

From **Dirt to Decadance** *Dairy*

At Kiplin Hall there was a steady supply of food from the estate. Fresh fruit and vegetables were grown by the gardeners in the walled garden, orchard and glass houses. The Home Farm supplied meat and dairy. Game keepers reared birds and kept poachers at bay, ready for shooting parties.



The Home Farm buildings (11) were within walking distance of the Hall (3). Image courtesy of The North Yorkshire County Record Office, T (PR.BOL.3.4) 1839 Kiplin Tithe map.



In the 1860s cows could roam the parkland all the way to the front door of the Hall.

Seasonal shooting parties provided game such as hares, rabbits, pheasants and partridges. Surplus game was given to the local community or sold. Other animals were kept by farmers at the Home Farm. These included poultry, pigs, sheep and cows.

The dairy herd was milked daily by the dairy maid. They made the milk into butter, cheese and other products. In 1851 Hannah Bell was dairy maid at Kiplin Hall and paid £9 9s 0d a year.

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1851

Kitchen

Housekeeper Cook

Annual wage:

£50

Position held by:

Mrs Wheatley



Main duties:

- Head of the kitchen
- Manage kitchen staff
- Cook meals for the family
- Prepare menus for family and staff
- Manage food stores
- Order supplies

Kitchen Maid

Annual wage:

£8 8s od

Position held by:

Ellen Clark



Main duties:

- Assist cook
- Prepare ingredients
- Make sauces
- Cook meals for servants
- Bake bread
- Cook vegetables
- Clean kitchen
- Light kitchen fire

Scullery Maid

Annual wage:

£6 6s od

Position held by:

Ann Walker



Main duties:

- Scour all pans and kitchen utensils
- Clean scullery, larder, servants' hall and kitchen passage
- Lay servants' hall table

Still Room Maid

Annual wage:

£7 7s od

Position held by:

Mary Prince



Main duties:

- Clean housekeeper's room and still room
- Assist housekeeper
- Make breakfast rolls
- Get out and clear away breakfast china
- Prepare table cloth for dinner
- Prepare afternoon tea
- Prepare tea and coffee after dinner
- Make preserves

The kitchen staff transformed ingredients into a feast for the family and their fellow servants. Each pot, mould or utensil they used had a purpose, just like each servant. From ingredients arriving at the kitchen door to the dishes leaving for the table. This all fell under the watchful eye of the cook.

As a smaller country home, Kiplin Hall had a small team in the kitchen. The cook also acted as housekeeper. They managed two or three other servants: kitchen maid, scullery maid and stillroom maid.