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1.0 SUMMARY

This report presents the results of an extensive survey of the remaining structures associated with the brewing industry in Essex. The survey has concentrated upon identifying and assessing the sites and the remaining structures of commercial and industrial scale brewing. It has not, therefore, included the private brewing activity which took place in people's homes, on the farms and estates of the county nor in the various institutions such as religious communities and hospitals.

The survey's purposes are to establish the priorities within the industry, thereby enabling an appropriate response should significant remains become threatened, to assess existing statutory designations and to formulate a coherent management strategy. Assessing the significance of each site and recommending a statutory framework for the future management of remaining structures (principally Listed Building or Conservation Area status or the continuation of existing status) ensures that the site's significance is given proper consideration when change, either alteration or new development, is proposed. Without these means of managing change far fewer brewery sites would have survived so far and there would be further loss of those that still retain significant structures.

Neither Listed Building nor Conservation Area status is intended to prevent change or rule out creativity and imagination in the adaptive re-use of redundant industrial buildings, but they are to be used to prevent unnecessary demolition and unsuitable and insensitive alteration. Such status also does not necessarily preserve the total internal integrity of a building - the spatial layout and the technological features associated with the particular process which took place within the building. This survey has only considered the actual existence of remaining brewery structures on a particular site, their external character, features and architecture and the historical, technological and group significance of the sites. Therefore, within the report there are frequently recommendations regarding internal inspection and assessment.

For the survey 45 sites have been assessed and despite extensive alteration for re-use and demolition there remains a variety of structures which provide evidence of a number of different settings for and scales of brewing activity. This evidence exists in the physically and visually distinctive character of the structures - the form of the buildings which reflects their function, the purpose and scale of the brewing activity which took place there. 75% (*Nigel – this %age will need to be revised when we have included the status of Chapel Hill, Halstead and Stapleford Tawney*) of the buildings assessed are already the subject of some statutory protection.

2.0 INTRODUCTION

2.1 Background

Brewing is an ancient activity known to have been undertaken in Egypt and other pre-Christian cultures and which was well established in Britain by the time of the Roman occupation. It was traditionally a domestic activity for the production of a safe drink, undertaken alongside the domestic production of foodstuffs such as the milling of cereals to produce flour for baking, cheese and butter making. Ale and then beer

(hopped ale) was produced at home for private family consumption, on farms and estates for the landowner's family and workers, and in various institutions (religious communities, colleges and hospitals) for those who lived in and visited them. Brewing also developed on a commercial basis initially in the inns and alehouses which grew up in settlements and along travel routes. The next development was the rise of the common, commercial brewer who brewed in the public house brewhouse for sale there and elsewhere, including to other public houses, or increasingly in an especially designed, separate brewhouse.

Ale and beer were the staple drink up until the 19th century as the alternatives of water and milk were of poor quality and it was not until the 1800s that a safe public water supply and alternatives such as tea were available. Such was the importance of ale to people and within the economy that the first tax on ale was introduced by Henry II in 1188. Henry III established the Assize of Bread and Ale in 1267 to regulate the cost of staple food and drink and Henry VII in 1495 introduced the licensing of alehouses.

Prior to the 18th century more than half the beer produced was done so privately, much of the rest being brewed in inns and alehouses by retail, publican brewers. Common brewers were only significant in the major cities – in the mid 16th century London had 26 common brewers. By 1832 the proportion of beer produced by private brewers had dropped by over half to 22.5%, with retail brewers accounting for 27.5% and common brewers 50%. Private brewing was as low as 2.7% of total production by 1870 and by 1900 common brewers accounted for 95% of the total production.

The 18th century saw a rapid increase in the consumption of beer, especially in the expanding urban, industrial areas. It was safer than water having been boiled as part of the production process and was seen as preferable to gin. This resulted in the rise of the urban commercial/common brewer and the brewery which took advantage of the new technologies offered by the industrial revolution – steam power, mechanisation of processes and new building materials such as cast-iron.

This rise in commercial brewing came about through the familiar industrial economic processes of take-over and merger so that the expanding brewery companies could take over and stifle the competition and also gain access to more retail outlets – the tied houses which those breweries owned. Thus large commercial brewers acquired the home-brew public houses and small local breweries. In the 19th century the number of breweries was declining but the size and complexity of those developed was increasing.

These changes in the structure of the industry from ubiquitous domestic scale brewing for private consumption to large, industrial scale mass production of beer on a commercial basis for the mass markets is reflected in the change to the associated structures. Domestic scale production took place in a small room which was part of the inhabited building or a separate adjacent building (where other domestic production processes and activities may have taken place). There may have been associated buildings such as the malthouse and for storage. Likewise the publican brewer would have had a designated room or brewhouse. However commercial brewers gradually developed new sites for their businesses, the site being dictated

by access to a fresh water supply (wells and flowing water), other raw materials – malted barley and hops – and transport links for bringing in the raw materials and distributing the product. These sites developed as integrated brewery complexes with a combination of a number of component parts:-

- malthouse
- brewhouse
- storage
- cooperage
- bottling plant
- stables and vehicle stores
- heating and power plant
- offices
- houses and
- the tap house

This survey concentrates on the sites of the commercial, increasingly industrial scale, production and hence includes public houses with breweries, small scale, often single structure brewhouses and the integrated brewery complex (although this last category is very wide in the number, configuration and scale of component parts that occurred). Other brewhouses such as those associated with farms, country estates, hospitals and religious communities will have been dealt with elsewhere in relation to surveys of that particular building type for the EHCR.

