

HISTORICAL ARCHITECTURAL SURVEY, 11a MARKET PLACE

HISTORICAL BACKGROUND

A survey of Bingham was carried out in 1586 for Sir Brian Stapleton, the then Lord of the Manor. After this ownership passed to the Stanhope family (Earls of Chesterfield) who owned Bingham until 1871. It then passed to the Earl of Carnarvon and eventually the Crown in 1925.

On a survey of the Chesterfield estate in Bingham made in 1776 the site of 11a Market Place was a plot numbered 359, with the description of 'bakehouse only,' leased by Robert Grant. He was a farmer who owned a homestead in the town and rented a small area of grazing rights on the moorland. The mention of 'bakehouse only' implies the presence of another structure or attached part on the same plot, perhaps under a separate let or sub-let.

At the time of the later Bingham tithe award of 1840 (with the earliest known detailed map of the town) the site was described as 'house and bakehouse,' with Robert Brice holding the freehold. Brice is listed in a directory of 1832 as a baker and confectioner on Newgate Street, where he was again listed in the census of 1841, aged about 60, with his wife Catherine. Brice had been on Moor Lane in 1828 when a certain Samuel Giddings was listed in Pigot's Directory as a baker on Market Place. It is just possible that Giddings was based at 11a Market Place as its address has evidently been listed under Market Place and Newgate Street at differing times.

The 1840 map shows a small building to the west and a range of buildings to the south, extending from the rear of No. 11 Market Place; these were described as three houses sub-let by Elizabeth Doncaster. On the 1776 map this had been plot 362, a house and garden, occupied by Jesper Doncaster. He was one of Bingham's builders.

Robert Brice was no longer listed on Newgate Street in the 1851 census, having died in 1847. Thomas Brice, most probably his son, was a baker on Market Street in 1851, the census returns suggesting that his shop was not far from the junction with Union Street; he remained there during the 1861-1881 censuses. Not until the 1901 census was a baker again listed on Newgate Street - Arthur Martin, 35, whose surname appears on a shop front on mid-20th century photographs of the surveyed building.

During the second half of the 19th century Bingham's bakers were mainly listed on Market Street or Union Street and were usually described as combining the bakery business with grocery sales. However, not all trade directories provided addresses to link people to places. One of the few directories to do so, Francis White's directory of 1853, lists eight bakers in Bingham – Thomas Brice on Market Street, Jonathon Barrott and Thomas Walker on Market Place, two others on Union Street, two on Church Street and one on Fair Close. After this, the rare mention of Market Place and the absence of Newgate Street leaves open the question of whether the bakehouse oven at 11a Market Place was actually being used for its intended purpose for much of the later 19th century. This will be considered further below.



Martin is not mentioned in a directory of 1895 but had set up business at 11a Market Place by 1901. The business is listed in Kelly's directories for 1922 and 1936 as Arthur Martin & Son, bakers; in the latter entry the address is given as Market Place. In what was one of the last Kelly directories, that for 1941, a Mrs. Florence Mary Martin, a likely widow, was a confectioner on Market Place. The name Tip Top Bakery is a building opposite 11a. This is listed in the 1971 Post Office Telephone Directory and according to the BHTA

website this bakery existed between 1933-74. It is likely to have been where Hardstaff, Brown & Co. (grocers, bakers and corn merchants) had been based in the early 20th century, operating in direct competition with Arthur Martin. Both of these businesses had ceased by the time that the monochrome photographs, were taken most likely during the 1960s. It is likely that the bread oven at 11a Market Place was used right up until the mid-20th century.



BUILDING DESCRIPTION - EXTERIOR

Number 11a Market Place is situated at the very east end of Newgate Street where the road bends south towards Bingham's market centre. The address reflects an ownership connection with No. 11 rather than its



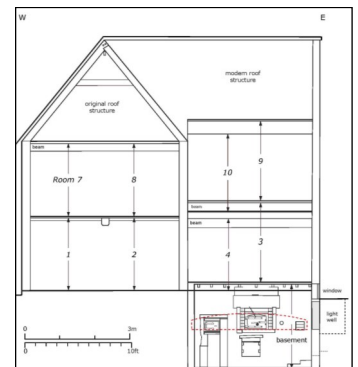
actual position.

