

THE VIENNA BREWERY

37 Station/133 Halleck Street, Roxbury



Boston Landmarks Commission
Environment Department
City of Boston

Report on the Potential Designation of

THE VIENNA BREWERY
37 Station/133 Halleck Street, Roxbury, Massachusetts

as a Landmark under Chapter 772 of the Acts of 1975, as amended

Approved by: Ellen J. Lipsey, 3/13/98
Ellen J. Lipsey
Executive Director Date

Approved by: _____
Acting Chairman Date

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1.0 LOCATION OF PROPERTY

1.1 Address: 133 Halleck & 37 Station streets, Mission Hill, Massachusetts
Assessor's parcel number: ward 9, parcel 2855

1.2 Area in Which Property is Located:

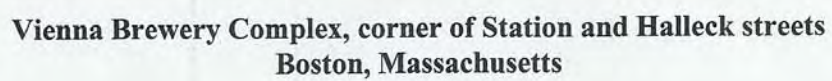
Situated on the Lower Roxbury/Mission Hill border in the historic Stoney Brook Valley, the Vienna Brewery rises like a brick fortress amidst a barren landscape of parking lots and cleared land. This "U"-shaped cluster of four brick buildings occupies an 18,494 square foot lot at the north-west corner of Station and Halleck streets. It abuts a cobble-stoned alley and parking lot to the northwest, and a depressed loading-dock area (with the Prentiss Street stable just beyond) to the northeast. Within a broader context, the property is bounded by the Southwest rail corridor to the south, the Wentworth Institute of Technology campus to the north, and the proposed Mission Main housing development to the west.

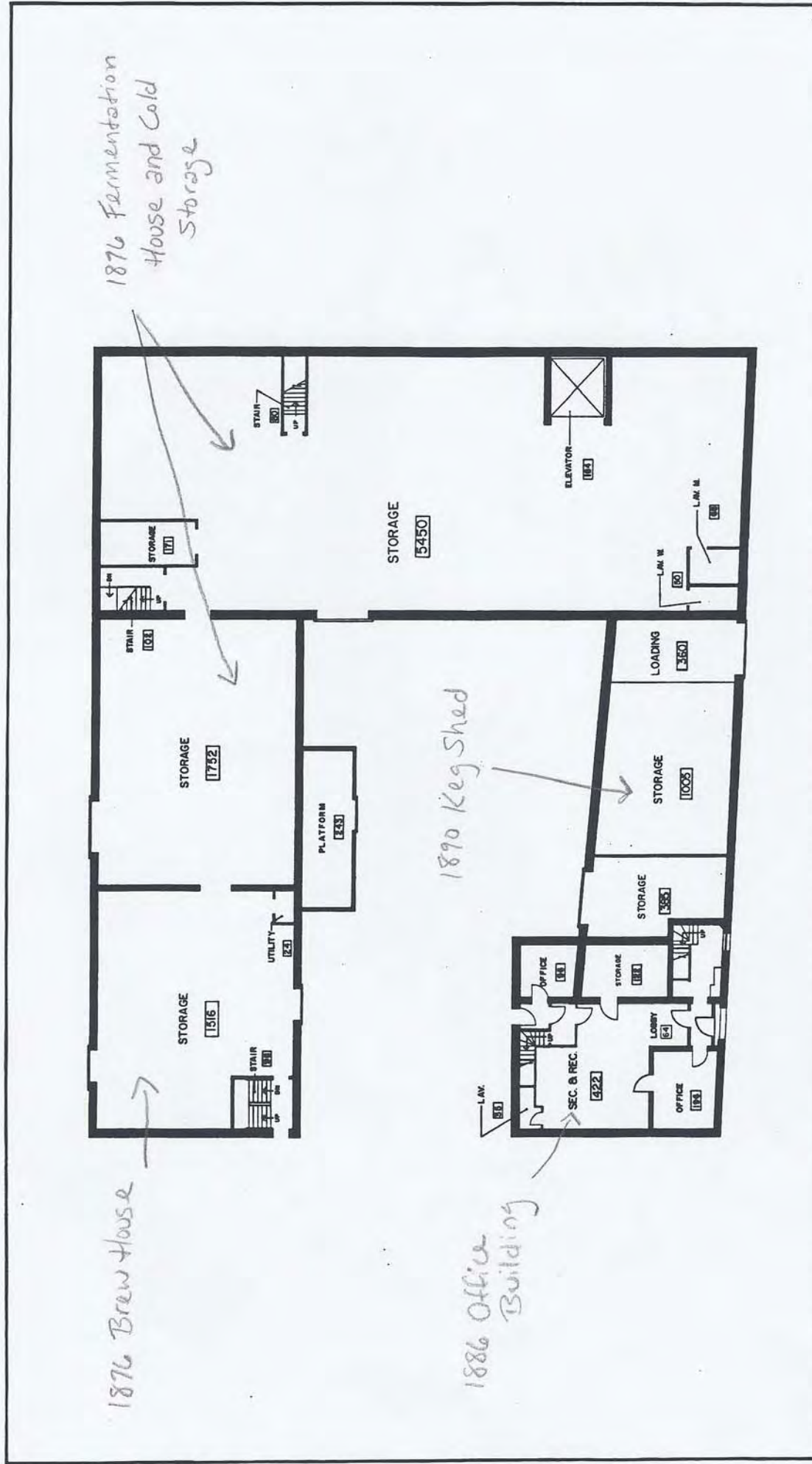
1.3 Map Showing Location:
Attached.



Location Map

USGS Topographical Map - Boston South
 Corner of Station and Halleck streets
 Roxbury, Massachusetts





	PHYSICAL PLANT DEPARTMENT BOSTON CAMPUS	BUILDING 26 STORAGE BUILDING 125 HALLECK STREET	FIRST FLOOR FLOOR AREA: 11,820 SQ. FT. BUILT:	DATE: 4/10/87 REV: 07/04/84	
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WENTWORTH INSTITUTE OF TECHNOLOGY · 550 HUNTINGTON AVENUE, BOSTON, MA. 02115

2.0 DESCRIPTION

2.1 Type and Use

Opened in 1876, the Vienna Brewery produced fine lager beers for the next four decades. The plant closed in 1918, following ratification of Prohibition. In the late 1920s, it reopened as a waste-paper processing plant, a use which continued through the early 1980s. Wentworth Institute of Technology acquired the property in 1984, subsequently leasing the buildings for storage and office space.

2.2 Physical Description

The Vienna Brewery is a “U”-shaped industrial complex. Its central delivery courtyard faces onto Station Street and is encircled by four brick buildings: a four-story brew house (1876); an “L”-shaped fermentation house (1876); a three-story keg shed (1890); and a two-and-a-half story office building (1884). The complex occupies an 18,494 square foot corner parcel with a prominent slope towards the rear (i.e., north-east property line).

The **Brew House at 37 Station Street** dates from 1876.¹ It originally rose five stories in height, its facade culminating in a gabled parapet. To the rear, it shares a thick common wall with the adjacent fermentation house of contemporaneous date. The only substantive alteration to this building was the loss of its fifth story during the second quarter of this century. Today’s truncated, four-story, flat-roofed structure rests on a granite and Roxbury pudding-stone foundation. Its footprint measures approximately forty-one feet along Station Street, and fifty feet in depth. This brick block is symmetrically-fenestrated with segmental-arched openings, lit with six-over-six wood sash windows. These tall openings are trimmed with hooded brick lintels and granite sills, a consistent design element which visually unifies the entire complex. Wide, segmental-arched delivery bays, with granite piers and keystones, mark the ground-floor level of both lateral walls (at the first and fourth bay of the western wall and the second bay of the interior courtyard wall). The third bay of the courtyard wall contains enlarged segmental openings at the upper levels; these allowed materials to be hoisted directly into the brew house. The original entrance, located in the first bay of the courtyard wall, is bricked closed. A later entrance was punched through the southeast corner of the primary facade.

The Brew House’s paneled brick ornament is concentrated on the Station Street elevation. This flat facade spans five bays in width and is enlivened by paneled pilasters, rising from second-story to roof line at the corners and up the central bay. Bands of corbelled brick segregate each story horizontally. In addition to decorative brick work, the facade is trimmed with granite shoulder stones, key stones, sills and string courses. Historic photos indicate the proprietor’s sign was bolted to the two granite panels at the second-story level. The original top story was finished with a bracketed gabled parapet and a date stone.

¹Date referenced in several sources including: George W. Engelhardt, Boston: Massachusetts (Boston: by Author, 1897), p. 256; John A. Kohl’s obituary in The Chronicle, 10 August 1901, and Peter Stott, A Guide to the Industrial Archaeology of Eastern Massachusetts (Cambridge: MIT Press, 1985).

The interior space consists of a fully-excavated basement (15-foot ceiling height), with four stories above. The first two stories are supported by two brick piers, while cast iron columns carry the upper floor loads. Ceiling heights vary between twelve and fourteen feet. The interior floor plate is 1,804 square feet; total square footage for the brew house is 8,116 square feet. The building's stairway is situated in the southeast corner. A large segmental-arched passage connects the brew house to the rear cold storage house at the basement and ground floor levels. Due to the misalignment of floor-levels above, the two buildings are connected by interior ramps at the second and fourth-story. No original brewing or paper-processing equipment survives in the brew house. The vacant interior is characterized by exposed brick walls with sliding metal doors at each delivery bay.

The **Fermentation House**, the largest structure within the complex, also dates from 1876.² Designed to be cool and dark, this immense "L"-shaped structure provided cold storage for the plant's fermentation operation. Abutting the rear of the brewhouse, its long western and northern facades measure 100 and 125 feet, respectively. Although rising forty-five feet in height (a measurement typically equivalent to a four-story building), its interior is only subdivided into three levels, resulting in vast spaces with ceiling heights of fifteen to eighteen feet. As such the floor levels of the fermentation house do not align with those of the adjacent brew house.

In order to accommodate additional storage space, in 1892 a loft level was carved out of the third story. This fourth-story loft was created by lowering a portion of the third-story floor/second-story ceiling by three-and-a-half feet and raising the roof height above this section by six feet. This alteration is plainly visible from the exterior, as the building's height abruptly shifts from 51 feet along Halleck Street to 45 feet along the northwest alley. The ensuing shift in floor levels on the third story was initially accommodated by a short flight of stairs. In 1967 a ramp was constructed to bridge the disparate levels.

The fermentation house was engineered to accommodate heavy floor loads, specifically the weight of massed blocks of ice, bales of grain, fermentation vats, and storage kegs. Thus, each floor is supported by paired rows of cast-iron columns, with flat-arched ceilings. In order to isolate this operation from external climate conditions, the fermentation house was sparsely fenestrated. Segmental-arched windows with 6/6 sash light the top level of the north-west facade (grain storage), however the bulk of the structure is lit with small 3/3 sash windows. Architectural ornament is confined to hooded brick lintels, granite sills, and a corbelled cornice. The roof of the cold storage section immediately behind the brew house was originally surmounted by an elaborate mansard-roofed tower, which cleverly concealed a ventilation shaft. This tower does not survive.

The interior of the fermentation house is segregated into two rooms at the ground-floor level and three rooms above. Its exposed brick walls were initially whitewashed. Internal circulation is via two metal stairways (both near the building's north west corner) and a later freight elevator (installed in 1948). Ramps compensate for differing floor levels between this building and the adjacent brew house and keg shed. The original wood flooring was resurfaced with concrete. The floor plate of this "L"-shaped structure encompasses 5,302 square feet, with a total square footage of 20,936 square feet.

²Inspection Report for Completion of Building Permit 191 of the year 1875. Filed March 4, 1876. Report describes a 54 foot tall building (three levels) measuring 53 x 120 feet.

The western corner of the fermentation house's rear wall exhibits a pronounced masonry bulge. Large patches of exterior brick have failed in this area, apparently the result of a fire and subsequent water penetration. In other areas of the complex, star and cross anchors on tie rods secure the masonry to the framing system. In 1940, a two-story brick keg-shed at the rear of the property was razed. It was replaced with a concrete loading dock, with a corrugated metal awning in 1951. New delivery bays (with I-beam lintels) were carved out of this rear elevation and on the courtyard facade, both at ground level and rising up the inner corner of the courtyard wall. Corrugated metal awnings and concrete delivery pads were added to the courtyard area. Exterior fire escapes were bolted to both the alley and Halleck Street facades.

The two-story square bay which projects into the courtyard was constructed between 1884 and 1888. Described on insurance maps as a "cooler" this flat-roofed, brick addition is asymmetrically fenestrated with segmental arched openings. An external conveyor encased in corrugated metal connects the ground-level of this bay to the second-story level of the fermentation house. The interior passages connecting this bay to the adjacent fermentation house have been bricked closed.

