

**BAKEHOUSE TO THE REAR OF BRADFORD HOUSE
13 BRADFORD STREET
BOCKING
BRAINTREE
ESSEX**

LEVEL II HISTORIC BUILDING RECORD



**Essex County Council
Field Archaeology Unit**

September 2011

**BAKEHOUSE TO THE REAR OF BRADFORD HOUSE
13 BRADFORD STREET
BOCKING
BRAINTREE
ESSEX**

LEVEL II HISTORIC BUILDING SURVEY

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CONTENTS

1.0 INTRODUCTION

2.0 BACKGROUND

2.1 Site location and description

2.2 Planning background

2.3 Documentary and cartographic research

3.0 OBJECTIVES

4.0 DESCRIPTION OF WORKS

5.0 THE BAKEHOUSE

5.1 External description

5.2 Internal description

6.0 DISCUSSION AND CONCLUSION

ACKNOWLEDGEMENTS

BIBLIOGRAPHY

APPENDICES

Appendix 1: Contents of archive

Appendix 2: EHER summary

FIGURES

- Fig. 1 Site location and block plan
- Fig. 2 Bocking tithe map, 1841 (D/CT 39B)
- Fig. 3 First edition OS map, 1875 (sheet 25/10)
- Fig. 4 Second edition OS map, 1896 (sheet 25/10)
- Fig. 5 Floor plan of bakehouse

PHOTOGRAPHIC PLATES

- Plate 1 Bakehouse viewed from house (west)
- Plate 2 North elevation
- Plate 3 Bakehouse viewed to east
- Plate 4 Chimney base and oven wall
- Plate 5 Interior viewed to east
- Plate 6 Interior viewed to west
- Plate 7 Oven detail
- Plate 8 Oven roof and remains of wooden gable vent

**BAKEHOUSE TO THE REAR OF BRADFORD HOUSE
13 BRADFORD STREET
BOCKING
BRAINTREE
ESSEX**

LEVEL II HISTORIC BUILDING RECORD

Client: Mr Roy Hackett

FAU Project No.: 2476

Planning Application: 08/02070/FUL

NGR: TL 7570 2374

OASIS No.: 110356

Date of Fieldwork: 2nd September 2011

1.0 INTRODUCTION

A programme of historic building recording was undertaken by Essex County Council Field Archaeology Unit (ECC FAU) on a 19th century outbuilding containing a pre-WW2 baking oven, prior to its restoration. The work was commissioned by the owner, Mr Roy Hackett, and carried out by Essex County Council Field Archaeology Unit, following advice from the Heritage Environment Management team of Essex County Council (ECC HEM), who also monitored the work.

Copies of the report will be supplied to ECC HEM and the Essex Historic Environment Record (EHER) at County Hall, Chelmsford. The archive will be stored with Braintree Museum. An OASIS online record has been created at <http://ads.ahds.ac.uk/oasis/index.cfm>.

The baking oven dates to 1935 and stands within an earlier outbuilding likely to date to the early 19th century. The building is not Listed but lies within the curtilage of no. 13 Bradford Street, also known as Bradford House, which dates to the 18th century. The structure was built as a general outbuilding for the house, probably containing a small bakehouse or washhouse, evidenced by an earlier chimney. The building was refurbished in 1935 when a new bread oven was installed, probably for a local bakery.

Historic outbuildings in built-up areas face a high rate of loss through neglect, conversion and demolition and their importance is highlighted in the regional research framework (Brown & Glazebrook 2000).

2.0 BACKGROUND

2.1 Site location and description

Bradford Street stands on the traditional northern approach road into Braintree, with the western side of the street officially lying within Bocking parish. Bradford House is a prominent grade II* listed 18th century structure (LBS 113648) located towards the top of the street, close to Bocking End. Bradford Street contains many old timber-framed buildings, forming a nationally important group of late medieval and post-medieval structures.

The bakehouse is a fairly crude timber-framed structure situated on a broadly west-east alignment along the boundary wall between Bradford House and no. 11a Bradford Street (fig. 1). No. 11a is a modern development, but the boundary between 11 and 13 is much older, represented by the existing garden wall that is contemporary with the house. The oven is well-preserved and extends out from the end of the structure up to the return of the wall. Its size and capacity suggests a commercial rather than domestic function. The outbuilding which houses it is now used as a workshop/storage area by the occupants of the house.