The building now has a north-facing front entrance in a modern single-storey corner extension and a rear entrance on its west side. Views from the 1960s show an earlier small detached shop and a lean-to over the separate entrance down steps to the basement where the new triangular entrance block now stands. The south side now has another modern summer-room extension and a separated garage which, like the entrance block, both adjoin the neighbouring No. 11, a former cottage now used for retail purposes.



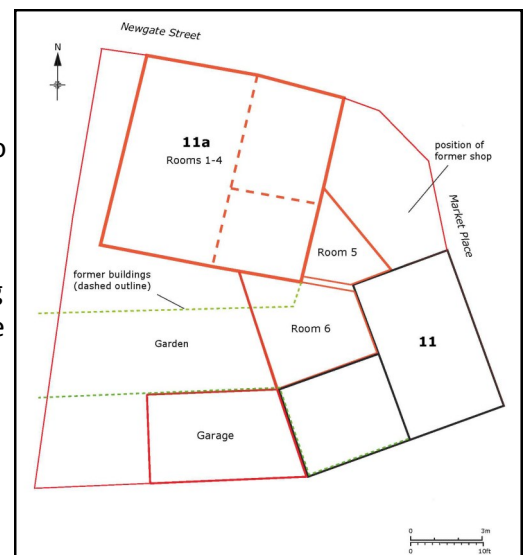
The building is two storeys high (right) with a basement in the north-east quadrant and two attics. It is principally brick-built

with no evident stone dressings as most of the exterior brickwork, with the exception of dentilation courses, is now hidden beneath render. This hides a known former entrance (above, right) that opened directly onto the street. These views also hint at a possible infilled doorway from the street into Room 3.

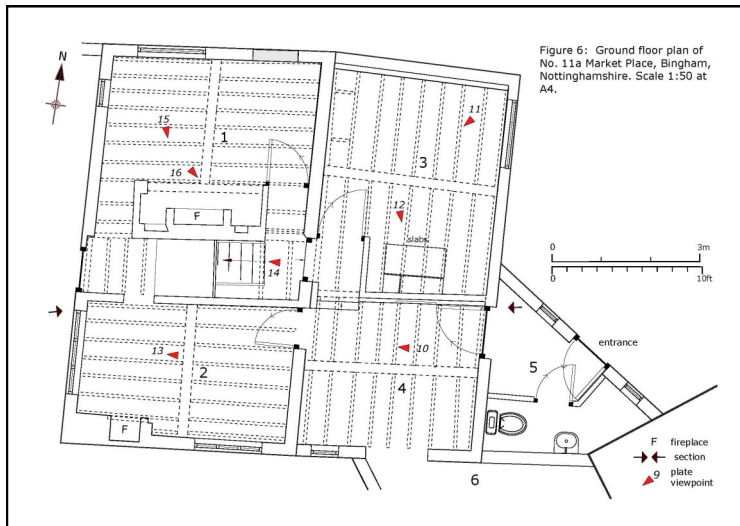


Despite the render, straight joints at slight angle changes on the north and south sides of the building show that the east half was added to a pre-existing west range, resulting in a double-pile plan. It is thus a building of two halves, the difference emphasised in the roof structure, with the west part running north-south, whilst the east roof runs east-west. The building now has a modern pantile roof that on the east side that has replaced two earlier gabled roofs of unequal width and height. Along with the new structure on the east side and the new covering on the west side, three former chimney stacks were also removed.

Although both parts of the building are of consistent width, their north and south ends are slightly angled and not at right angles to the long sides (right); this posed difficulties with the measured recording of the property. The earlier west part is 4.7m (15½ft) wide and on average 8m (26¼ft) long. The later east part is 3.7m (12¼ft) wide and on average 7.85m (25¾ft) long. Internal room widths are 4.15m (13½ft) and 3.5m (11½ft) respectively. Internal floor levels at ground, first and attic levels also vary across the house.

