

NATIONAL TRUST OF AUSTRALIA (VICTORIA)

CLASSIFICATION REPORT

FN 7204

**NAME :**

The Cremorne Malting

**LOCATION:**

Gough Street, Richmond

**OTHER / FORMER NAMES:**

The Cremorne Brewery  
Smith, Winn & Fielding, Maltsters  
Smith McDonald & Company  
Smith Mitchell & Company  
Barrett Brothers and Burston Maltings  
Richmond Maltings

**STATEMENT OF CULTURAL HERITAGE SIGNIFICANCE:**

**What is significant?**

The whole of the malting works (and remnants of a former brewery) in the area bounded by Hoddle Street, Gough Street, Cremorne Street and Harcourt Street, with the exception of Buildings shown as H5 and G5 in the Conservation Management Plan, and the office of Barrett & Burston, a former malthouse, on the north side of Gough Street, which mirrors the two malthouses on the south side. While some of the walls on the site may date to an earlier brewery on the site, the buildings on the site date from the 1880 malthouse, and include extensive inter-war additions, and other mid twentieth century additions, including the c.1963 silos and associated Nylex Sign. The heritage fabric includes external signage and, potentially, archaeological sites.

**How is it significant?**

The Richmond Maltings complex is significant for historic, scientific/technical, social and aesthetic/architectural reasons at the State level.

**Why is it significant?**

It is historically significant as one of the few surviving malthouses in Victoria, the historical centre of Australia's malting industry. It is believed to be the oldest, largest and most intact purpose-built malthouse in Victoria. It is the only known maltings in Victoria with three traditional styled malthouses. Although these have been altered, it is the only maltings that is known to retain its distinctive malthouse roof-forms. It is the only surviving maltings known

to have been associated with Mr Charles Smith (and likely, Mr J Gough), who had established the first maltings in Victoria (Lennox Street Richmond, not surviving). Smith and Gough are acknowledged to have laid the foundation of the malting industry in Victoria. Gough later returned to England and, under the auspices of Gough & Smith, became one of the largest maltsters in England. In 1903 the Cremorne Maltings, then operated by Smith, Winn and Fielding, were described as "the greatest in Australasia". Charles Smith represented West Richmond (and later Jolimont) in the Legislative Assembly, and was also mayor of Richmond, and then Lord Mayor. The company exhibited at the 1888 Centennial International Exhibition. It is one of the last surviving nineteenth century riverside industries operating along the Yarra river. The location of the premises is significant as the Richmond-Collingwood area was the historical centre of the brewing/malting industry in Melbourne, and brewing was the largest single industry in Richmond during the nineteenth century. It is also significant for its association with nearby workers cottages in the surrounding area. It is remarkable for 144 years of continuous operation in connection with the brewing industry.

It is technically significant for its ability to demonstrate the changes in malting technology from the late nineteenth century. The 1880 four-storey pneumatic malthouse and kilns on the site were described at that time as the finest and most compact buildings of its kind in the southern hemisphere. Since converted to Saladin tanks, the building still contains extensive timber hoppers and other plant, and would appear to be the only remaining malthouse in Victoria likely to retain evidence of the nineteenth century pneumatic system. Other substantial early buildings survive, including two other malthouses that were built on the more primitive "floor system", rather than the later pneumatic system. The site has operated in three centuries, and its twentieth century additions demonstrate some of the sweeping changes to the malting industry in the early to mid-twentieth century. Line-shafting and early kilns are examples of the fittings and machinery associated with the pre-electricity and pre-natural gas eras. The buildings include the two large mid-1960s concrete silos, which together comprise the largest surviving maltings silos in Victoria, and are one of the largest examples of the concrete silos that are strongly associated with Victoria's farming areas and the food processing industries of urban areas. Modern silos are mostly smaller scale steel structures, so these large concrete buildings represent a now-redundant form of silo construction. They also represent the development of bulk handling of grain that began to replace bag handling from the c.1940s, and that was officially instituted by the Grain Elevators Board for barley in the mid 1960s.

It is socially significant as a vernacular landmark in the city for more than one hundred years. This has been enhanced since the construction of the concrete silos, which are the largest centrally situated silos in Melbourne, and which to many travellers on the South-Eastern Freeway and Punt Road represent a gateway to Melbourne. This status is enhanced by the location of one of Melbourne's early, large and distinctive neon signs atop the higher group of silos – the classified Nylex clock and thermometer, which has been a landmark for a generation of Melburnians. Both the silos and the sign feature in popular musician Paul Kelly's song 'Leaps and Bounds', and their possible demolition has generated an unusual amount of media and public opposition.

It is aesthetically and architecturally significant for the distinctive architectural forms of the nineteenth and twentieth century buildings, including the pyramidal rooflines with elevator turrets and clerestory lighting. Malthouse architecture is regarded as one of the best expressions of industrial revolution functional architecture, and this is the only known complex

in Victoria which retains multiple malthouses all with their characteristic roof-forms intact. This visual impact is enhanced by the remarkable compactness and prominence of the complex. The 1880's building may reflect the influence of the engineers and architects Temperley, Edwards and Badger.

#### **EXTENT:**

The area includes the whole of the former brewery and malting works considered in the Allom Lovell & Associates, *Richmond Maltings, Gough Street Richmond, Conservation Management Plan*, November 2002, with the exception of buildings marked G5 and H5.

The extent of designation also includes the former malthouse at No.15 Gough Street, on the north side of the road, which matches the two malthouses on the opposite site, and is considerably intact, with some distinctive features. Due to the narrowness of Gough Street, and its configuration, the very intact form and roofline of this building contributes to a compact precinct of distinctive maltings buildings.

Building G5 is an early 1960s malthouse built to accommodate Saladin boxes. This technology is well represented by the other buildings in the complex that have been converted for Saladin boxes. The classification includes exterior company names and other potentially interpretive signage; and some post Second World War extensions and alterations.

Building H5 is a typical 1930s building, but isolated from the complex. There are other buildings from this era in the complex.

The area also includes the substantial remnants of walls at the eastern end of the site, along Gough and Cremorne Streets. This area is primarily significant for its potential for archaeological evidence of the original brewery and maltings on this part of the site.

The complex includes three early and significantly intact malthouse buildings. G2 is the early pneumatic malthouse, since converted to the Saladin tank process. G1, now a laboratory at the ground floor, was apparently a floor maltings, and retains the original upper floor and ceiling space. No.15 Gough Street faces these two malthouses from the opposite side of the road. It would appear to be an interwar maltings (although it may be a little later), since converted to office use. It is also thought to have been a floor maltings, and retains its open space, what appears to be the bottom part of its steeps, kilns (including ceiling fans), windows that have not been bricked-up, and some fittings and machinery. Although similar, these malthouses retain different features that together must demonstrate some of the variations and development of the malting process. Their changing roof-lines are likely to be associated with different types of kiln technology; for example shorter furnace stacks representing the introduction oil burning and/or fan forcing technologies.

Building H1, a c.1896-97 bagging/storage/despatch building, is a very significant part of the complex. It would appear to retain its original nineteenth century open form and some fixtures. Its industrial significance is enhanced by its position beside the silos.

The designated area also includes the two banks of concrete silos. These large and distinctive buildings provide dramatic evidence of the introduction of bulk handling of barley in the early

1960s. The smaller bank may be slightly older. It has the name of the company most closely associated with the history of the maltings – Smith Mitchell – painted in an older stylised manner. The larger and taller bank of silos is historically significant both for its association with the presumed transformation of the site to bulk handling at the time, and as one of the larger banks of silos in Melbourne. It has also long been regarded as a landmark, and is of social significance for this reason. It is also significant for its integral association with the Nylex sign, which is already classified at the state level of significance.

The area then can be divided into three types of significance:-

- The late nineteenth and early twentieth century buildings, which are historically and technically significant. This would include the Malthouse at 15 Gough Street, which probably dates to the 1930s-1950s, as it is very similar to the earlier styled Malthouse buildings, and, despite many alterations, retains considerable fabric, some of it rare and perhaps unique (such as the kiln roof fans).
- The silos, which are historically and socially significant.
- The eastern end of the site, which is of potential archaeological significance.

