



# COWDRAY

WINTER NEWSLETTER 2020



## NEWS FROM COWDRAY



### THE RUINS WIN LOTTERY FUNDING

Cowdray Ruins has been awarded £45,000 in lottery funding to help secure the future of this historically significant site located on the edge of Midhurst, West Sussex.

Money from the National Lottery Heritage Fund enables the Cowdray Heritage Trust to carry out an options and feasibility study to secure the long-term planning for the future of the site, which is a Scheduled Ancient Monument and Grade I listed building.

Urgent repair works are now needed meaning that Cowdray Ruins, one of England's most important early Tudor houses, is no longer open to the public except for a handful of specialist-guided tours and events.

Sally Guile, Operations Manager, said: "We are thrilled to have received this support thanks to National Lottery players enabling us to embark on an exciting journey to once again reopen, reimagine and share stories of the nationally important Cowdray Ruins."

### WEDDINGS AT THE WALLED GARDEN

It has been a particularly challenging time for couples who are planning their wedding. While getting engaged and organising a wedding is still a happy, exciting time, Covid restrictions have meant many couples have had to hold much smaller events or delay their wedding date all together.

However, fun-filled, intimate weddings have taken place at The Walled Garden in line with Government guidelines, and there is much interest in the venue for future celebrations. Suitable for a range of events, the venue has two large reception rooms and a magnificent private walled garden which has a stunning English country garden feel.

The venue is located next to the historic Cowdray Ruins and is licensed for ceremonies both in the garden and indoors. The Walled Garden has an intimate feel for those holding smaller events and bespoke packages can be created to suit all budgets.



### LEARNING A NEW SPORT

This year, the team at Hownhall Shooting at Cowdray have seen a large increase in families interested in learning to shoot and are delighted to have welcomed them to the award-winning shooting school based in a picturesque woodland setting just north of Midhurst.

As it is an outdoor activity and can easily be confined to small groups, clay shooting in the fresh air is a perfect pursuit as it not only entertains the whole family but also provides a sense of wellbeing.

Simon O'Leary, from Hownhall Shooting, said: "It has been great to see families coming up and having-a-go at clay shooting. We welcome children from the ages of eight dependant on their size, and love seeing the whole family laughing and having a good time. Next year we would like to introduce air rifle shooting."

As well as family-friendly packages, the school continues to maintain their traditional standards which focus on helping to educate and develop those wishing to learn the discipline of shotgun shooting.



## Welcome

The events of 2020 will leave an indelible mark on all of us at Cowdray. However, whilst the business and personal challenges have been significant, and we continue to face uncertainty, there have been a number of positives.

We are incredibly fortunate to live in such a beautiful and protected landscape where community values remain strong. Whilst in our fast paced lives we can often take too much for granted, we were delighted that having ensured the Estate was open and accessible for all to enjoy, we have been able to provide a much needed escape into our wonderful landscape for everyone during challenging times.

We have also been grateful to our team who have worked tirelessly to protect the business during challenging times and to support the community, charities and initiatives providing assistance for the vulnerable. The selflessness of so many will ensure that we emerge from the pandemic both stronger as a business delivering wide ranging benefits and better equipped to face future challenges.

In spite of the pandemic there has been a huge amount of activity on the Estate albeit we have keenly felt the loss of not being able to welcome visitors and friends for our events and activities. We therefore hope you enjoy our Winter 2020 Newsletter and look forward to a more settled 2021.

**Michael and Marina Cowdray**



A wintry scene at Benbow Pond

## COWDRAY THROUGH THE LENS

Estate Photographer **Tom Bunning** describes how passionately he feels about capturing Cowdray on camera.

