



# FRIENDS OF SWALEDALE MUSEUM

## Newsletter No.8 Autumn 2009

**W**elcome to the latest edition of the Friends' Newsletter. Thank you for supporting the Museum through your membership. We hope you enjoy reading about the recent events & ongoing projects at the Museum and look forward to meeting some of you there in the future.



*Rapt concentration at the Knitting Day*

### **C**urator's Report

Looking through the Visitors' Book for this Season it is a delight to see so many people enjoying our Museum. Here are some of the comments: 'I could spend all day in the Museum', 'Brings back memories, well presented with a human touch', 'even though it is a small place, I think it is brilliant'; 'I loved the feeling of being surrounded by the old objects, and not in glass cases', 'What a wonderful collection ... all involved should be heartily congratulated for bringing it together and putting it on show', 'Wonderful Museum there should be more museums like this', and 'a proper museum at last!'. All these remarks really do make the whole mad undertaking worthwhile!



*'Museum becomes rare bird breeding ground? No, one of the highly successful Conversations on Craft, featuring the work of greensmith Michael Kusz.*

We have had an exceptionally busy summer, partly due to the fact that we have been open nearly every day! Next year we hope to run a rota of volunteers to help man the Museum, with a Training morning on Saturday 27<sup>th</sup> March 10am-12pm, followed by a Cleaning afternoon 1-4pm the same day. If you would like to sign up and join our local band do give me a call, and I will book you in! Even if you can only spare an afternoon a month this

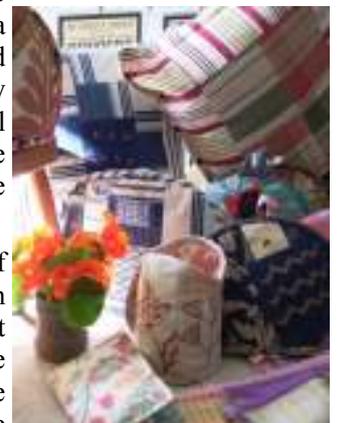
would be of great help! The success of our monthly talks means that you now need to come early to get a seat. Reuben Frankau's lecture on 'The Bus up the Dale' was so popular we had to repeat it. We hope you find the 2010 programme just as enticing! We thank all our speakers for such an excellent and stimulating series, and for their generosity in coming to talk to us.

It has been a great pleasure to become increasingly involved with our local schools, with regular visits and activities. One of the highlights of the year for me was when the children came to see the Embroidery Exhibition, with hands-on experience

thanks to Andrea Platt and Ann Marchbanks (herself once a Reeth School pupil!), from the Richmond and Leyburn Embroiderers' Guild. The show itself was a resounding success, made even more pleasurable thanks to a rota of Guild Members who gave up a morning, afternoon or both, to be on hand and demonstrate.

Our new 'Conversations on Craft', a series of four informal interviews with local craftspeople, proved very popular, so we will start a new series in the Spring, beginning with the stained glass artist Josie Kyme, and our much admired Ray Davies. So watch out for the posters after we re-open for the Season at Easter.

Over the winter we will be installing new panels on Chert Quarrying, Coal Mining, the Buxton Family Tree and a superb map of Swaledale and Arkengarthdale showing key archaeological, lead and coal mining features. For the latter we are most grateful to Tim Laurie and Norman Mahaffy.



*Another Conversation on Craft - Patchwork by Jenny Davies*

The design and production of these important panels have been made possible thanks to a grant from the Northern Mine Research Society. We are particularly grateful to Mike Gill, Kay Jackson and Les Tyson for their time and expertise in writing them & Scenic View Gallery for production.

Thanks as always to our wonderful Committee who give up so much time to help us stay on the map, and to you for being our Friends in all senses of the word!

*Helen Bainbridge*

# Archaeology Group

The summer 2009 edition of the Friends' Newsletter noted the imminent launch of SWAAG, the Swaledale and Arkengarthdale Archaeology Group.

