

S P R I N G 2 0 1 5

TALLISTON

T I M E S



Welcome to the *spring edition* of our quarterly chronicle

As we full gallop towards our October deadline and all the events and people and media that will entail, the past months have been all about focus. Of pushing back the chaos of what is to come, sidestep the overwhelming joint pressures of time (there's not enough!) and money (ditto!) and concentrate on forging a Roman stone entrance hall from the bland narrow and dark original. And another wonderful way in which Talliston is like all life inside one tiny house...

Grand Open House Weekend: 16-18 October

Daily tours

10:30 – 16:00

Time tours of the entire finished house and gardens fully staffed with room occupants and including tea and cake in the Sioux Tipi.

Private views

19:30 – 23:00

Candle-lit private views allowing you access all areas to discover the entire labyrinth of the house and gardens at your leisure.

Accommodation

Affordable packages

For those travelling from afar, we have some great rates on 4* accommodation a minute's walk from the Talliston's front door.

In this issue

The Garden Tamed & Wild

As winter ends, it's time for the final planting of our two outdoor rooms

House & Gardens

Winter progress on the last rooms between 21st December to 21st March

Arts & Crafts

Caroline Weidman creates the stained glass for front door & All Good Friends

Food & Drink

A hearty seasonal dish to get you through the dark half of the year

Talliston Truth Tipple

A new cocktail created exclusively for the house by Jason Mac Nicol





The Garden Tamed & The Garden Wild

As winter ends, it's time for the final planting of the Labyrinth and Fountain Courtyard gardens

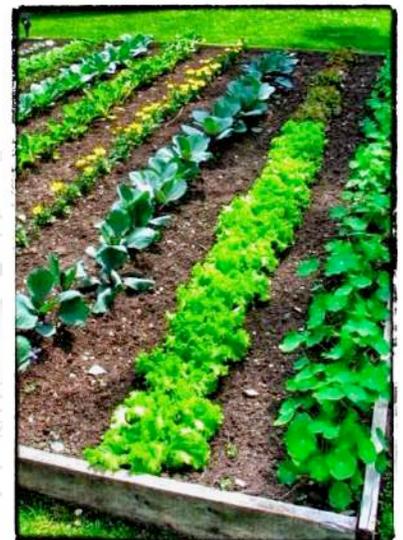
While the two outdoor rooms at Talliston – The Labyrinth and The Fountain Courtyard – have been all but finished in their layout and design, there is one major task to accomplish; the final planting plan. These two outdoor location were created as opposites. The Labyrinth (an earth room) is the garden tamed, a Christian priory built upon a Neolithic stone circle. The Fountain Courtyard (a water room) is the garden wild, a once ordered Catholic house now overgrown and owned by Irish pagans. One is Gothic Revival, the other 1930s Ireland. Both were challenges to get the right look and plants for the periods.

The Labyrinth Cottage Garden

While we already have all the winter primrose and spring flowering bulbs planted, we need to add the summer varieties of flowers to our raised geometric beds. The bulbs are a mix of Tulip Hollandia (blood red with deep red base) and Tulip Carnaval De Rio (white flamed red), complemented by 500 each of Daffodil 'Sir Winston Churchill' and Daffodil 'Bridal Crown'. Annuals such as Sweet William and Cosmos will be added to the mix, allowing all round seasonal cut flowers in the formal area of our priory gardens.

The Labyrinth Vegetable Patch

Planting a garden with vegetables was quite a late idea in the entire front garden plan and one that was arrived at after looking into the history of houses in the area. Our 19th Century priory would certainly have been given over at least in part to produce and added to the idea of the location as a working area. Planting a garden that includes vegetables and flowers also means that we've combined natural companions, and has certainly turned the original strips of two-thirds grass and one-third concrete into an attractive landscape feature. When deciding what to plant in our red brick bordered garden, we decided to start small and plant in wide areas of selective varieties, rather than go for too much.





We also had to take into consideration the three golden rules of vegetable gardening success:

- ① Full sun. Most vegetables need at least six to eight hours of direct sun. If they don't get enough light, they won't bear as much and they'll be more susceptible to attack from insects or diseases.
- ② Plenty of water. Because most vegetables aren't very drought tolerant, a good watering system is essential.
- ③ Good soil. As with any kind of garden, success usually starts with the soil. Most vegetables do best in moist, well-drained soil rich in organic matter.

The Fountain Courtyard areas

For our wild Irish garden, we have decided on a theme of purple for all the plants in this area.