#### **FILE NO:**

The National Trust File Nos. 7204, and 7130 (Nylex Sign).

#### **CATEGORY:**

Factory (Maltings).

#### **HISTORY:**

##### CONTEXTUAL HISTORY

The Allom Lovell report suggests that Richmond had the largest concentration of brewing/malting in mid-nineteenth century Melbourne, and also that malting was the major single industry in Richmond. (Allom Lovell & Associates, *Richmond Maltings, Gough Street Richmond, Conservation Management Plan*, November 2002, p.31) As surviving buildings indicate, Collingwood was also a major concentration of brewing and malting industries, especially concentrated in the precinct opposite the former Victoria Brewery.

In general, malting processes seem to have remained largely undeveloped until after the Second World War, when Saladin tanks, germinating drums, concrete silos for bulk storage, suction systems (v.v. screw conveyors), and improved steeping tanks and kilns were gradually introduced at most maltings. The buoyancy of the local brewing industry after the War, and the introduction of government incentives for exports in 1962, encouraged these technical improvements. (Fraser, Mahlook, *The History of Joe White Maltings Limited, 1858-1989*, pp.37, 49) This was also a time of scientific research, into barley types and quality, and various aspects of the malting process, and as a consequence research laboratories began to appear from the late 1950s. A Barley Marketing Board was established in 1971 (eg, Fraser,

Mahlook, pp.40, 55, 61) The relatively high-value and low-volume nature of the product resulted in the relatively late introduction of bulk handling in the industry.

Victoria was the centre of Australia's nineteenth century brewing and malting, in terms of both the size of the industry, and its technical sophistication. The precise reasons for this are still unclear, but probably had to do with Victoria's measures for industry protection. The large market stimulus provided by the gold-rushes; Melbourne brewers' willingness to adapt production processes to the Australian climate (GJR Linge, *Industrial Awakening: A Geography of Australian Manufacturing 1788 to 1890*, ANU Press, Canberra, 1979, p.314); and perhaps also a climate better suited to barley growing than most parts of the northern states, may also have been factors in this.

## HISTORY OF PLACE

### *The Cremorne Brewery*

The site of the Richmond Maltings, bordered by Cremorne Street, Gough Street, Punt Road and Harcourt Parade in Richmond, has a long association with Melbourne's brewing history. (Historical material used here is from the Allom Lovell November 2002 CMP, pp.5-12, unless cited otherwise, as are the numbers used to refer to buildings.) Directories listed Henry S Crawford, brewer, as occupying the site in 1859, so it is likely that he had already been there for some years beforehand. In 1861 the same brewery was listed as Crawford & Cox. In 1862 John Wood, who developed the Abbotsford Brewery in Wellington Street, was proprietor. In 1863 the brewery occupants were Mitchell & Company. From 1869 the proprietor is listed as William Mitchell, and the premises were specifically identified as the Cremorne Brewery. The brewery continued under Mitchell's management until his death in 1877.

### *Smith, Winn & Fielding, Maltsters*

In 1877 Joseph Winn & Company took over and eventually purchased the Cremorne Brewery and malthouse from Chas. Smith. After some years he concentrated on malting, doubling its capacity. Winn had arrived in Melbourne in 1869 with extensive experience in "the analysis and preparation of sugar for brewing purposes". His Victorian experience included an unsuccessful 'saccharum manufactory', the Beet Sugar Company works at Anakie, and the Standard Brewery at Castlemaine. Around 1880 the name of the premises was changed to the Cremorne Malting. In 1880 Charles Smith had built the pneumatic malt-house on the adjoining property. In 1881 Winn and Smith entered into partnership.

Charles Smith (1833-1903), was described as a true pioneer of Victoria's malt industry. He had arrived in Melbourne in 1852, and in partnership with Mr J Gough (after whom Gough Street at this site was probably named) established the first malt factory in Victoria. Their first establishment was in Lennox Street Richmond (later managed by Messrs Saunders & Co), was followed by a Flinders Street malthouse (later occupied by Messrs Samuel Burston and Co Ltd), both now demolished. Smith's obituary stated that:

"Mr Smith was founder of Smith, Winn and Fielding, and practically the pioneer of malting in Victoria". (*Australian Brewers Journal*, 20/2/1906, pp.262-3)

In 1866 Gough returned to England and, under the auspices of Gough & Smith, eventually became "one of the largest maltsters in England".

In 1880, Charles Smith is recorded as erecting a pneumatic malthouse on the bank of the Yarra River at Richmond adjacent to the Cremorne Brewery. In 1881 he merged with John Winn to form Smith, Winn & Fielding, Maltsters. As well as its direct association with the pioneer of malting in Victoria, the existing 1880 malthouse (Building G2) would thus appear to represent Winn's shift from brewing to malting, and the extension of the brewing/malting site to the west (the present maltings site). Tender notices indicate that the "four-storey pneumatic malthouse and kiln" was designed by engineers and architects Temperley, Edwards and Badger. Winn erected at least one other "new malt kiln" was erected on the site c.1880 (now demolished). (In 1879 noted architect John Flannagan also called for tenders for a new malt kiln in Richmond, but these may have been for another company.)

Both Smith and Winn were also politicians. Smith represented West Richmond, and later Jolimont, in the Legislative Assembly. He was also Mayor of Richmond 1873-74, and Lord Mayor 1883-84. He was a founder of the Homeopathic Hospital, a member of the Metropolitan Board of Works, and a member of the Melbourne Harbor Trust. Winn was once stood for the seat of Richmond, and was a presiding magistrate of the Richmond Police Court for many years.

During the 1880s and 90s Smith Winn & Fielding "progressed by proverbial leaps and bounds" (*ABJ*, 20/6/1903, p.573) They exhibited malt at the 1888 Centennial International Exhibition. Thomas Fielding retired in 1900 and the company name changed to Smith & Winn, maltsters. Smith retired through ill-health, and his brother-in-law Mr Smith MacDonald, took over the management, and was responsible for a number of initiatives. The company was so busy it leased other malthouses, in West Melbourne the Victoria Brewery maltings on Victoria Parade, as well as the Hood maltings in Richmond. When these no longer became available c.1900, the company found it necessary to build a new malthouse in 1903. It was described in the trade press as a "fine roomy building of handsome appearance", with machinery that was "a credit to colonial manufacturers" (Otto C Schumacher Mill Furnishing Works).

In 1903 *The Australian Brewer's Journal* described the premises as "the colossal maltings of Messrs Smith and Winn", which "rear themselves largely and darkly against the sky, a landmark for a considerable distance around...". The journal hailed the premises as "these magnificent malt-houses, the greatest in Australasia...". There were three separate malt-houses adjoining one another. Only one, the oldest (1880), was built on the pneumatic system, and the other two, one of which had just been completed, were "on the old floor system". The pneumatic house "is without doubt the finest and most compact building of its kind south of the line"; and some informed opinion declared that there was nothing equal to it in England and the Continent. (*ABJ*, 6/6/1903, pp.572-3)

Smith died in 1903, and Winn in 1905. MacDonald, a farmer, resolved to keep the company going as a family business until such time as Smith's children could inherit it. The name changed to Smith Macdonald & Company, and then again, around 1912, to Smith, Mitchell & Company. This company name is preserved in signage to buildings on Gough Street. It may have acknowledged the entry of Smith's children into the business, together with new partner John Mitchell, who had worked at the maltings since the early 1880s. In 1903 Mitchell's services as an "expert in chemistry and laboratory work" were said to be "invaluable to Messrs. Smith and Winn. The company continued to operate under the name of Smith Mitchell and Company until at least the early 1970s.

Directories from 1907 record that another prominent malting company, Barrett Brothers and Burston (whose former premises at Sturt Street South Melbourne is now the Malthouse Theatre) apparently shared the premises in Gough Street, and remained there until the 1930s.

The property underwent a significant expansion during the inter-war period, commencing with unspecified "additions and extensions" in 1918, which included a small single-storey wing to the Gough Street frontage of the old pneumatic malthouse. Other new buildings included a new pneumatic malthouse (built on the site of the old floor-system malthouse), a three storey storeroom on Harcourt Parade, and a building along Cremorne Street.