We began activities with guided fieldwalks by Tim Laurie to show us how to look at the landscape and what to look for. Since mid-July we have held weekly surveying days on the slope below Fremington Edge at The Hagg and West Hagg, which is full of Iron Age settlement sites and field boundaries, by kind permission of Mrs Mary Clarke and under Tim's supervision.



'Well, we *think* the hearth was here...'

Group members (18 so far) have been exercising a range of skills, including sketching; sampling charcoal from lead bale smelting sites; recording veteran trees, ancient hedgerows and geological outcrops: and surveying (using both traditional methods and GPS), recording and mapping.

One of our members has done splendid work in developing a system by which we can input data from GPS equipment directly into a range of free and cheap mapping software, producing high quality digital maps at appropriate accuracy. We also have a website: do give it a hit at [www.swaag.org](http://www.swaag.org)

We hope to publish later this year an interim report on our surveys so far, which will be available on the SWAAG website and possibly on the Museum website. We plan to begin surveying other identified prehistoric sites during the autumn and winter, and perhaps from the spring begin some carefully targeted excavation (under the guidance of a trained archaeologist) to attempt to date some of the features we have surveyed.

Like all responsible groups we have carried out a rigorous review of our activities using the business technique (admittedly slightly old-fashioned) of SWOT analysis. The results are:

Strengths: enthusiastic volunteers with a love of the dales and many skills; Weaknesses: slightly ageing bones, aversion to muddy fields in the rain; Opportunities: the chance to add significantly to the history of where we live; Threats: sheep have destroyed one expensive 50-metre surveying tape.

If you can help to add to our strengths, please join us, or find out more by email at [info@swaag.org](mailto:info@swaag.org).

Peter Denison-Edson



Beehive quern originally found in a Swaledale wall

## Knitting Café

We have been meeting once a month throughout the year, and much enjoy each others' conversation, expertise and advice. We are a very convivial lot! The illustration (*right*) is of a Quaker Pincushion, knitted in fine cotton by Laurence Scullion, and now in the Museum Collection. Kate Trusson's pattern for our Museum muffettees is being translated into 20 different languages by Needleprint who took a real shine to her fine craftsmanship in exchange for a £100 donation to the Museum. The highlight of our year is the annual Knitting Day (*see photo on front page*), which this year was led by Nancy Bush, all the way from Salt Lake City, thanks to June Hall. We all went home with a selection of lace knitted samplers, and full of inspiration to knit more. Next year we hope to have a Russian knitter via Woolfest to teach us to make fine shawls.



1862 Sampler from the Museum collection. Elizabeth Thompson grew up at Fremington Mill, just outside Reeth & married Francis Gill, a local blacksmith

### 2010 Exhibition: Your help needed!

Next year we are organising an exhibition of samplers, both old and new. The success of this year's display of Elizabethan inspired work of the Richmond and Leyburn Embroiderers' Guild has prompted us to pursue another partnership project. We hope to have new work from the Guild set in the context of historic Swaledale and Arkengarthdale samplers. So if you have, or know of, any local work we would be very honoured to see it, with a view to borrowing (or taking a photograph of) it for display in the Museum between the end of May and the end of July next year. Please get in touch with Helen Bainbridge if you can help: 01748 884118 or email: [museum.swaledale@btinternet.com](mailto:museum.swaledale@btinternet.com)

### Remarkable Women with Swaledale and Arkengarthdale Connections

In connection with International Womens' Day in September 2010 we are planning a celebration of women who have made a difference to the Dale. We would like to feature Susan Peacock the proprietress of the Tanhill Inn and famed broadcaster, the authoress May Sinclair who wrote two books set in the Dales, Selina Cooper 'the respectable rebel' who ran the Keld Holiday Association between 1887-1889, Marie Hartley who recorded so much about the Dales of the past, and ???... let us know who you would include! Please contact Helen at the Museum with suggestions. We will be looking for objects, archives & photographs to display.