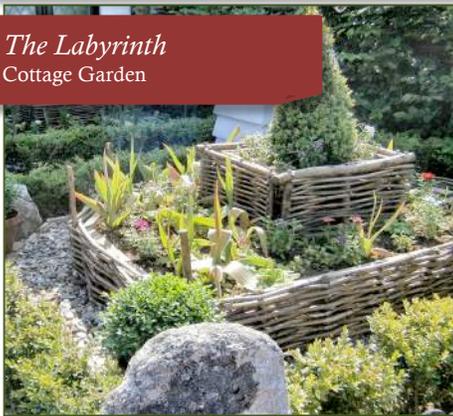
Lavender has already been added to the jardinière, bluebells to the beds in The Fernery area, while grapes intertwine over the



Summerhouse pergola. Wisteria and the wall ivy cover every vertical space, while in addition to this we will be adding hardy perennials such as wall bellflowers and planting all-summer long naturalising bulb varieties. These will constitute smaller low growing varieties in our raised beds as they associate better with shrubs, spread more quickly forming wonderfully sweeping swathes of colour.



The Labyrinth
Cottage Garden



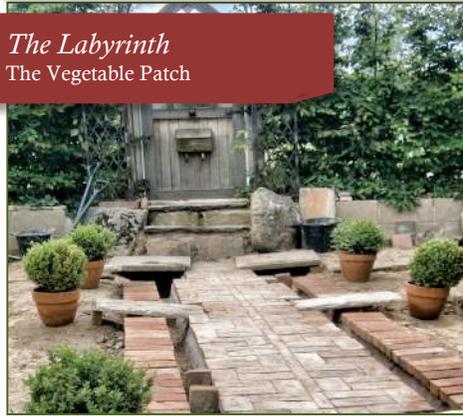
Planting plan

Astrantia Masterwort
Astrantia Major Alba White
Astrantia Roma
Bergenia Bressingham White
Bergenia cordifolia
Cosmos Antiquity
Dianthus barbatus 'Sweet William'
Tiarella cordifolia
Tropaeolum speciosum

Remarks

Bordered in hazel, and raised in tiers crowned with 'Buxus sempervirens' spires, the cottage garden area is planted with spring bulbs and winter flowering Primrose Cottage Cream, for the summer we're adding a few of the favourite plants to grow to create all the romance, subtle delicateness and pretty structure redolent in cottage gardens. Reliable and productive varieties of popular plants will create softness to the structure of the formal box hedge borders.

The Labyrinth
The Vegetable Patch



Planting plan

Basil & Chives in Victorian cloches
Pumpkin 'Howden'
Red chard
Salvia elegans, commonly called pineapple sage or tangerine sage
Swede
Variety of herbs in the centre beds

Remarks

The main addition to the vegetable garden is to be a major planting of pumpkins that will be full and ready for our October finishing date. The variety we have chosen is 'Howden', a standard variety to grow for Halloween, reliably producing a large crop of uniform and symmetrical rich orange pumpkins with a thick flesh ideal for carving. Each pumpkin reaches up to 15 to 20 pounds, 100 days from planting out, and features a very thick, strong vine to provide a nice handle-like stem to hold onto while carving the pumpkins.

The Fountain Courtyard



Planting plan

Echinops Ritro 'Veitch's Blue'
Campanula poscharskyana
Campanulas
Globe Thistle
Lavender and shade-tolerant lavender
Liatris spicata.doc
Phlox subulata.doc
Scabiosa (Irish perpetual flowering variety)
Verbena rigida
Wall bellflower

Remarks

The purple-only planting plan focuses the near limitless choices of flowers for the raised beds and courtyard planters in this area. For the front of the beds trailing bellflowers give over to phlox and lavenders, then backed with Virginia Creeper transforming the purple summer into a red blaze for autumn. White and red grape varieties add colour and form, plus various varieties of ferns and shade-loving plants fill the side courtyard.



The Canadian log cabin awaiting final furnishings and fittings

Winter project news

21ST DECEMBER | JANUARY | FEBRUARY | 21ST MARCH

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



The Cabin

SHED | EARTH

After an intense few weeks over the winter holidays, The Cabin went into hiatus until spring. All the internal woodwork, flooring, painting and furniture is in place, plus a lot of the objects collected from both the English trapper and Native Cree cultures. Lighting, sounds and smells have all been organised and now just the final chair coverings, bedding in the Snug and shelving in the storeroom are left to finish. Included in these last items is this Pendleton Crossroads blanket, reflects the power of the four directions – balance and harmony are achieved where the directions meet at the centre.