Following the Second World War much of the work at the maltings was still done by manual labour. Bags of grain were delivered by horse-drawn carts, and manually moved into the factory where they were cut open and emptied into hoppers for storage. In 1963 there was a fire at the site, and the premises was subsequently redeveloped. Much of this occurred at the previously undeveloped western end of the site. A new brick and concrete building containing kilns and saladin boxes was built along Gough Street. The saladin boxes replaced the old system of grain being raked by hand across a raking floor.

The three malthouses on the site retain considerable evidence of their former operation, ranging from early (eg, kilns, malt-floors, line-shafting), to later (eg Saladin boxes, gas-fired kilns). There may be evidence of the early "pneumatic" malting layout, which would add significantly to our knowledge of the development of the maltings process.

The erection of two blocks of concrete silos in the mid 1960s effectively concluded the manual handling of grain; this innovation alone resulted in the redundancy of some 30 employees. The building of the silos would have been made necessary by the knowledge that the Grain Elevators Board would introduce bulk handling of barley in 1964, requiring all Maltsters to install their own grain storage facilities. (Fraser, Mahlook, pp.40, 48) Their location adjacent to the early bag room / store / despatch building (Building H1, built c.1896-97) ties together and demonstrates the two phases of barley and malt handling and storage:- bags (the original method), and silos (from the early 1960s).

### *The Malting Process*

The malting process converts the stored starch of a cereal grain, usually barley, into soluble compounds such as the sugar maltose that makes fermentation possible. Some nineteenth century breweries included their own malthouses, while others relied on the production of malt elsewhere.

The ancient process remained unchanged until the progressive introduction of steam and then electricity into different stages from the late nineteenth century. The first stage of soaking, or steeping, the grain in water, which makes germination possible. It originally occurred in cisterns, in which the water was changed regularly, but some modern maltings employ sprays.

The germination process, which required a managed temperature, was originally dependent on the maltster's skill in controlling the temperature of the germinating grain by determining the thickness at which the grain was to be spread over the floor, and the frequency at which it was to be turned. This was manually done by shovels, during which the batches (originally piles of

steeped grain, and then sheets) progressed along the long floor (originally stone, later perforated) towards the kilns. The nineteenth century saw the introduction of the 'pneumatic system', which employed steam engines to fan force temperature and humidity controlled air through a finely slatted floor to the beds of barley. This enabled a more controlled and superior product. A number of distinct versions of this pneumatic technology developed, including 'Saladin boxes', which compartmentalised the barley, providing improved climate control and automated turning. Later 'Donmag' and other 'germinating drums' provide another level of automated control. (eg, Fraser, Mahlook, p 27)

The next stage of the process is to dry the germinated barley by the application of heat. This involved drying and then curing (at a higher temperature) in a kiln. Originally this was a room with a tiled floor under which a coke-fired furnace was situated. (Later the furnaces were converted to fire oil, and then natural gas.) The roof was a high dome with a duct chimney to pass off the hot moist air. In modern times the heated air is fan-forced through a perforated metal floor. This process is less reliant on natural air flows, which is probably the reason for the demise of the distinctive maltings roof forms. Finally the malt is cleaned; originally, this was undertaken in finely joined timber cleaners, similar to those seen in flour mills, in the cleaning and storing house.

### *The Nylex Sign*

In 1967, Moulded Plastics Australia Pty Ltd, which had operated in premises on the opposite side of Cremorne Street since the 1930s, moved to new premises in Queen Street, and began using the Nylex trademark. To promote this it commissioned the Neon Electric Company of South Melbourne to build a neon sign atop the Smith Mitchell company's recently built concrete silos. It featured the words 'Nylex Plastics Every Time', and incorporated a clock and thermometer. At the time it was reputed to be the largest neon sign in the southern hemisphere, and became known as 'Durham's folly', after the Nylex managing director. It took thirty workmen and six months to complete. It has since had a number of changes, mostly minor including replacement of the galvanised steel trough lettering forming the word Nylex in c.1980, electronic operation of the original solid-state clock mechanism, and the demise of the flashing operation of the words 'every time' due to a fire in the sign's control box. The silos and Nylex sign featured in Paul Kelly's hit song "Leaps and Bounds", and in his "Somewhere in the City" Video Compact Disc. A recent study of "Historic Electric Signage in Victoria (D Wixted, for Heritage Victoria and the City of Yarra, November 2002, pp. iv, 10) described it as a Melbourne "spectacular", and "the most visible skysign in Melbourne".

### **DESCRIPTION:**

#### CONTEXT

The area comprises a mixture of light industrial and residential buildings to the west of the Yarra River and South Eastern Freeway.

Even in its early years the Richmond Maltings was described as a "landmark" (*Australian Brewers' Journal*, 20/6/1903, p.572). Today, the site's chaotic skyline of turrets (tops of grain elevators), as well as the silos, presents a prominent and distinctive view from Punt Road and also the South



Eastern Freeway. This prominence is enhanced by the large area of open space (parks and gardens) in the City of Melbourne immediately to the west of the site.

British industrial heritage doyen Sir Neil Cossons singles out maltings as “sophisticated and often beautiful buildings” which, with other brewing buildings, provide “an opportunity to examine functionalism in building design and construction at its purest” (Cossons, N, *The BP Book of Industrial Archaeology*, David & Charles, London, 1987, pp.316-317).

Cossons singles out maltings architecture for special note:- “The appreciation of the role which many of the spectacular structural elements, particularly of maltings, play in both urban and rural landscapes is a refined aesthetic experience in its own right” (Cossons, p.316). It is not just the numerous small village maltings that Cossons has in mind:- “The development of large-scale maltings, often separate from the breweries themselves, in the second half of the nineteenth century resulted in some of the most visually stimulating and dynamic examples of functional building to emerge during the industrial revolution.” Their distinctive characteristics include their “attractive proportions” and size (generally three stories, as at Richmond), regular vented windows (since altered here, as in other Victorian examples), tie irons (not evident in any Victorian examples) and the “tall pyramidal roofs and cowls” attached to the kilns (surviving, possibly in altered form, in the Richmond Maltings) (Cossons, pp.316-317).

There would appear to be no better example in Victoria of the type of maltings that Cossons rates so highly in terms of industrial revolution functional architecture. The Richmond Maltings complex retains the only known original examples of maltings pyramidal roofs, with associated elevator turrets, in Victoria. Not one, but three of these malthouses, survive, with their distinctive roofs intact. Further, they are situated in a highly compact precinct, in a way which is remarkably accessible to the public, both from Gough Street, and by way of views from nearby roads, including arterial thoroughfares.

## INTACTNESS

The complex is an intact historical brewery, having operated until 2003. Three main malthouses and numerous other early buildings survive. These have been modified to accommodate different technology and/or uses over time, as is normal with industrial sites. Some of these alterations demonstrate the development of the malting process. Some parts of the site (primarily the early Cremorne Brewery to the north east) contain remnant buildings and archaeological remains.

## COMPARISON:

### Maltings

Comparable malthouses were erected at many of Melbourne’s breweries and maltings in the late nineteenth century. Some were originally constructed as maltings, while others were later converted from breweries or distillery complexes.

This site is remarkable for 144 years of continuous operation in connection with the brewing industry. The brewing industries have concentrated in the area between Victoria Parade and the

Yarra River since early times. There was a concentration of both breweries and maltings in the Collingwood and Richmond areas.

Australia's formerly rich heritage of brewing buildings and malthouses has been depleted in recent years. Apart from the Victorian examples discussed below, it would appear that Thornleigh in NSW (and perhaps Toowoomba in Queensland) may be all that remains in the way of old maltings operating elsewhere in Australia, all other operating maltings having been built within the last 40 years (Andrew Tweedie, personal conversation, 2/5//03).

