

W I N T E R 2 0 1 4

TALLISTON

T I M E S



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Welcome to the *winter edition* of our quarterly chronicle

Every season at Talliston House & Gardens has its own magic, yet for us, winter is an extra special time of candlelight and Baroque soundtracks – when rooms such as The Watchtower come into their own. Already preparations are being made for our first midwinter opening as we stage a series of Victorian events – that started with a Steampunk mystery and will culminate with a New Year's Eve festive feast of goose with all the trimmings...

Save the date

Kevin Pearce

25th January

Join us for an acoustic evening with this talented local singer-songwriter.

Valentine Meal

14/15 February

Romantic tables for two await in various loved-up locations all through the house.

Roman Ruins

4/5 April

A murder mystery set in Ancient Rome. Don your togas and join this fun dinner party.



A guest from our Steampunk mystery at the World's Fair in 1889



Once Upon A Time...

*Exploring a life without clocks
and the power of time*

From the very beginning, Talliston has been created with a lot of thought regarding the aspect of time. When I stepped into the house at midday on 6th October 1990, the idea of finding the right representation for each room meant this concept was at the very heart of the project. We have termed this 'the moment' and it is exactly that; it's that moment in time and space that we want you to experience when you enter the location.

When the clock stops...

So as well as deciding what to add to these spaces, there is also a lot of talk and planning about what to leave out. Clocks are one of the aspects that was removed, along with others such as mirrors and a television that reintroduce the sense of timelessness to the interior. Essentially, the project was all about creating a place where time has no power. And perhaps also that while every man's home is his castle, I wanted to show that it could also be his office, temple and wilderness retreat; a place to escape, reflect and share. To do this, certain aspects of modern life had to be lost. As American writer and Nobel Prize laureate William Faulkner said, "Only when the clock stops does time come to life."

A brief look online shows an impressive list of people who have found a life beyond the governance of clocks, watches and, to a certain extent, time. And it's a great exercise to live for one day without looking at a clock or knowing what time it is. One such experiment saw all the clocks at AOL's UK headquarters removed for an entire day. Workers were stripped of wristwatches, and time displays on computers and telephones were taped over. Then staff were told to get on with their work as normal. The experiment was more than just a piece of fun. Psychologist Averil Leimon, who mingled with the workers, was keen to see how it affected office practice. Quickly people's biological clocks took over – and what's so terrible about eating when we're hungry?

For Ms Leimon, the experiment was also about equating time pressure with stress. Stress accounts for 14% of sickness leave and the annual cost of UK productivity lost due to stress is estimated to be as much as £5.3bn. "The pressure of time was really what we were looking at. It appeals to an organisation to pick up on time as a measure of productivity because quantity of time is easy to measure," says Ms Leimon.



“Only when the clock stops
does time come to life.”

William Faulkner

Another story tells of a group of business men vacationing in Bali. They had purchased one of the typical holiday packages from the local travel agency, which of course, had a schedule of events. As they were sitting at an outside patio at the bar, they asked when the entertainment would be starting that evening, to which the hostess replied, “Oh, it will start when it starts.” The business men’s day was suddenly uncertain as they couldn’t count the minutes till the evening’s event began. The locals in Bali are famous for not caring much about measuring time, or trying to be on time. They don’t care much about it – and they are also extremely happy.

Control vs happiness

The way Talliston sees things, it all comes down to the question of: “What would you rather be; in control... or happy?” To us, the only unit of time that matters is heartbeats. Even if the world were totally silent, even in a dark room covered in five layers of foam, you’d be able to count your own heartbeats. In the workplace, there’s a movement to focus away from time management in favour of highlighting energy.

Jim Loehr, author of *The Power of Full Engagement*, says that “managing energy, not time, is the key to high performance.” I have to agree. Trying to constantly manage and monitor my work, leisure time and the house and gardens project only led me to greater anxiety, and always feeling like I’d not ‘done enough.’ I was always thinking about how I could have ‘spent that time more wisely.’ But the purpose of life is to enjoy it, is it not? So can’t we perform highly without the anxiety of counting every minute?

