



British Crafts

British Crafts:

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Pottery

Denby Pottery Company (famous British pottery company)

- Denby Pottery Company Ltd is a British manufacturer of pottery, named after Denby village, Derbyshire
- The company produced bottles and jars, kitchenware and tableware

Wedgwood Pottery

- Josiah Wedgwood and Sons (Wedgwood) is owned by KPS Capital Partners.
- Wedgwood was founded on 1 May 1759. Located in Stoke-on-Trent, England.
- In 1765, Wedgwood created a new earthenware form which impressed the then British Queen consort Charlotte of Mecklenburg-Strelitz who gave permission to call it "Queen's Ware"; this new form sold extremely well across Europe.



MADE OF STRONG STUFF



Morris Dancing

Morris Dancing

- A traditional dance seen throughout the month of May is Morris Dancing.
- Traditional English form of folk dancing, performed by groups of men or women.
- Morris Dancing has been danced for hundreds of years, and passed down through the generations in the villages of rural England.
- Dances are usually performed at ; May Day, Whitsun and Christmas.

The Origins of Morris Dancing

- There are several thoughts to the origins of Morris Dancing.
- The name may refer to the possibility of the form of dancing coming to England from the Moors of North Africa
- Or it may have been called 'Moor-ish' simply because the dancers sometimes painted their faces black, and people compared this to the dark-skinned Moors.



The Music

- The dancing is very lively and accompanied by an accordion player, a melodeon or fiddle player (Cotswolds) or a noisy band with a drum (Border Morris or North West sides)

Costumes

- Morris dancers wear different clothes depending on the part of the country in which they dance.
- Often dressed in white with coloured baldrics (coloured belts) across their chests.
- Border Morris Dancers generally wear 'tatter jackets' and black their faces - probably originating as a form of disguise.

The Dance

- There are usually six or eight dancers arranged in two lines or in a circle facing each other.
- Dancers may carry white handkerchiefs that they shake, or short sticks that they bang against each other as they dance.
- Some have bell-pads tied at their knees, which make a loud and cheerful rhythm as they dance.

- **Link for Morris Dancing:**

<https://www.youtube.com/watch?v=V72qxbTu5ao>



Thatching

- Thatching is the use of straw or grasses as a building material.
- Using thatch for roofing goes back as far as the Bronze Age in Britain.
- Thatched cottages and farm buildings were the norm in rural Britain for a millennium
- Building practices of bygone Britain ran to lightweight, irregular materials; wattle, daub walls, cruck beams and thatch was by far the lightest weight material available
- primarily used by the poor, occasionally great houses used this most common of materials.
- In 1300 Norman castle at Pevensey (Sussex) bought 6 acres of rushes to roof the hall and chambers.
- late 18th century thatched cottages became an extremely popular theme with the "picturesque" painters, who tried to portray an idealized (Romantic/sanitized) version of nature.
- Although thatching, has become old fashioned many property owners today recognize the value of keeping their cottages thatched.



Calligraphy

- Western calligraphy is recognizable by the use of the Latin script.
- Latin alphabet appeared about 600 BC, Rome
- In the 1st century developed into Roman imperial capitals carved on stones, rustic capitals painted on walls and Roman cursive for daily use.
- In the 2nd and 3rd centuries the uncial lettering style developed.
- Writing was used in monasteries for script and bible copies
- The monasteries preserved calligraphic traditions during the fourth and fifth centuries



Arts and Craft Movement

- The Arts and Crafts Movement was one of the most influential, profound and far-reaching design movements of modern times.
- Beginning in Britain around 1880 and quickly spread across America and Europe before emerging finally as the Mingei (Folk Crafts) movement in Japan.
- In Britain the disastrous effects of industrial manufacture and unregulated trade had been recognised since about 1840, but it was not until the 1860s and 1870s that architects, designers and artists began to pioneer new approaches to design and the decorative arts.
- leading to the foundation of the Arts and Crafts Movement.
- Two most influential figures were theorist and critic John Ruskin and designer, writer and activist William Morris.
- Ruskin examined the relationship between art, society and labour.
- Morris put Ruskin's philosophies into practice, placing great value on work, joy of craftsmanship and the natural beauty of materials.
- By the 1880s Morris had become an internationally renowned and commercially successful designer and manufacturer.
- New guilds and societies began to take up his ideas, presenting for the first time a unified approach among architects, painters, sculptors and designers.



Food

Victoria Sponge

- The **Victoria sponge** or **Victoria sandwich** cake named after Queen Victoria, who enjoyed a slice of the sponge cake with her afternoon tea.
- A typical Victoria sponge consists of raspberry jam and whipped double cream or vanilla cream.



