

SELF-LED ACTIVITY

DECORATIVE PASTRIES



Recommended for

KSI-2 (Art and Design, History)

Learning objectives

- Know how pies and pastries were decorated in the 17th century
- Design a decorative pastry lid for a pie inspired by 17th-century designs and Bolsover Castle, with the option to make it in either pastry or modelling clay

Time to complete

Approx. 60 minutes for the design and another 30 minutes if doing the additional making part



In this modern example, strips of pastry have been woven over and under to create a lattice pattern.

SUMMARY

William Cavendish and his first wife, Elizabeth, hosted an extravagant party at Bolsover Castle in 1634 that was attended by the king and queen. They were no strangers to entertaining and Bolsover Castle was their occasional retreat from their main home at Welbeck, designed for just such occasions. The kitchens at Bolsover included pastry ovens where pies and pastries were baked. In this activity students discover how the pies and pastries served at banquets were decorated and have a go at designing their own.

DECORATIONS AND DESIGNS

Show students the pie designs on page 97. Discuss how pies and pastries could be in a range of shapes and designs. The decorations were made using pastry to create raised designs.

PASTRY INSPIRATION

Ask students to recall decorative features they saw at Bolsover Castle. Their answers will depend on which activities they did during their visit. They may remember seeing flowers, artworks in the Little Castle or architectural features. Any of these can be used to inspire their pie designs. If they need some help, use the images on page 98 to prompt discussions.

DESIGN TIME

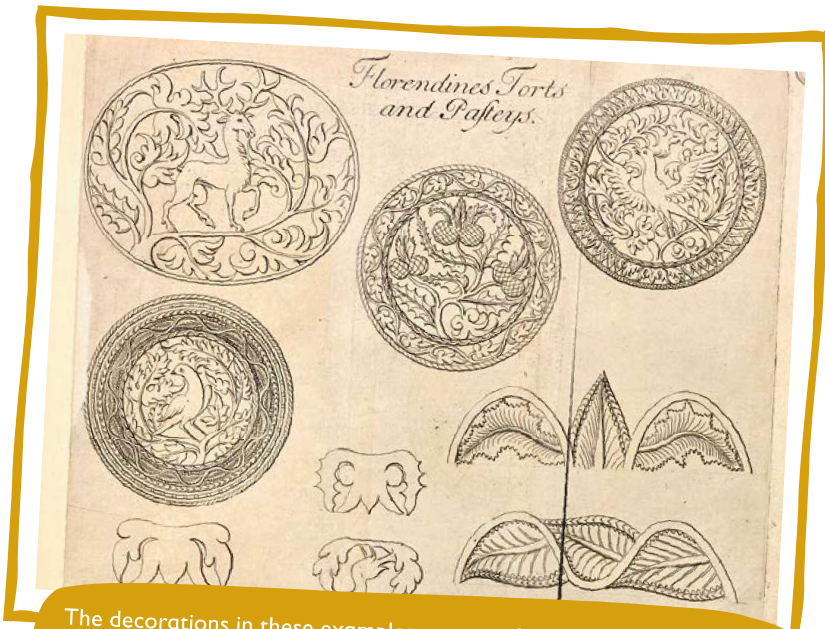
If you plan to do the MORE LEARNING IDEAS below, it is recommended that you use a circular shape for your pie lids. Print off and photocopy enough copies of the template on page 99 for your class to get designing.

MORE LEARNING IDEAS

Get students baking or making (using modelling clay) to bring their pie designs to life. They could make mince pies using jarred mincemeat and ready-to-roll pastry. You will need to provide some tools to help them cut and shape their lids to their chosen designs.

PASTRY DESIGNS

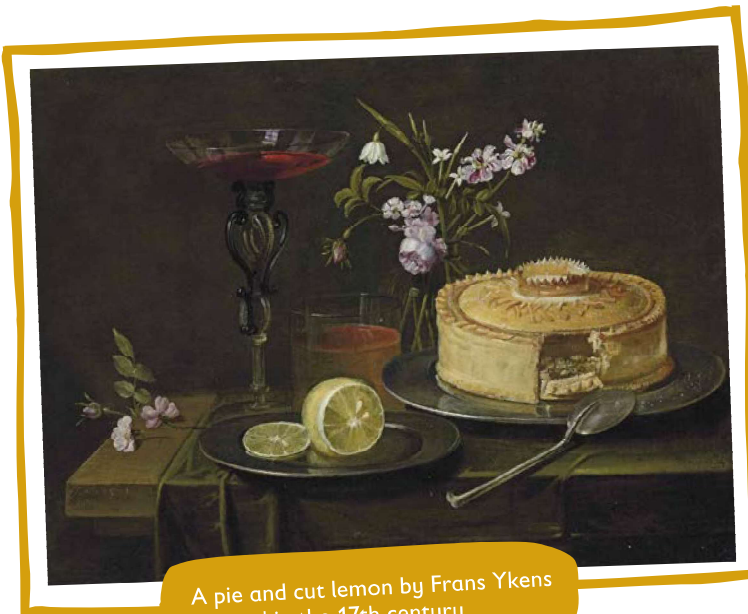
Today, we might imagine a pie being cylindrical in shape. However, in the 17th century this was not always the case. Pies eaten at banquets were also decorated with knotted patterns, designs inspired by nature or repeating or symmetrical patterns.



