birds

The RSPB's goal was bird protection legislation. But again and again, their bill was squashed in the House of Commons by trade interests. Britain's imperial trade routes fairly heaved with feathers—from



Portrait of Winifred Anna Cavendish-Bentinck, 6th Duchess of Portland by de Lazlo.

the Cape ostrich to the Australian lyre bird, from the Borneo hummingbird to New Guinea birds-of-paradise. The industry was worth £20 million a year at its pre-war peak (around \$270 million in today's money)—too valuable to give up lightly.

America's campaigners were first to claim victory for the birds. The Migratory Bird Treaty Act, passed in 1918, made it a crime to deal in feathers: milliners and 'feather foundries' were ordered to burn their plumage stocks or face a fine. Whole warehouses went up in smoke. The British Bill, finally pushed through in 1921 after a 30-year campaign, was disappointingly weak. Feathers could no longer be imported, but they could be worn with impunity.

The Duchess of Portland, now 59, closed the 1922 AGM on a trenchant note. 'In America,' she said, 'they do some things better than we do here. When a lady wears an osprey they tear it off her head, hat and all.' 🦅

Tessa Boase is author of Mrs Pankhurst's Purple Feather: Fashion, Fury and Feminism – Women's Fight for Change (Quarto). Available as hardback, e-book and from Audible. www.tessaboase.com



Birds of the National Trust

Some iconic birds of the British Isles have seen their populations drop precipitously in the past few decades.

As Britain's largest landowner, the National Trust plays a critical role in protecting Britain's ecological heritage and has laid out ambitious plans to restore the natural environment at their properties.

Royal Oak members have helped to safeguard wildlife habitats by contributing to funds like the Neptune Coastline Campaign and the Peak District Moorland Restoration project, amongst others.

To learn more about the National Trust's plans to help bird populations and to learn about the best bird-watching places in the U.K., visit our blog at www.royal-oak.org/ForTheBirds



Claydon, set in an idyllic landscape, is famed for its eighteenth-century interiors.

Codebreakers and Grand Chateaux

A convenient trip from London, Buckinghamshire is filled with historic properties to visit

by James McDonaugh

Buckinghamshire is a 'Home County', which means an area of England that borders London. It is more commonly known as 'Bucks'. There are at least six home counties depending on how you define 'border'. They are often regarded as having been subsumed by London and can be negatively characterized as being too full of second homes with large cars sitting in driveways or as being densely populated 'commuter belts' with people commuting to work in London through endless traffic jams. Home counties such as Buckinghamshire, Hertfordshire and Surrey have indeed lost much of their green landscape to the sprawling growth of the city. However, it is all too easy to characterize them in negative terms and miss the obvious: the countryside is well protected (due to very strict planning laws) and there are a host of grand houses still surrounded by their gardens and parkland.

Buckinghamshire stretches from the River Thames opposite Windsor to north of the large town of Milton Keynes, which is often regarded as the ultimate 'suburban town' of England, full of company headquarters. Yet the county also boasts two of the prettiest stretches of countryside in southern England: the Chiltern hills to the south, now designated 'An Area of Outstanding Natural beauty' and the pretty rolling countryside of the Vale of Aylesbury to the north. Dotted all over the county are its great houses: Waddesdon Manor, Ascott, Stowe, West Wycombe, Claydon, Cliveden and Hughenden to name a few. And let's not forget Pinewood Studios where they made James Bond, Star Wars and Harry Potter films, and the Silverstone car racing circuit, home of the British Grand Prix.

The most famous family associated with Buckinghamshire are the Rothschilds,

who made the Vale of Aylesbury their own and built Waddesdon Manor and Ascott. Waddesdon is almost entirely French and there is nowhere else like it in England. Ferdinand de Rothschild wanted a French Renaissance chateau in the English countryside with interiors in the style of Louis XIV. In 1874 he bought a plot of land from the Duke of Marlborough and so began his dream. He filled the house with one of the finest private art collections in England: Boulle furniture, Boucher tapestries, Riesener furniture and grand Sèvres table settings, along with a superb collection of Dutch masters and fine English portraits. The house and collection were bequeathed to the National Trust in 1957 and it is now leased by the 4th Lord Rothschild. Ascott could not be more different: a Neo-Tudor house where there is little grandeur other than the terraced gardens. There is, however,

Photo: ©National Trust Images/John Miller

a substantial art collection, the highlight being the fine Chinese porcelain collected by Anthony de Rothschild.