Although two volumes of the Malthouse Survey have been produced, inevitably other malthouses which were not included in those two earlier volumes are now coming to light. Two such are identified in this survey – that in Stoneham Street, Coggeshall and that at Wethersfield. **Both these structures merit further assessment in order to compare them with those previously assessed and also in the context of the recommendations of this report.**

A list of the sites to be assessed and included in the inventory was drawn up and following the research and fieldwork this list has been broken down into three categories. In the absence of a typology for breweries these three seemingly straight forward categories or types are being proposed although inevitably there are overlaps between the categories and also grey areas in which there is uncertainty as to which category a particular site best fits. The three categories are as follows:

Category	Number of sites
Public House Brewhouses	9
Brewhouses	10
Integrated Brewery Complexes	26
County Total	45

2.2 Layout of the report

The report is divided into several sections. A more detailed consideration of the history of the industry in Essex in the context of the general national summary in

section 2.1 is set out. The process of brewing ale and beer will be described, including an overview of the equipment, technology and power sources involved. There is then a brief consideration of the architectural characteristics of the various categories of brewery considered.

The priorities for each of the categories of breweries are then established, the criteria for statutory protection are critically appraised and additional sites and structures of outstanding merit have been recommended for statutory protection. Schemes of re-use and the detailed recording of structures are also considered.

An inventory is provided at the back of this report containing information on all the sites visited, ordered by Essex Heritage Conservation Record Number (EHCR). Each assessment sheet includes a description of the building(s), their archaeological potential, the site's significance, current legislative status, recommended action and future management strategy. Each site is also graded according to local, regional and national importance. The textual information is supplemented by at least one photograph, a current map extract and a copy from the appropriate O.S. 1st, 2nd and/or 3rd edition map.

3.0 HISTORY of BREWING in ESSEX

This section, as with section 2.1 on the national context, is only a brief summary of the development of the industry in the county. For more detail of the history in Essex, reference should be made to the books and articles listed in the bibliography at the end of the report.

Essentially the history of brewing and the development of commercial brewing in Essex conforms to the national context described above. However, as the County is essentially rural in character the development of the large scale, integrated, industrial brewery complexes was slower and less extensive than in the major urban areas of the country.

As elsewhere the medieval religious communities of Essex are known to have possessed brewhouses. The twelfth century Hatfield Broad Oak Priory (EHCR 4323) had both a malthouse and brewhouse. Waltham Abbey (EHCR 72), Prittlewell Priory and the Carmelite Friary Mansion House at Maldon (EHCR 7729) all had brewhouses.

NAME OF SITE	COMPONENTS	EHCR NUMBER
Hatfield Broad Oak Priory	Malthouse, Brewhouse	4323
Carmelite Friary, Mansion House, Maldon	Brewhouse	7729
Prittlewell Priory	Brewhouse	
Waltham Abbey	Brewhouse	72

Table 1: Religious Communities of Essex with Brewhouses (Source: EHCR & I. P. Peaty)

Essex Breweries : A Comparative Study

Documentary evidence for the widespread existence of private brewhouses can be found in probate inventories and wills. Emmison's analysis of Elizabethan life in Essex, when ale and beer were people's staple drink, has demonstrated that homes had "... brewing equipment, often found in a separate little building referred to as a brewhouse. There may also be a malthouse and a buttery in which the barrels were stored". In Steer's analysis of farm and cottage probate inventories in just two parishes of Essex, 65 references to brewhouses are to be found as well as references to equipment and beer butteries in which the beer in barrels, equipment and vessels were kept.

Many farms and estates of the County are also recorded as having brewhouses, probably the best known being Audley End House, where Robert Adam built the brewhouse in 1763. Ingatestone Hall's brewhouse is earlier, dating from the construction of the new Hall in the mid 16th century. Farms such as Richard Brown's 'Horsfirth Park', Writtle and Thomas Crush's 'Dukes' in Roxwell are recorded in probate inventories as having both a malthouse and a brewhouse; their malthouses were surveyed as part of the Essex County Council malthouse survey (EHCR Nos 15019 and 0688/0689 respectively).

Name of Site	Components	EHCR Number
Audley End House	Brewhouse	
Ingatestone Hall	Brewhouse	
Faulkborne Hall, Witham	Brewhouse	
Dukes Manor, Roxwell	Malthouse & Brewhouse	15019
Horsfirth Park, Writtle	Malthouse & Brewhouse	0688/0689
Olives or Shingle Hall, Great Dunmow	Brewhouse	1232
Lea Hall, Hatfield Broad Oak	Brewhouse	4415
Manor House or The Rookery Farmhouse, Ongar	Malthouse & Brewhouse	4284
Little Laver Grange, Epping	Brewhouse	4113
Parvills. Matching	Brewhouse	4454
Claypits Farm, Thaxted	Brewhouse	1480
Colville Hall, White Roothing	Brewhouse	4356
Old Rectory Cottage, White Roothing	Brewhouse	4360
Gorrells Farm, Highwood	Brewhouse	
Coptfold Farm, Mountnessing	Brewhouse	
Shingleford Farm, Tillingham	Brewhouse	
Sayers Farm, Bobbingworth	Brewhouse	
Russells Farm, Wethersfield	Brewhouse	

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Brook Farm, Wethersfield	Brewhouse	
Sheering Hall Farm, Shalford	Brewhouse	
Lyons Hall Farm, Great Leighs	Brewhouse	
Laburnam Farm, Little Waltham	Brewhouse	
Great Tawney Hall Farm, Stapleford Tawney	Brewhouse	
Patten Farm, Blackmore End	Brewhouse	

Table 2: Farms and Estates of Essex with Brewhouses (Source: EHCR and I. P. Peaty)

However only one hospital in the County is recorded as having had a brewhouse, that being Warley Hospital (EHCR 15137) built between 1851 – 53.