Boston building permits date construction of the corner **Office Building** to 1884. This two-and-a-half-story brick block measures three-by-five bays and rests on a granite sill (no excavated foundation). Its slate-tiled hipped roof is punctuated by pedimented dormers embellished with fluted pilasters. The building's primary elevation faces onto Halleck Street, with the entry located in a recessed, side-passage bay. The building retains its original glazed-paneled door with sidelights and transom. Equally remarkable, the company's metal name plate with dentilled trim survives above the door. The long Station Street facade is symmetrically fenestrated with elongated, segmental-arched openings. In contrast, the courtyard facade is irregularly fenestrated with arched openings of various sizes. A single-story brick ell projects from the building's north-west corner; it in turn is surmounted by a clapboard-sided bay. Architectural details of note include the bracketed cornice and the hooded brick lintels with keystones. The smallest structure of the complex, the Office Building's floor plate encompasses 1,548 square feet. The building retains its original walk-in safe, sections of beaded-board wainscoting, and a turned balustrade with fluted newel post.

The three-story **Keg Shed** (1890) on Halleck Street connects the office to the fermentation house. This unusual, flat-roofed structure presents a masonry facade to the street, exhibiting the standard window treatment and corbelled cornice seen elsewhere in the complex. However, the courtyard perspective reveals a frame building carried on metal columns. The open ground level served as a wagon shed. The courtyard facade is sheathed with metal shingles and fenestrated with 4/4 industrial sash. Kegs could be lowered into the courtyard via delivery bays at the second and third-story levels. The wood paneled interior is surprisingly free from rot, given that the northeast corner of the roof is exposed to the elements.

The brewery encircles a concrete-paved courtyard, with a grated truck-scale near its center. A chain-link fence secures the courtyard from Station Street. A cobble-stone service alley, connecting Station and Prentiss streets, passes along the property's northwest boundary. The rear loading dock area is strewn with rubble and trash.

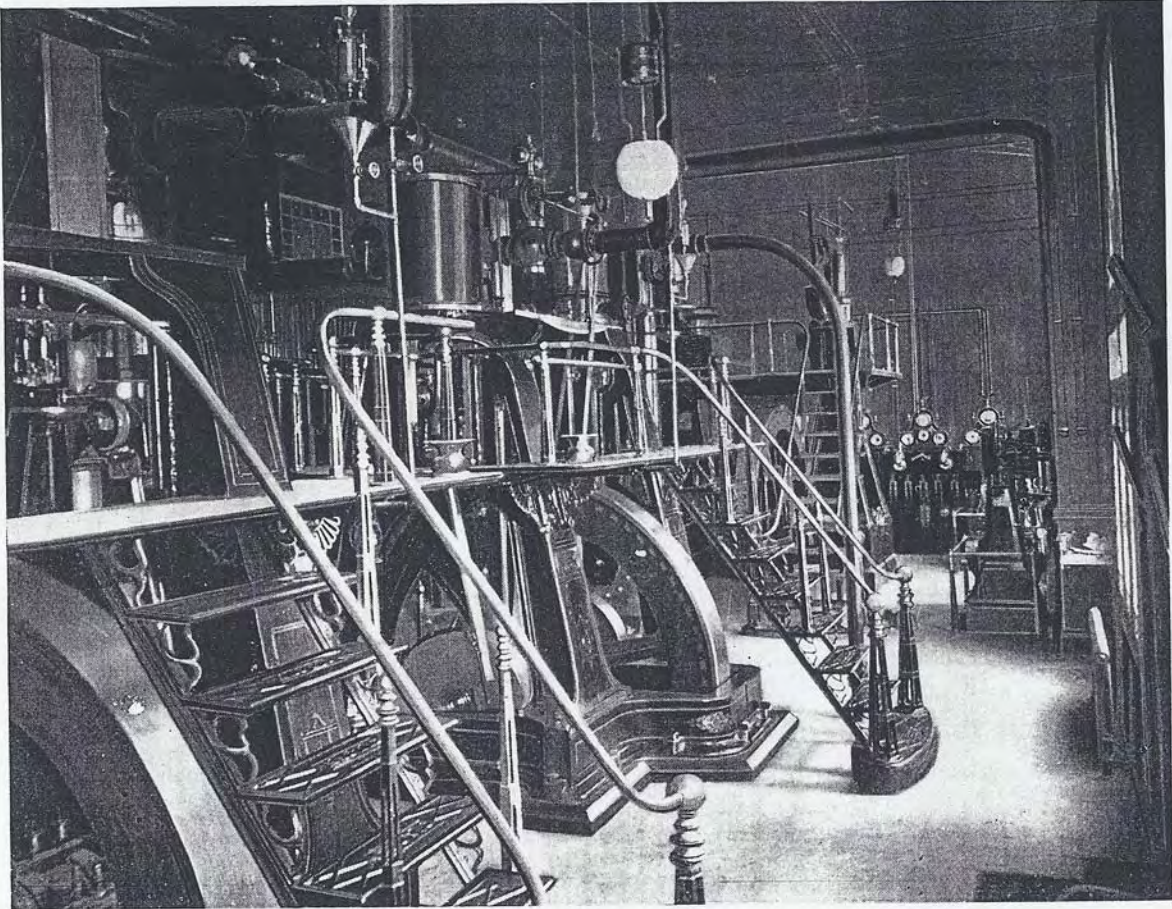
2.4 Photographs

Attached.



BREWERY OF A. J. HOUGHTON COMPANY, Station Street, Roxbury .
District of Boston.

Specialties: "Vienna" and "Pavonia" Lager Beers. Capacity, 100,000 barrels
a year. Sales, 86,000 a year.



VIEW IN THE ENGINE ROOM OF A. J. HOUGHTON COMPANY.

Brewers of the famous "Vienna" and "Pavonia" Lager Beer, Station Street, Roxbury District
of Boston.

(256)