For the student of English landscape design there can be no more important subject than Stowe Park. The grounds were laid out by Charles Bridgeman for Lord Cobham, later followed by William Kent and Capability Brown, the latter starting his career as head gardener here in 1741. Over the years twenty-five buildings were created in the landscape, largely the work of Sir John Vanbrugh and James Gibbs, two of England's greatest 18th century architects. Stowe House became a leading private school in the 1920s and the National Trust now looks after the vast grounds. The Gothic Temple stands out from the other classical buildings and you can book your next holiday here thanks to the Landmark Trust who have squeezed bedrooms, kitchen and bathrooms into the turrets.

Claydon House contains some of the most beautiful interiors in England with grand Georgian Rococo decoration. It was built to rival Stowe by Ralph, Earl Verney. Like Stowe, it also bankrupted its owner and both ended up living abroad to escape their creditors. The original house was three times the size of the present wing which is now looked after by the National Trust. The North Hall is a masterpiece of Rococo carving by Luke Lightfoot, who carried out the work in his London studio but painted it in situ. He

never saw it completed because he was fired by Earl Verney after an argument about the cost. The staircase here is so precious that nobody is allowed to walk up it.

The delights of Italy and the Grand Tour were brought to Buckinghamshire by the Dashwood family, in particular Sir Francis Dashwood who traveled widely in Italy, Greece and Asia. He built West Wycombe Park in 1735 and was still working on it in the 1770s. It is a mansion filled with references to his travels, from ceilings inspired by the great Italian painters in Rome such as Raphael, Reni and Carracci to those influenced by ancient Roman architecture in the east such as Palmyra in Syria. Dashwood even imported an Italian painter, Giuseppe Borgnis, in 1752 to carry out the works. Sir Francis was a 'character', founding the Hellfire Club whose motto was 'Do what thou wilt'. He enjoyed playing practical jokes, and even pretended in St Petersburg to be the dead body of Charles XII of Sweden. During World War II, the house had some famous lodgers including Nancy Mitford, and the Wallace Collection was housed here to save it from Hitler's bombs.

There are three houses of political note in Buckinghamshire. The least well known is Hughenden, which was bought for Benjamin Disraeli in 1848, one of England's finest 19th century Prime Ministers and favorite of Queen Victoria. It is a Georgian



The Gothic Temple, west front, at Stowe, taken in the early evening. A startlingly original triangular building, designed by James Gibbs in 1741, completed in 1748.

manor house with gothic additions and is filled with political mementoes from his illustrious career. Better known is Chequers, which has been the official country house residence of the Prime Minister since 1921. It is a 16th-century manor house and was given to the nation by Lord and Lady Lee of Fareham 'as a thank-offering for her [England's] deliverance in the great war of 1914–1918 as a place of rest and recreation for her Prime Ministers for ever.' But perhaps the most interesting is Bletchley Park, whose very existence was kept secret for decades after WWII. It was here that the vital work was done breaking German Enigma codes, which helped turn the tide against Hitler. The work done here by the mathematician Alan Turing would form the basis of modern computer science, and has been celebrated in the recent Hollywood movie 'The Imitation Game'.

These are just a few of the more famous houses in Buckinghamshire and there are many more worth seeing. 'Bucks' is well worth the 'commute' out of London. 🏰



The Blenheim Pavilion at Cliveden built by Giacomo Leoni, possibly about 1727, for Lord Orkney.

James McDonough studied Art and Architectural History at The Courtauld Institute of Art and is the Founder of Art Tours Ltd, a tour operator designing bespoke trips around Europe. He lectures on English Country Houses.



The Kitchen at Cragside, Northumberland. The house, one of the finest examples of Arts and Crafts workmanship in Britain, was the first in the world to be lit by hydroelectricity.

Of Kitchens and Cookbooks

The British table over the centuries

by Carl Raymond

Among the contributions Britain has made to world cuisine, several of the most notable include a certain genius with fruit, particularly in pies and preserves, a definite affinity for all things dairy and of course, the masterful subtleties found in the great English roast. Culinary technique was slow to evolve in the British Isles as compared with the continent and yet a dramatic evolution took place on British tables from the time of the spice-laden dishes of the medieval feasts to the often rather bland, overcooked fare of a Victorian dinner. For

much of that time, cooking remained an on-going battle to escape the soot and smoke and still manage to prepare a meal.