Ale and beer were therefore brewed within institutions for the inhabitants and visitors, by families for their own consumption, by gentlemen for their servants and landowners for their labourers and by publicans for their customers. A number of public house brewhouses were assessed and are included in the inventory, although there certainly were many more of them than the nine to which reference is made. Of the others, the brewhouses have been demolished or altered out of all recognition as part of re-development in the intervening centuries. Even in the case of some of those in the inventory it is uncertain as to within which extant buildings the brewing took place.

Although there were common brewers in the major urban areas in the 16th century, they probably did not exist in Essex until much later. They were certainly in business in the second half of the 18th century, especially when the tied house began to come into existence in the County. Henry Skingley the Coggeshall brewer was certainly expanding his number of tied houses from 1769 onwards. Robert Andrew's brewery in North Hill, Colchester (EHCR No xxxxx), Fisher Unwin's in Bridge Street, Coggeshall (EHCR No xxxxx), both date from the late 18th century. Joseph and John Savill (father and son baymakers of Bocking) record in their diary for the date 23rd January 1772 that 'Mess. Tabor, English and Co began brewing in their Common Brewing Office'.

The purchase of public houses by a brewery which then became tied houses achieved both further outlets for that brewery's product and also, if the publican was a brewer, the elimination of a competitor. Likewise when the breweries began to take over other breweries it again achieved both ends of increasing the number of outlets, if the taken-over brewery had tied houses, and elimination of competition. Although initially when a brewery was bought by another brewer, the purchasing brewer may have continued the operation of the business he had just acquired, gradually brewing at acquired breweries would cease on acquisition, the purchasing brewer preferring to increase capacity on his main central site. This latter case became more and more possible as the size and complexity of breweries increased throughout the 19th

century as the new technologies and building materials became more widely available and used in the brewing industry. The now redundant taken-over brewery would have its equipment removed and be sold for other uses or even demolished. In a number of instances the equipment would be removed and sold and then the buildings and site would become a local depot for the brewery which had just purchased it.

Thus, by way of some examples, Ward's at Foxearth were taken over by Taylor Walker in 1957 who were themselves taken over by Ind Coope in 1959. Ind Coope had previously also taken over the Colchester Brewing Co. in 1925 who, trading at the Eagle Brewery, Colchester, had already taken over the adjacent East Hill Brewery a few years earlier. Thomas Daniell & Sons at West Bergholt merged with Daniell Bros. at the Castle Brewery, Colchester in 1892 and were taken over by Truman, Hanbury & Buxton Co. Ltd. in 1958. Seabrooke & Sons of Grays took over Blythe & Squier at Stanford-le-Hope in 1914 and also the Great Baddow Brewery in 1927 and were themselves taken over by Charringtons.

At a number of Essex breweries when they were purchased brewing activity ceased and they became local distribution depots for the new owners. Thus the Anchor Brewery, Abridge became a depot when taken over by Whitbreads in 1898 and The Eagle Brewery, Colchester when taken over by Ind Coope in 1925. Bocking Brewery taken over by Greene King became a depot in 1939, and West Bergholt Brewery taken over by Trumans became a depot in 1959.

Thus the number of breweries in the County gradually decreased from the late 19th century onwards and although some of the sites saw a second existence as distribution depots or in other light industrial or commercial uses, many were eventually demolished, resulting in the loss of at least a substantial part of them if not all of the brewery structures. Thus as well as numerous smaller sites, major breweries of the County have been lost including William Bradford's 25 Quarter brewery for H. Luker & Co in Southend (1891) and Seabrooke & Sons brewery at Grays (1819).

Take overs know no boundaries of time or space and they continue today on an international, not just a regional or even national, scale. In Essex the generally smaller scale, local and often rural nature of the industry, its slowness to adopt the new technologies (e.g. steam power was not introduced until the mid 19th century) and hence the existence of only a few major brewing complexes, gave the industry a character which made it vulnerable to take over and it never became a viable base for a national company. The only remaining producing brewery in Essex is the independent Ridley & Sons brewery at Hartford End. There are however emerging new micro breweries of which Essex now has two examples, the Crouch Vale Brewery at South Woodham Ferrers and the Mighty Oak Brewery at Maldon.

The other site in Essex associated with the brewing industry apart from the many maltings was the Isinglass Factory in Coggeshall. Isinglass was used in the latter stages of brewing to clear the beer and is the dried, prepared swim bladder of various species of fish. The Coggeshall Isinglass factory was originally in the mid 19th century a tannery, but by 1847 had been converted to the production of gelatine

and 'patent isinglass' for Thomas C. Swinborne & Co. The site is currently due to be re-developed and an Historical Building Appraisal was undertaken in 1997.

4.0 PROCESS and TECHNOLOGY

The principal ingredients of beer are:

- malt – malted barley being the commonest cereal used, providing starch (converted to sugar), colour and flavour
- water – known as 'liquor', local sources providing particular mineral properties and, therefore, character
- hops – providing flavour and aroma
- yeast – for converting the sugar to alcohol and can influence flavour

Also for some beers extra sugar will be added at the boiling stage in the process, which will affect colour, flavour and body.

The following is a brief summary of what can be a very complex process and reference should be made to texts in the bibliography for more details.

The various ingredients firstly have to be taken into the buildings and stored. Malt (and hops) was usually taken in via a lucam – a projecting covered in hoisting mechanism to an upper storey – to the malt store prior to being stored in hoppers. The water, obtained from a local well, spring or stream source giving the final brew a particular local character, was stored in tanks in an upper storey.

