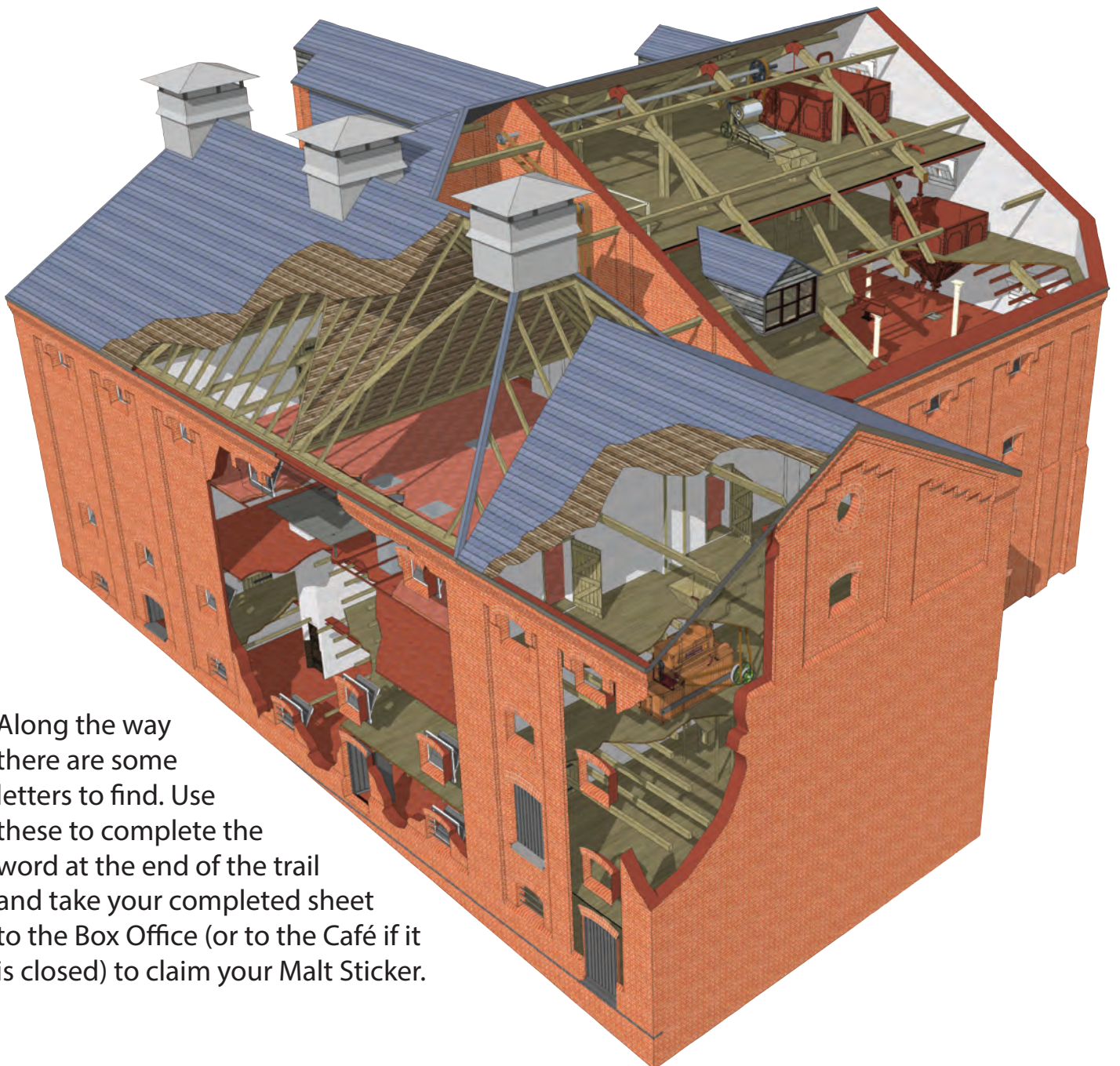


# The Malt Story: A Family Guide to the New Cut Maltings

The building you are about to explore was once a maltings where barley was turned into malt. Barley is a grain, about the same size and shape as a Rice Krispie, but solid and heavier. It was grown by local farmers, then harvested and brought here to be made into malt, which is used to make beer.

This building has changed a lot since its days as a working maltings but some of the original features have survived. As we explore the building and discover these features, we can begin to imagine what this place would have been like when it was a busy, working maltings.



Along the way there are some letters to find. Use these to complete the word at the end of the trail and take your completed sheet to the Box Office (or to the Café if it is closed) to claim your Malt Sticker.