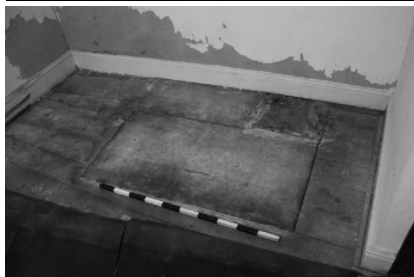


BUILDING DESCRIPTION - INTERIOR

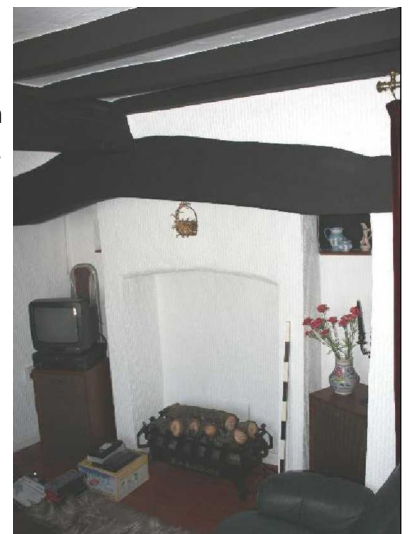


Excluding a staircase and rear entry lobby, the lower floor (plan left) has six rooms of varying sizes, two of which (Rooms 5, 6) are modern additions.

There is also a basement room (fig 8, below, left) and an oven under the east part, which together take up almost as much space as the two rooms above. The ground floor area has a kitchen and three living rooms; the modern additions are a summer room and an entrance hall with a downstairs toilet. The west part has remaining evidence of a corner fireplace in the kitchen, which formerly had a tall stack rising from it, and an inglenook fireplace in a living room (Room 1, right). The east part had a near-central stack but evidence for this



has been removed, apart from several stone slabs showing in the floor at the south end of Room 3 (left). The largest one may have been a hearthstone for a fireplace heating Room 3. None of the rooms are particularly large. Room 3 was probably the most spacious room at 3.5m (11½ ft) wide by c.4m (13ft) long. This room overlies the basement room

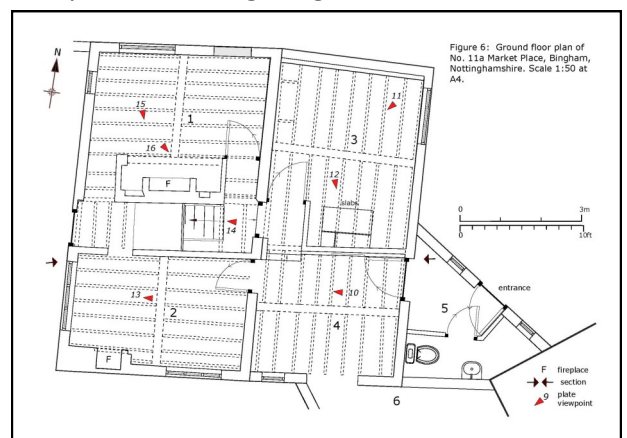


and its floor level is higher than the other three ground floor rooms.

All four ground floor rooms exhibit chamfered cross-beams and plain ceiling joists (example left). The windows are modern and are in the same openings that show on the photographs of the building before its mid-late 20th century improvement. There is no evidence for infilled windows; there is evidence that the ground floor window in Room 3 has since been reduced in width. There was, however, at least one street entrance.



The upper floor (right) is reached by a central straight flight staircase in the west part of the building that rises to an upper landing, with a bedroom to one side and a bathroom / WC to the other. At ground level there are two cross-beams running the length of the west part but at first floor level two chamfered cross-beams separate this earlier build into three bays, which is repeated again by two trusses in the attic. The west part is also divided roughly into two halves by a brick dividing wall that runs parallel to the north end wall. It is a full brick thick where it formed the back of the central fireplaces that heated the north room at both ground and first floor levels. The wall survives in places in the attic where it is a half-brick thick.



A central opening in the east wall of the earlier part of the house now gives access to two higher level bedrooms in the east part of the building. These two rooms have plain ceilings as the roof structure above has been completely altered. The south room (Room 10) opens out onto a roof terrace over Room 6. The attic space is now reached by a narrow parallel flight on the north side of the main stairs, in a position where a fireplace in the stack rising from Room 1 below must have heated the north bedroom (Room 7). Previous to this



the attic was most likely reached by a steep flight to the right of where the main stairs connect ground and first floor levels. The attic space was divided by the brick dividing wall into two rooms. On the west side the wall butts up behind a vertical timber that supports two purlins and which was probably a door post (arrowed, left) On the east side the now truncated brick wall provided support for two purlins. The central part of the wall is missing and adjacent to the stairs has been replaced by breezeblocks.