The currency of time

It has long been an interest of mine to create a system of payment at Talliston based entirely on time. Time-based currency exchanges date back to the early 19th century while in the US a tax-exempt complementary currency exists in the present day. While such an economy where the unit of exchange is the person-hour works erratically across an entire society, in such a closed world like ours, the idea of being able to pay for events by contributing one’s personal time would be very, very possible. So, as we near completion of the project, watch out for more on this idea soon...

Three ways to start killing the anxiety of the clock

① **STAND STILL.** We spend so much time trying to ‘go places’ and ‘arrive.’ And we spend a lot of time preparing for things in the future. While this is sometimes a necessary part of life, it’s also important to play, to let go, forget the future, and forget the past. What is so important that it cannot wait? It will be there tomorrow. And there will always be more. So relax, and let the world pass you by.

② **FLOW.** I personally love structuring my work around big, amazing and exciting projects. When I do this, I lay out the action steps and milestones necessary. Then I get to work. But the most awesome thing about working on big, amazing projects is that you are inviting the flow state. When you’re deeply passionate about a project, it’s easy to get absorbed in the work and lose track of time.

③ **WORK BY THE WEEK.** This has made a huge difference for me in getting the most important tasks done. Instead of setting tasks for the day, I set them weekly. I’ve found this helps me better focus on the bigger picture. You may have heard the saying, ‘We overestimate what we can do in a day, and underestimate what we can do in a year.’ By focusing on the week, I’ve eliminated this issue.



The restored Victorian breakfront oak wardrobe in its final resting place

Autumn project news

21ST SEPTEMBER | OCTOBER | NOVEMBER | 21ST DECEMBER

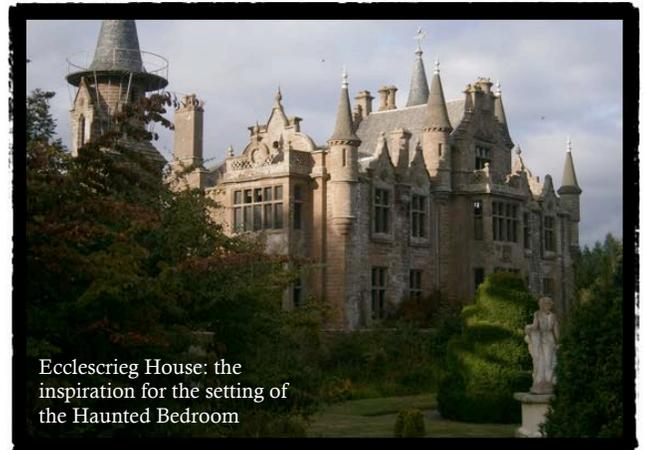
We look back over what's been happening at the house during the past three months.



The Haunted Bedroom

MASTER BEDROOM | FIRE

After several months creating the Georgian lantern ceiling and fabric wall panels, October saw the Haunted Bedroom centre stage of our Hallowe'en events. But as soon as the last pumpkin was gone, we finished Phase II of the room (all major building work and structural alterations) and began Phase III (adding of primary furniture and fittings). One of the biggest pieces was the Victorian breakfront oak wardrobe. Crafted around 1860, the original carving on the beading, plinth and doors perfectly suited our specifications. Next we moved on to the window treatments, and also designing the fireplace overmantle to echo the haunting skyline of the Scottish house we were using for inspiration.