This jacquard pattern symbolises the crossroads where the paths meet – and where an individual becomes whole.

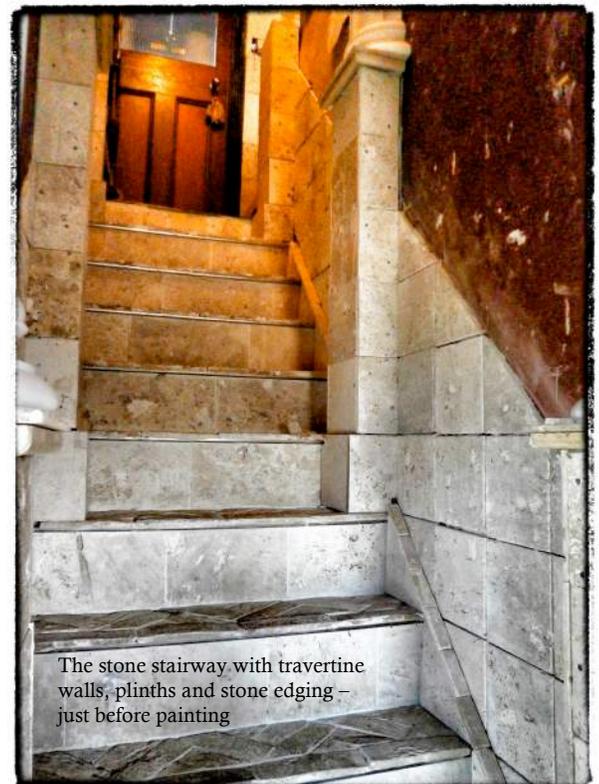


The Hall of Mirrors

HALL & STAIRS | WATER

To many, it seems strange that for our last water room is to be constructed of stone, but the hall and stairs explores the relationship of these timeless elements. The permanence of the earth's bedrock and the effects of liquid over millennia is the perfect setting for what is effectively the River of Time that runs through the centre of the house. And that is where most of our attentions have been focused these past months. Saturn rules this particular location, and as visitors walk up the herringbone stairs, upon the keystone at the top a bronze Medusa gazes down on all those plaster columns and travertine stonework.

The tiling supplier has been fascinated (that's the kind word!) by our insistence that we use the reverse side of their beautiful honey-gold polished tiles. Yet the finished effect perfectly captures the weight and texture of enormous limestone blocks. Now we are set to leave the construction phase and enter into a time of final painting and plastering.



The stone stairway with travertine walls, plinths and stone edging – just before painting



FINE GLASS ARTIST

CAROLINE WEIDMAN



Having worked in stained glass for over ten years, primarily on small scale domestic projects from my studio at Barleylands Craft Village, I was thrilled to be asked by John to play a small part in the Talliston story, by creating the oval front door window for the house. Using the remains of several old Victorian leaded light windows, one large panel formed the main part of the design, with two smaller panels providing repairs for the many broken pieces of glass.

I started the process by taking a rubbing of the main rectangular panel, before carefully pulling it apart and cleaning the glass. The edges of the design were then cut to fit the new shape and the broken pieces were replaced. The border in red and clear glass was created from new glass. The red 'flash' glass used is made from clear glass with a thin layer of red, which is traditional in Victorian windows and gives a strong colour when the light passes through. The panel was leaded up, using traditional methods. The glass and lead is held in place while working with horseshoe nails, a practice going back many centuries. Once complete the panel was soldered and cemented to make it strong and waterproof and finally it was cleaned and polished and ready to be installed.

My creative journey in glass is only part of my story. Having studied Fine Art Sculpture at college in the early 1980s, I initially worked in paper, making large scale non-figurative sculptural installations. I later learned stone carving where my interest in working figuratively developed. More recently I have been learning the art of flame-working, creating small, delicate sculptures using Venetian soft glass techniques and have trained on the island of Murano in Venice with one of the world's greatest maestros, Lucio Bubacco.

Inspired by and passionate about the Arts and Crafts movement I experience a real connection with the Denis Severs' House in Spitalfields, which tells the story of a Huguenot silk weavers house through specific periods its history. Not a museum, but the home of the artist, to be visited in silence. Friends of Denis Severs have kept the house open to the public since his death. I recently visited the Shell Grotto in Margate, created using millions of shells, its origins and purpose shrouded in mystery. It was accidentally discovered in an ordinary back garden in the 1830s. In my mind these places resonate with Talliston. They are all exceptional examples of individual human ingenuity and endeavour.