The brick wall has plaster on both sides and the north room has remnants of a plaster floor. There is no evidence that either room was lit, although part of the north end has been replaced by breezeblock and the south end wall is obscured by modern plaster. Whilst no attic window opening shows in the 1960s photographs it is possible that the south wall once had an opening. In the south-west corner blackened brickwork indicates where a chimney flue once arose from the kitchen.

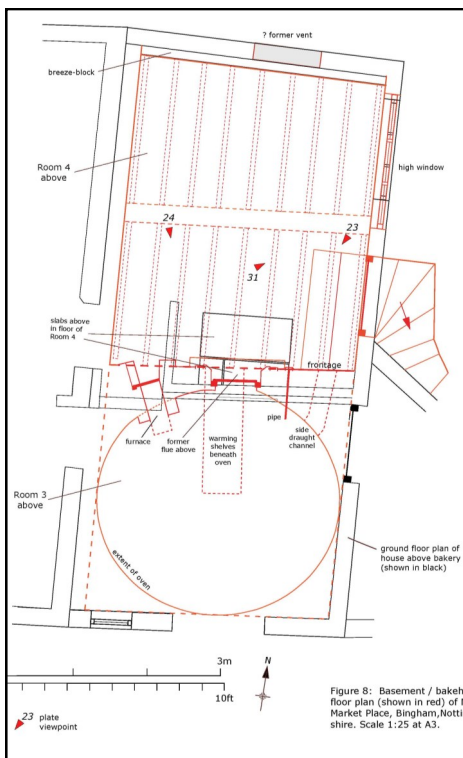


The two trusses are simple A-frames with high collars, all built from insubstantial timbers that although almost certainly original to the house had too few rings for dating purposes (left). The parts are pegged together; no assembly marks were seen. In contrast, the attic space in the east part of the building is completely modern and set off a higher floor level (arrowed, right).

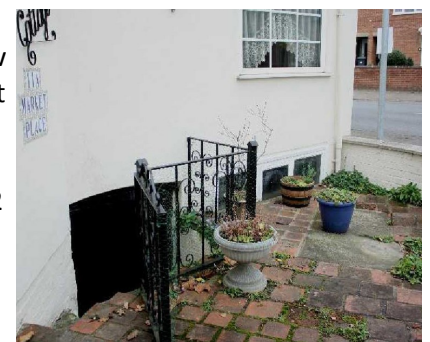


BASEMENT BAKEHOUSE

Whilst the earlier west part of the building has no evidence for a cellar, the east part was built with an integral basement room and a substantial near-circular oven. This area appears to respect the footprint of the structure above on three sides (precise measurement was not possible within the oven part), whilst on the west side the top of the wall can be seen to be built up against the base level of the east wall of the pre-existing west building; the floor timbers of Room 3 actually sit on the new wall.

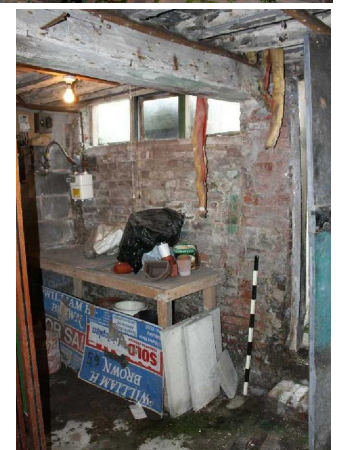


The basement room is entered down external steps, and is lit by a high window next to the doorway in the east wall (right and bottom right). This window was originally deeper, and must have been lit from a light well. It started at a height of 42 inches (1.08m) above the basement floor, which coincides with the base level of the oven and is an optimum waist level for a work surface – see wall profile in section below .



The window would have provided full lighting to an adjacent table where bread may have been moulded or kneaded prior to baking. The lower part of the window was later infilled. The west side of the basement room is fully exposed brickwork, whilst the north side has been reinforced by breezeblocks, from floor to ceiling. This may mask a possible former street level vent. Bakeries were notoriously hot places to work in. The floor is of brick.

