

## THE MALTHOUSE, TANHOUSE FARM, CHURCH END, FRAMPTON ON SEVERN, GLOUCESTERSHIRE

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### Introduction

In 2000 the malthouse at Tanhouse Farm was the subject of a listed building and planning application. The building is now used as holiday accommodation. It was recorded by English Heritage in the same year with further details being noted in 2004. This article is the result of visits made in connection with the listed building application and the subsequent recording work undertaken by English Heritage.

### The Site and its History

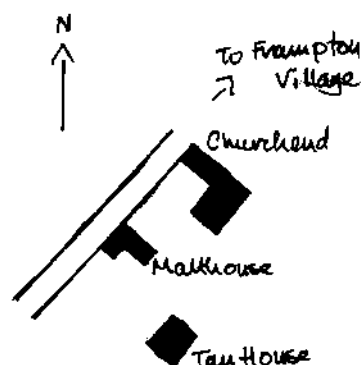
Tanhouse Farm and its associated malthouse are at the southern end of Frampton on Severn, slightly to the south east of the church (Figures 1-2, NGR ST 74400681). Originally the malthouse belonged to Churchend House which is to the north east of the malthouse, and separated from it by gardens. In the later 20th century it transferred to Tanhouse Farm which is to the south east.

Very little is known of the history of this malthouse which is listed Grade II. The English Heritage research indicates that the malthouse may be the building referred to in 1724 as the building formerly occupied by 'Symonds' and 'now a malthouse'. Furthermore an L shaped building in the correct location is shown on an 1782 map of Frampton and within the curtilage of Churchend House which was shown as belonging to one 'Barnard'. A coping stone still on the garden wall of Churchend House in 2000 had the following stamp on it: "T BARNARD MAKER FRAMPTON".



Figure 1 Kiln and malthouse from the south west

Figure 2 Location plan



By the time of Pigot's *Trade Directory* of 1830 there were two maltsters in the village but their location is not given. One was Thomas Barnard and the other was the team of Lydia and John Hewlett who were also shopkeepers. Since a 'Barnard' was recorded at Churchend House it seems almost certain that the Thomas Barnard, maltster in the trade directory was at the now Tanhouse Farm malthouse. Thomas Barnard is noted in Pigot's later directory of 1842 as maltster, brick and tile maker and coal merchant. In the Post Office Directory of 1856 a Thomas Bellamy Barnard was listed as maltster and brick maker. After that date there are no further references to maltsters in Frampton. However it is worth noting that a document dated 1864 refers to Thomas Bellamy Barnard as a brickmaker late of Frampton-on-Severn (bankrupt). If he was both a bankrupt and no longer living in Frampton it might explain why there are no further references to maltsters in the village. It is worth noting that the Barnard family were recorded in Frampton-on-Severn from at least 1741. So it is likely that the malthouse now at Tanhouse Farm was worked by Thomas Barnard from at least the 1780s until the mid to late 1850s. It is probable that the malthouse was in operation from at least the mid 1720s.

### **The Building**

The malthouse has three floors and is an L shaped building constructed of brick with a plain tile roof. The bottom of the L fronts on to the road, and the long elevations, the verticals of the L, run approximately north west to south east. These elevations form the malthouse, and the bottom arm of the L is the maltkiln. There have been a number of alterations to the building, in that several windows have been blocked up and new ones inserted in all the visible elevations, as well as a large double door in the elevation on to the road.

### ***Exterior***

The access to the malthouse in 2000 was via double doors inserted into the ground floor of the north west elevation. They appear relatively modern. Above them is a window, again relatively modern, but with an indication in the brickwork, in the form of the remains of a segmental arch, that there was originally either a door or a narrow window there. Above is an original hoist or taking in door. The pitch of the gable has a pediment.

At top floor level there are two blocked dormer windows in the north east elevation facing Churchend House. At ground floor level are two blocked windows. On the opposite side in the south west elevation, there are also two dormer windows, also blocked. At first floor level there is also one large window almost certainly a later insert, and at ground floor level there is a door at the northern end of the malthouse just before the right angle turn to form the kiln. There is a window to the east of this door. In the short south east elevation there is also a large window, again probably a later insert, at first floor level.