Generally regarded as the first cookbook in English, “The Forme of Cury” was written as a manuscript on a scroll by cooks in the kitchen of Richard II. The name, not referring to the savory Indian dish, was given to the collection of recipes much later in the 18th century and was derived from the French, “cuire,” to cook. While early recipe collections did include some

surprising ingredients including olive oil and a range of spices such as ginger, cinnamon and cardamom reflecting a flourishing international trade, they were imprecise in their explanation of method. They were written for other professional cooks employed in aristocratic kitchens who would have simply known what came next.

It was during the Tudor and Elizabethan periods that the truly great kitchens evolved. During the reigns of Henry VIII and Elizabeth I, kitchens in the massive palaces

were dominated by the enormous hearths filled with frightening rods, racks and spits more often resembling instruments of torture than tools of cookery. Roasting and boiling were the main methods of preparation of the main food stuff which was meat. The wealthier you were, the more meat you ate: boar, beef, venison, pork, duck, geese, heron and swan all found their way onto the spits and were roasted before the open fires or boiled in steaming pots. One of the key jobs in the Tudor kitchen was that of turnspit—often young boys of poorer families chosen for their strength whose job it was to turn the heavy meat laden spits to insure even roasting. A dangerous and unpleasant job, turnspits often labored doused with water or behind bales of wet hay to protect them from the flames, sparks and heat.

The Elizabethan period saw the emergence of private recipe collections now written by ladies of the large country estates detailing their favorite preparations of food often including medicinal treatments and notes for managing households. One particularly charming collection to have survived is Elinor Fettiplace's Receipt Book, written in 1604 which includes recipes for bread, fritters, and preparations for the abundant fruit grown at Appleton Manor, the Fettiplace estate in Oxfordshire. The manuscript, as were many of the time, was intended to be passed down to daughters and grand-daughters as the fascinating notes scrawled in the margins attest.

A hundred or so years later, in the Georgian period and even more so during the Regency era, revolutions in equipment allowed a decidedly French influence to appear on the upper class British table. Cooks found themselves involved in the complex execution of sauces as well as elaborate cakes and pastries. Dining became a theatrical experience with dazzling sugar sculptures, ice creams molds and mountains of fowl artfully piled on silver platters decorating the table. All of this required space to produce and kept the multiple burners, double-oven heavy classic cast-iron ranges working overtime. At the same time, the dining room, located as far away from the kitchen as possible to reduce the hazard

of fire and to prevent any unwanted cooking smells from ruining an elegant dinner gathering, was becoming a common feature of large country homes.

Recipe writing and cookbook publishing moved forward yet again with the work of the great Hannah Glasse in the mid-1700s. Her classic, *The Art of Cookery*, written to help her earn her own income, included recipes written for those less familiar with culinary preparation and included precise measurements, cooking times and a great deal of advice to the cook. Glasse's strong disdain for the increasing influence of French cuisine is abundantly

clear and she stood firm on the merits of a good English cook.

Likely the most famous of all cookbook writers pre-20th century was the controversial yet extraordinarily popular Isabella Beeton. Her *Beeton's Book of Household Management*, published in book form in 1861, combined recipes and further advice on managing a household aimed at the rapidly growing middle class mistress who was now faced with managing servants and who likely knew little about either food or domestic operations. Beeton died only a few years after her book was first published at only 29 years old. The image of a sage, wizened, older Beeton who dispensed solid, if arguably unoriginal household knowledge was a popular myth, yet her influence has remained strong for many even today who remember their first cooking experiences under the direction of their mother's copy of "Mrs. Beeton".

The publication of cookbooks stagnated in the early to mid-20th century and focused on the use of improved domestic ovens and refrigerators. Due largely to the wars which drastically reduced the availability of food as well as the money to buy it for many Britons, cookbooks and recipes focused on economy and thrift. It was the passion and determination of the great Elizabeth David in the 1950's that re-introduced the love of cooking and pleasures of the table to a hungry British public. Whether one is a novice or an experienced cook, it is the love of a good kitchen that can be said to center a home. As David herself notes in *French*



Marmite gained in popularity after being rationed to WWI soldiers.