On the south side of the basement room there is the work-face of the oven (section,



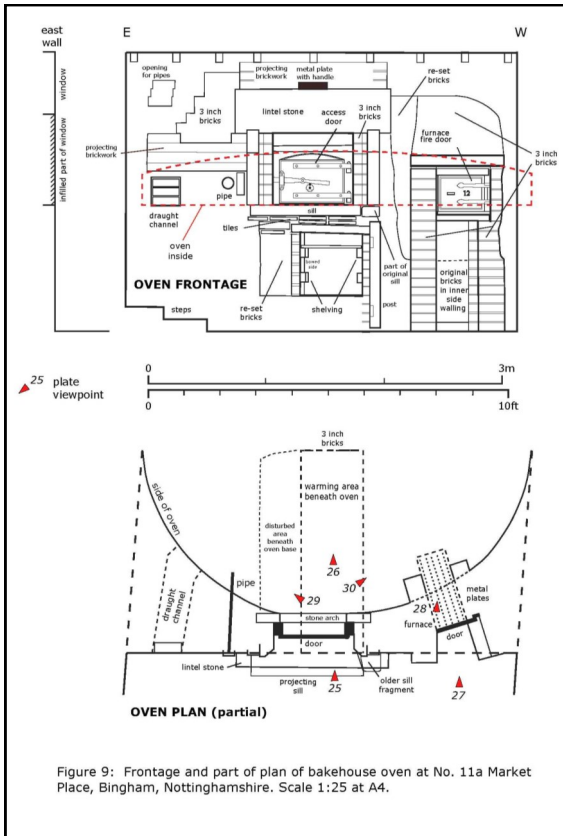


Figure 9: Frontage and part of plan of bakehouse oven at No. 11a Market Place, Bingham, Nottinghamshire. Scale 1:25 at A4.

left; image, right). Near the centre of the wall a cast iron door protects the access opening into the oven, flanked by brickwork and stone jambs running down from a large but thin lintel stone. A stone sill projects out at the entrance base and this appears to have replaced an earlier stone as part of the latter survives to the far right beneath the stone jamb.



Below this sill there is a square opening (right) that runs beneath the oven and ends near the oven's centre-point. This has stone capping and two projecting brick courses on either side for shelving. A surviving wooden post at the front shows that a wooden door had once closed off the opening



to conserve heat (right). (BHTA note: if the oven interior is from the 18th century, might this have been the furnace area, commonly introduced when the practice of burning kindling inside the oven was superseded, to prevent damage to the oven tiled floor, and before the introduction of the side flue?)



To the left of the oven door there is a small former opening where air for a draught to control the heat entered the oven; this is now blocked by three bricks. Closer to the left stone jamb a circular metal tube has been inserted through the brickwork for a pipe to enter the oven (left). This is possibly a replacement device for controlling or even heating the air within the oven; this may warrant further investigation.

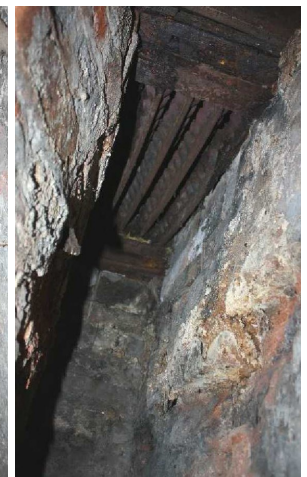
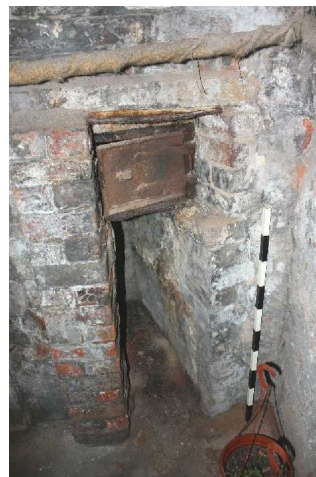


Above the inlet for this there are four courses of brickwork that project out from the wall at an angle, the top course being 13cm out from the walling above. This stops short of the east wall and its purpose is not obvious. A patch of brickwork coursing above this has been partly replaced by 3 inch brick.

The right side of the wall has the heating chamber / furnace. Here, another cast-iron door blocks the chamber where wood fuel was set alight. An angled channel (right) flanks the space where long metal plates cover the furnace floor, an area of c.9 -10 x 24 inches (24 x 60cm) in size . Ash and debris then fell between the bars into the open space below.



To the right of the oven some blackened firebricks that project into the oven can be seen (left), along with blackened bricks in the oven's roof.