2.2 Planning background

An application to restore the bakehouse and relocate the oven was approved by Braintree District Council in July 2011 (11/00901/FUL & LBC). In view of the impact of the proposed works upon the historic integrity of the existing building, its curtilage listing and location within the Conservation Area, ECC HEM advised Braintree District Council that a low-level historic building record should be made before the conversion takes place, based upon advice contained in *Planning Policy Statement 5: Planning for the Historic Environment*.

2.3 Documentary and cartographic research

Based on its construction, the bakehouse probably dates to the early 19th century, built as a general outbuilding for the house and first depicted on the 1841 tithe map (fig. 2). It is likely the remains of the earlier chimney seen in the survey form part of the original building and serviced either a domestic bakehouse or washhouse, both of which were common features at the backs of properties.

A more contextual representation of the structure is found on the first edition OS map of 1875 (fig. 3), which also shows a pump (P) attached to the front of the building, which no longer remains. The western garden wall marked the boundary between Bradford House and the gardens of Bocking Place, part of which became the public gardens in 1888.

Between this date and the end of the century (1896, fig. 4) a small outbuilding was attached to the western wall, perhaps a coal store, evidence of which was observed in the survey. Trades directories from the time show Bradford House occupied by the Smoothy family.

The present oven was inserted in 1935, the receipt for which is held by the owner (R. Hackett pers. comm.). It was manufactured by H.S. Smith & Son, Lambeth. The size and capacity show it to be a commercial baking oven rather than simply supplying the house. Perhaps it was rented out to one of the local bakers, or there was a bakery at no.15 where the present art gallery stands. At the same time, the chimney was rebuilt and electricity put in to run machinery. Maps from this period show no change to the outline of the building. No documentary references were found for a business here.

It is unclear when the oven went out of use and the building became used for its present purpose.

3.0 OBJECTIVES

On the advice of the ECC HEM officer, the purpose of the survey was to record the structure to English Heritage Level 2 standards (English Heritage 2006). This entailed an internal and external descriptive record addressing materials, architectural elements, historic fixtures and fittings and original internal layout, plus full photographic record.

4.0 DESCRIPTION OF WORKS

As part of the survey, external and internal descriptions were made of the bakehouse and oven and plans and elevations supplied by the client were annotated to show any structural changes and historic features.

A series of digital photographs were taken externally and internally. Specific shots were taken of any areas of important architectural detail, fixtures and fittings. A representative

selection of photographs is reproduced at the back of the report as plates 1-8. The remainder can be found in the archive.

5.0 THE BAKEHOUSE

The bakehouse is built onto the existing southern boundary wall, which was heightened to accommodate it. The north and east walls are timber framed and primary-braced on a high (0.7m) brick plinth. The western end was built off the existing brick garden wall, but was removed when the present oven was inserted.

Two gables project onto the pathway facing the end of the house, clad in thick, beaded, weatherboard, which may be contemporary with the bakehouse refurbishment. A half gable is situated on the eastern end and originally there is likely to have been another on the western end, the gable and roof of which has been removed. Pantiles cover the roof, which has been repaired and felted in recent years by the owner. The chimney towards the western end rises to almost 3.4m and was largely rebuilt when the new oven was installed.

5.1 External description

The **east wall**, facing the main part of the house, is rendered in cement on metal laths (plate 1).

The main façade is the **north elevation**. Entry into the bakehouse is at the eastern end below the half-gable. The doorway is quite wide and there is evidence for a former porch over it (plate 2). The door itself is ledged and braced and has a good basket-weave handle in Arts and Crafts style.

Next to the door, much of the elevation is taken up by a wide window, which occupies much of the neighbouring gable. The upper, vented, lights remain, but the casement windows below are missing and the sill is rotten. The vents are fitted with cast iron curled stays in late 19th century style, but the window was probably inserted in the 1930s. Beyond this is the second gable, which has no apertures apart from a blocked vent near to the apex (fig. 5 and plates 2 & 3). At the west end of the bay is the oven chimney, whose base is built from traditional soft red bricks in a sandy lime mortar, but was rebuilt above roof level in the 1930s in harder bricks and cement. In the Victorian part is a small aperture for cleaning-out the chimney (plate 4).