## The Dales at War

The Museum now holds the Minutes of Reeth Rural District Council's World War II Billeting Committee, recently recovered from the Jackson family archives. The story begins with literature relating to the Government's Evacuation Scheme issued by the Ministry of Health and inviting householders in the safer areas of Britain to help in time of war by receiving school children from the cities

On 18<sup>th</sup> April 1939 Malcolm E Scott, the council's clerk issued a circular referring to offers made during the 1938 Munich Crisis, to act as Billeting Officers if the outbreak of war made evacuation necessary. Around 24 locals who had indicated their willingness to assist were invited to a conference in the Reeth Conservative Club (now the Memorial Hall) and were allocated an area of responsibility within Reeth, Healaugh or Fremington.

The following Friday the first Billeting Officers' Meeting, under the Chairmanship of Hubert Horn, agreed details of welcoming & accommodating evacuees should it prove necessary. A Sub Committee was appointed, headed by Hubert Horn and including Reginald Place, Headmaster of Reeth Friend's School, and Clarkson Jackson as Honorary Secretary.

After review the number of places available for evacuees was assessed at 316; comprising 201 school children, 35 teachers & helpers, and 80 'others'. Other potential accommodation was identified in church halls, hotels and unoccupied buildings but quite a number of these were later ruled out on 'higher authority', including the King's Arms, Buck Hotel, Black Bull, Hill House, Moor Garth, Woodyard & Draycott Hall

Very soon after the outbreak of war significant, but sadly unrecorded, numbers of children, teachers and helpers arrived in Reeth from Wrekenton in Gateshead and Grangetown in Sunderland, causing considerable overcrowding of school facilities at Reeth and Fremington



*WW2 Coupons & Ration books from the Museum collection*

child evacuees came to be welcomed by the community and made interesting playmates for the local children.

The minutes of a meeting of Billeting Officers in March 1940 confirm the hard and sometimes difficult work put in by local volunteers. Matching evacuees to available homes was no simple matter and had to be constantly reviewed. The file records the transfer of many children to new homes from their initial billets. Not on file of course, but still remembered, is the way in which, after early problems the

Some children inevitably became homesick, especially when parents came by bus to visit them at Christmas 1939, so understandably when the expected bombing of the north east coast didn't materialise in the early months of the war, there was a gradual return home. By July 1940 the total number remaining in the area had fallen to 34 children with four helpers/teachers.



*Wartime rations*

However only a few months later in May 1940, following the evacuation from Dunkirk, the Billeting Committee was informed that in the event of bombing of towns and cities, the Government intended to send via Richmond Station 'not more than 300 additional evacuees'.

The Committee sprang back into action immediately, convening another meeting in the Conservative Club. Interestingly a number of householders who had initially been registered as having accommodation available now reported that they could not accept any evacuees and an Appeal Committee agreed that four of them were exempt from their liability.

A telegram on 4<sup>th</sup> July gave just three days warning of the fresh influx of evacuees. Reeth School was designated as the reception point and four local people with cars were given the task of meeting the new arrivals in Richmond. Again there is no record of exact numbers but it seems that with much accommodation now having been filled by troops returning from Dunkirk and

bombing of industrial areas not yet having begun, there was a growing unwillingness on the part of some local folk to welcome further children.

A tribunal was constituted to consider individual cases and a letter sent to Reeth District Council asking for their co-operation in the matter. Apparently the council had shown a noticeable lack of interest in the Evacuation Scheme and in particular the problem of finding alternative homes for evacuees whose placements proved unsatisfactory. This led to the chairman & secretary of the Billeting Committee tendering their resignation just a couple of months later, on the grounds that, as they saw it, the councillors' unwillingness to enforce the law rendered the work of the Committee impossible.

Despite this setback, the voluntary work of caring for the evacuees continued unabated and the hospitality extended by indigenous dales folk became legendary in the minds of many child evacuees from the North East of England. Not a few, still fit enough to travel, return quite often to visit friends and view their old homes, schools, chapels and churches. Some have even recorded their heartfelt appreciation in our locally held record books.