The interior of the oven proved awkward to measure. Measurements that were made from the oven entrance indicate a near but not precise circular shape, about 10¾ feet (3.27m) in diameter. In profile it consists of vertically set bricks at the side and then

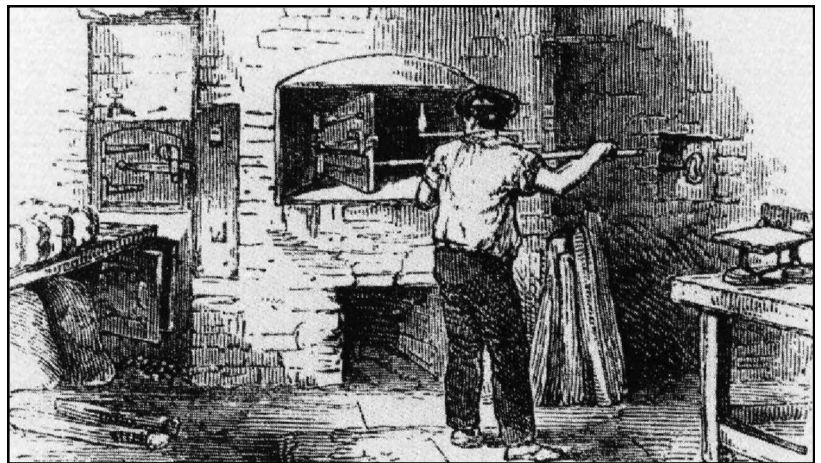


a gradually curving domed roof which at the centre is 18 inches (45cm) high. This shallowness would have helped to radiate heat back onto loaves to create a light spongy top (Hardyment 1992, 112). The oven base is now covered in debris but it probably has a covering of tiles and some of these may have been re-set beneath the oven frontage during.

Also difficult to measure was a flue that rises up between the large lintel stone and an arched stone now hidden behind the cast iron frame around the oven entrance door. This flue has been narrowed down by inserted brick rubble

held in place by pieces of slate to an exit controlled by a metal plate with a handle that is still in place at the top of the lintel. The brickwork above the lintel stone has been disturbed and the plate is clearly a later insertion.

The brickwork in the north-facing basement wall indicates that major alterations have been made to the bread oven. Nevertheless, the oven interior is almost certainly integral to the construction of the east part of the building and there is no evidence to suggest that it replaced an earlier smaller oven. The oven frontage bears a striking resemblance to a 19th century print (right).



INTERPRETATION

The evidence suggests that there were two phases of construction, with the west part of the house, a three-four bay cottage set at an angle to Newgate Street, the earlier part of the house. The east part was added later, with an integral basement room and bread oven. It probably replaced an earlier attached bakehouse mentioned in the 1776 survey. (BHTA note: Maybe the circular oven itself, built of narrow bricks, survives from the earlier period)

The building overall has been altered, most significantly since c.1960. Whilst clearly obvious from the outside, it is also evident on the inside of the building. Although there appears to be a lot of early timberwork, supporting the first and attic level floors (and also wooden doors), some care is needed in assessing this. Both parts of the building had near central stacks, one now partly removed, the other fully removed in recent times and there is little indication of this from the floor joists now showing in their former positions, in particular in both Rooms 3 and 4. This suggests that some clever re-setting of floor timbers has occurred, with perhaps the reuse of some first floor ceiling timbers (now no longer evident) at a lower level. Variations show, such as in the ceiling of Room 4 where joists over-sail the cross-beam, along with some irregularity in the spacing of the joists.

Phase 1, west part of building

Only a single dendrochronological date was recovered from the building, from the cross-beam in Room 7, which provided a date of between 1718-1743. This is one of the better quality beams with neat chamfers and run-out stops that are found in the north street-side rooms in this part of the house and there is no reason to think it is a later introduction. Brickwork within this part of the house is now only visible in the attic and this was recorded as 2¼ inches (57mm) thick and 9¼-9½ ins (235-241mm) long. Whilst such thin, long bricks are often found in 17th century buildings, there is also evidence that they continued in use in Bingham beyond 1700 and up to as late as 1730, at which point thicker 2¾in. bricks were more prevalent. The author suspects a likely building date nearer to 1718 than to 1743, perhaps in the 1720s. (BHTA note: The “bakehouse only” would thus have been next door with no building above it)