# Before we begin...

Go back outside the main doors and look back at the building. Can you see where the barley was brought in? It might not be where you expect as it wasn't at ground level. Look up and you'll see one of the original doors, under 2 metal girders, level with the very top floor. The barley was loaded in through that door. How do you think the workers might have got the heavy sacks up there? It wouldn't have been easy, that's for sure!

## Let's Explore...

Our trail starts at the top of the building (one floor below that high door) so let's head back into the building and take the lift to the second floor following signs to 'The Malt Experience'.

- 1** As you enter The Malt Experience you'll hear sounds that are similar to the ones that malt workers would have heard. What can you hear? Try to identify as many sounds as you can and write them down in the box below:

- 2** Can you see one of the malt workers coming up out of the trap door? He's certainly seen you! How did he get up here? There were no lifts when this building was a maltings so they used something else to get around. When you've spotted it, write the first letter in the box:

- 3** Can you see the flagons (large pottery jars) on the windowsill? What do you think they would have contained? It's not malt, but you need malt to make it! Write the second letter of your answer here:

- 4** Do you know how much you weigh? Have a go on the 'barley-sack' scales and see how heavy you are against the 56lb weight (that's 4 stone or 25 kilos) on the other side. A full sack of barley weighed a whopping 16 stone, just over 4 times heavier than the weight here. Those malt workers were certainly strong!



- 5** There's an original feature here that you just can't miss as it's taking up half the room! Inside that big cast iron container the barley was mixed with water. Check out the information in this room to find out what the container was called. Write the first letter here:

**6** What would you have looked like if you'd worked in New Cut Maltings? Try on one of the shirts to find out and stand in front of the big photo of the 'Germinating Floor'. Once you've taken a 'head and shoulders' photo of yourself, please put the shirt back in the basket for the next person. Thank you!



**7** This room and the Art Gallery next door were once all part of a single large space known as the 'Germinating Floor'. The distinctive red floor tiles would have been constantly covered in barley grains being raked and turned over. Imagine the smell and the noise! The maltster had to control light and warmth in order to encourage the barley grains to begin growing into new plants – this is called 'germination'. Roots and shoots would start to develop and inside each grain changes would begin which would produce the sugar needed to make beer.

There was no machinery in here, so how do you think they controlled light and warmth? There's something under every window that helped. What is it? Write the first letter here:

**8** Across the art gallery (back through the door that you came through on your way from the lift) you'll see a large grey door. **This door is part of the Dance Studio – please don't try to open it!**

Displayed to the left of this door is something from the floor of the old 'Kiln Chamber'. The Kiln Chamber was like a giant oven which was heated via a Hot Air Chamber by large fires called furnaces located two floors below. Here the germinating barley was 'cooked' to turn it into malt. The tiny holes in this flooring let heat into the Kiln Chamber from the Hot Air Chamber on the floor below. Can you see how some of the flooring has been blackened over time by 'cooked' barley (now called 'malt')? What kind of flooring is it? Write the first letter here:

Now go back along the nearside of the art gallery (germinating floor) and out through the other door which leads towards the main stairs.

**9** Stop! Before going down the stairs, what can you see on the left-hand wall? These doors show how there used to be 2 other floors here that have now gone. The double-doors once led into the Kiln Chamber and the one below into the Hot Air Chamber.

**10** When you get down to Level 'G' head into the Café. Underneath this floor were the Furnaces which heated up the Hot Air Chamber and then the Kiln Chamber in the space above that. If you look very closely at the floorboards you'll see that some are laid in a different direction. These show where the furnaces were positioned. The heat rose up through this floor to the kilns above. By looking closely at the floor can you work out how many furnaces there used to be?



Write the first letter of your answer here:

Now that you've collected all six letters, use them to complete this word:

M A \_ \_ \_ \_ R \_

Do you think you'd have enjoyed being one of these?

When you've completed your sheet take it to the box office (or café if it is closed) to claim your Malt sticker.

## Before you go...

The barley never came down as far as this floor. When it came out of the kiln it was put in sacks and loaded on to large carts to be sold to the big breweries in London, over 100 miles away.

On your way out, see if you can find where and how the barley left the building (Clue: it's on the long 'New Cut Road' side of the maltings – and remember to look up!). When fully loaded, the horse and cart would make its way downhill on to Station Road. Which way do you think the horse would have turned at the corner – to the left or to the right – and why?

We hope you've enjoyed exploring what was once The New Cut Maltings. The building is still busy today but in a very different way. Please come back another time and enjoy something delicious from our café, visit the art gallery, and/or maybe take in a show, concert or film!

**Thank You for Visiting Us**