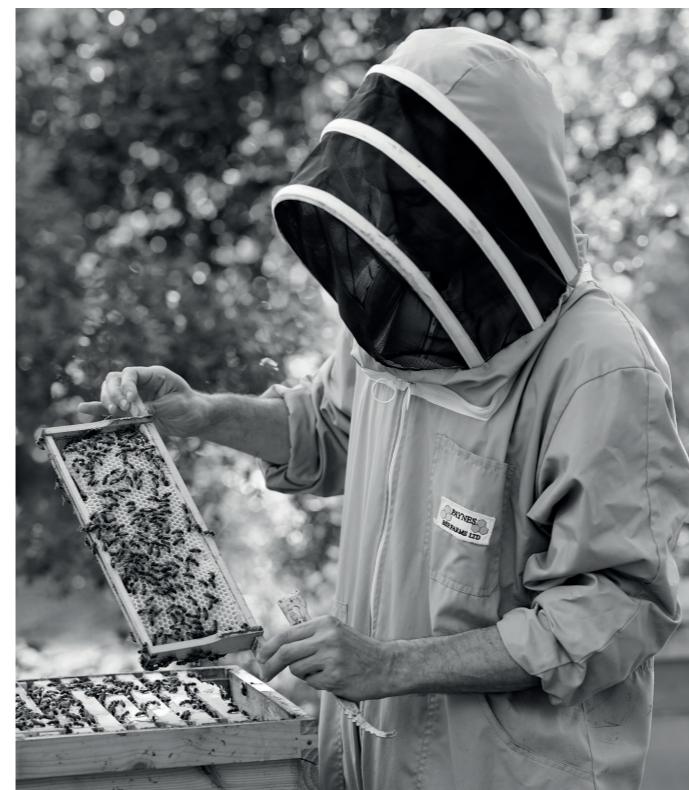
**U**sually when the alarm goes off at 5am there is a definite pause, an audible groan, and a roll-over or two before answering its call. However, on Cowdray days I bound out of bed, charge the Thermos with steaming tea, grab my camera bag - packed and repacked the night before with the enthusiasm of a schoolboy going on a fishing trip - and step out into the morning. It is early December and after a deep restful night's sleep at the Bothy, a quirky romantic standalone room located by the Lodge near the golf course, I pad through the mist along the sweeping driveway towards Cowdray House. I am excited to be photographing this stunning events venue set in 110 acres of landscaped gardens as the day's sweet first light breaks through the trees.

You long for the days as a photographer when the natural light couldn't be more in your favour - shards of hard light through heavy woodland, soft midday sun and glowing sunsets that stop you in your tracks, pausing all thoughts and forcing you to take a deep breath. I allow my eyes to tune

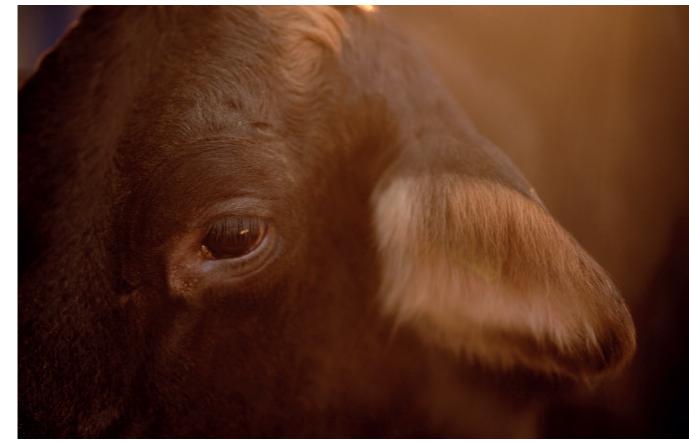
in to the colours, the tones, the shadows, and the highlights before reaching for my camera to capture it. This for me is the Cowdray Estate and I am thrilled to be capturing a new seasonal story.

I am lucky that my work allows me to visit such places. Here, at Cowdray, it's not just being in the beauty of the landscape or being able to stock up on delicious meat and vegetables at the Farm Shop that's a treat, it's also meeting those who work the land. I am passionate about documenting and celebrating their toil as they coax the best out of each season and do battle with the elements to preserve this special place all year-round. From the dairy farmers who milk in darkness during early winter hours, the Farm Shop staff and all of their fantastic produce, the foresters who maintain the trees that I always look forward to standing beneath, to people like David Reilly the beekeeper whose wonderfully gentle approach to life and nature makes you want to stow the cameras behind a log, pop open a cider and walk through the vast patches of his homegrown vegetables and fruit trees, tasting everything along the way.