Ecclescrieg House: the inspiration for the setting of the Haunted Bedroom



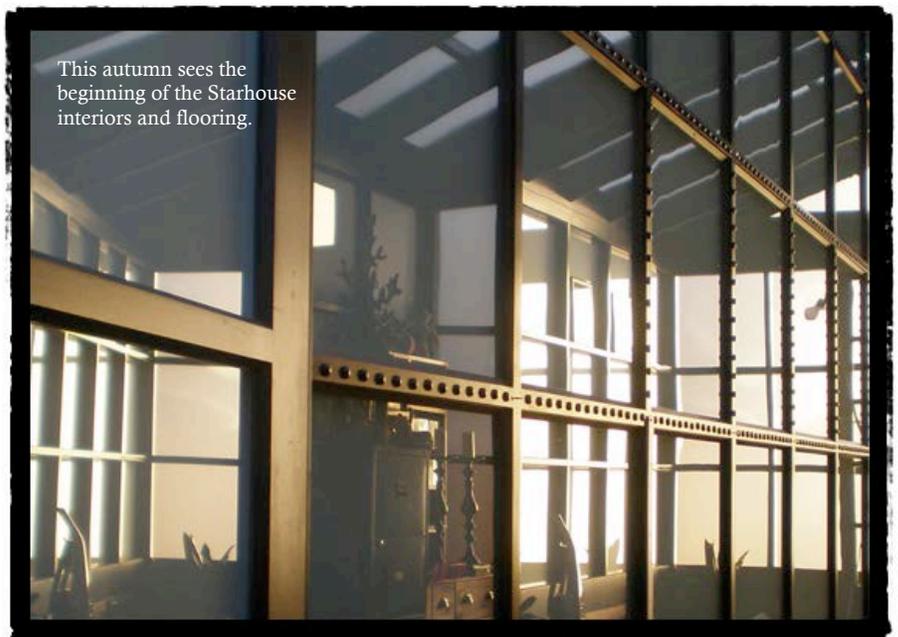
The Starhouse

CONSERVATORY | AIR

As the master bedroom moved into its final phases, our futuristic vivarium became the focus of attention. Throughout the winter months, this frosted glass and wood conservatory begin its transformation into a 23rd century arkspace apartment room located on a near-space orbital star-station.

Drawing from designs and themes gathered from some imagined Japanese Jazz Age, the space will incorporate the styling of a tea house and Art Deco ocean liner, melded to form a comfortable recreational garret.

Modelled on the idea of ancient botanical gardens – which in recent times have become increasingly places where plants seek refuge from extinction – the core idea behind this chamber is as a refuge of all things lost – hence the inclusion of plant life, orchids and objets-d'art from all periods of civilization and history. First tasks in the master plan are to clear the space and start creating the black lacquered flooring. The hatch-like doorway into the upper floor area is also a priority to design and source.



This autumn sees the beginning of the Starhouse interiors and flooring.

MUSIC & ENTERTAINMENT

A ROUND-UP OF THE NEXT INTIMATE UNPLUGGED GIGS,
MURDER PARTIES AND NEXT BIG THINGS

KEVIN PEARCE

Local singer-songwriting troubadour



Talliston Unplugged | Kevin Pearce
Saturday 25th January (Evening: 19:00 – 22:30)

Hailing from a ramshackle corner of Essex, Kevin Pearce is a gifted singer songwriter. His music takes listeners on a ethereal and emotional journey while Pearce's multi-octave vocal range is simultaneously capable of not just astonishing power, but stunning and tender expressiveness.

ROBIN GREY

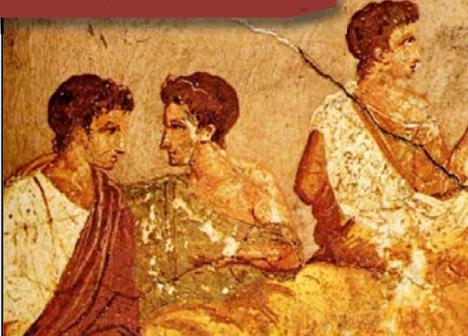
Evening of experimental nu-folk



Talliston Unplugged | Robin Grey
Saturday 1st March (Evening: 19:00 – 22:30)

Inspired by the timeless work of Bob Dylan, Leonard Cohen and Joanna Newsom among many others, Robin colours in his songs about love and life with guitar, banjo, ukulele, mandolin, piano, double bass, organ, percussion toys and any other instruments he can fit into his studio.