The process begins with the milling of the malted barley to form the grist, the husks of the barley being cracked open only by being roughly ground. The grist, stored in a grist case, is then mixed with the water/liquor at about 65°C from the copper, initially fired directly by a furnace. The mixture is fed into the mash tun for about an hour, where the starch is converted to sugar which dissolves in the liquor forming the wort. The wort is drawn off through the perforated base of the mash tun into the underback ('back' is the name given to a vessel used for that particular stage of the process). The remaining solid mash is sprayed with water to remove any remaining sugar; a process known as sparging.

The wort is transferred to the copper for boiling, hops being added at this point along with any extra sugar that may be needed for that particular beer. The boiling extracts flavour and aroma from the hops, sterilises the brew and lasts for one to two hours. The spent hops are then filtered out in a perforated vessel - hopback - and the wort is cooled prior to fermentation. Originally large, shallow tanks were used for this purpose and these would have been situated near the top of the brewhouse where good ventilation could be made available, usually via louvred openings. During the nineteenth century this was increasingly undertaken by passing it through a heat exchanger, often using cold liquor as the coolant. The cooled wort is then passed into the fermentation vessel and the yeast is pitched in, the whole being controlled at about 20°C to allow the yeast to convert the sugar into alcohol and this takes between four and eight days.

The beer is then stored either in conditioning tanks at -1°C , for three days for maturing at the brewery before being put into kegs, bottles or cans; or it is put into casks – racking – for use as draught beer. In traditional brewing the beer was at this stage mixed with hops, sugar and isinglass finings which settle out the solids in the cask leaving the beer clear and bright.

This process would have been very familiar to the private brewer of a great house, farm, cottage or institution and to the publican. They would by the sixteenth century be working in a brewhouse which would contain all the necessary equipment and in which most of the processes took place. Thus brewhouses contained the copper, mash tun, fermentation vessel, cooler, barrels and various other vessels, plus equipment for transferring the liquid from one vessel to another. The movement of the ingredients from one stage and vessel to another would have been mainly achieved by human handling and pumping, with some help from gravity. Human power would also have been used for the mixing of ingredients at the appropriate stages, such as stirring the mash. Ale was at this time the main drink as the water available was not always of good quality – the boiling of the wort ridding the liquor of its impurities. Large quantities were, therefore, consumed and hence much beer was what was known as ‘small beer’ – that is weak beer – rather than strong ale.

From the beginning of the 1700s common brewers became more numerous in London when porter became popular and then in the 1800s in other large towns and cities. They were responding to the increases in demand for beer from the rising populations of these industrial, urban areas in which the quality of the drinking water was declining due to human and industrial pollution. They also had at their disposal the new technologies of the industrial revolution – mechanisation, steam power and quantities of building materials – and were thus able to move away from domestic scale, human powered brewing to industrial scale production of large quantities of beer to meet the increasing demands. Although the process remained the same, this increased scale of production impacted upon the technology used and the structures in which the process took place.

Human power was not sufficient for this increasing scale of production and gravity was one part of the solution. After the cold water had been pumped up to the storage tank and dry ingredients hoisted to the top storey stores, they could descend from one process and vessel to the next by gravity. This resulted in the traditional tower brewhouse the top of which was used as storage (and also for coolers), successive processes taking place on subsequent lower floors, until racking and bottling took place on the ground floor or even in a cellar. There was however the need to raise the liquor and dry ingredients to the top of the brewhouse in the first instance, also the wort for cooling and, depending upon the height and plan of the brewhouse, the need to pump the wort from one process to the next. Thus gravity had to be supplemented by horse and water power.

Although favoured by many, the compact tower brewery, once constructed and equipped offered little flexibility and scope for expansion as demand increased. The pumping system to move wort around was seen as providing this flexibility and scope to expand and this could be achieved from the late eighteenth century onwards by adopting steam power for lifting, pumping, milling, mixing and heating, sometimes in combination with gravity. The increasing scale of production and use of

new technologies resulted in the brewery being more than just a brewhouse, but rather a complex of a number of structures with different purposes. Different processes were now on such a scale in themselves that these began to take place in separate buildings – storage, malt mills and mashing in the brewing tower, fermentation and racking in a fermenting house and a separate building for the steam producing processes containing the boiler, engine, pumps, wort copper and hop back. Steam power also required a chimney stack and often a water tower. Stables would always have been required for those horses which provided power and those which pulled the drays distributing the beer. Garages would have been required when lorries were introduced. Other component buildings would have included malthouses, racking and bottling plants, cooperages, storage, offices, a brewery tap, brewer's house and workers' housing, often all arranged around a central yard.

5.0 ARCHITECTURE

Most of the public houses and their brewhouses generally reflect the vernacular architecture, the ubiquitous timber-frame, weather-boarding and clay tiled roofs of Essex. There is also evidence of the use of slate on the roofs, such as at Messing (EHCR No xxxxx) and Radwinter (EHCR No xxxxx). Brick gradually becomes the building material of choice, however, as there is no local building stone available and hence most of the single brewhouses and the larger brewery complexes are of brick. Slate also becomes the more common roofing material. Some single brewhouses were to be found in timber-framed structures, but this was usually when the structure pre-dated the brewing activity, such as at Market End, Coggeshall (EHCR No xxxxx).

The early brewhouses were generally designed and built by the brewers themselves and brewery engineers. It was they who were most familiar with the process and the most efficient configuration of the structure and the technology in order to deliver the process within. Thus even during the 19th century when breweries were becoming larger and more complex brewers engineers were still the principal designers of the whole complex.