Only the wall up to eaves level remains of the western half gable, effectively providing a screen in front of the chimney and the oven, which finishes just before the brick garden wall. At the far end is a wide doorway used for loading fuel into the fire box, which was passed through a cast iron door now largely obscured by old timbers (plate 4). Within this area are several old iron stoking and raking-out tools.

The return of the garden wall represents the **western elevation**, which retains the outline of the late 19th century coal store preserved in cement render and clinker; reusing the rakings from the oven (plate 3).

5.2 Internal description

The interior (plates 5 & 6) comprises timber-framed north and east walls, with brick walls to the south and west. Originally the building had exposed timbers, but as a bakehouse these walls were lath and plastered and limewashed; traces remain on the brick walls, plinth, beams and oven. Square-headed handmade nails were used to attach battens to the frame ceiling joists. The floor is tiled in 6-inch red tiles but around the sides in concrete, perhaps for machinery or other equipment. No other features relating to modern baking remain.

Wall-framing employs relatively straight timbers though their scantling varies a great deal and many are reused. The bays are divided by thick roughly-chamfered beams, while the wall plates vary in size and their jointing is inconsistent, varying from simple lap joints to crude face-halved and bladed scarf joints.

At the west end is the oven, the main feature of the building (plate 6). Its dimensions are 4m long by 3.5m wide and 2.4m high. The oven face is built of cast iron inserted into 0.75m-thick brick walls at the front and braced by bolted rods on two sides and an iron plate (plate 7). The other walls are c.0.3m wide, i.e. three bricks deep. The bricks are standard length 9 inch bricks laid in English bond, which provides a particularly strong build (Brunskill 1997) and long bolted bars run through the walls attached to plates at the front and back. The oven has a low curved ceiling and the roof above is packed with earth to keep the heat in (R. Hackett pers. comm.).

There is a single oven chamber accessed by two loading doors, the largest for loading bread and the smaller one for cakes and pies (fig. 5). Each has their own warming oven below. The main doorway is set within a segmental arched opening flanked by Tuscan-style columns (plate 7). Cast into the head are two coats of arms and the maker's name 'H. SMITH & SONS, COLLEGE STREET, BELVEDERE ROAD, LAMBETH'. On the left side is a handle,

dated 1935, that probably operated a damper mechanism at the back of the oven. The warming chamber below is fitted with iron shelving for trays. The side doorway to the right is smaller and has the same maker's name cast above it (plate 7). Its outer door has been removed but the inner door remains, the only one to do so. Above it is a small water tank, heated by the oven that supplied a now removed sink on the north wall (fig. 5). Below is a second warming oven. Between the oven and outer wall are cooling racks (plate 6).

There are few fixtures and fittings remaining apart from some sink brackets on the north wall and a wooden rack towards the south-west corner (fig. 5). Although electricity was probably installed when the oven was inserted, none of the associated machinery survives.

Up in the roof the rafters are neatly pegged at the apex, while the purlins are trenched by nailed collars (plate 8) and it is clear that some of the timbers have been replaced. The redundant vent in the western gable has only a few of its dowled cross-pieces remaining (plate 8).

DISCUSSION AND CONCLUSION

The bakehouse was built in the 18th or first half of the 19th century as an outbuilding range to Bradford House. Such outbuildings might contain a combination of workshops, wash houses, bake houses or perhaps housing for animals. Its form, with end half gables is unusual and suggests a domestic purpose. The quality of the timbers used in its construction and standard of carpentry is low, typical of a time when good wood was scarce and earlier timbers were commonly reused. It is interesting to contrast the quality of this and the 18th century stable/carhouse structure formerly within the grounds on the northern side of Bradford House, which has a similar form of construction but is better built (Letch 2009).

The bakehouse clearly post-dates the wall onto which it is built, which is probably 18th century and contemporary with the house. The 19th century chimney base at the western end suggests this end held an earlier oven or washing copper which was probably part of the original range. The open doorway latterly used to fuel the 1935 oven would have provided separate access at this end. The evidence shows the interior was built open plan, but it is likely that different functional areas would have been divided off.

When the commercial-sized oven was inserted in 1935 the western end was largely demolished and a large part of the chimney was rebuilt. The building was re-clad and a larger window inserted in the north elevation to light the bakery.