A. J. HOUGHTON, BOSTON, MASSACHUSETTS.

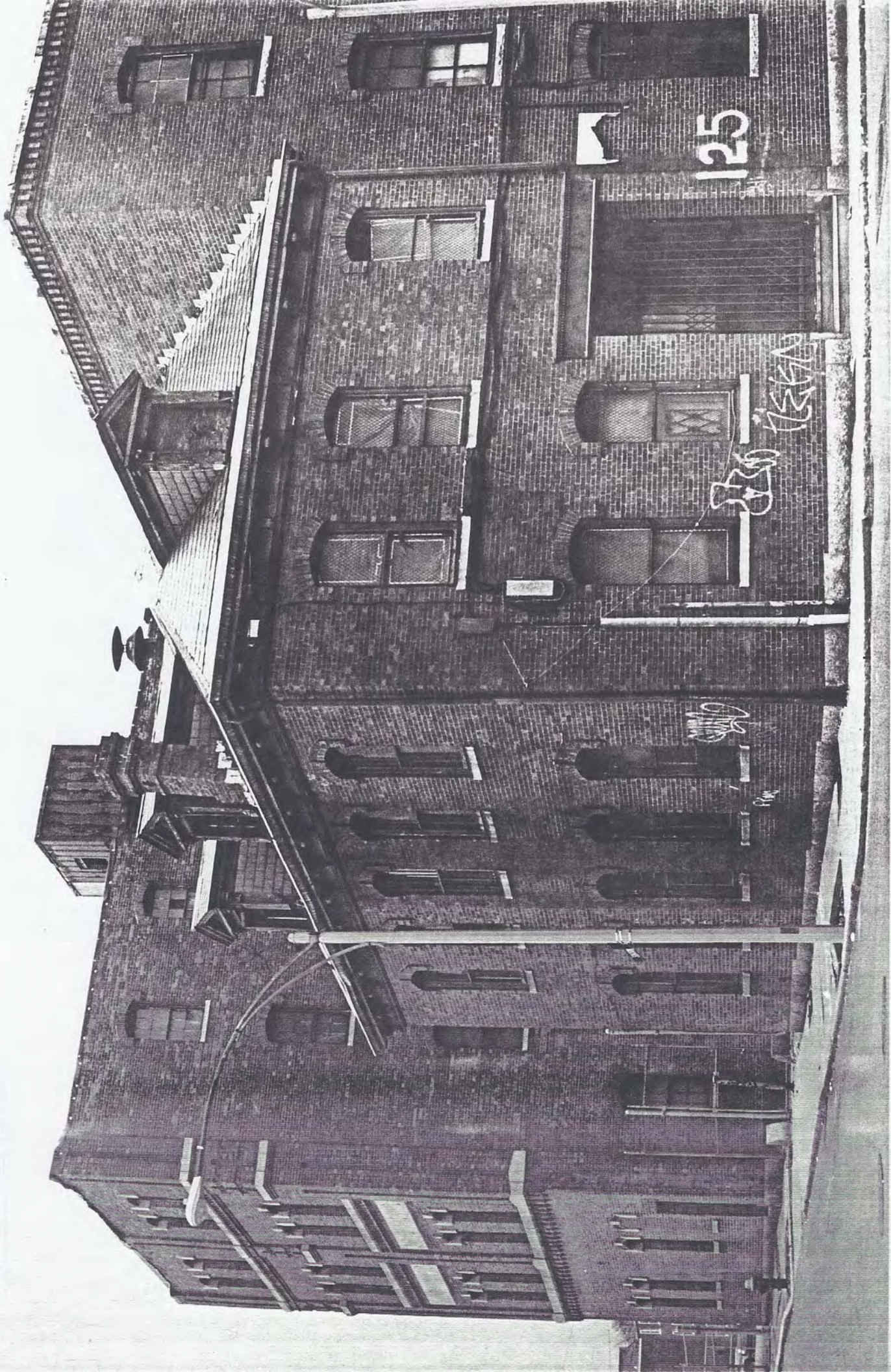
Vienna Brewery

Distant view of complex and environs



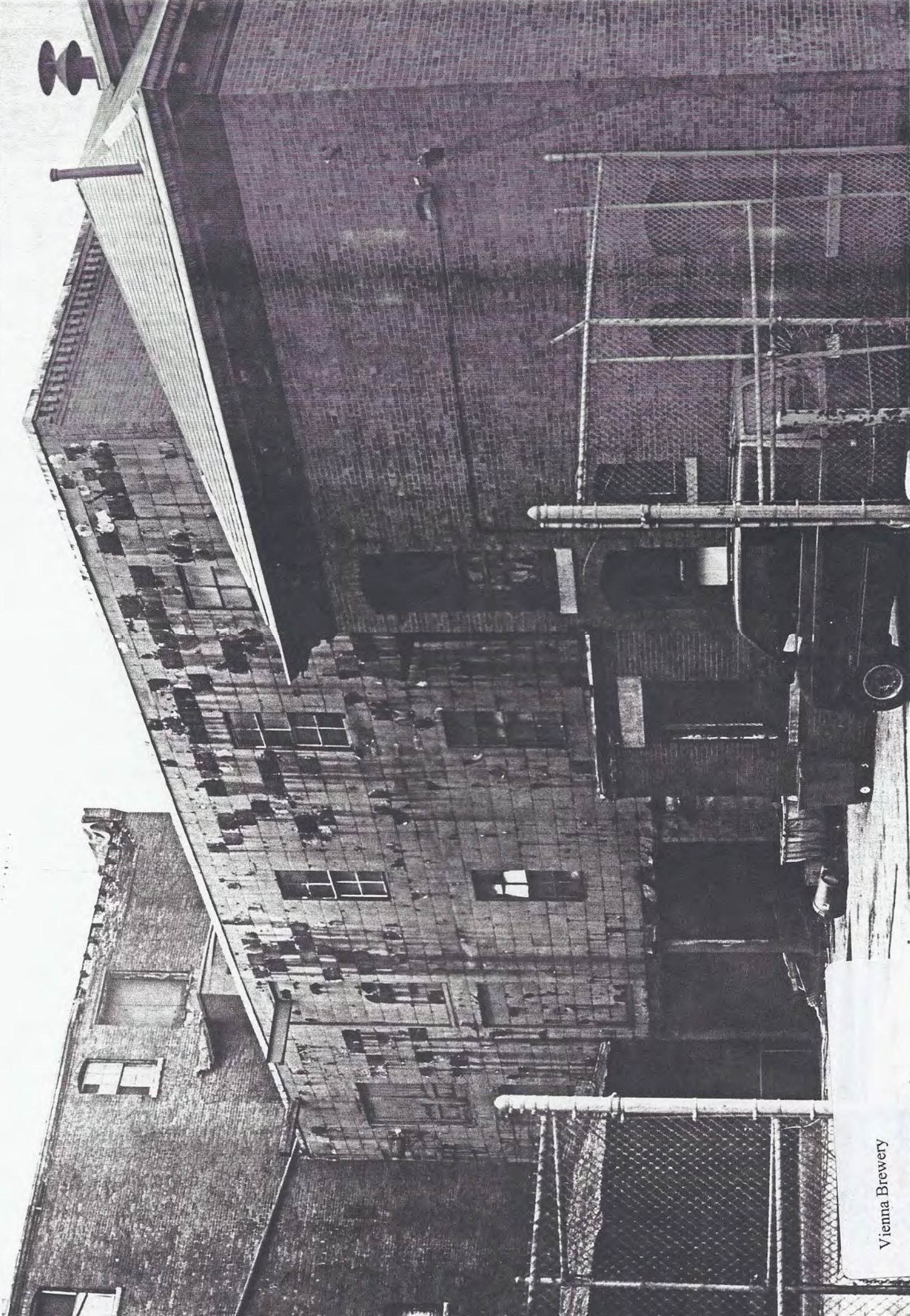
VIENNA BREWERY

1884 OFFICE BUILDING
(CORNER OF STATION AND
HALLECK STREETS)





Vienna Brewery
1876 Brew House

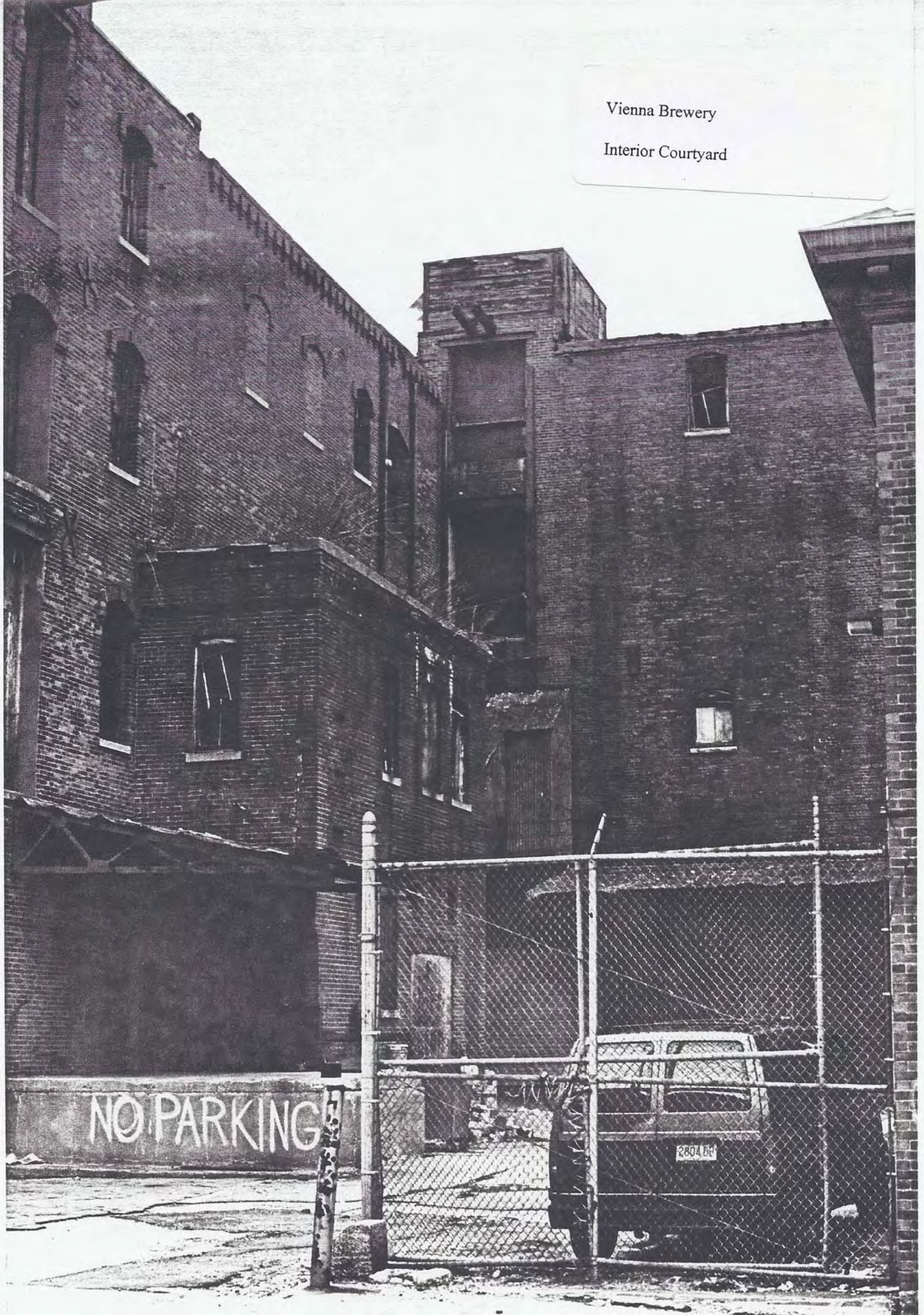


Vienna Brewery

Courtyard and Keg Shed

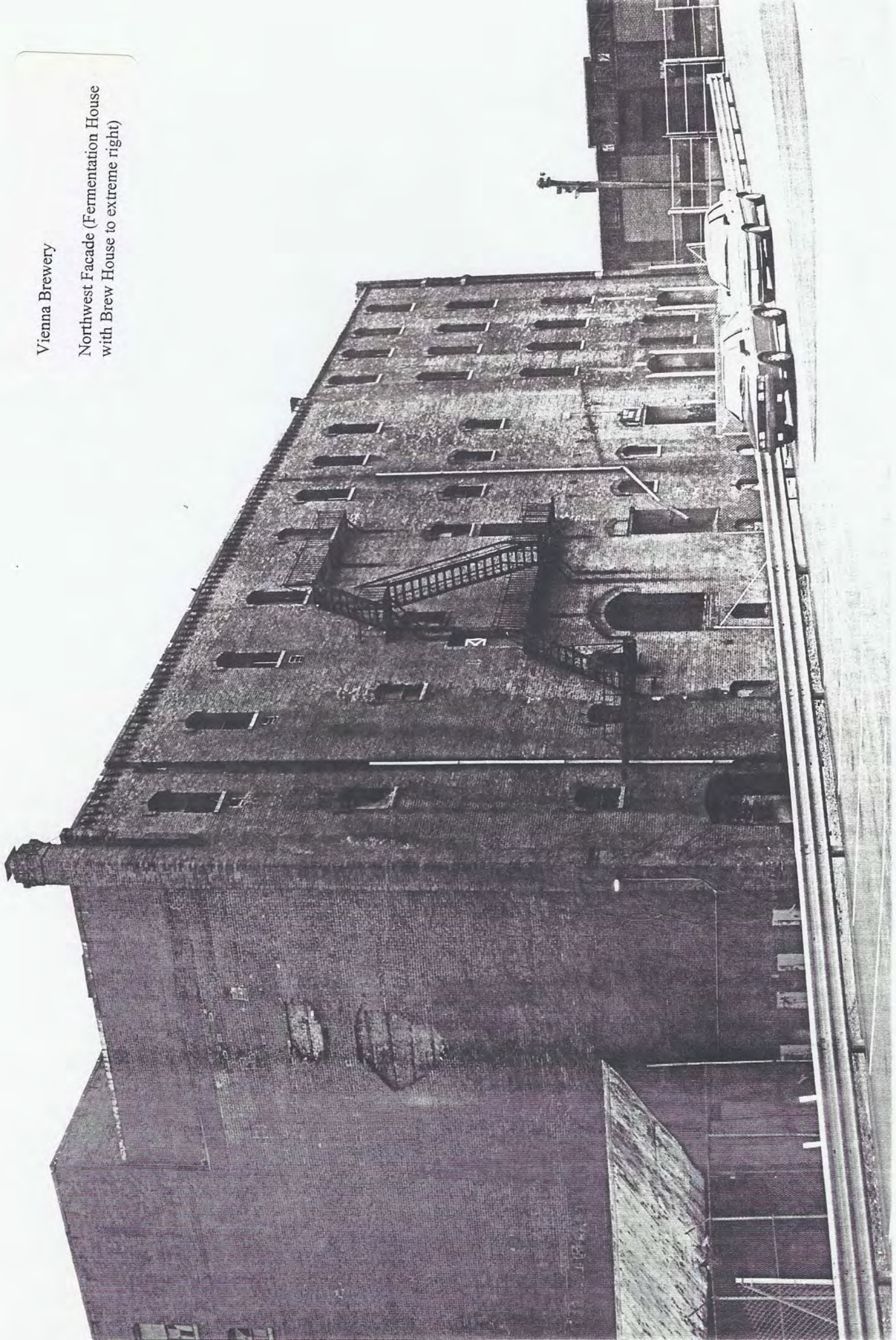
Vienna Brewery

Interior Courtyard



Vienna Brewery

Northwest Facade (Fermentation House
with Brew House to extreme right)



3.0 SIGNIFICANCE

The Vienna Brewery complex is the second oldest brewery in Boston and the city's oldest lager brewery.³ Additionally, it is the oldest brewery in the Stoney Brook Valley, the locus of beer production during the Boston's golden age of brewing. In the 1870s, Massachusetts was the fourth largest producer of beer in the nation⁴. By 1880, Boston ranked sixth in the nation for output; beer production in turn was Boston's sixth largest industry.⁵ Most of the physical artifacts from this important chapter of Boston's industrial heritage were destroyed during the third quarter of this century. Of Boston's thirty-one breweries, remnants from only twelve survive.

The Vienna Brewery's remarkably intact industrial complex, retains all essential elements of a post-Civil War brewery, specifically: a brew house, fermentation house, keg storage, and office. This brewery is especially valuable for study as its construction pre-dates mechanical refrigeration: Its materials, massing, and plan were specifically geared to minimize external climatic influences, ensuring year-round production.⁶ Largely completed by 1876, this complex reflects the traditional mill construction characteristic of early Stoney Brook Breweries.

3.1 Historic Significance

A Brewing Partnership

In 1870, Andrew Jackson Houghton, a South End grocer, and John A. Kohl, a Roxbury brew master, entered into partnership with the intent of manufacturing ale. A native of Reedsboro, Vermont, Houghton (1830-1892) brought extensive business acumen to this venture. As a youth he apprenticed in both his father's and a North Adams general store before moving to Boston in 1852. Through the 1850s Houghton operated a Charlestown bakery in partnership with Bernard Hull. Following the Civil War he embarked on a second partnership with A. J. Rowe, opening a grocery store on Washington Street in Boston's rapidly developing South End. Intrigued by the profit potential of ale production Houghton sought out the expertise of a local brewer.

John A. Kohl (1827-1901) was born and educated in Easton, Pennsylvania. He learned the art of brewing from his father George, who managed a brewery in Lambertville, New Jersey. After moving to Boston, Kohl worked as a brewer for Augustus Richardson, owner of Roxbury's Norfolk Brewery (established in 1864). In 1870 Kohl accepted Houghton's business proposition and the two formed a partnership under the name "A. J. Houghton and Company." Within five years, the firm was among New England's leading brewers, its beer sold in every licensed city in the region.

The partners chose to establish their new business in the Stoney Brook Valley, a river corridor and source of water power for Roxbury's earliest grist mills and tanneries. The industrial potential of this low-lying area was invigorated following the advent of rail

³The circa 1850 Frank Jones Brewery at 524 East Second Street, South Boston is the city's oldest brewery.

⁴For most of the 1870s, Massachusetts ranked fourth in the nation for beer production, behind New York, Pennsylvania, and Ohio.

⁵According to the 1880 Manufacturing Census, the leading cities for beer production were New York, Philadelphia, Brooklyn, Cincinnati, St. Louis, and Boston.

⁶Brew house and fermentation house date from 1876, plant converted to mechanical refrigeration in 1886.

service connecting Boston to Providence through the valley in 1835. Although Boston's brewing interests were historically located near the harbor, the promise of cheap land, rail service, and fresh water from the Stony Brook enticed John Roessle to establish the first brewery in this north-west section of Roxbury in 1846. Roessle, a German immigrant, brewed the first lager beer in New England, primarily for the consumption of his fellow expatriates.⁷ In contrast to Boston's English ale legacy, the Stony Brook brewers developed a reputation for fine European lager beers. By 1870, a cluster of seven breweries was active in the valley.⁸

On March 22, 1870, Houghton and Kohl purchased a vacant, 13,400 square foot lot on Halleck Street from brewer Gottlieb F. Burkhardt.⁹ Acquired for \$10,000, this parcel was two street's away from Burkhardt's operation and directly opposite that of brewer Christian Jutz. In addition to its proximity to a cluster of breweries, including that of Kohl's former employer, the lot was conveniently situated near the Boston & Providence train station. Boston's recently inaugurated Cochituate water supply (1869) guaranteed the site a reliable source of potable water, a crucial component in the production of beer.¹⁰ After purchasing an additional Halleck Street lot from Burkhardt the following November, the partners built a four-story, L-shaped brick building which they subsequently christened the "Rockland Brewery." The A. J. Houghton and Company produced its first ales and porters in 1871.¹¹ Annual output at the Rockland plant reached a maximum capacity of 26,000 barrels.¹²

A Mild and Healthful Beverage

In terms of political climate, the decade following the Civil War was a precarious time in which to establish a brewery. Allied with the victorious Republican party, temperance candidates swept state, city and county elections across New England. The native-born population viewed Irish-Catholic immigration with increased anxiety, each successive wave threatened the Anglo-Protestant hegemony. Part of the temperance agenda was to assimilate these Gaelic hordes, frequently portrayed as pathological drunkards by the popular press. These negative stereotypes were bolstered by the dense congregation of licensed grog shops and barrooms within Irish enclaves. Urban reformers feared the expanding Irish electorate, doubting their ability to act in the city's best interest given the symbiotic relationship between saloons and local politics. As Thomas O'Connor noted in his history of South Boston, from these corner bars "party leaders recruited new voters, indoctrinated inexperienced ward-healers, and prepared newcomers for eventual citizenship."¹³

Beginning in 1870, Boston's Chief of Police, Edward Savage, confirmed the worst fears of Boston's middle-class by including detailed crime statistics in his annual report. In 1870, 18,678 people were arrested for the crime of "drunkenness," accounting for 60% of the city's total arrests.¹⁴ In "A View of Intemperance, From a Police Stand-Point," an essay

⁷Will Anderson, *Beer New England*. (Portland: by Author, 1988), p.76.