There are now very few malthouses surviving in Victoria. Examples that have been demolished, and which survive to various extents, include the following:-

#### *Demolished*

- Australian Brewery and Malthouse (1843-44), Flinders Lane, Melbourne.
- Gough & Smith, Lennox Street Richmond (1850s - ?).
- Gough & Smith, Flinders Street, Melbourne (c.1850s - ?).
- Leggo & Company's Barley Sheaf Brewery, Creswick Road, Ballarat (1857-1954).
- Caine & White's Malthouse, Wendouree Parade, Ballarat (1867-1898)
- Former Joe White Delacombe Maltings, Ballarat.
- Elliott and Magill, Elliott Street, Ballarat
- Cremorne Maltings, Richmond (1881 - ?)
- Smith, McDonald & Company, West Melbourne (c.1880s – 1900)
- Smith, McDonald & Company, Richmond (c.1880s – 1900)
- Smith, McDonald & Company, Richmond (1903 - ?)
- Victoria Brewery, Victoria Parade, East Melbourne (1880 – 1993). Originally this complex included a maltings, but at its height malt appears to have been sourced off-site from nearby maltings, including the Northumberland Distillery, which was also developed by the builder of Victoria Brewery, Thomas Aitken. Most of the site has now been demolished. Most of the distinctive castellated external wall remains, together with two brewing towers, two cellar buildings, and a bottle/packing store. It is understood that some machinery and plant associated with the brewing towers will be preserved. However, no former maltings building has been marked down for preservation, and it would appear that no remnant of this former process now survives.

*Extant: Remnant Only, or Poor Condition*

- Volum Brewery, Geelong (1854 – 1958). Only the three-storey bluestone façade, some side walls and footings remains of what was the Volum malthouse. It is situated next to a building that is apparently the converted brewery. No plant remains in either building.
- Carlton & United Brewery, Swanston and Bouverie Streets, Carlton. This site was primarily a brewery, which imported malt from specialist maltings. The buildings on site consist of the bluestone shells of 1860s-1920s buildings on Bouverie Street, and a Malthouse on Swanston Street (1904). HV and A Champion designed this red brick building with cement dressings creating an arcaded façade. Its basement was devoted to fermenting cellars, its first floor to storage for sugar and hops, and “21 malt storage tanks” were situated on the second and third stories. These Monier-built tanks are stated to be “of technical significance as they were an innovation of their time and believed to be the only ones of their type in the Southern Hemisphere when constructed”. (VHR 24, Statement of Significance). If these tanks were only storage, and the other parts of the buildings were always used as described above, this is not a ‘Malthouse’ for the production of malt. However, internal access to this building has not been gained, and it is not known exactly what the ‘tanks’ were used for. It is possible they may have been a new (structurally significant) form of hoppers for the storage of the malt, which, with the sugar and hops, and fermenting cellars, were part of a brewing rather than a malting process. A top floor window provides a partial view of what appears to be a cement tank, so these may remain.
- Yorkshire Brewery, Wellington Street, Collingwood (c.1850s [?] – 1984). The ornate brewing tower is a Collingwood landmark. Yorkshire Maltings: in 1954 this site was converted to a malthouse, providing malt to the nearby Victoria Brewery. (VHR 807, Statement of Significance; Fraser, Mahlook, p.44) It is thus not comparable with a purpose-designed maltings. In The whole site is about to be adapted for other uses apartments, and, along with many other buildings, the malthouse building has been recently demolished. The bank of small to medium sized concrete silos on the cobbled lane on the north side of the building would appear to be all that remains of the association with the malting phase of the history of this complex.
- Joe White & Co. Pty Ltd Maltings, Rokeby Street, Collingwood. The original Fosters Brewery building was converted into a maltings in 1910 by Ballarat’s Joe White and Co. All these buildings appear to have been demolished, with only a large bank of eighteen tall concrete silos facing Victoria Parade remaining, together with the modern head office and laboratory of Joe White and Co.Pty Ltd.
- Former Castlemaine Brewery, 115 Queensbridge Street, South Melbourne. This would appear to be one of only four remaining early brewing towers in Melbourne, but the brewery is not known to have ever included a malthouse, and nothing resembling this survives. It sourced malt from the nearby Sturt Street malthouse.

*Extant: Good to Fair Condition*

- Joe White Maltings, Gregory Street Ballarat (1898 – present). This site would appear to be one of about four early malthouses that survive any significant degree of intactness in Victoria. (The others being Hoods in Islington Street Collingwood, Barrett Burston in

Gough Street Richmond, and the Malthouse Theatre in Sturt Street South Melbourne). With Hoods, this is now the last in operation. Like all industrial places, it has undergone many alterations and extensions. Its exterior is now unrecognisable from the original illustrations of the plant, but the original malthouse, now converted to Saladin boxes (including some non-operating smaller ones with antiquated gear), survives in an altered state, and is still in use, together with a much later one. What are presumably the original kilns (including one double-deck kiln) survive, although these also have been superseded by a modern pressure kiln. They retain evidence of progressive phases of firing fuel (coal, coke, oil and gas). The early style inverted pyramid shaped steeps remain (of a welded construction, presumably mid-twentieth century). Other mid-twentieth century additions include a large corrugated iron bag store, extensive railway sidings, and a house/laboratory. Relics include a board and winch system for removing germinated grain from the Saladin tanks.

- James Hood & Co. (Chadwick and Stanton), Islington Street, Collingwood (1878/1928 - present). This may be an early malthouse, but substantially altered. Internal inspection has not been obtained, but it employs modern-era germination drums, and is believed to have been greatly altered. The old buildings, including 'Grain Store: James Hood & Co Pty Ltd', and another maltings building (dated 1928) are early-mid twentieth century. Ward (*Collingwood Conservation Study Review, 1995*) believes that a two (elsewhere, 'three') storey building with segmental arch windows and a new Islington Street façade may be the original 1878 malthouse of this complex. (Allom Lovell pick-up this description in the *1998 City of Yarra Heritage Review*.) Corrugated iron buildings are visible from the street, but it is not clear exactly which building is being referred to. None of the characteristic malthouse roof-lines are visible. A forthcoming on-site inspection will shed more light on what if anything remains of nineteenth century buildings in the complex. Most of the complex has been rebuilt/enlarged in the late twentieth century, and is mainly modern. There is a small-medium sized (8, of medium height) bank of concrete silos, and three small modern steel silos. It is understood that the developer has arranged a Section 173 agreement with the Council to preserve the concrete silos. The site has recently been sold to a property developer by Barrett Burston Maltings, who lease it back for part-time operation. However, a permit has been issued for a large new warehouse complex, with the facades (c.10 metres) of the existing (1928) buildings retained (perhaps picking up on the Allom Lovell study's emphasis on the site's streetscape qualities).
- Barrett and Burston's 'Castlemaine Malthouse', 113 – 115 Sturt Street, South Melbourne (1892 – c. late 1980s), now the Malthouse Theatre, is another of the most comparable examples. The single brick malthouse building on the site has been adapted for use as theatres, public foyers, offices and cafes. The new use has destroyed much of the fabric. It is a good building, and retains some interior fittings and equipment (notably timber hoppers, mill machinery, and chutes), but this appears to have been incidental, rather than to enable the malting process to be understood. The fragments of equipment have become *objets d'art*, adding a gritty historic ambience. A whole floor appears to have been removed. No steeps appear to survive. Only fragments of the kiln fabric survive, and it is not possible to understand their function. The distinctive original form of the roof (the 'towers') has been inexactly reinstated for streetscape effect and public image; it is not a restoration intended to shed light on the former kilning process.

