

The Bakery Main Street

The following pages are scanned copies of Correspondence between Mr. J.L.S. Whitney and various parties relating to the equipment in the old bakery when he bought the property in 1984.

Mr. Whitney lived in the Old Post Office property next door to the bakery in Main Street at the time

There are also some photographs of the equipment used and the building. If you are looking at the "pdf" version of the document you will find the scanned images of the pages (with some handwritten annotations) and also of the photographs at the end.

J.L.S. Whitney
The Post Office
Willoughby
Nr Rugby
Warwickshire
OV23 8BH

30th October 1984

Dear Sir,

The village bakery which is next door to the Post Office, is regrettably closing down, because of economic pressures. It uses a coal fired steamtube oven and recently the baker has been unable to get the correct fuel due to the current coal strike', the alternative' being very expensive and also time consuming in their stoking.

As the building is integral with my own Post Office and home I am purchasing it though as yet I have no firm plans for its development. I do know however that they will not include the use of the old oven.

There are in addition to the oven several items of equipment used in the process, which are probably as old as the oven itself.

Whilst on holiday this year I visited Preston Park museum at Stockton on Tees, where they have developed an old Victorian Street in which the various shops are correctly equipped and furnished on the style of the age. I believe there is a similar venture at Dudley.

I am writing to ask if you know of any other place where such preservation is taking place and whether they would be interested in acquiring the bakery equipment for the cost of its removal and carriage only. It would be sad for it to be demolished and sent for scrap, when there is so much interest shown in earlier ways and means.

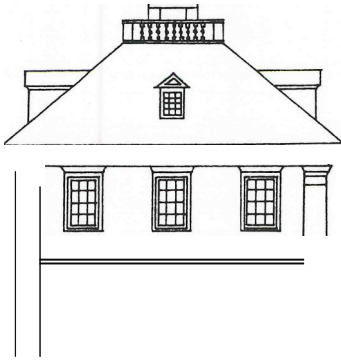
The County Archivist
Warwick.

yours sincerely

1 : , - -

J.L.S. Whitney

Handwritten notes: 98 493431 Mr Earn Dr. W.C. Allan x2329 2500 County Museum
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Warwickshire County Council

Warwickshre Museum

Market Place, Warwick, CV34 SA°

Curator: William C Allan BSc PhD FMA

telephone:

Office hours: Warwick (0926) 493431

Other times: Warwick (0926) 492778

Ext. no. 2021

Our ref. EM/SG

Your ref.

Mr. J.L.S. Whitney,
The Post Office,
WI I loughby,
Nr. Rugby,
Warwickshire.

7th November, 1984

Dear Mr. hitney,

Offers: Bakery equipment

Thank you for your letter which you sent to the County Archivist, and has been handed on to me. There are sever& Museums which may be interested in the equipment although unfortunately we do not have the space or resources to take it ourselves.

Could come and see what you have, and perhaps take some photographs?
cannot find your telephone number in the directory so perhaps you would be kind enough to 'phone me on Warwick 493431 Extn .20210

Yours sincerely,

A handwritten signature in cursive script that reads "Eileen Measey". The signature is written in black ink on a white background.

Eileen Measey
Keeper of Social History

J.L.S.Whitney The
Post office
Willoughby
Rugby, Warks
CV23 81311

13 Nov 84

Dear Sirs,

The old bakery next door to the Post Office in Willoughby, will be closing down at the end of this month, and I have purchased the premises. I gather the problem of increasing costs has been increased by the lack of suitable fuel due to the present coal strike. It is a tragedy for the village and many customers from further afield, and for the public at large because one more old craft will soon disappear

I have been in touch with the County Museum and they and a neighbouring county have shown interest in the possible acquisition of the oven and the ancillary equipment, with the idea of removing it and reinstalling it in some mid-Victorian complex demonstrating *ways* and means of the 19th century. The baker believes the oven to be a hundred years old.

Your name appears on the doors, as does a reference to a 'steam tube oven'. It is approximately 4'6" wide by 6'6" high by 10' deep. It has two main ovens, heated by tubes and a third smaller proving (?) oven below° There is a header tank to the rear above the fire box, and both the main ovens have a thermometer alongside though it is thought these were added later.