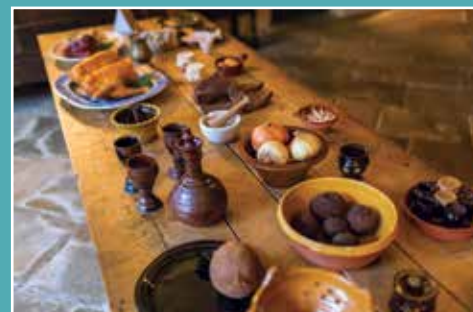
Kitchens of the National Trust

Wondering what life was like below stairs? Today you can get a taste of life downstairs from the Tudor hearths to the highly organized operations of the late Victorian and Edwardian households so familiar to devotees of Downton Abbey by visiting National Trust homes.

Many of the historic homes owned by the National Trust have sculleries, butteries, kitchens, dairies, butlers' pantries, servants' bedrooms and other 'downstairs' rooms that you can explore.

Some homes even hold demonstrations of past cooking methods. (And might give you a bite!)

To learn more about which homes have such areas open to the public, visit www.royal-oak.org/ACooksLife



Country Cooking, "Some sensible person once remarked that you spend the whole of your life either in your bed or in your shoes. Having done the best you can by shoes and bed, devote all the time and resources at your disposal to the building up of a fine kitchen. It will be, as it should be, the most comforting and comfortable room in the house." 🍷

Carl Raymond is a food historian, writer, educator and culinary consultant. He graduated from the Institute of Culinary Education and completed further studies at the French Culinary Institute. He speaks regularly on food history at a variety of cultural and historic institutions. Carl will be speaking to Royal Oak audiences this November. See the calendar for dates.

Chippendale Revealed

by Wolf Burchard

Thomas Chippendale is arguably the most famous and influential furniture designer in the English-speaking world. He is the sole representative of his profession to be honored by a statue (1906) on the façade of the Victoria and Albert Museum, London, even if the likeness is imaginary as no portrait of him survives. This year marks the tercentenary of his baptism on June 5, 1718 in Otley, West Yorkshire. To celebrate this milestone, the Chippendale Society and Leeds City Museum mounted a national exhibition entitled *Thomas Chippendale, 1718-1779: A Celebration of Craftsmanship and Design*, bringing together for the first time pieces of furniture from all over Britain to illustrate the quality, variety and supreme craftsmanship of Chippendale's workshop. In New York, the Metropolitan Museum of Art's exhibition on Chippendale's groundbreaking publication, *The Gentleman and Cabinet Maker's Director* (first published in 1754), emphasizes the Yorkshireman's extraordinary impact on American furniture design. Finally, the Furniture History Society is about to publish a scholarly compendium summarizing all the latest findings on Chippendale.

Some 700 pieces of documented Chippendale furniture are known. The National Trust's principal collection is at Nostell Priory in Yorkshire, with other furniture at Saltram House, Devon; Petworth House, West Sussex; and Anglesey Abbey, Cambridgeshire. This spring, the Trust launched its first ever online exhibition, *Chippendale Revealed*, curated by Lead Cataloguer, Dr. Megan Wheeler. It allows its virtual visitors to step behind the scenes and examine the construction of several pieces of Chippendale's furniture, ranging from the modest to the most elaborate: <http://www.nationaltrustcollections.org.uk/article/chippendale-revealed>. The Trust's Furniture Research and Cataloguing Team, which greatly benefited from the Royal Oak Foundation's 2015 Appeal and has since updated more than 16,000 online records, embarked upon this project to reveal some of the lesser known treasures at Nostell, commissioning new photography to record hidden aspects of this remarkable collection.

Nostell Priory is a veritable place of pilgrimage for those who wish to see Chippendale at his very best in the setting for which his furniture was originally designed. Chippendale's patron, Sir Rowland Winn, 5th Baronet (1739-85), succeeded his father in 1765 and dismissed the latter's architect, James Paine, to employ Robert Adam, who derived his supremely fashionable architectural style from the study of Ancient Roman interior decoration. It was probably Adam who recommended Chippendale to Winn. The correspondence between Chippendale and Winn reveal much about the characters of both and

offer a rare insight into the workings of Chippendale's firm. While Chippendale had high hopes of the relationship with Sir Rowland, the latter's prickliness and Chippendale's occasional failure to deliver on time meant that they were never on affable terms. The commission was, however, a valuable one, with Chippendale supplying the full range of domestic goods and services.