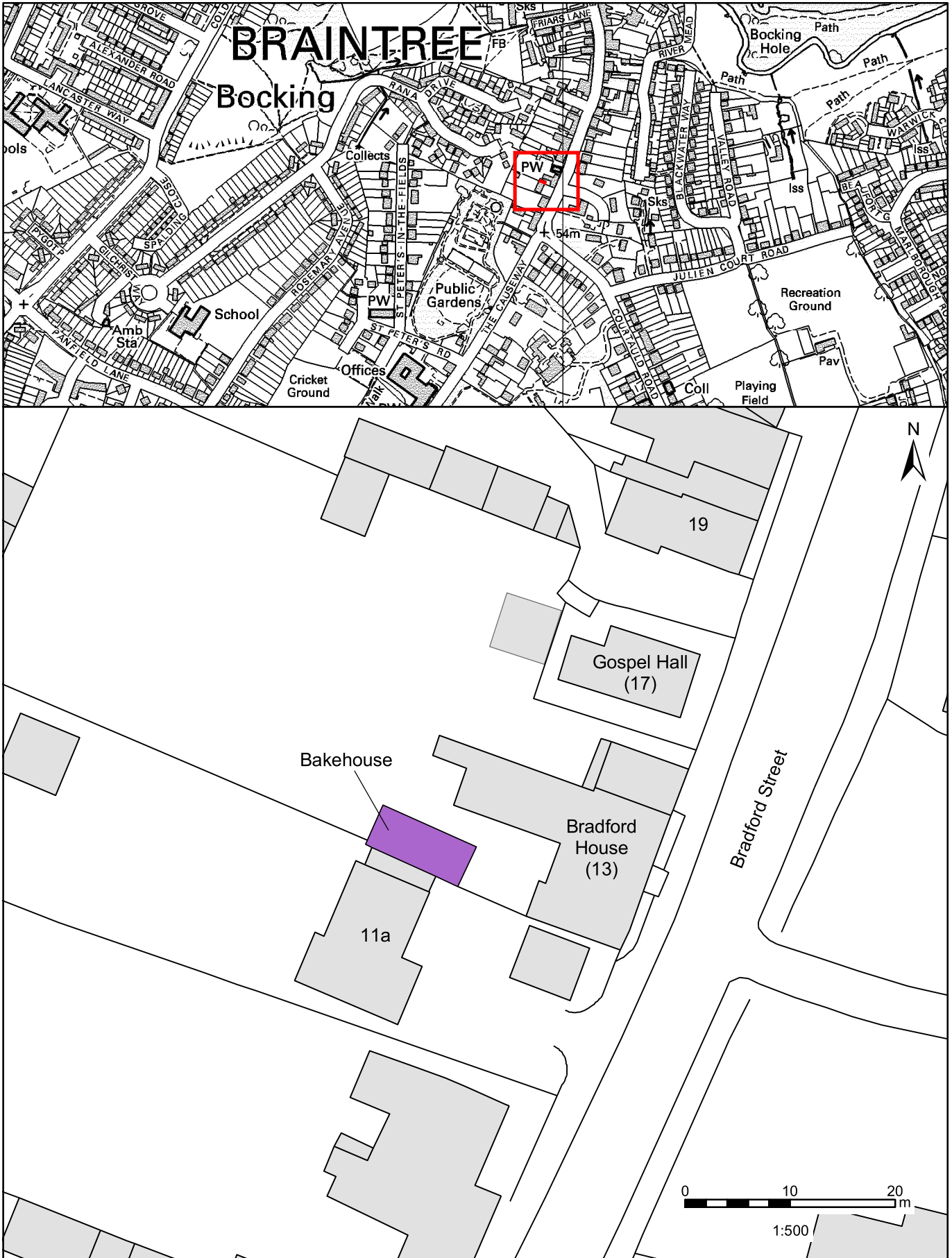
Although of little immediate historic interest, the oven is a pre-WW II structure whose association with Bradford House and a commercial baker would make an interesting item of research. The building which houses it has an unusual form but little architectural merit, though it does demonstrate the versatility of such domestic vernacular outbuildings over time and their continuing presence behind the street frontages of our towns.

ACKNOWLEDGEMENTS

Thanks are due to Mr Roy Hackett for funding and commissioning this survey. Thanks also to the staff at the Essex Records Office. Fieldwork, recording and photography were undertaken by the author. Illustrations were prepared by the author and produced by Andrew Lewsey of ECC FAU. The project was managed by Adrian Scruby and monitored by Maria Medlycott of ECC HEM, on behalf of the Local Planning Authority.