I should be grateful for any information you could give me on this oven, together with any dismantling instructions or tips which I could use or pass on to the museum authorities. Naturally any publicity use you wish to make of the demise of one of your earliest products, would be free, as is the oven itself to any party interested enough to pay for its careful dismantling and removal.

T.Collins and Co
Steam Oven Makers
Bristol

yours sincerely,

/ COLiLiucO °



Thomas Collins & Co. (Bristol) Ltd.,

akery Engineering Specialists. Reg. Office: Avondale Works, Woodland Way, Kingswood, Bristol, BS151QH. Tel: (0272) 602131. Telex: Reacol 444549G

Your ref:

Our ref: KIP/MDL

Mr. J.L.S. Witney
The Post Office
Rugby
Warwicks CV23 8BH.

29th November 1984

Dear Mr. Whitney,

Thank you for your letter of the 13th. instant recently received the contents of which have proved most interesting,

Strangely enough there is another similar exercise being undertaken by another bakery in the Suffolk area.

From your description it would appear that the oven in question. is one of the early Collins steamtube baking units with an internal chamber size 8' x 4' which would give external measurements of 11'6" x 5' 2" but we verify this if you will measure the actual chamber size as opposed to the external dimensions,

Before giving you any technical advice it really is necessary to know the whole history of the oven and although we have searched through our records up to now we have drawn a blank. If you can possibly obtain the name of the original bakery owners and then we would have every chance of looking lip the original contract as all the detail 'would, be in Eames as opposed to counties. Perhaps you will investigate this matter again and advise us accordingly,

Incidentally it is always extremely sad to learn. of the demise of a healthy bakery business and it is surprising to me that the backer has not considered having the oven in question converted either to oil or gas firing.

For your information I enclose herewith illustration of our current steamtube ovens which of course are basically the same principle as the oven at Willoughby although no doubt of more mod^ern appearance

Kind regards.

Yours sincerely,
THOMAS COLLINS & CO (BRISTOL) LTD.,

the absence of

J.L.S. Whitney The
 Post Office
 Willoughby
 RUGBY, ?arks
 0V23 8BH^d -

Your Ref - KIP/ADL

3 Dec 84

Dear Mr Palmer,

I am grateful to you for your letter dated 29th Nov 84, in newer to mine, enquiring about one of your older type steam ovens.

The baker has now ceased baking and the oven has cooled sufficiently for me to take a few measurements for your information.

There are two ovens both of the dimensions you suggest ie 8 by 4'. These are one above the other, but there is a third 'proving' oven at ground level which measures 3'2" *by* 1'8" and this has rails on either side to take trays (?). There is a tap in the proving oven but believe the baker did not use this for some reason or !other. There is a thermometer mounted to the side of each of the two main ovens but I am told they were an addition. Both main ovens by the way have tubes in the roof of each.

The name of Thompson is that given me as being the bakers at the start of the century, though some villagers have reason to believe that there was a bakery on the site in the mid nineteenth century. I have a photograph of an earlier building which is dated 1874. This photo has signs of an establishment that may have been a bakery, and certainly a village shop. The property was split soon after the last war and the bakery continued under the management of the Thompson family later name Cyril Dodd whilst the shop was run by my predecessor who had a P.O. as well.

I agree with your suspicion that your current leaflet looks more modern than the existing oven, so much so that I dared not show it to the retiring baker so as not to hurt his feelings ! (Mr M.Childs)

Thankyou for your offer of technical advice, which will be of great assistance to whoever dismantles the oven for reassembly.

Thomas Collins Co
 (Bristol) Ltd
 Avondale Works,
 Woodland Way

yours sincerely

Warwickshire HBR Field Form	CARD OF	PARISH Willoughby	NUMBER /
08 BUILDING TYPES & DATE.	15 1:2,500		N.G.R. 16.
	05 SITE NAME AND ADDRESS		89 RELATED PROPERTIES Adjoining House.