The malthouse is essentially a plain building but in the two long, northeast and southwest elevations there is decorative brickwork in the form of dentil courses under the eaves.

### ***Interior***

The inside of the malthouse has undergone a number of alterations. In particular the middle floor has been completely removed, leaving just the ground floor and the top, part loft, floor extant.

The bottom floor is completely open and now has a surface of flags around the steeping cistern. The remains of the steep are adjacent to the kiln furnace room, and are located to the southeast of the door from the growing floor to the furnace room. There were sufficient remains to determine its approximate dimensions: width 43 to 44 inches (110 cm); length 76 to 77 inches (195 cm) and height 43 inches (110 cm). The probable height of the first floor above the steep



Fig. 3 Hatch at south eastern end of top germination floor

appear to have been associated with the kiln. The most important is a chute from the kiln drying floor to this middle floor directly above the steep. To the northwest of this chute is what may have been another hatch or a window. It had a timber frame but a later beam was positioned through it.

Access to the top semi-loft floor is by wooden stairs in the northern corner of the building. They only rise from the original first floor perhaps indicating that the original access from the ground floor to the first floor was not in this position. (Access to them was by ladder.) Where the steps meet the top germination floor there is what may be described as a grain board - a section of board rising above the floor level on the south eastern side of the stairs to prevent grain from dropping on to the treads.

A sort of screed surface survives on the top floor, but it is much worn and has become friable. The screed is laid on broad wooden boards on joists in turn support by substantial main beams running northeast to southwest. There is a hatch surviving in this floor at its south eastern end (Figure 3). Through this hatch baskets of part germinated barley would have been hoisted so that growing could be completed on the floor adjacent to the kiln drying floor. There were the remains of the baskets on this top germination floor.

The top floor has a fine roof structure surviving (Figure 4). The upper cruck roof trusses rise up through the top part of the brick wall to the ridge which is pegged. There are two sets of purlins with a collar located between them. The dormers which cut through it have sloping cills to prevent any grain from becoming



Figure 4 Interior - top floor showing roof structure

is 29 inches (75 cm). There is now no trace of the couch frame. The position of the windows and doors to this floor have already been given in the details on the exterior of the malt-house, however it is worth noting that no internal shutters survive and where the cills of blocked windows survive they show that they were sloping to prevent grain becoming trapped.

The first or middle floor has been removed. However there were two features of note which were probably associated with this floor. Both ap-



Figure 5 Well in kiln furnace room (steep on the other side of the wall on the left hand side of picture

down in the corner with the north west elevation and above at first floor level in the same elevation a centrally located window to the drying floor. There are blocked windows and doors in the northwest and southeast elevations at ground floor level.

**Interior**



The kiln furnace room is reached via a broad door from the bottom floor of the malthouse and adjacent to the steep. There is a large well more or less in the northeast corner of the kiln room, adjacent to the wall separating the kiln from the steep (Figures 5).

Figures 6 and 7 Kiln furnace mouth

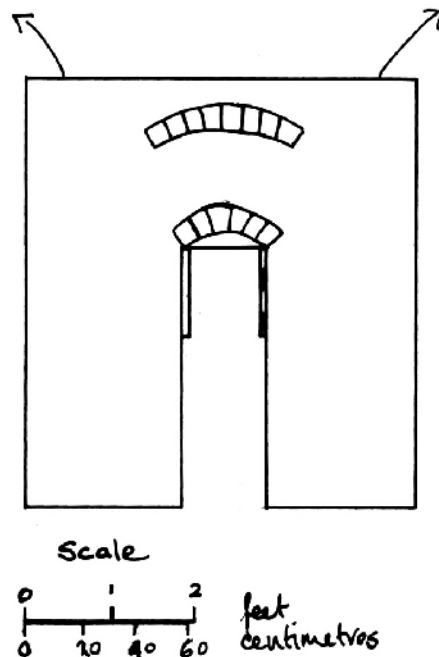




Figure 8 Interior kiln roof showing location of cowl

The furnace shaft rises to barrel vaults to the exterior walls. The furnace is built of brick and is centrally located. The furnace mouth faces north west and consists of a small mouth with a segmental head of six header bricks (Figures 6-7). Originally there would have been fire bars for the fuel but these had gone by the time of 2000, although the iron surround of the furnace did survive. No doors are extant but the hinges remain. There is a

blocked ventilation hatch above the kiln furnace mouth and it has a segmental head of six header bricks. There are also two ventilation hatches at floor level in the south east elevation.