Bakewell Tart

- The **Bakewell Tart** is an English confection consisting of a shortcrust pastry with layer of jam and a sponge using ground almonds., some have fondant
- The puff pastry base was baked here in the 1870's for over 100 years using the recipe which Mrs Greaves's cook created by accident when making a tart at the White Horse Inn
- Today there's only one place that sells the Traditional Bakewell Tart, The Bakewell Tart Shop and Coffee House



Apple Pie

- English apple pie recipes go back to the time of Chaucer.
- The 1381 recipe lists the ingredients as good apples, good spices, figs, raisins and pears. Saffron is used for colouring the pie filling.
- In English speaking countries, apple pie is a dessert of enduring popularity, eaten hot or cold, on its own or with ice cream, double cream, or custard.



Cornish Pasty

- A wealth of historical evidence confirms the importance of the Cornish pasty as part of the county's culinary heritage, with some of the first references appearing during the 13th Century, during the reign of Henry III.
- The pasty became commonplace in the 16th and 17th centuries and really attained its true Cornish identity during the last 200 years.
- By the 18th century it was firmly established as a Cornish food eaten by poorer working families who could only afford cheap ingredients such as potatoes, swede and onion. Meat was added later.
- Evidence of the Cornish pasty as a traditional Cornish food is found in Worgan's agricultural survey of Cornwall of 1808. In the 1860s records show that children employed in mines also took pasties with them as part of their lunch



English Muffins

- Originally eaten by the "downstairs" servants in England's Victorian society
- The English muffin rose in Great Britain when members of all classes of society became aware of its goodness.
- Family bakers made English muffins from leftover bread and biscuit dough scraps and mashed potatoes.
- He fried the batter on a hot griddle, creating light, crusty muffins for the servants.
- Once members of the "upstairs" family tasted these rich muffins, they began to request them for themselves - especially during teatime.
- As a result of the English muffin becoming the "most fancied" bread on the isle, English muffin factories sprang up all over England.
- For teatime in private homes and clubs, the English muffins would be split and



Scottish Shortbread

- leftover dough from bread making was dried out until it hardened into a type of rusk
- the word "biscuit" means "twice cooked"
- Gradually yeast in the bread was replaced by butter, and biscuit bread developed into shortbread.
- Shortbread was an expensive luxury and a special treat reserved just for special occasions such as weddings, Christmas and New Year.
- In Shetland it was traditional to break a decorated shortbread cake over the head of a new bride in her new home.
- Shortbread has been attributed to Mary, Queen of Scots, who in the mid-16th century was said to be very fond of Petticoat Tails, a thin, crisp, buttery shortbread originally flavoured with caraway seeds.



Battenberg

- Alternating coloured slabs of genoise enclosed in an overcoat of almond paste.
- Known in my part of Northern England as 'Chapel Window Cake'
- The most commonly told tale about the cake relates to its alleged origin.
- Said to have been created to celebrate the 1884 wedding of Prince Louis of Battenburg to Queen Victoria's granddaughter Princess Victoria.
- Another theory is; the four sections originally represented the four Battenburg princes – Louis, Alexander, Franz-Joseph and Henry.
- The only problem with this story is; earliest recipes for Battenburg Cake call for nine squares and not four that are found in modern versions.
- The earliest recipe I know for a Battenburg cake with coloured sections was published by Frederick Vine in 1898 in his marvellous book *Saleable Shop Goods*. Vine was one of the most eminent professional bakers and confectioners of his day. Not only was he the author of numerous books, but was also the editor of the leading trade magazine *The British Baker*. In his Battenburg recipe, he clearly tells us to create a cake with nine sections, alternately coloured red and white. He illustrates the finished cake in this diagram



Lace

- Lace is a light weight fabric, patterned with open holes in the work, made by machine, knitting, crocheting, weaving or by hand.
- The word lace is from Middle English, Types of Lace;
- Filet lace
- Bobbin Lace
- Shetland Lace
- In England it is uncertain when lace was introduced , some claim that Queen Catherine of Aragon taught lacemaking to some of the inhabitants of Ampthill when she lived there in 1531, while awaiting her divorce from Henry VIII, and a pattern named after her is still in use in the district.
- She is also said to have burnt all her lace so that more lace could be ordered from the local women, providing more work and income for the poor of the neighbourhood
- St Catherine's Day or Cattern's Day, is still celebrated by Lacemakers worldwide on November 25th