Abridged & adapted from an original article by:  
*Keith Jackson, Mount Calva, Reeth*

If you would like a copy of the full article which includes details of exact dates/figures etc please contact the Museum.

Several members of the Friends also belong to other local groups & send us details of their own events in the area which we circulate with the email updates. We've asked some of them to introduce themselves & tell us about what they do:

## Bedale Archaeology & History Society

It's 9pm on a Wednesday evening in March 1999 & a dozen people are sitting looking round glumly at one another in a classroom at Bedale School. It's the end of the final session of a course on *Roman, Saxon & Viking Yorkshire* & they're wondering how, before the next academic year starts a whole six months away, they'll get their fix of what over the past six months has become habit-forming.

The tutor, field archaeologist Percival Turnbull, says, "Why don't you start a group? You could get some money out of the County Council to help to run it."

So after much sitting around over pints of Black Sheep we did start a group & after even more beer finally came up with the name of *Bedale Archaeology & History Society*. And here we still are a decade later, though we never did get a grant from the Council!

We'll never be able to match the number of members of societies in more populous areas such as Teesside but what we lack in numbers we make up for in enthusiasm. We welcome everybody interested in archaeology & history, irrespective of their level of knowledge and experience.

We have a programme of talks, usually held at 7.30pm on the first Tuesday in the month in Bedale Hall. Our speakers include professional archaeologists & historians & experienced amateurs. We organize visits to local places of archaeological & historical interest & carry out research into topics of mainly local & regional interest, with site visits & many opportunities for fieldwork. Links with similar groups in the region give members even more opportunity for involvement, & we produce a newsletter.

The annual subscription is £12 per adult (schoolchildren & full-time students free), due on 1 January. Non-members are welcome to attend meetings & trips for a charge of £2 (ditto). Meetings are advertised by means of posters and in the local press. If you wish to be put on the e-mailing list in order to be sure to get information well in advance please contact the Secretary (see below)

At our next meeting, on Tuesday 1 December, popular local historian Marion Moverley will be talking about *Yuletide in Days of Yore*. The programme for 2010 is still being arranged but you may like to note that on 2 March the landscape photographer Derry Brabbs will be giving a lavishly illustrated talk on *Hadrian's Wall & Roman Britain* (see [www.guardian.co.uk/books/gallery/2008/jul/16/hadrianswall](http://www.guardian.co.uk/books/gallery/2008/jul/16/hadrianswall) and [www.derrybrabbs.com](http://www.derrybrabbs.com)) & the subject of the April talk by Rentapeasant (see [www.rentapeasant.co.uk](http://www.rentapeasant.co.uk)) is *Costume through the Ages*.

Patricia Tricker, Secretary, email: [arch@phonecoop.coop](mailto:arch@phonecoop.coop) or tel. 01677 450176 (after 7.30 pm only please)

## STOP PRESS! NEW ACQUISITIONS

We are delighted to have been given the Muker School Log Book (1863-1884) thanks to the generosity of Norman Guy and Caroline Hewlett our vicar. It makes riveting reading and is full of really wonderful snippets covering a surprisingly wide range of subjects: the weather, health, annual festivals, attitudes to female pupils, the cycle of the agricultural year, family history (as many names are given), and much more.

The first entry is for 18 May 1863 'Weather very cold. Attendance not good owing to tea festival in village'. On 26 June the same year it was noted that 'many children have stayed away to go on to the peat moor or assist their mothers in cleaning for the Midsummer festival'.

Several children had to forego school, like Elizabeth Caygill whose 'name is to be taken off as her services are wanted at home'. In 1864 'G. Hammond flogged for not knowing the islands of Scotland', sadly the following year it was reported that 'he was killed during the Christmas holidays', the cause of death remains a mystery.



*The Muker School Log Book*

The annual report of the Inspector in 1864 was a good one 'This is a more thriving School than I should have expected to find in so retired a district, most of the scholars, who appear to be clean and well conducted are the children of miners who work the lead in the surrounding hills'. Some children only went to school in summer: 'Mary Ann and Nancy Peacock' in September 1864 were reported to 'have left for winter'.