Inside the furnace the spark plate of flag stone survives and is supported on brick piers rising up from the floor of the hot air chamber. There is a metal diffuser in the top of the furnace shaft, a feature not normally seen in this type of malt kiln furnace. The perforated tile drying floor is supported on brick joists which run southwest to northeast. These in turn rest on brick arches which are part of the kiln furnace super-structure and run northwest to southeast (Figure 3). There are two types of tile, both have five holes to each larger hole, one of which is diamond shaped and the other is round. No stamped tiles were noted but it is likely that they were manufactured locally probably by Barnard himself, the more so since they are slightly larger than the standard 12 inches square (30 cm) being 12½ to 13 inches square (32 to 33 cm). The tiles are typical of those found in use in the late 18th or early 19th centuries. Some single holer tiles were visible in the walls perhaps indicating the kiln had been re-modelled at some stage.



Figure 9 View of kiln drying floor

The kiln drying room is reached by

a doorway from the top floor and is one step down from it. The drying floor consists of the above mentioned perforated ceramic tiles. All round the edge of the kiln drying floor the perforated tiles form a sloping skirting board. This would have prevented the grain getting stuck in the right angle between the drying floor and the wall. There is what may be described as a brick dado rail round the walls of the kiln drying room at a level immediately above the window frame. Above and below it the walls are lime washed plaster. There is a window in the southwest elevation. The underside of the cowl can be seen clearly. To the south east of the door from the top floor there is a wooden lined chute. Through this the kilned malt would have been dropped to the middle floor.

### **Conclusions**

The Tanhouse Farm malthouse has undergone a number of changes and alteration in its history and may not have been built as one and certainly was not used as such by the later 19th century nor at the date of survey in 2000. It is almost certainly of an 18th century date and the documentary evidence suggests that it was constructed by 1724. It is a plain brick built malthouse of three floors: ground, first and second. It would appear that it was worked on the Newark pattern of malting with the steeping cistern next to the kiln and germination of the barley taking place on the bottom and top floors with the part germinated grain being moved to the upper floor part way through the process, in baskets via the hatch at the southeastern end of the building. The remains of some of the baskets were still to be found on the top floor. After kilning the malt was dropped via the wooden lined chute to the middle floor (now removed). This middle floor was for the storage of both barley and malt, separately of course. The malt would have been stored for about a month before being used in the brewing process.

This malthouse is a typical rural vernacular building with little decoration. It has a long history although not as a malting for at least the last 100 years of its life. Its features are to be found in many similar small maltings, with one exception. That is the metal diffuser found in the inside of the kiln furnace shaft. No other examples are known and certainly not in small maltings.

### **Bibliography**

#### **Contemporary Publications**

English Heritage (2000) the Malthouse, Tanhouse farm, Frampton on Severn, Gloucestershire, NBR No 105512.

Patrick, A. (1996) Establishing a Typology for the buildings of the Floor Malting Industry in *Industrial Archaeology Review*, Volume 18 Number 2, pages 180 to 200.

Patrick, A, (1997) The Malthouse, Wightfield Manor Farm, Deerhurst, Near Apperley, Gloucestershire, *Journal of the Gloucestershire Society for Industrial Archaeology* for 1996.

#### **Trade Directories**

Pigot's *Directory* for 1830, and 1842 (the last used via [www.historicaldirectories.org](http://www.historicaldirectories.org))

Post Office Directory of Gloucestershire, Bath and Bristol for 1856 (from [www.historicaldirectories.org](http://www.historicaldirectories.org))

Slater's Directory of Gloucestershire, Herefordshire, Monmouth, Shropshire and Wales for 1868 (from [www.historicaldirectories.org](http://www.historicaldirectories.org))

#### **Documents**

Details obtained from Gloucestershire Archives online catalogue:

D2957/209/14 - 10 and 11 December 1741 Lease and release refers to Thomas Barnard as of Frampton and as a bricklayer.

D3117/1151 - 7 April 1864: Conveyance refers to Thomas Bellamy Barnard late of Frampton on Severn brick manufacturer (bankrupt).