The first phase building is one of several similar cottages built in Bingham in the early-mid 18th century. Whilst it

is of similar width to both Seymour Cottage and Parr's Close on Church Street at c. 4.6m (151/2ft), it is shorter at 8m (261/4ft), whilst the other two are 9.5m (c.31ft) long. Its ground floor rooms are 14ft (4.3m) across but relatively short at 11ft (3.35m; Room 1) and 9ft (2.75m; Room 2); between them there is a staircase which may be original to the design. The building differs from the other two cottages by not running parallel to the street and in having an entrance at the street end. The first room (Room 1) had to be heated by an internal stack, although there is no evidence to suggest the stack had back-to-back fireplaces. The smaller room (Room 2) has a smaller off-centre stack in the end wall, suggesting perhaps that there was an opposing back door at this end before a doorway was introduced into the west side wall.

Phase 2, east part of building

The 1776 survey provides no plan of the building and so the earliest known plan is that of 1840 which shows the approximate full shape of the current building, once modern additions are removed. The tree-ring dating sampling was unable to date the east part of the house and some approximation of its date can only be arrived at from bare brickwork within the basement. Here bricks used in the three exposed walls range between 2½-2¾ inches (averaging at 2⅝ inches or 67mm) thickness and 8¾-9¼ ins (222-235 mm) length (mostly the latter), a size of brick mostly commonly found in the East Midlands between about 1800-30. Many bricks accessible within the oven and lower chamber were found to be thinner at 2- 2¼ ins. (50-57mm) and tightly mortared together. These may have been deliberately sourced, possibly being seen as more resistant to heat. (BHTA note: or might they be original 18th century bricks in original position?)

The east part of the building had two rooms of differing sizes at ground floor level. The present doorway in the east wall (now accessed through Room 5) may have been an original entry, set in close proximity to the outside steps down to the basement. There may also have been a street entry into Room 3 which would be expected if this was used as a shop. Whilst it is possible that the new structure was self-contained, the use of both house and bakehouse by the same person in 1840 would suggest there was at least one connecting doorway through at ground floor level from the west part of the building.

The relatively small size of Room 4 might indicate a storage area, perhaps for housing flour and equipment, with perhaps further storage in a tall attic above. Although the present ceiling timbers in this room appear to be of some age, as already mentioned there is reason to suspect a ceiling alteration has occurred. The room's current rebuilt north wall would have roughly coincided with the back of a central stack (set above the flue to the bread oven below) that is now lost. The photo right shows a two-tier stack above this position, the lower one perhaps for a fireplace in Room 3, the taller one for the bakehouse below. Whilst there is no indication for a fireplace in the upper Room 9, this area may have provided living space for an apprentice or assistant baker. Some cross timbers in the north-west ceiling of Room 3 may be where a ladder provided access to this upper room.



The baking oven

Introduction.

The baking of bread goes back to ancient times but the Romans were probably the first people to have proper bakers' shops and bakers who were members of trade associations or guilds (Muller 2008, 7-8). After this period baking technology changed little and throughout the Middle Age bakers used so-called beehive ovens fired with wood, and with the bread inserted and removed with a peel (a long handled wooden shovel). The photo, right, shows such an oven, reconstructed in the grounds of a museum in Yorkshire.



Bread ovens were standard components in the food and drink preparation areas of country houses and local examples of dual or triple ones built before 1620 can be seen at Hardwick Old Hall and in the basement of the Little Castle at Bolsover Castle. An unknown Tudor oven, one of a likely similar group, was uncovered at Wollaton Hall in 2006.

Ovens and warm cupboards were also sometimes set into the chimney stacks above the hearth or in single-storey parts projecting from the back of the kitchen of many rural houses and farmhouses in Tudor and Jacobean times (Quiney 1989, 82). Others were added later. One of a similar size to that at Wollaton, with an internal diameter of 31½ feet (1.12m), was revealed during renovation works to Beauvale Abbey Farmhouse near Nottingham (Plate 34); the brickwork suggested a possible 18th century date for this one. Other ovens can be seen at Hartshorne Upper Hall in Derbyshire in a part of the house now available as a holiday let.

