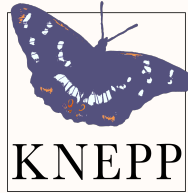


From: Knepp Wilding safaris@knepp.co.uk
Subject: 🦋 Knepp news: bison on the horizon & the Bird Whisperer
Date: April 10, 2026 at 11:33 am
To: maryannsteggles@icloud.com



*In this edition of News from Knepp: could **bison** be the next arrival at Knepp?; celebrating **Tamworth pork** at Knepp Wilding Kitchen; a supper with **Wolf Man & Bird Whisperer**, Andris Fågelviskare; groundbreaking research reveals how **rewilding stores carbon** in our latest nodcast: **songs for nightingales**: **growing your***

...own inspired by the Market Garden; and critiquing bug hotels in **Moy's new blog** from the Rewilded Walled Garden.


Bison on the horizon at Knepp?

In his original 'letter of intent' addressed to the UK government in 2002 at the start of the rewilding project, Charlie Burrell declared his intention to establish a 'biodiverse wilderness area' featuring the three Bs: wild boar, European beaver and European bison. Beavers are now established at Knepp and there are still ambitions for wild boar. But what about bison – a keystone species considered vital to rewilding across Europe?

In a new blog Knepp's ecologist Matt Phelps describes a fact-finding trip to the Netherlands in February, led by Charlie, to see how bison are transforming the Kraansvlak and other nature reserves. By knocking back coarse grasses, stripping bark and creating bare ground through trampling and wallowing, the bison are driving a rich mosaic of habitats, allowing wildflowers, insects and birds - from mining bees to red-backed shrike - to return.

Perhaps the most important lesson is cultural. In the Netherlands, bison are not feared beasts. They are widely accepted as part of the natural landscape, supported by clear communication and public engagement.

How would bison fare in the UK? Well, they were introduced at Wilder Blean in Kent in 2022 and are already opening up dense woodland and boosting biodiversity. So, could bison be next for Knepp?





[Read Matt's blog](#)

A Celebration of Knepp Tamworth Pork, 21 May



The arrival of Tamworth pigs at Knepp sparked an ecological revolution. Their rootling snouts expose bare soil, creating opportunities for pioneer plants. The resurgent sallow supports purple emperor butterflies, now thriving at Knepp in the UK's largest breeding population. 'Weed' species such as fumitory and vetch provide vital food for the critically endangered turtle dove. Knepp is now the only place in the UK where turtle dove numbers are increasing.

We'll be bringing the story of the Tamworths to the table on 21 May with a special supper menu showcasing the very best of Knepp's rewilded pork, with its distinctive nutty flavour derived from an acorn-rich diet.

The three-course meal, inspired by our nose-to-tail ethos, features a variety of cuts and techniques - roast pork belly, tiny pork-filled tortellini in a delicate brodo, slow-cooked pork shoulder, and pork chops. Vegetarians and those who prefer fish will also be in for delectable feast. Followed by delicious desserts.

Reserve your table at
Rootling: A Celebration of
Tamworth Pork

Book a Pasture to Plate
safari

Of Wolves and Birds: supper with Andris Fågelviskare, 30 April

Every child dreams of being able to talk to animals. On 30 April, we're hosting an extraordinary guest, one of the most remarkable field naturalists in Europe, who gets as close as any human can to realising that dream.



Andris Fågelviskare, known as the
Bird Whisperer, grew up in a forest in



Book Of Wolves and Birds
supper, 30 April

Sweden, where he learned the ways of its woodland inhabitants. He can imitate the calls of an astonishing 150 birds. Andris' mission, as he puts it, is 'to bring the voices of the wild into our hearts'.

Join him in conversation with Isabella Tree to learn about his experiences of living amongst wolves in the wild - creatures that couldn't be further from the monsters of fairytales - and hear some of his remarkable bird calls.