⁸Roessle, Pfaff, Norfolk, Burkhardt, Jutz, Rueter & Alley, and Hechinger.

⁹Suffolk Registry of Deeds. Book 994, page 178 and Book 1021, page 222.

¹⁰The Stony Brook had been diverted into an underground culvert by the 1870s.

¹¹In 1879, the vacated Rockland Brewery was leased briefly to S. Engle & Company, a small independent brewer. To further confuse matters, in 1884 a Scotsman named Alexander Robinson opened a brewery on Amory Street which he named the Rockland Brewery.

¹²*One Hundred Years of Brewing*, p.403.

¹³Thomas O'Connor, *South Boston: My Home Town*, p.45.

¹⁴*Annual Report of the Chief of Police*, Boston City Documents. Vol. I, 1871.

filed with his 1873 Annual Report, Savage expressed his continued frustration in combating drunkenness. His sphere of inquiry extended beyond the sheer volume of arrests for public inebriation (16,612 out of 27,902 arrests in 1872), to the culpability of sellers and manufacturers of alcohol. As an experiment, Savage instructed his officers to interview everyone arrested for drunkenness during one summer month, asking them "What did you drink?" The top responses were tabulated as: whiskey (440); beer (316); whiskey and beer (93); everything (91); rum (45); gin (36); and an assorted number of uncooperative utterances including "castor oil," "don't know," and "none of your business." Savage used this poll to publicly censure local brewers.

One curious feature that crops out in the revelation made by them (*i.e., those arrested*), invites the inquiry, how is it that so many get drunk on beer? - that harmless beverage that contains so little of the intoxicating properties. How the article may be doctored after leaving the brewery, I know not, but the best of evidence corroborates their testimony, that they do get drunk on beer; and not only that, but the "beer drunk" is the worst drunk of all. A mug of beer costs but five cents; better that it cost five hundred; the cheapness invites the purchase, and the purchaser gets drunk on it... The manufacturer of intoxicating drinks, protected and encouraged by law, makes the article plenty; a surplus makes it cheap, the cheapness invites the purchaser, men buy and get drunk cheap, but it is a dear bargain in the end.¹⁵

The Police Chief asked: "Why continue in practice a system that encourages the unlimited manufacture of the article that causes all the mischief?" This was not a new question.

Since 1813, with the founding of the Massachusetts Society for the Suppression of Intemperance, various religious and civic groups sought to ban the manufacture and sale of alcohol. The first attempt to legislate sobriety occurred in 1838 with passage of Massachusetts' Fifteen Gallon Law. Decried by many as a shelter for the wealthy, this act banned the retail sale of liquor in amounts of less than fifteen gallons. It was revoked in 1840. The draconian "Maine Law" provided a catalyst for the next wave of temperance legislation. Established in 1851, Maine's prohibition law allowed alcohol to be manufactured solely for export. Sale of liquor within the state was banned. Possession of liquor became *prima facie* evidence of intent to sell, as did the delivery of liquor to any vessel, vehicle, or building.¹⁶ In addition to awarding broad search and seizure powers to the police, Maine's law allowed employers to be indicted for illegal sales committed by their employees. Impressed by the temperance zeal of their northern neighbors, the Massachusetts Legislature passed an identical ban in 1852, a statute which the State Supreme Court summarily invalidated citing violation of right to due process.

Following the Civil War, the temperance pendulum began to swing erratically. In 1868 Massachusetts banned the manufacture, sale and public conveyance of beer, except for sale out of state. The next year "the teetotalers were ousted from office, and for two years the brewing trade was prosperous."¹⁷ Regulation returned in 1871 with the Thirty Gallon Law, under which Boston brewers were required to submit a six-thousand dollar bond and a written request to the Mayor and Aldermen for authorization to manufacture beer, and to sell the same in quantities of not less than thirty gallons. This shifting political climate created

¹⁵Annual Report of the Chief of Police, Boston City Documents. Vol. I, 1873.

¹⁶Robert Hampel. "Influence and Respectability: Temperance and Prohibition in Massachusetts, 1813-52." Ph.D. Dissertation, Cornell University, 1980.

¹⁷Henry Clausen address before the 13th Annual Brewers' Congress, Cleveland Ohio, June 4, 1873.

instability in the local brewing industry, with numerous tales of bribes to officials and selective enforcement.

In order to thwart increased assaults by the Temperance Party and distance itself from general anti-immigrant sentiment, beer manufacturers created an alliance to advocate their industry's interests. Established in 1860, the U.S. Brewers' Association met once a year to air its grievances and develop tactics for combating legislated prohibition. One key strategy was to distance beer from other classes of distilled alcohol. Beer was likened to cereal, or as a healthy, low alcohol drink with the same ingredients as bread. Brewers also stressed lager beer's connection with German heritage. As most brewers were of German descent, the earliest convention speakers addressed the association in both English and German.

For years the United States Brewers' Association's most pointed barbs were targeted at Massachusetts' Republican Party, as evidenced by Louis Schade's honorary address at the 1871 Brewers Congress:

"I ask dispassionately, is it possible that Massachusetts should have consumed any beer, be the quantity ever so small? But alas it is so. Puritanical Massachusetts, the seat of two-thirds of all the piety in the country, the home of the principal temperance agitators, the hot bed of all the great moral ideas with which the country lately has been blessed - Massachusetts, the land of the Pilgrims, not only drinks, but she drinks hard - ninety glasses of beer per head during the year. True, however, to herself and her reputation, she only *drinks on the sly!*"

The brewers took special delight in highlighting those aspects of Massachusetts' prohibition law which were vulnerable to hypocrisy. And there were many. They tested a beverage touted by reformers as "temperance beer" and gleefully reported its alcohol content was higher than that of regular lager beer. They sneered at a farmers' loophole which excluded hard cider from the ban.

"Cider with 8 to 10 per cent alcohol is left to our country people to make or to drink *ad libitum*, while beer and ale with 4 to 6 per cent are taken from our city dweller and put under prohibition, so that virtually we have at present a law, which subjects a citizen to fine and imprisonment in the house of correction for an act, which the law sanctions and protects in another citizen of the same state, an injustice and an outrage so glaring, that in itself it should be sufficient to condemn this law in the eye of every fair minded man. But our prohibitionists found it necessary, to make this sacrifice of principal, or better this concession, to our farmers and cider producers and drinkers, through whose instrumentality they mainly work their nefarious schemes, because they could not have secured their co-operation for the suppression of all other alcoholic beverages if the list had included their favorite drink - cider."¹⁸

They flaunted the "multitude which daily act in open violation" of Massachusetts' law. Flexing some political muscle, they threatened to sway German and Irish voters away from the Party of Lincoln as long as it was held captive by temperance extremists. And not to be outdone in terms of hyperbole, they accused Yankees of "using enormous quantities of opium as a stimulant."¹⁹

¹⁸Henry Rueter's address before the 13th Annual Brewers' Congress, Cleveland Ohio, June 4, 1873.

¹⁹Louis Schade's address before the 12th Annual Brewers' Congress, New York City, June 6, 1872.

Andrew J. Houghton and fellow Stoney Brook brewer Henry H. Rueter represented Boston brewers at the 1873 conference in Cleveland, at which each was elected to serve as Vice President of the National Brewers' Association. Both men were instrumental in bringing the annual Brewers' Conference to Boston in 1874. One of the most eloquent voices arguing on behalf of this state's and the nation's brewers, Rueter was elected president of the Association from 1875 to 1879. Radicalized by lobbying efforts at the national level, Boston's brewers had formed a local chapter of the organization by 1872.

Despite the temperance maelstrom, the 1870s was a period of economic boon for beer manufacturers. Consumption levels steadily rose, spurred by an increasingly urban population. According to the 1880 Manufacturing Census, the production of malt alcohol liquors (i.e., beer) was the sixth largest industry in Boston.

The Vienna Brewery

Sensitive to the growing popularity of lager beers, by 1875 Houghton and Kohl sought to convert their operation from ales to lagers. Since 1630, ale had been a staple of the New England diet. After the initial wave of German immigration in the 1840s, a malted beverage of German/Czech origin known as "lager bier" was brewed by and for this constituency, particularly in the larger German settlements of Brooklyn, Cincinnati, Milwaukee, St. Louis and San Antonio. The primary difference between ales and lagers is in the type of yeast used for fermentation. English ales are produced by the aid of yeasts which rise to the top during fermentation whereas lager beers employ a yeast which settles on the bottom after fermentation.²⁰ Unlike ales which are produced for immediate consumption, lagers require a long secondary fermentation during which beer is kept chilled and at rest. The German translation of the word "lager" means "to store, to age."²¹ Pale in color, light in body, and slightly effervescent, lager beers outpaced ales in both production and consumption by the third quarter of the 19th century. In light of the additional storage requirements associated with lager production, Houghton and Kohl approached their neighbor Christian Jutz with a proposal to rent his brewery and his lager-specific equipment.

In August of 1875 Christian Jutz agreed to lease his brewery and its equipment to Houghton and Kohl for eight years at \$3,600 per annum.²² Situated on an "L"-shaped parcel near the corner of Station and Halleck streets, the Jutz property encompassed a two-and-a-half story brick brewery and a two-story stone ice house; both erected sometime after 1866.²³ The 15,000 square foot parcel also contained a dwelling house, stable, and delivery yard. The itemized list of leased equipment included: 135 storage casks; 23 fermenting tuns (i.e., vats); 9 lager beer casks; an oval cold water tub; a racking pump and 2 copper fire kettles. In addition to these items the partners purchased over \$800.00 worth of equipment directly

²⁰Siebel and Schwartz. *History of the Brewing Industry & Brewing Science in America*, p.56.

²¹Will Anderson, *Beer New England*. p.76.

²²Suffolk Registry of Deeds, Book 1290, page 25.

²³Jutz acquired his Lower Roxbury site in two transactions: purchasing the first lot from George Kitching on August 1, 1864 (Norfolk Registry of Deeds, Book 362, page 32); and the second from Christiana Weller on July 6, 1866 (Norfolk Registry of Deeds, Book 344, page 133). The Jutz Brewery does not appear on the list of Boston's pre-Civil War breweries published in the authoritative tome *One Hundred Years of Brewing*. Boston's pre-1861 breweries were listed as: Roessle; Burkhardt; Frank Jones; Pfaff; and Suffolk. Not mentioned in any of the standard 19th-century manufacturing sources, a brief reference to the Jutz Brewery does appear in the U.S. Census of Manufacturers for 1870. In light of this documentation (or lack thereof), the circa 1855 date attributed to the Jutz Brewery by Peter Stott appears to be incorrect.

from Jutz. Two months later, the A. J. Houghton and Company purchased the entire Jutz property (land, brewery and equipment) for \$31,000.00.²⁴

Houghton and Kohl immediately set out clearing the "L"-shaped parcel in preparation for new construction.²⁵ They hired prominent builder, Samuel J. Tuttle (1822-1879), to design and build their new brew and fermentation house on the exact footprint of the former Jutz plant. Tuttle was professionally associated with noted architect Nathaniel Bradlee, although he also built South End row houses from his own designs. A resident of the South End, Tuttle was elected to the State Legislature in 1867, 1870, and 1871.²⁶

By March of 1876, Tuttle had completed construction of the new brew and fermentation house.²⁷ The complex proudly bore the venture's new name - the "Vienna Lager Beer Brewery." After acquiring the small adjacent house lot at the northwest corner of Station and Halleck street, Houghton and Kohl erected an administrative building in 1884. By 1890, the complex had reached its final "U"-shaped configuration with the construction of a keg shed connecting the office to the fermentation house. A central delivery courtyard was created after a small brick guardhouse was razed.

Although the partners completely converted their operation to lager production under the Vienna banner, they still retained their original property on the south side of Halleck Street. In April of 1879, the Rockland facility was leased to S. Engle & Company, brewers. However by 1884, Houghton and Kohl were using the former brew house for stables and storage. Addition outbuildings were added along the south side of Halleck for cold storage and sheds.

By the late 1870s the A. J. Houghton and Company ranked among New England's top brewers. In 1878, they were the third largest manufacturer in Boston, finishing behind Boston Beer Company and Rueter & Alley, but ahead of Burkhardt, Haffenreffer, Pfaff, Roessle, Van Nostrand and twelve others.²⁸ By the mid-1880s they were producing 40,000 - 50,000 barrels a year, an output which doubled by the turn of the century. Their lager beers were distributed under the brand names "Vienna" and "Pavonia."

On September 24, 1892, Andrew J. Houghton succumbed to Bright's disease, at home in bed with his wife Harriet by his side. The swiftness of his demise was noted in the obituary, "ten days ago he was compelled to abandon active participation in the extensive affairs of the brewery."²⁹ Probate records indicated Houghton died a millionaire. His estate was placed in various trusts for his wife and his large extended family. Following Houghton's death the business was formally incorporated in the state of Maine, continuing to operate under the name A. J. Houghton and Company at the Vienna Brewery complex. The company was led by founding partner John A. Kohl, William H. Lee, President, and Otis S.