The decorations in these examples were made from pastry and stuck onto the lid, creating a raised design. Taken from Edward Kidder's *Receipts of Pastry and Cookery for the use of his scholars*, c.1720.



Pies and pastries were made in a variety of shapes. Taken from Edward Kidder's *Receipts of Pastry and Cookery for the use of his scholars*, c.1720.



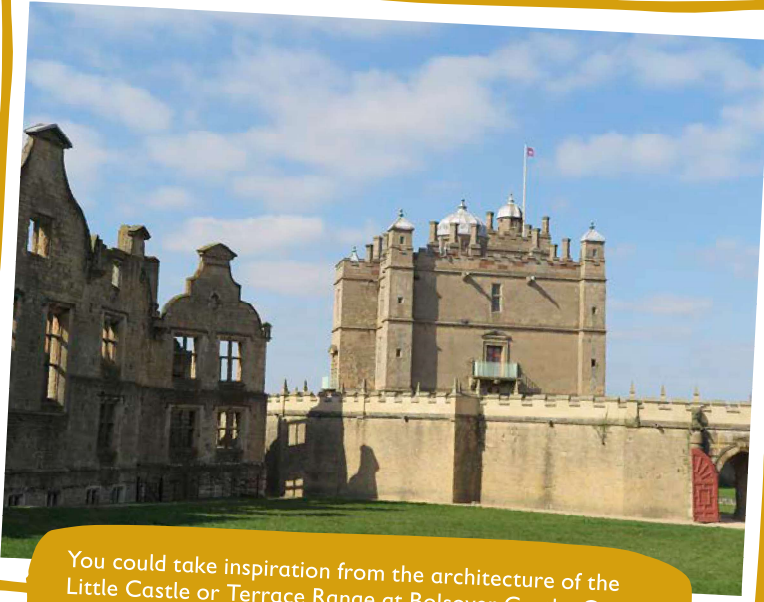
A pie and cut lemon by Frans Ykens painted in the 17th century.



In this modern example, strips of pastry have been woven over and under to create a lattice pattern.

PASTRY INSPIRATION

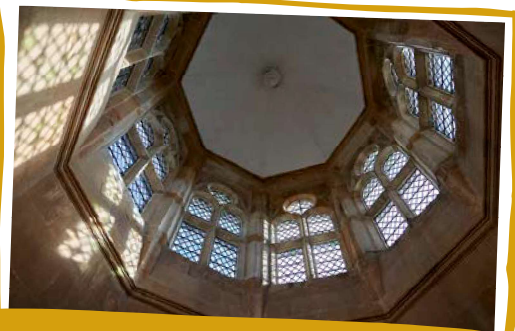
To create your pie lid design, you could take inspiration from the flowers or art you saw at Bolsover Castle. Alternatively, use the images below. For example, you could create a repeating pattern using a star from the Star Chamber ceiling.



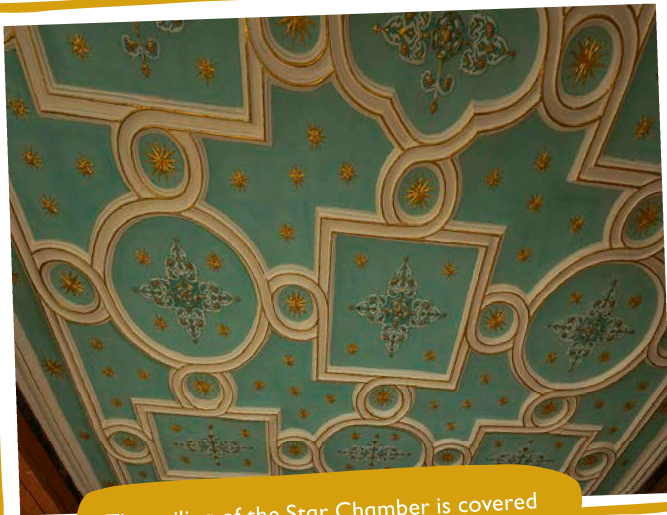
You could take inspiration from the architecture of the Little Castle or Terrace Range at Bolsover Castle. Or perhaps the red doors in the wall walk will inspire you.



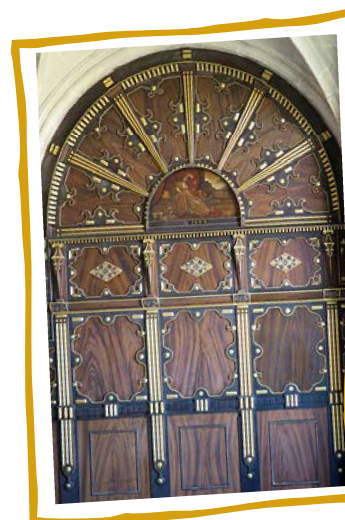
You could take inspiration from the crown on this stone sculpture at Bolsover Castle.



The lantern at the top of the Little Castle has lots of interesting shapes that could inspire your design.



The ceiling of the Star Chamber is covered in shapes that you could recreate in pastry.



Perhaps some of the panelling in the Pillar Parlour could provide you with some inspiration for your pie.

DESIGN TIME

Use this template to design your pie lid. You could create a repeating design to fill the border.