Another acquisition with a story has been donated by James Kendall, a rather worse for wear B flat cornet, the property of Reeth Band, and probably between 100-150 years old. This rather sad instrument was apparently the subject of a court case when the bandsman to whom it had been loaned, refused to return it. Two large holes in the side were made by the bandsman in his anger, which have been crudely patched. Despite its state it is a rather handsome instrument. If only objects could speak!

Helen Bainbridge



### Mystery Object

Colin Crudace of Darlington brought in this picture of Walter William Flower (left), which is believed to date from the 1880s. One of the Reeth Green water pumps is clearly visible beside him. Does anyone know why he was here and why he was photographed? Walter was born about 1855 in Suffolk and moved to Darlington where he worked for the railways; so why is he in Reeth in his Sunday best with a bunch of flowers & a button hole?

Last issue's mystery photo (right) remains a mystery apart from a suggestion that the seated man second from right, might have been Lord Rochdale. Maybe someone could come up with a suitable caption instead?!



## Poor Law Group

The team of 13 local people continues to make good progress cataloguing the correspondence in the period 1834 -1871 between the Reeth Poor Law Union and the civil servants in Somerset House, London, who oversaw the national system of workhouses. There are four volumes of correspondence in all, comprising around two thousand items. When complete the catalogue entries will be fully searchable via the web ([www.nationalarchives.gov.uk](http://www.nationalarchives.gov.uk)) together with freely available images of the original documents. This is part of a national project managed by the National Archive embracing more than 20 Poor Law Unions in England and Wales.

The documents provide a valuable insight into the lives of ordinary local people in the mid-19<sup>th</sup> century and also highlight the pernicky bureaucracy of the civil servants in the Poor Law Commission & Board. For example, every detail of the food served to the paupers in the workhouse had to be approved by the commission and the menu, known as a dietary table, published in an order. The approved dietary for 1847 is shown below right. It is surprising that apart from potatoes, there are no vegetables shown despite the Reeth Workhouse having a large garden/orchard on the land opposite the bottom shop. However, the Consolidated General Order issued by the Commission stated that nothing other than as in the dietary table could be served to the paupers, except on Christmas Day, so we can be fairly sure that this boring, unappetising and rather unhealthy diet was all they got, day in, day out.

Item	Quantity	Item	Quantity	Item	Quantity
Barley	1 lb	Butter	1 lb	Wheat	1 lb
Beans	1 lb	Eggs	1 lb	Oats	1 lb
Bread	1 lb	Flour	1 lb	Peas	1 lb
Butter	1 lb	Meat	1 lb	Porridge	1 lb
Flour	1 lb	Oil	1 lb	Starch	1 lb
Meat	1 lb	Soap	1 lb	Sugar	1 lb
Oil	1 lb	Tea	1 lb	Wheat	1 lb
Soap	1 lb	Wheat	1 lb	Oats	1 lb
Tea	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
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Starch	1 lb	Wheat	1 lb	Oats	1 lb
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Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
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Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
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Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
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Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
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Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch	1 lb
Peas	1 lb	Starch	1 lb	Sugar	1 lb
Porridge	1 lb	Sugar	1 lb	Wheat	1 lb
Starch	1 lb	Wheat	1 lb	Oats	1 lb
Sugar	1 lb	Oats	1 lb	Peas	1 lb
Wheat	1 lb	Peas	1 lb	Porridge	1 lb
Oats	1 lb	Porridge	1 lb	Starch</	

## Friends' Programme of Talks 2009 - 2010

**11 November, 2pm,**

Marion Moverley: *Plumbing the line of the Croft family,*  
Followed by AGM  
Reeth Methodist Chapel Schoolroom

**16 December, 6pm - 10pm**

Christmas Party (see box below)

**27 January, 2pm**

Janet Bishop: *Death by Laudanum - Patent Medicines,*  
Reeth Methodist Chapel Schoolroom