The form of the breweries very much followed the function within. Thus the tower brewery became common allowing the storage of raw materials at the top and the flow of those materials by gravity through the various processes involved in producing the beer. Typical of breweries would be such features as the lucam for taking in the raw materials to an upper storey and ridge ventilators or louvred windows which allowed the cooling of the wort prior to fermentation. As breweries became more industrial in scale and technology so the brick structures became industrial classical in style with such features as pilasters, arcading and arched metal windows.

In the second half of the 19th century the brewers' architect as an architect specialising in breweries became established as it became acceptable for them to be involved in industrial building design. With them came the ornamental brewery which was not just a functional industrial building but one which also became a significant structure within the townscape reflecting the size, influence, wealth, pride and standing of the brewer and also as an advertisement for the product. These ornamental breweries were however few within Essex and only those at Great

Baddow (EHCR No xxxxx), East Hill Colchester (EHCR No xxxxx) and the Eagle Brewery, Colchester (EHCR No xxxxx) remain as examples of architect designed and ornamental breweries.

6.0 PRIORITIES

The priorities for the industry are divided into three categories: public houses with associated brewhouses; stand-alone brewhouses with no other significant contemporaneous associated components on the same site; and integrated brewery complexes which consist of brewhouses and also at least one other associated component structure (e.g. a malthouse). This latter category extends from relatively small scale sites with just two or three component structures to, at the most developed extent, the large scale, industrial, multi-component brewery complexes.

6.1 Public Houses

This category consists of nine sites of public houses where brewing activity also took place. These, therefore, are amongst the earliest sites in the inventory, the structures themselves dating from as early as the 16th century and brewing certainly taking place in the 18th century if not earlier. As with all the categories the individual sites vary from the village public house (e.g. Messing, EHCR No xxxxx) through to those in the major urban areas (e.g. King's Head Inn, Colchester, EHCR No xxxxx). The actual structures in which the brewing activity took place are rarely easily identifiable with external inspection only as they will have been much altered over the intervening decades since brewing ceased.

The significance of the sites is therefore generally low in the brewing context although many of the structures themselves are of significance to the local streetscape due to their construction and history. Two are assessed as being of more than local significance due to the existence of what was probably the actual brewhouse, these being the former Talbot Inn at Stapleford Tawney (EHCR No xxxxx) and The Brewers Arms at Brightlingsea (EHCR No xxxxx). The extent of the statutory protection of the sites is high with 77% being either Listed Grade II, within the Conservation area or both (*Nigel, this %age will need to be revised dependent upon the current status of Talbot House.*). There are no recommendations for changes in the current status (*although this is again dependent on the current status of Talbot House as some protection of the brewhouse should be considered*) but the main recommendations are for internal inspection, assessment and recording of three of the sites including Talbot House, Stapleford Tawney.

Current Use and Status of Public House Brewhouses

SITE NAME	PRESENT USE	CURRENT STATUS
The Old Crown Inn, Messing	Public House	Listed Grade II and Conservation Area
The Old Brewery, Radwinter	Private House	Conservation Area

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Talbot House, Stapleford Tawney	Private House	?
The Brewers Arms, Brightlingsea	Public House	Listed Grade II
The Plough, Clacton-on-Sea	Public House	Listed Grade II and Conservation Area
36 – 38 Castle Street, Saffron Walden	Private House	Listed Grade II
Kings Road, Brentwood	Public House and retail	None
The Swan, Witham	Public House	Conservation Area
King's Head Inn, Colchester	Offices	Conservation Area

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Public House Brewhouses

SITE NAME	SIGNIFICANCE	CURRENT STATUS	ACTION	MANAGEMENT
The Old Crown Inn, Messing	Slight in brewing context, but traditional village public house is an important feature of the village	Listed Grade II & Conservation Area	Maintain current status	The building is in use as a public house and as such is well maintained
The Old Brewery, Radwinter	Slight in brewing context, but the building is an important feature of the village	Conservation Area	Maintain current status	The building is in use as a private house and as such is well maintained
Talbot House, Stapleford Tawney	To retain such an intact brewhouse makes this one of the more significant of this category	?	?	The building is in use as a private house and as such is well maintained. Internal inspection recommended
The Brewers Arms, Brightlingsea	To retain such an intact brewhouse makes this one of the more significant of this category	Listed Grade II	Maintain current status	The building is in use as a public house and as such is well maintained. Internal inspection recommended
The Plough, Clacton-on-Sea	Slight in brewing context, but the building is an important feature of the townscape	Listed Grade II & Conservation Area	Maintain current status	The building is in use as a public house and as such is well maintained
36 – 38 Castle Street, Saffron Walden	Slight in brewing context, but the building is an important feature of the townscape	Listed Grade II	Maintain current status	The building is in use as a private house and as such is well maintained
Kings Road, Brentwood	Slight considering the extent of alterations to the site & structures	None	None	Structures are in use as a public house and shops and are fairly well maintained. Internal inspection recommended
The Swan, Witham	Slight in brewing context, but the building is an important feature of the townscape	Conservation Area	Maintain current status	The building is in use as a public house and as such is well maintained
King's Head Inn, Colchester	Slight in brewing context, but the building is an important feature of the townscape	Conservation Area	Maintain current status	The building is in use as offices and as such is well maintained

6.2 Brewhouses

This category consists of ten sites of brewhouses with no identified significant contemporaneous associated component structures on the site. These date mainly from the 19th century, although the Cellar Brewery, 6 Bridge Street, Coggeshall (EHCR No xxxxx) dates from the late 18th century and that at Market End, Coggeshall (EHCR No xxxxx) may also be earlier. Again their location ranges from the rural (e.g. Fordham Heath, EHCR No xxxxx) to the urban (163 – 169 High Street, Brentwood, EHCR No xxxxx). The actual structures where the brewing activity took place range from those that have been demolished (e.g. Stansted Mountfitchet, EHCR No xxxxx), though those that are not easily identifiable from external inspection only (e.g. Fordham Heath) to those in the majority that have been greatly altered.