52 ZONE Vernacular	19 BUILDING COND MAINTAINED <input checked="" type="checkbox"/>	58 FUNCTION Bakery: In use until Jan. 85.	55 PLAN
53 CONTEXT Village	DMAP - IN USE		
54 REL'SHIP Semi-D.	DMAP - DISUSED		
56 DATE 19th c. Middle.	61 EXACT DATE -	57 HOW DATED Typology	
59 STOREYS 2	60 WALL PROFILE Plinth + straight	61 N° OF UNITS 1	

WALLING	61 MATERIAL Red Bricks.		
	62 TECHNIQUE Flemish Garden Wall.		
	63 SPECIAL FEATURES -		

ROOFING	64 PROFILE Gabled	65 MATERIAL Slate	69 ROOF CONSTRUCTION Unknown - Probably King Post.
	67 EAVES Bride Dentils.	66 SPECIAL FEATURES -	
	68 ROOF LIGHTING -		

CHIMNEYS	70 N° & POSITION 1 (oven flue).	71 MATERIAL Brick.
	72 SHAPE Square	73 SPECIAL FEATURES Terracotta Chimney pot.

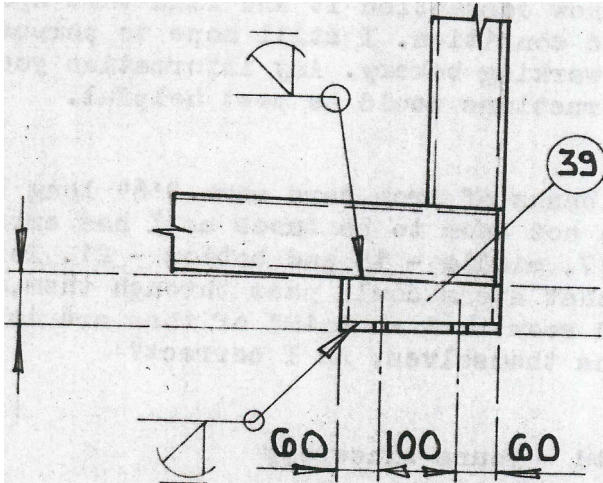
WINDOWS	74 SHAPE Horizontal	77 LIGHTS & FRAMES 3 light: wood frame (1st floor original).
	76 HEADS Wood lintel	79 SPECIAL FEATURES
	75 BAYS -	78 MOVEMENT Side-Hung - Casement.

DOORS	81 FRAME Wood	82 PORCH -	83 DOOR Modern	84 SP. FEATURES -
	80 DOOR HEAD Segmental Arch - brick.			

88 ARCHITECT -	85 PLINFORM -
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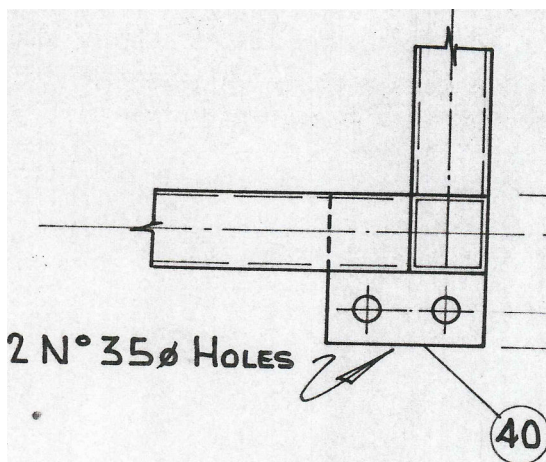
86 MISCELLANEOUS FEATURES Bakery equipment.	90 PHOTOS FILM: FR:
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22 REMARKS Bakery equipment by Collins of Bristol, in cast-iron, pre 1885. Equipment as original, coal-fired, steam heat-conveyance to two ovens. Five regulatory mechanisms (controlling air intake), with stoke holes and ash pans. Equipment in use until Jan 1985, including: Dough mixer, dough troughs, Bread tins.	24 INITIALS & DATE
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BEARING DETAIL

1950 Cas



PLAN

J.L.S.Whitney The
Post Office
Willoughby
RUGBY, WarksCV23
8311

14 Jan 35

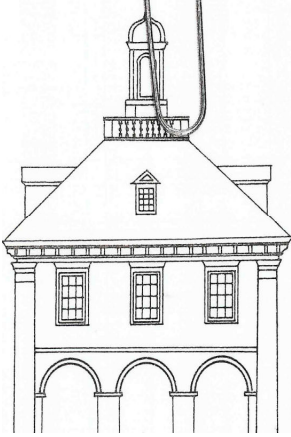
Dear Mr Palmer,

Further to my letter of 3rd Dec 84, I was pleased to hear in a telephone conversation with Mr Quantock on 2nd Jan 85 that the oven lagging was not asbestos, with all its attendant problems.