- Former Brinds Whisky Distillery, Dunnstown. This large 1860s bluestone complex, classified by the Trust at the National level, includes a large malthouse. It was never adapted for Saladin tanks or other modern germinating processes, and would appear to be the best surviving example of an early floor system of malt production. The western end of the top floor has been partitioned off as a result of conversion to offices of the company that now uses the site, but the rest of the malting floors retain their extensive open spaces, and typical materials. It retains old style 'pyramid' shaped steeps, with some fittings intact. There does not appear to be evidence of kilns at the opposite end of the malting floor, as is typical with specialised maltings buildings of the late nineteenth and early twentieth century. Instead there is a large distilling tower associated with the production of spirits. While many other buildings within this (still large) complex have been removed, it remains an outstanding early-era distillery. It is also representative of many smaller early-era breweries and distilleries that produced their own malt. (Although a number of breweries and distilleries again turned to producing malt in the 1950s, this does not seem to have been particularly successful.) While this example of malt production in an early distilling plant is rare and extremely important, both historically and technically, it is not representative of the typical off-site, specialised maltings that flourished from the late nineteenth century. Its rural location, apparently related to the location of a nearby spring, and bluestone construction, is also atypical of the industry.
- Victoria Distillery (originally Aitken's Distillery, later Barrett Bros and Burston Co.), Northumberland Street, Collingwood : 1868-c.1990s. In 1991 the Trust classified this building at the National level, as one of the earliest large mechanized distilleries in Victoria, and for its intactness. Since then, many of the buildings on site, including a small-medium sized bank of concrete silos, have been converted to residential and small office use. The complex was converted to a malthouse c.1905-1910. A malthouse building is now used for small office and residential purposes. The date of this building is not known, but its use of welded RSJs, and lack of segmental arch windows, suggests that it dates to the twentieth century (even perhaps the 1950s when many such conversions of breweries and distilleries to malthouses, or inclusion of malthouses in breweries, were taking place). (See also Fraser, Mahlook, p.60) While its basic structure would appear to be intact, the two floors have been partitioned off into separate offices, destroying the large open spaces that were fundamental to malthouses. There is a basement floor below. It also retains an attic level bank of (double?) steeps of the more modern cylindrical design. Again, this malthouse is important, as part of an important distillery, and as a now rare representation of the malting process within a distillery or brewery, but it is not representative of the specialised maltings that flourished from the late nineteenth century.
- Gibdon Street, Burnley. This bichrome brick building is still operated by Barrett Burston as a maltings. It contains several apparently nineteenth century buildings, with segmental arch windows, including what appears to be a nineteenth century malthouse with two levels and a sub-floor, of bichrome brick construction, with a dentillated course. This malthouse now contains two Saladin boxes fitted with a modern interior and plant. The southern wall of the complex appears to have been rebuilt. The site employs modern kilns and modern double-steeps. There does not appear to be any evidence of earlier steeps or kilns. The building does not retain the distinctive roof-line of early maltings kilns. It was not identified in either the O'Connor 1985 City of Richmond Conservation Study, or the 1998 Allom Lovell City of Richmond Heritage Review.

- Former Sutherland's Distillery, corner of Wellington and Blanche Streets, Richmond. This relatively small complex was originally a spirits distillery, so presumably it retains some malthouse remnants. However, it was converted very early on to the manufacture of cordials, boot blacking, and vinegar. (J & T O'Connor, Richmond Conservation Study, 1985).
- Former Daly's Malthouse, 28 Abinger Street, Richmond. This substantial complex was described as "a remarkably intact" malthouse, with streetscape qualities, in the 1985 Richmond Conservation Study (J & T O'Connor, Richmond Conservation Study, 1985). It was not identified as being of individual significance at the A or B level, or as a contributory building to a Heritage Area, in the 1998 Allom Lovell City of Yarra Heritage Review. It was apparently still operating in 1985, but has since been converted into residential apartments, by a number of different developers. Presumably nothing remains of its former maltings use internally, and it is no longer possible to read these spaces in terms of their original function. The exterior shells of most of the buildings in the complex - including what appears to have been a malthouse, kilns and silos - appear to have been retained, albeit heavily modified with new doors, windows, and balconies. One large building was almost completely demolished (except for the south wall) and reconstructed into apartments using the same bricks. The small-medium bank of (4) concrete silos has also been converted and extended for use as apartments, and although its innovative architecture is not especially sympathetic from a heritage viewpoint, it does preserve this distinctive evidence of bulk handling.

#### Conclusion: Comparative Maltings

- The Cremorne Maltings would appear to be the most historically important surviving maltings in Victoria, in terms both of age, and significance. The most comparable would be the James Hood maltings on Islington Street, however it is not clear how much if any of an 1878 malthouse survives. If it survives it is not known to have been a pneumatic maltings. It is a much smaller, and less historically important, site.
- No other maltings retains three malthouses.
- The 1880 malthouse is likely to retain evidence of the nineteenth century 'pneumatic' system of operation. It may be the only such malthouse remaining in Victoria that can provide evidence of this method. It has the potential to shed light on the development of maltings technology (possibly, a forerunner of the Saladin box method).
- Although the Cremorne roofs would appear to have been altered, no other malthouse in Victoria would appear to retain the distinctive roof-line of ventilation towers for kilns (similar to hop kilns), and housings for elevators. The reconstruction of the kiln roof at the Malthouse Theatre is recognition of the significance of this feature in maltings, but of course it is not original, retains no original fabric, and is not intended to demonstrate anything about the former process.
- The 1950s and 1960s improvements to the site, including the Saladin tanks, silos, laboratory, and germinating drums, represent the major transformation of the malting industry in the post war period, the buoyancy of the local market, and 1960s infrastructure

and industry developments, including the introduction of bulk handling of barley, the emerging importance of scientific research, and government export incentives for malt.

### The Silos

- The concrete silos (c.1963) are typical of many others in Victoria, and represent the development of bulk handling of grain that replaced bag handling from the c.1930s. In particular they would appear to represent the decision of the Grain Elevators Board to convert to bulk handling of barley at this time. All surviving maltings retain concrete silos, reinforcing their significance in the development of this Maltings complex in the mid twentieth century. They are the largest complex of malt silos in Melbourne and the largest grain silos in metropolitan Melbourne apart from the 1940s Sunshine (Darling flour mill) silos.
- As probably the most prominent silos in Melbourne, they have landmark status, representing a gateway to the south eastern suburbs by virtue of their location on the South-Eastern Freeway and Punt Road. This was identified as early as the 1985 Richmond Conservation Study, which noted that: "These concrete silos form an important landmark in Richmond, and are visible from approaches along the Yarra River". (O'Connor, 1985, Harcourt Place (silos)) In addition, the Nylex digital clock and thermometer on top of this exceptionally high and prominent vantage point has also become a landmark for Melburnians. Both the silos and the sign feature in popular musician Paul Kelly's song 'Leaps and Bounds', and their possible demolition has generated an unusual amount of media and public opposition.
- Modern silos are almost always built of steel, and concrete silos are effectively a redundant building form. In addition, modern steel silos are also built much lower, making it unlikely that they will ever become landmarks as have some concrete silos.
- Numerous other concrete silos have been converted into apartments in Melbourne, and elsewhere in Australia. These have invariably become the occasion for innovative and stylish architectural solutions.

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#### **APPENDICES:**

*Plans, maps, illustrations*



## ASSESSMENT AGAINST CRITERIA:

(Only to be completed for places or objects of State significance).

- a. *The historical importance, association with or relationship to Victoria's history of the place or object*

The place has been associated with brewing and malting in Victoria, the historic centre of Australia's malting industry, since 1859.

Most of the extant buildings remaining on site are associated with the maltings (c.1880-), which by 1903 were regarded as the "greatest in Australasia".

It retains the largest and most prominent concrete malt silos in Victoria.

The Nylex sign atop the high silos is an early and one of the most important historical neon signs in Victoria.