The significance of the sites is generally low in the brewing context although some of the structures themselves are of significance to the local streetscape due to their construction and history. All are therefore at best of local significance only. The extent of statutory protection of the sites is fairly high with 60% being either Listed Grade II, within the Conservation Area or both (*Nigel, this %age will need to be revised dependent upon the current status of Chapel Hill, Halstead.*). There are no recommendations for changes to the current status although there are recommendations for internal inspection, assessment and recording on four sites and also trial trenching on three sites.

Current Use and Status of Brewhouses

SITE NAME	PRESENT USE	CURRENT STATUS
Fordham Heath Brewery	Private House(s)	None
Hatfield Heath Brewery	Offices	None
Great Chesterford	Private House	Conservation Area
Stansted Mountfitchet	Private House	Conservation Area
Robins Brook Brewery, Coggeshall	Derelict	None
Cellar Brewery, 6 Bridge Street, Coggeshall	Private House	Conservation Area
3 – 7 Market End, Coggeshall	Retail	Listed Grade II and Conservation Area
Crown Brewery, Great Dunmow	Retail	Conservation Area
41 Chapel Hill, Halstead	Light Industrial	?
163 – 169 High Street Brentwood	Private Houses and Dental Surgery	Listed Grade II and Conservation Area

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Brewhouses

SITE NAME	SIGNIFICANCE	CURRENT STATUS	ACTION	MANAGEMENT
Fordham Heath Brewery	Slight in the brewing context	None	None	When the opportunity arises a more intensive survey & assessment of all structures is recommended
Hatfield Heath Brewery	Slight in the brewing context	None	None	The building is in use as offices and seems well maintained
Great Chesterford	Slight, although there may be below ground evidence of former structures	Conservation Area	Maintain current status	Currently in use as private houses and well maintained. Trial trenching is recommended
Stansted Mountfitchet	Slight due to demolition	Conservation Area	Maintain current status	'Brewery House' is in use as a private house and is well maintained
Robins Brook Brewery, Coggeshall	Slight in the brewing context	None	None	Although derelict building survey and below ground investigations are recommended
Cellar Brewery, 6 Bridge Street, Coggeshall	Slight in the brewing context, but the building is an important feature of the townscape	Conservation Area	Maintain current status	The building is in use as a private house and is well maintained
3 – 7 Market End, Coggeshall	Slight in the brewing context, but the building is an important feature of the townscape	Listed Grade II and Conservation Area	Maintain current status	Empty and for sale. Internal inspection is recommended
Crown Brewery, Great Dunmow	Slight in the brewing context, but the building is an important feature of the townscape	Conservation Area	Maintain current status	The building is in use as a shop and is fairly well maintained
41 Chapel Hill, Halstead	Slight, although there may be below ground evidence of former structures	?	?	Internal inspection of the current structure and trial trenching is recommended
163 – 169 High Street Brentwood	Slight in the brewing context	Listed Grade II and Conservation Area	Maintain current status	The building is in use and well maintained

6.3 Integrated Brewery Complexes

This category consists of the majority of the sites, 26 in all, where there was as well as the brewhouse at least one other significant contemporaneous brewery component structure on the site. Inevitably this means that this category ranges from those sites with just the brewhouse and a malthouse (e.g. Bocking Brewery, EHCR No xxxxx) to the large scale, industrial, multi-component brewery complexes such as East Hill Brewery, Colchester (EHCR No xxxxx). They all date from the 19th century with the exception of Cook's Brewery, Tidings Hill, Halstead (EHCR No xxxxx) which is early 20th century. Again, perhaps somewhat surprisingly, the location of these breweries ranges from a number of large breweries with a rural location (e.g. Ridley's Hartford Heath Brewery, EHCR No xxxxx) to those within the major urban areas of Chelmsford and Colchester. The number of extant component structures varies as sites have been the inevitable subject of much demolition and alteration over the intervening decades since brewing ceased on the sites. However in many cases existing structures and their original function are easily identifiable. The extent of statutory protection of the structures is again very high, 85% of the structures being either Listed Grade II, within the Conservation Area or both.

Current use and status of integrated brewery complexes

SITE NAME	PRESENT USE	CURRENT STATUS
Ridley's Brewery, Hartford End	Brewery	None
Ward's Brewery, Foxearth	Offices and residential	Conservation Area
Anchor Brewery, Abridge	Public House	Conservation Area
Bocking Brewery, Bocking	Restaurant and retail	Listed Grade II and Conservation Area
32/32A Church Street, Coggeshall	Club	Listed Grade II and Conservation Area
19 – 17 Stoneham Street, Coggeshall	Private House and Hall	Listed Grade II and Conservation Area
Little Coggeshall Brewery, Coggeshall	Private Houses	Listed Grade II and Conservation Area
Dunmow Brewery, Great Dunmow	Private Houses and Public House	Conservation Area
Epping Brewery, Epping	Private House and Light Industrial	None
Great Baddow Brewery, Great Baddow	Retail	Listed Grade II and Conservation Area
Hatfield Brewery, Hatfield Peverel	Private Houses	Listed Grade II (part)
Marden Ash Brewery, Ongar	Private Houses	Listed Grade II (part)
East Donyland Brewery, Rowhedge	Light Industrial	None
Stanford-le-hope Brewery, Stanford-le-Hope	Light Industrial	Conservation Area