²⁴This transaction was recorded October 27, 1875. See Suffolk Registry of Deeds, Book 1298, page 86.

²⁵Peter Stott, *A Guide to the Industrial Archaeology of Eastern Massachusetts*. MIT Press 1985; and City of Boston Inspector's Report for fermentation building dated March 4, 1876.

²⁶*Boston Transcript*, 27 September 1879.

²⁷Final Report on Building Permit 191 of the Year 1875, filed March 4, 1876. Department for the Survey and Inspection of Buildings, City of Boston.

²⁸Houghton sold 45,736 barrels in 1878. See Appendix A for sale figures on all Boston breweries in 1878.

²⁹*Sunday Herald*, 25 September 1892, p. 23.

Neale, General Manager. By 1895, the Vienna Brewery was producing 100,000 barrels a year with total sales at \$86,000.

Following Kohl's death in August 1901, the business was purchased by Rueter & Company. Managed by Henry Rueter's three sons, it continued in operation under the name A. J. Houghton and Company. This consolidation was consistent with the rise of brewing corporations at the turn-of-the-century. In the 1890s a British-backed holding company, known as the New England Breweries Company, Ltd., began acquiring Boston firms including Haffenreffer, Roessle, and Suffolk. Another large producer, the Massachusetts Breweries Company bought out eight Stoney Brook brewers by 1901.³⁰

The 1918 ratification of Prohibition marked the death knell for the Vienna brewing operation. By 1929, the plant was acquired by Gatti Paper Stock Corporation and converted for waste paper storage and processing. In the 1930s, heavy machinery was installed for pressing and baling paper. Subsequently renamed the Great Eastern Packing and Paper Stock Company in 1934, this Boston-based firm remained in operation at this site through the early 1980s.

In 1984 the former brewery was purchased by Wentworth Institute of Technology. City records indicate Northeastern University leased the space for its book depository. Recent tenants include Habitat for Humanity, housed in the office building, and the City of Boston Youth Corps, occupants of the brew house.

³⁰Massachusetts Breweries Company bought out Alley, American, Continental, Franklin, Pfaff, Robinson, Hanley & Casey, and Norfolk.

3.2 Architectural Significance

The Vienna Brewery encompasses four buildings representing all essential functions of a late-19th-century brewery: an 1876 brew house; an 1876 fermentation house; an 1884 office building; and an 1890 keg shed. It is the oldest extant brewery in the Stoney Brook valley.³¹ This ensemble of muscular brick blocks, ranged around a central delivery yard, exhibits the quintessential lager-brewery form. Each building was constructed in accordance with its specific function: the brew house, designed for cooking the malt mixture through successive stages; the fermentation house, engineered to maintain a cool environment and support immense floor loads; the keg shed providing storage; and the office building containing administrative functions. Although one of the first Boston plants to install artificial refrigeration (in 1886), it was well behind the innovative southern breweries that began converting in the early 1870s. Industrial by design, the rare concession to architectural ornament was the mansard tower and the picturesque treatment of the brew house, the symbolic heart of the operation.

The functional design of the 1876 brew house reflects contemporaneous theories on gravity processing, whereby raw materials are hoisted to the top of the building and finished goods emerge from the bottom. The five-story brew house, a building type one historian likened to “a big kitchen,” reflects this vertical brewing process.³² Large, hot and cold water tanks occupied the entire fifth floor. The preliminary stages leading to preparation of the *wort* were stationed immediately below on the fourth floor. Bales of malt and grain were hoisted up to this level, entering the building through elongated delivery bays along the courtyard facade. On this important level, the malted barley was ground between stone rollers, weighed, and then placed in the “mash-tub” where it was steeped in hot water. The resulting liquid, known as the sweet wort, was then drawn into the boiling kettle located on the third floor, to which hops were added. The hops imparted the “fine aroma and pleasant bitter flavor, characteristic of good beer.”³³ Once the wort achieved the proper temperature, it was drawn from the hops into a settling tank where it cooled down in the ice chamber at the rear of the brew house. The ground and second floor contained large boiler apparatus which generated steam to heat and power the plant.

The “L”-shaped fermentation house also dates from 1876. Constructed a decade prior to the plant’s conversion to mechanical refrigeration, the fermentation house was sparsely fenestrated, its design consistent with that of an ice house. Small arched windows minimized the amount of heat and light admitted, keeping the building cool and dark. The building was insulated by two-foot thick brick walls. Unlike ales, lager beers had two distinct fermentation periods, both required a chilled environment. The wort was discharged from the brew house into large fermenting-*tuns* (or vats) on the second floor of this building.³⁴ During the initial fermentation, yeast was added to the tuns converting the liquid into an alcoholic beverage. The secondary fermentation, during which flavor fully developed, initially occurred in casks stored at ground level, and later in the keg shed.

³¹It predates the Haffenreffer Brewery (listed on the National Register of Historic Places) by one year.

³²*With Respect to Breweries*, p.25.

³³Henry H. Reuter. “Argument in Favor of Discriminating Legislation Regarding the Sale of Fermented and Distilled Liquors.” Addressed to the Joint Special Committee of the Massachusetts Legislature on the Sale of Intoxicating Liquors. 1877.

³⁴1884 Bromley map sites the fermentation tuns on the second floor of the fermentation house.

This building was engineered to support the weight of massed blocks of ice and rows of vats and casks. Double rows of cast iron columns support the brick, flat-arched ceiling which carried this immense floor load. It was common practice to site the ice chambers on the third floor, whereby blocks of ice were loaded into honeycombed compartments allowing air to circulate through. This chilled air would then settle to the bottom of the building through ventilation grates, thus cooling the fermenting-tuns on the second floor and the casks on the first.

It is interesting to note, that while the Vienna Brewery was under construction, the c. 1850 Jones Brewery in South Boston collapsed due to insufficient framing. Its wood beams gave way under the weight of 4,000 bushels of grain. The brewery's roof and side-wall crashed into the street "causing great alarm in the neighborhood."³⁵

Some have interpreted the change in floor levels between the brew and fermentation houses as evidence of two distinct construction phases. Others suggest the brew house dates from a prior brewing operation. In fact, the misalignment reflects the different functions carried out by each building. The brew house design is consistent with that of a vertical brewing process. Additional stories were needed to facilitate the wort's movement through distinct heating stages via gravitation. In contrast, the fermentation house was simply a large cold storage facility. The high-ceiling design maximized internal storage space.

The brewery's most prominent feature, its signature mansard-roofed tower, stood atop the fermentation house, just to the rear of the brew house. This ornate tower, with louvered openings, Eastlake trim, and iron cresting, concealed a ventilation shaft. It was a prominent local landmark due to its height and distinctive silhouette against the broad valley sky.

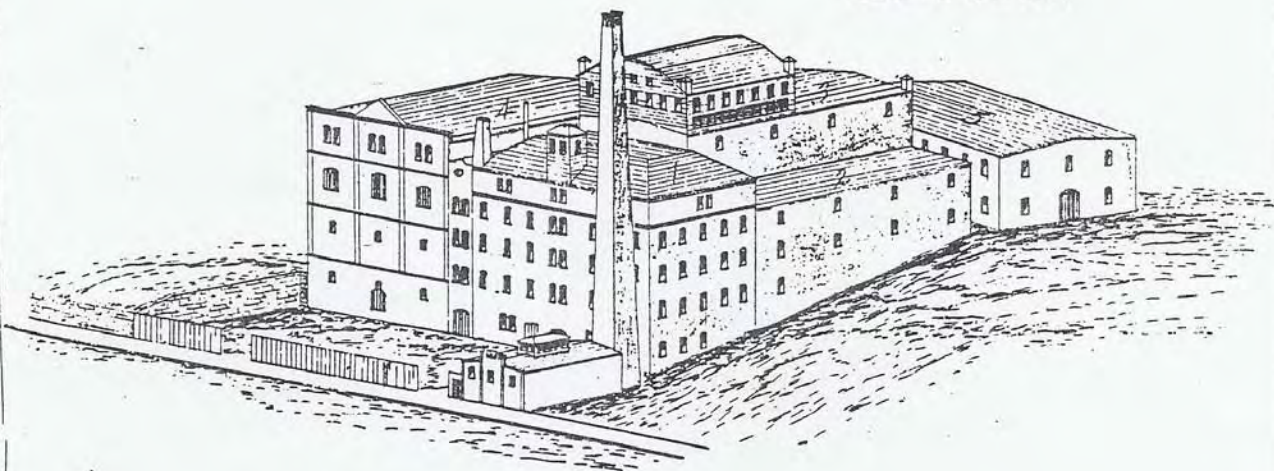
The Vienna Complex was designed for strength, efficiency and storage capacity. Its final appearance was closer aligned to the mill construction of its 1860s predecessors, than to the picturesque castle- and fortress-type breweries of the 1890s.³⁶ This second wave of Stoney Brook breweries utilized mechanical refrigeration and tended to house all functions under one roof.

³⁵Boston Post, 8 November 1875.

³⁶Illustration of Roessle Brewery Complex (erected 1869, demolished 1968) provides another example of archaic brewery design (i.e., complex of large brick block structures, minimal fenestration, mill construction, austere ornament concentrated on brew house). The 1891 American Brewing Company plant at 235-251 Heath Street and the Franklin Brewery at 3175 Washington Street are examples of the second wave of brewery design.

7999.

JOHN ROESSLES BREWERY, BOSTON, MASS.



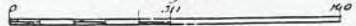
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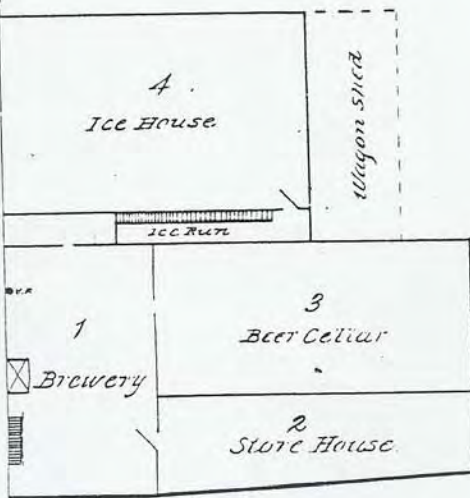
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Boiler No
6

Scale of Feet



COOPER SHOP



Detached frame Dws

Wagon Shed

Dws

5
Stable

Dws

Stable

3.4 Relationship to Criteria for Landmark Designation

Surveyed by the Boston Landmarks Commission in 1985 as part of the *Mission Hill Preservation Study*, the Vienna Brewery was evaluated as an industrial resource of local, regional and national significance. The complex was recommended for both National Register listing and individual Landmark designation. The Vienna Brewery meets the criteria for Landmark designation found in section four of Chapter 772 of the Acts of 1975 as amended, under the following criteria:

- B. *as a property identified prominently with an important aspect of the economic, social and political history of the city, the commonwealth, and the region.*** The Vienna Brewery is associated with the ascendancy of the Stoney Brook Valley as the regional hub for beer production. Shortly after its establishment in 1876, the Vienna was the third largest brewing operation in Boston, a city ranked fourth in the nation for beer production. This brewery is representative of the late-19th-century shift in popular taste from tradition English ales to German lagers and the dissemination of German brewing practices nationwide. A leader and advocate of Boston's brewing industry during an era of temperance resurgence, owner Andrew J. Houghton served as Vice President of the U.S. Brewers' Association.
- D. *as a property representative of elements of architectural design embodying distinctive characteristics of a type inherently valuable for study.*** The Vienna Brewery complex is the oldest extant brewery in the Stoney Brook Valley and the second oldest brewery in Boston. This surprisingly intact complex retains the key components of a 19th-century lager brewery, specifically: an 1876 Brew House and Fermentation House; an 1884 Office Building; and an 1890 Keg Shed. Pre-dating the advent of mechanical refrigeration, the Vienna complex is a rare surviving example of an archaic type of brewery architecture, representing the adaptation of traditional mill forms for cold storage and gravity brewing processes.

4.0 ECONOMIC STATUS

4.1 Current Assessed Value

According to the City of Boston Assessor's records, the corner property at 37 Station/133 Halleck streets, Roxbury has a total assessed value of \$975,500.00, with the land valued at \$193,500.00 and the buildings at \$782,000.00.

4.2 Current Ownership

This property is owned by Wentworth Institute of Technology, 550 Huntington Avenue, Boston, Massachusetts 02115.³⁷

³⁷Book 11017, page 172, Suffolk Registry of Deeds.

5.0 PLANNING CONTEXT

5.1 Background

The Vienna Brewery was one of twenty-seven beer manufactories clustered in the Stoney Brook Valley, the locus of Boston's brewing community. This concentration attracted German immigrant labor and helped spur residential development within the valley, most notably in Mission Hill and Jamaica Plain. Remnants from ten Stoney Brook breweries survive today, six are fully intact. Of these only two exhibit the archaic brewery architecture characteristic to the pre-mechanical refrigeration era.

The following four breweries, all within a quarter mile radius of the Vienna complex, were demolished in 1952 to clear a site for Mission Hill's public housing development: McCormick, Continental, Hanley & Casey, and Isaac Cook. The adjacent Burkhardt Brewery (every building but the stable) was demolished by Wentworth Institute of Technology for a surface parking lot. Roxbury Community College was built on the site of the valley's three oldest breweries: Norfolk, Roessle, and Pfaff. The two Kenney Breweries were demolished in association with the Southwest Corridor project.