The silos, and the sign, have become vernacular Melbourne landmarks, important in themselves, and also expressive of the important industrial history of Richmond.
- b. *The importance of a place or object in demonstrating rarity or uniqueness*

Malthouses are regarded as one of the very best representations of functional architecture from the industrial revolution. This is the only surviving maltings that retains three such malthouses. It is the only known maltings in Victoria that retains the distinctive malthouse kiln roofs. It includes the only known former pneumatic malthouse in Victoria. The style and technology of the Nylex sign is now rare in Australian advertising. The concrete silos are now a redundant building form.
- c. *The place or object's potential to educate, illustrate or provide further scientific investigation in relation to Victoria's cultural heritage*

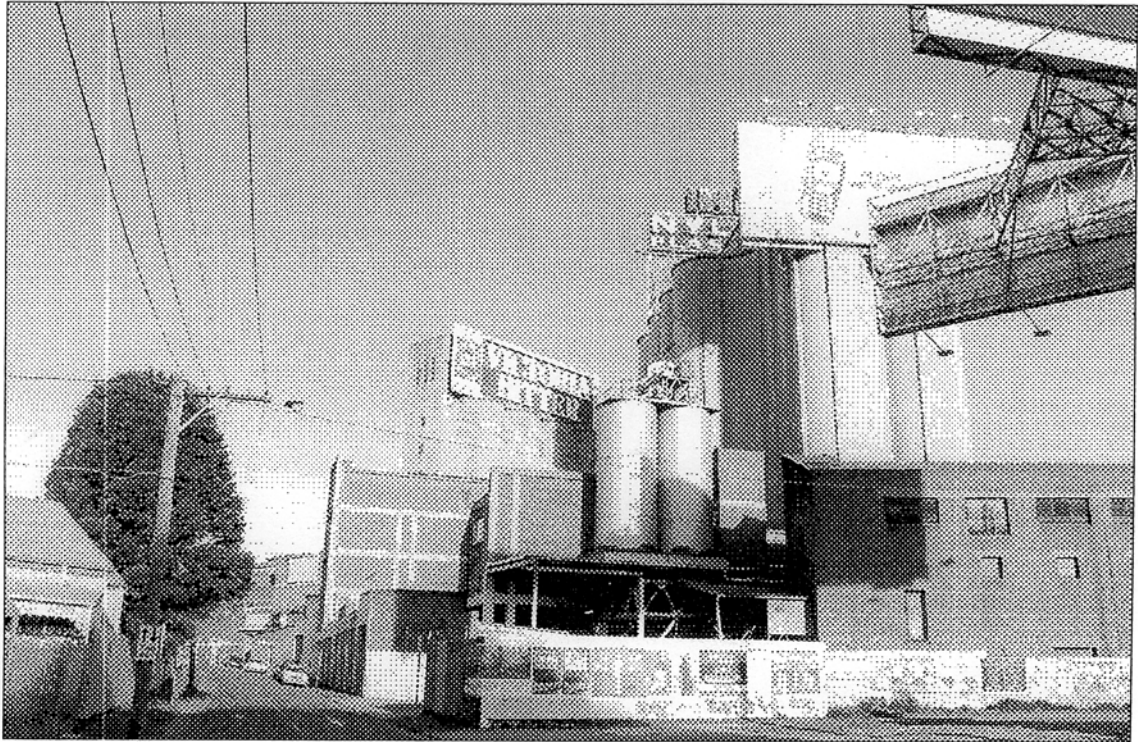
The evidence of former malting processes in the complex provides invaluable potential to research and understand the history of this industry. In particular, the former pneumatic malthouse, and the area of early development (now mainly demolished), retain potential for archaeological investigation. It also provides extensive evidence of different aspects of the post Second World War technical transformation of the industry, including the transformation to bulk handling of barley, and the introduction of Saladin box other controlled germinating processes.
- d. *The importance of a place or object in exhibiting the principal characteristics or the representative nature of a place or object as part of a class or type of places or objects.*

The site is the oldest known, the most extensive, and in important ways the most intact, example of an early maltings in Victoria.
- e. *The importance of the place or object in exhibiting good design or aesthetic characteristics and/or in exhibiting a richness, diversity or unusual integration of features.*

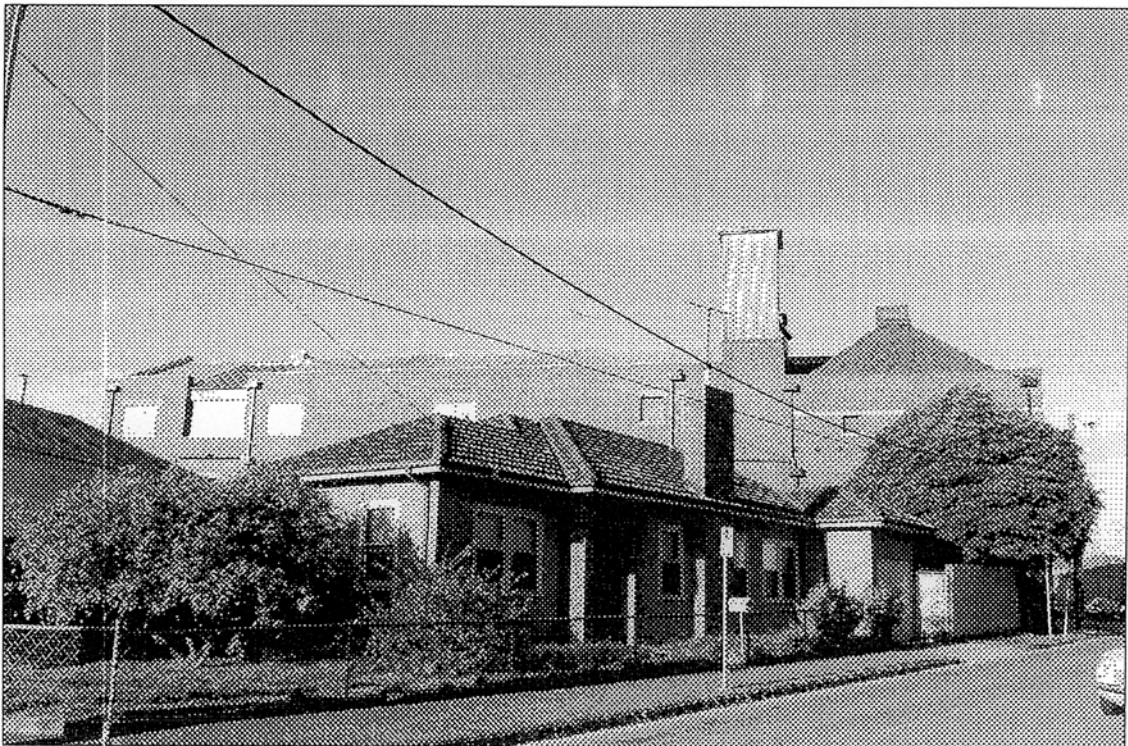
The place retains the only three known original-style kiln-roofs in Victoria. These are distinctive in form, and also retain corrugated screw-elevator housings. This compact precinct would now appear to constitute a unique roof-line form in Melbourne, and (subject to survey of surviving complexes of hop kilns) probably Victoria.

- f. *The importance of the place or object in demonstrating or being associated with scientific or technical innovations or achievements*  
The former pneumatic malthouse was a prominent early example of this nineteenth century technology in Australasia, and the only known surviving example. Although much-altered, it retains the potential to educate regarding this long-redundant process.
- g. *The importance of the place or object in demonstrating social or cultural associations*  
The site is associated with Charles Smith (and likely J Gough), who established Victoria's first maltings, and were regarded in their time as the pioneers of the industry in Victoria. For most of its life the maltings was operated by Smith Mitchell and Company. They were subsequently (and are presently) owned by Barrett Brothers & Burston, a major historical malting company.
- h. *Any other matter which the Council deems relevant to the determination of cultural heritage significance*

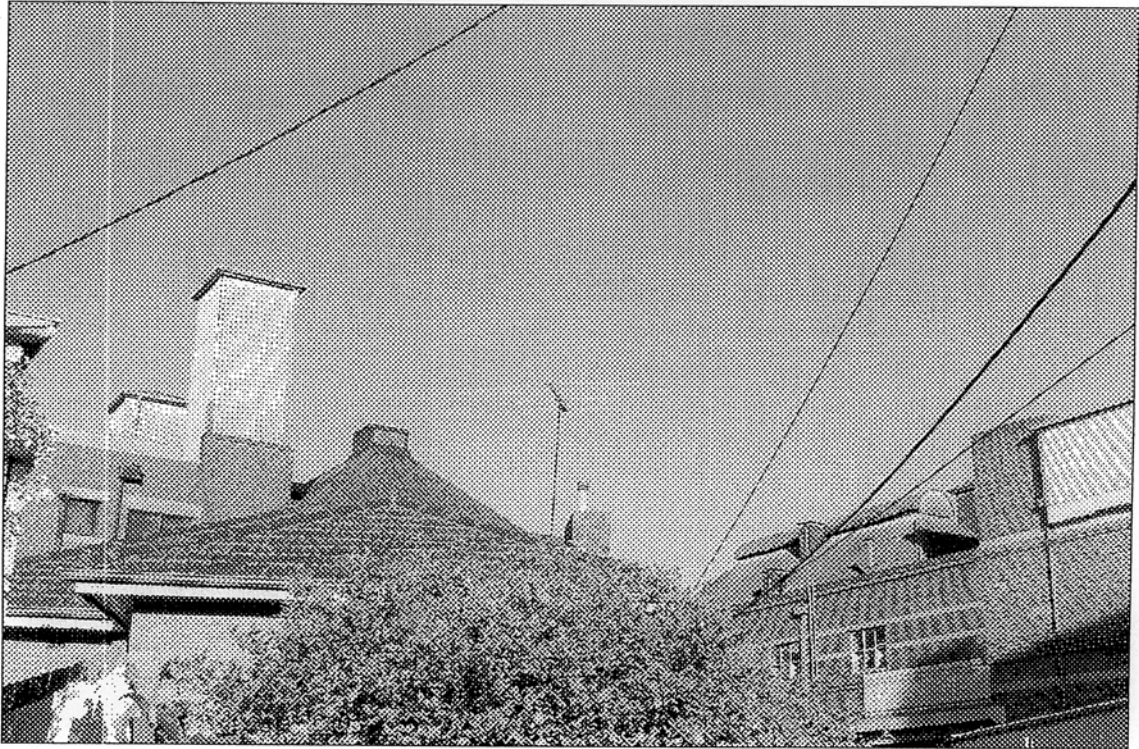
**CREMORNE (RICHMOND MALTINGS), MAY 2003**