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Wethersfield Brewery, Wethersfield	Private Houses, Hall and Public House	Conservation Area
Writtle Brewery, Writtle	Private Houses	Conservation Area
West Bergholt Brewery, West Bergholt	Private Residences	Listed Grade II
Adams Brewery, Halstead	Local Authority Offices and Depot	Listed Grade II and Conservation Area
Cook's Brewery, Halstead	Dis-used at present	None
23 – 25 Gold Street, Saffron Walden	Private House	Listed Grade II and Conservation Area
Anchor Brewery, Saffron Walden	Private Residences	Conservation Area
North Hill Brewery, Colchester	Offices	Conservation Area
Eagle Brewery, Colchester	Offices and Private Residences	Listed Grade II and Conservation Area
East Hill Brewery, Colchester	Offices	Listed Grade II and Conservation Area
Castle Brewery, Colchester	Local Authority	Conservation Area
Gray's Brewery, Chelmsford	Retail	Listed Grade II

There is one recommendation for re-grading, one recommendation for the Listing of a site currently not protected and one where following an Historic Building Appraisal a form of protection may be assessed as appropriate for at least part of the site.

Two sites are deemed to be of national importance. One is the only remaining operational brewery in Essex, the 160 year old Ridley's Brewery at Hartford End (EHCR No xxxxx) which remains essentially unaltered since it was built and has remained as a family business since establishment. The other is the Little Coggeshall Brewery (EHCR No xxxxx) which is a rare example of a small family run brewery and which despite other uses since brewing ceased and recent conversion to private houses, retains technology, signing and other artifacts which provide an opportunity to record the brewing process throughout the site. A third is deemed to be of regional/national importance, the brewery in Wethersfield (EHCR No xxxxx) which retains a number of component parts, although in new and different uses (except for the public house) and hence comprise a rare example of a large brewery complex in a rural, village setting and of group value.

Nine sites are of regional importance. Those at Abridge (EHCR No xxxxx), Stoneham Street, Coggeshall (EHCR No xxxxx), Trinity Street (EHCR No xxxxx) and Tidings Hill (EHCR No xxxxx) Halstead, which all retain at least two identifiable original structures. The Castle Brewery, Colchester (EHCR No xxxxx) and Gray's Brewery, Chelmsford (EHCR No xxxxx) again retain at least two identifiable structures and are of classic industrial architecture. Those breweries at Great Baddow (EHCR No xxxxx), The Eagle Brewery, Colchester (EHCR No xxxxx) and East Hill, Colchester (EHCR No xxxxx) are the only remaining Essex breweries which were built in an ornamental style, Great Baddow and The Eagle being associated with nationally recognised brewers' architects. A further two sites are of

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local/regional importance, these being Church Street, Coggeshall (EHCR No xxxxx) which retains some less significant components, and West Bergholt (EHCR No xxxxx), which although a major structure has been extensively adapted and altered.

Twelve sites are of at best local importance, all having suffered major loss of components and alteration to remaining structures to such an extent that it is now difficult in the field to appreciate the scale and type of activity which once took place there. The extant structures are, however, of architectural and historical significance to the local streetscape.

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Integrated Brewery Complexes

SITE NAME	SIGNIFICANCE	CURRENT STATUS	ACTION	MANAGEMENT
Ridley's Brewery, Hartford End	The only remaining operational brewery in Essex, 160 years old	None	List Grade II	Still in use as a brewery. Recommend full building record in text, drawings, photos & video, plus oral history record
Ward's Brewery, Foxearth	Slight due to demolition and alteration of extant structures	Conservation Area	Maintain current status	In use as offices and private house and as such well maintained
Anchor Brewery, Abridge	A rare group of rural brewery structures	Conservation Area	Maintain current status	In use as public house and as such well maintained. Outbuildings recommended for internal inspection
Bocking Brewery, Bocking	Slight due to alteration of extant structures	Listed Grade II and Conservation Area	Maintain current status	In use and fairly well maintained. Internal inspection recommended
32/32A Church Street, Coggeshall	A rare group of market town brewery structures	Listed Grade II and Conservation Area	Maintain current status	Main structure in use and well maintained. Full site and building survey recommended
19 – 17 Stoneham Street, Coggeshall	A rare group of market town brewery structures	Listed Grade II and Conservation Area	Maintain current status	In use as hall and private houses and as such well maintained. Malthouse must be assessed.
Little Coggeshall Brewery, Coggeshall	Rare example of a small family run brewery retaining many significant features	Listed Grade II and Conservation Area	Maintain current status	In use as private houses and as such well maintained
Dunmow Brewery, Great Dunmow	Slight due to demolition and alteration of extant structures	Conservation Area	Maintain current status	In use as public house and private houses and as such well maintained
Epping Brewery, Epping	Slight considering extent of demolition	None	None	In use as light industrial and private house and as such well maintained. Recording, especially outbuildings, recommended

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Great Baddow Brewery, Great Baddow	Good, largely intact example of an integrated brewery complex in a large village and ornamental style	Listed Grade II and Conservation Area	Maintain current status	In use as retail premises and as such well maintained
Hatfield Brewery, Hatfield Peverel	Slight due to demolition and alteration of extant structures	Listed Grade II (part)	Maintain current status	In use as private houses and as such well maintained
Marden Ash Brewery, Ongar	Slight in brewing context due to extent of alteration	Listed Grade II (part)	Maintain current status	In use as private houses and as such well maintained
East Donyland Brewery, Rowhedge	Slight due to extent of demolition	None	None	None
Stanford-le-hope Brewery, Stanford-le-Hope	Slight in brewing context due to extent of alterations	Conservation Area	Maintain current status	In use as putty factory and as such well maintained. Should it be subject to development proposal, internal inspection and recording recommended
Wethersfield Brewery, Wethersfield	Rare example of a large rural village brewery complex, intact, in use and of group value	Conservation Area	Re-grade to Listed Building Grade II	All structures are in use and generally well maintained. All are recommended for recording, especially the malthouse, mapping as a group and no in-filling development
Writtle Brewery, Writtle	Slight due to demolition and alteration of extant structures	Conservation Area	Maintain current status	In use as a private house and well maintained. Internal inspection recommended
West Bergholt Brewery, West Bergholt	Slight due to demolition and alteration of extant structures	Listed Grade II	Maintain current status	In use as private houses and as such well maintained
Adams Brewery, Halstead	Site of lower significance than others although malthouse is of significance	Listed Grade II and Conservation Area	Maintain current status	Although all structures in current use, not all are well maintained. The malthouse particularly requires remedial work

