



James Barker inspects shingles on the kitchen wing roof, with the replacement box gutter to the right.

# NARRYNA

## THE MERCHANT'S HOUSE



NEWS FOR MEMBERS AND SUPPORTERS

SPRING 2020



Painter Jason Peppiatt preps Narryna's fascia for painting.

### WHAT WE DID DURING LOCKDOWN



Volunteer Neil Clark lays a brick path in Narryna's recreated 19th century kitchen garden.



Rob Whitney of Heritage Building Solutions jacks Narryna's fountain back into plumb.

**T**HE COVID-19 lockdown period was an extremely busy one for Narryna. A \$260,000 Public Building Maintenance Fund works program got underway at short notice. The program addressed long-deferred maintenance to a Tasmanian State Government asset and used a time of enforced closure to advantage. Museum visitor access would have not been possible owing to the scale of the works.

The Tasmanian Government's Public Building Maintenance Fund, was a COVID-19 stimulus program aimed at Tasmanian building trades. Highlights of the program included:

- Roof repairs and repainting including a replacement box gutter
- Stonework including replacement pier caps for the Hampden Road gates
- Joinery repairs with an internal stair rebuilt and the windows made operable, most having been sealed since the 1950s
- Repainting saw the house's external joinery – windows, doors, frames and fascia – return to their original colours based on physical investigation. The new/old colours have a surprising contemporary resonance!

A 19th century kitchen garden has been recreated through a Tasmanian Community Fund (TCF) grant. A split paling fence was built on the kitchen

garden's eastern side. The kitchen garden soil was replaced to ensure the produce will be safe to eat. Volunteer Neil Clark laid out the kitchen garden's brick paths and installed an irrigation system. The new Garden Committee – Ann Cripps (Chair), Frances Watson and Karyn Rendall – have planted out the kitchen garden. We are now working with Dr Louise Zarmati and her UTAS Education students to develop quality interactive schools programs based on the kitchen garden.

A condition of the Hobart City Council approval for the TCF-funded works was to connect to an upgraded stormwater mains extension in James Street Battery Point. This \$120,000 project was completed through Tasmanian Government funding.

Narryna was restored for use as the Van Diemen's Land Memorial Folk Museum in 1955-57. Recent works are believed to have been the first major expenditure on the house in 60 years. They will allow the historic property to operate in a more versatile way and thereby contribute to the community museum's long-term sustainability.



Rob Whitney of Heritage Building Solutions repairs one of Narryna's chimneys.



Ashley Harwood and Aderildo Bueno da Cunha (ABC) of Harwood's Lawn Care used Narryna's convict era roller to prepare the soil in front of the shed and gazebo for new turf in front of the shed and gazebo.



Greg Edwards and Karl Sanger of RB Edwards Builders rebuilt the internal stair between the house and kitchen wing using kauri pine for the treads.

### REBRANDING

**N**ARRYNA has taken on the market identity of the Merchant's House. The new name personalises the house which was built by merchant, Captain Andrew Haig and home to subsequent merchants such as Maria Lempriere and George Washington Walker. Narryna's origins relate to the development of Battery Point and the New Wharf (Salamanca Place). The Merchant's House title embodies international travel and cultural exchange, aspects of entrepreneurial early Hobart. These continue through Narryna's dynamic programming such as the upcoming Christmas Spirit Market.

# NARRYNA REVEALS ITS STORIES

A COPLAND Foundation grant is allowing Narryna to tell more of its stories, particularly those of the female convict servants assigned to the Haig family. In preparation for Narryna's relaunch we have:

- Reinstalled the servant bell system
- Revealed a cellar under the house
- Returned the servants' quarters to its original painted finishes
- Reconstructed a butler's table in the back hall, required to transfer a 19th century feast from the kitchen to the dining table.

To retrieve the early 19th century ambience of the servants quarters Michael Bremer-Trainor applied a traditional distemper paint, based on a swatch of the original, which visitors can see on entry to the room. Distemper is a mix of whiting (chalk), rabbit skin glue and earth pigment (raw umber).