Nature's pace should be our default setting and after spending time at Cowdray, I always leave feeling like my tempo's been reset just that little bit closer to how it ought to be. Walking through Cowdray's stunning landscape encourages you to slow down and appreciate the moment. In the face of such natural beauty why wouldn't you take the time to prop yourself against a tree and turn your face to the sun, take forty winks in a shady patch, walk slowly through the walled garden with its abundance of colour and scent? Even though I'm working, I feel slower, calmer and more in tune. Although, of course, I am working and, on those days, the keenest pressure is that there aren't enough hours in the day and I'm always chasing the light, often right up to its last dusky hurrah. When it's finally gone, I let the horrible realisation that tomorrow I will be back behind the cold glow of a computer monitor, working to a soundtrack of sirens not birdsong creep back in and feel



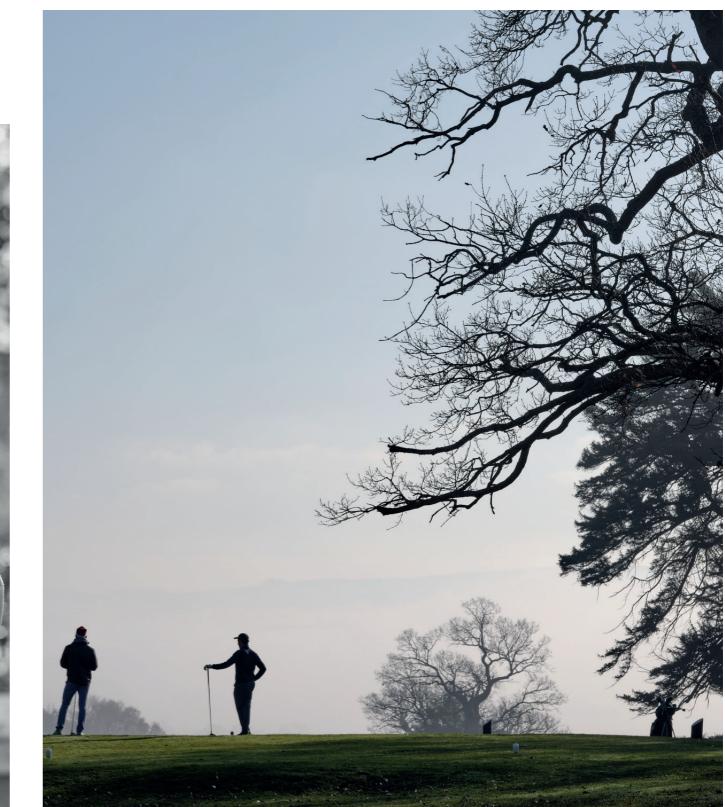
Beekeeper, David Reilly inspecting the hive frames



Cows at Moor Farm



Polo pony turned out for the winter



Golfers enjoying the Cowdray Park Golf Course

lucky to have had another dose of beautiful Sussex to carry me through a little while longer.

We're back in early December and the day has drawn to a close, the light has been lost and my camera drives are filled with work I'm proud of. The air is damp and thick with woodsmoke from the Estate cottages' merry little fires as the night draws in and I clamber back into a cold and leaky Land Rover, longing for just a bit more heat and perhaps some headlights that give off a few more lumens than a tea-light. One last sip of the Thermos's cold but satisfying sugary dregs, one last lungful of cold winter air and then I'm just about ready for a slow and bumpy old drive back to London. Each time I leave I hope it is not too long before I'm back at this very special place as I look forward to documenting next season's stories.



Pictured left to right: Rupert Titchmarsh, General Manager, George Freeman, Assistant Head Butcher, Martha Fooks, Shop Manager, Ben Jupp, Head Chef, and Ginny Burnwell-Budd, Deli Manager, are some of the team who have worked hard through lockdown and beyond

## FARM SHOP FOCUS

Premium quality locally sourced food is now a priority for many people, which is why there is no better place to visit than the Cowdray Farm Shop, writes **Matilda Reid**.

