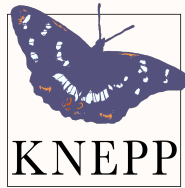


**From:** Knepp Wilding safaris@knepp.co.uk  
**Subject:** News from Knepp 🦋  
**Date:** April 18, 2025 at 11:36 am  
**To:** maryannsteggles@icloud.com

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The first white storks of 2025 start to hatch

Ania and Bartek, the stars of our live web cam, are delighted to announce the hatching of their first chicks of 2025. So far, three have hatched in their nest.

Ania and Bartek took vigilant care of their eggs while they were incubating them, and now they have chicks they are not leaving them alone or exposed. Ever attentive, these sterling parents are nurturing their young, readying them to fledge later in the summer.

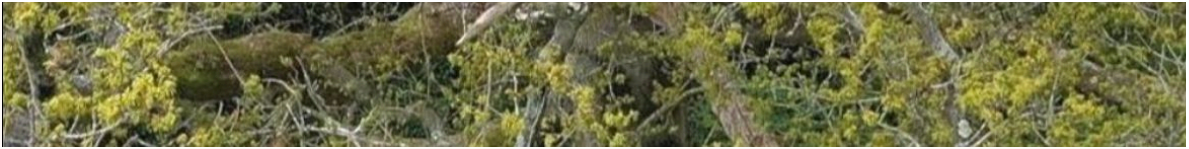
Across our Wildland, other white stork chicks are hatching too. The White Stork Project team have spotted storks exhibiting regurgitating behaviour in three different nests, suggesting they contain chicks. So far, the team have counted 83 eggs in both treetop and ground nests.

Mark your calendars for 22-29 April as the White Stork Project will be running a one-week match funding campaign with the Green Match Fund, meaning all donations will be doubled.

And don't forget the White Stork and Nature Revival Festival in Storrington on 5 May.

And of course, it's not just the storks welcoming young at the moment. See the item further down about the new generation of young animals across Knepp.





*Image directly above from this year. Headline image from a previous year.*

FIND OUT ABOUT THE WHITE STORK PROJECT

## Working seasonally to let ingredients shine: meet Wilding Kitchen's new head chef





RESERVE A TABLE TO TRY THE NEW MENU

In an interview with our new head chef, Alex Dome tells us how Knepp's nature-led ethos, and its top-notch, fresh ingredients, inspired him to join Wilding Kitchen.

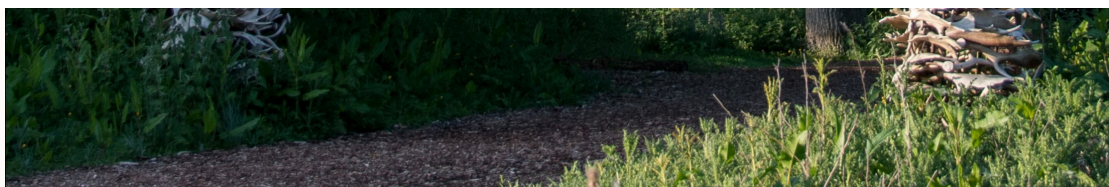
Working with produce grown yards away, with meat from the rewilding project, and with fish caught by one trusted Sussex fisher is amazing, he says. His vision is to let fantastic ingredients shine within a welcoming restaurant which leaves its guests inspired.

Alex said: *"When you come into the Wilding Kitchen, I want you to feel looked after, welcomed and at home. We cook with the best, freshest ingredients and to the highest level, but I want it to feel accessible and for customers to recognise the techniques we're using. I'd love people to feel like they can go home and try to recreate something they've eaten at Wilding Kitchen."*

READ THE INTERVIEW WITH WILDING'S NEW HEAD CHEF, ALEX DOME

## What's on at Knepp





## Pitch-up camping

If there's anything that marks the end of winter, surely it's planning a camping trip... Did you know that at Knepp you can pitch up in our stunning wildflower meadow on the edge of an ancient wood?

Discover our campsite just beyond a grove of fruit trees and through a hand-made arch of farrow deer antlers. From your own pitch, you can enjoy a lazy sundowner listening to birdsong. Or you can relax by the fire after a walk in the Wildland. There's a wood-fired pizza oven, and a wild swimming pond too.

There's camping... and then there's wildlife camping...

(Please note, our campsite is pet-free and for over 12s only.)

BOOK PITCH UP CAMPING

Don't miss our upcoming events:



Recording Garden Wildlife Workshop with  
Kate Bradbury, and Ecology of the  
Rewilded Walled Garden.

*Use the code 'gardens' at checkout.*

storks, butterflies, beavers, wild horses,  
dusk or dawn that you want to learn  
about... we have a safari to pique  
everyone's interest.

## SMALL-SCALE REWILDING

Tony Whitbread joins for workshops in  
smaller-scale rewilding, aimed at people  
with plots smaller than 150-200 acres  
who want to restore nature on their land.

28 May

## AUTHOR SUPPER

Henry Dimbleby and Jemima  
Lewis discuss their book *Ravenous*,  
about reimagining how we eat and  
live to tackle the health and  
climate crises.