In Brief | Roman Ruins
4th/5th April



Don your toga and bring wine as you join us for a three-course Roman-themed buffet and unforgettable evening back in ancient Rome. Be set the task of solving the mystery and uncovering the schemes of this collection of less-than-noble characters.

In Brief | Joe Boyd
Saturday 29th March



To follow his sessions at EMI Studios and Abbey Road with Frank Arkwright (The Smiths, Oasis, Blur) and to showcase his new album, *Gutter Moon*, Joe will be playing a solo acoustic set showcasing his unique brand of melodic blues, funk & jazz.

Every month | Poetry Open Mic
Third Thursday of the month



The Talliston Poetry Circle aims to inspire poets to create their best, most engaging new work – and to share their poems at our candlelit open mic evenings. Poets will discover a creative hub of feedback and sharing their work to a wider audience.

FOOD & DRINK

Talliston Supper Club | Food & Drink

Valentine's at Talliston

Friday 14 February (Evening: 19:30 – 23:30)

Saturday 15 February (Evening: 19:30 – 23:30)

For an extra special Valentine's Day meal that's a little out of the ordinary, why not book your own private table at Talliston? Whether you choose the candlelit chapel, the Canadian log cabin or dine in our bamboo treehouse, you're set for a truly memorable romantic evening for two. Featuring a classic three-course menu, just arrive with the one you love – and we'll do the rest!



Talliston Supper Club | Food & Drink

An Awfully Big Adventure Dinner Party

Friday 25 April (Evening: 19:30 – 23:30)

Saturday 26 April (Evening: 19:30 – 23:30)

Sunday 27 April (Afternoon: 14:00 – 18:30)

Celebrate spring in style by joining us for a Peter Pan themed four-course feast. With food and drink inspired by the Lost Boys, the despicable Pirates, the beguiling Mermaids and Tiger Lily's Red Indians, release your inner child with a wild dining experience that's like Heston Blumenthal meets J.M. Barrie via Neverland.

Talliston Supper Club | Food & Drink

Tastes of Marrakesh Moroccan Dinner

Friday 30 May (Evening: 19:30 – 23:30)

Saturday 31 May (Evening: 19:30 – 23:30)

Sunday 1 June (Afternoon: 14:00 – 18:30)

Our next world cuisine secret supper takes us to Northern Africa with a four-course feast of traditional Moroccan fare. Inspired by a passion for food, people and conversation, our supper club is an intimate private dining room created to satisfy appetites for a friendly and adventurous eating experience.



Talliston Supper Club | Food & Drink

Tastes of Thailand East Asian Dinner

Friday 25 July (Evening: 19:30 – 23:30)

Saturday 26 July (Evening: 19:30 – 23:30)

Sunday 27 July (Afternoon: 14:00 – 18:30)

The next of our world cuisine secret suppers takes us to Indochina with a four-course feast of traditional Thai. Inspired by a passion for food, people and conversation, our supper club is an intimate private dining room created to satisfy appetites for a friendly and adventurous eating experience.

Chicken & Andouille Sausage Filé Gumbo

with New Orleans' holy trinity of ingredients: onions, celery and peppers



Ingredients

Main course from our Hallowe'en dinner

- 🍴 1 tablespoon salt
- 🍴 1 teaspoon freshly ground black pepper
- 🍴 1 teaspoon paprika
- 🍴 3 pounds skinless, boneless chicken thighs
- 🍴 1/2 cup vegetable oil
- 🍴 1 pound Andouille sausage, cut into 1/2' rounds
- 🍴 1 cup all-purpose flour
- 🍴 2 medium onions, finely chopped
- 🍴 2 medium onions, finely chopped
- 🍴 4 scallions, thinly sliced
- 🍴 2 celery stalks, finely chopped
- 🍴 2 green bell peppers, finely chopped
- 🍴 2 tablespoons chopped garlic
- 🍴 8 cups low-salt chicken broth
- 🍴 2 bay leaves
- 🍴 1 teaspoon chopped fresh thyme
- 🍴 2 cups 1/2"-thick slices fresh okra, divided
- 🍴 1 1/2 teaspoons Worcestershire sauce
- 🍴 1 teaspoon hot sauce
- 🍴 1 teaspoon filé powder