**W**ith many more people working from home and far fewer social engagements, the emphasis has turned to good quality locally sourced food. A Friday night dinner in or a delicious home cooked Sunday lunch with the finest ingredients is something to plan and to look forward too. Many customers look no further than the Farm Shop which stocks a wide array of Cowdray, local and Continental produce. The traditional butchery counter which offers the finest selection of meat and a superb Deli counter, with a large range of artisan cheeses and charcuterie, are particularly popular.

The Farm Shop has stayed open throughout the Covid crisis providing welcome support to the local community. The shop team have worked closely with local suppliers to keep the shelves stocked. In March, the shop provided a much-praised local delivery service alongside an option to click and collect. Priority was given to those most in need and members of staff loaded deliveries into the back of their cars and distributed them far and wide. The click and collect service is still operating.

Rupert Titchmarsh, General Manager of the Farm Shop & Café said: "I am very proud of how the team have risen to the many challenges that Covid has presented. The staff have been brilliant throughout – everyday they come into work with a smile on their face. Not only the front of house staff but also those who work behind the scenes including the chefs and pastry chefs who are producing popular freshly baked goods."

Over these months, customers have enjoyed seeing a friendly knowledgeable face and have built up a rapport with many of the staff. Martha Fooks was a welcome addition to the team and started as the new Farm Shop Manager in April.

"We were delighted to welcome Martha to the team," said Rupert. "It has been a baptism of fire for her taking on this role in the middle of a pandemic, but she has embraced the challenge and is very well respected. She has also built up a good working relationship with our suppliers too."

The Farm Shop has always prided itself on working with local suppliers to provide the highest standard of food. The butchery stocks award-winning, Estate stalked venison and locally shot game.

The lamb is sourced from Andy and Laura Hodgkins, who farm Cowdray land located on the South Downs. Their Romney Cross sheep are grass and herb fed with little or no concentrates being used. Most of the lambing takes place outdoors with minimal intervention and the sheep are checked daily and only when there is cause for concern is an animal moved indoors.

Chichester-based Munneries provide the Farm Shop with most of its seasonal fruit and vegetables which are locally grown. These include hearty winter vegetables such as golden and candy beetroot grown in Chidham, as well as cabbages, parsnips, beetroot, and turnips. Ed's Veg in Liphook, Hampshire supplies organic salad, fruit and vegetables including kale and rainbow chard and bread is sourced from Real Pâtisserie in Brighton.

This year also saw the launch of Cowdray Kitchen. After eight months of planning, tasting and perfecting, 12 frozen ready meals including traditional favourites and vegan and vegetarian options were available to buy at the Farm Shop. In September, three dishes were awarded a coveted one star in the Great Taste Awards: Steak in Ale, Cowdray Bolognaise and Cottage Pie. These three dishes particularly lend themselves to the colder months and can provide the family with a hearty, healthy homecooked meal. Other

dishes include a delicious Three Bean Chilli, flavoursome Mushroom Stroganoff and Chicken Chasseur. These dishes are available for two or four people but given notice it is possible to cater for larger numbers.

During the summer, Cowdray launched a popular wood-fired pizza takeaway service. Created by Head Chef Ben Jupp and Cowdray's Italian pastry chef Stefano Cerea, there is a selection of six delicious authentic Italian pizzas including the Vegana, Salami, Prosciutto Funghi and the Margherita. The pizza oven was situated opposite the Farm Shop and customers either enjoyed pizza to go or sat nearby, close to the Lawns Polo Fields, on additional wooden chairs and tables provided by Cowdray. The pizza operation has now closed for the winter months and will re-open next year.

While it has no doubt been a challenging time, the Farm Shop has welcomed the change in attitude of shoppers.

"Psychologically, it has been a tough year and people are treating themselves to good food," said Rupert. "The pandemic has made people more locally focussed and aware of their community. Customers are thankful we have stayed open and that we provide the finest products as well as support local businesses as much as possible. Sourcing food locally, we hope, will remain the new normal."