WEIDMAN GLASS

Weidman Glass specialises in hand-made, fine art jewellery and sculptural art glass. The work makes for truly unique and highly distinctive gifts. Bespoke commissions are welcome, including for wedding jewellery and favours. Weidman Glass also runs an extensive range of glass-working courses and classes throughout the year, which are suitable for both beginners and those more experienced in working with glass. The courses are sought-after, offering everyone the opportunity to learn new skills and make new friends in a highly supportive environment.



CONTACT CAROLINE ON 07792 475085 OR CAROLINE.WEIDMAN@BTOPENWORLD.COM
OR DISCOVER HER WORK AT WWW.FACEBOOK.COM/CAROLINE.WEIDMAN

ALL GOOD FRIENDS

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



MICHELLE GARRETT

👑 Tell us a bit about yourself.

I am an American writer and have lived in the UK over half my life. I'm working on my first novel.

👑 Where did you first hear about us?

If a writer isn't careful, the writing life can be too solitary for good work. I decided to look for fellow writers to hang out with and found a local writers' group about to begin at Talliston. Besides the writers' circle, I've been to a supper club, a couple of parties, an afternoon tea and hosted my 45th birthday party at Talliston.

👑 Do you have a favourite location?

I enjoy the details and back stories of all the rooms. I especially love the atmosphere of the Voodoo Kitchen and the décor of the Cabin. But if I had to choose a favourite, The Haunted Bedroom appeals the most to my sense of story and setting.

👑 What's the appeal?

I love the bravery behind the decision to take on such a mammoth task and the endurance to spend this many years to complete it. I love the integrity behind the design, ensuring a *Through the Looking Glass* authenticity to every corner of the house. Oh, that's three things. Okay, the thing I like most about Talliston is the commitment to imagination.

👑 Have you met anyone interesting?

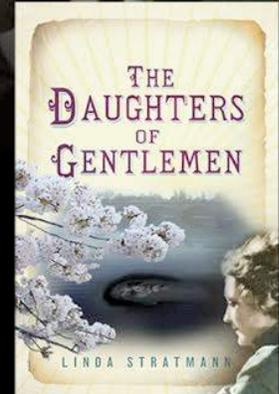
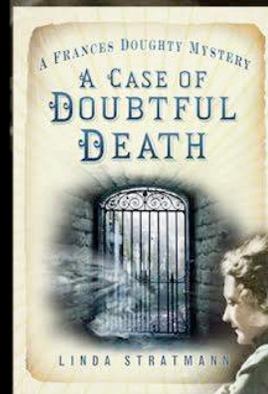
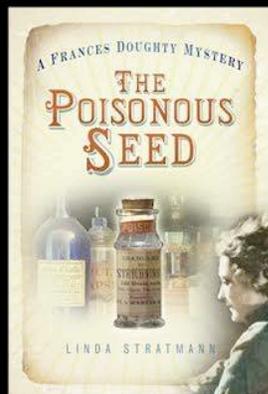
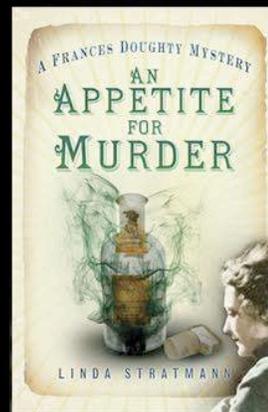
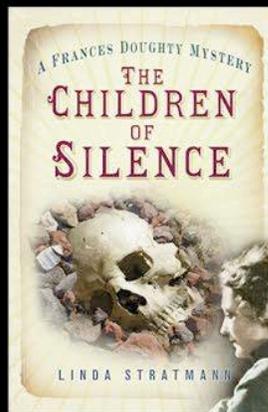
Everyone I meet at Talliston is interesting in his or her own way, even those I share nothing in common with have something interesting about them.

👑 What keeps you coming back?

The setting is extremely conducive to free-flowing imagination and that relaxes me.