I am still anxious to learn more of the oven's history and hope that the information given in my letter of 3rd Dec will enable you to put a date on its manufacture. I have now dismantled it and find that apart from the outside casing it is in very good condition. I still hope to persuade a museum to accept it and install it in a working bakery. Any information you can give me together with reassembly instructions would be most helpful.

There are three banks of iron bars some 9'6" long by 1½" dia, I call them bars because they do not seem to be tubes as I had expected. The numbers in each bank are Top - 17, middle - 15 and bottom - 21. For some reason expected them to be tubes so that steam could pass through them, but they are individual bars and it would seem that about 18" of them are in the furnace and the remaining 8' in the ovens themselves. Am I correct?

Thomas Collins & Co (Bristol) Ltd yours sincerely
BS15 1QH



Warwickshire County Council

Warwickshire Museum
Market Place, Warwick,

Curator: William C Allan Bsc Phd FMA

telephone:

Office hours: Warwick (0926) 493431 Other times:

Warwick (0926) 492778

Ext. no.

2329/2500

Our ref. WCA/EM/JM

Your ref.

28th January, 1985

Dear Mr. Whitney,

Additions: Baker's peels, loaf tins and dough worker

Thank you so much for your gifts to the museum of equipment from the Willoughby Bakery. We are most grateful to you for contacting the museum about the oven and are only sorry that we were not able to find a home for it.

Peter Foster, who visited you to record the baker, has been in hospital since then, and so I am not yet able to send you a copy of his completed report.

Meanwhile, thank you for your help and interest, and for the bakery equipment.

Yours sincerely,

Dr. W. C. Allan
Curator

Mr. J.L.S. Whitney,
The Post Office,
Willoughby,
Nr. Rugby,
Warwicks.



Thomas Collins & Co. (Bristol) Ltd..

Bakery Engineering Specialists. Reg. Office: Avondale Works. Woodland Way, Kingswood. Bristol, BS15 1QH. Tel: (0272) 602131. Telex: Reacol 444549G

Your ref:

Our ref: KIP/MDL

Mr. J. L. S. Whitney,
The Post Office,
Willoughby,
Rugby, Warks. CV23 88H.

31st January 1985.

Dear Mr. Whitney,

Just a few lines to acknowledge somewhat belatedly your letter of the 14th instant, but as it was addressed for my personal attention and I have been away for a few days on business the matter has unfortunately been delayed.

We can of course re-assure you in connection with the oven insulation and I am can quite understand your concern in this matter.

We have certainly researched our records, but unfortunately we do not have any history on this particular oven and unless we know the name of the original purchaser. I very much doubt if it will be possible to date the installation.

With respect to the final paragraph of your letter we can assure you that the iron bars are in fact tubes which are sealed each end, and will contain approximately 30% of distilled water. From the description of length and numbers it would appear that the size of the oven would be an 8' x 4' double deck, as indicated in my letter of 29th November.

With respect to the tubes in question they are of course a hollow section and as indicated above, duly sealed, so that they generate steam once they are in contact with the heat from the furnace and naturally this was the method of distributing the heat within the 8' long oven chamber.

Each row of tubes would of course be given additional tube exposure in the oven, as obviously this was originally designed as a solid fuel oven and the lower row of tubes nearest the fire would have less exposure than the top row furthest away. If indeed there were no actual fire bars in this particular oven it is quite possible that the original design was what we term "fired on tubes". In this respect the bed of the fire i.e., coke would have rested on the tubes and the ash as the fire burnt would fall through the tubes into the ashpit below.

/continued...

Mr.J.L.S.Whitney,

-2-

31st January 1985,

One word of caution please, if the oven is an extremely old unit it is possible that the tube may even be iron, o seamed steel, and not cold drawn as are fitted today. If this should be the case you may well come against the Health and Safety at work Act as all oven irrespective of age cannot be re-erected and used unless the original tube test certificate is available.

This type of installation would always have to be covered by insurance if the oven was going to be used and in this respect it may be advantageous for you to contact an insurance company and ask for their guidance in this matter

Trusting to have been of assistance..

Yours sincerely,

THOMAS COLLINS & CO BRISTOL LTD®,



K.I.Palmer/
Director

Mr Farn
County Archivist p.m. 7 Nov 84
Who transferred me to Director of
County Museum a Dr ALLAN X 2329
W.C.

at X 2000
He had passed my letter to his
assistant a Mrs MEASEY. She
was in the process of working but
said she would get in touch with
two possible interested museums.