Cowdray Kitchen Bolognaise received a star in the Great Taste Awards



Farm Shop vegetables are fresh and seasonal



The Deli stocks a wide range of cheeses



Pastry chef Stefano Cerea with his freshly baked produce

**Y**ears before I had ever picked up a polo stick, let alone had a go at playing with one, I had heard about the ‘beautiful Cowdray Estate in West Sussex’, and the Gold Cup for the British Open Polo Championship played on the Estate. Which, whether you follow the sport of polo or not, was always described by my friends in London as ‘an incredible day out’.

Not that I need any persuasion to appreciate the elegance and power of a dynamic equestrian sport – having grown up riding and competing in eventing (the multi-disciplinary challenge of dressage, cross-country and show jumping in one competition) I jump at any chance to get my equestrian fix while living in the city, even as a spectator.

However, since I became the editor of Hurlingham Polo Magazine last year, I found myself ever-closer to the captivating, adrenaline-fuelled world of polo, and it was a natural progression that I should give it a go.

When I arrived for my first lesson with instructor Guy Verdon at Cowdray Park Polo Academy in July earlier this year, it wasn’t the very first time I had ever sat on a polo pony or had a shot at hitting the ball – but it wasn’t far off. Although I started the session off confidently cantering down the field to show that I was ready to ‘hit the ground running’, after a few attempts at the underarm ‘half swing’, Guy patiently brought me back to a walk.

Guy is a registered Hurlingham Polo Association (HPA) Polo coach who has played for more than 40 years and coached all over the world including Argentina, New Zealand, the USA, Spain, Dubai and Brunei. His teaching career has seen him coach all ability levels, including a former English Polo Captain and a James Bond director.

I soon realised that despite being very secure in the saddle and with a natural ‘feel’ for the horse, technique-wise I had to start from the beginning in order to learn polo, and a block of lessons taken over a few months would be the most effective way to improve. While a riding background can be an advantage in some ways, many polo instructors such as Guy actually prefer to teach people with no previous riding experience, as some classical riders ‘want to go too fast too soon’...I’m guilty of that!

My first lesson was at the Ambersham Polo Grounds, just a short drive from the Cowdray Farm Shop in Midhurst. However, most lessons are conducted at Madams Farm, one of the Estate’s polo establishments and home of former 8-goal England International player Alan Kent, who’s

## POLO

# RAISING YOUR GAME

Jemima Wilson, editor of Hurlingham Polo Magazine and style editor at Show London, describes what makes learning to play polo at Cowdray so special.

extensive polo career spanning 30 years has seen him play at all levels worldwide, and he has won the Gold Cup twice.

Despite his polo prowess, Alan believes that polo shouldn’t be intimidating and ensures that Madams Farm is as welcoming to professional players as it is for beginners visiting for lessons. “Guy is a fantastic teacher and we have a great atmosphere here - it’s very relaxed and there’s no pressure,” he says. “Anyone can come and give it a go. You don’t have to be an experienced rider or have amazing hand-eye coordination - we can work on that. It’s one of only two pro-am sports, (the other being sailing), which makes it fun for everyone.”

One of the best things about Madams Farm for an inexperienced yet ambitious new player like me, is the group of talented young and professional players based there with their horses, and the chance that you might catch some of them training on the same field as you, which means you can look at their technique.

My first few lessons concentrated on improving my full swing technique, with Guy giving me several tips and exercises to improve my position on the pony and to make my swing more accurate and effective. I learned the importance of keeping my arm straight throughout the swing, in order to create a pendulum motion; to follow through with the shot after hitting the ball; and to stay close to the horse with my legs further back for maximum stability in the half seat.



Jemima Wilson (left) playing polo



Cowdray Park Polo Academy

As I became more consistent with my full swing, my technique was further refined in lessons three and four, with a focus on twisting my body and leaning off the horse more, so that my left shoulder faced the ball and my head was down and over the ball when I hit it. The backhand shot was also introduced.