**17 February, 2pm**

Helen Bainbridge: *'Prehistoric City in Swaledale!'* *Antiquarian Discoveries in Swaledale and Arkengarthdale,*  
Reeth Methodist Chapel Schoolroom

**31 March, 2pm**

Duncan Bythell: *Swaledale: A Rural Backwater? Change & Decay 1890-1950,*  
Reeth Methodist Chapel Schoolroom

**14 April, 7.30pm**

Keith Sweetmore: *Mapping Swaledale and Arkengarthdale,*  
Swaledale Museum, Reeth

**26 May, 7.30pm**

: Reuben Frankau: *The Rise and Fall of Percivals: Part 2,*  
Swaledale Museum, Reeth

**23 June, 7.30pm**

Alan Mills: *John Hardy Memorial Lecture on Lead Mining,*  
Swaledale Museum, Reeth

Please watch the local press for occasional alterations to time/date & posters and, if coming from a distance, **please check with the Museum** before setting off.

The full 2010 programme is available on the website  
[www.swaledalemuseum.org](http://www.swaledalemuseum.org)

## Building Information for House Histories

David Sinker would be very grateful for any information on buildings which have been, or still are, houses in Blades, Smarber, Kearton, Feetham, Low Row, Crackpotside and Whitaside.

The Museum has a copy of his House Histories for Blades & Smarber, and computer discs of the data used. This includes:- Ownership & some house detail from 1685 to 1925 from Healaugh Manor Court records & other sources; Occupants from 1832 to 1910 from various sources including census, 1832 Valuation, 1843 Tithe Commissioners' Survey, & 1910 Valuation, supplemented by information from Church registers.

He is now repeating the work for the areas listed above. However, as they lie outside the Healaugh Manor Area, data is not so readily available. Any information on the building history of any of the houses past or present in these areas would be most welcome and David is more than happy to share what he already has.

Please contact him directly by post to 10 Church Lane, Fulbourn, Cambridge CB21 5EP or email:

[sinker.tareclose@virgin.net](mailto:sinker.tareclose@virgin.net)

## **T**he Way Things Were...

New member, Mrs Audrey Marshall, kindly sent us these notes of prices of a holiday in Swaledale around 1959:

Frenchgate Hotel, Richmond - dinner, B & B & one drink £2 3s 6d

Kings Arms, Reeth - dinner, B & B, wine & 5% service charge £2 12s 6d

Queens Hotel, Muker - dinner, B & B, £1 9s 6d;

Afternoon Tea 3s 6d; Packed lunch 1s 6d.

The Mill, Arkengarthdale - dinner, B & B (2 nights) £2 15s

Dinner, B & B in Gunnerside with Mr & Mrs Burrell - £1 2s 6d

All those sixpences look suspiciously like the pre-decimal equivalent of 99p!

## NOTICE BOARD

Volunteers are always welcome to lend a hand in the Museum on a regular or occasional basis. If you feel that you could offer your services to staff the desk and talk to visitors, or have other talents to offer, the curators would love to hear from you!

If you have any memories or reminiscences of Swaledale & Arkengarthdale, or anything else relevant to local history which would be of interest for the Newsletter, the Committee would love to hear from you. We can't promise to use everything in full, but all contributions, however small, will be very welcome! Or is there something you would like to see an article about? Please contact Helen on 01748 884118 or [museum.swaledale@btinternet.com](mailto:museum.swaledale@btinternet.com)

### **2009 CHRISTMAS PARTY**

16th December, 6pm - 10pm in the Museum

This year we are fortunate in having 'Five Pearls and a Piano' to make our festivities sparkle! So don't forget to come to the Friends' Christmas Party!

Dress Code - warm (think Scott of the Antarctic)  
Any contributions of food/drink will be gratefully received!

Don't forget to look at the redesigned Museum website at [www.swaledalemuseum.org](http://www.swaledalemuseum.org)

The Newsletter is also available by email in a pdf format. If you would prefer to receive it this way, please send an email to [jandt@cennick.fsnet.co.uk](mailto:jandt@cennick.fsnet.co.uk) and we will arrange it.