5.2 Current Planning Issues

In 1993, the Boston Housing Authority received a HOPE VI grant from the United States Department of Housing and Urban Development (HUD) for the rehabilitation of the Mission Main housing development. The HOPE VI program "encourages housing authorities to reintegrate public housing into the surrounding neighborhoods, producing mixed income communities of choice, and creating private/public partnerships using innovative funding methods such as low income housing tax credits."

In July 1996, the BHA (in association with its development partners Edward A. Fish Associates, Winn Development Company, John B. Cruz Construction Company, and the Mission Main Tenants Task Force) filed a Project Notification Form (PNF) for the project. The PNF outlined two redevelopment options: Option 1 confined the project site to 22.6 acres owned by the Boston Housing Authority; while Option 2 involved a land swap with Wentworth Institute of Technology and the Massachusetts Bay Transit Authority, increasing the project size by approximately six acres. Under the proposed land swap arrangement, the extant structures on the Wentworth property would be razed for parking and townhouses. Option 2 immediately raised the concern of various preservation planning and environmental regulatory agencies.³⁸ The Wentworth parcel contains the Vienna Brewery Complex and the Burkhardt Brewery stable, two historic resources identified as "meeting the criteria for listing on the National Register." Additionally the Mission Hill Preservation Study of 1985 identified the Vienna Brewery as "eligible for Landmark designation."

The Draft Record of Decision from the Executive Office of Environmental Affairs regarding Option 2 (dated August 15, 1996) noted Boston Landmarks Commission's jurisdiction under Article 85 concerning proposed demolition of the Vienna Brewery; it also further directed the proponent to contact the MHC concerning potential Section 106 Review. In July of

³⁸Due to the history and complexity of this project, an annotated time line, with excerpts from salient correspondence related to the disposition of this historic brewery, is presented in Appendix D.

1997, Wentworth Institute of Technology submitted a request to the BLC to demolish the Vienna Brewery. The BLC voted to invoke the 90-day demolition delay under Article 85 on August 26, 1997. The 90-day delay expired on November 24, 1997. A petition for Landmark designation was voted to be accepted by the Boston Landmarks Commission on December 9, 1997. On January 9, the Boston Housing Authority requested the BLC invoke the 90-day Landmark designation provision to accelerate the process of possible designation.

5.3 Special Planning Consideration

The Vienna Brewery Complex is in imminent danger of demolition. In response to BHA's request for an accelerated designation process, the Boston Landmarks Commission voted on 13 January 1998 to invoke its emergency 90-day designation process and the staff of the commission was directed to produce a study report. A "Notice of Restriction" was filed at the Suffolk County Registry of Deeds, stating that the Vienna Brewery Complex was "subject to the restrictions applying to a landmark under st. 1975, c. 772 for a period of ninety days from the date of the recording of this notice or until the proposed designation is rejected, if such action occurs sooner."

The emergency designation period for the Vienna Brewery Complex expires on 16 April 1998. Thereafter, the property is not treated as nor entitled to all the protection of a landmark unless the Commission votes and the Mayor and City Council approve designation as a landmark.

5.4 Current Zoning

The corner parcel at 37 Station/133 Halleck streets, Roxbury is located within a "L-I" or "Local Industrial" area where development is restricted to a height of 40 feet and a maximum floor area ratio (FAR) of two (2) is allowed.

This corner parcel is also located in a *Special Study Overlay Area* created pursuant to Section 59-27 of the Boston Zoning Code. Should the proposed BHA/Wentworth land-swap occur, this area is recommended to be re-zoned from "Local Industrial" to "Multi-Family Residential" in order to accommodate the Mission Main project.

6.0 ALTERNATIVE APPROACHES

6.1 Alternatives available to the Boston Landmarks Commission:

A. Individual Landmark Designation

Surveyed by the Boston Landmarks Commission in 1985 as part of the *Mission Hill Preservation Study*, the Vienna Brewery was evaluated as an industrial complex “of local, regional, and national significance.” The Vienna Brewery is of sufficient importance to merit individual Landmark designation under Chapter 772 of the Acts of 1975, as amended. Designation of the Vienna Brewery Complex shall correspond to Assessor’s parcel 2855, ward 9, and shall address the following exterior elements hereinafter referred to as the “Specified Exterior Features:”

- all exterior elevations of the **Brew House**, the **Fermentation House**, the **Keg Shed**, and the **Office Building**; and
- the **central courtyard**.

B. Denial of Individual Landmark Designation

The Commission retains the option of not designating any or all of the Specified Exterior Features as a Landmark.

C. Preservation Restriction

The Commission could recommend the owner consider a preservation restriction for any or all of the Specified Exterior Features.

D. Preservation Plan

The Commission could recommend development and implementation of a preservation plan for the building.

E. National Register Listing

Recognized by the Massachusetts Historical Commission as a property which meets the criteria for listing on the National Register of Historic Places, the Vienna Brewery currently is afforded limited protection from federal, federally-licensed or federally-assisted activities. The Commission could recommend the proponent pursue National Register listing and investigate investment tax credit options associated with a certified rehabilitation project.

6.2 Impact of Alternatives

A. Individual Landmark Designation

Landmark designation represents the City's highest honor and is therefore restricted to cultural resources of outstanding architectural and/or historical significance. Landmark designation under Chapter 772 would require review of physical changes to the Specified Exterior Features of the property, in accordance with the standards and criteria adopted as part of the designation.

B. Denial of Individual Landmark Designation

Without Landmark designation, the City would be unable to offer protection to the Specified Exterior Features, or extend guidance to present and future owners.

C. Preservation Restriction

Chapter 666 of the M.G.L. Acts of 1969, allows individuals to protect the architectural integrity of their property via a preservation restriction. A restriction may be donated to or purchased by any governmental body or non-profit organization capable of acquiring interests in land and strongly associated with historic preservation. These agreements are recorded instruments (normally deeds) that run with the land for a specific term or in perpetuity, thereby binding not only the owner who conveyed the restriction, but also subsequent owners. Restrictions typically govern alterations to exterior features and maintenance of the appearance and condition of the property. Tax incentives may be available for qualified donors.

D. Preservation Plan

A preservation plan would allow the owner to work with interested parties to investigate various adaptive use scenarios, analyze investment costs and rates of return, and provide recommendations for subsequent development.

E. National Register

National Register listing provides an investment tax credit for certified rehabilitation of income-producing properties. The Tax Reform Act of 1986 established:

- a 20% tax credit for the substantial rehabilitation of historic buildings for commercial, industrial, and rental residential uses, and
- a straight-line depreciation period of 27.5 years for residential property and 31.5 years for non-residential property for the depreciable basis of the rehabilitated building reduced by the amount of the tax credit claimed.

7.0 RECOMMENDATIONS

The staff of the Boston Landmarks Commission stresses the importance of recognizing and affording preservation protection to Boston's industrial resources, a facet of the built environment long overlooked, woefully undervalued, and rapidly disappearing. In terms of industrial significance, the Fermentation and Brew House are the two most important buildings within the Vienna complex. These massive 1876 structures illustrate the brewing process through their size, form, and fenestration. Their monumental scale and industrial character evoke an image of Roxbury at the height of its manufacturing prowess. Representing the second and third phase of this brewery's development, the Office Building and Keg Shed complete the complex.

Therefore, the staff of the Boston Landmarks Commission recommends the Vienna Brewery Complex as described in Section 6.1A be designated a Landmark under Chapter 772 of the Acts of 1975, as amended. The boundaries shall correspond to ward 9, parcel 2855 as depicted on the City of Boston Assessor's map.

The intent of this designation is to preserve the industrial character and appearance representative of the former Vienna Brewery Complex, specifically its "U"-shaped configuration, through a combination of: 1.) preservation of building components; 2.) selective demolition; 3.) new construction; and 4.) retention of the central courtyard, in whole or in part, as an open area. The staff of the Landmarks Commission proposes flexible guidelines in support of these goals. The Standards and Criteria for administering the regulatory functions provided for in Chapter 772, as amended, are attached.

8.0 GENERAL STANDARDS AND CRITERIA

8.1 Introduction

Per sections, 4, 5, 6, 7 and 8 of the enabling statute (Chapter 772 of the Acts of 1975 of the Commonwealth of Massachusetts, as amended) Standards and Criteria must be adopted for each Landmark Designation which shall be applied by the Commission in evaluating proposed changes to the property. The Standards and Criteria established thus note those features which must be conserved and/or enhanced to maintain the viability of the Landmark Designation. Before a Certificate of Design Approval or Certificate of Exemption can be issued for such changes, the changes must be reviewed by the Commission with regard to their conformance to the purpose of the statute.

The intent of these guidelines is to help local officials, designers and individual property owners to identify the characteristics that have led to designation, and thus to identify the limitation to the changes that can be made to them. It should be emphasized that conformance to the Standards and Criteria alone does not necessarily insure approval, nor are they absolute, but any request for variance from them must demonstrate the reason for, and advantages gained by, such variance. The Commission's Certificate of Design Approval is only granted after careful review of each application and public hearing, in accordance with the statute.

As intended by the statute a wide variety of buildings and features are included within the area open to Landmark Designation, and an equally wide range exists in the latitude allowed for change. Some properties of truly exceptional architectural and/or historical value will permit only the most minor modifications, while for some others the Commission encourages changes and additions with a contemporary approach, consistent with the properties' existing features and changed uses.

In general, the intent of the Standards and Criteria is to preserve existing qualities that cause designation of a property; however, in some cases they have been structured as to encourage the removal of additions that have lessened the integrity of the property.

It is recognized that changes will be required in designated properties for a wide variety of reasons, not all of which are under the complete control of the Commission or the owners. Primary examples are: Building code conformance and safety requirements; Changes necessitated by the introduction of modern mechanical and electrical systems; Changes due to proposed new uses of a property.

The response to these requirements may, in some cases, present conflicts with the Standards and Criteria for a particular property. The Commission's evaluation of an application will be based upon the degree to which such changes are in harmony with the character of the property. In some cases, priorities have been assigned within the Standards and Criteria as an aid to property owners in identifying the most critical design features. The treatments outlined below are listed in hierarchical order from least amount of intervention to the greatest amount of intervention. The owner, manager or developer should follow them in order to ensure a successful project that is sensitive to the historic landmark.

- ◆ **Identify, Retain, and Preserve** the form and detailing of the materials and features that define the historic character of the structure or site. These are basic treatments that should prevent actions that may cause the diminution or loss of the structure's or site's historic character. It is important to remember that loss of character can be caused by the cumulative effect of insensitive actions whether large or small.
- ◆ **Protect and Maintain** the materials and features that have been identified as important and must be retained during the rehabilitation work. Protection usually involves the least amount of intervention and is done before other work.
- ◆ **Repair** the character defining features and materials when it is necessary. Repairing begins with the least amount of intervention as possible. Patching, piecing-in, splicing, consolidating or otherwise reinforcing according to recognized preservation methods are the techniques that should be followed. Repairing may also include limited replacement in kind of extremely deteriorated or missing parts of features. Replacements should be based on surviving prototypes.
- ◆ **Replacement** of entire character defining features or materials follows repair when the deterioration prevents repair. The essential form and detailing should still be evident so that the physical evidence can be used to re-establish the feature. The preferred option is replacement of the entire feature in kind using the same material. Because this approach may not always be technically or economically feasible the commission will consider the use of compatible substitute material. The commission does not recommend removal and replacement with new material a feature that could be repaired.
- ◆ **Missing Historic Features** should be replaced with new features that are based on adequate historical, pictorial and physical documentation. The commission may consider a replacement feature that is compatible with the remaining character defining features. The new design should match the scale, size, and material of the historic feature.
- ◆ **Alterations or Additions** that may be needed to assure the continued use of the historic structure or site should not radically change, obscure or destroy character defining spaces, materials, features or finishes. The commission encourages new uses that are compatible with the historic structure or site and that do not require major alterations or additions.

In these guidelines the verb **Should** indicates a recommended course of action; the verb **Shall** indicates those actions which are specifically required to preserve and protect significant architectural elements.

Finally, the Standards and Criteria have been divided into two levels:

- ◆ **Section 8.3** - Those general ones that are common to all landmark designations (building exteriors, building interiors, landscape features and archeological sites).
- ◆ **Section 9.0** - Those specific ones that apply to each particular property that is designated. In every case the Specific Standards and Criteria for a particular property shall take precedence over the General ones if there is a conflict.

8.2 Levels of Review

The Commission has no desire to interfere with the normal maintenance procedures for the landmark. In order to provide some guidance for the landmark owner, manager or developer and the Commission, the activities which might be construed as causing an alteration to the physical character of the exterior have been categorized into:

A. Routine activities which are not subject to review by the Commission:

1. Activities associated with routine maintenance, including such items as: Housekeeping, pruning, fertilizing, mulching, etc.
2. Routine activities associated with seasonal installations which do not result in any permanent alterations or attached fixtures.