The academy aims to take new players to instructional chukka level after around 10 hours of private lessons, creating a game scenario with professionals riding alongside less experienced players to guide them and explain the rules. This is when the ‘ride off’ (where two players jostle at speed to gain possession of the ball) and ‘hooking’ of other player’s sticks can be taught in a safe environment.

But no matter how competently you ‘think’ you can stick and ball in your lessons nothing can prepare you for the first hit out you experience in your first-ever chukka - when eight horses and riders thunder up the field at a gallop to take control of the ball. This is exhilaration at its best.

Of course, not everyone has aspirations to play polo competitively – for some, just learning how to ride, mastering polo skills at a basic level, and enjoying the great outdoors is enough. However, those who do get hooked

on the sport will soon have their sights set on playing at Cowdray’s main grounds, on Lawns 1 or Lawns 2, which, with picturesque ruins as a backdrop, is arguably one of the most iconic places to play polo in the UK, if not the world.

Indeed, the physical demands (and benefits) of playing polo should not be underestimated, as polo fitness trainer Gus Olds, who started his career training professional skiers and tennis players but is now based around Cowdray working with

polo teams from high-goal to low-goal, explained to me: “Whatever sport you play, you have to have a foundation of athleticism and strength, and the biggest thing in polo is being able to rotate effectively.

“When you first start polo, there’s a high chance you’ll get some aches and pains, but as you become more athletic and train more, you’ll feel it less. So, at academy level it’s really important to establish the foundations of good strength and conditioning to enable you to progress quicker.”

The ponies at Cowdray Polo Academy are suitable for all abilities, and it is rare for a polo school to have such high-quality ponies to teach on. I’ve been lucky to ride friends’ ‘playing’ ponies, and as I’ve advanced in the academy, the rides I’ve had on some of the academy’s ponies have been equally responsive and competitive in a chukka, yet always safe and forgiving should I make a mistake.

One thing’s for sure, whatever your polo goal, there is no better place than Cowdray to raise your game.

# Polo without the spectators

Janey Delow, Operations Manager at Cowdray Park Polo Club, describes an unusual polo season.

The polo playing season was placed in jeopardy for the start of the season. Working with the Department of Culture, Media and Sport, polo could start playing but only by following the rules that were in place for other ‘elite’ sports.

Our first match was on the 20th June, eight weeks later than planned and only after a raft of new Covid procedures and risk assessments had been put in place. All our matches have been held “behind closed doors”, with only named essential workers assisting the teams being permitted entrance. It was disappointing for all our members and spectators who have not been able to come along to watch this year.

The positive news was that we were still able to host a fabulous King Power Gold Cup which was won by Jean Francois Decaux’s Next Generation team, aptly called as it featured the world’s No.1 player Adolfo Cambiaso with one of the rising stars of the game - his 14 year old son. The youngest player ever to have been in a winning Gold Cup team at Cowdray. Their opponents team had two of Adolfo’s young nephews as well, providing a dilemma for their grandparents over which team to support! All the games were filmed and our pay to view Cowdray TV channel allowed a worldwide audience to watch a live programme.

Despite the late start to the season, we have managed to play over 340 games and in recognition that the players have been fortunate enough to enjoy their sport, the Club decided to donate the money that would have been spent on prizes to the local Midhurst Food Bank. This is a wonderful local cause and we are proud to have been able to help in a small way.



The King Power Gold Cup Final in full swing

# Tim Dummer:

## 50 Years on the Estate

Interview by Charlotte Verdon

Although born in Surrey, Tim has spent the rest of his life living in Midhurst. In July 2020 he celebrated the extraordinary achievement of 50 years' service as a bricklayer to Cowdray Estate. He has worked for both the current Lord Cowdray and his father, John Cowdray. Tim's heart is deep-rooted at Cowdray; he feels tremendous loyalty and pride and has enjoyed looking back at the changes across the Estate during the last half century.