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Cook's Brewery, Halstead	Near complete example of an early 20 th century family run brewery and as such unique	None	Dependent upon outcome of Historic Building Appraisal	As part of any planning permission an Historic Building Appraisal is recommended
23 – 25 Gold Street, Saffron Walden	Slight in the brewing context	Listed Grade II and Conservation Area	Maintain current status	In use as private houses and as such well maintained
Anchor Brewery, Saffron Walden	Slight in the brewing context although still testifies to the scale of activity	Conservation Area	Maintain current status	In use as private houses and as such well maintained
North Hill Brewery, Colchester	Slight due to demolition and alteration of extant structures	Conservation Area	Maintain current status	In use as offices and as such well maintained
Eagle Brewery, Colchester	High due to association with Stopes, ornamental in style and extant structures	Listed Grade II and Conservation Area	Maintain current status	In use as private houses and offices and as such well maintained
East Hill Brewery, Colchester	Slight in the brewing context although still testifies to the scale of activity	Listed Grade II and Conservation Area	Maintain current status	In use as offices and as such well maintained
Castle Brewery, Colchester	High as brewhouse and malthouse are intact	Conservation Area	Maintain current status	In use by Local Authority and fairly well maintained. Internal inspection and recording recommended
Gray's Brewery, Chelmsford	A good example of types and configuration of structures of an industrial brewery	Listed Grade II	Maintain current status	In retail use and as such well maintained. Internal inspection recommended

7.0 ADAPTIVE RE-USE and RECORDING

There is already high degree of statutory protection of the sites assessed which has resulted in at least a range of structures associated with brewing in Essex over a number of centuries and in a number of different locations being retained. Unfortunately this has often been due to the character of the structure itself rather than the brewery association and hence even in these cases evidence of the brewing activity has been lost. Thus 77% (*maybe revised*) of public houses with brewhouses are protected, 60% (*maybe revised*) of brewhouses are protected and 85% of integrated brewery complexes are protected.

Therefore it has only been deemed necessary to recommend re-grading for one site, that at Wethersfield from Conservation Area to Listed Building Grade II and protection for one site currently with no statutory protection, that at Hartford End which it is recommended be Listed Grade II. Internal inspection is recommended in a number of cases both to assess any internal evidence of brewing activity and also to inform possible further protection strategies.

As a number of breweries have been protected and retained, new uses for them have had to be found. Obviously many of the public houses remain in such use. Other re-uses include housing, either individual houses or multi-occupancy in the larger former breweries, offices and light industrial use. These have been successful methods of re-use which can preserve external integrity, but not always internal integrity. Such new uses should be considered in future cases of re-development of structures as they are highly appropriate and are to be encouraged as a way of ensuring the continued existence of some very significant structures. Maximum retention of both external and internal integrity must also be considered especially as experience as shown that it is possible to achieve.

8.0 CONCLUSIONS

Essex has had over the centuries a full range of breweries as regards function, location and scale – from the small brewhouse attached to farmhouses and country houses for private consumption, through those attached to public houses and those of the small common brewer for sale to the integrated brewery complex. Every village and town had at least one and hence the number remaining is but a small proportion of what would have been the maximum in existence at some stage in the past.

There is, however, a very mixed heritage of sites and structures associated with brewing covering the full range as described above. Reference has been made to those associated with religious communities, hospitals, farms and estates. Examples of the publican brewer, small scale common brewer and the integrated brewery complex are in the inventory.

In relation to the commercial breweries, there is however no uniform picture as to their location as all three categories are to be found in rural areas, the market towns and also the major urban areas. While the village publican who brewed and even the small scale common brewer taking advantage of a water source and malted barley near by are expected to be found in the rural areas, they are also to be found in the

towns and major urban areas. Likewise, although many of the integrated brewery complexes are in the major towns there are a surprisingly high number in the rural areas.

There is already much legal protection of extant brewery structures. There has however been much loss across the spectrum from small brewhouses including those associated with public houses and also the industrial scale breweries. However a cross-section of examples remains as protected evidence of past activity and as a reference point for the inevitable sites and structures which will be identified in the future which have not been included here. It has been difficult especially in the case of the public houses brewhouse to identify whether remaining structures are those that were associated with brewing as probably had few or no external identifying features and any that there were have been lost in alteration work.

9.0 RECOMMENDED FUTURE POLICY

Having quantified the remains, Essex County Council together with its District Council colleagues will seek sympathetic schemes of reuse for those buildings and structures associated with the Brewing Industry that are recognised as being of local, regional and/or national significance. Proposals that fail to appreciate the special character of a building or that result in the loss of a site's historic integrity will not normally be accepted. In order to understand the original purpose and evolution of the surviving resource, records will be secured in advance of development and deposited for future research in the Essex Records Office. Demolition will only be considered in circumstances where the site is deemed to be of insufficient importance to merit retention.

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