- ① Combine 1 tbsp salt and pepper, paprika and cayenne in a small bowl; sprinkle all over chicken. Heat 1/2 cup oil in a large heavy pot over medium heat. Working in batches, sear chicken until golden brown, about 5 minutes per side. Transfer to a plate. Add sausage to pot; cook until browned, about 4 minutes per side. Transfer to plate with chicken.
- ② Strain drippings from pot through a fine-mesh sieve into a 2-cup heatproof measuring cup; reserve 1 cup drippings, adding more oil if needed to measure 1 cup. Wipe pot clean; return drippings to pot.
- ③ Heat drippings over medium heat. Whisk in flour constantly until roux is the color of milk chocolate, 15–20 minutes. Reduce heat to low; add onions. Cook, stirring occasionally, until soft. Stir in white and pale-green parts of scallions and next 3 ingredients. Cook, stirring often, until soft.
- ④ Slowly whisk in broth. Add bay leaves, thyme, and reserved chicken and sausage. Bring to a boil; reduce heat to low and simmer gently, skimming fat from surface and stirring occasionally, about 45 minutes.
- ⑤ Stir in 1 cup okra, Worcestershire, and hot sauce. Simmer until chicken is tender and flavours meld, about 45 minutes. Stir in remaining 1 cup okra; simmer until okra is crisp-tender, about 5 minutes. Remove from heat. Season and let cool slightly; chill uncovered until cold. Cover and keep chilled. Rewarm gently before continuing. Add 1 tsp. filé powder. Serve gumbo over rice. Garnish with dark-green parts of scallions.





OUR PARTNERS

FAIRFIELDS FARM CRISPS

As part of our ongoing task to partner with local arts and crafts people, our events require locally sourced produce from suppliers who care a little more about their products and services. Recently we partnered with Fairfields Farm who now supply the crisps for our supper menus at gigs and parties. Run by husband and wife team Robert and Laura Strathern, Fairfields Farm Crisps are made from potatoes grown in the Colne Valley on the Essex/Suffolk border.

They pride ourselves on being able to show exactly which field any particular batch of potatoes are grown in, and in the New Year we are to visit and tour where the potatoes are stored, graded, washed, cooked and bagged— all on their family farm in the village of Wormingford. With numerous *Great Taste* and *Essex Food and Drink* awards, be sure to try some of Fairfields Farm's handcooked crisps flavoured with natural ingredients sourced from East Anglia at your next gig or evening event.



THE FLAVOURS CURRENTLY AVAILABLE AT TALLISTON

• Lightly Sea Salted • Sea Salt & Aspath Vinegar •
Farmhouse Cheese & Chive • Sweet Chilli • Turkey
and Stuffing • Sea Salt & Black Pepper •

INTRODUCING ELAINE MCKENNA NORTHUMBERLAND ARTIST JOINS US TO OFFER HER INSPIRING BOOK AND ARTWORK FOR OUR WINTER PRIZE DRAW

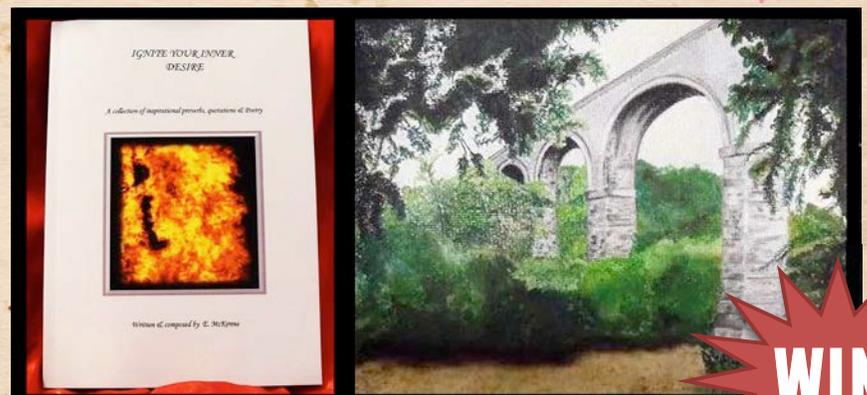


Elaine is a creative artist and writer from Northumberland. She studied Science and Fiction Writing, Arts & Crafts and is a member of the SAA (Society of All Artists) and Network Artists in Northumberland. Recently she took part in the Northumberland Art Tour and

exhibited in the historic Hexham Abbey and Queen Hall, where her artwork was displayed. In her spare time, she volunteers at Dilston Physic Garden near Corbridge.