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| Letch, A. | 2010 | <i>Barn to the rear of 17-19 Bradford Street, Bocking</i> ECC FAU (unpub.) |



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Fig.1. Site location and block plan

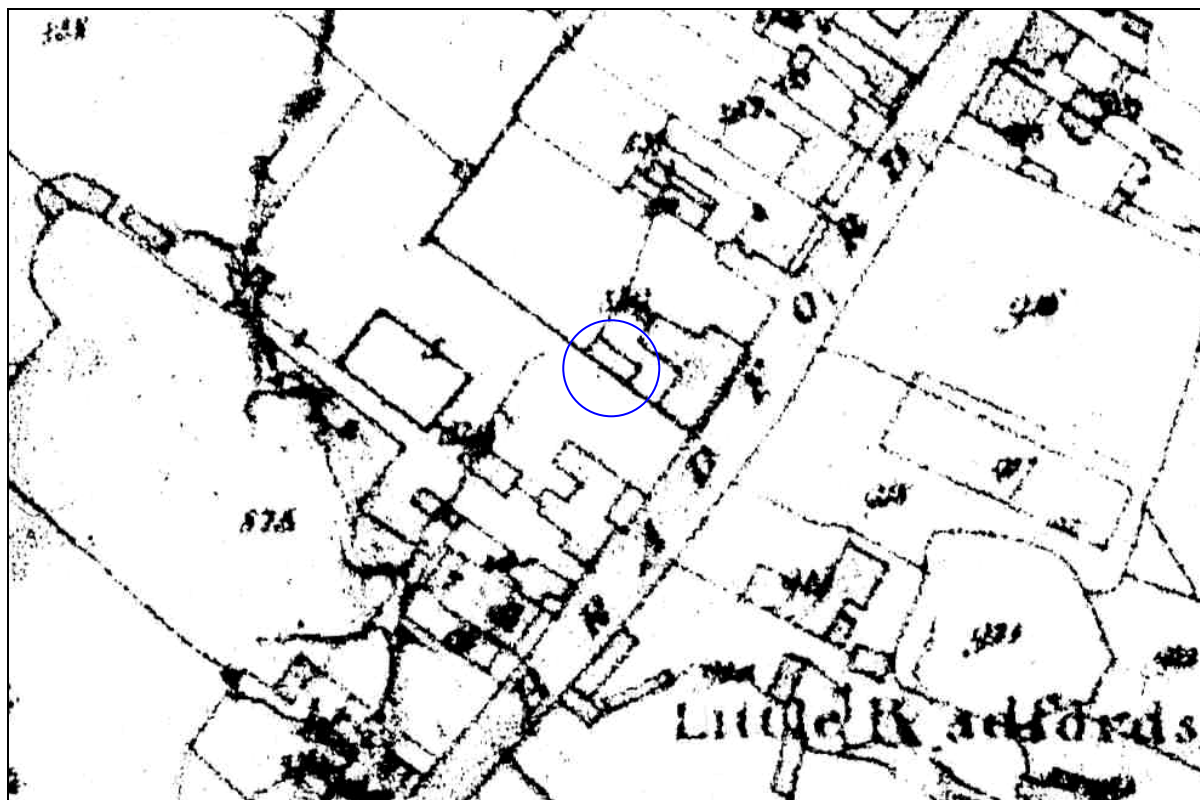


Fig. 2 Bocking tithe map, 1841 (D/CT 39B)