B. Activities which may be determined by the Executive Director to be eligible for a Certificate of Exemption:

1. Ordinary maintenance and repair involving no change in design, material, color and outward appearance, including such items as: Major cleaning programs (including chemical surface cleaning), repainting, planting or removal of limited number of trees or shrubs, major vegetation management.
2. In-kind replacement or repair.

C. Activities requiring Landmarks Commission review:

Any reconstruction, restoration, replacement, alteration or demolition (This includes but is not limited to surface treatments, fixtures and ornaments) such as: New construction of any type; removal of existing features or element; any alteration involving change in design, material color, location or outward appearance; major planting or removal of trees or shrubs, changes in land forms.

D. Activities not explicitly listed above:

In the case of any activity not explicitly covered in these Standards and Criteria, the Executive Director shall determine whether an application is required and if so, whether it shall be an application for a Certificate of Design Approval or Certificate of Exemption.

E. Concurrent Jurisdiction

In some cases, issues which fall under the jurisdiction of the Landmarks Commission may also fall under the jurisdiction of other city, state and federal boards and commissions such as the Boston Art Commission, the Massachusetts Historical Commission, the National Park Service and others. All efforts will be made to expedite the review process. Whenever possible and appropriate, a joint hearing will be arranged.

8.3 General Standards and Criteria

1. The design approach to the property should begin with the premise that the features of historical and architectural significance described within the Study Report must be preserved. In general, this will minimize alterations that will be allowed.

2. Changes and additions to the property and its environment which have taken place in the course of time are evidence of the history of the property and the neighborhood. These changes to the property may have developed significance in their own right, and this significance should be recognized and respected. (The term "**later contributing features**" shall be used to convey this concept.)
3. Deteriorated materials and/or features, whenever possible, should be repaired rather than replaced or removed.
4. When replacement of features that define the historic character of the property is necessary, it should be based on physical or documentary evidence of original or later contributing features.
5. New materials should, whenever possible, match the material being replaced in physical properties and should be compatible with the size, scale, color, material and character of the property and its environment.
6. New additions or alterations should not disrupt the essential form and integrity of the property and should be compatible with the size, scale, color, material and character of the property and its environment.
7. New additions or related new construction should be differentiated from the existing thus, they should not necessarily be imitative of an earlier style or period.
8. New additions or alterations should be done in such a way that if they were to be removed in the future, the essential form and integrity of the historic property would be unimpaired.
9. Priority shall be given to those portions of the property which are visible from public ways or which it can be reasonably inferred may be in the future.
10. Surface cleaning shall use **the mildest method possible. Sandblasting, wire brushing, or other similar abrasive cleaning methods shall not be permitted.**
11. Should any major restoration or construction activity be considered for the property, the Boston Landmarks Commission recommends that the proponents prepare an historic building conservation study and/or consult a materials conservator early in the planning process.
12. Significant archeological resources affected by a project shall be protected and preserved.

The General Standards and Criteria has been financed in part with funds from the National Park Service, U.S. Department of the Interior, through the Massachusetts Historical Commission, Secretary of State Michael Joseph Connolly, Chairman.

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9.0 EXTERIORS - SPECIFIC STANDARDS AND CRITERIA

Houghton/Vienna Brewery

133 Halleck & 37 Station streets, Roxbury, Massachusetts

9.1 Introduction

1. In these guidelines the verb **Should** indicates a recommended course of action; the verb **Shall** indicates those actions which are specifically required to preserve and protect significant architectural elements.
2. The intent of these standards and criteria is to preserve the industrial character and appearance representative of the former Vienna Brewery Complex (hereafter "the complex"), specifically its "U"-shaped configuration, through a combination of: 1.) preservation of building components; 2.) selective demolition; 3.) new construction; and 4.) retention of the central courtyard, in whole or in part, as an open area.
3. The standards and criteria acknowledge that there will be changes to the designated parcel (ward 9, parcel 2855) and are intended to make said changes sensitive to the architectural character and appearance of the former complex.
4. Notwithstanding any findings made in the Study Report or the provisions of any General or Specific Standards and Criteria contained herein to the contrary, demolition of the Fermentation House and Keg Shed shall be allowed, provided:
 - a. that, with respect specifically to the Halleck Street facade of the Keg Shed, the Owner and the Commission reasonably shall agree on either: 1.) the retention of all of the existing facade; 2.) the retention of a portion of the existing facade; or 3.) the demolition of the existing facade and the replacement thereof with a wall intended to preserve representatively the existing facade;
 - b. that, the Owner shall incorporate into the demolition program, plans to safeguard, stabilize, and weatherproof the abutting Brew House and Office Building as necessary.
5. The Brew House and Office Building shall not be demolished.
6. Requests for alterations to the rear walls (i.e., north elevations) of the Brew House and/or the Office Building shall be accompanied by plans demonstrating how said buildings will be retained and incorporated into new development proposals for the designated parcel (ward 9, parcel 2855).
7. With respect to the Brew House and Office Building only, since it is not possible to provide one general guideline, the following factors will be considered in determining whether later projecting bay additions or other specific additions can, or should, be removed:
 - a. Compatibility with the original property's integrity in scale, materials and character.
 - b. Historic association with the property.
 - c. Quality in the design and execution of the addition/alteration.

- d. Functional usefulness.
- 8. New construction within the designated parcel (ward 9, parcel 2855) shall be consistent with the industrial character of the former complex and shall be subject to review in terms of design, height, massing, materials, and fenestration.
- 9. The **Brew House** and **Office Building** are subject to the terms of the exterior guidelines herein stated. The site of the former Fermentation House and Keg Shed, as well as the open courtyard, are subject to the exterior guidelines herein stated insofar as same relate to new construction within the footprint of the designated parcel (ward 9, parcel 2855).
- 10. Items under Commission review include but are not limited to the following:

9.2 Specific Guidelines

- 1. Demolition (see section 9.1, items 4, 5, and 7).
- 2. New additions and/or construction (see section 9.1, item 8 and 9).
- 3. New roof-top additions shall be confined to the Brew House and shall be similar in character, materials, scale, and design to the original fifth story.
- 4. The fenestration patterns of the Office Building shall be maintained.
- 5. No new masonry openings shall be allowed to the Office Building, except through the existing party wall, to allow access to and from said buildings, the courtyard and any new construction as herein permitted.
- 6. The fenestration patterns of the Station Street elevation of the Brew House shall be maintained. Along this primary facade, the Commission supports restoration of window openings that have been bricked closed.
- 7. New masonry openings should maintain the character of the original complex design (such as, punched openings with articulated headers and sills).
- 8. Replacement windows and doors shall reflect the historic industrial character of the former complex.
- 9. The central courtyard shall be maintained, in whole or in part, as an open area which reflects the historic industrial character of the former complex.
- 10. The hipped-roof shape, slate tiles, chimney, and dormers of the Office Building shall be preserved.
- 11. With respect to the Office Building, deteriorated or missing roofing materials, elements, features (functional and decorative), details and ornamentation shall be replaced with material and elements which match the original in material, color,

texture, size, shape, profile, configuration and detail of installation. If using the same material is not technically or economically feasible, then compatible substitute materials may be considered.

12. With respect to the Office Building and Brew House, deteriorated or missing masonry materials, features, details, surfaces and ornamentation shall be replaced with material and elements which match the original in material, color, texture, size, shape, profile and detail of installation. When replacement of materials or elements is necessary, it should be based on physical or documentary evidence. If using the same material is not technically or economically feasible, then compatible substitute materials may be considered.
13. Repointing mortar shall duplicate the original mortar in strength, composition, color, texture, joint size, joint profile and method of application.
14. Masonry cleaning shall use the mildest method possible. Sandblasting (wet or dry), wire brushing, or other similar abrasive cleaning methods shall not be permitted. Doing so changes the visual quality of the material and accelerates deterioration.
15. Waterproofing or water repellents are strongly discouraged. These treatments are generally not effective in preserving masonry and can cause permanent damage. The Commission does recognize that in extraordinary circumstances their use may be required to solve a specific problem. Samples of any proposed treatment shall be reviewed by the Commission before application.
16. In general, painting masonry surfaces shall not be allowed. Painting masonry surfaces will be considered only when there is documentary evidence that this treatment was used at some point in the history of the former complex.
17. New signs shall not detract from the essential form and features of the Brew House and Office Building.
18. New lighting may be added where appropriate to the reuse of the Brew House, Office Building, and Courtyard.

9.3 Accessibility

1. A three-step approach is recommended to identify and implement accessibility modifications that will protect the integrity and historic character of the property:
 - a. Review the historical significance of the property and identify character-defining features;
 - b. Assess the property's existing and required level of accessibility;
 - c. Evaluate accessibility options within preservation and reuse contexts.
2. Because of the complex nature of accessibility the commission will review proposals on a case by case basis. The commission recommends consulting the following document which is available from the commission office:

U.S. Department of the Interior, National Park Service, Cultural Resources, Preservation Assistance Division; *Preservation Brief 32 "Making Historic Properties Accessible"* by Thomas C. Jester and Sharon C. Park, AIA.

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Appendix A

BOSTON BREWERIES

List compiled from

Beer New England: An Affectionate Look at Our Six States & Past and Present Brews and Breweries

<u>Brewery</u>	<u>Address</u>	<u>Status</u>
Norfolk Brewery (1864-1902)	171 Cedar Street, Roxbury	Demo'd - site of Roxbury Community College
Roessle Brewery (1846-1951)	1250 Columbus Avenue, Roxbury	Demo'd - site of Roxbury Community College
McCormick Brewery (1885-1918)	95 Central Street, Roxbury	Demo'd
Hub Brewing Company (1898-1903)	corner Norfolk & Shirley, Roxbury	Partially Demo'd
Berkhardt's Brewery (1850-1918)	corner Parker & Station, Roxbury	Demo'd - only stable survives
Alley Brewing Company (1886-1918)	123 Heath Street, Mission Hill	Extant
Rueter/Highland Spring (1867-1953)	New Heath & Terrace St., Mission Hill	1892 and 1913 buildings extant
Continental Brewing (1877-1902)	86-90 Longwood Ave, Mission Hill	Demo'd - public housing
A.J. Houghton/Vienna (1876-1918)	corner Station & Halleck, Roxbury	Extant - vacant
Robinson Brewing (1884-1902)	25 Amory St., Mission Hill	Demo'd
Union Brewery (1893-1911)	103 Terrace, Mission Hill	Remnant survives
Puritan Brewing (1897-1940)	Roland Street, Charlestown	Extant
H & J Pfaff Brewing (1857-1918)	1276 Columbus, Roxbury	Demo'd- site of Roxbury Community College
Suffolk Brewing (1861-1918)	E. 8 th & G streets, South Boston	Demo'd
American Brewing (1891-1934)	235 Heath Street, Mission Hill	Extant - storage
Star Brewing (1896-1952)	corner Shirley & Norfolk, Roxbury	Demo'd
Hanley & Casey (1884-1916)	104 Ward Street, Roxbury	Remnant survives - Wentworth's Physical Plant
Boston Beer Company (1828-1958)	225-249 W. 2 nd Street, South Boston	Demo'd
Frank Jones Brewing (1850s-1903)	E. 2 nd Street, South Boston	Extant - Elderly Housing
Haffenfeffer & Company (1877-1964)	Bismark & Germania, Jamaica Pl.	Extant - diverse light industry uses
Franklin Brewing Co. (1898-1902)	3175 Washington St., Jamaica Pl.	Extant - storage
Van Nostrand Brewing (1821 - ?)	Charlestown	Demo'd

Appendix B

List of Boston Breweries Beer, Its History and its Economic Value F.W. Salem

Brewery	Barrels sold in 1878
Boston Beer	87,377
Burkhardt	45,500
Burton Brewing	29,189
Cook, Issac	11,358
Decker, Conrad	5,878
Engle, S. & Co.*	-----
Habich, Edward	30,486
Haffenreffer	14,480
Houghton	45,736
Hunt	-----
Jones, Cook & Co.	34,693
Kenney, James	13,161
Kenney & Ballou	9,167
Kenney, N.	10,600
Lang & King	3,420
Parsons & Co.	8,112
Pfaff, H. & J.	26,860
Roessle	41,000
Rueter & Alley	60,156
Smith & Engle	3,160
Suffolk	39,409
Van Nostrand	42,828

* Leased Houghton & Co.'s Ale Brewery and commenced brewing ale, April, 1879.

