

Feeding **Kiplin Hall**

Tools and Techniques

Cooks in the past faced many challenges. Everything was made from scratch by hand, whilst making the most of the available ingredients.

They had to make fresh food last. You never knew when a crop might fail, and it kept costs low. Nothing from the kitchen was wasted. Delicious jams, chutneys and pickles were made using surplus food after harvest. The kitchen space itself was designed to keep food cool and fresh for longer.

Our service wing was on the north side of the Hall, away from the heat of the sun. The food store rooms were probably lined with cold stone shelves too.

Other innovations in the kitchen reduced cooking time and improved safety.

Mechanical tools and utensils were invented. This saved time and effort for the cook. Even with these innovations, you needed skill to transform ingredients into a sumptuous dish.

What other challenges might cooks have faced in the past?



In the 1970s most of the unsound service wing was demolished so that the rest of the Hall could be saved.



Long handled utensils prevented cooks getting burned by the kitchen fire