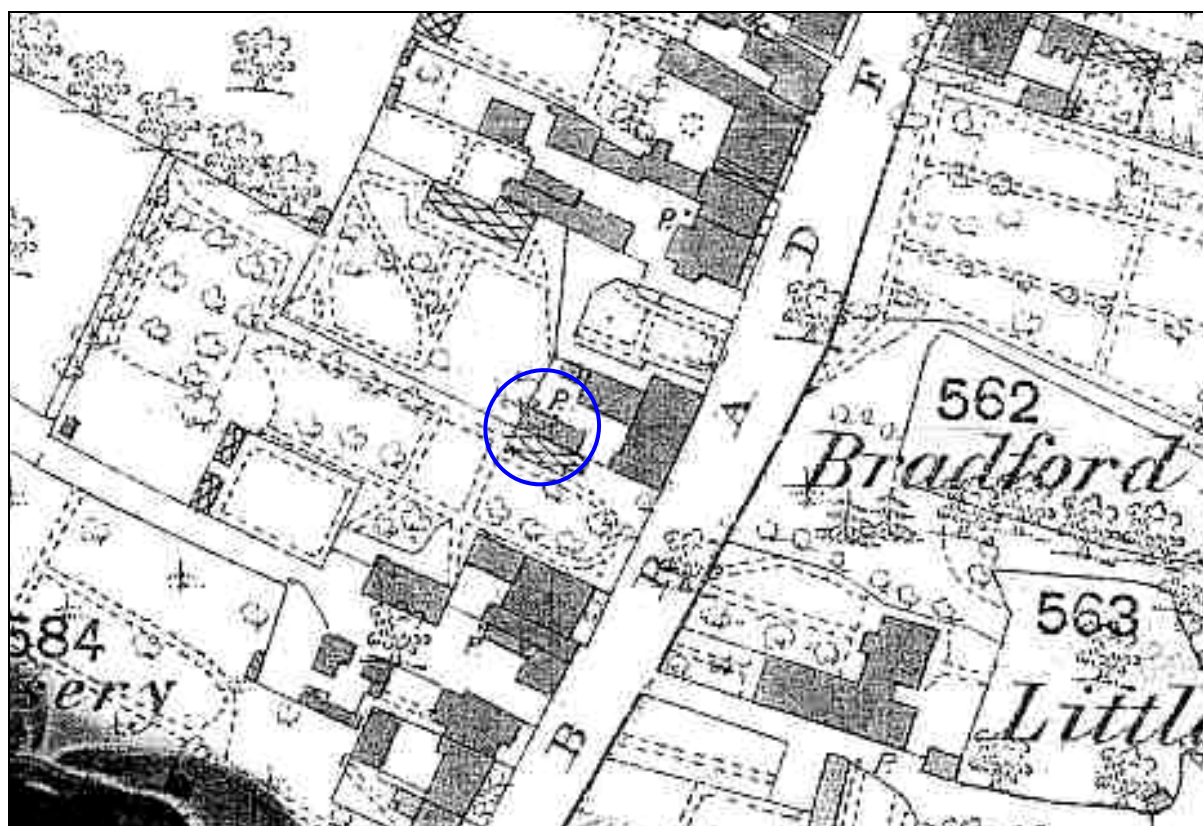


Fig. 3 First Edition 25" OS map, 1875 (sheet 25/10)