1 May

6pm

Wilding Kitchen and Shop

ALL EVENTS

## Rolling stones





March in the rewilded walled garden was a month of disturbing the ground, planting and seed-sowing. The team made like Tamworth pigs, acting as dynamic landscape engineers in the way our free-roaming animals do, in order to drive natural processes in the garden.

The Sussex Bryophyte Society came to survey mosses, hornworts and liverworts. These are often-overlooked but they are important in creating ecosystems as they kickstart soil creation by trapping dust, breaking down rock and creating organic matter.

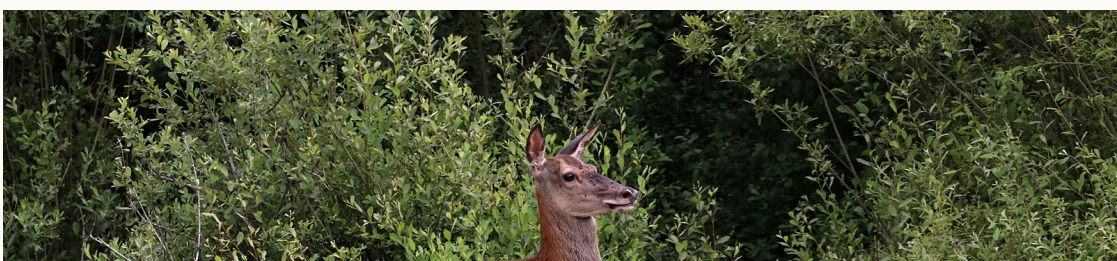
Meanwhile, the team have been clearing and planting areas with a new array of edible and pollinator-friendly plants, extending the range and services for wildlife.

And Moy, and her fellow deputy head gardener, Suzi, spoke at the London Gardeners Network seminar about creating gardens for a changing climate. They discussed the undulating topography and the bowl of the ephemeral pond in the Rewilded Garden which act as reservoirs for rainfall and slow and hold water. And they talked about the benefits of including plants which are accustomed to harsh conditions.

[READ MOY FIERHELLER'S NEW BLOG](#)

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## Thank you for giving our young animals space





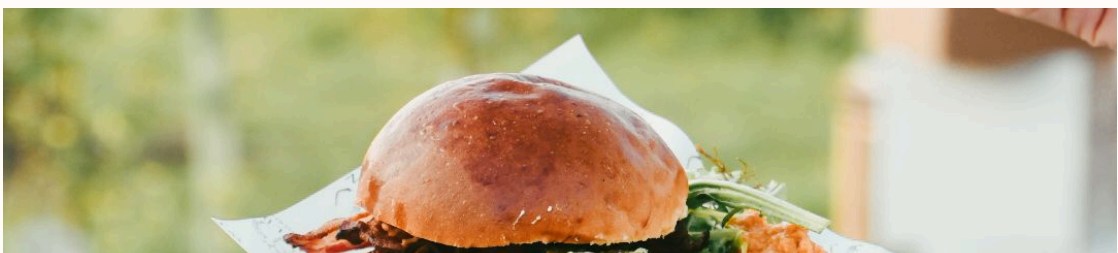
'Tis the season for new life! It's a magical time of year at Knepp, as species across our Wildland start to welcome calves, foals, fawns, piglets and chicks. We're enormously grateful that the vast majority of our considerate community understand the need to give these new families space.

While our animals are docile and used to seeing passers-by, they are, of course, wild. Just like human parents, they have strong instincts to protect their young. So, it is really important to respect our animals, and not be tempted to creep too close for a photo.

For this reason, and others, we're hugely thankful for our walkers who stay on the marked routes, don't leave left-over snacks or sandwiches in the Wildland, who take away their dogs' waste, and keep them on leads. Thank you all.

[SEE OUR FOOTPATH MAP](#)

## BBQ season nears





Starting on 9 May, and on every Friday evening throughout the summer, the Wilding Kitchen chefs will be hosting a barbeque in the restaurant courtyard. Choose either grilled meat from Knepp Wild Range, or a veggie-based option - both accompanied by a fresh leafy salad, grown just yards away in the Market Garden.

The Wilding chefs will be grilling outdoors, so come and say hello, grab a bite and a drink and enjoy an idyllic evening under the sky.

#### BBQS AT THE WILDING KITCHEN

## Book of the month - My Life in Sea Creatures





Science journalist Sabrina Imbler’s stunning debut book explores the creatures of the sea, from the self-sacrificing octopus guarding her eggs to the yeti crab thriving under crushing pressure.

Imbler’s storytelling weaves marine biology into their personal journey as a queer, non-binary, mixed-race writer. By linking the survival of endangered sea creatures to marginalized human communities, they challenge our perceptions of the natural world and reflect on the resilience needed to survive against all odds.

My Life in Sea Creatures has earned praise from the Guardian, New York Times, and Isabella Tree, calling it “a revelation.”

[VISIT THE WILDING SHOP](#)

## Work with us

We're looking for a few brilliant individuals to join our team. See if we have the perfect role for you.

We value diversity in our team as much as we do in our landscape and encourage applicants from all backgrounds to apply.

LEARN MORE & APPLY

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## Join the community



## Discover more

BOOK A TABLE

BUTCHERY

STAY

SAFARI

GARDEN

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