Director Michael Thomas
AVONCROFT, STONE PLAIN, BRIDGEMAN
0527 31363

mainly buildings only.

AND

Director Eric Walden
BLACK COUNTRY MUSEUM - DUDMAN
021 557 9693

They are actually taking bread but
the area they have is not approved
by Health Authority & they may
not sell the bread.

Do I have a catalogue for collection - do
you have one then a photograph - 413 (full with)

Eileen Measey
Keeper of Social History

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Museum
ck, CV34 4SA.

Sc PhD FMA
Our ref. EM/SG
Your ref.

. 1984

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you would be

Mr Measey & Mr Thomas
visited p.m 19/11/84 &
expressed interest.

I phoned Mr Measey
p.m 11/12/84 & the social
history at the museum was the

Black Country museum was
the British museum was
interested in acquiring the
over though I would not
accept the ancillary
equipment.

I said I would not be
responsible for the New Year
and was considering some feedback
order from manufacturers.
She said to be in touch if she heard
further.

~~p.m 13/12/84 museum photographs
coming 11-11.30 Tues 18th Dec~~

17 Nov 84
date of
ANT X 2329

To the
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Sc PhD FMA
Our ref. EM/SG
Your ref.

1984

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Eileen Measey
Keeper of Social History





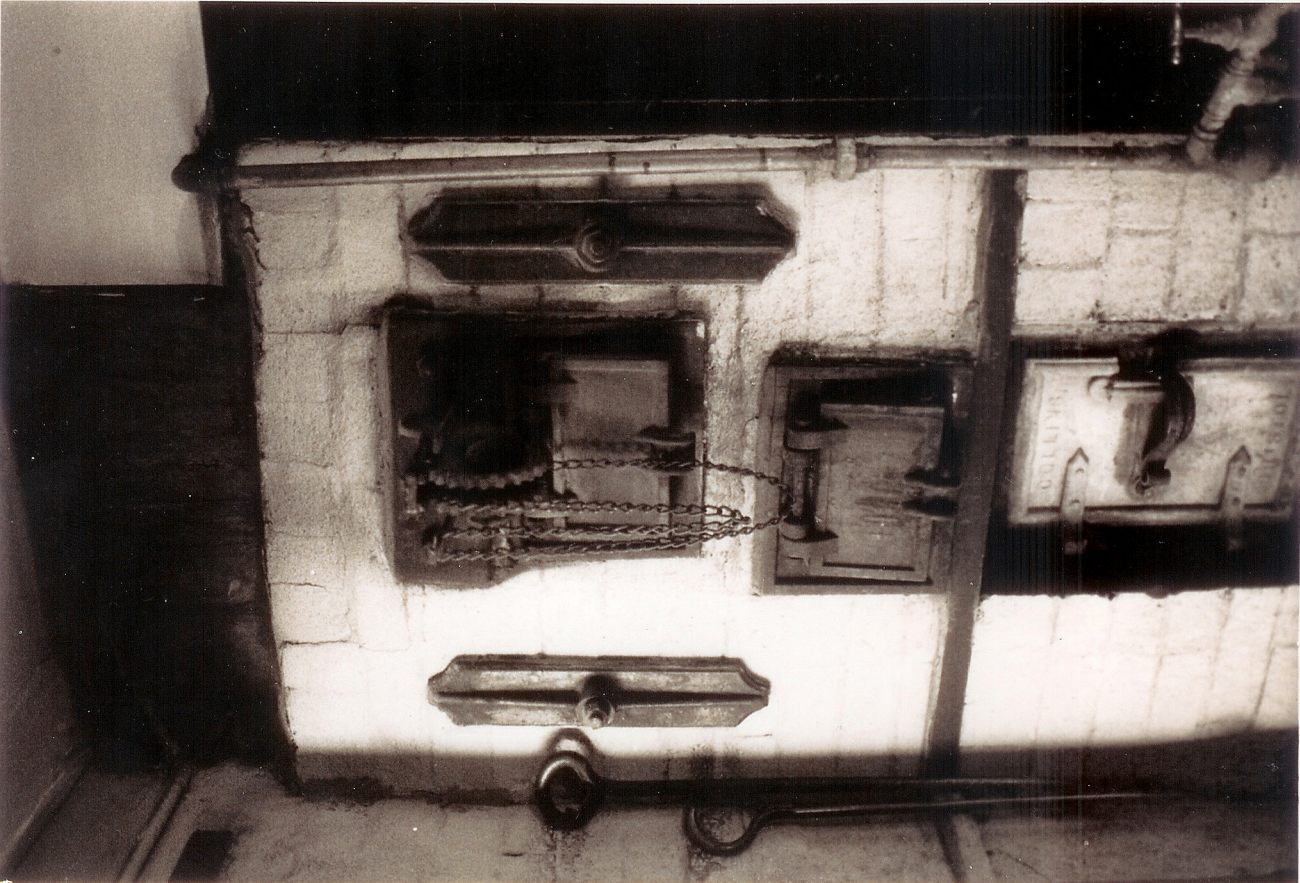
WILLOUGHBY 1877














W. & G. BRISTOL
MADE IN ENGLAND



PROVING

DOORS

COLLINS

BRISTOL





Mr. J. L. S. Whitney,

-2-

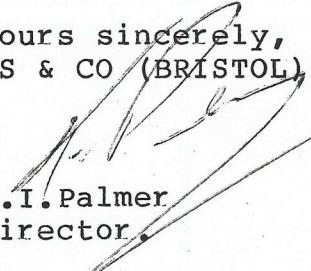
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THOMAS COLLINS & CO (BRISTOL) LTD.,



K.I. Palmer
Director.

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Warwickshire
CV23 8BH

30th October 1984

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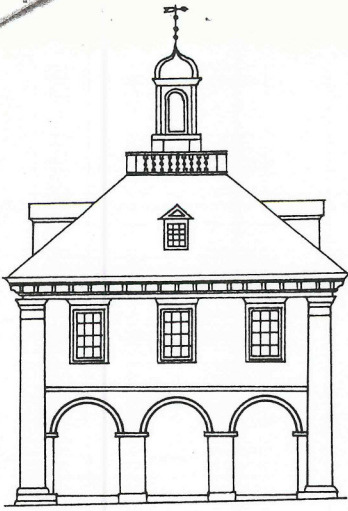
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The County Archivist