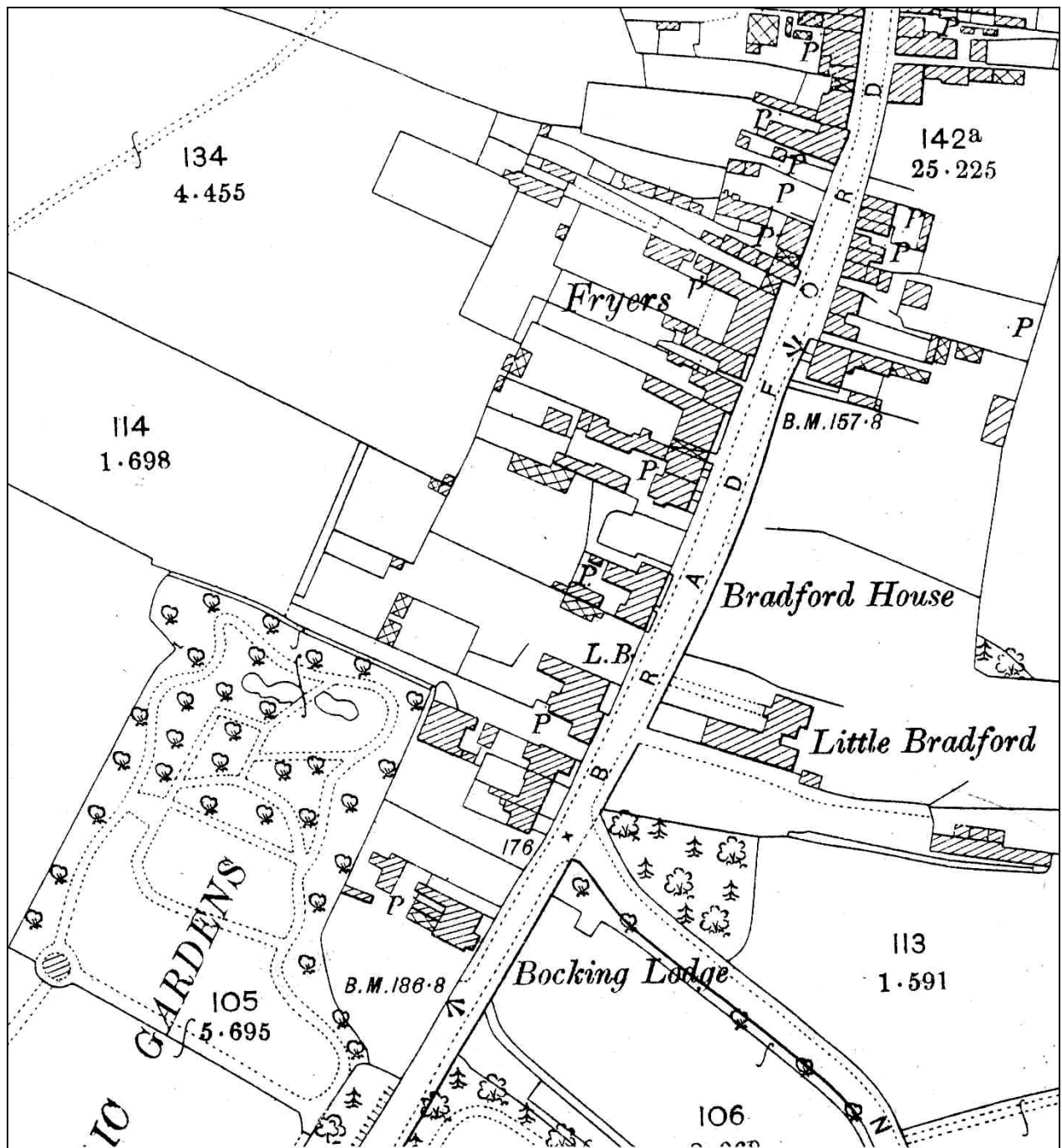


Fig. 4 Second edition 25" OS map, 1896 (sheet 25/10)