THE FRANCES DOUGHTY MYSTERIES



The
Mystery
Press

www.thehistorypress.co.uk



Traditional Hungarian Goulash

Authentic beef dish cooked with onions, paprika and tomatoes



Ingredients

Main course from our Hallowe'en dinner

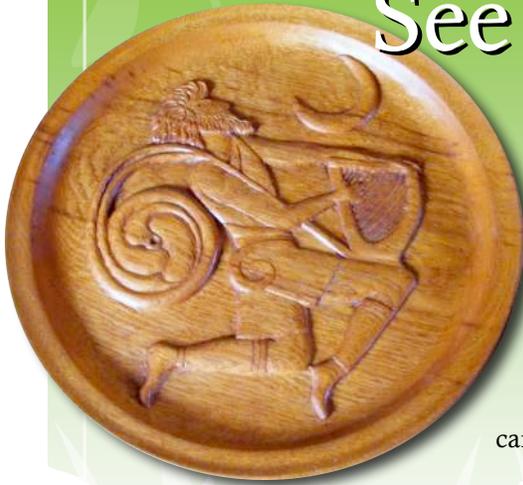
- 🍴 3lbs either stewing veal or lean pork
- 🍴 2oz butter
- 🍴 1-1½pts chicken stock
- 🍴 4 onions
- 🍴 2tblsps good quality paprika
- 🍴 4tblsps tomato purée
- 🍴 Herbs (thyme, oregano and marjoram)
- 🍴 2 seeded and chopped de-seeded red peppers
- 🍴 2oz plain flour
- 🍴 1lb tomatoes
- 🍴 10oz soured cream
- 🍴 2tsps lemon juice

- ① Cut the veal/pork into 1" cubes. Put flour in a plastic bag (small freezer type bag), add veal/pork pieces in a few at a time, shake to coat, remove and set aside on a plate. Don't throw away the remaining flour.
- ② Peel and finely slice onions; peel and crush garlic. Heat butter and oil in a large pan and when hot, place a few cubes of meat in, turning over till well browned on all sides. Remove with a slotted spoon and put to one side on a plate. Continue till all the meat has been used (nb. If butter/oil mix dries up, just add a little more).
- ③ Then to the remaining butter/oil in the pan, add the onions and fry gently, stirring continuously, till transparent. Then add in crushed garlic (do not add with onions or the garlic will burn and become bitter), and continue stirring, cooking for about 5mins till onions are soft.
- ④ Add remainder of flour and coat the onion mix well. Add tomato purée and paprika and dried herbs, and blend well. Then slowly add stock, stirring continuously, so flour does not solidify in lumps.
- ⑤ Put back in meat, bring to the boil, stirring continuously, then lower the heat, cover and cook gently (simmer) for at least 1hr. Then add finely sliced peppers and tomatoes and cook a further half hr or until meat is very, very tender. Taste and adjust seasoning as required. You should end up with a very rich, thick sauce.



See it finished! See it first!

Help support the project in our final months



This autumn the transformation of Talliston House & Gardens will be completed. And to help fund the final rooms, we're asking for our Friends to advance purchase a ticket for our grand open house weekend. On the weekend of the 16th – 18th October, we're opening Talliston's doors for a series of exclusive events to see the house as never before:

- By Day: The Grand Tours showcasing all thirteen finished rooms
- By Night: The Private View Evenings giving you access all areas to the candlelit labyrinth of the house

You'll find full details of how to book for these magical events on our Talliston website!

www.talliston.com

info@talliston.com | 07760 171100

NEXT ISSUE  SUMMER 2015  21ST JUNE 2015

TALLISTON TRUTH TIPPLE

A new cocktail created exclusively for the house by Jason Mac Nicol

-  1-ounce new world Hendrick's Gin
-  1-ounce old world Moniak Mead
-  1 ounce of St Peter's Brewery Spelt Blonde Beer
-  1/2-ounce lime juice
-  1/2-ounce agave nectar
-  3 raspberries
-  2 sage leaves
-  A pinch of rosemary leaves

- ① Muddle the sage, rosemary, raspberries and agave.
- ② Add the beer, gin, mead and lime juice.
- ③ Shake with ice.
- ④ Double strain.
- ⑤ Garnish with raspberries, sage and rosemary.



JASON IS A PROFESSIONAL COCKTAIL BARTENDER:

"I wanted to create something with distinct old world/new world character to mirror the aspects of the house and the people who visit it. I used ingredients that represented a completely earth-bound, non-technological feel such as gin, being a pure alcohol with few man-made changes plus sage, rosemary and raspberries... all familiar to our natural senses. Talliston Truth Tipple brings us to the things that truly matter and transpires truth into multiple topics and conversations."