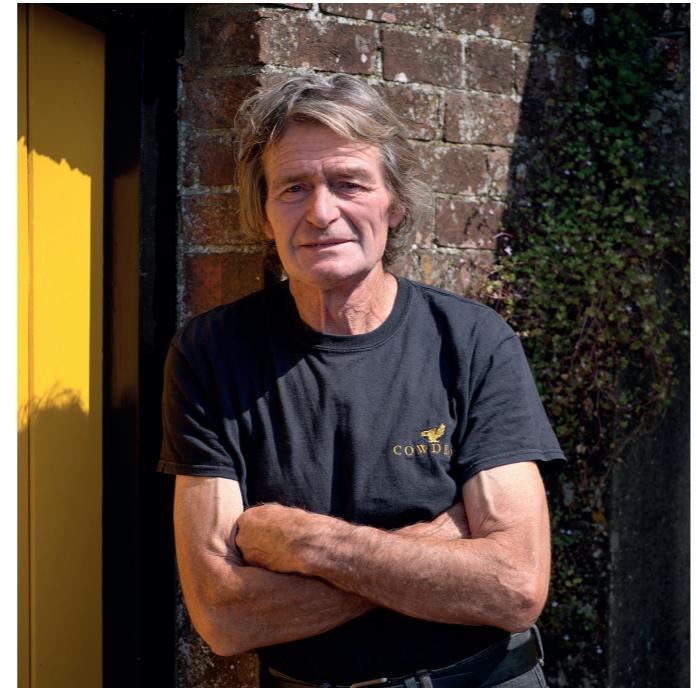
Tim's father, Chief Mechanic and Chairman of Midhurst Town Council, received an MBE for services to the town, whilst his mother, a nurse, worked at the town's Cottage Hospital, having initially been evacuated from London during World War II and then nursed at Portsmouth. It was therefore little surprise that he wished to continue the family allegiance to the area on completion of his studies at Midhurst Secondary School. Following a brief foray with tree surgery and a hitch-hiking tour of France, his father quickly approached Cowdray Estate's architect, Bill Haggis, opening the door to a bricklaying apprenticeship within the team of about 15 staff.

### Tim, can you recall your early years as an employee on the Estate?

The Works Department had one lorry and a van, few of the team could drive. We would report to the office every morning and then be transported to our job in the back of the lorry and collected again at the end of the day. The office is still in the same place today, but I'm glad that every member of the team has their own transport now, drop-off used to take some time!

### Fifty years is a tremendous achievement, what is it that has made you stay loyal?

Undoubtedly the variety of work. When I think back, I have done some entertaining jobs. I am a keen fisherman, so anything water orientated would come my way. I used to be the official 'Black Swan Catcher', a few years ago one needed to be seen by a vet. I was given a boat and a net. It was a particularly feisty bird, I ended up diving in to catch it and then had to walk up the High Street, dripping wet with the squawking bird under my arm. I had a few funny looks and the photo still hangs in the Paint Shop. I have fond memories of the water around Cowdray House too. I moved the fountain from its original position at the back of the House to where it stands on the front lawn today.



Tim Dummer is a bricklayer within the Works team

My regular job at Cowdray House used to be cleaning the swimming pool at the end of the summer; the plug would be pulled, and I'd be put in a boat. Then I'd scrub the walls as the water receded!

### How has your department changed?

My first manager, George Parks, was ex-army. The team were run in that fashion. I've had four bosses since then and the progress is excellent. I've always been encouraged to train further and attend courses, funded by Cowdray. When I think back, we used to risk life and limb up ladders and we even put up our own scaffolding. Luckily, those days are long gone.

### Do you have any particularly memorable projects?

The progress across the Estate is great. It has become commercial, which was essential. I worked as part of the team converting the stable yard into the Farm Shop, I also transformed Kennels Dairy from John Cowdray's fox hound kennels into the dairy. Rather embarrassingly, I lit a bonfire whilst I was working there, too close to the telegraph pole; I learnt about tar and fire and I think there might have been a few hours without the lines...