Thomas Chippendale, Library armchair, mahogany, 1768, Nostell Priory, Yorkshire.

Sir Rowland and Lady Winn were so proud of their new surroundings at Nostell Priory that they commissioned a double portrait painted in 1767 by the Irish artist, Hugh Douglas Hamilton. In this painting, the desk and the pedestal for the bust after the Venus de' Medici have a distinctive reddish tint, although today the desk is a polished brown. That this reddish color was Chippendale's original treatment is proved by the fact that it survives on his remarkable medal cabinet in the corner of the Library, which is hidden behind a door, covered with false book spines (equally supplied by Chippendale). The exquisite medal cabinet is surmounted by a wreathed urn within a shell niche. On August 13, 1767, Chippendale sent 'the bottle of red stain for the meddal [sic] Case', instructing Sir Rowland: 'Please to let the man scrape the Oil of the place to be stain'd very clean and then lay on the stain if not dark enough at first repeat it twice or three times.' This is probably a unique survival of the original coloring of Chippendale's mahogany furniture.

Many other British country houses took this year's opportunity to highlight their Chippendale collections with special displays and new interpretations, all of which are listed on the website Chippendale300.co.uk: Burton Constable, Dumfries House, Firlie Place, Harewood House, Newby Hall and Paxton. Of course, one of Chippendale's most complete commissions remains in situ at Dumfries in Ayrshire. The collection was under imminent threat of sale and dispersal, when the Prince of Wales succeeded in saving it for the nation in 2007. It is entirely fitting that in Chippendale's tercentenary year, all these houses should celebrate this greatest of British furniture designers, whose influence reached far beyond the shores of the United Kingdom, to the rest of Europe, North and South America, and East Asia. 🌿

Dr. Wolf Burchard is the Furniture Research Curator at the National Trust and was Curatorial Assistant at the Royal Collection, Buckingham Palace from 2009 to 2014. He serves on the Board of Trustees of the Georgian Group and the Furniture History Society, as well as the vetting committees of TEFAF Maastricht and New York, and Masterpiece Art Fair, London.



Heritage Circle members visiting West Wycombe, on Study Day, September 2018.

The Heritage Circle in our 45th Year

Royal Oak has been increasing its offerings for our Heritage Circle (HC) members who support the Foundation with annual dues ranging from \$1,000 to \$10,000. We have established a Leadership Committee whose goal is to enhance HC activities and benefits and increase membership and participation. The committee works with our Executive Director and Director of Development on new ideas for special, private gatherings that give members first-hand access both in the U.K. and U.S. Such offerings include curated trips led by historians and custodians of properties, and dinners or receptions featuring distinguished speakers. In an effort to further customize benefits, Royal Oak conducted a survey of HC members this spring to gather feedback about their interests which will serve to inform our future programming.

Special Access in the U.K. and U.S.

This past year, Buckinghamshire has been an important part of Royal Oak's life, and for this reason the region is featured in our newsletter (see pp. 8-9). The article was written by James McDonough who curates our HC tours in the U.K., two of which centered around Buckinghamshire properties this year. The region is also home to Stowe landscape gardens which will benefit from our 2018 National Trust appeal. In addition to their membership, many HC members have made generous contributions to our objective to raise \$200,000 for restorations at Stowe.


This year's annual HC spring tour, "Great Houses & Gardens of Middle England," took place on May 30-June 3. Hambleton Hall was the hotel hub for our group who enjoyed excursions to both private and National Trust properties including Drayton House, Burghley House, Deene Park, Boughton, Cottesbrooke Hall, Kedleston Hall, Belton House and Rushton Hall.

Our annual HC Study Day on September 7 featured two legendary properties in Buckinghamshire: West Wycombe Estate and Park and Hughenden Manor. The current Premier Baronet of Great Britain is Sir Edward Dashwood, 12th Baronet, and he personally led the house tour. He resides with his family in the privately-owned house. West Wycombe Park however is a National Trust property. The group enjoyed a private lunch at West Wycombe before traveling on to visit the National Trust's Hughenden House and gardens. Hughenden is renowned as the former weekend residence of Queen Victoria's favorite Prime Minister, Benjamin Disraeli.