Warwick.

yours sincerely

J.L.S. Whitney

98
493431
Mr. Farn
h.c.
Dr. ALLAN
D2329
County museum
2500



Warwickshire County Council

Warwickshire Museum

Market Place, Warwick, CV34 4SA.

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Rugby, Warks
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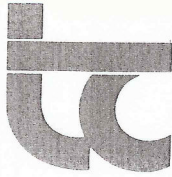
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T. Collins and Co
Steam Oven Makers
Bristol

yours sincerely,

J.L.S.

/CONTINUED...



Thomas Collins & Co. (Bristol) Ltd.,

Bakery Engineering Specialists. Reg. Office: Avondale Works, Woodland Way, Kingswood, Bristol, BS15 1QH. Tel: (0272) 602131. Telex: Reacol 444549G

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Kind regards,

Yours sincerely,
THOMAS COLLINS & CO (BRISTOL) LTD.,


Signed in the absence of
K.I. Palmer - Director.

Encls.

31 Dec but no answer

0930 2 Jan - KIP and spoke to him seen
D.L. who says my oven has
5 (unlabeled) asbestos

J.L.S. Whitney
The Post Office
Willoughby
RUGBY, Warks
CV23 8BH

1230 2 Jan - my QUARTER confirmed
no asbestos

Your Ref - KIP/MDL

3 Dec 84

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I am grateful to you for your letter dated 29th Nov 84, in answer to mine, enquiring about one of your older type steam ovens.

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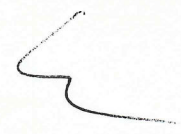
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Avondale Works,
Woodland Way

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CHIMNEYS	70 NO & POSITION 1 (over gable).	71 MATERIAL Brick.
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WINDOWS	74 SHAPE Horizontal	77 LIGHTS & FRAMES 3 light: wood frame (1st floor original).
	76 HEADS Wood lintel	79 SPECIAL FEATURES
	75 BAYS —	78 MOVEMENT Side-Hung - Casement.

DOORS	81 FRAME Wood	82 PORCH —	83 DOOR Modern	84 SP. FEATURES —
	80 DOOR HEAD Segmental Arch - brick.			