### The Estate is known as the 'Home of British Polo', did this ever involve you?

I used to attend as a youngster. The Gold Cup final is a great day out for the town and Midhurst always looks its best. When I first worked for Cowdray and for several years after, the Works Department were responsible for set-up. We would put all the kit out, the stands, speakers, car parking barriers and then I'd always volunteer to be a ticket inspector, knowing I'd be able to watch the match and enjoy the parties!



A photograph of Midhurst's Temperance and Commercial Hotel taken in 1908

## A WALK IN THE PAST

Walking on Cowdray land has been a popular pastime for many generations. Local historian **Tania Pons** looks back at the history of two walking areas around Midhurst – South Pond and Close Walks.

**M**idhurst once had a temperance hotel, with an attached confectioners and bakery. The business occupied the Old Market House, opposite the Spread Eagle Hotel, and some adjoining buildings which have since been demolished. Temperance hotels, a spin-off from the Temperance Movement founded by Joseph Livesey, offered every comfort a guest might expect from a hotel, minus the alcohol. A photograph of Midhurst's Temperance and Commercial Hotel, taken in 1908, shows exterior walls crowded with advertisements for tea and every conceivable brand of chocolate. However, among the signage for Lipton's, Rowntree's and Fry's, there was an advertisement of a different order, announcing: BOATS FOR HIRE. These boats were picked up at Midhurst Wharf, off the Chichester Road, and could be rowed along the River Rother, past what would become the River Polo Grounds, and beyond.

The photograph was taken two years after a new vicar had arrived in Midhurst. A man of substantial private means, the Revd Frank Tatchell decided to create a public pleasure ground for the townspeople in an area of woodland near the Wharf known as the Close Walks, which he rented from the Cowdray Estate.

These Close Walks once formed part of the extensive grounds of the original Cowdray House (the Ruins) and boasted centuries-old yew-bordered paths, arranged in a sort of quad. Tatchell commissioned the renowned

horticulturalist, Gertrude Jekyll, to make improvements to the Close Walks and to the nearby South Pond. He then opened the walks to the public.

The Close Walks were particularly popular at bluebell time and when the rhododendrons were in bloom. Peacocks were introduced, a statue of Pan was placed next to a small pond planted with waterlilies, and there was a bandstand where the Town Band put on concerts on high days and holidays. Across the road, South Pond was described as "a pleasure resort" by one newspaper in 1910, with its islands "well clothed with verdure, and the wild fowl are plentiful". It is thought the vicar paid the town's unemployed to look after both sites during his lifetime.

For the few years following the completion of Jekyll's improvements until the boat hire business folded, a picnic in the Close Walks followed by a gentle row down the River Rother would have been the perfect way to spend a sunny afternoon. Nowadays, the Close Walks may no longer be a visitor attraction, but a stroll along the woodland's borders, either under the magnificent canopy of trees along the Selham Road, or along the Public Footpath to the Wharf, is an experience as timeless as it is enjoyable.

*A myriad of footpaths cross the Cowdray Estate allowing walkers to explore a variety of different landscapes. To find out more about walking at Cowdray visit: [www.cowdray.co.uk](http://www.cowdray.co.uk)*

## A FINAL NOTE

We hope you have enjoyed our Winter 2020 Newsletter which again highlights the uniqueness and diversity of the business both created by what we do and the enthusiasm and passion of the team who work here.

The primary objective for the management of the business will always be the balance of maintaining our historic environment and values with the need to be commercially sustainable. However 2020 brought into sharp focus the underpinning benefits of custodianship and a long term vision and values for the holistic management of the Estate. The team will be eternally grateful to Michael and Marina Cowdray for their immediate support and loyalty throughout uncertain and unsettling times. We have also been delighted to witness the community enjoying the Estate which became a vital place of recreation and release during the strict lockdown period and beyond.



We acknowledge that estates need to continually redefine their role within both the community and the landscape where collaboration and understanding have never been so important. However whilst a horrific year to-date we hope the benefits delivered by the Estate and the Cowdray family have been better understood and acknowledged.

**Jonathan Russell**  
Chief Executive, Cowdray Estate

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A view of the South Downs from the Deer Park on an autumnal misty afternoon. Photograph taken by Tom Bunning