The evening begins with a welcome glass of bubbly and, after Andris' talk, with plenty of time for audience Q&A, a delicious three-course dinner in our MICHELIN Green-Starred Wilding Kitchen.

Other author suppers at the Wilding Kitchen





Book Lottie Delamain's
author supper, 23 April



Book Sir Partha Dasgupta's
author supper, 14 May

Graze Expectations: how Knepp's animals capture carbon, in our latest podcast

For many, rewilding is seen as a one-trick pony: restoring wildlife but doing little for climate change. Now, new research conducted at Knepp is challenging that view. In the latest episode of the Knepp Wilding Podcast, Isabella Tree interviews her daughter, Dr Nancy Burrell.

Nancy's PhD research for the University of Oxford, based on 'destructive sampling' of 270 shrubs and trees at Knepp, has found that natural scrubland stores up to four times more carbon than was previously thought.

The implications are significant. Should we continue large-scale tree planting, which can be environmentally damaging and offers limited benefits for wildlife? Or support natural regeneration, with grazing animals shaping the landscape - capturing carbon while creating rich habitats?





[Listen to the Knepp Wildland Podcast](#)

Songs in Nightingale Season, 9 May

Musician and poet Catherine Craig is back by popular demand! Following her wonderful Wintertide event at Christmas, she'll be celebrating nightingales through music and song. These beautiful birds have found a stronghold at Knepp, thanks to the abundance of our rebounding scrubland.



scrubland.

The evening will be relaxed and uplifting, with moments of storytelling and humour. Join us in the candlelit Gathering Barn.



Book Songs in Nightingale Season

Habitat for insects: rethinking nooks, crannies and bug hotels





In her March update, Moy Fierheller tells how this year's spring overhaul of the Rewilded Walled Garden received a boost from Erica McAlister - bug-mad entomologist and Principal Curator at the Natural History Museum. Erica, now on the garden's advisory board, has been giving advice on habitat creation for insects.

Erica explains how sceptical she is about shop-bought bug hotels and DIY kits which can be made of artificial, non-porous materials. These can produce condensation and allow harmful bacteria to build up. Their design can be problematic, too - attracting insects in only to render them vulnerable to predators like parasitic wasps.

Understanding insects' requirements is key to knowing how to build your own bug hotel and other habitats in your garden.

We're thrilled that Erica will be leading insect-focused tours in the garden this year, starting on 11 April. You'll never think of hoverflies the same way again!