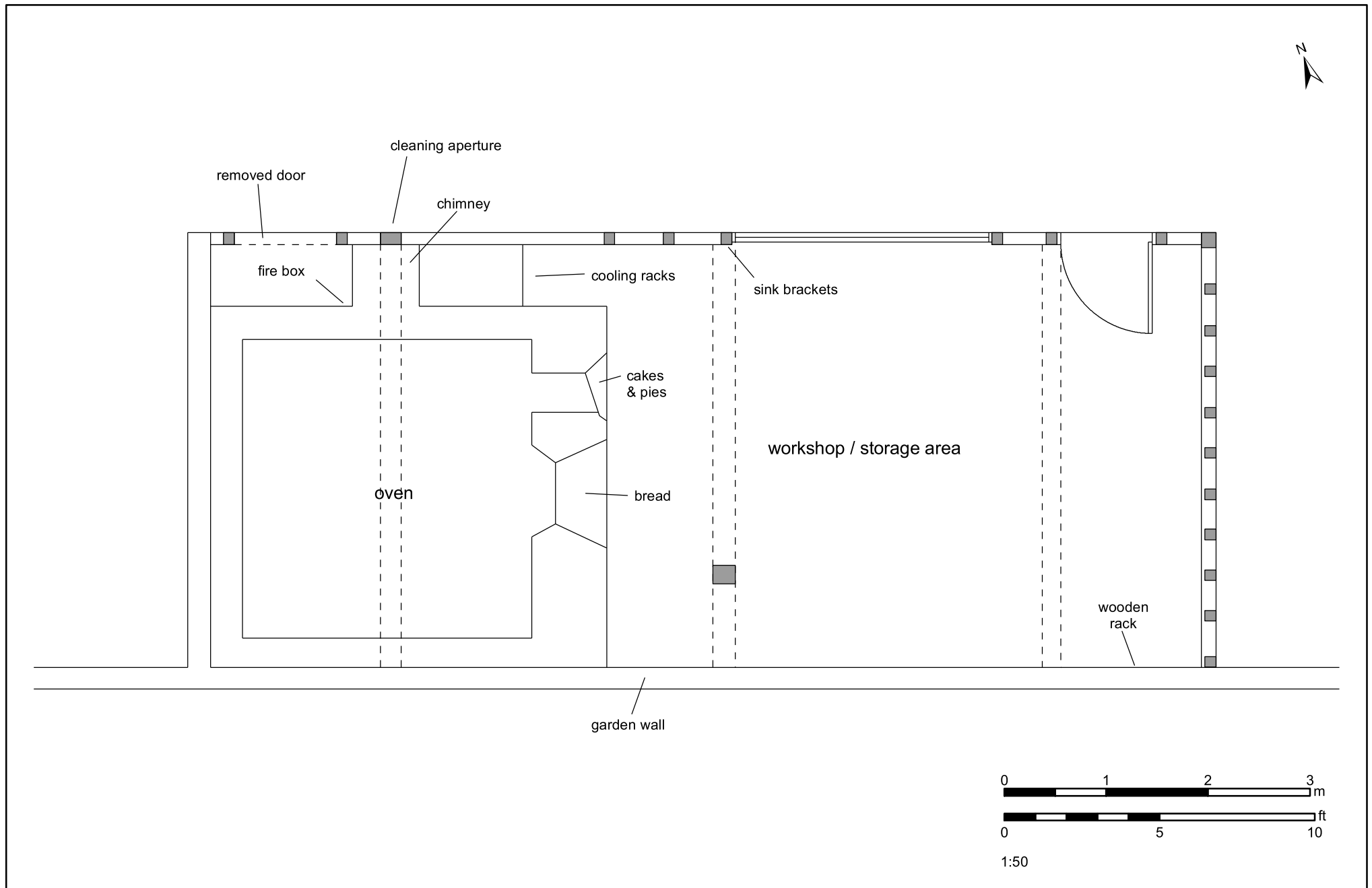


Fig.5. Plan of Bakehouse



Plate 1 Bakehouse viewed from house (west)



Plate 2 North elevation



Plate 3 Bakehouse viewed to east



Plate 4 Chimney base and oven wall



Plate 5 Interior viewed to east



Plate 6 Interior viewed to west



Plate 7 Oven detail



Plate 8 Oven roof and remains of wooden gable vent

Appendix 1: Contents of Archive

Site name: Bakehouse to the rear of Bradford House, 13 Bradford Street, Bocking

Project no.: 2476

Index to the Archive:

Document wallet containing:

1. Introduction

- 1.1 Client/archive report
- 1.2 Unbound version of report
- 1.3 CD containing digital photographs & copy of report, pdf-formatted

2. Site Archive

- 2.1 Photographic record (digital prints)
- 2.2 Photographic register
- 2.3 Site notes and annotated architect drawings

Appendix 2: EHER Summary Sheet

Site Name/Address: Bakehouse to the rear of Bradford House, 13 Bradford Street, Bocking	
Parish: Bocking	District: Braintree
NGR: TL 7570 2374	OASIS record No.: 110356
Type of Work: Building recording (level 2)	Site Director/Team: Andrew Letch ECC FAU
Date of Work: 2nd September 2011	Size of Area Investigated: N/A
Curating Museum: Braintree	Funding Source: Mr Roy Hackett
Further Work Anticipated? No	Related HER Nos. none
Final Report: Summary in EAH	
Periods Represented: early 19th-century & modern (1935)	
SUMMARY OF FIELDWORK RESULTS: <p>The bakehouse to the rear of Bradford House was probably built in the early 19th century as an outbuilding range to the grade 2 Listed 18th-century house. The building record was undertaken prior to its restoration and the re-siting of a large bread oven, dated to 1935.</p> <p>The building is built onto an existing garden wall in crude primary-braced timber-framing, with two gables facing the north and half gables either side. It is likely to have contained either a washhouse or bakehouse in its original form, since the chimney base probably dates to this time. The rest of the building probably had various domestic uses associated with the house that probably changed over time, though there are no major fixtures and fittings from this time. In 1935 a large bread oven, of similar proportions to the requirements for a commercial, was inserted, manufactured by H Smith & Sons of Lambeth. Electricity was installed to run lights and machinery. The western half bay was partially demolished to take the oven and the building was refitted with a large window and new cladding. After baking ceased machinery, etc was stripped out, leaving the oven at one end.</p> <p>The oven is of a relatively late date. Although of no architectural value, the bakehouse is an unusual structure and an interesting part of the historic urban fabric of Bradford Street.</p>	
Previous Summaries/Reports: none	
Author of Summary: Andrew Letch	Date of Summary: 20th September 2011