**General View, Gough Street, from west**



**Former Malthouse, 15 Gough Street (north side of street), from west. (Now Barret Burston head office)**



**View of Rooflines of Malhuses on north and south side of Gough Street.**



**Malthouse Roofline, south side of Gough Street**



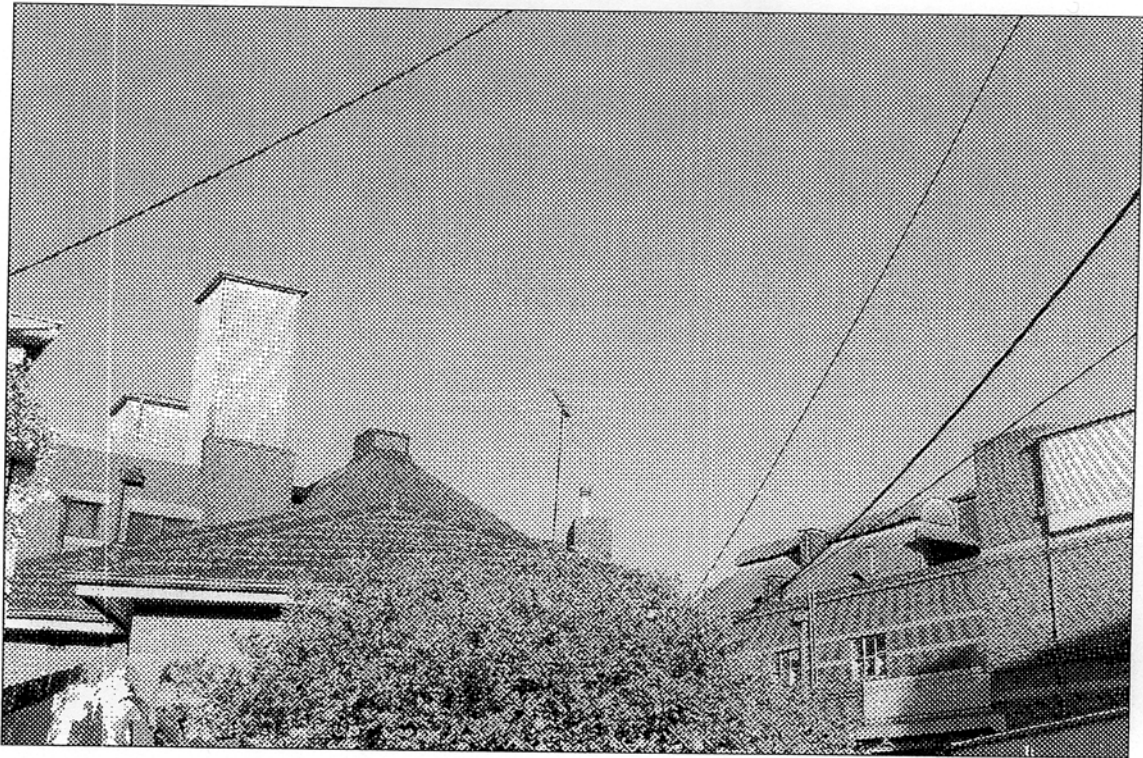
**Historical Signage, south side of Gough Street**