Appendix C

Boston Breweries as of 1885 from Tovey's Brewers' Directory

Brewery	Annual Production	Product
Alley	5,000-10,000 barrels	Ale & Porter
Boston Beer Company	100,000-150,000 barrels	Ale & Porter
Burkhardt	60,000-70,000 barrels	Ale & Lager
Danish Brewing	less than 5,000 barrels	Ale & Porter
Decher, Conrad	5,000-10,000 barrels	Ale & Porter
Habich, Edward	30,000-40,000 barrels	Ale & Porter
Haffenreffer, Edward	30,000-40,000 barrels	Lager
Houghton	40,000-50,000 barrels	Lager
Jones, Cook	90,000-100,000 barrels	Ale & Porter
Kenney, Jas	20,000-30,000 barrels	Ale & Porter
Kenney, H.F.	5,000-10,000 barrels	Ale & Porter
King, Charles	20,000-30,000 barrels	Lager
McCormick	20,000-30,000 barrels	Ale & Porter
Pfaff	40,000-50,000 barrels	Lager
Phoenix	less than 5,000 barrels	Ale & Porter
Robinson	less than 5,000 barrels	Ale & Porter
Roessle	50,000-60,000 barrels	Lager
Rueter	100,000-150,000 barrels	Ale & Porter
Smith & Engle	20,000-30,000 barrels	Ale & Porter
Souther	60,000-70,000 barrels	Ale & Porter
Suffolk	40,000-50,000 barrels	Ale & Lager
Van Nostrand	30,000-40,000 barrels	Lager
Wolf	less than 5,000 barrels	Ale & Porter

Appendix D
Annotated Time Line
of
Correspondence Related to the Mission Main Redevelopment Project and the
Disposition of the Vienna Brewery Complex

- **18 July 1996 - Project Notification Form (PNF) filed for Mission Main Redevelopment Project**
“according to records of the Boston Landmarks Commission, two properties located on the Wentworth swap parcel are potentially eligible for National Register listing: the three-story brick industrial building at 133 Halleck Street and the Stoney Brook Brewery, also located on Halleck Street. These buildings will be demolished if Option 2 is pursued. Such demolition is potentially subject to a 90-day demolition delay under Article 85 of the Boston Zoning code and will require State Register Review by the Massachusetts Historical Commission and possibly, review by the National Advisory Council on Historic Preservation under Section 106 of the National Historic Preservation Act.”
- **12 August 1996 - City of Boston Environment Department comments on Mission Main PNF**
“There are two options being considered for Phase II of the proposed project. Option 1 expands development north from McGreevey Way to Ward Street. Under Option 2, housing would be developed on parcels southeast of Parker Street to the MBTA tracks. The parcels are not presently owned by the BHA and include two buildings that are potentially eligible for listing on the National Register of Historic Places (133 Halleck Street and the Stoney Brook Brewery [i.e., Vienna Brewery]). The PNF indicates that the buildings would be demolished if Option 2 is pursued. The proponent should discuss in the DPIR the potential rehabilitation and reuse of the two historic buildings.”

Signed, Lorraine M. Downey, Director, Environment Department

- **14 August 1996 - Massachusetts Historical Commission’s comments on Mission Main Environmental Notification Form (ENF)**
“Under Option 2, the development will be expanded onto additional parcels acquired through land swaps with the Wentworth Institute of Technology and potentially other entities. Buildings located on the “Wentworth” parcel are proposed for demolition under this alternative. According to the Boston Landmarks Commission, two of these properties, Stoney Brook Brewery and the Vienna Brewery at 133 Halleck Street, are eligible for individual listing in the State and National Registers of Historic Places as significant examples of local late-19th century industrial development. Option 2, as currently proposed, would adversely affect significant historic resources and would require consultation with the MHC to discuss and investigate any prudent and feasible alternatives to demolition. MHC staff strongly encourage the careful consideration of Option 1.”

Signed, Allen Johnson, Director of Architectural Review, Massachusetts Historical Commission

- **15 August 1996 - Mission Main Redevelopment Project, Draft Record of Decision from the Executive Office of Environmental Affairs**
 “The land swap alternative for Phase II as currently envisioned would involve the demolition of the Stony Brook Brewery and the Vienna Brewery buildings on Halleck Street. According to the Boston Landmarks Commission, these structures are eligible for inclusion in the State and National Registers of Historic Places. The demolition of these buildings will be subject to the provisions of the City of Boston Demolition Delay regulations (Article 85 of the Boston Zoning Code). The proponent should use the time afforded by the demolition delay process to search for a viable use for the Brewery buildings (potentially as part of the redeveloped Mission Main project), and thoroughly investigate alternatives to demolition. The proponent should also consider the feasibility of “mothballing” the existing structures. I direct the proponent to submit updated Building Forms with the Massachusetts Historical Commission (MHC) to facilitate the formal determination of eligibility. I also remind the proponent of the obligation to consult with MHC as part of the review process.”

Signed, Secretary Trude Cox, Executive Affairs Commonwealth of Massachusetts.

- **4 September 1996 - City of Boston Environment Department comments on Draft Record of Decision from the Executive Office of Environmental Affairs**
 “We thank the Secretary for her attention to the importance of the Stony Brook Brewery and Vienna Brewery buildings. The suggestion that alternative uses of “mothballing” the structures is consistent with the City’s efforts at sustainability. We request that the proponent thoroughly investigate reuse of these historic structures before initiation of the Demolition Delay process.”

Signed, Lorraine Downey, Director, Environment Department

- **23 July 1997 - Wentworth Institute of Technology submits request to BLC for demolition of the Vienna Brewery Complex (37 Station/133 Halleck streets, Roxbury).**
- **26 August 1997 - BLC votes to invoke 90-Day Demolition Delay for Vienna Brewery Complex**
 “The Boston Landmarks Commission issued a determination that the buildings located at 37 Station/133 Halleck streets were subject to a demolition delay period of ninety days, pursuant to the Boston Zoning Code, Article 85, Chapter 665 of the Acts of 1956 as amended. The Landmarks Commission found that, in the public interest, it is preferable that the buildings be preserved or rehabilitated rather than demolished.”
- **24 November 1997 - Demolition Delay Period Expires**
 “The Boston Landmarks Commission has determined that the 90-day delay period has expired. ...No further review is required in compliance with Article 85, Chapter 665 of the Acts of 1956 as amended.”
- **2 December 1997 - Ten registered Boston voters submit petition to designate the Vienna Brewery as a Boston Landmark**
- **9 December 1997 - BLC votes to accept the Vienna Brewery Petition.**

- **24 December 1997 - BHA submits Draft Feasibility Study for Vienna Brewery (prepared by Finegold Alexander + Associates Inc.)**

"The Mission Main project team has concluded that the only acceptable reuse option is the retention and rehabilitation of the Office Building for two townhouse-style HOPE VI housing units. This building is the most structurally sound, the most architecturally distinctive, and the most residentially scaled of all of the buildings in the complex. Although rehabilitation would still impose a cost premium when compared to new construction, due to the modest size of the building, this premium could be sustained by the project budget. The remainder of the complex would be demolished and its site used for construction of new townhouse-style buildings with associated yards, play areas and parking."

- **9 January 1998 - BHA requests BLC invoke Emergency 90-day Landmark Designation**

"In your letter of December 18, 1997 regarding the Commission's acceptance of the above-referenced Petition, you suggested that the submission of our Feasibility Study would be an appropriate time to discuss the schedule for the preparation of a Study Report by your staff. We submitted our final draft to you on 12/23/97 and since then Hank Keating, the Senior Architect of our HOPE VI Program, has been reviewing our Mission Main project schedule along with our commitments to HUD and discussing these constraints with you. Our schedule commitments to HUD regarding finalizing the "land swap" with Wentworth Institute of Technology are very serious and the Houghton/Vienna Brewery is a critical part of that equation.

We have concluded that in order to meet the schedule we have agreed to with HUD, the Study Report must be undertaken as soon as possible, even while we are discussing our Feasibility Study with the Commission, the Massachusetts Historic Commission (MHC) the Boston Preservation Alliance and the Petitioners. Our hope remains that these discussions will result in a "Memorandum of Agreement" with MHC which satisfies all parties. However, we cannot afford the time to advance through these procedures sequentially.

Therefore, we are hereby requesting that the Boston Landmarks Commission file, as soon as possible, a notice with the Registry of Deeds that Landmark designation is under consideration for the above-referenced properties as provided for in Section 4 of Chapter 772 of the Acts of 1975. We understand that this will have the effect of granting temporary Landmark status to the properties for a period of 90 days from the date the notice is filed. As discussed above, within that time, we will try to achieve a consensus with the parties involved. However, if we cannot reach that goal we need to know that the Study Report will be prepared, transmitted, presented at a public hearing, and voted on within the 90 day period so that the project can move forward."

Signed, Sandra B. Henriquez, Boston Housing Authority

- **16 January 1998 - BLC files a Notice of Restriction at Suffolk County Court House**

Pursuant to St. 1975, c. 772, notice is hereby given that landmark designation of the former Houghton/Vienna Brewery Company (115 Halleck and 37 Station street) is under consideration by the Boston Landmarks Commission. Said property is subject to the restrictions applying to a landmark under St. 1975, c. 772 for a period of ninety days from the date of the recording of this notice or until the proposed designation is rejected, if such action occurs sooner. Any demolition, construction, reconstruction, replacement, or alteration of the proposed landmark is prohibited without the prior approval of the Boston Landmarks Commission.

Signed, Ellen Lipsey, Executive Director, Boston Landmarks Commission

- **13 January 1998 - Massachusetts Historical Commission issues “Adverse Effect” Determination**

“Staff of the Massachusetts Historical Commission (MHC) have reviewed the draft Reuse Feasibility Study for the Houghton/Vienna Brewery, received in this office on December 30, 1997. MHC has determined that this property is individually eligible for listing in the State and National Registers of Historic Places as an essentially intact example of a nineteenth-century brewery complex. The complex is the oldest and possibly the best remaining vestige of the Stony Brook valley’s once-thriving brewery industry. In addition, the complex is also significant for its associations with Vermont-born brewer A. J. Houghton, cofounder of the Vienna Brewery and, earlier, of the Rockland Brewery on the opposite side of Halleck Street.

MHC understands that the proposed project involves the demolition and reconstruction of the Mission Main housing development with assistance from the U.S. Department of Housing and Urban Development’s HOPE VI program. The proposed redevelopment will include the Boston Housing Authority’s acquisition of a 2.8-acre parcel which includes the Houghton/Vienna Brewery complex. The proposed acquisition will be carried out as part of a land swap deal between the Wentworth Institute of Technology (the current owner of the Brewery property) and the Boston Housing Authority.

MHC further understands that the proposed project will include the demolition of the Houghton-Vienna Brewery complex and the construction of new townhouse-style buildings on the site. The Mission Main project team has concluded that the Houghton Office Building (Building #4) is the only component of the five-part brewery complex which offers a feasible and prudent reuse potential as part of the proposed project.

The proposed project would constitute an “adverse effect” on the National Register-eligible Houghton-Vienna Brewery through the physical destruction of all or part of the complex [36 CFR 800.9(b)(1)]. MHC requests the opportunity to consult further with the Boston Housing Authority and HUD to seek ways to avoid, reduce, or mitigate the adverse effect of the proposed undertaking. MHC recommends that the Boston Landmarks Commission, the Boston Preservation Alliance, the Mission Main Tenants Task Force, and the petitioners advocating local landmark status for the brewery all be included as interested parties in the consultation process.

MHC looks forward to meeting with the project proponents and interested parties in order to identify measures to avoid, reduce, or mitigate the undertaking’s anticipated adverse effect on historic properties.”

Signed, Judith B. McDonough, Executive Director, State Historic Preservation Office, MHC

- **27 February 1998 - HUD invites Advisory Council to participate in Section 106 Consultation Process.**

“A component of the project approved by HUD involves the swap of land with the abutting Wentworth Institute of Technology. The land swap would reconfigure project boundaries in a way that HUD believes to be beneficial to the project. The land to be obtained from Wentworth contains the Houghton/Vienna Brewery complex, comprising five attached masonry buildings constructed in the last half of the 19th century. The brewery complex was recommended in 1985 by the Boston Landmarks Commission (BLC) for inclusion in a proposed thematic district and for individual listing on the National Register of Historic Places. In addition, on December 9, 1997, the BLC, as the agency of a certified local government, voted to accept a petition to designate the complex as a Landmark under its own enabling act and is currently preparing the required study report.

I am writing to you to initiate the Advisory Council's participation in review of the project under Section 106. HUD has determined that the project constitutes an undertaking and that the undertaking could have an adverse effect on the brewery complex. I am therefore notifying you pursuant to 36 CFR 800.5(e) and requesting that the Council participate in the consultation process.

Consultation parties in the Section 106 process include HUD, the BHA, the MHC, and the BLC. HUD concurs with the MHC recommendation that the Boston Preservation Alliance, the Mission Main Tenants Task Force, and the petitioners advocating landmark status be included as interested parties in the consultation process. In addition, we are inviting the Advisory Council be a participant in the consultation process. We will notify you of the date of the first consultation session and would welcome a representative of the Council at the meeting."

Signed, Thomas P. Melone, Senior Environmental Officer for the U.S. Department of Housing and Urban Development, New England Region

- **February 1988 - BHA submits Final Draft Feasibility Study for the Vienna Brewery Complex (prepared by Finegold Alexander + Associates Inc.)**

"The Mission Main project team has concluded that the only acceptable reuse option is the retention and rehabilitation of the Office Building for two townhouse-style HOPE VI housing units. This building is the most structurally sound, the most architecturally distinctive, and the most residentially scaled of all of the buildings in the complex. Although rehabilitation would still impose a cost premium when compared to new construction, due to the modest size of the building, this premium could be sustained by the project budget. The remainder of the complex would be demolished and its site used for construction of new townhouse-style buildings with associated yards, play areas and parking."

CITY OF BOSTON
MAYOR, THOMAS M. MENINO

ENVIRONMENT DEPARTMENT
Lorraine M. Downey, Director

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