88 ARCHITECT —	85 PLINFORM —
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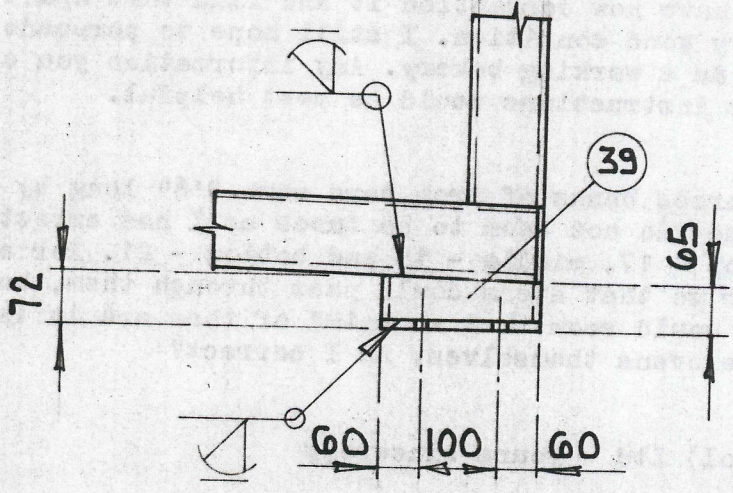
86 MISCELLANEOUS FEATURES. Bakery equipment.	90 PHOTOS FILM: FR:
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22 REMARKS Bakery equipment by Collins of Bristol, in cast-iron, pre 1885. Equipment as original, coal-fired, steam heat-conveyance to two ovens. Five regulatory mechanisms (controlling air intake), with stoke holes and ash pans. Equipment in use until Jan 1985, including: Dough mixer, dough troughs, Bread tins,	24. INITIALS & DATE
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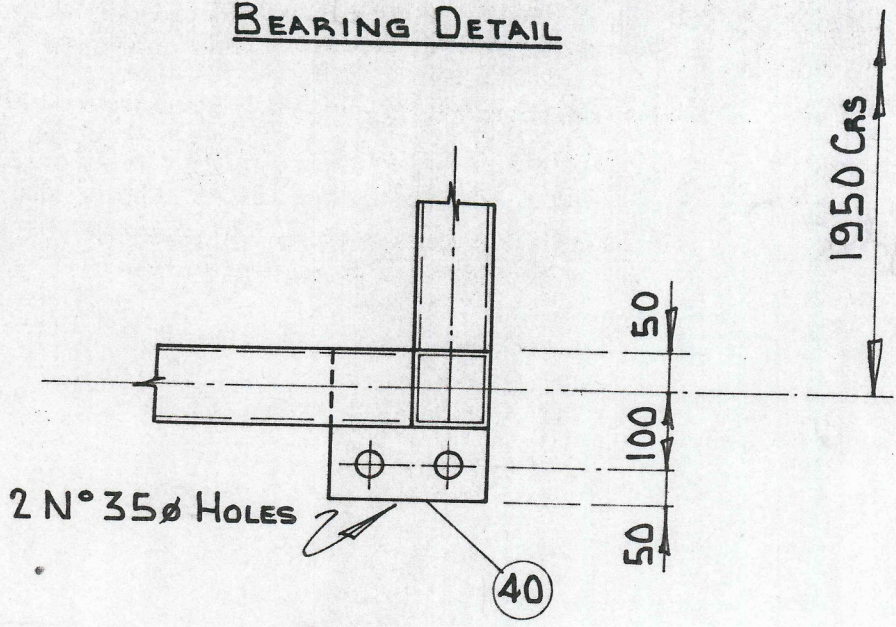
peels (now in Museum) Wicker baskets etc.

site altered winter / spring 1985, oven removed and premises converted to private residence.

1st floor (access via wooden, internal, ladder) was glow stove.



BEARING DETAIL



PLAN

10
J.L.S. Whitney
The Post Office
Willoughby
RUGBY, Warks
CV23 8BH

14 Jan 85

Dear Mr Palmer,

Further to my letter of 3rd Dec 84, I was pleased to hear in a telephone conversation with Mr Quantock on 2nd Jan 85 that the oven lagging was not asbestos, with all its attendant problems.