**Gough Street (south side) perimeter wall, remnant of earlier brewery and maltings.**



**Base of former kiln, No.15 Gough Street (north side)**

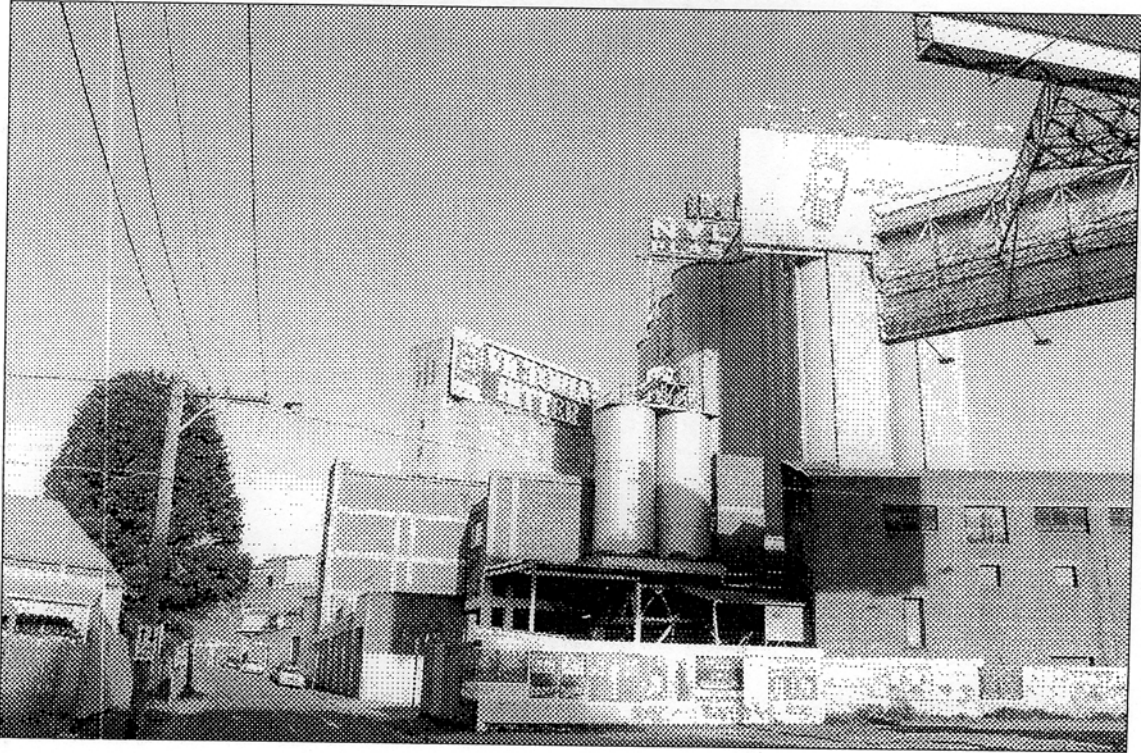


**View of Rooflines of Malthouses on north and south side of Gough Street.**

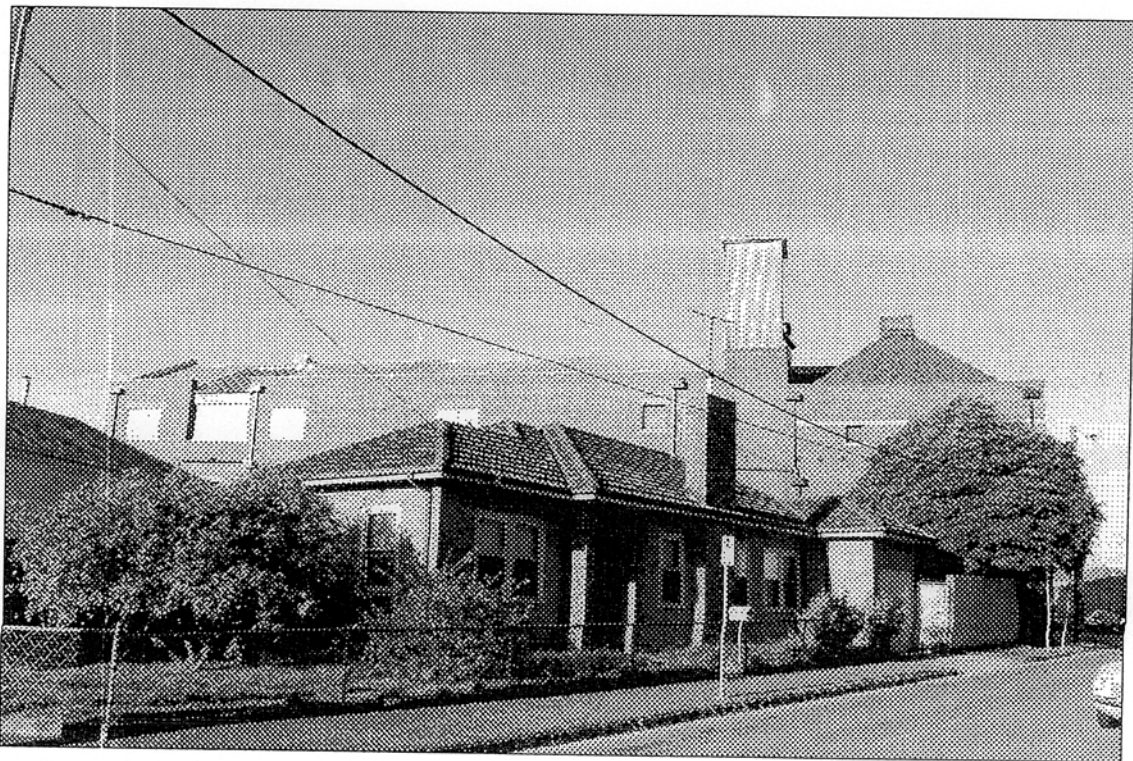


**Malthouse Roofline, south side of Gough Street**

**CREMORNE (RICHMOND MALTINGS), MAY 2003**



**General View, Gough Street, from west**

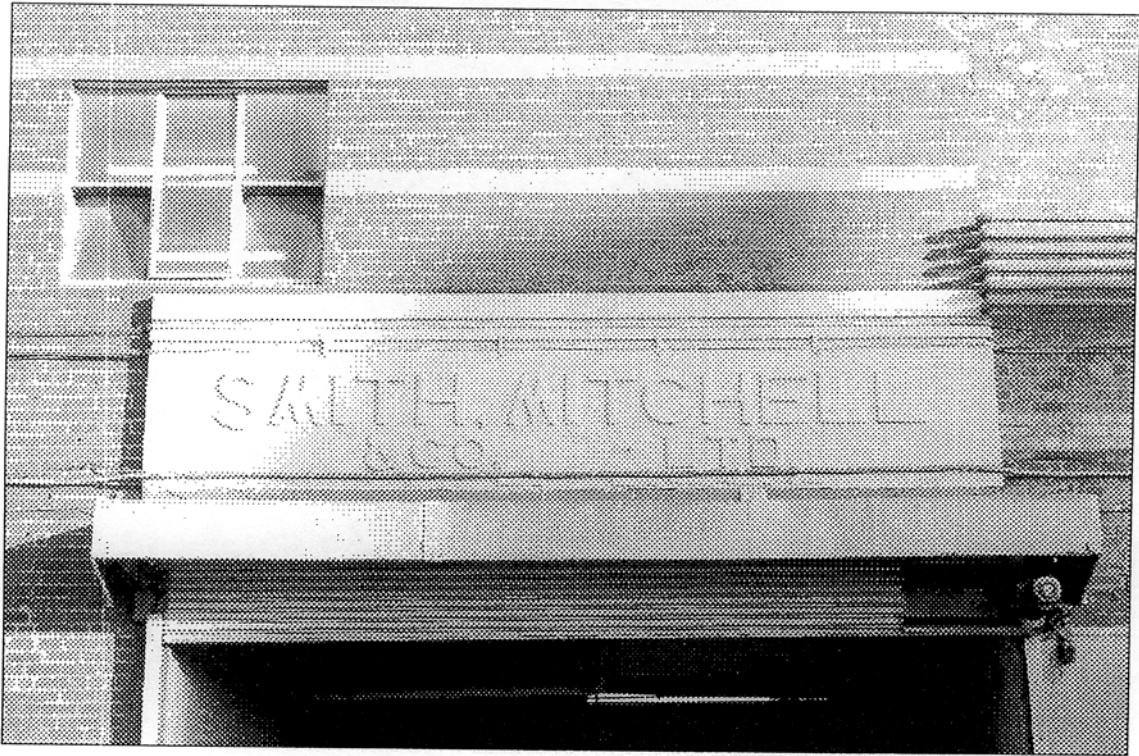


**Former Malthouse, 15 Gough Street (north side of street), from west. (Now Barret Burston head office)**

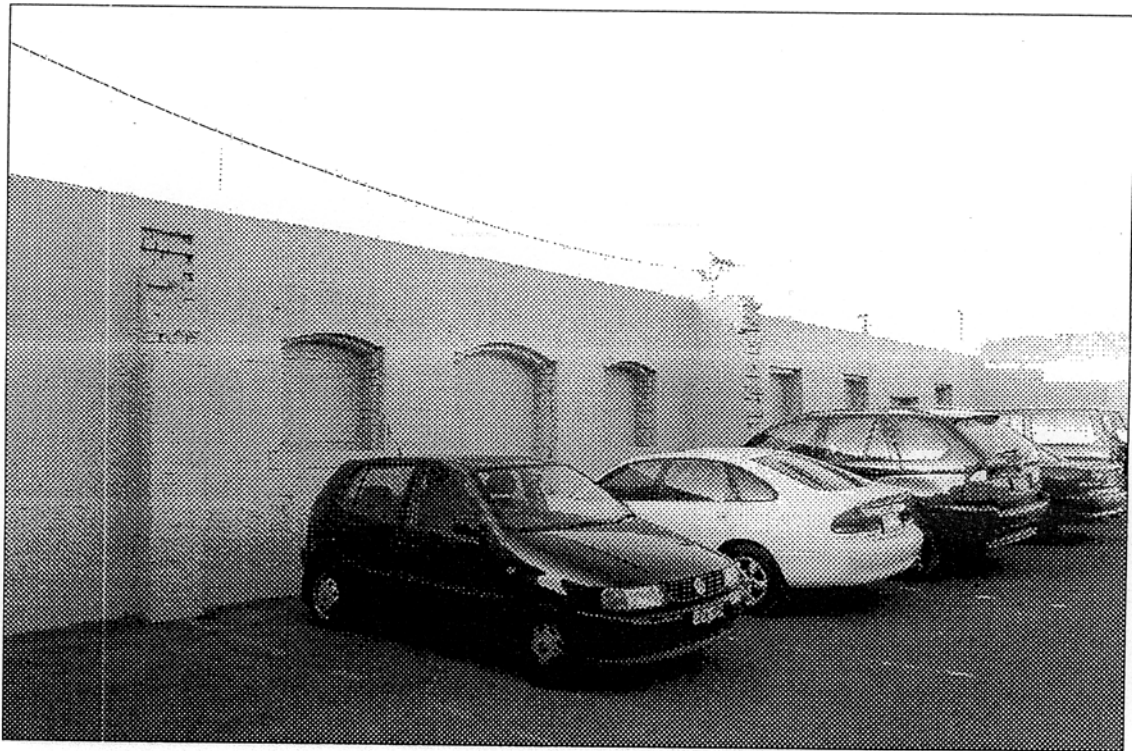




**Base of former kiln, No.15 Gough Street (north side)**



**Historical Signage, south side of Gough Street**



**Gough Street (south side) perimeter wall, remnant of earlier brewery and maltings.**