In the U.S., Royal Oak Board member Eric Nilson welcomed HC members to Cleveland this past May for a memorable art and architecture tour.

Other HC activities are planned in conjunction with our October 18th New York fall benefit event. Christie's specialists will lead visits of three sale exhibitions: the

first is furniture from the estate of Elizabeth Stafford (a meaningful occasion as she was a longtime Royal Oak friend and HC member); the second features select works from the estate of noted collector Eugene V. Thaw; and the last is a first-day preview of *The Collector: English and European 18th- and 19th-Century Furniture, Ceramics, Silver & Works of Art*. The Metropolitan Museum has arranged a curator-led visit of the exhibition, *Chippendale's Director: The Designs and Legacy of a Furniture Maker*, which was timed with his tercentenary (see p. 12). The MET finale is a behind-the-scenes preview of the British decorative arts and sculpture galleries which are closed and undergoing a two-year renovation.

If you are not a Heritage Circle member, we encourage you to become part of this special group. For additional details on membership benefits, including trips, please visit our website at www.royal-oak.org/join. You may also contact our Development Department at (212) 480-2889, ext. 212 or gjoye@royal-oak.org. 



Virginia Woolf's bedroom at Monk's House, East Sussex

Fall 2018 Royal Oak Calendar

The current season of our Drue Heinz Lecture Series began on September 24 with Nina Campbell speaking to Royal Oak members and friends at the General Society Library in New York City, followed by The Hon. Nino Strachey's lectures on Bloomsbury in various cities. You may find more information about these events on our website. Please see below for the remainder of our lecture season.

MEMBER AND PUBLIC LECTURES

OCTOBER

- 22** Jeremy Musson
New York, NY | 6:15 p.m.
- 22** Nicholas Ashley-Cooper,
Earl of Shaftesbury
New Orleans, LA | 6:00 p.m.
- 23** Jeremy Musson
Chicago, IL | 6:30 p.m.
- 23** Nicholas Ashley-Cooper,
Earl of Shaftesbury
Atlanta, GA | 6:30 p.m.
- 25** Nicholas Ashley-Cooper,
Earl of Shaftesbury
San Francisco, CA | 6:30 p.m.
- 26** Nicholas Ashley-Cooper,
Earl of Shaftesbury
Los Angeles, CA | 12:45 p.m.
- 29** Phil Reed, OBE
Philadelphia, PA | 6:30 p.m.
- 30** Phil Reed, OBE
Washington, D.C. | 6:45 p.m.
- 31** Phil Reed, OBE
New York, NY | 6:15 p.m.

NOVEMBER

- 1** Carl Raymond
Boston, MA | 6:00 p.m.
- 5** William Cavendish, Earl of Burlington
Philadelphia, PA | 6:30 p.m.
- 6** William Cavendish, Earl of Burlington
Chicago, IL | 6:30 p.m.
- 7** William Cavendish, Earl of Burlington
New York, NY | 6:15 p.m.
- 15** Mary Miers
Boston, MA | 6:00 p.m.
- 19** Mary Miers
New York, NY | 6:15 p.m.
- 20** Mary Miers
Washington, DC | 7:00 p.m.
- 26** Carl Raymond
Philadelphia, PA | 6:30 p.m.
- 28** Brock Jobe
New York, NY | 6:15 p.m.

DECEMBER

- 3** Brock Jobe
Charleston, SC | 6:30 p.m.

ROYAL OAK MEMBER TOURS

OCTOBER

- 26** **A History of Magic Revealed Tour**
New York, NY | 11:00 a.m.
- 30** **It's Alive! Frankenstein at 200**
New York, NY | 4:00 p.m.

NOVEMBER

- 6** **An Evening with the
Royal Philharmonic Orchestra**
New York, NY | 6:30 p.m.
- 9** **Cartier Mansion Tour**
New York, NY | 5:15 p.m.
- 16** **Fashioning the New England Family**
Boston, MA | 11:00 a.m.
- 27** **Chippendale Celebration with
Hyde Park Antiques**
New York, NY | 5:15 p.m.
- 30** **Celebrating the Season**
New York, NY | 5:30 p.m.