"I find my inspiration for stories, poetry and art in the landscapes and people that surround me as it allows you to push the boundaries of your imaginative mind, sometimes taking reality into new areas of mystery and beyond. I love to take pictures of scenery from unusual angles and turn them into magical places that make people want to explore from within."

Our winter prize draw features inspiration and artwork by Elaine McKenna, as she's generously offered her little inspiration book and an A3 mounted print of her artwork, *Step Outside* (taken from the subject of the Lambley viaduct in Northumberland). We have also asked her share more with us about her journey in the coming weeks on our Friends of Talliston pages.



FIND OUT MORE AT WWW.ELAINEMCKENNA.COM

WIN!

ALL GOOD FRIENDS

Where we ask our Friends a little about themselves, their interests and why they visit the house...

JANI FRANCK



👑 Tell us a bit about yourself.

I'm an artist and I run an arts café, The Art House, in Southampton. I also run an online community for creative beings.

👑 Where did you first hear about us?

A friend of mine had been up for one of your supper clubs and posted some photos on her Facebook wall – I was intrigued right away! What a special place it is – this shines through from the first contact. I could feel Talliston calling to me.

👑 What's the appeal?

I'm passionate about spaces and about creating spaces for people to gather. Our communities lack these since the decline of common meeting places like churches and community centres. When I saw Talliston, I instantly felt a connection – here was a place that showed you didn't need a huge, public space to serve as the centerpiece of a community to showcase art and good food. To inspire people to live more fully. It can be done in an ordinary house.

👑 Do you have a favourite location?

That is a hard choice. I love the Voodoo Kitchen mainly because it is both beautiful and a working kitchen, but I think the treehouse would be my favourite. It's even more unexpected than the rest of the house, which is saying something!

👑 What do you like most about the house and gardens?

Just that such a place exists, that somebody had the idea and that people gathered to make it happen. This is deeply inspiring to me. I am already planning my return. I guess the best way to put it is that the house just feels like somewhere I should be. When I was in the space, I felt totally at home, like I was living inside a piece of art – which, of course, it is!

THE SHOP AT TALLISTON

A few items from our online shop. For a full range of items, publications and event tickets, visit Talliston.com.



🌀 Gift vouchers

Our gift vouchers are the perfect way to introduce friends to the house, allowing them to choose full or part payment for our complete range of merchandise and events. Or use them to save for a special occasion yourself. Each voucher comes presented in personalised stationery and sealed with a bronze charm.

Prices start from £25

🌀 Bumblebee

Antique bronze bumblebee set on fabric and original illustrated gardening book pages. See online for full range of colours and styles.

£6.99



🌀 Talliston Oak

Oak tree sapling planting and personalised gift certificate. Help us and the Woodland Trust create the largest new native forest in England.

£24.99

We love special

At Talliston, special comes as standard

We love special. It's in everything we do. From the fresh flowers to the delicious handcrafted food – and beyond. And we love making our guests feel special, too. That's why we meet everyone who chooses us to host their event just to make certain we handcraft every itinerary and don't miss a single detail. We love special. And you love feeling special. Win-win, anyone?

With an ever-evolving calendar of events, including fine dining at our regular supper club, unplugged gigs or open days, there are many ways to discover Talliston. We look forward to your visit.

www.talliston.com

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NEXT ISSUE ♡ SPRING 2014 ♡ 21ST MARCH 2014

TALLISTON GLOBAL LOCATIONS

