



Station Yard Maltings

The last Halesworth malt was produced in 1981, but look carefully and you can still find evidence of the town's malting legacy. Follow the Malt Trail and you will discover traces of this proud history.

Visit the Malt Experience in the Cut Arts Centre **8** and learn how malt was produced in what was once a grand Victorian maltings. Let your imagination take you back to the time when the smell of malt hung in the air and the community prospered on Halesworth's golden harvest.



The New Cut Maltings, now the Cut Arts Centre, as it would have appeared in 1898

The **MALT**
Experience

Visit the Malt Experience at the Cut Arts Centre

Travel back in time to the year 1900. The Malt Experience exhibition provides an opportunity to get the feel of what it must have been like to work in a traditional maltings.

Find out how malt is produced from barley. Learn about the amazing skills of the maltster. Discover Halesworth's malting history. Or sit awhile and choose one or more of our digital presentations:

- Experience New Cut Maltings circa 1900.
- Be imaginatively present at crucial moments in Halesworth's malting history.
- Learn about how malting developed in our region.
- Explore our malting picture gallery of what remains today.

Admission to the Malt Experience is free of charge

Learning materials for visiting families are available from the Reception Desk

Open Tuesday to Saturday, 10am to 4pm

**Cut Arts Centre
8 New Cut
Halesworth IP19 8BY**

(location **8** on map overleaf)

The Malt Project is a joint project of New Cut Arts and the Halesworth & District Museum



Supported by the National Lottery through the Heritage Lottery Fund



Halesworth: a historic malt town

A walk into a forgotten townscape

The **MALT**
Heritage Trail



Today, behind its quiet façade, Halesworth hides a brisk and bustling industrial past. At its heart lay malt, produced from fine barley grown on the light local soils and turned, in specialised buildings known as maltings or maltings, into the main ingredient of Britain's favourite drink, beer.

Once this was a small-scale local trade, producing just enough malt to make beer for local inns. Then improvements in transport made it possible for larger, more efficient maltings to sell their produce to a wider world, particularly to the large breweries growing up in London and the Midlands.

This process began as early as the mid-1700s when improvements to the River Blyth allowed Halesworth malt to be carried down to the sea and around the coast to London. The arrival of the railway in the 1850s brought even greater speed and economy. Production expanded rapidly, particularly under Patrick Stead, the Scottish maltster who made his base in Halesworth and became one of the country's most successful and innovative malting entrepreneurs. Thus Halesworth became known as a regional centre for the industry.



- 1 The Angel Yard Maltings
- 2 The Halesworth Brewery
- 3 The George Maltings
- 4 The River Blyth and its Wherries
- 5 A Lost Industrial Landscape
- 6 Quay Street: The Malting Hub of Halesworth
- 7 The Railway and the Malt Trade
- 8 The New Cut Maltings
- 9 Beer and Botanics