In the West Country potters created portable clay ovens called cloam ovens (Barley 1961, 167) and these found their way to New England in the 17th century. Ovens were rarely built in town houses until they could be incorporated into the cast-iron kitchen range and these only started to appear in numbers after c.1780. Before then specialist bakers and confectioners served village and town communities, baking bread and other commodities such as cakes, pastries and pies. Ovens were also available in so-called *cook shops* for local people without kitchens facilities.

These early ovens were heated within but at some point a separate fire was introduced, at first set beneath the oven. Not long after this, the side flue oven appeared and this may have been the subject of a patent (Vine 1900). According to Muller, a leading authority on bakeries (see reference below), the beehive oven continued in use up to 1830 and was then replaced by the side-flue oven. This was a brick-built arched structure with a flat tiled floor, 11 x 9 feet (3.35 x 2.74m) in size. It had a furnace with a short flue to one side where kindling and coal was burnt, and following the baking hot air would pass out through a flue over the oven mouth. The Bingham oven matches most of this description and bears a strong resemblance to an unreferenced print that Muller reproduces in his book that supposedly shows an oven of 1830 (see earlier illustration). Whilst having a furnace immediately beneath the oven floor had proved damaging to the floor covering, this feature was retained and used as another warming chamber for non-bread items.



So-called 'patent' ovens were introduced later in the 19th century, in the main developing cleaner and better controlled ways to heat the oven. These were more costly to build and the side-flue oven was not adaptable. The latter was still the most common type in use in 1900 (Vine). A similar type of oven to that in Bingham now on display in Mill Green Museum in Hatfield, Hertfordshire, was used between



1890-1960 (above). The Bingham oven though, when first built, would have appeared more like one depicted by the French painter Millet in the 1850s (right). This shows an oven with a similar stonework front with a tall lintel and narrow jambs.

The Bingham oven. The brickwork evidence discussed above most likely dates the basement and its oven to the early 19th century. The suggested possible date of 1828-32 when Robert Brice took over the property corresponds with Muller's date of 1830 for when the side-flue oven became the prevalent type in use. Brice was then about 50 years of age and although his son Thomas (born c.1812-13) was not listed in the census returns until 1851, he evidently followed his father into the same career and must have made use of the oven at 11a Market Place, despite having his baker's shop listed on Market Street.

Although it remains unclear whether the oven was in continuous use throughout the 19th century, at some point major alterations occurred, most likely when Arthur Martin acquired the site in about 1900. The evidence suggests that the oven floor over the lower chamber may have collapsed, requiring a major incursion towards the centre of the oven and repair of its tiled floor. There is newer brickwork at the end of the lower chamber

and the original left side brickwork here has been rebuilt in a rather slipshod manner, as it now bows outwards.

Also, the front, back and the upper sides of the furnace chamber have also been replaced with 3 inch brick, and in so doing much of the existing brickwork to the left of this was re-set and has since moved. In addition, chamfered 3 inch brickwork was set around the oven door, and new brickwork built into the wall to the left of the stone lintel. However, all this was done whilst retaining most of the original oven structure.

CONCLUSION

The west part of 11a Market Place was built as a cottage in the early 18th century and a century later the east side was extended for a purpose-built bakehouse and possible integral shop (the latter function later transferred to an outside addition when Arthur Martin was the proprietor) with storage. The bakery may have been in continual use from c.1830 up until at least 1847 when Robert Brice died, and then may have still been used by his son Thomas to supply his shop on Market Street. Its use in the later 19th century, certainly after 1881, remains uncertain due to Bingham's bakers appearing to have favoured more central positions for their outlets because of competition. However, that the oven was well used is indicated by at least one episode of major alteration, initially involving the resetting of a lot of original brickwork, and latterly by replacing brickwork around the side-flue.

Despite the growth of at least one large grocery concern in the centre of Bingham, there is reason to think that the oven at 11a Market Place was still being used as late as the 1940s, more than a century and a half after its construction. Although in recent years there has been an increase in so-called traditional bakeries in Britain, they all use modern techniques and equipment. One of the very last concerns to use an oven with any similarity to that at Bingham was the bakery at Branscombe in Devon, which closed in 1987 and is now in the care of the National Trust.

The surviving subterranean bakehouse at Bingham is one of the town's most important and distinctive historical resources and is worthy of continued protection and appreciation.