

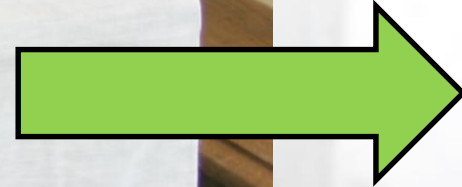
This is a scribe. He would be a learned and skilled man, paid well for his services. Most people needed a scribe at some point in their lives for writing important documents like wills. During times of plague, scribes sometimes wrote people's wills down from outside, listening to their wishes through the window!

Newark became a post town in 1626, which meant it had a post master.

In the 17<sup>th</sup> century, the post could move very fast- a letter could travel in just a few days.



This writing desk acts as both a writing surface and a place to keep all the tools of his trade; paper, a pen knife to sharpen the points of quill pens, ink (made from oak 'apples', made by wasps!), fine dry sand to scatter onto and dry fresh ink and sealing wax to seal closed letters.

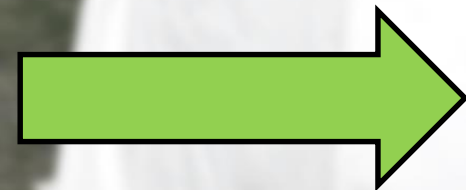


This is a blacksmith, an important person in wartime. He would make and repair weapons and armour and shoe horses. He also made objects for the home like iron cooking pots and hooks with which to hang them over the fire.

His trade required many tools and here you can see various hammers and pliers to beat and hold the metal.

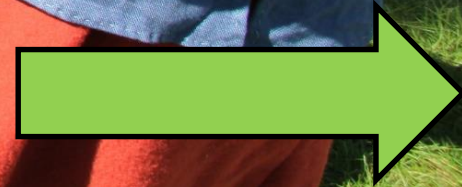
In order to show how safe his armour was, a blacksmith would shoot at it to make a 'proofing mark'. Sometimes blacksmiths would cheat and only put a small amount of gunpowder in the gun he used!

He has a forge, fired by coal to heat the metal. The coal is brought to a high temperature by using a set of bellows which pump air into the fire.



The dish being made in this picture is a 'Quelquechose' which is a hotchpotch mixture of eggs, cream and currants. In the pots are cinnamon, cloves, mace, salt, ginger and marigold flowers ready to be mixed in. The yellow petals of the marigold make for a beautiful pudding!


This is the Cook House where women are cooking meat or fish and baking bread or pies in clay ovens. As well as the kind of meat we eat today, recipes from this period include mutton, lark, goose, venison and pheasant. People ate all of the animal. One cookery book includes a recipe for roasted cow's udder, which is boiled first then stuck all over with cloves before being roasted on a spit and basted with butter. Meats often came with sauces. One recipe for a sauce for pork includes sage, roasted in the pig's belly, mixed with unripe grapes, currants and the pig's brains!



These colourful tapes were used as hat bands, suspenders for stockings, belts and as a decorative edging for clothes of all kinds.

This woman is using a inkle loom to weave a narrow braid. This kind of weaving is ancient and was practiced as far back as the iron age. The patterns are produced with the use of weaving cards that lift some of the warp thread and then others.

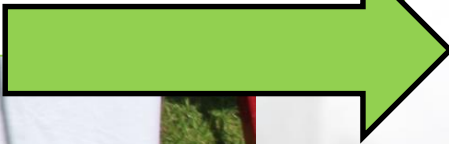


A woman in historical dress is shown inside a white tent with blue trim, carding wool. She is wearing a white headscarf, a white apron over a dark red bodice and blue skirt, and a small white bag with red floral patterns hanging from her belt. She is holding a large wooden carder and a piece of wool. To her left is a large wooden spinning wheel. The tent is set up on a grassy area.

Most housewives used a spinning wheel to make wool or linen thread, although weaving cloth was often done by a professional weaver.

This woman is preparing the wool for weaving. She is holding carders in her hands. These are large flat brushes that comb the wool fibres so that they all lie in the same direction. The carded wool is then spun on a the spinning wheel on the left. This twists the fibres together to strengthen them.