For more information on the convict servants assigned to the Haig family go to the blog on Narryna's website. Join the *Rebellious, Resourceful and Resilient!* tour each Tuesday morning at 10.30am. Bookings: [www.narryna.com.au/tours](http://www.narryna.com.au/tours)

## COVID-19 SAFETY



At 1.5 metres diameter, Claire Wong's crinoline ensures social distancing.

NARRYNA has a COVID-19 safety plan worked out (with a one way route around the house) so people can visit safely. While not obligatory, period costume can ensure social distancing.

## HIDDEN HISTORIES

NARRYNA has reopened with Hidden Histories, a series of site-specific installations by nine women artists exploring Narryna as a place of women's history. It is guest curated by Dr Llewellyn Negrin. Participating artists are: Frances Watson, Janine Combes, Jane Slade, Julie Payne, Christl Berg, Irene Briant, Denise Rathbone, Chantal Delrue and Janelle Mendham.

Explore the exhibition online at [www.narryna.com.au/online-exhibitions](http://www.narryna.com.au/online-exhibitions)



The Price of Passage, by Frances Watson, from Hidden Histories

## COMING UP

Tue 29 Sep 5.30pm at Narryna. Narryna Heritage Museum Inc. AGM. See our website for further details: [www.narryna.com.au](http://www.narryna.com.au)

Sat 17 Oct 5.30pm-9pm. Narryna Infrastructure launch - garden party with the Australian Army Band. Cost per person \$75, couple \$140. Bookings: [www.narryna.com.au/shop](http://www.narryna.com.au/shop) or call 6234 2791

Sat 12 Dec Christmas Spirit Market with 16 Tasmanian gin and whisky distillers

Narryna is supported by Arts Tasmania and the Tasmanian Museum and Art Gallery



## NARRYNA – THE MERCHANT'S HOUSE

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## COUNCIL OF NARRYNA HERITAGE MUSEUM Inc.

Richard Watson AM (President), Scott Carlin (Secretary), Ann Cripps, Anne Horner, Myfanwy Kernke, Colin Thomas (community representatives), Janet Carding, Director of the Tasmanian Museum and Art Gallery, and Chris Tassell (TMAG representatives).

## GET INVOLVED! Narryna's volunteer team



VOLUNTEER gardeners laid the groundwork for Narryna's infrastructure program by clearing undergrowth ahead of building works. Narryna's volunteer community underpins the museum's operations across a wide range of roles - 'meet and greet' at front-of-house, running school programs,

museum programs and events, assisting with collection care and research.

Have you considered volunteering? Get in touch with us to find a project suited to your interests and passions. Become part of a community focused on making an important Tasmanian heritage site live! To find out more about

Coordinator Karyn Rendall and Narryna volunteers celebrate International Women's Day. L-R: Marilyn Kays, Catriona Hall, Jeanette Clifford, Shanthi Wickramasurya, Karyn Rendall, Felicity Hickman, Anne Horner and Frances Watson.

volunteer opportunities go to at Narryna's website [www.narryna.com.au/volunteer-at-narryna](http://www.narryna.com.au/volunteer-at-narryna) or call in to Narryna and say hello.

## INFRASTRUCTURE PROGRAM LAUNCH

### Saturday 17 October 2020



JOIN US at Narryna on Saturday 17 October for a garden party as we celebrate the launch of our completed infrastructure by the Hon. Elise Archer MP, Minister for the Arts. Enjoy mouth-watering catering by Scott Heffernan, former Executive Chef, Frank Restaurant Hobart, entertainment by the Australian Army Band and celebrity, Peter Gee will auction superb dining experiences, luxury accommodation and cruises to support Narryna's ongoing redevelopment.

Don't miss this experience in one of the city's most elegant and serene settings with fire-roasted premium Tasmanian seafood, canapés, cocktails and refreshments.

BOOKINGS: [www.narryna.com.au/shop](http://www.narryna.com.au/shop) or call 6234 2791.

For more information on hosting your wedding, corporate event, family reunion, book or product launch at Narryna go to [www.narryna.com.au/venue-hire](http://www.narryna.com.au/venue-hire) or phone Karyn Rendall on 6234 2791.