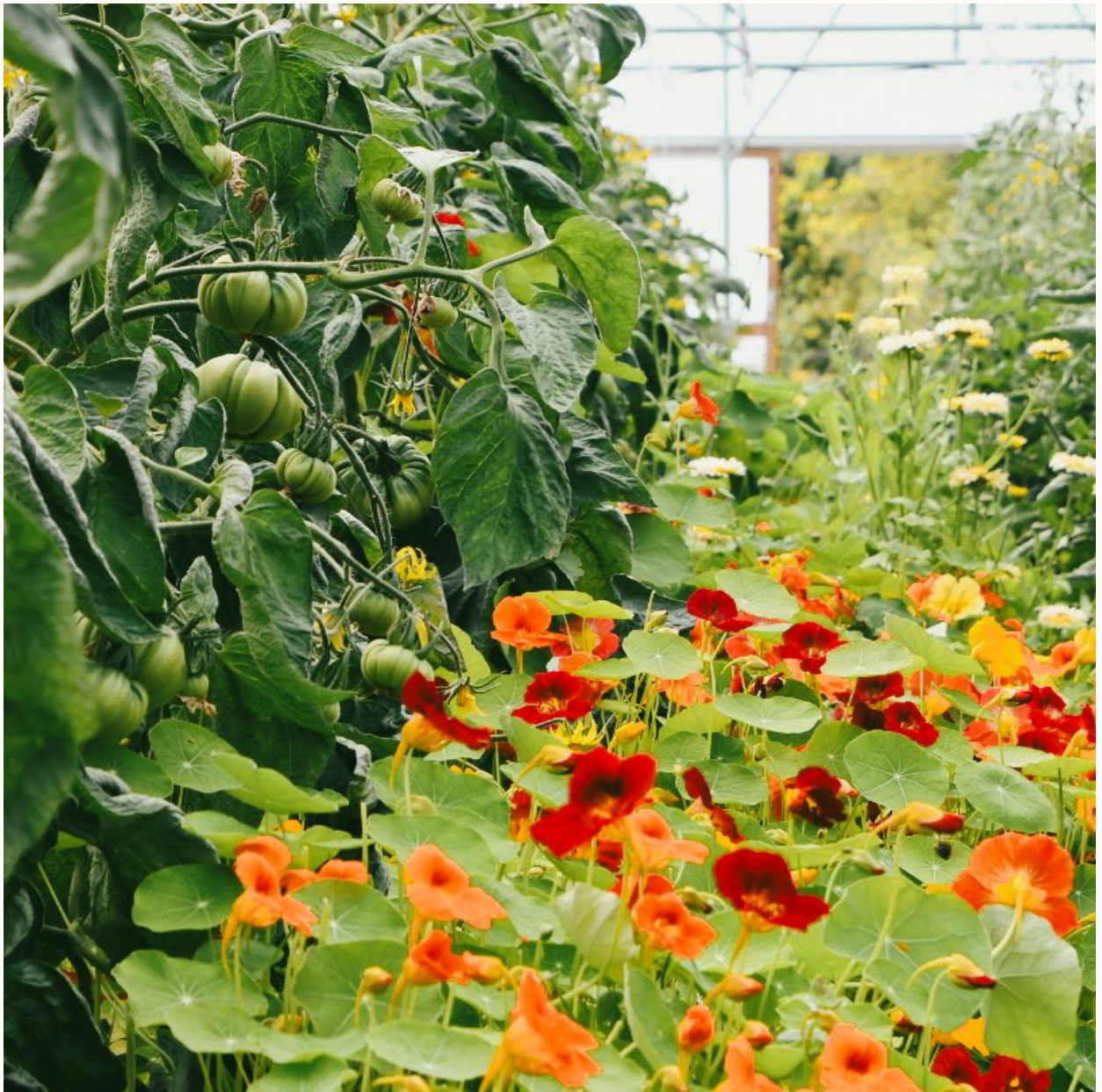
[Read Moy's blog](#)

[Book to join Erica's event 'A Garden of Incredible Insects' on 11 April](#)

Rewild your veg patch for delicious, healthy
produce that cuts your food waste

People who grow their own veg not only eat more greens, but they also produce less food waste than those who don't. That's according to recent research from the University of Sheffield. A team found that people who grow their own fruit and vegetables waste 95% less fresh produce than the UK average.

Food waste is a big problem. Globally, 1.3 billion tonnes of food are wasted every year, generating about 8% of the world's greenhouse gas emissions, and driving up the temperature of our planet.



We're passionate about sustainable food production at Knepp. Our Market Gardeners grow delicious fresh produce for the Wilding Kitchen & Shop, just metres away.

Join a 45-minute walking tour of the Market Garden, led by our growers, to learn how we apply the principles of regenerative growing to the 'field to fork' food we produce for the Wilding Kitchen.

Market Garden tours start Saturday 16 May at 11.30am and run every Saturday until Mid-October.

[Book a Market Garden tour](#)

Safari, tour and stay



[Book a garden visit](#)



[Book a safari](#)



[Glamping & camping](#)

Work with us

We're recruiting for some exciting roles across the estate.



[Find roles at Knepp](#)

Photo credits: Wolf by Jesus Esteban San Jose; bison by Andrzej Kryszpiniuk; walled garden by Charlie Harpur; Nancy Burrell and Isabella Tree by Charlie Burrell

Join the community

Join the community



Discover more

BOOK A TABLE

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STAY

SAFARI

GARDEN



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