You can see that there is a pocket hanging from the woman's belt. Pockets were not included in clothing at this time but hung on strings, often underneath the woman's skirts. This practice lasted until the 19th century when one of these pockets was found on the body of one of Jack the Ripper's victims. The rhyme 'Lucy Locket lost her pocket' refers to these little hanging bags.




All housewives needed to have expert knowledge of herbs for cooking and making medicine in order to look after a family. For instance a remedy for sore skin involved boiling rosemary, feverfew, oregano, fennel, mallow, violet leaves and nettles with milk.

This is a pestle and mortar for grinding or pounding herbs and spices and a muslin strainer for removing the herbs when they had been boiled in the liquid.

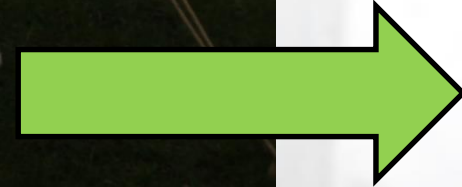
Although some remedies sound strange to us, others are still used today, like oats for sore skin and mint for indigestion.





This person is a maker of hats and baskets.

She is using reeds and lengths of willow, as soaked willow can be bent without snapping. Reeds grew on the banks of the River Trent so some people in Newark may have worn hats like this in the summer.





This man is a carpenter. He is using various tools to make bowls, tables, stools and benches.

Furniture was expensive and ordinary people would have had very little, perhaps a table, a few chairs, a bed and a chest.

The tool he has in his hands is called a shave. Here he is shaping a piece of wood with it.

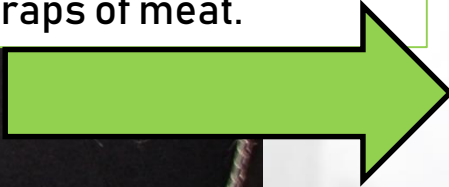






Here you can see gentlemen eating a meal whilst on campaign. They would eat better quality and more expensive food than the common soldier.

Food that a gentleman or lady might eat in the 17<sup>th</sup> century included newly imported fruits like bananas and pineapples (in fact King Charles II was famously painted with a pineapple), pies, pastries and puddings while a common soldier would have to make do with bread, cheese, onion and pottage – a stew made with water and grains and, sometimes, scraps of meat.



They are eating from expensive pewter plates. Food was eaten with a knife and fingers. Forks were not commonly used until the 18<sup>th</sup> century.

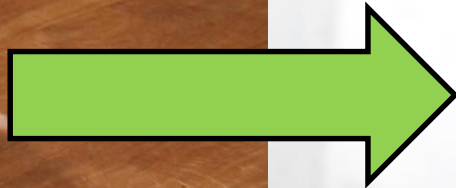
There were women printers. If a printer died his widow could continue to trade. Widow Franklin was searched in 1643 and her printing equipment seized for printing material that was banned.



A printer was a highly skilled trade but it could be a dangerous one. Printers could be searched and, if found to be printing controversial material, they could have their printing presses seized and even go to prison.

The Civil War brought some greater freedoms for printers. Propaganda was an important part of the campaigns of both sides.

This is a printing press, first invented in Germany in the 15<sup>th</sup> century. During the English Civil war, thousands of news books were printed and more people could read them than ever before.



This person is a wood turner, using a lathe to make various types of plates and bowls. He is operating the lathe with his foot.

Outside of London this craft was unregulated. Travelling wood turners known as 'bodgers' set up their lathes near forests where they could gather tree branches. They turned these on their lathes to become furniture parts like the legs of chairs and tables.



Coloured cloth was important on the battlefield. At the beginning of the Civil War there was no uniform. It was difficult to tell the two sides apart as regiments might be wearing the same colour.

This woman is a dyer. You can see her colourful skeins of wool hanging up on the left. She has used woad to make blue, madder for red and pink, onion skins for yellow and nettles for green.

The New Model Army all wore a uniform dyed with 'Venetian red' which was cheaper than other dyes. Red was used as the official uniform of the army for hundreds of years after this.

The most expensive dye was black and it was impossible to stop this colour from fading. We often see portraits of people from this period in black clothes but these would have been their best clothes. In real life all black clothes would have quickly faded to brown.