DECEMBER

- 1** **Harry Potter: A History of Magic
– Child-Focused Family Tour**
New York, NY | 1:45 p.m.
- TBD** **The Federal Reserve Bank of New York Tour**
New York, NY | TBD



Cartier Mansion

For more Lecture and Tour information and to register: royal-oak.org/lectures or call 212.480.2889 ext. 201.

Photo: (top) ©National Trust Images/Andreas von Einsiedel

SPEAKERS & THEIR LECTURES

The Rebirth of an English Country House: St. Giles House
NICHOLAS ASHLEY-COOPER,
12TH EARL OF SHAFTESBURY

Lismore Castle: 'Built by King John, plumbed by Adele Astaire'
WILLIAM CAVENDISH,
EARL OF BURLINGTON

Chippendale:
The Man and the Myth
BROCK JOBE

Highland Retreats:
The Architecture and Interiors
of Scotland's Romantic North
MARY MIERS

The Country House Past, Present,
Future: Great British Houses
JEREMY MUSSON

From Dickens to Downton:
Victorian and Edwardian Food
CARL RAYMOND

Churchill and the
Cabinet War Rooms
PHIL REED, OBE



Churchill War Room

Annually Renewable Memberships

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(100% tax-deductible)

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- Free entry for one at National Trust (NT) sites in England, Wales & Northern Ireland
- 50% off entry to London Heritage Partners
- Reciprocal free entry to NT for Scotland sites
- NT Magazines and Royal Oak Newsletters
- NT annual Handbook and Parking Pass
- Priority registration and discounts to U.S. programs, including lectures & day tours
- Discounts on travel packages, magazine subscriptions and on select hotels in the U.K.
- Discounted membership to the Royal Over-Seas League clubs

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- Second member card (for entry to NT sites) for one additional person living at same address

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(100% tax-deductible)

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ART & DESIGN \$250

SPONSOR \$500

All the benefits of DUAL membership, plus:

- Each member card admits TWO persons to NT properties in the U.K.
- Special Supporting-level members-only day tours and programs in the U.S.
- Priority registration for all Royal Oak lectures and programs in the U.S.
- Access to the NT's Special Visits, Tours and Lectures calendar of events



Royal Oak members on a private tour of Kedleston Hall in 2018.

HERITAGE CIRCLE MEMBERSHIPS

(valid for two people)

Benefactor \$1,000 (\$850 tax-deductible)

All the benefits of SUPPORTING membership, plus:

- Members-only short trips and events
- Priority registration for all Royal Oak lectures and programs and complimentary admission
- Annual Gift book and Apollo magazine
- Arts, Buildings & Collections quarterly
- Special recognition in our Annual Report
- Invitation to annual Study Day in the fall
- Access to annual Spring Garden & House Tour

Steward \$2,500 (\$2,230 tax-deductible)

All benefits of BENEFACTOR membership, plus:

- Gift membership to offer a Student/Young Professional
- Additional lecture tickets & friend passes

Guardian \$5,000 (\$4,730 tax-deductible)

All benefits of STEWARD membership, plus:

- Invitation to the Guardian and Patron Dinner the evening before U.K. Study Day
- Invitations to any NT bespoke, invite-only events in the U.K.
- Invitation to a dinner with a Royal Oak lecturer in the U.S. (per availability)

Patron \$10,000 (\$9,730 tax-deductible)

All benefits of GUARDIAN membership, plus:

- VIP personalized tour of NT properties (upon request and 3 months' advance notice)

Join Royal Oak today

and become part of a community that both supports

and enjoys the shared cultural heritage between Britain and the United States.

Visit www.royal-oak.org for more information about the Royal Oak Foundation and membership levels, or call Jan Lizza at 212.480.2889, ext. 205.



Detail of carved heron at bottom corner of wall niche in the North Hall at Claydon House.

Photo: ©National Trust Images/Andreas von Einsiedel

The Royal Oak Foundation seeks to raise awareness and advance the work of the National Trust of England, Wales, and Northern Ireland by inspiring support from the United States for the Trust's efforts to preserve and protect historic places and spaces – for ever, for everyone.



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