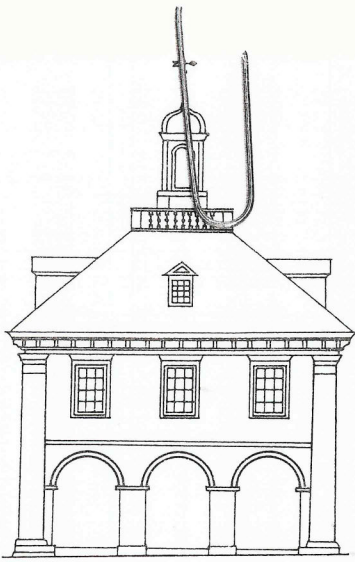
I am still anxious to learn more of the oven's history and hope that the information given in my letter of 3rd Dec will enable you to put a date on its manufacture. I have now dismantled it and find that apart from the outside casing it is in very good condition. I still hope to persuade a museum to accept it and instal it in a working bakery. Any information you can give me together with reassembly instructions would be most helpful.

There are three banks of iron bars some 9'6" long by 1½" dia, I call them bars because they do not seem to be tubes as I had expected. The numbers in each bank are Top - 17, middle - 15 and bottom - 21. For some reason I expected them to be tubes so that steam could pass through them, but they are individual bars and it would seem that about 18" of them are in the furnace and the remaining 8' in the ovens themselves. Am I correct?

Thomas Collins & Co (Bristol) Ltd yours sincerely
BS15 1QH

J. W

Gross weight?



Warwickshire County Council

Warwickshire Museum
Market Place, Warwick, CV34 4SA.

Curator: William C Allan BSc PhD FMA

telephone:

Our ref. WCA/EM/JM

Office hours: Warwick (0926) 493431

Other times: Warwick (0926) 492778

Your ref.

Ext. no. 2329/2500

28th January, 1985

Dear Mr. Whitney,

Additions: Baker's peels, loaf tins and dough worker

Thank you so much for your gifts to the museum of equipment from the Willoughby Bakery. We are most grateful to you for contacting the museum about the oven and are only sorry that we were not able to find a home for it.

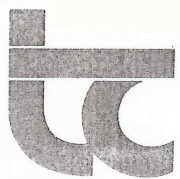
Peter Foster, who visited you to record the baker, has been in hospital since then, and so I am not yet able to send you a copy of his completed report.

Meanwhile, thank you for your help and interest, and for the bakery equipment.

Yours sincerely,

Dr. W. C. Allan
Curator

Mr. J.L.S. Whitney,
The Post Office,
Willoughby,
Nr. Rugby,
Warwicks.



Thomas Collins & Co. (Bristol) Ltd.,

Bakery Engineering Specialists. Reg. Office: Avondale Works, Woodland Way, Kingswood, Bristol, BS15 1QH. Tel: (0272) 602131. Telex: Reacol 444549G

Your ref:

KIP/MDL

Our ref:

Mr. J.L.S. Whitney,
The Post Office,
Willoughby,
Rugby, Warks. CV23 8BH.

31st January 1985.

Dear Mr. Whitney,

Just a few lines to acknowledge somewhat belatedly your letter of the 14th instant, but as it was addressed for my personal attention and I have been away for a few days on business the matter has unfortunately been delayed.

We can of course re-assure you in connection with the oven insulation and I am quite understand your concern in this matter.

We have certainly researched our records, but unfortunately we do not have any history on this particular oven and unless we know the name of the original purchaser I very much doubt if it will be possible to date the installation.

With respect to the final paragraph of your letter we can assure you that the iron bars are in fact tubes which are sealed each end, and will contain approximately 30% of distilled water. From the description of length and numbers it would appear that the size of the oven would be an 8' x 4' double deck, as indicated in my letter of 29th November.

With respect to the tubes in question they are of course a hollow section and as indicated above, duly sealed, so that they generate steam once they are in contact with the heat from the furnace and naturally this was the method of distributing the heat within the 8' long oven chamber.

Each row of tubes would of course be given additional tube exposure in the oven, as obviously this was originally designed as a solid fuel oven and the lower row of tubes nearest the fire would have less exposure than the top row furthest away. If indeed there were no actual fire bars in this particular oven it is quite possible that the original design was what we term "fired on tubes". In this respect the bed of the fire i.e., coke would have rested on the tubes and the ash as the fire burnt would fall through the tubes into the ashpit below.

/continued...